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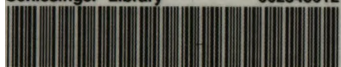
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SOUPS.

Beef Soup Stock.

Take a shank of beef and cut the meat into fine pieces ; take out the marrow and put into a kettle ; set over the fire and when hot, add the meat and cook until brown ; then add the bones and sufficient hot water to cover it ; boil four hours ; strain and set away to cool.

Potato Soup.

Three potatoes, one pint of milk, one teaspoonful of chopped onions, one teaspoonful of salt, one-half table-spoonful of flour, one-half table-spoonful of butter or drippings, one teaspoonful of parsley ; prepare as for mashed, heat milk in double boiler, add potatoes to milk. Put back in boiler. Blend fat, thickened with flour. Add soup, parsley, finely chopped. Strain into a tureen.

Brown Soup.

Lay the bones from a roast of beef and a roast of mutton in the soup-kettle. Cut up one onion, one small turnip, one carrot, one parsnip, and lay in the kettle ; then a blade of mace, a stick of cinnamon, two whole cloves, a sprig of parsley, a sprig of sage, if you have them green, if not, a teaspoonful of each ; now dredge in a cup of flour, a table-spoonful of salt, half of pepper, then pour on eight quarts of cold water, and boil five hours. Skim carefully when it first boils ; then strain through

a sieve, and put back into the kettle with one cup of sago, and boil one hour and a half. Serve with toasted bread. Any kind of bones will make this, but beef is the best.

Chicken Soup.

Set the liquor, in which two or three fowls have been boiled, away to cool. Skim off the fat, and then put it into the soup-kettle with one whole onion and a half cup of rice; boil two hours. Just before dishing take out the onion, and put in some pieces of cold chicken.

Tomato Soup.

One quart can of tomatoes, two heaping table-spoonfuls of flour, one of butter, one teaspoonful each of salt and sugar, one pint hot water.

Let tomatoes and water come to a boil. Rub flour, butter, and table-spoonful of tomatoes together; stir this into the boiling mixture, add seasoning; boil all together fifteen minutes, rub through a sieve, and serve with toasted bread. This bread should first be cut in thin slices, buttered, cut into small squares place in a pan, butter side up, and browned in a hot oven.

MRS. TARR.

Green Pea Soup.

Cover one quart of green peas with hot water and boil with an onion until they will mash easily; mash and add one pint of stock or water; cook together two table-spoonfuls of butter and one of flour until smooth, but not brown; add to the peas and then add a cupful of cream or milk; season with pepper and let boil up once. Strain and serve. A cupful of whipped cream added the last thing is an improvement. MRS. TARR.

Pea Soup.

Two cupfuls of split peas, boil three hours in two quarts of water, season with salt and pepper and a small piece of salt pork; if water boils out, add gradually more, enough when strained to make two quarts of soup. Serve boiling hot with toasted bread.

Tomato Bisque No. 1.

One-half can of tomatoes, scant one-half teaspoonful of soda, one pint of hot milk, salt and pepper in the tomatoes. Two teaspoonfuls of flour and two of butter, as white sauce; stir the tomatoes until soft, then strain and add this to the sauce, then hot milk.

C. H. M'D.

Mock Bisque Soup No. 2.

One can (large size) tomatoes and one quart of milk; put into separate kettles to cook, and while the milk is coming to a boil, season the tomatoes with pepper, salt and a little butter. Then strain, put in a pinch of soda to remove the acidity, then pour boiling milk into the tomatoes, stirring vigorously till mixed. Serve with toasted bread.

MRS. PETTENGILL.

Mrs. D.'s Fricasseed Oysters.

Put one quart of oysters on the fire in their own liquor. The moment it begins to boil turn into a hot dish through a colander, leaving the oysters in the colander.

Put into the sauce pan a table-spoonful of butter and when it bubbles (don't let it burn) sprinkle in a table-spoonful of flour. Let it cook a minute, stirring constantly, then add, mixing well, the oyster liquor. Take from the fire and mix in the yolks of

two eggs, a little salt and pepper, one teaspoonful of lemon juice, one grating of nutmeg. Beat it well and return to the fire for a few minutes, not allowing it to boil. Put toasted crackers (or milk biscuit) in bottom of dish, put oysters in the same and turn over crackers.

Lobster Soup.

One large lobster, chopped fine, one quart milk, one pint water, and when boiling add the lobster. Nearly one-half pound butter, salt and pepper to taste and one table-spoonful flour. Boil ten minutes.

MRS. WEBSTER.

Lobster Chowder.

One quart of milk scalded, three lobsters, two crackers, powdered, one-third of a cup of butter. Stir the crackers, butter and soft part of the lobster into the boiling milk, season with pepper and salt, and cook about three minutes. Chop the remainder of the lobster and add to it, cooking the whole three minutes more. Serve with toasted cracker.

Tomato Soup.

Fry half a small onion in a large sauce pan, with a piece of butter half as large as an egg. When the onion is thoroughly brown, add a quart of stewed or canned tomatoes, and cook fifteen minutes, strain, return the liquid to the fire and add a pint of rich soup stock. Melt a piece of butter nearly as large as an egg, and stir into it four table-spoonfuls of flour until smooth. Add this gradually to the soup. Sprinkle a quarter of a teaspoonful of soda in the tureen before the soup is served.

MRS. SARGENT.

Clam Chowder.

One-half dozen slices of pork fried brown; one-half dozen potatoes pared and sliced; two onions pared and sliced. Put in a kettle, using a layer of each, adding salt and pepper and cover with boiling water; boil about one-half hour.

Prepare one quart of clams by cutting off the black heads, separate the necks and bodies, chop the neck. Remove the black part from the bodies; stir into the potatoes; cook about five minutes. Soak one dozen crackers in one pint of milk ten minutes. Put into the chowder and let it come to a boil; add a small piece of butter.

MRS. HUNTER.

Tomato Fish Chowder.

Fry two slices of pork cut fine; then one-half can tomatoes and cook slow an hour with the pork. Then put in fish and potatoes in layers; shake a little pepper and flour with each layer. When the potatoes are nearly done add a quart of milk and one dozen crackers split; take the crackers up separately. If the pork does not relish add a little salt. This requires four pounds of fish and a quart bowl of potatoes.

MRS. M. R. WOODBURY.

Soup.

Take two pounds of veal, and a piece of salt pork, enough to season it, cover with water and boil until done; this is for the soup part.

Nudels for soup.—Two or three eggs should be beaten with a little salt; stir the eggs into flour until you make as stiff a paste as you can roll out. Divide the dough into two or three

parts, and roll each out as thin as possible, the thinner the better; flour your rolling pin to make it roll smooth. After rolling out one crust, leave that upon your board to dry, while you prepare another, letting them stand half an hour at least, one hour if you have the time, for the drying is important. After this, fold each crust in one long roll, and cut off shreds as thin as possible. Shake these apart, and let them dry a little, it will make them lighter, and prevent them sticking in the soup. Cook about twenty minutes. AUNT PENN WOODBURY.

FISH.

Fish when fresh are hard when pressed by the finger. If the flesh is flabby and eyes sunken, the fish is stale.

Before broiling fish rub the gridiron with a piece of fat to prevent its sticking. Lay the skin side down first.

In boiling, put into cold water, to which add a little salt and vinegar, and allow eight minutes to the pound. Serve always with a sauce.

To Fry.

Dredge with flour or meal, and fry in hot pork fat. Serve with sliced lemon.

Baked Fish.

Stuff the fish with plain bread and butter dressing ; put in a pan with a little water, salt, pepper and butter. Baste while baking. A fish weighing four pounds will bake in an hour. Garnish with hard-boiled eggs and parsley, and serve with drawn butter or egg sauce.

Baked Mackerel.

Clean the fish, split it down the back. Make a dressing of bread crumbs, seasoned with salt, pepper and butter. Moisten with hot water ; put this inside the fish, first rubbing with a little salt and pepper. Tie a cord around the fish to keep the dressing in ; dredge the outside with flour ; stick bits of butter over it ; salt and pepper. Place some muffin rings in a dripping pan, and lay the fish on to bake. MRS. E. L.

Brook Trout.

If small, fry with salt pork ; if large, broil and serve with drawn butter.

2. Wash, drain and split, roll in flour, seasoned with salt ; have some thin slices of salt pork in a pan, and when very hot put in the fish and fry a nice brown.

Cream Baked Trout.

Clean the trout, put in pepper and salt, and close them. Place the fish in the pan, with just cream enough to cover the fins, and bake fifteen minutes.

Broiled Salmon.

Take slices of salmon, and half an hour before cooking, sprinkle over them a little cayenne pepper, salt lemon juice and salad oil. Grease the gridiron with a piece of pork, wrap the fish in buttered paper to prevent burning. Serve with any fish sauce preferred.

Fish Balls No. 1.

Take a cupful of salt fish, picked fine, and two eupfuls of potatoes, peeled and cut fine; boil together. When the potatoes are done, mash and add one egg, a little piece of butter; then make into balls.

E. J. BARBOUR.

Fish Balls No. 2.

One cup of fish, soaked over night; then add two cups of hot boiled potatoes, chopped fine; make into flat balls and dredge on flour, and put into hot fat and brown.

M'D.

Croquettes of Fish.

Take cold fish of any kind, separate from the bone, mince fine; add a little seasoning, an egg, a very little milk and a teaspoonful of flour; brush with egg, roll with bread crumbs, and fry brown in hot lard.

Frog, Fried.

Skin well and cook for five minutes in salted water, the hind legs only, then throw into cold water to cool and drain; fry in hot fat and serve, garnish with parsley.

Batter for Fried Clams.

Two eggs well beaten ; two table-spoonfuls of milk ; little salt ; one cup of flour ; one table-spoonful of juice of lemon.

MRS. PETTENGILL.

Turbot, a la Creme.

Boil a nice fresh fish, pick out the bones and season with pepper and salt ; mix one-quarter pound of flour with one quart of milk ; put in four small onions, small bunch of parsley and a sprig or two of thyme, salt and one-half a teaspoonful of white pepper. Put over the fire and stir till it forms a paste ; take off and add one-half pound of butter and yolks of two eggs. Mix thoroughly and pass through a sieve, pour some of the sauce into a baking dish and add a layer of fish and sauce alternately until all is used. Have sauce on top, to which add bread crumbs and grated cheese. Bake half an hour.

Broiled Oysters.

Dry large oysters with a napkin ; season with pepper, salt, and broil on a fine wire broiler. Turn frequently, or dip each oyster in butter and roll in bread crumbs before broiling. Serve in a hot dish with butter on them.

Oyster Pie.

Line a dish with puff paste and dredge well with flour ; drain one quart of oysters, season with pepper, salt and butter, and pour into the dish. Add some of the liquor, dredge with flour, and cover with a top crust, leaving a small opening in the centre. Bake from three-fourths to an hour.

Fish Souffle.

Two cups of white sauce — see white sauce ; one cup of boiled halibut ; four eggs. Beat the yolks and add to the fish, then the sauce ; cool and cut in the whites. Bake in shells or a shallow dish twenty minutes.

Pickled Oysters.

Take two quarts of oysters, put in a sauce pan and if they are fresh, a little salt ; simmer but not boil them. Take out the oysters and add to the liquor in the pan a pint of vinegar, a small handful of whole cloves, one-fourth of an ounce of mace, two dozen pepper corns. Let it come to a boil and when the oysters are cold in the jar, pour the hot liquid over them and set away in a cool place.

Halibut a la Poulet.

Three pounds of halibut steak cut as for boiling, carefully remove the bones and skin, sprinkle the fillets with salt, pepper and the juice of a lemon ; place on each piece a thin slice of onion, cover closely and set away for one-half an hour ; then melt two-thirds of a cup of butter in a soup plate, remove the onions from the fish and dip each piece into the melted butter, roll it up and fasten with toothpicks ; place them each in a shallow pan, dredge thickly with flour and bake in a *very hot oven* twenty minutes, until a nice brown. Have ready a rich churn butter, or cream sauce, and three hard-boiled eggs ; cut the whites into rings, rub the yolks through a strainer over the fish. When it is on the platter, then pour gently over all the

cream sauce; serve hot. Flavor the sauce with the juice of one-half of a lemon. This makes a very nice dish and very easily prepared in less than one hour.

MRS. L.

Clam Pie.

Clams enough to fill dish; line dish with crust. Put in one-half of the clams, then butter, pepper and a little celery salt; cover with cracker, then remainder of clams, butter, pepper and celery salt, cover with a rich crust. Bake one hour. When done, put in one cup of hot water through the crust.

Lobster Cutlets.

One large lobster, chopped fine. Put two ounces of butter in a sauce pan, and let it get hot, stir in one *large* teaspoonful of corn starch, one pint of milk; let it boil and cool, then add yolks of two eggs, nutmeg, cayenne pepper, salt, little mustard and minced onion. Set on the fire and add lobster. Stir well together, allowing it to cook for a few minutes. Turn into a buttered platter; spread one-half inch thick and set away to cool. Fry in bread crumbs and egg, like croquettes, first cutting into chops; stick a claw into each chop, and serve with tomato sauce.

Tomato Sauce.

Boil tomatoes an hour, season with a little thyme. Two bay leaves, cayenne pepper, little celery and onion. Then strain tomatoes. Put butter into sauce pan, add table-spoonful of flour, cup of cream and the strained tomatoes.

FISH AND MEAT SAUCES.

White Sauce for Fish.

One table-spoonful of butter, one table-spoonful of flour, one-half teaspoonful of salt, one-half salt-spoonful of pepper. Butter heated until it bubbles, stir in flour, add hot milk by thirds, stirring constantly. It should be smooth and glossy.

Pickle Sauce.

Add to half a pint of drawn butter sauce, three table-spoonfuls of pickled cucumbers, minced fine.

Melted or Drawn Butter.

Cut two large spoonfuls of butter into small pieces and put into saucepan with a large spoonful of flour, and ten of new milk. When thoroughly mixed, add six large spoonfuls of water. Shake it over a fire until it begins to simmer, shaking always the same way; then let it stand and boil up. It should be of the consistency of rich cream and not thicken.

Fish Sauce.

Yolks of six hard-boiled eggs and cream them with sweet oil, mustard, walnut, Worcestershire sauce. Salt, pepper and vinegar to taste. Pickles chopped fine is an improvement.

MRS. L.

Tartare Sauce,

The yolks of two eggs, half a cup of oil, three table-spoonfuls of vinegar, one of mustard, one teaspoonful of sugar, one-quarter of pepper, one of salt, one of onion juice, one table-spoonful of chopped capers, one of chopped pickles. Make same as mayonaise dressing, adding the chopped ingredients the last thing. This sauce can be used with meats and fish both.

MRS. E. LITTLE.

Mint Sauce.

Pick, wash and chop fine some green spearmint, and to two table-spoonfuls of the chopped mint, add eight table-spoonfuls of vinegar, also a little brown sugar. Serve cold with roast lamb.

Drawn Butter.

Beat one cup of butter and two spoonfuls of flour to a cream, pour over this one pint of boiling water; set it on the fire and let it come to a boil, cut in two hard-boiled eggs. Serve hot.

MRS. BRIGGS.

Celery Sauce.

Chop fine two heads of celery and boil one hour; at the end of that time have about a pint and a half of water with it, and stir in two spoonfuls of flour wet with cold water. Boil this ten minutes and stir in two spoonfuls of butter; season with pepper and salt, and serve.

Caper Sauce.

Into a pint of drawn butter stir three spoonfuls of capers.

Mint Sauce.

Chop fine half a cupful of mint, and add to it a cup of vinegar and a spoonful of sugar.

Bread Sauce.

Half a pint of grated bread crumbs, one pint of milk and one onion. Boil this until the sauce is smooth, then take out the onion and stir in two spoonfuls of butter, salt and pepper. Boil up once and serve.

Oyster Sauce.

One pint of oysters cut small, boiled for five minutes in their own liquor, a cup of milk, a table-spoonful of butter rubbed smooth into a table-spoonful of flour, salt and pepper; boil. Serve with boiled turkey.

Piquant Sauce.

One small onion chopped fine and fried with two table-spoonfuls of butter; when nearly done add a table-spoonful of flour, and cook a minute, then add one cup of stock; seasoning, chopped cucumber, parsley and a little mustard; boil ten minutes and when done add a teaspoonful of vinegar. L.

Tomato Sauce.

Stew one-half dozen tomatoes with a little chopped parsley, salt and pepper to taste; strain, and when it commences to boil, add a spoonful of flour stirred smooth with a table-spoonful of butter. When it boils take it up.

POULTRY.

Boiled Turkey.

Stuff the turkey as for roasting. Baste a thin cloth around the turkey, the inside of which has been dredged with flour, and put it to boil in cold water with a teaspoonful of salt in it. If a large turkey, it will take three hours. Serve with oyster sauce, made by adding a cupful of the liquor the turkey was boiled in, the same quantity of milk, eight oysters chopped fine; season with minced parsley; stir in a spoonful of flour wet with cold milk, one table-spoonful of butter. Boil up once and turn into gravey tureen.

Potato Stuffing.

Take two-thirds bread and one-third potatoes, grated, butter, size of an egg, pepper, salt, one egg, little sage, and mix all thoroughly; for goose or duck.

Chestnut Stuffing.

Boil the chestnuts, shell and blanch them, and boil until they are soft. Mash fine and mix with a little sweet cream, bread crumbs, pepper and salt. For turkey.

Roast Goose.

Two ounces of onions, half as much green sage, chopped fine one coffee cup of bread crumbs, a little pepper and salt, the yolks of two eggs. Do not fill the goose too much, but leave room to swell. Roast from one hour and a half to two hours. Serve with gravy and apple sauce.

Spring Chicken.

Cut into pieces, season, roll in flour and fry in hot lard, covering closely. When done, remove from the pan, pour out nearly all the fat and add a cup of cream; thicken with a little flour, season with a little pepper and salt, and pour over the chicken.

Stewed Giblets.

Put the giblets in a pan with butter and fry a light brown; add parsley or onion, a little thyme, and thicken with flour; then cover with stock. Boil nearly two hours, then take up the giblets. Let the gravy boil a little longer and strain over the meat.

Pressed Chicken.

Boil until tender; remove the meat from the bones, keeping the white and dark meat separate, and chop fine; boil the liquid until it will jell. Butter a deep dish and place in it a layer of the dark meat; season, and cover with liquid; then a layer of the white, and so on until all is used; press until cold. Hard-boiled eggs sliced thin and placed at bottom, sides and top may be used.

MRS. HUNTER.

Jellied Chicken.

Boil a chicken in as little water as possible, until the meat falls from the bones. Chop rather fine, season with pepper and salt; put into a mould a layer of chopped meat, and then a layer of hard-boiled eggs, cut in slices. Then layers of meat and egg alternately until the mould is nearly full. Boil down the

liquor left in the pot one-half ; while warm add one-quarter of an ounce of gelatine, and when dissolved pour over the meat. Set in a cool place over night to jelly.

Brown Fricassee of Chicken.

Cut two chickens or old fowl into handsome pieces and parboil them in just enough water to cover them ; when they are tender take them up and drain them dry.

Cut a pound of salt pork into slices and fry them brown ; take up the pork, dredge the chicken with salt, pepper and flour, and fry a dark brown in the pork fat. When the chicken is all fried, stir into the remaining pork fat half a cup of dry flour ; stir this until a dark brown, then pour over it one quart of the liquor in which the chicken was boiled. This liquor must be boiling ; season with pepper and salt to taste. Lay the chicken in this gravy, and simmer twenty minutes. Garnish the dish with boiled rice.

MRS. BRIGGS.

FOWL.

After cleaning and singeing the fowl, cut up, breaking every joint; wash the pieces in cold water, then in boiling water. Put in a kettle with six thin slices of nice fat pork; cook with water enough to keep from burning, till tender. Chickens require about one and a half hours to cook, older fowl an hour for each year. Fifteen minutes before sending to the table make a dumpling by sifting one pint of flour, two teaspoonfuls of cream tartar, one teaspoonful soda and a little salt together. Mix quite stiff. Knead slightly and roll not too thin, cut in strips and put over the chicken, stirring the chicken before putting in the dumpling. Be careful that the crust does not soak in the water; if it does it will be soggy. Do not lift the cover till nearly done. After taking up the dumpling and chicken, make a gravy by stirring one heaping spoonful of flour mixed in cold water till smooth into the chicken liquid. Season with butter, pepper and salt. MRS. S. C. HUNTER.

GAME.

Broiling is the favorite way for cooking game; time about forty minutes; butter well and serve on hot dishes. For roasting allow thirty minutes. Serve with jelly, garnish with slices of lemon, saratoga potatoes, or water cresses.

Broiled Quail.

Dress carefully and soak a little while in salt and water; split down the back, dry with a cloth and rub them over with butter and place on the gridiron over a clear fire, turn often and dip in melted butter, season with salt; prepare a slice of thin toast buttered, laid in a hot dish for each bird and lay a bird breast upon each slice; garnish with currant jelly.

Roast Quail.

Dress carefully, wipe dry; tie a piece of salt pork over the breast of each bird and put into a steamer over boiling water. Steam twenty minutes, then take them out and remove the pork. Put them into the oven to brown, basting often with butter. Serve with jelly.

Roast Wild Duck.

After dressing, soak them over night in salt and water to take out the fishy taste. In the morning put them into fresh water, changing several times before roasting. Stuff or not, as you like. Serve with currant jelly.

Stewed Rabbit.

Skin and clean the rabbit, cut in pieces. Put one-fourth of a pound of butter into a stew pan, turn the pieces of rabbit about in it until they are nicely browned. Take out the meat, add one pint of boiling water to the butter, one table-spoonful of flour, one table-spoonful of salt, a little onion if liked; add the meat and stew slowly until it is tender. Serve hot.

Broiled Venison.

Broil quickly over a clear fire; when done, pour over two table-spoonfuls of currant jelly melted with a piece of butter, pepper and salt to season. Eat while hot, on hot plates.

Potted Pigeons.

Clean and wash one dozen pigeons; boil and mash eight medium sized potatoes, mix with four table-spoonfuls of bread crumbs, salt, pepper, a quarter of a teaspoonful of currie powder, same of marjoram, half of a small onion chopped fine; add one beaten egg, mix well together and wet with water in which celery has been boiled. Stuff each pigeon and stand around a pot with one quart of the celery water. Cover tightly and steam until a fork can be easily passed into each one. Fry six slices of salt pork, take two spiders and divide the fat, then lay the pigeons in and turn constantly until a delicate brown. Thicken the gravy left in the pot with a half table-spoonful of flour. Serve on toast, pouring the gravy over each bird. Serve as a course with green peas, currant jelly and rice croquettes.

MEATS.

Rules for Boiling Meat.

All fresh meat should be put to cook in boiling water; for making soup always put on in cold water. In boiling meats, it is important to keep the water constantly boiling, otherwise the meat will absorb the water. Be careful to add boiling water if more is needed, and remove the scum when it first begins to boil. Allow twenty minutes for boiling for each pound of meat. The more gently it boils, the more tender the meat will be.

In roasting, put into a hot oven and baste often.

In roasting beef, it is necessary to have a brisk fire, baste often. Twelve minutes is required to every pound of beef. Season when nearly done.

Meats and their Accompaniments.

With roast beef, horse radish.	Boiled turkey, cranberry sauce.
Roast Pork, apple sauce.	Roast goose, apple sauce.
Roast mutton, currant jelly.	Wild ducks, black currant jelly.
Boiled mutton, caper sauce.	Fresh salmon, green peas and
Boiled chicken, bread sauce.	cream sauce.
Roast lamb, mint sauce.	

Beef Stew.

Cut cold beef into small pieces and put into cold water; add one tomato, a little onion chopped fine, salt and pepper. Cook slowly, thicken with flour, and pour over toasted bread.

Beef a la Mode.

Take a round of beef, remove the bone from the middle, also all the gristle and tough parts about the edges. Have ready half a pound of salt pork cut in strips as thick and long as your finger. Prepare a nice dressing as for turkey. With a thin, sharp knife, make perpendicular incisions in the meat about half an inch apart. Put into them the pork, and work in with them some of the dressing. Proceed thus until the meat is thoroughly plugged. Put into a baking pan with a little water in the bottom, cover tightly and bake slowly four hours; then uncover and spread the rest of the dressing over the top and bake until a nice brown. After taking up, thicken the gravy and pour over the meat. It should be sliced horizontally. It is good either hot or cold.

MRS. PETTENGILL.

Spiced Lamb.

Boil a leg of lamb, adding to the water a handful of cloves and two or three sticks of cinnamon, broken up. Boil four hours. To be eaten when cold.

New York Stew.

Take about two pounds of mutton, cut in pieces and put into a kettle, cover with water; when it boils, skim well, add a small turnip cut in slices and a couple of onions. About an hour before it is done, add two or three tomatoes, also sweet and Irish potatoes pared and cut in two. Season with salt, pepper and currie powder; when done, thicken the stew with a little flour and serve. Very nice.

MRS. LITTLE.

Baked Ham.

A ham of sixteen pounds to be boiled three hours. Then skin and rub in half a pound of brown sugar, cover with bread crumbs and bake two hours.

Boiled Flank of Beef.

This is a part of the beef that many persons think almost useless; but by being properly prepared it makes an elegant dish. Wash the flank, make a dressing as for turkey and spread over it, first having salted and peppered it well, then roll up and tie. Wind the twine around it several times to keep it in place, then sew it in a cloth. Put a small plate in a pot and put in the meat; then pour on about six quarts of boiling water and boil gently six hours. When done remove the cloth but not the twine until stone cold; then cut in slices and you will have alternate layers of meat and dressing. This is a very nice dish for breakfast or tea.

MRS. J. M. S. HUNTER.

Yorkshire Pudding.

One pint of milk, one and a half cups of flour, salt, two eggs. Pour off some of the drippings from roasting beef into a pan, pour in the mixture and bake in a quick oven.

Boiled Leg of Mutton.

Put on in boiling water with a little salt, boil two and a half hours. Make a sauce of melted butter. A piece of butter the size of an egg, stir with a table-spoonful of flour, then stir into it a pint of boiling water with a table-spoonful of

capers. Put into a sauce tureen and garnish the mutton with parsley.

Pot Pie.

Cut veal, beef or chicken into pieces, put into boiling water enough to cover; boil an hour and season to taste. Make a batter of two well beaten eggs, two cups of milk, a teaspoonful of baking powder and flour to make a batter. Drop in separate spoonfuls while boiling and cook five minutes longer. Serve at once.

Veal Cutlets.

Cut in nice pieces, season, dip in egg, then in bread crumbs, with a little lemon and parsley chopped fine. Have plenty of grease in your pan, fry brown on one side, then turn. Make a rich, brown gravy in another vessel and serve. Garnish with parsley and lemon.

MRS. MERRILL.

Frizzled Beef.

Shave beef very fine, put into a frying pan when good and hot; shake and stir until heated through, season with pepper, and just before serving, beat one egg light and stir in.

Mock Duck.

Take a round steak; make a stuffing as for turkey, spread the dressing on the steak, roll it up and tie it. Roast from half to three-quarters of an hour.

Minced Liver.

Cut liver into small pieces and fry with salt pork; then cut both into small bits, nearly cover with water, add pepper and a little lemon juice. Thicken the gravy with fine bread crumbs and serve.

Calf's Liver Stewed.

Cut the liver into small pieces. Into your sauce pan, put two onions, sliced fine, a table-spoonful of sage, one of summer savory, a little pepper and salt; then add your liver, cover with water and stew for two hours. Just before you serve, dredge in a little flour and a piece of butter.

Fried Chicken.

Cut the chicken into six or eight pieces and season well with salt and pepper. Dip into beaten egg and then into fine bread crumbs, in which there is a teaspoonful of chopped parsley for every cupful of crumbs. Dip once more in the egg and crumbs, and fry ten minutes in boiling fat. MRS. L.

Veal Hash.

Put a teacupful of boiling water in a sauce pan. Stir into it an even teaspoonful of flour, wet in a table-spoonful of water; let it boil five minutes, add one-half a teaspoonful of pepper, as much salt, two table-spoonfuls of butter and let it keep hot, but not boil. Chop the veal fine and mix with half as much bread crumbs. Put this into a pan, pour gravy over, simmer ten minutes. Serve on buttered toast. MRS. B.

Sweet Breads.

Pare, boil and then slice, and broil in butter.

Veal on Toast.

Chop the veal as for mutton. Mince and season in the same manner. Use a little more water, and boil fifteen minutes; dish on toast and garnish with thin slices of lemon. This is a nice dish for either dinner or breakfast.

Tobogging.

Take either rump or veal steak and fry with a little butter, then put into a dish and set where it will keep hot. Put into your pan two or three onions, fry brown, add four or five tomatoes, more butter, currie powder, salt, pepper and a little sugar. Cook until the tomatoes are done; make a thickening of flour and stir into it; cook one minute longer; turn over the hot meat. Serve with boiled rice. MRS. LITTLE.

Mutton Pie.

Cover the bottom of a dish with bread crumbs; then a layer of cold mutton cut in very thin slices, a layer of tomatoes sliced thin, season with salt, pepper and small bits of butter, and so on until the dish is full, or you have sufficient, having tomatoes and bread crumbs on top; cover and bake about forty minutes. Serve hot. MRS. PETTENGILL.

Beef Heart.

Wash it carefully and stuff it nicely with dressing as for turkey, roast it about one hour and a half, and serve with the gravy thickened and seasoned well. It is very nice hashed.

Tripe.

For two pounds of tripe use three eggs, beaten with two table-spoonfuls of milk. Cut tripe in pieces to serve, and dip in batter, fry in hot pork fat a delicate brown.

VEGETABLES.

Vegetables should be put to cook in boiling water ; never let them stand after coming off the fire ; put them in a colander over a pot of boiling water, if you have to keep them back from dinner.

Peas, beans and asparagus, if young, will cook in thirty minutes. Should be boiled in well salted water.

Cauliflowers should be wrapped in a cloth when boiled, and served with drawn butter.

Lima Beans.

Shell, wash and put into boiling water with a little salt. When tender, drain and season them, and dress with butter or cream, and simmer a few minutes.

Stewed Celery.

Take off the coarse green outer leaves ; cut in small pieces and stew in a little broth. When tender, add rich cream, a little flour and butter, enough to thicken the cream. Season with salt and pepper, and a grate of nutmeg if liked.

Succotash.

Boil lima beans and sweet corn in separate kettles. When done, cut the corn from the cob, allowing twice as much corn as beans. Put them together and let them boil. Just before serving, add a little butter, pepper and salt.

Baked Tomatoes.

Cut tomatoes (not too ripe) into slices; put a layer of them in an earthen baking dish, then a layer of bread crumbs over them. Salt and pepper, and plenty of butter, another layer of tomatoes, and so on until dish is full. Bake one hour.

Scalloped Tomatoes,

Butter an earthen dish, then put in a layer of fresh tomatoes, sliced and peeled and a few rinds of onion (one large onion for the whole dish); then cover with a layer of bread crumbs, a little butter, salt and pepper. Repeat this until the dish is full. Bake in quite a hot oven.

Potato Puff.

Take two large cups of cold mashed potatoes, and stir into it two table-spoonfuls of melted butter, beaten to a cream before adding anything else. Add two eggs, beaten very light, and a teacupful of cream or milk. Salt to taste. Beat all well; pour into a deep dish and bake in a quick oven till nicely browned.

Macaroni and Cheese.

Boil macaroni till tender, butter the bottom of a dish, put in a layer of macaroni, then a layer of grated cheese, season with butter, pepper and salt; another layer of macaroni, and so on, finishing with a layer of cheese. Cover with milk and bake forty minutes.

Asparagus.

Cook only the tender, green stalks; wash and tie with twine; cut them equal lengths and boil with a little salt until tender. While the asparagus is cooking, bind in a bundle, prepare

some nicely toasted bread, lay the asparagus on the bread and season with butter, salt, a little pepper, and pour over it a little cream previously scalded.

Cooked Celery.

Wash the roots thoroughly, boil twenty minutes; drain and when cool enough to handle, peel and cut into pieces of equal length; put into a small baking dish and add just enough warm milk to prevent drying up while cooking; season with salt, pepper and butter. Cover the top with grated bread or cracker, on which, put pieces of butter; then bake until a delicate brown. If you prefer, mix grated cheese with bread crumbs.

Green Corn Pudding.

One pint green corn; cut grains open and scrape the corn from the cob. One large teacup of cream or milk, one heaping table-spoonful of flour, one table-spoonful of butter, four well beaten eggs, salt to taste. Bake in an earthen dish half an hour. Serve hot at dinner with the meats. MRS. E. LITTLE.

Stewed Potatoes.

Boil until tender, cut in small pieces; half a table-spoonful of flour, a little salt and butter, chopped parsley and one cup of milk; put all together in a sauce-pan and stew about twenty minutes.

Sweet Potatoes.

Boil them until half done, then peel and split them once, take a tin dish and lay them in, sprinkle thick with sugar and a little pepper, plenty of butter; place in the oven and finish cooking.

Scalloped Tomatoes.

Peel and cut in slices, pack in a pudding dish in alternate layers with force meat, made of bread crumbs, butter, salt, pepper and a little white sugar; spread thickly on each layer of tomatoes and when the dish is nearly full, put tomatoes last with a good lump of butter on each slice. Dust with pepper and a little sugar, strew with dry bread crumbs and bake covered half an hour, then remove the cover and bake brown.

MRS. E. L.

Corn Oysters.

One-half can sweet corn, one egg, well beaten, three table-spoonfuls of cream, one-third cup of flour, one teaspoonful salt; fry on hot griddle well buttered.

MRS. TARR.

Baked Tomatoes.

Pour boiling water over them and peel; have ready an earthen dish, into which lay a layer of tomatoes (whole), then sprinkle with salt, pepper and cracker crumbs, then another layer of tomatoes and sprinkle again with salt and pepper. Cut a spoonful of butter into small pieces and lay on the tomatoes and cover with cracker crumbs; bake thirty minutes.

MRS. BRIGGS.

Macaroni, Boiled.

Break up and wash a pint bowl full of macaroni and put in a shallow basin and cover with cold water; set this basin into another of warm water and place on the fire; after fifteen minutes, add a pint of milk and a teaspoonful of salt; let it cook ten minutes longer, then add a spoonful of butter and cook five minutes longer, then dish. Be careful not to break the macaroni in dishing.

MRS. MERRILL.

Macaroni in Cream.

Wash a pint of macaroni and put into a basin with cold milk; set this in another basin with some water and let it stand on the fire twenty minutes; take off and when it gets cold, stir in one teaspoonful of salt and three well-beaten eggs; turn this into a deep dish and bake twenty minutes.

Macaroni with Cheese.

Break one-quarter of a pound of macaroni in three-inch pieces, and put into three pints of water with a little salt. Boil twenty minutes, or until soft. Drain in a colander, and pour cold water through it to cleanse and keep it from sticking. Put in a shallow baking dish with grated cheese, and fill up with hot milk, and add a piece of butter. MRS. BROOKS.

Scalloped Potatoes.

Slice either raw or cold boiled potatoes very thin, put one quart of them in a baking dish in layers, with even teaspoonful of salt, two-thirds of a teaspoonful of pepper and two and one-half ounces of butter; pour half a pint of cream or milk over the whole; (if milk is used, more butter is required.) Cover the potato with grated bread, a little salt and pepper, and small bits of butter; bake until brown. MRS. KELSEY.

Succotash.

One-half pound salt pork, put into three quarts of water to boil; twelve ears of corn, one quart of shelled beans; cut the corn from the cob, put the cobs into the water while the pork is boiling and boil about half an hour; take them out and put in the shelled beans and boil about an hour; then add the

corn, boil fifteen or twenty minutes longer, add one-quarter pound of butter, salt and pepper to taste. Serve hot.

GRANDMA BLISS.

Scalloped Onions.

Take quarter of a peck of onions after the skin has been removed, parboil them and when they are sufficiently cool to handle, slice them into a *deep* baking-pan with fine bread crumbs; butter, pepper and salt to taste, using half a pint of bread, and quarter of a pound of butter, and put alternate layers of bread, butter and seasoning with layers of onions until the pan is full, then pour over it half a pint of vinegar, and bake for two hours in a moderately heated oven.

MRS. THOMPSON.

Virginia Style of Cooking Cabbage.

Take a medium size head of cabbage and cut out the whole heart, making a space large enough to insert a dressing of about a pint, which is made of five hard-boiled eggs, chopped *fine* and mixed with a large cup of fine bread crumbs, two table-spoonfuls of butter, a little pepper and salt. Tie the head up securely by placing two or three large cabbage leaves over the place where it is filled and put around the whole of it a cheese cloth or any thin material, and boil for an hour, or until perfectly soft. Have a sauce of drawn butter such as is made for boiled lamb, and slice the cabbage *at the table*, using the sauce over each slice. Of *course* the cabbage is soaked in cold water first.

MRS. T.

SALADS.

Mayonnaise Dressing.

One medium sized hot baked potato, two yolks of eggs, one teaspoonful of mustard, one-half teaspoonful of salt, one-quarter teaspoonful cayenne, one pint oil, two teaspoonfuls of vinegar, two teaspoonfuls lemon juice.

C. H. M'D.

Chicken Salad Dressing.

Take two hard-boiled eggs, put the yolks into a small bowl and mash fine, adding the yolks of two raw eggs, one teaspoonful of salt, one large table-spoonful of dry mustard, a very little cayenne pepper; stir this well, always one way. When well mixed add a very little sweet oil, stirring all the time. After this is mixed put in more oil, drop by drop, until you have used a third of a bottle; then add a large spoonful of vinegar or lemon juice, then more oil as before, using in all two-thirds of a bottle, then another spoonful of vinegar. When well mixed it must be very light and a nice color. Set on the ice two or three hours, and not more than twenty minutes before using the salad mix it and prepare for the table by putting with the meat about half the dressing; stir it up well, and then pour over the meat one wine-glass of best vinegar; stir this well; it will turn the chicken very white. If it requires more salt add it now. Place the chicken in the centre of a flat dish; lay the lettuce or celery around the meat, then with a spoon put the rest of the dressing on the lettuce.

MRS. L.

Chicken Salad Dressing.

Four table-spoonfuls of butter, one of flour, one of salt, one of sugar, one heaping teaspoonful of mustard, a speck of cayenne, one cupful of milk, half a cupful of vinegar, three eggs. Let the butter get hot in a saucepan, add the flour and stir until smooth, being careful not to brown; add the milk and boil up. Place the saucepan in another one of boiling water; beat the eggs, salt, pepper, sugar and mustard together and add the vinegar; stir this into the boiling mixture, and stir until it thickens like soft custard, which will be in about five minutes. Set away to cool, and when cold, place in the ice chest. This will keep two weeks.

MRS. BROOKS.

Chicken Salad, No. 2.

Boil tender four good sized chickens; when cold cut off the white meat, and chop rather coarse. Cut off the white part of the celery and chop in the same manner. To two quarts and a pint of the chicken allow one quart and a pint of the celery and a spoonful of salt. Mix well together, and then stir in part of the dressing. Shape the salad in a flat dish, and pour over the remainder of the dressing. Garnish with hard-boiled eggs, beets, and the tops of the celery.

Boiled Salad Dressing for Lobster.

Two table-spoonfuls of Lucca oil, one of sugar, one of mustard, one of salt, one-quarter table-spoonful of cayenne, one teacupful of milk or cream and one-half cupful of vinegar. Mix the oil, salt, sugar, mustard and cayenne very smooth; add three eggs well beaten; add vinegar and milk. Cook in boiling water until it thickens like custard. Very nice.

H. P. MERRILL.

Dressing for Lobster Salad.

Take four eggs, one teaspoonful of pepper, one of salt, two of mustard, and five table-spoonfuls of butter; beat together. Chop the lobsters and sprinkle them with dry mustard and pepper, and add a piece of butter the size of an egg; then pour over the lobsters the sauce scalding hot.

Lobster Salad.

Chop finely six small lobsters, two bunches of celery, two eggs, one teaspoonful of sugar, one of black pepper, a very little red pepper, one teaspoonful of currie powder, one teaspoonful of mustard, three-quarters of a cup of vinegar, half a cup of milk, one lemon (grate and squeeze), butter size of an egg. Boil all together, then pour over the lobsters and stir it well; put on a platter, and garnish with the green tops of the celery and the legs and fans of the lobsters. MRS. WEBSTER.

Asparagus Salad.

Boil two bunches of asparagus, with one quart of water and one table-spoonful of salt, twenty minutes. Take up and drain on a sieve. When cold cut off the tender points and arrange them on a dish. Pour on the cream salad dressing.

MRS. TARR.

Tomato Salad.

Pare ripe tomatoes (which should be very cold) and cut them in slices. Arrange them on a flat dish. Put a teaspoonful of Mayonnaise dressing in the centre of each slice. Place delicate pieces of parsley around the dish, and a sprig here and there between the slices of tomatoes.

MRS. TARR.

Potato Salad.

Boil potatoes, peel and cut them in thin slices, and when cold mix with fine olive oil. After standing for a little while add salt, pepper, and chopped onion, and mix all by shaking it up, as using a spoon would break the potatoes. Add good vinegar. Parsley chopped is an addition.

Salmon Salad.

For a pound of salmon garnished with lettuce, make a dressing of one teacupful of vinegar, butter half the size of an egg, one teaspoonful of dry mustard, one-half a teaspoonful of cayenne pepper, one-half teaspoonful of salt, one teaspoonful of sugar, two eggs. When cold add one-half a cup of cream, and pour all over the salmon.

Tomato Salad.

Peel a medium sized tomato, and serve on a lettuce leaf, cover with mayonnaise dressing.

Chopped Salad.

One small cabbage, chopped fine; take half a cup of vinegar, half a cup of water, butter size of an English walnut, one-third of a cup of sugar, one teaspoonful of mustard wet with water, half a teaspoonful of pepper, salt to taste. Scald all these together in a dish placed in hot water. When hot add a beaten egg. Do not boil. When just at the boiling point pour it over the cold chopped cabbage. Keep in a cold place.

MRS. COLE.

French Mustard.

One small onion sliced, cover with vinegar, let it stand two days, pour off the vinegar, and add one teaspoonful each of cayenne and salt, one table-spoonful of sugar, and mustard enough to thicken. Mix thoroughly and let it come to a boil.

Lobster Salad.

To one large lobster take one egg, butter size of a walnut, vinegar enough to moisten mustard, pepper and salt to taste. Beat raw egg, mustard, pepper, salt and vinegar together and put on the stove and let it thicken; then mix thoroughly with the lobster.

MRS. T.

SIDE DISHES.

A Hint for the Table.

Sew a coarse flannel over the bowl of a broken goblet. Wet the flannel, and sprinkle as much flax seed, or canary seed over it as will stick. Set this in a glass dish of water in a warm room; as the water soaks into the flannel add more. In two weeks you will have a beautiful ornament for the table.

Philadelphia Croquettes.

The formula for their preparation is for a large pair of fowls, weighing twelve pounds, or two pair weighing seven pounds the pair. Select those having the largest amount of breast meat.

Boil a sweetbread for three minutes, put it into cold water, and after an hour take it out and drain.

Boil a calf's brain for five minutes and set aside to cool.

Boil half a pint of cream with the same measure of bread crumbs, sifted clean of crusts and lumps.

Boil the chickens till tender in just enough water to cover them; when the broth is cold skim off all the grease, then boil it down to half a pint.

Remove from the chicken the skin, fat and tendons; cut off all the brown meat and reserve it for family use the following day, either to fricassée; stew with giblets or to mix with an equal amount of roast veal and make into breakfast croquettes, to be eaten hot. Chop the white meat with the sweetbread and brain, quite fine, first adding a table-spoonful of chopped parsley, the lightly grated outer yellow rind, and the juice of a large lemon, one heaped teaspoonful of salt and half a teaspoonful each of powdered mustard, mace and white pepper.

Cut fine two shallots or one small onion, fry with four ounces of butter, add a table-spoonful of flour and stir until smooth; put it quickly into a saucepan, add the chopped meat, the broth jelly and the soaked bread crumbs; stir briskly, and as soon as hot add the yolks of four eggs, stir a little and take off the fire.

When cool enough to handle, mix and chop it lightly, spread on a platter and set into the ice box to stiffen. After an hour or two, mix and mould as follows :

Sprinkle a moulding-board with sifted cracker-dust; take a heaping table-spoonful of the meat paste and form the croquettes in the shape either of a roll or a small sugar loaf, the latter being generally preferred. For this use a deep, pointed wine-glass, lightly buttered. There are, also, tin moulds made expressly for this use.

When all are done dip them, one by one, into well-beaten eggs and roll in finely sifted bread-crumbs; after an hour, dip and roll again and set into the ice-box till wanted.

Lastly, in enough hot lard to float them, fry to a rich, golden-brown color, turning them with great care, while cooking, to keep them shapely. A convenient thing for this purpose is the flat frying-basket of tinned wire. Serve on a napkin and garnish with sprays of parsley and water-cress.

The above will make about one and a half dozen croquettes.

MRS. B.

Devilled Eggs.

Five hard-boiled eggs, butter the size of an English walnut, one-half pint of milk, two teaspoonfuls of corn starch, heaping table-spoonful of grated cheese, small spoonful of dry mustard, one spoonful of olive oil, salt, red and black pepper, and as much Chili Colorado as you can take up on the end of a knife. Mix the yolk, mustard, oil and condiments together in a bowl, with the back of a silver spoon. Put into a chafing-dish, the milk and butter with which the corn starch has been mixed, the white of the eggs cut up very fine, a little salt, stir constantly, until boiling hot. In the meantime let someone spread thick, over slices of butter toast, the paste; over that scatter the cheese, over this pour the hot white sauce and serve.

Devilled Lobsters.

Extract the meat from the lobster and mince it fine; reserve the coral. Season highly with mustard, cayenne, salt and pungent sauce. Stir until it is well mixed. Put in a porcelain saucepan covered with hot water, just enough to keep it from burning. Rub the coral smooth, moistening with vinegar until it is thin enough to pour easily, then stir into contents of saucepan. Boil up once before the coral and vinegar are added. Next stir in a heaping table-spoonful of butter. When it boils again remove immediately. MRS. PETTENGILL.

Curried Lobster.

Prepare the lobster as for stew; when it comes to a boil add a mixture of a heaping teaspoonful of flour, and half a teaspoonful of Indian curry, mixed with cold water. Let this boil eight minutes, then serve.

Veal Loaf.

Three pounds of raw veal, chopped fine; one-quarter of a pound of salt pork, chopped fine; one cup of powdered cracker, two eggs, two teaspoonfuls of pepper, three of salt, one table-spoonful of sugar; mix well, press into a dish and bake two hours. Very nice sliced cold for tea.

Welsh Rarebit.

One pound of cheese cut in small bits, a small piece of butter, a very little salt and pepper, one egg; stir into the egg a large teaspoonful of made mustard. Melt the cheese and butter in a pan, stirring while it melts; add the egg, give it one stir and pour it over hot toast. Have the dish it is put in very hot. MRS. E. L.

Vermicellied Eggs.

Boil eggs fifteen minutes; separate whites and yolks. Cut whites fine, warm with cream or milk, butter, salt and pepper, and spread over toasted slices of bread; press yolks through a fine strainer over the top. An egg to a person and one over.

Baked Eggs.

Beat whites to a stiff froth, spread in a shallow dish or platter, drop yolks gently on the top. Bake until the white becomes slightly brown; season with a little butter, pepper and salt when ready to serve.

MRS. DANIELS.

Coddled Eggs.

One-quarter of a cup of milk scalded, one egg, one teaspoonful of butter, a speck of pepper. Stir until it becomes of the consistency of cream. Spread on hot toast and serve at once. One egg for a person.

Mystery.

Take corned beef, boil until tender, set it away to cool in the liquor; squeeze out all the juice you can and chop not very fine; boil one or two eggs hard, put the meat in a bread pan with the eggs between and press; slice.

MRS. PRINCE.

Ham Paste.

Two cups of chopped boiled ham, four hard-boiled eggs, chopped; add a little vinegar, one teaspoonful of mustard, a small piece of butter.

MRS. PRINCE.

Devilled Ham.

One pint boiled ham, chopped fine, with a good proportion of fat, one teaspoonful of dry mustard, one table-spoonful flour, half a cup of boiling water. Press, and when cold cut in slices.

ROSE ABBOTT.

Omelet Souffle.

Beat together the yolks of four eggs and two spoonfuls of sugar; then beat to a froth the whites of eight eggs, and stir in the yolks and sugar. Flavor with half a teaspoonful of bitter almond. Turn into a buttered dish and bake twelve minutes. Serve instantly.

Broiled Sardines on Toast.

Broil good sized sardines on a toaster, and lay them on slices of toasted bread; butter and salt. Serve hot. A dainty dish for luncheon or tea.

MRS. DANIELS.

Creamed Lobsters.

Four small lobsters (chopped not very fine), heat one pint of milk, melt two table-spoonfuls of butter, add two table-spoonfuls of flour, one teaspoonful of salt, one-half teaspoonful of black pepper and a bit of red pepper. Mix this smoothly, and pour into the scalded milk and stir until it thickens like a cream. When it is cool add the juice of one lemon, stir in the lobster. Put in a hot oven and brown. Serve hot.

Little Pigs in Blankets.

Season large oysters with salt and pepper. Cut fat bacon in very thin slices, wrap an oyster in each slice and fasten with

little wooden skewers. Heat the frying pan and put each oyster in separately. Cook fast, long enough to crisp the bacon—about two minutes. This is a nice relish for lunch or tea. The pan must be very hot before the pigs are put in, and then care must be taken that they do not burn.

MRS. WATERHOUSE.

Veal Croquettes.

Mince veal fine. Mix one-half cup of milk with one teaspoonful of flour, a piece of butter the size of an egg; cook until it thickens, stir into the meat, roll into balls, dip in egg with a little milk stirred in, roll in bread crumbs and fry in hot lard.

Lobster Croquettes.

Chop the lobster very fine; mix with pepper, salt, bread crumbs and a little parsley. Moisten with cream and a small piece of butter. Shape with your hands, dip in egg, roll in bread crumbs and fry in deep fat.

MRS. WEBSTER.

Chicken Croquettes.

Cook the chicken in hot water, with an onion, four cloves and chopped parsley. Cut the meat very fine and season with one-half teaspoonful of salt, one-half teaspoonful of celery salt, cayenne and white pepper. Take one pint of meat, one-half pint of cream, one spoonful of butter, two of flour, one of chopped parsley, one teaspoonful of salt, one-quarter of nutmeg, a few drops of lemon, one-half an onion. Celery and pepper to taste. Scald cream with onions, add salt, nutmeg and pepper to flour, melt butter; when bubbling add flour and strain in cream, by thirds, beat well till glossy, then add the

meat. Sprinkle a tin with crumbs, and lay on one spoonful to a croquette. Wet the hands in cold water and keep them moist; roll into balls and set away, cream slightly; then roll in eggs mixture, one egg, two spoonfuls of milk and one of water; then in crumbs. Always use bread crumbs for frying.

Potato Omelet.

Put into a stew pan with enough boiling water to cover them, four pounds of potatoes of good size, and cool for half an hour. Drain off all the water and mash the potatoes until smooth and light. Now add a teaspoonful of salt, one-quarter teaspoonful of pepper, one teaspoonful of butter, one-half teaspoonful of finely chopped parsley, a few drops of onion juice, and one-half gill of hot water. Put one teaspoonful of butter in a frying pan on the fire. When the pan is hot and butter melted, press the prepared potatoes through a colander into the pan and smooth the service over lightly. Cover the pan and cook until omelet is brown, which will be in about twenty minutes, fold over and turn on a hot dish.

Ham Omelet.

Take a plain omelet, and just before turning one half over the other, sprinkle over it some finely chopped ham. Garnish with small slices of ham.

Omelet.

One egg to a person, beat them separately; to the yolks add one spoonful of milk for an egg, a little salt and pepper. Put the whites into the yolks just before putting into a buttered spider, shake while cooking; when the bottom gets brown, set it in the oven to lightly brown, then double like a turnover. Put on a hot platter and serve immediately. MRS. M'DOWELL.

Omelet.

Allow one egg to each person, stir together the yolks, half a powdered cracker, two table-spoonfuls of milk, a little salt and pepper. Stir these ingredients quickly into the whites, which have been beaten to a froth, and turn into a hot buttered spider. Shake while cooking. When brown, fold, put on a hot dish and serve immediately. Bits of cold steak or ham may be added to the omelet and fry in small cakes.

Baked Eggs.

Butter a deep dish, break in six eggs, sprinkle on salt, pepper, bits of butter, and bake.

MRS. FRYE.

Escalloped Corn.

Prepare same as oysters, using either green or canned corn, and cracker crumbs.

Escalloped Oysters.

Butter a deep dish; put in a layer of cracker crumbs, butter, salt and pepper, then a layer of oysters; add cracker crumbs, butter, salt, pepper, one-quarter teaspoonful mace and oysters alternately until the dish is nearly full, having the last layer of the crumbs. Fill the dish with milk and bake about an hour and a quarter.

MRS. S. B. KELSEY.

Salmon Thimbles.

One can salmon, picked over and minced fine, one cup of stale bread crumbs, one-quarter cup of cream, three eggs. Season with salt, cayenne, chopped parsley and lemon juice, (one teaspoonful). Mix and pack in a mould or cups. Steam or bake thirty minutes, or until firm, turn from the moulds and serve hot. Serve with a white sauce. See sauces.

BREAD.

Three things are indispensable to success in good bread making: Good flour, good yeast, and watchful care.

Bread should be put in rather a hot oven. An hour is the usual time allowed for baking.

A loaf should rise one hour in the pans before putting in the oven.

Yeast.

Take two good sized potatoes, pare and grate them raw, add one-half a teacupful of white sugar, one teaspoonful of salt, a little ginger; pour over this one-half a pint of boiling water, in which one table-spoonful of hops has been boiled. When cool add one-half cup of yeast. Save a little each time to begin anew.

Biscuit.

Into one quart of sifted flour put three heaping teaspoonfuls of baking powder and a pinch of salt; mix together while dry, then rub into it a little piece of lard a little larger than an egg. Mix with cold sweet milk or water, roll thin, cut with tin cutter, bake quickly. Send to the table as soon as done.

Bread.

Dissolve half of a yeast cake in two quarts of warm water; add one large teaspoonful of salt; mix with flour to make a thick batter, and let it rise over night. In the morning add

one-half a cup of lard and two table-spoonfuls of sugar, knead in flour until very smooth, put it back in the bread-pan and let it rise again, cut into loaves and put into the baking-pans, let it rise a short time before baking. MRS. B. P. LAUGHLIN.

Graham Bread.

One-third flour, two-thirds graham meal, a little sugar and salt, mix with warm water or part milk, one-quarter of a yeast cake to a loaf of bread; do not mix very stiff. Knead or cut with a knife in the morning, put into baking pans, let it rise again and bake.

MRS. C.

Graham Biscuit.

One pint of flour, one pint of graham, one-half yeast cake, quarter of a cup of molasses, a little salt, a table-spoonful lard, warm water to make a stiff batter. In the morning roll and cut into biscuits; rise three-quarters of an hour before baking.

KATIE.

French Biscuit.

One-half a cup of yeast, or half a compressed yeast cake, one cup of milk, and mix in sufficient flour to make a stiff batter. After rising a few hours add one egg, one table-spoonful of sugar, one-third cup of butter. Knead these altogether, let it rise again, then cut into rolls, and after rising a third time, or until they are quite light, bake. These are very nice.

MRS. COLE.

Brown Bread.

Two cups of Indian meal, one cup of rye meal, one-half cup of flour, two cups of sweet milk, one cup of sour milk, one-half cup of molasses, one teaspoonful of soda. Boil three hours.

MRS. R.

Parker House Rolls.

One quart of flour, one pint of milk (boiled). When cool add half a yeast cake, and butter size of an egg. Let it rise over night; in the morning knead ten minutes; let it rise until afternoon; then knead again and cut out ready to bake. Butter each one and fold over. Let it rise again, and bake twenty minutes.

Steamed Brown Bread.

Two cups of Indian meal, one cup of flour, two cups of sweet milk, one cup of sour milk, two-thirds of a cup of molasses, one teaspoonful saleratus and a little salt. Steam about four hours.

MRS. WEBSTER.

Brown Bread.

One and a half cups of corn meal, one and a half cups of graham flour, one and a half cups sour milk, one and a half cups warm water, two-thirds of a cup of molasses, one and a half teaspoonfuls of soda and a little salt. Steam three hours; serve at table hot.

CARRIE.

Lewiston Brown Bread.

Three cups of sour milk, two teaspoonfuls of soda, one teaspoonful of salt, two cups of graham, two cups of Indian meal, half a cup of molasses. Steam three hours.

Togus Bread.

Two cups sweet milk, one cup of sour, two cups Indian meal, one cup of flour, one-half cup of molasses, a little salt, one teaspoonful of saleratus. Steam three or four hours.

MRS. S. B. K.

BREAKFAST DISHES.

Entire Wheat Muffins.

One pint of milk, one table-spoonful of melted butter, one table-spoonful sugar, one teaspoonful of salt, one scant quart of flour, three teaspoonfuls baking powder (heaped) sifted through flour. Butter pans and heat hot; put in the dough and bake twenty minutes in a hot oven. MRS. WM. D. LITTLE.

Indian Drop Cakes.

Three cups of meal, one cup flour, four cups of milk, two eggs, two table-spoonfuls molasses, and two teaspoonfuls of soda.

MRS. B.

Home Breakfast Cakes.

One cup of sweet milk, one table-spoonful of sugar, two teaspoonfuls of cream of tartar, and one of soda, two and a half cups of flour. Bake in a quick oven. MRS. BRIGGS.

Corn Cakes.

One cup of Indian meal, one cup of flour, one cup of sweet milk, small piece of butter (melted), one teaspoonful of saleratus, two teaspoonfuls of cream of tartar, one table-spoonful of sugar, and a little salt.

K. D. C.

Graham Rolls.

Two cups of graham flour, one cup of white flour, two cups of milk, or milk and water, two teaspoonfuls cream of tartar, one teaspoonful of saleratus, one-half cup of molasses, small piece of butter (melted), and a little salt. K. D. C.

Raised Muffins.

One pint of sweet milk (warmed), small piece of butter, one-half cup of yeast, a little salt; mix soft with flour; in the morning add one-half cup of sugar, one egg, saleratus if needed.

MRS. BREEN.

Muffins.

Two eggs, three cups of sweet milk, four cups of flour, one-half cup of sugar, two teaspoonfuls of cream of tartar, one teaspoonful of soda.

MRS. BREEN.

Augusta's Indian Cake.

One large cup of milk, three table-spoonfuls of sugar, two eggs, butter one-half the size of an egg, one cup of Indian meal, one and a half cups of flour, two small teaspoonfuls of cream of tartar, one of soda, and a little salt. Beat well; bake quickly. Very nice.

MRS. L.

Graham Gems.

One pint of sour milk, one egg, one spoonful of sugar, beat well; one teaspoonful of soda, good fresh graham flour to make a stiff batter; bake in gem pans with a very quick oven.

German Toast.

Beat two eggs with a little salt, thoroughly; add one cup of milk, soak stale bread in this mixture and fry brown on both sides in a hot buttered spider.

MRS. HUNTER.

Corn Rolls.

One egg, one-half cup sugar, one cup of milk, one cup of corn meal, one cup of flour, one teaspoonful of soda and two teaspoonfuls of cream of tartar.

Corn Cake.

Two cups of white corn meal, one cup of flour, two teaspoonfuls of cream of tartar, a small piece of butter, one pint of milk, one teaspoonful of soda, one egg. Bake in a hot oven.

Cream Waffles.

One pint of sour cream, with one teaspoonful of soda in it; add flour to make rather a stiff batter. To be split and buttered hot.

Waffles.

One pint of flour, one teaspoonful of baking powder, one-half teaspoonful of salt, three eggs, one and one-quarter cups of milk, one table-spoonful of butter, melted. Mix in the order given; add the beaten yolks of the eggs with the milk, the melted butter and the whites last. Serve with butter, syrup or caramel sauce.

Griddle Cakes.

Two coffee cups of sour milk, or butter-milk, one teaspoonful of soda, dissolved in a little hot water, and flour enough to pour. Grease the griddle with a piece of fat salt pork, and fry the cakes a light brown.

Rice Cakes.

Make with sour milk, as directed above, and add two well-beaten eggs, one cup of boiled rice, and one teaspoonful of salt. They require a longer time to fry than the plain do, but are very nice.

Morning Gems.

Two eggs beaten a little, three table-spoonfuls of baking powder, three table-spoonfuls of sugar, two cups of milk, butter the size of an egg, salt, flour to make a thin batter. Bake in hot gem pans twenty minutes.

DELIA.

Corn Fritters.

Two eggs, one cup of flour, one cup of milk, one teaspoonful of cream of tartar, one-half teaspoonful of soda, one cup of can corn, a little salt. Fry.

MRS. C.

Graham Muffins.

Four cups of graham flour, two eggs, one table-spoonful of sugar, two table-spoonfuls of cream of tartar and one of soda, with enough milk to make it about like fritter dough. To be baked in gem pans, first heated quite hot before the gems are put in.

MRS. COLE.

Indian Meal Muffins.

One cup of yellow corn meal, one cup of flour, one-half cup of sugar, one egg, butter the size of an egg, a little salt; dissolve one teaspoonful of soda in a cup of sour milk; stir briskly and drop into muffin pans, already heated.

A Breakfast Relish.

Take a teacupful of cheese, cut up into small bits, and put it into a frying pan with a cupful of milk; when it boils well and the cheese is nearly melted, add a little pepper, mustard (only a small pinch), and salt to taste. Roll three Boston crackers to a powder, and add them, with a piece of butter half the size of an egg; stir quickly for a few minutes, turn out upon a platter well heated.

MRS. I.,

Pop Overs.

Two cups of milk, two cups of flour, two eggs, bake in muffin pans.

MRS. KENSELL.

Southern Corn Bread.

One pint of cooked grits, two cups of corn meal, two eggs, a piece of butter the size of an egg, one-half pint of milk, two table-spoonfuls of sugar, one teaspoonful of baking powder.

MRS. BROOKS.

German Puffs.

Two cups of milk, two cups of flour, three eggs and a little salt. Bake quickly, in gem pans.

Graham Biscuit.

One pint of sweet milk, one-half a cup of butter, one-half a cup of sugar, two eggs, flour enough to make stiff, and a spoonful of baking powder.

White Muffins.

One teacupful of milk, three cups of flour, one-half cup of sugar, two eggs, butter size of an egg and three teaspoonfuls of baking powder.

Muffins.

One egg, one-half cup of sugar, one and a half cups of milk, piece of butter half the size of an egg, two teaspoonfuls of baking powder, and flour to stiffen. Bake in gem pans.

Corn Gems.

Two cups of corn meal (white), two cups of flour, two cups of sweet milk, two eggs, three heaping teaspoonfuls of baking powder, one-half cup of butter, one-half cup of sugar. Bake in gem pans.

CARRIE.

Pop Overs.

One cup of flour, one cup of milk, one egg. The secret of their success is in baking them in a moderate oven.

MRS. COLE.

Muffins.

One quart of milk, one egg, one spoonful of butter, two spoonfuls of lard, one cup of yeast, and flour enough to make a batter a little thicker than griddle cakes. Put to rise over night.

Sallie Lund Gems.

One egg, two table-spoonfuls of melted butter, one cup of sweet milk, two table-spoonfuls of sugar, two cups of flour, one teaspoonful of cream of tartar, one-half teaspoonful of soda. Bake fifteen minutes.

MRS. RUSSELL.

California Biscuit.

One-half cup of sugar, two cups of milk, two eggs, butter the size of an egg, one quart of flour, one teaspoonful of soda, two of cream of tartar; bake in muffin rings.

Buns.

One cup of yeast, one cup of sugar, three of milk, and stir it to a thick batter. When raised, add one cup of butter, one of sugar, teaspoonful of soda, nutmeg and currants. Mix as for biscuit, stand until light; let it rise again until after making into biscuit.

MRS. H. P. MERRILL.

French Toast.

Three eggs, beat well and add one-half teacupful of milk. Dip into this mixture, slices of bread and fry them in butter until slightly brown. Use baker's bread. Serve very hot.

MRS. J. L.

Sally Lunn.

A piece of butter the size of an egg, three table-spoonfuls of sugar, one egg, one cup of milk, two cups of flour, two teaspoonfuls of yeast powder, salt ; bake very slowly. Instead of two cups of flour use one of flour and one of corn meal for corn cakes.

SANTA BARBARA, CAL.

Virginia Waffles.

Take one pint of *warm*, thinly made corn meal mush ; stir into it a quarter of a pound of butter, one-half pound of flour, the beaten yolks of five eggs, one-half pint of cream or good rich milk, and one-half teaspoonful of salt ; have the waffle irons very hot, grease them plentifully with lard, and when ready to bake, put in two teaspoonfuls of baking powder that is thoroughly mixed with a table-spoonful of flour, and stir in lastly the beaten whites of the eggs, that must be whipped to a stiff froth before it is needed. Only half fill the irons, leaving room for the waffles to rise. Bake very quickly, and butter them while hot, before going to the table. Very fine white corn meal is always the best for such cakes. MRS. THOMPSON.

Rye Cakes.

Two cups rye meal, one cup flour, two cups sour milk, one egg, one table-spoonful molasses, one teaspoonful soda.

MISS. C. M. PATTEN.

Muffins.

One tumbler of milk, two tumblers of flour, two teaspoonfuls of cream of tartar, one teaspoonful of saleratus, one egg, two great-spoonfuls of sugar ; dissolve the saleratus in a little boiling water, with a small piece of butter. MISS C. M. PATTEN.

Journey Cake.

Two cups of white corn meal *thoroughly* scalded with *boiling* water, salt; add milk to make as thick as muffin dough. Fry in cakes on fritter pan slowly. Serve hot; split and butter. Very nice when cold, toasted and covered with boiling milk.

PIES.

Summer Mince Pies.

One cup of raisins chopped fine, one nutmeg, two cups of water, one table-spoonful of cinnamon, two cups of sugar, butter size of an egg, one-half a cup of vinegar, eight crackers rolled fine. Cook well together before baking.

Lemon Pie.

Take one lemon, one cup of sugar, three fresh eggs, one-half cup of milk, one large teaspoonful of butter and one of flour. Save the whites of two of the eggs and two table-spoonfuls of the sugar for frosting. Rub the sugar, flour and butter together, squeeze in the juice of the lemon, beat the eggs and add them; then put in milk. Bake in a slow oven. Have the frosting ready to put on as soon as the pie is cooked. Put back into the oven until the frosting browns.

MRS. B. P. LAUGHLIN.

Mince Meat.

Two pounds of beef boiled ; when cold, chop fine, one pound of suet, minced fine, five pounds of juicy apples, pared and chopped ; two pounds of raisins stoned ; two pounds of sultana, two pounds of currants, one-half pound of citron, three table-spoonfuls of cinnamon, two of mace, one of cloves, one of fine salt, one nutmeg (grated), three pounds of brown sugar, one-half gallon of sweet cider. Mix all together well.

Apple Pie.

Make a syrup of one cup of white sugar and a little water. Put into it quartered apples enough for a pie, and cook until soft, but not broken. Put the apples and syrup into the plate with some little pieces of butter, flavor with nutmeg, and bake in a quick oven until the crust is a light brown. K. D. C.

Date Pie.

One-half pound of dates, stew and sift fine ; one pint of milk, two eggs, and sugar if needed. Bake in an under crust.

MRS. T.

Pastry for Tarts.

Three cups of flour, one-half cup of butter, two-thirds cup of sweet milk, heaping teaspoonful of Royal Baking Powder, a little salt.

E. H. BONNEY.

Lemon Pie.

Two lemons chopped fine, without the rind, four eggs (reserve the whites for frosting), two cups of sugar, one table-spoonful of corn starch, scant two cups of sweet milk ; mix all together.

Use the whites of the eggs, with two table-spoonfuls of white sugar, for frosting; put this over the pie after it is baked, and set in the oven to brown a little.

Mock Mince Pie.

Four crackers, one cup and a half of sugar, one cup of molasses, the juice of two lemons, one cup of water, one cup of chopped raisins, two-thirds of a cup of butter, two eggs, well beaten and stirred in the last thing. Spice to taste.

To Chop Suet.

Sprinkle flour over it while chopping, which will prevent the pieces from adhering.

Minced Meat.

One bowl meat, two bowls of apples, one-half bowl of raisins, one-half bowl molasses, one pound brown sugar, butter the size of an egg, one nutmeg, one table-spoonful of cinnamon, one table-spoonful of cloves, heaping table-spoonful salt, vinegar, if the apples are not tart.

MRS. WEBSTER.

Cocoanut Pies.

One scant cup sugar, butter the size of an egg, yolks of five eggs, whites of two eggs, one heaping cup flour, one teaspoonful cream of tartar, one-half teaspoonful of soda dissolved in a little hot water. (Making two pies to be split open.) Cocoanut filling: one grated cocoanut, to one-half this, add whites three eggs, well beaten, and one cup powdered sugar, and put between the layers. To the other half, add four table-spoonfuls powdered sugar and put on top. The cocoanut milk added to the mixture between the layers is very nice.

Tart Crust.

One cup lard, one table-spoonful sugar, three table-spoonfuls water, white of one egg; beat the egg, sugar, lard and water together, add flour enough to make a paste.

MRS. CHAS. WALKER.

Rhubarb Pie.

One cup chopped rhubarb, one cup sugar, one egg, a little salt; makes one pie. Pour hot water over the rhubarb and drain, before chopping.

Lemon Pie.

One teacupful of sugar, one egg, one table-spoonful of melted butter, juice and grated rind of one lemon, one cup of boiling water, one table-spoon of corn starch, dissolved in a little water. Stir corn starch in boiling water. Makes one pie.

Lemon Pie.

Juice and rind of two lemons, two apples grated, two crackers powdered fine, two cups of sugar, yolks of six eggs; all well mixed, and bake in a rich under crust. When done, frost with the whites of the six eggs and one cup of sugar; put in oven to brown. Makes two pies.

MRS. E. LITTLE.

Orange Pie.

Two oranges, four eggs, eight table-spoonfuls of sugar, two-thirds of a tumbler of milk; beat yolks and sugar, add juice and milk; bake in under crust. Frost with whites of the eggs and four table-spoonfuls of sugar. Brown slightly.

Abby's Lemon Pie.

One lemon, one cracker, one cup of sugar, one egg; squeeze juice from lemon and chop the rest; pound the cracker and mix with the lemon; beat the egg, and mix all together, with a little melted butter, table-spoonful of water and a little salt. Bake between two crusts.

MRS. E.

Orange Pie.

Grate two oranges, the peel of one; one cup of sugar, one cup of water, a little salt, four eggs (the yolks of three and one whole one), two table-spoonfuls of corn starch; the corn starch and sugar to be mixed together.

MRS. L. DAY.

Cream Pie.

One cup of sugar, one-quarter cup of butter, one-half cup of milk, one and a half cups of flour, two eggs, one teaspoonful of cream of tartar, one-half teaspoonful of soda.

CREAM FOR THE SAME—One large cup of milk, one-third cup of sugar, one-fourth cup flour, one egg; beat together and boil until it thickens, and flavor to taste.

MRS. TROTT.

Lemon Pie, No. 1.

Grate the rind of one lemon, press out the juice, yolks of three eggs, one cup sugar, two table-spoonfuls of corn starch, two-thirds of a cup of cold water, and salt to taste.

FROSTING.—Whites of three eggs and two table-spoonfuls of sugar.

Lemon Pie, No. 2.

Grate the rind of one lemon, press out the juice, one cup of sugar, yolks of four eggs, one table-spoonful of corn starch, scalded in one cup of milk. Frosting same as No. 1.

Lemon Pie.

Two large table-spoonfuls of corn starch mixed with cold water. Pour on this three cups of boiling water, butter the size of a small egg, two cups of sugar. Three eggs, after cooling, a little salt, juice of two large lemons, rind grated, add one-half cup of cold water, five eggs, when frosted, with one-half cup of sugar added makes two pies.

MRS. LATHAM.

Cream Pie.

Three eggs, one pint of milk, two-thirds cup of flour, one cup of sugar. Flavor to taste. (Bake between two crusts.)

MRS. L. DAY.

Puff Paste for Pies.

Three cups of flour, one cup of butter and one-half cup of lard; cut the butter and lard into the flour; mix soft with ice water.

MRS. H. P. MERRILL.

Lemon Pie.

Three eggs, juice and rind of one lemon, one cup of boiling water, one cup of sugar, two table-spoonfuls of corn starch, small piece of butter. Pour the boiling water over the grated rind and juice of the lemon, then wet the corn starch with a little cold water and stir into the boiling water. Let it boil up a few

minutes, then add the sugar and a small piece of butter. After it cools, add one whole egg and the yolks of two.

FROSTING.—Whites of two eggs and sugar to taste.

FLAVORING.

MRS. S. COLESWORTHY.

Squash Pie.

Take winter squash, boil soft, and strain it through
A sieve or colander, and add thereto,
For every pint of squash, of milk the same;
Or what is better still, a pint of cream.
Beat four eggs well; add cinnamon for spice—
Nutmeg is very good, though not as nice.

Strain through a sieve, and thus remove
Whatever there may be
To offend the eye or palate
Of yourself or company.

A crust then prepare in a deep plate or dish.
Bake well, and when cold, 'twill be all you can wish.

AUNT PENN WOODBURY.

PUDDINGS.

Steamed Pudding.

One cup of molasses, one-half cup of butter, one cup of chopped raisins, one teaspoonful of soda, one cup of milk, flour to make a batter, one teaspoonful of all kinds of spices; steam four hours. If two or three eggs are used, steam three hours.

MRS. M'DOWELL.

Apple Sago.

Six peeled apples, one cup of sago, fill the dish with water, add one-fourth of a teaspoonful of cinnamon and bake two hours in a moderate oven. If it dries up, add a little water. Serve with sugar and cream.

MRS. M'DOWELL.

Apple Tapioca Pudding.

One large cupful of tapioca, three pints of water, one cupful of sugar, one teaspoonful of salt, one teaspoonful of lemon extract, three pints of pared and quartered apples. Soak the tapioca over night; put in a double boiler and cook until it is clear. Then add sugar, salt and lemon, and then the apples. Turn into a buttered dish and bake one hour. Serve with cream and sugar.

MRS. T.

Mock Indian Pudding.

A pint basin full of either bread or cake, soaked until soft in a little milk; one cup of molasses, one-half teaspoonful each of

nutmeg, cloves, cassia and mace; cut up two apples, and cover the whole with one quart of milk, a piece of butter the size of an egg. Bake three hours in a moderate oven. MRS. COLE.

Orange Pudding.

Four oranges cut up fine; put one and a half cups of sugar over them, three table-spoonfuls of corn starch, four eggs, one quart of milk; scald the eggs and corn starch together, and add a little salt. When cool pour over the oranges and stir. Take the whites of three of the eggs, beat them, and add two table-spoonfuls of powdered sugar. E. J. BARBER.

Katie's Pudding.

One quart of milk, four eggs, eight table-spoonfuls of white sugar, flavor with vanilla, one-half box of Cox's gelatine. Have the yolks beaten up well with the sugar. Then take your quart of milk, and after putting in the gelatine, place in a tin dish and set it in a pot of boiling water. Continue to stir until the gelatine is dissolved and the milk looks as if it would boil. Then stir in briskly the sugar and beaten yolks, flavor with vanilla. When it is somewhat thick, take the dish out of the water and commence putting in the whites, which have been previously beaten to a froth. Don't stir them in, but dip your spoon up and down. As soon as thoroughly mixed, pour into the mould, cool a little and place on ice. MRS. J. LITTLE.

Judge Peters' Pudding.

Three-quarters of a box of gelatine, two oranges, two lemons, six figs, nine dates, two bananas, ten nuts of any kind; dissolve the gelatine in one-half pint of cold water one hour; add then

one-half pint of boiling water, the juice of two lemons and two cups of sugar; strain and let it stand until it commences to thicken. Stir into this all the fruit cut into small pieces, and let it harden. Pour into a mould. CARRIE.

Apple Snow.

Eight large apples made into sauce, strain through a wire sieve; add then the beaten whites of two eggs, two cups of sugar, and beat to a light cream; to be eaten with a custard made from the yolks of the two eggs and one pint of milk.

MRS. COLE.

Royal Cream.

One quart of milk, one-third of a box of gelatine, four table-spoonfuls of sugar, three eggs, vanilla; put the gelatine into the milk and let it stand half an hour. Beat the yolks well with the sugar and stir into the milk, set the kettle into a pan of hot water and stir until it thickens like soft custard.

Cream Pudding Sauce.

One cup of powdered sugar, one egg, one-third of a cup of cream or milk, Beat the white of an egg to a stiff froth, then add the yolk and the sugar, and beat well. Flavor with vanilla or lemon, and add the cream the last thing. This sauce is nice for light puddings. MRS. B.

Roman Cream.

Boil one box of Cox's gelatine in a quart of milk, beat yolks of six eggs with one cup of sugar and a little salt, and add to milk. After straining, cook like soft custard. Let it stand while beating the whites to a stiff froth; add the whites and cool in moulds. Serve with sugar and cream. MRS. COUSENS.

Snow Pudding.

Half a package of gelatine, whites of three eggs, one cup of sugar, juice of three lemons; soak the gelatine in one cup of cold water one hour, then add one and a half cups of boiling water, then the sugar; beat the whites to a stiff froth, pour all together, turn into a mould and let cool. Make a custard of the yolks of the eggs and one pint of milk; sugar to taste. Pour on the pudding.

C. MOULTON.

Charlotte Russe.

One-half of a box of gelatine soaked in a very little water twenty minutes; add three-quarters of a cup of pulverized sugar, one table-spoonful of vanilla, pour boiling water to make a cupful, and strain. Stir into whipped cream. Pour into a dish lined with sponge cake.

MRS. HUNTER.

Delmonico Pudding.

One pint of milk put on to scald, three eggs, beat yolks; dissolve three table-spoonfuls of corn starch and three table-spoonfuls of sugar in a little milk. Stir all in scalded milk. After it thickens pour into a dish, beat the whites, put on the top and set in the oven to brown. Use one teaspoonful vanilla to flavor.

MRS. RUSSELL.

Banana Pudding.

Cut the bananas in slices, and add a rich, soft custard.

A Dish of Snow.

Select juicy apples, pare and core them, stew in clear water until soft, strain through a sieve, sweeten to taste with powdered sugar, and spread, when cold, in a deep glass dish. To every apple allow the white of one egg; beat the whites to a stiff froth, allowing one table-spoonful of powdered sugar to each egg, and pour over the apples. Any flavoring may be used.

MISS JOSSELYN.

Chocolate Whips.

One quart of milk, one ounce square of Baker's chocolate, one generous half cupful of sugar, six eggs, and a little salt. Scrape the chocolate fine and put it in a small frying pan, with two table-spoonfuls of sugar and one of boiling water. When dissolved, add it to a pint and a half of the milk, which should be hot in the double boiler. Beat the eggs and the remainder of the sugar together; add the cold milk, and stir into the boiling milk; stir constantly until it begins to thicken, add the salt and set away to cool. Season one pint of cream with two table-spoonfuls of sugar, and one-half teaspoonful of vanilla. Whip to a stiff froth. When the custard is cool, half fill the glasses with it, and heap the whipped cream upon it, or serve in one large dish with whipped cream on top.

MRS. TARR.

Italian Cream.

One-third of a box of gelatine, soaked until soft in a little cold water; pour on one pint of boiling water; the juice and grated rind of either an orange or lemon, as the taste prefers; place it in a cool place until hard. Make a soft custard of three

yolks of eggs, a pint of milk, lemon or vanilla flavoring. Make frosting of the whites of the eggs and half a cup of powdered sugar. Take the gelatine and cut it into little one-half inch squares. Place these pieces in a clear glass dish, cover them with the custard, and over all place the frosting. If you wish a more fancy looking dish, color part of the frosting with chocolate, placing a spoonful of the white and brown side by side. Little pieces of deep red jelly here and there also adds to the beauty. It is a very nice and ornamental dish for the table.

MRS. COLE.

Tapioca Cream.

After soaking three heaping table-spoonfuls of tapioca in one cup of cold water, for one hour; put it in a quart of hot milk, boil ten minutes, add the beaten yolks of four eggs, one-half cup of sugar, and boil five minutes longer; take it from the fire, flavor with lemon, then stir the whites briskly in, after first beating them to a stiff froth.

MRS. COLE.

Amber Pudding.

Soak half a box of gelatine in one-half pint of cider for twenty minutes; add another one-half pint of cider and cook until dissolved. Add another one-half pint of cider and sweeten to taste; put upon ice until the consistency of liver, then cut in the whites of three eggs, beaten to a stiff froth. Put into the mould, and again place upon ice.

Custard for Puddings.

Use the yolks of three eggs, one pint of milk and one cup of sugar, and make a soft custard, flavored with vanilla.

MRS. J. M. S. HUNTER.

Orange Jelly.

Put two-thirds of a box of gelatine into one cup of cold water. Let it stand three-quarters of an hour, and add one cupful of boiling water. Peel the yellow off from one-dozen of oranges, squeeze and add two cups of sugar to the juice. Turn over this the gelatine, and strain. Mould. MRS. F. D.

Roman Cream.

One-half of a box of gelatine dissolved in a little water, one cupful of sugar, two eggs, one quart of milk, salt and flour. Cook like custard. Eat without sauce. MRS. E. L.

Indian Pudding.

Into four cups of scalding milk stir two-thirds of a cup of meal, with one table-spoonful of rye meal; then add one cup of chopped suet, two-thirds of a cup of molasses, salt, cinnamon and ginger to taste; pour into pudding dish, and pour two cups of cold milk on top. Bake three hours, very slowly at first.

MRS. PETTENGILL.

Grandpa's Indian Pudding.

One quart of milk, one egg, three teaspoonfuls of Indian meal, molasses, spice, salt to taste, butter size of an egg.

MRS. DANIELS.

A Simple Berry Pudding.

In a buttered baking dish lay small slices of bread (baker's bread preferable), then a layer of berries (huckle, blue or strawberries), little butter and sugar. Add another layer of

bread, then berries, and so on until the dish is filled, berries coming on the top. If they are canned berries, there may be juice enough; if fresh, use water for moisture. Eat with or without a sauce.

MRS. D.

Dandy Pudding.

Make a custard of one quart of milk, yolks of four eggs, two table-spoonfuls of corn starch, one-half cupful of sugar; pour into a dish to cool, flavor with vanilla. Beat the whites of the four eggs to a stiff froth, with two teaspoonfuls of sugar. Spread on top the custard, and brown in the oven.

Gelatine Dessert.

One ounce of gelatine, one quart of milk; soak the gelatine in the milk half an hour, then put it over the fire, stirring gently until it boils. Beat the yolks of three eggs with seven table-spoonfuls of white sugar, and stir into the boiling milk. When cooked take from the fire and add the whites of the eggs, well beaten. Flavor with vanilla.

Prince Albert's Pudding.

Beat to a cream one-half pound of butter, and mix with an equal weight of fine white sugar. Add to these, first, the yolks, then the whites of five eggs, which have been thoroughly beaten separately; throw in lightly one-half pound of flour, and one-half pound stoned raisins. Put these ingredients, well mixed, into a buttered mould, or floured cloth, and boil three hours. Serve with sweet sauce.

MRS. HAGGETT.

Strawberry Shortcake.

Make a good biscuit crust, and roll out about one-quarter of an inch thick, and cut into two cakes, the same size and shape; spread one over lightly with melted butter, and lay the other over it. Bake in a hot oven. When done they will fall apart. Butter them well. Mix the berries with plenty of sugar, and set in a warm place until needed. Spread the berries and cake in alternate layers, having berries on top, and over all spread whipped cream, or charlotte russe. The juice that has run from the berries can be sent to the table in a tureen, and served as cut.

Ambrosia.

Grate a cocoanut, peel a pineapple, and cut into small pieces, put a layer of cocoanut into your dish, then a little sugar, a layer of pineapple, and sugar over that, and so on till the dish is full. It must be prepared several hours before wanted for the table. Oranges and bananas can be substituted, or all used together. An icing made of the whites of eggs and a little sugar makes it a very pretty dish.

MRS. L.

Coffee Jelly.

One-half of a box of gelatine soaked in about a cupful of cold water for one hour; add a pint of strong hot coffee; add one cupful of sugar. When dissolved, strain and put into the moulds and put upon ice. Serve with whipped cream. Very nice.

MRS. HUNTER.

Roman Cream.

One quart of milk, boiled in a double kettle, with one-half a box of gelatine. Then beat the yolks of six eggs with one

cupful of sugar, and stir into the boiling milk as for soft custard. Set into cold water and stir a few minutes to cool it. Leave it in the water while you beat the whites of the eggs to a stiff froth. Stir this into the custard, flavor with vanilla and mould.

K. D. CLARKE.

Pineapple Pudding.

Yolks of five eggs beaten, and one-half pound of grated pineapple and a good cupful of sugar, a little salt, and nearly a cupful of boiled cream. Set this into a kettle of boiling water and stir until it begins to thicken; set into an ice cream freezer, and when cold add one-half pint of whipped cream; put into a mould until cold, and serve with cream.

Whips.

One quart of cream, one pint of milk, two lemons, the peel of one grated, vanilla to taste, sugar; whip until stiff, and fill glasses.

MRS. M.

Frosted Rice Pudding.

One teacupful of rice, boiled very soft in a quart of milk; add a piece of butter, salt, the beaten yolks of three eggs, three table-spoonfuls of sugar, and the grated peel of one lemon; pour into a pudding dish, beat the whites of the eggs with eight table-spoonfuls of sugar; add the juice of the lemon, brown in oven and eat cold.

MRS. M.

Poverty Pudding.

One-half cup of butter, one-half cup of molasses, one-half cup of sugar, one cup of milk, one teaspoonful of saleratus, one cup of raisins, one teaspoonful of all kinds of spices, flour to make as stiff as cake. Steam three hours.

MRS. L.

Apple Merangue.

One dozen good sized apples, cut in quarters, with two cups of sugar, a lemon cut into small pieces ; stew them on the back side of the stove for two or three hours, taking care not to break the apples. A very little water is required. When done it will be a deep rich color. Set it away to stiffen. Make a custard of the yolks of three eggs, one pint of milk, a little lemon ; a frosting of the whites of three eggs, with ten teaspoonfuls of powdered sugar. When the apples are quite cold, pour on the custard putting the frosting on top.

MRS. COLE.

Harvard Pudding.

One pint of flour, one-half cup of butter, one half cup of sugar, one cup of milk, yolks of two eggs, one-half teaspoonful of soda, and one of cream of tartar, and the grated rind of one lemon.

SAUCE FOR THE ABOVE PUDDING.

Whites of two eggs, with the juice of one lemon, and one and a half cups of powdered sugar.

MRS. COLE.

Cherry Pudding.

Two eggs, one cup of milk, flour to make a stiff batter, two teaspoonfuls of baking powder, and as many cherries as can be stirred in. Serve with cherry sauce.

Rhubarb Pudding.

Made in same way as berry pudding, with stewed rhubarb. A delicious and simple dessert in the spring and summer.

MRS. D.

Steamed Fruit Pudding.

One cup of suet, chopped fine, one cup of chopped raisins, a little citron, one cup of molasses, one cup of sour milk, one teaspoonful of soda, two cups of flour, one teaspoonful of cinnamon and cloves. Steam three hours good.

SAUCE FOR THE ABOVE.

One cup of sugar, one-half cup of butter, and beat to a cream; one table-spoonful of flour, mixed with one pint of water, boil and pour on the butter and sugar while hot, and mix all together. Flavor to taste. MRS. P. S. NICKERSON.

Frozen Pudding.

One large pint of milk, one cup of sugar, one-half cup of flour (scant), two eggs, two table-spoonfuls of gelatine and one quart of cream, one small cup of granulated sugar, (extra). Beat the eggs, sugar and flour together, and stir into the boiling milk. Cook twenty minutes, stirring occasionally. Add the gelatine while boiling. When cold add the small cup of sugar and cream; freeze ten minutes, then add one pound of candied fruits, cut into small pieces. MRS. TROTT.

Honeycomb Pudding.

One pint of molasses, one cup of sugar, a piece of butter the size of an egg (melted), the yolks of eight eggs, one cup of milk, one teaspoonful of soda, spice to taste, flour enough to make a thin batter; bake an hour or more, then beat the whites of the eggs to a froth, and spread on top; return to the oven to brown. Eat with lemon sauce. MRS. E.

Spanish Cream.

Make a soft custard of one quart of milk and six eggs. Dissolve one-half of a box of gelatine in one-half pint of milk, and add to the custard while hot; pour into a mould, and set in a cool place. To be eaten with sugar and cream. MRS. E.

Berry Pudding.

One cup of sweet milk, one-third of a cup of molasses, one egg, one scant teaspoonful of soda, three and one-half cups of flour, one quart of berries. Steam three hours. To be eaten with a sweet sauce.

Boiled Indian Pudding.

Two cups of Indian meal, two cups of flour, one egg, one-half cup of molasses, one teaspoonful of soda, two of cream of tartar. Wet with milk until as thick as cake. Steam three hours. Be sure and keep covered all the time, or it will not be light.

Taylor Pudding.

One cup of molasses, one of sweet milk, one of chopped suet, one of chopped raisins, four and one-half of flour; one teaspoonful of soda, two of cream of tartar, and all kinds of spice. Steam four or five hours.

SAUCE.—One-half spoonful of flour, piece of butter as large as the bowl of the spoon, one cup of sugar; mix all well together, and pour on two-thirds of a pint of boiling water.

MRS. S. H. COLESWORTHY.

Chocolate Blanc Mange.

Dissolve one ounce of gelatine in as much water as will cover it, four ounces of grated chocolate in one quart of milk,

and sugar enough to sweeten it ; then boil the milk, chocolate and sugar together for five minutes ; add the gelatine and boil five minutes longer. Stir constantly until it boils. When boiled, flavor with vanilla, and pour into a mould to cool.

SAUCE.—Yolks of three eggs, one and a half cups of sugar, and flavor with lemon. Cook it over the steam of the tea kettle, and stir often. Beat the whites of the eggs to a froth, and drop over the top.

MRS. FICKETT.

Garfield Pudding.

Boil one pint of milk, add two even teaspoonfuls of corn starch, dissolved in a little milk ; sugar to taste. Beat the whites of two eggs and stir in while hot. Make a custard of the yolks and a pint of milk ; pour over the pudding when cool ; little salt and vanilla.

MRS. M.

English Pudding.

One cup of molasses, one-half cup of butter, one cup of milk, one cup or chopped raisins. three and a half cups of flour, one teaspoonful of soda, one teaspoonful of different kinds of spice. Steam three hours.

Cocoanut Pudding.

Soak one cup of cocoanut in one pint of milk, then boil. As soon as it boils, add one pint of cold milk, thickened with one powdered cracker, a little butter, salt, three beaten eggs, lemon and sugar to taste. Frost the top with the whites of the eggs and one cup of powdered sugar. Bake the pudding until firm in the centre. When done frost and put in the oven to brown.

MRS. FICKETT.

Snow Pyramids.

Beat to a stiff foam the whites of one-half dozen eggs, add a small teacupful of currant jelly, and whip all together again. Fill as many saucers as you have guests half full of cream, dropping in the centre of each saucer one table-spoonful of the beaten eggs and jelly in the shape of a pyramid. MRS. TARR.

Snow Pudding.

Dissolve one-half box of gelatine in a pint of boiling water, add the juice of one lemon and two cups of sugar; when nearly cold, strain and add the whites of three eggs beaten to a stiff froth. Beat the whole together well and put in a glass dish. Take the yolks of three eggs and one pint of milk, one teaspoonful of corn-starch, flavor with vanilla and cook as for soft custard. This is to be put on ice for three hours until it jellies, then pour soft custard around and serve separately. MRS. HUNTER.

Tapioca Pudding.

Pare and core eight large apples, put them into a well buttered pudding dish, fill where the core was taken out with sugar, cover them with one cup of pearl tapioca, soaked over night in cold water; put one-half cup sugar over the tapioca and fill the dish with cold water. Bake two hours. Sweet sauce.

MRS. HAGGETT.

Pancakes.

Beat three eggs very light, add one-half pint of milk, one table-spoonful of melted butter, one cup of sugar, one-half teaspoonful of soda and one teaspoonful of cream of tartar, mixed with flour enough to make a batter. Flavor with nutmeg or vanilla and serve hot with the following sauce: One cup

powdered sugar beaten into one-half cup of butter until white and creamy. Then add three table-spoonfuls of cream or milk. Beat well, pile on a saucer and put where it will harden. Flavor while soft, with vanilla or lemon. MRS. K. D. CLARKE.

Blueberry Pudding.

Two cups of sweet milk, one cup of sugar, two eggs well beaten, a tablespoonful of butter, four cups of flour with a teaspoonful of soda and two of cream of tartar sifted through it; stir in a pint of berries and steam one hour. Serve with any kind of sauce. MRS. M. H. B.

Black Pudding.

One cup of molasses, one cup of milk, one cup of suet, one-half teaspoonful of saleratus, one teaspoonful of cream of tartar, two eggs, one teaspoonful of cloves, one teaspoonful of cinnamon, one teaspoonful of allspice and one pound of raisins, add three cups of flour. Steam three hours. MRS. DAY.

Lemon Jelly.

Juice of three lemons, rind of two, one pound of sugar, two quarts of luke-warm water to one box of gelatine. Let the gelatine dissolve, then add the sugar and lemon. Boil and strain.

Chocolate Pudding.

Boil one pint of milk and four table-spoonfuls of chocolate, add one-half cup of butter and one cup sugar. Stir well and pour over three slices of stale bread, soaked in a little cold water; when cool, add the yolks of three eggs well beaten. Bake half an hour; when done, put the whites of the eggs beaten with three large spoonfuls of sugar, on top and brown.

John's Delight.

Two cups of bread crumbs, one-half a cup of suet, one-half a cup of molasses, one cup of milk, one egg, one cup of stoned raisins and one-half a teaspoonful of soda. Boil two hours.

CARRIE.

Snow Pudding.

Soak one-half of a box of Cox's gelatine in one-half a cup of cold water, for two hours; pour on this nearly a pint of boiling water, stir until the gelatine is dissolved, and then add two cups of sugar and the juice of two lemons; stir a few moments, then add the whites of six eggs. Now set the dish into ice-water, being careful not to let the water touch the pudding. Beat until it is white and stiff, and keep it on ice until served.

MRS. M. H. B.

Steamed Apple Dumpling.

One egg, one cup of milk, two cups of flour, two teaspoonfuls of cream of tartar, one teaspoonful of soda, little salt; butter four or five cups, drop some batter in each cup, then your apples or berries, and cover with batter. Steam for twenty minutes.

Orange Pudding.

Slice six oranges in a pudding dish, sprinkle with sugar; make a soft custard with one quart of milk, yolks of seven eggs and sugar. When cool pour over the oranges, beat the whites of seven eggs, with seven spoonfuls of sugar, and spread over the top; set in the oven a minute to brown slightly.

MRS. LATHAM.

Batter Pudding.

One pint of milk, four eggs, ten table-spoonfuls of flour; bake in deep pie plates for fifteen minutes. Sweet sauce to be eaten with it.

Bread Pudding.

One large loaf of baker's bread, four eggs, two quarts of milk, one cup of sugar, one pound of raisins, cinnamon and nutmeg; bake eight hours in a slow oven. Serve cold with the following sauce :

SAUCE.—One cup of sugar, one-third of a cup of butter, one egg; beat twenty minutes, then add one cup of boiling water. Let it stand over the steam of a kettle five minutes. Flavor to taste.

MRS. PETTENGILL.

Fruit Charlotte.

Line a dish with sponge cake, place upon the bottom in the center of the dish grated pineapple, and cover with whipped cream. Keep back a little of the cream to pour over the top after it is poured out of the mould. MRS. M. L. SWEETSIR.

Graham Pudding.

One cup of milk, two cups of flour, (graham), one cup of molasses, one teaspoonful of soda and one cup of chopped raisins. Pour over the raisins, one cup of molasses, then the milk, soda, flour. Steam from four to five hours. Eat with sauce.

MRS. DANIELS.

Judge Hunter's Pudding.

One-half box of gelatine soaked twenty minutes in a little cold water; add one-half pint of boiling water, cook until

dissolved. Strain, add two cups of sugar, two oranges cut in thin slices, juice of two lemons and two bananas cut in thin slices. Walnuts can be added if desired.

MRS. J. M. S. HUNTER.

Angel Food.

One pint of milk, one-fourth box of gelatine, one-half cup of sugar, two eggs. Put the gelatine into the milk cold and let it set three-fourths of an hour. Beat the yolks of the eggs very light, add the sugar, stir into the milk and cook about ten minutes. Beat the whites of the eggs to a froth and turn the boiling milk upon them. Add a little salt and flavor to taste. Turn into a mould and set upon ice.

MRS. HUNTER.

Indian Tapioca Pudding.

Soak one-half cup of tapioca all night in cold water. Scald three table-spoonfuls of meal in one and a half pints of milk. One-half cup of molasses, one egg, one teaspoonful of ginger, salt. Beat well together, pour into a buttered dish, add one pint of cold milk; bake two hours.

MRS. HAGGETT.

Rice Pudding.

One cup of rice; boil in a quart of milk; after it is boiled, add a small piece of butter, a little salt, one cup of sugar, three eggs, separated. Beat the yolks with the sugar and stir in the pudding when hot.

FROSTING FOR PUDDING.—Beat the whites of three eggs to a stiff froth, add one cup of sugar and brown in the oven. Flavor with vanilla.

MRS. KELSEY.

Mountain Dew Pudding.

One pint of milk, yolks of three eggs, four table-spoonfuls of rolled cracker crumbs, two table-spoonfuls of sugar. Bake one-half hour.

FROSTING.—Beat the whites of three eggs and one cup of sugar, add juice and rind of one lemon. Spread apple jelly over the pudding, then put the frosting on. Put in the oven to brown.

MRS. DENNISON.

Pineapple Jelly.

Take a pineapple or one can of pineapple, cut it very fine, boil ten minutes in one pint of water in which half a box of gelatine has been dissolved, add the juice of one lemon and sweeten to taste. Pour into a mould and cool on ice. Eat with cream.

MRS. CHANDLER.

Floating Island.

Beat the whites of four eggs with eight table-spoonfuls of sugar; when stiff, add eight table-spoonfuls of strawberry juice and a little lemon juice; beat until stiff. Serve with cream.

MRS. CHANDLER.

A Good Substitute for Cream.

Beat the yolks of two eggs, strain them into a pint of new milk, add a little white sugar. Put on the fire and stir until thick as common cream.

Apple Snow Pudding.

Eight tart apples, half a pound of sugar, juice of one lemon, whites of three eggs. Bake the apples, scrape the pulp out, add to the sugar, egg and lemon; beat until very light and drop into cold custard or lemon jelly.

MRS. MERRILL.

Apple Merangue.

Make a syrup of one and a half pints of water, two cups of sugar, one-half a lemon. Let this boil while you are paring and quartering ten apples; boil in the syrup without stirring, until the syrup has boiled away. Lay in a dish that will hold a quart. Make a boiled custard of one pint of milk, yolks of three eggs, one-half cup of sugar, two teaspoonfuls of corn starch, rubbed smooth in a very little cold milk, flavor with lemon. Let apple and custard stand until cold, then pour custard over the apple. Beat the whites of three eggs with two spoonfuls of sugar and flavor. Spread over the custard and brown in the oven. Eat cold.

Salem Pudding.

One cup suet, one cup milk, one cup molasses, three cups flour, two teaspoonfuls of cream tartar, one of saleratus, one cup of chopped raisins or currants. Salt; steam three hours.

SAUCE.—Three eggs, one cup of sugar, one-quarter cup of milk; flavor to suit.

MRS. CORBETT.

Lemon Pudding.

Five crackers, one quart of milk, one cup sugar, yolks of four eggs, small piece of butter, grated rind of one large or two small lemons.

FROSTING.—Whites of four eggs, sugar to taste, and juice of lemons.

MRS. S. COLESWORTHY.

Rice Pudding.

One cup of rice, one cup of sugar, ten cups of milk, one teaspoonful cinnamon, one teaspoonful salt. Bake in a moderate oven, between four and five hours.

MISS. C. M. PATTEN.

English Pudding.

Pound twenty crackers, pour over them two quarts of boiling milk; one-half pound beef suet chopped very fine, two teacups of fine sugar, twelve eggs, one teaspoonful each of cloves, cinnamon, nutmeg, allspice. The last thing put in a quart bowl full of raisins, stone them, flour them a little to prevent them settling, and a bowl of currants; if it is too stiff, add a little milk. Citron is an improvement. Bake in a very slow oven from three to four hours. MRS. M'DOWELL.

Cabinet Pudding.

One quart of rich boiled custard, flavored with vanilla; two ounces of raisins, two ounces of candied peaches, cut small, two ounces of candied cherries, one ounce of currants. Butter a plain mould and put a round of paper at the bottom, then a layer of the mixed fruit a quarter of an inch deep, on this a layer of ladies' fingers or sliced sponge cake; continue this until the mould is two-thirds full, then pour in the hot custard slowly; cover the mould, let it stand a few minutes and then steam it from twenty to thirty minutes. Turn the pudding out of the mould and serve hot with a nice sauce. This quantity will fill two and a half pint moulds. MRS. A.

Batter Pudding.

Two cups of flour, one teaspoonful cream of tartar, one-half teaspoonful soda, one pint of fruit, milk to make a stiff batter. Steam one hour. MRS. CORBETT.

Snowball Custard.

Cover three table-spoonfuls of tapioca with cold water over night; in the morning, add one coffee cup of sugar. Scald one

pint of milk and pour over it; a little salt. While cooking beat yolks of four eggs, add, with salt and flavoring, when the milk gets cool, then stir until it thickens, then pour over the pudding. When dished, beat the whites to a stiff froth and put on in balls.

PUDDING SAUCES.

Cream Sauce.

One-half cup of butter, one cup of powdered sugar; cream the butter and stir the sugar in gradually. When creamed together, put in one and a half cups of milk (one-half cream); and flavor it as you like. Then put on the stove in a dish of boiling water, stir until it is smooth and creamy; then use.

CARRIE.

Strawberry Sauce.

One cup of sugar, and one-half cup of butter (creamed), beat the white of one egg to a stiff froth, and add one cup of strawberries, thoroughly mashed.

Hard Sauce.

One cup of butter, three cups of sugar, and beat very hard, flavor with lemon juice, and smooth into shape with a knife dipped into cold water.

Lemon Sauce.

Whites of two eggs, one cup of sugar, juice of one lemon. Beat until stiff.

Sauce.

One cup of sugar, one cup of boiling water; mix a spoonful of corn starch in a little cold water and add to the sugar, piece of butter the size of an egg; boil until clear. Beat one egg very light and gradually turn the boiling sugar upon it, stirring all the time. Flavor to taste.

MRS. HUNTER.

Pudding Sauce.

One cup of sugar, one-half cup of butter, two-thirds of a cup of corn starch.

MRS. RUSSELL.

Foam Sauce.

One and a half cups of sugar, one egg, one-half cup of butter; beat all together well; one-half cup of boiling water. Flavor.

No 2.

One cup of sugar, one egg, beat very light, salt and flavor; add one-half cup of hot milk just before sending to the table.

E. L.

Sauce.

Two cups of sugar, one cup of butter, two eggs. Beat all together until creamy, flavor and heat well over a tea kettle.

Caramel Sauce.

Put one cupful of sugar into a small frying pan and stir on the fire until a dark brown, if you like a strong caramel flavor, or light brown if you like a delicate flavor; add a cupful of boiling water and simmer fifteen minutes. Set away to cool.

MRS. TARR.

Fairy Butter.

Four ounces of butter, five ounces of powdered sugar, the grated rind and juice of one lemon; cream the butter well and add the sugar gradually, beating hard and fast, until *very* light; add the lemon and beat three minutes more. To be served *piled* as it falls from the spoon, not smoothed. Nice on baked pudding.

MRS. ACRES.

Sauce.

One cup of sugar, one egg, beaten very light, one even teaspoonful of corn starch, wet with a little cold milk; pour on half a pint of boiling milk, boil a few minutes, stirring constantly. Flavor to taste.

MRS. BROWN.

CAKE.

Use only the best materials if you wish to have good cake; and have everything ready before you commence mixing. Always sift the flour before measuring, and add the cream of tartar or baking powder to the flour, and the soda in a little of the milk or water, which ever is used. If fruit is used, flour it well and add the last thing. The heat of the oven should be even and regular. To tell when the cake is done, pass a clean straw into it, and if nothing adheres to it the cake is done.

Frosting.

One-half a teacupful of water, three cups of sugar, boiled until very thick and waxy. Beat the whites of two eggs to a stiff froth and pour the syrup over them, beating all until cool. Then add one-half pound of almonds, blanched and chopped fine, one small half teacupful of raisins, chopped, and a little citron sliced thin. Very nice for sponge cake.

MRS. PETTINGILL.

Hickory Nut Frosting.

One cup of sugar to the white of one egg ; beat well and add the hickory nuts, chopped fine.

Wedding Cake.

Nine eggs, one pound of butter, one pound of sugar, one pound of flour, two pounds of raisins, two pounds of currants, one pound of citron, spices to taste, and one-fourth teaspoonful of soda. Line the pan with paper and bake four hours.

MRS. J. M. S. HUNTER.

English Plum Cake.

Two pounds of flour, two pounds of sugar, two pounds of currants, one pound of blanched almonds, five pounds of stoned raisins, two and a half pounds of candied lemon, orange and citron, sixteen eggs, three teaspoonfuls of spice mixed, two pounds of butter, beaten to a cream. Add the sugar by degrees, then the yolks, then the whites of the eggs, the flour, spices, then six table-spoonfuls of molasses and the fruit.

MRS. J. H. LITTLE.

Spice Cake.

One cup of butter, three cups of sugar, two eggs, five cups of flour, one cup of milk, one pound of raisins, one lemon chopped, one pound of currants, one nutmeg, two teaspoonfuls of cloves, two of cinnamon. Rub fruit in some of the flour, after stoning and chopping the raisins.

MRS. L.

Wedding Cake.

Two pounds of flour, one and a half pounds of butter, one and a half pounds of sugar, two pounds of currants, one pound of raisins, one and a half pounds of citron, ten eggs, one and a half teaspoonfuls of mace, two teaspoonfuls of nutmeg, two cups of molasses, and one teaspoonful of soda.

MRS. L. DAY.

Fruit Cake.

One pound of butter, one pound of sugar, one-half pound of raisins, one pound of currants, one-half pound of citron, seven eggs, four cups of flour, one cup of molasses, one-half teaspoonful of soda, one teaspoonful of cream of tartar, one teaspoonful of all kinds of spice. Bake three hours. Two loaves.

MRS. KINGSBURY.

White Cake.

Whites of six eggs, scant three-quarters of a cup of butter, one and a quarter cups of pulverized sugar, two cups of flour, juice of half a lemon, one-quarter teaspoonful of soda. Beat the butter to a cream, add the flour and stir in gradually with the tips of the fingers until it is a smooth paste; beat whites to

a stiff froth, and mix the sugar with them. Stir the eggs and sugar gradually into the butter and flour, adding lemon juice. Mix smoothly together, put in the oven immediately, and bake in a slow oven.

MRS. KINGSBURY.

Gold and Silver Cake.

Beat to a cream, a cupful of butter, and two of sugar, add a cupful of milk, in which has been dissolved a teaspoonful of soda. Divide the above equally and add the whites of four eggs well beaten to one-half, the beaten yolks to the other. Flavor differently. Add to each two cupfuls of flour and a teaspoonful of cream of tartar. Frost the yellow part with whites of eggs and confectioner's sugar; place the white cake upon this, and frost with yolks of eggs and sugar.

MRS. SARGENT.

White Fruit Cake.

One cup of butter, two cups of white sugar, one cup of milk, two and a half cups of flour, the whites of seven eggs, two teaspoonfuls of baking powder, one pound of raisins, one pound of figs, one of dates and blanched almonds, one-quarter of a pound of citron; cut all fine; flour well. Bake slowly.

MRS. J. LITTLE.

Delicate Cake.

One and a half cups of sugar, one-half cup of butter, one and a half cups of flour, one-half cup of milk, one-half cup of corn starch, the whites of six eggs, one-half teaspoonful of soda, one teaspoonful of cream of tartar. Flavor to taste.

MRS. E. L.

Fruit Cake.

One pound of citron, two pounds of currants, two pounds of raisins, one pound of flour, one pound of butter, one pound of sugar, ten eggs, one-half teaspoonful of soda, one-half cup of molasses, one teaspoonful of all kinds of spice.

Cake.

Two cups of sugar, one cup of butter, one cup of milk, three cup of flour, three eggs, one-half teaspoonful of soda, scant teaspoonful of cream of tartar. Cream the butter and sugar together, add the beaten yolks, then the beaten whites. Dissolve the soda in the milk, rub cream of tartar in the flour and add the last thing.

MRS. R.

Six Months' Cake.

Four eggs, five cups of flour, one pound of raisins, two cups of sugar, one cup of molasses, one and a half cups of butter, one cup of milk, one teaspoonful of soda; spice to taste. A nice loaf of cake which can be kept for six months or longer.

MISS KINGSBURY.

Cheap Fruit Cake.

One-half cup of butter, two cups of flour, three-quarters cup of sugar, one-half cup of milk, less than one-half cup of molasses, two eggs, one-half teaspoonful of soda in the molasses to foam, one cup of raisins; and spice to taste.

ELLA BARBOUR.

Silver Cake.

One cup of sugar, one-half cup of butter, two-thirds cup of milk, whites of three eggs, two cups of flour, one teaspoonful

of cream of tartar, one-half teaspoonful of soda, flavor with almond.

FROSTING.—One teaspoonful of gelatine, two teaspoonfuls of boiling water, one cup of powdered sugar. MISS BAILEY.

Fruit Cake.

One cup of butter, two cups of brown sugar, three cups of flour, four egg, one cup of citron, one cup of raisins, one cup of currants, one-half cup of molasses, spice to taste.

Angel Cake.

Whites of eleven egg, one and a half cups of sugar, one cup flour, one teaspoonful of cream of tartar, one teaspoonful of vanilla. Beat the whites to a stiff froth, then add sugar, flour and flavoring. The sugar must be sifted once before using, and the flour, four times, adding the cream of tartar before sifting the last time. Powdered sugar must be used. Bake in a very slow oven, without buttering the pans. When done, turn the pan upside down, resting the corners on something, so the air can reach it while cooling. MRS. KINGSBURY.

Ice Cream Cake.

Whites of four eggs beaten to a stiff froth, one cup of sugar, add one-half a cup of butter, creamed, one-half a cup of cold water, two cups of flour, one teaspoonful of cream of tartar, one-half a teaspoonful of soda, flavor with lemon. Bake in a thin sheet.

FROSTING.—Two and a half cups of granulated sugar, one-half a cup of boiling water; boil until stringy. Have prepared the whites of two eggs beaten to a stiff froth, and pour the

boiling sugar upon the eggs and beat until cool enough to spread. Flavor with vanilla. Cut the cake into two parts, putting the frosting between and on top the cake. Dip a silver knife into boiling water to make the frosting smooth.

MRS. J. M. S. HUNTER.

Bride's Cake.

Whites of seven egg, beat stiff; two cups of sugar, one cup of butter, two-thirds cup of milk, one teaspoonful of cream of tartar, one-half teaspoonful of saleratus, three cups of flour and one-half pound of citron.

MRS. L. DAY.

Imperial Cake.

One pound of butter, one pound of granulated sugar, one pound of flour (scant), eight eggs, one nutmeg, one pound of stoned raisins, one pound of citron, one pound blanched and cut almonds.

CARRIE TROTT.

Birthday Cake.

One cup of butter, two cups of sugar, three and a half cups of flour, one-half cup of milk, one-quarter teaspoonful of soda, flavoring to taste, three eggs, one cup of raisins. Beat the butter to a cream, then beat in the sugar, a little at a time, add the beaten yolks of the eggs, stir in the flour until you have it half beaten in, then add milk and soda, remainder of flour and flavoring, and last, the whites of the eggs, beaten to a stiff froth. When cooked, frost, using the whites of two eggs.

CARRIE TROTT.

Jelly Roli.

Four eggs, one cup of sugar, one cup of flour, one and a half teaspoonfuls of baking powder, one table-spoonful of cold water. Spread with jelly while warm, and roll.

MRS. JOHN EVANS.

Aunt Alice's Good Cake.

Two cups of sugar, one cup of milk, two table-spoonfuls of butter, two eggs, one teaspoonful of soda, two cups of raisins, flour to make a stiff batter.

MRS. MERRILL.

Marble Cake.

Two cups of sugar, one cup of butter, four eggs, one cup of milk, one teaspoonful of soda, two teaspoonfuls of cream of tartar, three cups of flour. Take one-third of this mixture and add three table-spoonfuls of grated chocolate, and flavor with vanilla.

MRS. LATHAM.

Fig Filling for Cake.

One pound of figs chopped fine, whites of five eggs, beaten to a stiff froth, one and a half cups of sugar. Mix together and boil fifteen minutes.

MRS. E. LARRABEE.

Ice Cream Filling.

Two table-spoonfuls of gelatine, pour over this six table-spoonfuls of boiling water, stir until dissolved. Take twenty-eight table-spoonfuls of powdered sugar on a platter, pour over it the gelatine, beat one-half an hour, flavor with vanilla. Bake the cake in two parts. Take the same pan and put in your beaten gelatine, spread in pan after first buttering, and leave all night. Then put between the cakes, with a little frosting or white of an egg.

Ellen's Stir-up Cake.

Break two eggs into a coffee cup, fill the cup with milk. Then take one cup of sugar, one cup of raisins, teaspoonful of all kinds of spice, two teaspoonfuls of cream of tartar, one of soda, in two cups of flour, add milk and eggs and beat all together until very light. Soften two table-spoonfuls of butter and beat in the last thing. Bake in small round tins.

MRS. E.

Tumbler Cake.

One tumbler of butter, one tumbler of sugar, one tumbler of molasses, one tumbler of milk, five tumblers of flour, four eggs, one pound of raisins, one pound of currants, one pound of citron, one teaspoonful of soda, two teaspoonfuls of cream of tartar, all kinds of spice.

Cocoanut Cake.

One-half cup of butter, one cup of sugar, two cups of flour, one-half cup of sweet milk, two eggs, one-half teaspoonful of soda, one of cream of tartar. Bake in three tins. For filling, stir into a half pint of boiling hot milk one egg, beaten with one-half cup of sugar and one and a half table-spoonfuls of corn starch, dissolved in a little milk, until it thickens. Flavor with vanilla and cocoanut to taste. S. A. ROBINSON.

Bethel Cake.

One and a half cups of butter, two cups of sugar, one cup of molasses, four eggs, one cup of milk, five cups of flour, two cups of raisins, two of currants, one teaspoonful of soda, one teaspoonful of ginger, all kinds of spice, and one nutmeg, one-quarter pound of citron.

MRS. E. LITTLE.

Chocolate Cake.

One cup of butter, two cups of sugar, rub to cream; five eggs (leaving out the whites of two for the frosting), one cup of milk, three and one-half cups of flour, one teaspoonful of cream of tartar, one-half teaspoonful of saleratus.

FROSTING.—Whites of two eggs, one and a half cups of pulverized sugar, six table-spoonfuls of grated chocolate; spread on the cake while warm.

MRS. S. B. KELSEY.

Dove Cake.

One-half cup of butter, one and a half cups of sugar, one-half cup of milk, two and a half cups of flour, three eggs, one teaspoonful of cream of tartar, one-half teaspoonful of soda.

E. J. BARBOUR.

Nut Cake.

One cup of butter, three eggs, one cup of milk, three and a half cups of flour, one cup of raisins, one cup of nuts, one teaspoonful of cream of tartar, one-half teaspoonful of soda.

E. J. B.

Cocoanut Cake.

One cup of butter, two cups of sugar, three cups of flour, four eggs (the yolks and one white), three-quarters cup of milk, one teaspoonful of cream of tartar, one-half teaspoonful of soda. This makes three cakes. Frost each and sprinkle over grated cocoanut.

MRS. A. TROTT.

Blueberry Cake.

Three table-spoonfuls of white sugar, butter size of an egg, one egg, one cup of sweet milk, two teaspoonfuls of cream of tartar, and one of soda, a little salt, three cups of flour, one

pint of berries. This makes one sheet. This cake baked in Washington pie tins, with layers of crushed, sweetened strawberries, make a delicious strawberry short-cake.

Cheap Sponge Cake.

Three eggs, one cup of sugar, one cup of flour, into which mix one teaspoonful of cream of tartar, and one-half of soda, dissolved in three teaspoonfuls of warm water. The last thing add a dessert-spoonful of vinegar, stirring briskly. Bake about twenty-five minutes in a moderate oven. MRS. FICKETT.

Velvet Cake.

Two and a half cups of sugar, three cups of flour, one cup of butter, four eggs, one cup of water, one teaspoonful of cream of tartar, one-half spoonful of soda, flavor with lemon or vanilla. Beat sugar and butter together until creamy, dissolve soda in the water, and sift the cream of tartar in flour. Add to the butter and sugar the flour and water, and beat well. Beat the yolks and whites of the eggs separately, then beat both together for a minute, and stir into the cake. Beat the cake well for three minutes, and bake an hour. MRS. EVERETT.

Pearl Cake.

One cup of butter, two cups of sugar, rubbed to a cream ; one cup of milk, two cups of flour, one cup of corn starch, one teaspoonful of soda, two teaspoonfuls of cream of tartar, the whites of five eggs beaten to a froth. If you wish to make a rich cake, bake in layers, putting cooked frosting between each layer, sprinkling chopped, blanched almonds, and seeded and chopped raisins on the frosting ; on the top layer, put whole almonds over the frosting. Blanch the almonds by pouring hot water over them. It will take off the skins. MRS. G. W. TENANT.

Almond Cream Cake.

Two cups of sugar, a quarter of a cup of butter, one cup of milk, three cups of flour, the whites of four eggs beaten to a stiff froth, three teaspoonfuls of baking powder, half a teaspoonful of vanilla. Bake in layers.

CREAM FOR FILLING.—Whip one cup of cream to a froth and stir gradually into it, half a cup of powdered sugar, four drops of vanilla and one pound of blanched almonds, chopped fine. Spread thickly between the layers of cake, and frost top and sides.

MRS. M. H. BRIGGS.

Spice Cake.

Two cups of sugar, one cup of butter, four eggs, one cup of milk, four cups of flour, three teaspoonfuls of baking powder, one teaspoonful of all kinds of spice, two cups of raisins.

MRS. EVANS.

Orange Cake.

One cup of butter, one cup of cold water, two cups of sugar, four cups of flour, three eggs, two teaspoonfuls of baking powder. Bake in layers. Take the juice of two large, or three small oranges, and a coffee cup of powdered sugar, one egg, mix the yolk of the egg, sugar and juice together, beat white of egg to a stiff froth, stir in and spread between layers.

MRS. J. EVANS.

Rose Drops.

One pound of flour, ten ounces of sugar, eight ounces of butter, five eggs, three table-spoonfuls of cream, one teaspoonful of soda, rose water enough to flavor. Drop on heated pans one-half spoonful, and put a pinch of pulverized sugar on each one as you put them into the oven.

MRS. WATERHOUSE.

Sponge Cake.

Three eggs, beat two minutes; one and a half cups of sugar, beat two minutes; one cup of flour, one teaspoonful cream of tartar, beat two minutes; one-half cup of cold water, one cup of flour, one-half teaspoonful of soda, one lemon, beat two minutes; add a little salt.

MISS KINGSBURY.

Rose Leaf Cake.

Two cups of sugar, one-half cup of butter, one of milk, three and a half of flour, four eggs, one teaspoonful of soda, two of cream of tartar, two table-spoonfuls of rose leaves, previously gathered and cut fine, with powdered sugar enough to cover them, and thoroughly mixed.

MRS. MERRILL.

Nut Cake.

One cup of sugar, one-half cup of butter, beat to a cream; one-half cup of milk, two eggs, coffee cup of chopped almonds, or chopped English walnuts, one teaspoonful of cream of tartar, one-half teaspoonful of soda. Bake in a moderate oven thirty-five minutes.

Crompers.

Two cups of brown sugar, one of butter, one of currants, three eggs, one dessert-spoonful of cinnamon, and the same of cloves, one teaspoonful of soda. Roll thin and bake quick.

MRS. MERRILL.

Cup Cake.

One cup of butter, two cups of sugar, four cups of flour, one-half cup of milk, five eggs, and a little soda.

MRS. LATHAM.

Chocolate Cake.

Two-thirds of a cup of grated chocolate, one-half cup of butter melted with the chocolate, two eggs, one cup of sugar, two cups of flour, one-half cup of milk, one teaspoonful of cream of tartar, one-half teaspoonful of soda, flavor with vanilla.

Durell Cake.

Two cups of sugar, four eggs, two-thirds of a cup of milk with one-half a teaspoonful of soda dissolved in it, scant three cups of flour, four table-spoonfuls of melted butter beaten in the last thing.

MRS. EVERETT.

Hannah's Cake.

One cup of milk, (sour is best), one-half cup of butter, one-half cup of molasses, one-half cup of sugar, one egg, one teaspoonful of soda, spice to taste. Make as stiff as pound cake.

MRS. E. G. WOODFORD.

Drop Cake.

One cup of brown sugar, one-half cup of butter, one egg, one cup of molasses, one heaping teaspoonful of saleratus, turn on a little water to dissolve it, then fill the cup up with cold water; one-half teaspoonful of cinnamon, five cups of flour, one-half a teaspoonful of ginger, and allspice if you like, a pinch of salt. Have a good hot oven, drop on the pan and bake.

MRS. L. PRINCE.

Snow Cake.

One and one-half tumblers of sugar, whites of ten eggs well beaten, add the sugar and stir thoroughly, one tumbler of sifted flour, one teaspoonful cream of tartar, no soda. MRS. LATHAM.

Tea Cake.

One cup sugar, two eggs, one-half cup of butter, two of flour, one-half cup milk, one scant teaspoonful cream of tartar, one-half teaspoonful of soda. Add fruit if you like.

MRS. E. G. WOODFORD.

Polka Cake.

Three cups of sugar, two cups of butter, five and one-half cups flour, one and one-half cups of milk, five eggs, one nutmeg, one teaspoonful of soda, one pound of raisins, one pound currants, one-half pound citron. This makes three loaves.

Delicious Cake.

Two cups of sugar, one cup of milk, one cup of butter, three cups of flour, three eggs, one teaspoonful cream of tartar, one half teaspoonful soda. This makes two small loaves and it is well to put fruit and spices in one.

MRS. M'DONALD.

Pound Cake.

One pound sugar, one-half pound of butter, one cup of milk, three cups flour, one teaspoonful cream of tartar, one-half teaspoonful soda, four eggs, nutmeg.

MRS. M'DONALD.

Pound Cake.

One cup of butter, two cups sugar, seven eggs, three cups of flour, teaspoonful Royal Baking Powder, one teaspoonful of any kind of extract you prefer; rub the butter and sugar to a white, light cream, add three of the eggs, one at a time, and the rest two at a time, beating five minutes between each one;

add the flour, sifted with powder, and then the extract ; mix into a smooth batter, and bake in a steady oven fifty minutes.

MRS. M. H. BRIGGS.

Pound Cake.

One and one-half cups of butter, three cups of sugar, four cups flour, ten eggs, beat the whites separately and add the last thing ; nutmeg.

MRS. F. D.

Delicate Cake.

Two cups of sugar, whites of six eggs, three-quarters of a cup of milk, scant three cups of flour, one-half cup of butter, one teaspoonful cream of tartar, half a teaspoonful soda ; flavor with lemon.

MRS. L.

Park Street Cake.

Two cups of sugar, one-half cup of butter, one cup of milk, four cups of flour, four egg, one cup of currants, two teaspoonfuls of cream of tartar, one teaspoonful of soda, and flavor to taste.

MRS. WEBSTER.

Jelly Roll.

One cup of sugar, three eggs, one table-spoonful of milk, one cup of flour, one teaspoonful of cream of tartar, one-half a teaspoonful of soda. Beat a good deal and add one dessert-spoonful of flour just before putting into the oven. Put jelly on the bottom of the cake while hot and roll quickly. Pin in a napkin to keep it in place.

MRS. H.

Cold Water Pound Cake.

Three eggs, two cups of sugar, one cup of butter, one cup of cold water, three cups of flour, one teaspoonful of cream of tartar, one-half teaspoonful of soda ; lemon.

MRS. KENSEL.

Blueberry Cake.

One cup of milk, one cup of sugar, two eggs, one table-spoonful of butter, one pint of blueberries, two teaspoonfuls cream of tartar, one teaspoonful of soda ; bake in a long tin.

MISS M. P.

Cocoanut Cake.

One cup sugar, one cup of dessicated cocoanut, two eggs, one-half cup of milk, two cups of flour, one-half cup of butter, two teaspoonfuls of cream of tartar, one teaspoonful of soda.

MISS P.

Cream Sponge.

Three eggs, one cup of sugar, one cup of flour, one teaspoonful of cream of tartar, one-half teaspoonful of soda dissolved in eight of hot water. Bake in jelly tins and split the cakes, fill with cream made of one pint of milk, one egg, one-half cup of sugar, one-quarter cup of corn starch ; flavor to taste. It makes two cakes, and is very nice with chocolate frosting.

MRS. MERRILL.

Angel Cake.

One and a half cups of powdered sugar, one cup of flour, two teaspoonfuls of cream of tartar mixed with the flour and sifted several times, whites of eleven eggs ; no soda.

MRS. MERRILL.

Fruit Cake.

One cup of butter, two cups of brown sugar, one-half cup of molasses, three cups of flour, four eggs, one cup of citron, one cup of currants, one cup of raisins ; spices to taste.

Caramel Cake.

Two eggs, one cup of sugar, one-half cup of butter, one-half a cup of milk, one and a half cups of flour, one teaspoonful of cream of tartar, one-half a teaspoonful of soda. Bake in two tins.

FILLING.—One cup of sugar, two-thirds of a cup of milk, small piece of butter. Boil fifteen minutes. Cool and beat well, put between the two cakes and on the top. E. J. BARBOUR.

Huckleberry Cake.

One cup of sugar, one cup of milk, one egg, two and a half cups of flour, one table-spoonful of butter, one teaspoonful of soda, two of cream of tartar, one quart of berries, salt. Bake half an hour.

E. J. B.

Gingerbread.

One cup of molasses, one cup of sugar, one cup of milk, one-half a cup of butter or lard, two teaspoonfuls of soda, one table-spoonful of vinegar, one-half a teaspoonful of ginger, small teaspoonful cinnamon, mixed soft, roll thin. MRS. LATHAM.

Currant Cake.

Two cups of sugar, three cups of flour, three-quarters cup of butter, one cup of milk, one and a half cups of currants, four eggs, two teaspoonfuls of cream of tartar, one teaspoonful soda.

MRS. DENISON.

White Cake.

One cup of sugar, one-half cup of butter, one-half cup of milk, two cups of flour, whites of three eggs, one teaspoonful of cream of tartar, one-half teaspoonful of soda. Frosting an improvement.

MRS. DENISON.

Chocolate Cake.

One and one-half cups of sugar, one-half cup of butter, two and one-half cups of flour, one-half cup of milk, whites of four eggs, one-half teaspoonful cream of tartar, one-quarter teaspoonful of soda. After beating these ingredients together, divide it and put about one-third of a cup of grated chocolate into one part ; flavor with vanilla. MISS KINGSBURY.

Yellow Frosting.

Beat the yolks of three eggs with seventeen teaspoonfuls of powdered sugar.

Dolly Varden Cake.

One and one-quarter cups of sugar, one table-spoonful butter, three eggs, leaving out the white of one, beat all together, then add two cups of flour ; one teaspoonful of cream of tartar, one-half teaspoonful of soda in two-thirds of a cup of milk ; take two-thirds of this mixture and bake in two tins, and to the remaining third add one table-spoonful of molasses, one cup of chopped raisins, one-half teaspoonful each of cloves and cinnamon ; bake, and while hot spread with jelly, dark cake between and frost the top. S. A. ROBINSON.

Sugar Gingerbread.

Two pounds of flour, one and one-quarter pounds of sugar, three-quarters of a pound of butter, five eggs, ginger, one-half teaspoonful of soda. Roll thin in tin sheets, and bake in a quick oven. MISS B.

Rice Flour Cake.

One-half pound of rice flour, one cup of butter, one and one-half cups of sugar, five eggs, leaving out one of the whites; flavor with lemon; let it get quite cool before turning out; use the one white with one cup of powdered sugar for frosting.

MRS. COLE.

Dolly Varden Cake.

One cup of sugar, one-half cup of butter, beaten to a cream, whites of three eggs, to a stiff froth, one-half cup of milk, two cups of flour, one-half teaspoonful of soda, one teaspoonful cream of tartar. Frost with yolks of three eggs well beaten, and one cup of sugar.

MRS. C.

Cream Pie.

One and a half cups of sugar, two table-spoonfuls of butter, two eggs, one cup of milk, three cups of flour, one teaspoonful of saleratus, two teaspoonfuls of cream of tartar.

CREAM FOR FILLING.—One pint of milk, one cup of sugar, a little piece of butter, one-fourth of a cup of corn starch and the same of flour, two eggs, save the white of one for frosting. Mix all together and stir into the milk until it thickens.

MRS. S. B. KELSEY.

Cream Pie.

Three eggs, one and one-half cups of sugar, two cups flour, one teaspoonful cream of tartar, one-half teaspoonful of soda, one-half cup of water, a little salt.

FILLING.—One pint of milk scalded, two eggs, well beaten, one cup of flour, mixed in a little cold milk, stir into the scalded milk; one cup of sugar. Flavor to taste.

AUNT BECK.

Mountain Cake.

One cup of sugar, one-half cup of butter, one-half cup of milk, one teaspoonful of cream of tartar, one-half teaspoonful of saleratus, two eggs, two cups of flour; flavor, frost with cream frosting.

MRS. RUSSELL.

Down East Cake.

One and a half cups of sugar, one-half cup of butter, four eggs, the whites beaten separately, two-thirds of a cup of milk, three cups of flour, two teaspoonfuls of cream of tartar, one of soda, Bake this in two sheets.

FILLING FOR THE CAKE.—Put one cup of powdered sugar into a sauce-pan with one-quarter of a cup of water. Let it simmer gently until the sugar is entirely dissolved and stiff; add to it the white of one egg, beaten stiff. Take one-half a cup of chopped raisins, one-half a cup of chopped walnuts, and two teaspoonfuls of cocoanut, a few drops of vanilla. Then put spoonful of the egg and sugar (after they are well beaten), to this mixture, put it between the two sheets of cake and frost the top with the remainder of the white frosting.

MRS. L. DAY.

White Sponge Cake.

Whites of five eggs, one large cup of sugar, one table-spoonful of butter, one and one-third cups of flour, one-half teaspoonful of soda, one-third cup of milk.

MRS. ORR.

Imperial Cake.

One cup of sugar, whites of four eggs, one-quarter pound of butter, one and one-half cups of flour, one-half teaspoonful of

cream of tartar, one-quarter teaspoonful of soda, one-third cup of milk.

FROSTING FOR SAME.—Two whites of eggs, two cups of pulverized sugar, four table-spoonfuls of grated chocolate, two teaspoonfuls of vanilla.

Cocoanut Cake.

Whites of four eggs, one-half a cup of butter, two cups of sugar, one cup of milk, one-half a teaspoonful of soda, one teaspoonful of cream of tartar, three cups of flour, essence of lemon.

One-quarter of a cup of cocoanut, whites of two eggs, one-half cup of sugar. Put in tin dish and cook until sugar is dissolved, then spread between cake. MRS. KENSEL.

Ginger Snaps.

Two cups of molasses, two even teaspoonfuls of ginger. Let this boil, take it off, add a heaping teaspoonful of soda; beat quickly, then add a cup of lard and butter, flour enough to handle. Roll thin and bake in a quick oven. MRS. RUSSELL.

Mary M.'s Sponge Cake.

Take three eggs, beat them till light, add two scant cups of sugar, one cup of cold water with a teaspoonful of soda, dissolved in it; add three cups of flour with two teaspoonfuls of cream of tartar. Stir until smooth, and then bake in a moderate oven.

Splice Cake.

One cup of butter, two cups of brown sugar, one cup of molasses, one cup of sour milk, with a teaspoonful of soda, yolks of eight eggs and the white of one, three cups of flour.

Corn Starch Cake.

Two cups of sugar, one cup of butter worked to a cream, one cup of milk, in which dissolve one teaspoonful saleratus, beat the whites of seven eggs to a stiff froth, mix thoroughly together one cup of corn starch and three cups of flour, two teaspoonfuls of cream of tartar; mix all together and beat. Flavor with lemon.

Caramel Cake.

One cup white sugar, one-half cup butter, three eggs, one-half cup of milk, one-half teaspoonful of saleratus dissolved in it, one and three-quarters cups of flour, one teaspoonful of cream of tartar.

FROSTING FOR THE SAME.—One cup of sugar, one-quarter of a cup of milk, butter the size of an English walnut; grate one large table-spoonful of chocolate, put all together and boil five minutes; flavor with vanilla; beat until cool enough to spread; leave out the chocolate and it makes cream frosting.

MRS. COLE.

Nut Cake.

Three eggs, one cup of sugar, one-half cup of butter, one-half cup of milk, one and one-half cups of flour, two teaspoonfuls of baking powder, one cup of chopped walnuts.

White Lily Cake.

Whites of three eggs beaten to a stiff froth, one cup of sugar, one-half cup of butter, one-half cup of cold water, one cup of flour, one-half cup corn starch, one-half teaspoonful of cream of tartar, one-quarter teaspoonful soda; flavor with lemon.

MRS. HUNTER.

Sponge Cake.

Three eggs, one cup of sugar, one cup of flour, one teaspoonful of cream of tartar, one-half teaspoonful soda, three teaspoonfuls warm water ; the last thing add one dessert-spoonful of vinegar. Bake in a slow oven. MRS. H.

Cream Cakes.

One large cup of boiling water, one-half cup of butter, scant cup of flour. Put butter into the boiling water, in an earthen dish on the stove. Stir flour into water while boiling, beat to a smooth paste, cool, and when nearly cold, stir in three eggs well beaten, a pinch of soda. Drop a spoonful at a time in the pan, quite away apart, and bake in a quick oven. Do not open the oven door until you think they are done. When cool, fill with cream, made of one cup of milk, one-half a cup of sugar, one-third of a cup of flour, one egg, vanilla. MRS. E. LITTLE.

Sponge Cake.

Four eggs beaten very light, yolks and whites together, then add one tumbler of fine granulated sugar, and beat well, stir one teaspoonful of saleratus, and two teaspoonfuls of cream of tartar into one tumbler of flour, and add to the eggs and sugar. When well mixed, add one table-spoonful of cold water ; have the oven rather cool at first and increase the heat. Bake half an hour. MRS. K. D. CLARK.

Cookies.

Five cups of flour, one cup of butter, rub together, two cups of sugar, rub with the butter and flour, one egg, two teaspoonfuls of cream of tartar and one of soda, milk enough to knead it without adding any more flour.

Hermits.

A cupful of raisins stoned and chopped, one cup of butter, two of sugar, a teaspoonful each of cinnamon and cloves, half a teaspoonful of soda dissolved in a little milk, one nutmeg, three eggs, flour enough to roll out. Bake about twelve minutes in a quick oven.

E. B. A.

Lady's Fingers.

One cup of sugar, one-half cup of butter beaten to a cream, one egg, one-quarter of a cup of milk, one pint of flour, one teaspoonful of cream of tartar, one-half teaspoonful of soda, one and one-quarter teaspoonfuls of vanilla. ELLA BARBOUR.

Marble Cake.

WHITE PART.

Whites of four eggs, one cup of sugar, one-half cup of butter, one cup of milk, two cups of flour, one teaspoonful of cream of tartar, one-half teaspoonful of soda.

DARK PART.

Yolks of four eggs, one cup of brown sugar, two cups of flour, one-half cup of molasses, one-half cup of butter, one-half cup of sour milk, one teaspoonful soda, and all kinds of spice.

ELLA BARBOUR.

Sponge Cake.

One cup of powdered sugar, three eggs; separate them, beat the whites to a stiff froth, one large spoonful of hot water, one cupful of flour, one-half teaspoonful of saleratus, one teaspoonful of cream of tartar sifted with the flour, one teaspoonful of vinegar. Flavor with lemon.

MRS. H.

Bridal Cake.

Beat the whites of seven eggs to a stiff froth, two cups of pulverized sugar, one cup of butter, two-thirds of a cup of milk, three cups of flour, one teaspoonful of cream of tartar, one-half teaspoonful of saleratus, one-half pound of citron.

White Face Cake.

One cup of sugar, one-half cup of butter, whites of three eggs, one-half cup of milk, one teaspoonful of cream of tartar, one-half of soda, two cups of flour.

FROSTING.—Yolks of three eggs and powdered sugar ; vanilla.

MRS. WEBSTER.

One Egg Cake.

One and one-half cups of sugar, one-half cup of butter, one cup of milk, two cups of flour, one egg, two teaspoonfuls of cream of tartar, one teaspoonful of soda, one teaspoonful of vanilla, one-half teaspoonful lemon, three or four drops of almond.

MRS. WEBSTER.

Mrs. B.'s Cake.

One cup of butter with two cups of sugar, beaten to a cream, one cup of sweet milk, three cups of flour with two teaspoonfuls of baking powder mixed with it ; add the well-beaten whites of five eggs. This is also delicious baked in a loaf with a large cup of chopped raisins. Put them in last, reserving a little flour to sprinkle over them.

MRS. M'DONALD.

Fruit Cake.

One cup of butter, two cups of sugar, three cups of flour, three eggs, one-half teaspoonful of soda, one cup of milk, one

pound of currants, one cup of stoned raisins, nutmeg, cinnamon, cloves and citron ; more raisins added is an improvement.

MRS. D.

Rotation Cake.

One cup of butter, one cup of sour milk, three cups of sugar, four cups of flour, five eggs, one nutmeg, one teaspoonful of saleratus.

MRS. DENISON.

Jumbles.

Two cups of sugar, one cup of butter, two eggs, one and one-half teaspoonfuls of baking powder, three table-spoonfuls of sweet milk ; vanilla flavoring.

S. ROBINSON.

Newark Cake.

One pound of flour, one pound of sugar, one-half pound of butter, one-half pint of milk, four eggs, one small teaspoonful of soda, two small teaspoonfuls of cream of tartar.

MRS. WM. D. LITTLE.

Ribbon Cake.

Two and a half cups of sugar, one cup of butter, one and one-quarter cups of milk, four eggs, four cups of flour, one teaspoonful of soda, two teaspoonfuls of cream of tartar. Bake in three sheets, two sheets plain. For the third sheet, add two table-spoonfuls of molasses, one cup of chopped raisins, one cup of currants, one-quarter of a pound of citron, all kinds of spices. Put the sheets together while warm, with jelly.

MRS. P. S. NICKERSON.

Orange Cake.

Two cups of sugar, three cups of flour, one-half cup of water, juice of one and one-half oranges, two teaspoonfuls of cream of tartar, one teaspoonful of saleratus, yolks of five eggs, whites of three eggs.

FROSTING.—Whites of two eggs, juice of one-half of an orange, rind of one orange, one teaspoonful corn starch ; sugar to make stiff.

MRS. KENSEL.

Sponge Cake.

Six eggs well-beaten, three cups of sugar, one cup of flour, one cup of water, two teaspoonfuls of cream of tartar, one of soda ; then add the whole three cups of flour, beat well, add a little salt and flavor with lemon.

Coffee Cake.

One cup of butter, one cup of sugar, one cup of molasses, three cups of flour, two eggs, all kinds of spices, one teaspoonful of soda, one cup of cold, strong coffee.

MRS. COLE.

French Cake.

Two cups of sugar, one cup of milk, one-half a cup of butter, four eggs, three cups of flour, one teaspoonful of soda, two of cream of tartar, flavor with lemon.

MRS. A. C.

Glacie Cake.

Make rich cup cakes and bake in sheets ; when nearly cold, frost with the following : Wet with cold water a small pinch of Cox's gelatine. When ready to frost the cake, dissolve this in about one-fourth of a wine glass of boiling water, and then thicken with powdered sugar ; flavor with lemon and spread on the cake.

Annie's Cream Cake.

Three eggs, one cup of sugar, one-half teaspoonful of soda, dissolved in one table-spoonful of milk, little salt, one teaspoonful of cream of tartar, mixed with one and one-half cups of flour.

CREAM FILLING FOR THE SAME.—One-half pint of milk, one cup of sugar, two eggs, two-thirds of a cup of flour, one teaspoonful of vanilla.

Wafers.

One cup of brown sugar, (or heaping white), one cup of flour, either graham or white, mixed thoroughly with sugar, one-half cup butter, one-half teaspoonful soda, dissolved in one-third of a tumbler of cold water ; salt.

MRS. DANIELS.

Mrs. P.'s Sugar Gingerbread.

One and one-half cups of sugar, three-quarters of a cup of butter, three eggs, one-half teaspoonful of soda, dissolved in a table-spoonful of water, a little cinnamon and essence of lemon, nearly flour enough to roll out ; spread very thinly into pans with the hand or knife ; cut in squares as soon as taken from the oven.

Delicate Cake.

Whites of three eggs, one cup of sugar, one-half a cup of butter, one-half a cup of sour milk, one teaspoonful of cream of tartar, one of soda.

Josie's Cake.

One cup of milk, three cups of sugar, one cup of butter, four cups of flour, six eggs, two teaspoonfuls of cream of tartar, one of soda.

MRS. MERRILL.

Walnut Cake.

One cup of sugar, one-half a cup of butter, rub to a cream; one-half cup of milk, two cups of pastry flour, two whole eggs, or if you wish to make the cake white, use the whites of three eggs, beat to a stiff froth; one cup of chopped English walnuts, one teaspoonful of cream of tartar, one-half a teaspoonful of soda. Bake in rather a deep sheet in a moderate oven, thirty-five minutes. Frost if you please. MRS. M. H. BRIGGS.

Nut Cake.

Rub together two cupfuls of sugar and one of butter, add the whites of eight eggs beaten to a froth, a cupful of milk in which has been dissolved a teaspoonful of soda, and flour enough to make rather stiff. Two teaspoonfuls of cream of tartar should be thoroughly sifted into the flour. Flavor with orange; divide equally and bake in two large tins.

FILLING.—Make a boiled frosting of one cupful of sugar and five table-spoonfuls of water. Boil till the syrup strings from the spoon. Have ready the white of one egg well-beaten, and beat this rapidly into the syrup as soon as it is cool enough not to cook the egg. Flavor with orange and stir in half a pound of chopped walnuts. Spread this between the sheets of cake, and make a frosting for the top as before, omitting the chopped walnuts. Before this cools arrange half walnuts closely together on the top. MRS. SARGENT.

Mode Cake.

Two cups of butter, three cups of sugar, four cups of flour, one cup of milk, six eggs, one nutmeg, one teaspoonful of cream of tartar, one-half teaspoonful of soda. MRS. G. W. DENNETT.

Blueberry Cake.

One and one-half cups of sugar, two and one-quarter table-spoonfuls of butter, one and one-half cups of milk, three eggs, three and three-quarters cups flour, one pint and a half of blueberries, two teaspoonfuls of cream of tartar, one teaspoonful of soda; put a little of the flour on the berries. MRS. J. LITTLE.

Corn Starch Cake.

One cupful of corn starch, two of flour, one of butter, two of sugar, one of sweet milk, one teaspoonful of cream of tartar, one-half a teaspoonful of soda, yolks of six eggs. Split the cake after it is cold, take the whites of the eggs with sufficient sugar to sweeten, spread on layer, then put on grated cocoanut.

Cocoanut Jumbles.

One cup of butter, two of sugar, three of flour, two eggs, one cocoanut, chopped fine. Drop in pans and bake. MRS. E.

Harlequin Cake.

Break two eggs into a cup and fill with sweet cream, one cup of sugar, two cups of flour, a little salt, one teaspoonful of cream of tartar, one-half teaspoonful of soda; divide into three parts, color one pink, leave one white, color one with chocolate, use one square of chocolate for the dark cake. Put together with filling—chocolate layer first, then white, then pink. Frost the top with common white frosting. For filling, use one cup of sugar, one cup of cold water, one egg, two table-spoonfuls of flour, juice and rind of one lemon. Boil till the consistency of thick cream.

MRS. CHAS. WALKER.

Silver Cake.

Whites of five eggs beaten to a froth, two cups of sugar, one cup of butter, creamed; one cup of cold water, two teaspoonfuls of cream of tartar, one teaspoonful of soda, four cups of flour. Flavor to taste. Two sheets. MRS. HUNTER.

Gold Cake.

Yolks of five eggs beaten light, two cups of sugar, one-half cup of butter, creamed; one cup of cold water, two teaspoonfuls of cream of tartar, one teaspoonful of soda, four cups of flour. Flavor to taste. Two sheets. MRS. H.

The above receipts make excellent marble cake, by adding one-half cup of chopped raisins, one-half cup of currants, one teaspoonful each of cloves, cassia, allspice, ginger and nutmeg, to the gold part and mixed with the white.

Ada Cake.

One cup of sugar, one-half cup of butter, one-half cup of sweet milk, two cups of flour, whites of three eggs, two teaspoonfuls baking powder; flavor with nutmeg. MRS. MUNSON.

Golden Sponge Cake.

Yolks of six eggs, three cups of sugar, four cups of flour, one cup of cold water, three teaspoonfuls baking powder, flavor to taste. MRS. MUNSON.

Imperial Cake.

One pound of flour, one pound of sugar, three-quarters of a pound of butter, one pound of raisins, one pound of blanched almonds, three-quarters of a pound of citron, one-half ounce of

mace, two teaspoonfuls of cream of tartar, one of soda, ten eggs; split and cut the almonds in four parts, put one-half of the fruit in flour, measure the flour after it is sifted.

MRS. DAY.

Harrison Cake.

One cup of sugar, two of molasses, one-half cup of sweet milk, one cup of butter, four eggs, one teaspoonful of soda, five cups of flour, four cups of raisins.

MRS. BREEN.

Cream Pie.

One cup of white sugar, one and one-half cups of flour, three eggs, one teaspoonful of cream of tartar, one-half of saleratus dissolved in three large spoonfuls of cold water, little salt.

THE CREAM.—Two eggs, one-half cup of flour, two-thirds of a cup of sugar, one pint of milk.

MRS. BREEN.

Mrs. Little's Doughnuts.

Two cups of sugar, butter the size of an egg, one and one-third cups of milk, three eggs, two teaspoonfuls of cream of tartar, one teaspoonful of saleratus, nutmeg, flour just enough to roll lightly.

Washington Pie.

One cup of sugar, one-half a cup of butter, one and one-half cups of flour, two eggs, one teaspoonful of cream of tartar, one-half of saleratus, one-half cup of milk.

FILLING.—Reserve the white of one egg, and chop very fine one cup of nice raisins, one cup of sugar, boil until it ropes, then add the white of an egg and the raisins, beat all together, fill the three cakes and cover the top.

MRS. WATERHOUSE.

Jumbles.

One and one-half cups of sugar, one-half cup of butter, one-half cup of coffee, cup sour milk, two eggs, one teaspoonful of saleratus, one and one-half teaspoonfuls of cream of tartar.

Doughnuts.

One egg, one cup of sugar, one cup of sweet milk, two teaspoonfuls of cream of tartar, one teaspoonful of soda; salt.

MRS. HUNTER.

Gingerbread.

One egg, one cup of molasses, one cup of sour milk, one heaping teaspoonful of soda, two and one-half cups of flour, one heaping table-spoonful of lard, or lard and butter. Beat hard and bake in a quick oven.

MRS. HUNTER.

Swiss Cake.

Two eggs, one and one-half cups of sugar, one-half cup of butter, one cup cold water, three cups of flour, two teaspoonfuls of cream of tartar, one teaspoonful of soda. Flavor to taste.

MRS. H.

Doughnuts.

Beat one egg very light, in a dish large enough to contain all the other ingredients; a quart bowl will do. Then add one cup of sugar, one cup of sour milk, in which you have dissolved a teaspoonful of saleratus, two teaspoonfuls of melted butter, two table-spoonfuls molasses, half a nutmeg, one teaspoonful of vanilla and a little salt. Beat all together very thoroughly, roll not too thin and fry.

K. D. CLARKE.

Pancakes.

One large cup of sour milk, one-half cup of sugar, one cup of rye meal, one cup of flour, one-half teaspoonful of soda, salt and cinnamon to taste. Fry in hot lard. MRS. M.

Doughnuts.

Take one cup of sugar, one cup of rich milk (if not rich, add a small piece of butter), two eggs, one teaspoonful of saleratus, two of cream of tartar, salt and spice to taste ; roll out soft.

MRS. B. P. LAUGHLIN.

Doughnuts.

One cup of sugar, butter the size of a nutmeg, one egg, one teaspoonful of soda, cassia to taste, one cup of sour milk ; mix quite soft.

Raised Doughnuts.

Two cups of sugar, one cup of butter, three eggs, two cups of boiling water, one teaspoonful of soda, one cup of yeast, or one yeast cake, cinnamon and clove for spice, flour enough to roll. Rise twelve hours or more.

MRS. P. S. NICKERSON.

Lemon Snaps.

One cup of sugar, one-half cup of butter, two eggs, one-half cup of hot water, one-half teaspoonful of soda. Flavor with lemon ; flour enough to knead, roll very thin.

MRS. P. S. NICKERSON.

White Mountain Cake.

One cup of butter, one-half teaspoonful soda, two cups of sugar, three cups of flour, one teaspoonful cream of tartar, two-thirds of a cup of milk, four eggs.

Ice Cream Cake.

One-half cup of butter, one-half cup of sugar, one-half cup of milk, two cups of flour, three eggs, the whites beaten separate, one-half teaspoonful soda, one teaspoonful cream of tartar. Flavor with lemon.

MRS. D.

Harrison Cake.

One cup of sugar, one cup of molasses, three-quarters of a cup of butter, four eggs, one-half cup of milk, one-half teaspoonful of soda, three cups of flour, one teaspoonful of cinnamon, cloves and nutmeg, three-quarters of a pound of chopped raisins, one cup of currants, a little citron.

MRS. P. S. NICKERSON.

Lemon Cookies.

Three eggs, two cups of sugar, one cup of butter, one teaspoonful of soda dissolved in one-third cup of cold water, one teaspoonful of lemon, flour to roll. Roll thin, sprinkle with granulated sugar and cut with a fancy cutter and bake in a quick oven.

MRS. HUNTER.

Tea Cake.

Two eggs, one cup of sugar, one-half cup of butter, one-half a cup of cold water, two cups of flour, one teaspoonful of cream of tartar, one-half a teaspoonful of soda, flavor to taste.

MRS. H.

Chocolate Layer Cake.

One cup of sugar, one-half cup of butter, two-thirds of a cup of milk, two cups of flour, one teaspoonful of cream of tartar, one-half teaspoonful of soda, whites of three eggs; flavor with vanilla. Bake in round tin plates.

FILLING—Yolks of three eggs, one cup of sugar, one-half cup of milk, two table-spoonfuls of grated chocolate, one teaspoonful of vanilla. Boil in double boiler until thick and smooth.

E. H. BONNEY.

Sugar Gingerbread.

Two cups of sugar, one cup of butter, one cup of milk, two eggs, soda and cream of tartar, flour to roll; sprinkle sugar over top and crease with roller.

Molasses Gingerbread.

One cup of sugar, one cup of molasses, one-half cup of butter, one egg, one cup of milk or water, one large spoonful of soda, flour to roll.

MRS. COUSENS.

Soft Molasses Gingerbread.

One cup of sugar, two-thirds of a cup of butter, one cup of molasses, one cup of sour milk, (water will do as well), two eggs, three cups of flour, two teaspoonfuls of soda, ginger and spice to taste. Beat well.

MRS. L.

Cookies.

Three cups of sugar, three eggs, one-half a cup of milk, one cup of butter, one-half a teaspoonful of soda, one teaspoonful of cinnamon, one teaspoonful of nutmeg, flour enough to roll thin.

MRS. WM. D. LITTLE.

Cookies.

Two cups of sugar, one cup of butter, one-half cup of milk, one egg, one teaspoonful cream of tartar, one-half teaspoonful of soda.

Molasses Cookies.

One and one-half cups of molasses, good one-half cup of butter, put on the stove and let it boil, put in rounding teaspoonful of soda, one teaspoonful of ginger, one of cinnamon.

MRS. ELLEN H. FICKETT.

Molasses Cookies.

Take one and one-half cups of molasses, one-half cup of sugar, one-half cup of lard, one even table-spoonful of saleratus, dissolved in half a cup of boiling water; salt and spice to taste. Roll out soft and bake in a hot oven. MRS. B. P. LAUGHLIN.

Soft Molasses Cookies.

One cup of molasses, one cup of sugar, one cup of water (cold), five cups of flour, one-half cup of lard, one egg, one teaspoonful of soda, spice to suit taste. Drop in the pan with a spoon and bake quickly.

Molasses Cookies.

One egg, one large teaspoonful of butter, one teaspoonful and one-half of saleratus, one teaspoonful of cream of tartar, one cup of sugar, one cup of molasses, one teaspoonful of ginger, a little nutmeg, if you like, as much salt as you like, one-half cup of cold water; beat the butter, sugar and molasses together, and foam.

Molasses Drop Cakes.

One cup of sugar, one cup of molasses, one cup of cold water, one-half cup of butter or lard, one egg, one table-spoonful of soda, one table-spoonful of ginger, one table-spoonful of

cinnamon, about five cups of flour. Drop teaspoonfuls at long distances from each other in a buttered pan, and bake in a quick oven.

K. D. CLARKE.

Berwick Sponge Cake.

Beat six eggs, yolks, and whites together, two minutes, add three cups of sugar, and beat five minutes; two cups of flour with two teaspoonfuls of cream of tartar, and beat two minutes; one cup of cold water with one teaspoonful of saleratus dissolved in it and beat one minute; the grated rind and half the juice of a lemon, a little salt and two more cups of flour and beat another minute. Observe the time exactly and bake in a deep pan.

MRS. L.

Molasses Cookies.

One cup of molasses, good one-half cup of butter, one-half cup of sugar, one egg, rounding teaspoonful of soda, one teaspoonful of salt, two teaspoonfuls of ginger. Put molasses and butter on the stove and let it scald, then put in the soda; beat the sugar and egg together, and turn the hot mixture on the beaten egg.

Strawberry Shortcake.

Three cups of sifted flour, three teaspoonfuls of Royal baking powder, half a cup of butter and lard mixed, a little salt, mix with milk. Roll and bake in one large or two small pans, in a quick oven. Mash and sweeten to taste three pints of strawberries. Split the cake, butter both sides, and put the strawberries between. Cream can be added to the berries if preferred.

MRS. S. B. KELSEY.

Gingerbread.

One cup of molasses, one-half cup of boiling water, into it a piece of butter size of an egg, one spoonful of ginger, one spoonful of soda, three cups of flour.

MRS. FRYE.

Sponge Cake.

One cup of sugar, one cup of flour, three eggs, one-half teaspoonful of soda, one teaspoonful of cream of tartar sifted in the flour, three teaspoonfuls of warm water, dessert-spoonful of vinegar.

MISS C. M. PATTEN.

FROSTING.

Cream Frosting.

Two cups of powdered sugar, one-half cup of cream or milk. Boil just five minutes, stir until stiff; spread on cake; have a dish of melted chocolate, spread over the cream.

MRS. RUSSELL.

Cream Frosting.

Take the white of one egg and add to it an equal measure of cold water, stir into this three X powdered or confectioner's sugar until the right consistency to spread upon the cake. This is the easiest manner to make frosting and it is unsurpassed. It will remain soft and creamy, cutting without breaking for several days. Flavor with vanilla, rose or almond. A few drops of cochineal syrup will color this a beautiful rose color and is very effective.

Chocolate Frosting.

Make the cream frosting and mix with it as much grated chocolate as you wish. Flavor with vanilla. MRS. BROOKS.

Cocoanut Frosting.

Make the cream frosting and mix with it some fresh grated cocoanut, (dессicated may be used). After it is spread upon the cake scatter more cocoanut over it. The effect is very pretty to color the frosting pink, or brown with grated chocolate and then sprinkle the white grated cocoanut over it.

Caramel Frosting.

One cup of brown sugar, and one square of Baker's chocolate, scraped fine, one table-spoonful of water. Simmer gently, (being careful not to let it burn) twenty minutes. Spread on the cake while hot.

Gelatine Frosting.

Two table-spoonfuls of gelatine dissolved in three of cold water and one of boiling water; stir in powdered sugar till stiff

as common frosting; flavor. If the boiling water does not dissolve the gelatine, put it on the stove till it does. To make pink frosting use about half a sheet of pink gelatine instead of the white.

Golden Frosting.

Mix with the yolks an equal measure of cold water and stir in confectioner's sugar until it will spread nicely upon the cake.

Orange Frosting.

Grate half the rind of one orange and squeeze the juice, remove the seeds, add a little tartaric acid to taste, stir into the juice and rind confectioner's sugar until thick enough to spread nicely on the cake. This is very nice to spread between the layers for orange cake, using less sugar than for the top frosting.

Caramel Frosting.

Two cups of sugar, two-thirds of a cup of milk, butter the size of a walnut. Boil five minutes; flavor to taste and beat till cool enough to spread.

MRS. HUNTER.

Nut Frosting.

Make cream frosting and mix into it nuts chopped fine in quantities desired. Hickory nuts, English walnuts or almonds are the best for this purpose. Some prefer to place half nuts upon the top of the frosting rather than to mix them.

MRS. BROOKS.

Pink Frosting.

Put one-half a sheet of pink gelatine in a bowl, add three table-spoonfuls of cold water; let it stand twenty minutes, then add a large spoonful of boiling water. When all dissolved, add powdered sugar until consistency of ordinary frosting. Flavor and spread on cake.

L.

Icing for Cake.

One tumbler of sugar, one table-spoonful of vinegar, one of water; let it boil; add the whites of two eggs,

MRS. DANIELS.

Cream Frosting.

One cup sugar, three table-spoonfuls of boiling water; boil seven minutes, or when it hairs by dropping from a straw, pour on to the beaten white of one egg, stir quickly so it will not harden, spread at once on the cake; flavor with vanilla.

Frosting.

White of one egg, one heaping cup of sugar, a little pulverized gum arabic.

MISS KINGSBURY.

JELLIES AND PRESERVES.

A flannel bag is the best for straining jelly. Always use a porcelain kettle. For every pint of juice allow a pound of sugar; granulated sugar is the best. It is the best plan to boil the juice a few minutes before adding the sugar, and have the sugar heated before adding to the juice. Boil gently, without covering; jellies and jams must not be covered and put away until cold. In making jams, boil the fruit fifteen minutes before adding the sugar. Mash the fruit before cooking.

Currant Jelly.

One pint of currants, one pint of sugar. Boil the juice just ten minutes, sugar heated, and boil twenty minutes, jam the currants cold.

MRS. M'DOWELL.

Grape Jelly.

Stem the grapes and slightly cook them; strain and allow one pint of juice to a pound of sugar.

Watermelon Preserves.

Pare the rind, soak in salt water over night, then in clear water till all of the salt is extracted, then scald in alum water, with grape leaves, a lump of alum the size of a hickory nut.

Next throw into cold water, then boil in strong ginger water, make a syrup, allowing a pound of sugar to a pint of water. When the syrup boils, put in the fruit and cook till it is tender and transparent. Then take out the fruit and boil syrup until thick. The above is for ten pounds of fruit, and is very nice.

Preserved Plums.

One pound of plums, one-half pound of sugar. Wash the plums and prick with a large needle; put in jars and set in cold water till they come to a boil. Boil forty minutes; make a syrup of the sugar and fill the jars full. Seal.

MRS. M. R. WOODBURY.

Preserved Grapes.

Weigh the grapes and sugar, pound for pound, press the pulp from the skins, boil the skins by themselves, then boil the pulp and press through a fine hair sieve until the seeds are removed. Add this to the skins, also the sugar, and cook sufficient to keep. The grapes need not be entirely ripe.

E. L.

Currant Jelly.

To a pint of juice, a pound of sugar; stem and squeeze the currants and boil fifteen minutes, then put the sugar in and boil fifteen minutes more; take the scum off from the juice before you put the sugar in.

MRS. LANG.

Apple Jelly.

To thirteen good sized apples, put one quart of water and one lemon; boil until soft and strain. To one pint of juice, add one pound of sugar and boil twenty minutes.

Apple Jelly.

A very nice, firm, rich jelly may be made from the parings of apples and the cores. Cover them with water and let them boil until the water has wasted a little and the apple skins are very soft; then strain them, and add an equal quantity of sugar as there is liquid. A little lemon juice, a few cloves, and some ginger improves the jelly.

MRS. S. B. KELSEY.

Pineapple Jam.

Pare and grate fine on a grater. To one pound of pineapple, allow one pound of sugar. Boil twenty minutes, put in jars, cover with paper dipped in white of an egg.

To Can Berries.

Put the berries in a tin pan and set over a boiler of boiling water, and to a gallon of berries allow one cup of boiling water; heat the berries to a boiling point (cover them and stir occasionally, and they will heat much sooner); heat self-sealing jars by putting them in a pan of cold water, set on the stove and let the water boil; now fill the jars to the top, and put on the covers, and set up as the glass is expanded by the heat. They cannot be set tight now, but after they become cool they can be set up very tight. Set away in a cool, dry place. Always use the fruit as soon as opened. If these directions are followed you may put up any kind of fruit and keep it for years.

Canned Tomatoes.

Pour hot water over the tomatoes to remove the skins, and then slice; put into a porcelain kettle and cook a few minutes;

have the can filled with hot water on the hearth. When the tomatoes are cooked enough, empty the cans and fill them with the tomatoes. Seal at once.

Preparing Fruits for Canning.

Boil tomatoes twenty minutes, add a little salt ; can hot.

Boil ripe currants six minutes ; amount of sugar to a quart, eight ounces.

Boil Siberians, or crab-apples, whole, twenty-five minutes ; eight ounces of sugar to a quart.

Boil peaches, whole, fifteen minutes, using six ounces of sugar to a quart.

Boil pears from twenty to thirty minutes—twenty for halves and thirty for whole pears—using six ounces of sugar to a quart can of fruit.

Boil whortleberries five minutes ; the amount of sugar to a quart jar should be four ounces.

Boil plums ten minutes ; eight ounces of sugar to a quart is needed.

Boil blackberries six minutes with six ounces of sugar to the quart.

Raspberries six minutes, with four ounces of sugar to the quart.

Boil cherries five minutes ; the amount of sugar to a quart is six ounces.

Fruit cans ought to be tightened both before and after the fruit cools. Never use poor rubbers if you want your fruit to keep well. The best cans have porcelain tops. Keep canned fruit in a dark, cool place in the cellar. A plain board cupboard (in the cellar) with doors is just the thing to keep fruit in.

Swing shelves in the cellar is no place for fruit. Fruit gets too much light and sometimes takes a fall, and, great the fall thereof, as well as great waste of fruit and time. Avoid all such calamities. Have a cupboard for your fruit. Any man or boy that is handy with tools can make one good enough to put in a dark corner of your cellar. I can assure you it will pay well for the trouble. Fruit kept in the dark retains its flavor better. Try it and judge for yourself.

ICES AND CREAMS.

Orange Ice.

Boil a cup and a half of sugar in a quart of water; when cold add the juice of a half dozen oranges; steep the rinds in a little water. and strain into the rest; add the rind and juice of one lemon, strain all into a freezer, and freeze like ice cream.

Tutti Frutti.

One quart of cream, one and one-half ounces of sweet almonds, blanched and chopped. One-half pound of sugar; freeze, and when sufficiently congealed, add one-half pound of preserved fruits, with a few chopped raisins and finely sliced citron; cut the fruit small and mix well with the cream. Freeze like ice cream; keep on ice until served. MRS. E. LITTLE.

Ice Cream.

Make a custard with the yolks of two eggs, one and a half cups of sugar and one quart of sweet milk; while beating the yolks and sugar, add a table-spoonful of flour to thicken the custard. Just before freezing, add the whites of six eggs beaten to a stiff froth, and one quart of sweetened cream. Flavor to taste.

MRS. J. LITTLE.

Pineapple Souffle.

Yolks of three eggs, one-half pint of pineapple, one-half lemon, one-half pound of sugar, one-quarter box of Nelson's gelatine. Soak the gelatine in a quarter of cup cold water, add a little hot water to dissolve it. Grate or chop the apple, add lemon juice and sugar; stir until dissolved, then add yolks of eggs, which have been beaten until creamy; mix them carefully and strain the gelatine into the mixture; turn into a basin and set it in a dish of cracked ice; stir till it thickens, then add one pint of cream, whipped, hastily putting into moulds. Bind the seams with piece of muslin, dipped in melted suet. Pack and let stand two hours.

Sherbet.

Heaping table-spoonful of gelatine, one quart of boiling water; strain, then add one pint of sugar, one pint of fruit juice (canned pineapple very nice). Freeze as ice cream.

MRS. WEBSTER.

Sherbet.

Juice of two oranges, juice of one lemon, two coffee cups of sugar, one quart of milk; dissolve the sugar in the milk, for two hours. Put into the freezer, then add the fruit juice, and freeze at once. This is light and creamy.

MRS. BROWN.

Lemon Sherbet.

Juice of five lemons, one pint of sugar, one quart of water, one table-spoonful of gelatine. Soak the gelatine in a little of the water. Boil one cupful of water and dissolve the gelatine ; mix together the sugar, water, gelatine and lemon juice ; turn into the can and freeze. This is light and creamy.

MRS. TARR.

Pineapple Sherbet.

Two cans of pineapples ; cut off the dark spots from the slices, chop very fine and pour over it two quarts of boiling water ; strain into this the juice, also the juice of four lemons ; five teacups of white sugar, and just before freezing beat in the whites of six eggs, which have been whipped to a stiff froth.

MRS. J. L.

Frozen Apricots.

One can of apricots, one pint of sugar, one quart of water, one pint of whipped cream, measured after it is whipped ; cut the apricots in small pieces ; add sugar and water and freeze. When nearly frozen add the cream.

MRS. TARR.

Frozen Apricots.

One quart can apricots, two table-spoonfuls of gelatine, one cup of sugar, one pint of cream. Drain the apricots, cut with silver spoon, and remove the stones. Add sugar to syrup and sufficient water to make one and one-half pints. Cover gelatine with cold water and soak one-half hour. Boil the water, syrup and sugar for five minutes. Skim carefully, strain through a cloth and add the gelatine ; stir until dissolved, add apricots

and stand aside to cool. Then put in freezer, when frozen add one pint of cream, whipped. Remove the dasher cover and let stand two hours.

Ice Cream.

Take one gallon of milk, two quarts of cream and six cups of sugar ; stir all together, then strain through a fine strainer, so as to get all the lumps out from the cream ; flavor to taste, then freeze. This will make about three gallons after freezing.

MRS. M. H. BRIGGS.

Lemon Sherbet.

One quart of milk, one pint of sugar, juice of three lemons. Mix the milk and sugar and put into the freezer, then very quickly stir in the lemon juice and freeze at once.

MRS. DANIELS.

Ice Cream.

One quart of cream, one cup of milk, two cups of sugar, one table-spoonful of vanilla, with or without beaten whites of two eggs. Freeze without cooking.

MRS. L. M. COUSENS.

PICKLES.

Cucumber Pickles.

Wipe carefully the cucumbers; one pint of salt to one hundred cucumbers, cover with boiling water, shut up close and let stand twenty-four hours, then take out and wipe, throwing away salt water. Place the cucumbers in jars, and to each thick layer (or say one hundred), put one table-spoonful each of cinnamon, pepper, cloves, allspice, and white mustard seed; use whole spice always. Place on top some alum (say two ounce to about five hundred pickles), and then fill the jars with boiling vinegar, putting some horse-radish root in the vinegar while boiling; put horse-radish leaves on top of pickles. Small cucumbers are preferable.

MRS. WM. D. LITTLE.

Crosse & Blackwell's Chow Chow.

Cauliflower, two heads; celery, six bunches; cucumbers, two dozen; belpoppers, six; onions, one quart; small green tomatoes, one-half peck; vinegar, two gallons; one-half peck of small string beans, one-half pound mustard seed, four ounces of tumeric, one of ground allspice, ground pepper, ground cloves. Cut these all into small pieces, cover with salt. Let them stand twenty-four hours and then drain. Put the vinegar and spices into a kettle and heat them to the boiling point, add the vegetables; let them scald until they become tender and yellow. This recipe makes a very large quantity. I generally use only half of it. I have used it for years, and found it always nice, and keeps well.

MRS. COLE.

Chilian Sauce.

Twenty-four good-sized ripe tomatoes, two green peppers, one onion, all chopped very fine ; one table-spoonful each of ginger, cloves, allspice, cassia, one-half cup of sugar, one-half cup of salt, one quart good cider vinegar. Simmer two hours and bottle.

MRS. HUNTER.

Bordeaux Sauce.

One gallon green tomatoes cut in thin slices, one gallon cabbage, sliced, six onions, six small red peppers, one-half ounce of tumeric, same of whole cloves, celery seed, allspice, whole pepper and ground ginger, one-quarter of a pound of white mustard seed, one-quarter of a pound of sugar. Put all together, cover with vinegar and boil till tender. Cut cabbage and tomatoes fine, salt them, let them stand over night and press out the water well before putting in spices. MRS. F. D.

To Keep Tomatoes.

The excellence of the following receipt for keeping tomatoes is vouched for by two good women who have proved its virtues for many years: Choose perfectly sound, ripe tomatoes, the skin must be unbroken, and the tomatoes must not be soft, but should be taken from the vines at the stage when they have just turned red, put them into a jar, and pour over them vinegar and water in the proportion of two quarts of water to one of vinegar ; turn a plate over them, and put a weight upon it so that the tomatoes will all be kept well under, then tie a cloth over the jar, put the cover on and set it in a cool cellar or closet. Tomatoes preserved in this way have been known to keep for

months. It is essential that the tomatoes shall be kept covered with vinegar and water, for if one even is not, it will decay, and the ferment occasioned by it will spoil all the others.

Sliced Cucumber Pickles.

Pare and slice tender cucumbers, rather thin, put in salt and water ten or twelve hours; drain, add sharp vinegar to cover well and put in whole spices with a little alum.

Grated Cucumber Pickles.

Peel and grate one dozen good sized cucumbers, add a large pepper, chopped fine, and one onion, also chopped; drain over night. In the morning add salt and strong vinegar to cover, and put up.

MRS. H. BRIDGTON.

Chili Sauce.

Eighteen ripe tomatoes, one onion and three green peppers, chopped fine; two and a half cups of vinegar, one cup of sugar, two teaspoonfuls of salt, one teaspoonful of all kinds of spices. Cook slowly for two or three hours.

Chili Sauce.

Twenty-four ripe tomatoes, eight onions, six peppers, four table-spoonfuls of salt, eight table-spoonfuls of sugar, four teaspoonfuls of cinnamon, four teaspoonfuls of cloves, eight teacups of vinegar; boil slowly two or three hours; peel and stew the tomatoes, chop the onions and peppers fine. Do not strain.

MRS. CARRIE TROTT.

Mustard Pickle.

One quart of small cucumbers, one quart of small onions, one quart of green tomatoes, sliced, one cauliflower, cut up, three red peppers, chopped fine ; scald in salt and water three or four hours. Drain, pour hot vinegar over them and let stand twenty-four hours. Then take one quart of vinegar, one large cup of mustard, one and one-half cups of brown sugar, one-half cup of flour. Let the vinegar come to a scald and add the other ingredients, mixed with cold vinegar. Let it all boil up and pour over the pickles.

MRS. E. LARRABEE.

French Pickles.

One colander of sliced green tomatoes, one quart of sliced onions, one colander of cucumbers ; pared and sliced, two handfuls of salt. Let all stand twenty-four hours, then drain through a sieve, one-half ounce of celery seed, one-half ounce of allspice, one teacupful black pepper, one table-spoonful of tumeric, one pound of brown sugar, two table-spoonfuls of mustard, one gallon of vinegar.

Spiced Plums.

One peck of plums, seven pounds of sugar ; spice to taste ; let it boil down thick. Before taking from the fire add one pint of vinegar.

MRS. P.

Sweet Currant Pickle.

Five pounds of currants, four pounds of sugar, two table-spoonfuls of cloves, same of cinnamon, one pint of vinegar. Add these together and boil twenty minutes. Skim out the currants and boil the syrup from two to three hours.

Chopped Pickle.

Two quarts of tomatoes, one of onions, one of peppers. Chop all fine, add one cup of salt and let it stand thirty-six hours. Rinse well, pour off the liquor, add one pint of mustard seed, and cloves if you like. Cover with vinegar.

MRS. L. COUSENS.

Sweet Tomato Pickle.

One peck of green tomatoes, six large onions, chopped or sliced; sprinkle through them a cupful of salt, let them stand over night, drain off, and boil in one quart of vinegar and two quarts of water for fifteen minutes. Drain carefully. To three quarts of vinegar, add two pounds of sugar, two teaspoonfuls each of ground mustard, cinnamon and ginger, two table-spoonfuls each of cloves and cayenne. Bring all to a boil, put in the mixed tomatoes and onions, boil fifteen minutes, pour into a jar and keep cool.

MRS. LANG.

Sweet Pickle for Pears, Peaches, Etc.

Seven pounds of fruit, four pounds of sugar, two ounces of cinnamon, one quart of vinegar. Boil the syrup before putting in fruit.

Sweet Pickle.

Six pounds of ripe cucumbers. Prepare the cucumbers over night and cover with salted water; drain well in the morning. Make a syrup; one pound of brown sugar, one teaspoonful of all kinds of spices, one pint of vinegar.

Piccalilli.

One peck of green tomatoes sliced; sprinkle one cup of salt over them, let them stand over night, draw off the water in the

morning. Put tomatoes to boil in vinegar enough to cover them, six peppers, four onions, chopped, three-quarters of a cup of sugar, two table-spoonfuls of cloves, two of allspice, two of cinnamon. Boil twenty minutes; if not tender, boil longer.

MISS M. E. TOBEY.

Cucumbers.

Take one hundred cucumbers, pint of salt, put them in a jar; a layer of cucumbers, then of salt. Cover with boiling water, cover them tight. Let them stand twenty-four hours; take them out, wipe and put back in the jar. Scald the vinegar and spices, pour on cucumbers, then ready for use. MISS M. E. TOBEY.

Pickled Cucumbers.

Take two hundred small cucumbers, green; make a brine of one pint of salt, and scald it up three mornings, and turn over the cucumbers each morning; the fourth morning rinse and wipe dry. Take a stone jar and put a layer of cucumbers and of spices until all are used. For spices use whole cloves, whole allspice, whole mustard, stick of cinnamon, and whole pepper, horse-radish, cut up, and one cup of sugar. When all are in, scald vinegar enough to cover them, with small bit of alum; turn over them, and cover with grape leaves.

Green Tomato Pickles.

To one gallon of chopped tomatoes, add a teacup of salt; let them stand twenty-four hours, then drain very dry. Take three teaspoonfuls of ground pepper, two of mustard, two of cinnamon, two of allspice, two of cloves, one gill of white mustard seed, four green peppers sliced, two onions; add two quarts of strong vinegar, boil fifteen minutes. Cover tightly for three days. It is then fit for use.

Spiced Currants.

Five pounds of currants, four of brown sugar, two table-spoonfuls of ground cloves, two of cinnamon, one pint of vinegar. Boil two hours or more, until thick. MRS. EVERETT.

Ketchup.

To eleven pounds of tomatóes add one pint of vinegar; simmer four hours; strain through a sieve, then add four table-spoonfuls of salt, three and one-half of mustard, four of black pepper, one-half table-spoonful of cloves, one-half of allspice, one-half of cayenne. Cook until thick enough.

MRS. PRINCE.

Sweet Pickled Peaches.

Peel the peaches; to six pounds of peaches put four pounds of white sugar; place in a kettle with a teaspoonful of mace, one of allspice, one of cloves and one of cinnamon; add enough vinegar to barely cover them (as the peaches make a quantity of syrup). Let them simmer until you can pass a straw through them. Put in jars and cover tightly. I remove the peaches when I think they have cooked sufficiently, and boil the syrup down quite thick, and pour hot over the peaches.

MRS. LITTLE.

Pickled Peaches.

One-half a peck of peaches, two pounds of brown sugar, one ounce of stick cinnamon and one pint of vinegar. Boil your sugar and vinegar together twenty minutes. Put your peaches in hot water for a minute, then take them out and rub the fur off with a coarse towel. Stick four cloves in each peach, then put them in the syrup and boil until tender.

MRS. M. H. BRIGGS.

Sweet Pickled Grapes.

Wash and then pulp five pounds of grapes ; boil the pulps slowly, long enough to separate the seeds, which will rise to the top, then strain and throw the seeds away ; put the pulps back with the skins, add three pints of sugar, one pint of vinegar, one table-spoonful (not heaping), of allspice, cinnamon and cloves. Mix the spice with a little of the vinegar, or it will be lumpy. Boil until the skins seem tender enough to eat.

E. J. BARBOUR.

Sweet Tomato Pickle.

One peck of green tomatoes, one pound of sugar, one pound of raisins, one quart of onions, three and one-half table-spoonfuls of cloves, allspice. and cinnamon, two ounces of white mustard seed, two quarts of vinegar. Put to drain over night with a cup of salt. Boil until soft.

MRS. S. H. COLESWORTHY.

Spiced Grapes.

Four quarts of grapes, four pounds of sugar, one-half a pint of vinegar, one-half a table-spoonful of whole cloves. Squeeze the pulp from the skin. Put the pulp in a kettle with water enough to keep from scorching, and boil not over ten minutes, then rub through a sieve. Then put juice, pulp, skins and other ingredients together and boil fifteen minutes. Serve with meats.

MRS. W. H. M'DONALD.

Spiced Cucumber Pickles.

Take one hundred small cucumbers, place them in salt for three days, then remove them. Put one gallon of perfectly boiling vinegar over them. Fill little bags with whole cloves, cin-

namon, peppers, mustard and allspice, one ounce each. Scatter these in through the cucumbers before the boiling vinegar is put on. Cover them tightly for a week, then they are fit for use.

MRS. COLE.

Pickled Peaches.

Seven pounds of peaches, three pounds of sugar, one quart of cider vinegar, one ounce of cinnamon and cloves. Put the peaches in hot water for an instant, and on taking them out rub the fur off with a coarse towel. Stick four cloves in each peach, then put them in the syrup and boil until tender.

MRS. RUSSELL.

Pickled Onions.

Select as many small silver onions as a quart of water will cover. Boil in the water for a short time one-half cup of salt and pour over the onions. Let them remain twenty-four hours closely covered, then place them between dry cloths. Then put them into a stone jar and pour enough hot vinegar to cover.

Sweet Tomato Pickle.

One peck of green tomatoes, five peppers, one pound of onions, one ounce each of whole cloves, cassia, allspice and white mustard seed, two quarts vinegar, one pound sugar. Slice and drain over night with a cup of salt. Boil until soft.

MRS. P.

Ketchup.

One peck of tomatoes, four table-spoonfuls of salt, three of mustard, one of black pepper, one of cloves, one of allspice, one quart of sharp vinegar, eight peppers and eight onions, chopped. Simmer three or four hours. Strain.

Pickled Peaches.

One pint of sugar, one quart of vinegar, one cup stick cinnamon, one teaspoonful of cloves and one teaspoonful allspice. Boil together and while boiling drop in the peaches and let them remain until they are heated through. As many as the liquid will cover. Wipe the down off the fruit before putting them in.

MRS. M'DOWELL.

BEVERAGES.

Coffee.

Allow one spoonful of finely ground coffee to one cup of boiling water, for each person. Put the coffee in a bag or strainer, pour the boiling water over it, do not let it boil. Serve with hot milk.

Chocolate.

One quart of milk boiled, two squares of Baker's chocolate, cut in and stirred until dissolved. Add one pint of water; the longer it boils the better.

Cocoa.

One quart of milk, boiled, three heaping teaspoonfuls of Hyler's cocoa, dissolved in cold milk. Add to the milk and boil again.

Shells.

Steep one cup of shells in one quart of boiling water, three or four hours, adding more hot water as it boils away. Strain and serve with hot milk or cream and sugar.

Russian Tea.

Allow one teaspoonful of tea for eight people, have water boiling in a kettle with alcohol lamp. Serve in after dinner cups, with lemon cut in small curves and block sugar.

Iced or Russian Tea.

Make the tea by the first receipt, strain it from the grounds, and keep it cool. When ready to serve put in a punch bowl, with a large piece of ice. Sweeten and add lemons, oranges and bananas.

Orangeade.

Rind of one orange, and place in a pitcher; prepare three oranges as for invalids, one heaping teaspoonful of sugar or honey, one quart of boiling water. Let it stand and strain when cool.

Fruit Punch.

Juice of one dozen oranges, one-half dozen lemons, one can grated pineapple, strained. Sugar to taste, add water and ice.

DISHES FOR THE SICK.

Beef Tea.

Cut half a pound of lean beef into very small pieces ; do not have a grain of fat on it, and put into a bottle that has a large opening (an olive or horse radish bottle will be nice) ; put in half a cup of cold water and cork tight. Set this in a basin of cold water and place on the fire where it will come to a boiling point, but not boil. Keep at this temperature for two hours, then strain and season with salt.

Oatmeal Gruel.

Into one quart of boiling water, sprinkle two table-spoonfuls of oatmeal ; let this boil forty minutes, season with salt, strain and serve. If sugar, milk or cream is wished, it may be added.

Cream Toast.

Heat half a cup of cream and season with salt. Toast two slices of bread a light brown and pour the cream over it. Serve immediately.

A Good Drink for the Lungs.

Wash clean a few pieces of Irish moss, put in a pitcher and pour over it two cups of boiling water ; set where it will keep at the boiling point, but not boil, for two hours. Strain and squeeze into it the juice of one lemon ; sweeten to taste. If the patient cannot take lemon, flavor with vanilla or nutmeg.

Toast Water.

Toast stale bread until brown, but do not burn it; put it into a large bowl, and pour over it boiling water; let it stand for an hour or so; strain, and put in a piece of ice before drinking.

Mulled Jelly.

Take one-tablespoonful of currant or grape jelly, beat with it the white of one egg and a little loaf sugar, pour on it one-half pint of boiling water, and break in a slice of dry toast, or two crackers.

Beef Tea.

Cut raw beef into small pieces, cover with cold water, set on the back of the stove, where it will not boil, until all the juice is extracted from the beef. When wanted for use, skim off all the fat, strain, season, and let it come to a boil. One pint of water to one pound of beef.

Mutton Broth.

To each pound of meat add one quart of cold water; boil gently, skim well and add a little salt, simmer about three hours. A little rice may be boiled with the meat. When cold, skim off all the fat, then heat as needed.

Oatmeal Gruel.

Put two large spoonfuls of oat meal, wet in cold water, into one pint of boiling water; boil gently one-half hour, skim, and add a little salt, sugar and nutmeg.

Appleade.

Cut two large apples in slices, and pour over them one pint of boiling water; strain well and sweeten. Ice it before drinking.

CANDY.

Chocolate Cream Drops.

Take two cups of sugar, one-half cup of water ; boil three minutes ; take from the fire and cool in a pan of water, stirring constantly till it creams, or till cold enough to roll into small balls. Place them on buttered tins to harden a little, before dipping into chocolate. Take one-half bar of unsweetened chocolate and break into small pieces, and place in a plate over the teakettle. When this is melted, drop the creams into the melted chocolate (two or three at a time), and lift them out with two forks, placing them on a buttered dish to harden. Flavor the cream and chocolate with vanilla.

MRS. P. S. NICKERSON.

Cream Waluuts.

White of one egg ; stir into it enough powdered sugar to roll into balls ; flavor as you please ; dip the walnuts into a syrup made of two table-spoonfuls of sugar and one of water ; boil three or four minutes, then place one-half of an English walnut on either side of each ball, and press together. Dates or Malaga grapes may be used. To make chocolate cream walnuts, stir two table-spoonfuls of melted chocolate into the cream.

MRS. P. S. N.

Everton Taffy.

Take one cup of sugar, one of molasses, three-fourths of a cup of butter. Boil not quite so long as molasses candy and pour on buttered dishes.

Taffy.

Two cups of brown sugar, one-half cup of butter, four table-spoonfuls of molasses, two table-spoonfuls of water, and two of vinegar. Boil fifteen minutes. MRS. LANG.

Ice Cream Candy.

Two cups of granulated sugar, scant cup of water; add one-quarter of a teaspoonful of cream of tartar, dissolved in water, as soon as it boils. Don't stir it after it begins to boil. When done, it will be brittle if dropped in cold water. Add butter the size of a walnut just before taking off the stove. Pour into a buttered dish to cool, and pull as hot as possible until white. Flavor while pulling, with vanilla or any extract to suit your taste. MRS. P. S. NICKERSON.

Caramels.

One cup of molasses, two cups of sugar. Boil ten minutes; add one large spoonful of flour, butter the size of an egg, one-half pound of chocolate. Boil twenty minutes. MRS. LANG.

Peppermints.

Two cups of sugar, one-half cup of water, boil five minutes. Flavor to taste, with peppermint; stir until thick and drop on white paper, well buttered.

Fig Candy.

One cup of sugar, one-third of a cup of water, one-quarter of a teaspoonful of cream of tartar. Do not stir while boiling. Boil to amber color, stir in the cream of tartar just before taking from the fire. Wash the figs, open and lay in a tin pan and pour the candy over them. MRS. C. N. LANG.

Cocoanut Drops.

One pound of cocoanut, one pound of powdered sugar, small quarter of a pound of flour, whites of six eggs. Bake in a quick oven.

Caramels.

One cup of sugar, one cup of molasses, one cup of cream or milk, piece of butter size of an egg, one cup of grated chocolate. Cook until it ropes. Pour on buttered tins and cut in squares just before it cools.

MRS. P. S. N.

Peanut Candy.

Two cups of sugar, one-half a cup of water ; let it boil, then add one-half a teaspoonful of cream of tartar, dissolved in a little cold water. Cook until, when dropped in cold water, it is brittle ; then add a small piece of butter the size of an English walnut ; cook a few minutes longer, pour over the shelled nuts, already spread in a buttered tin, and set away to cool.

Cream Walnuts.

White of one egg ; stir into it sufficient powdered sugar to make it stiff enough to handle ; flavor with vanilla ; dip the walnuts into a syrup made of two table-spoonfuls of sugar and one of water, boiled three or four minutes ; mould the cream with your fingers and place between the two halves of a walnut. To make chocolate cream walnuts, stir two table-spoonfuls of melted chocolate into the cream.

MRS. LANG.

CANDIES, WITHOUT COOKING.

French Vanilla Cream.

Break into a bowl the white of one or more eggs, as the quantity you wish to make will require, add to it an equal quantity of cold water, then stir in XXX powdered or confectioners' sugar until you have it stiff enough to mould into shape with the fingers. Flavor with vanilla to taste. After it is formed into balls, cubes or lozenge shapes, lay them upon plates or waxed paper and set them aside to dry. This cream is the foundation of all the French creams.

Chocolate Caramel.

One cup of molasses, one cup of sugar, one-half cup of milk (small), a piece of butter as large as an egg, two teaspoonfuls of flour, three table-spoonfuls of chocolate; cook twenty minutes.

English Walnut Cream.

Make French cream as previously directed. Have ready some English walnuts, using care not to break the meats. Make a ball of the cream about the size of walnut, and place a half nut upon either side of the ball, pressing it into the cream. Lay them away for a few hours to dry.

Cream Dates.

Select perfect dates, and with a knife remove the pit. Take a piece of French cream, make an oblong shape, and wrap the date around the cream. Nuts used instead of cream is very nice.

Cream Candy.

Three cups of sugar, three-quarters of a teaspoonful of cream of tartar, thoroughly mixed in the sugar, one-half cup of water. Let the sugar dissolve in the water, before setting where it will boil; then boil slowly. Drop a little in cold water to try when it is done; it usually takes about twenty minutes; if it boils too long it will be dry and sugary when cool and you cannot work it, or pull it. It is best to flavor it as you pull it, pouring on the candy, the extract, or the juice of the lemon, as you prefer.

MRS. H. W.

MISCELLANEOUS.

Pan for Baking Angel Cake.

The pan is a tubed pudding pan, eleven inches in diameter on top, eight and one-quarter inches on bottom; height, four and one-quarter inches. Three legs equal distance apart, to project one and one-half inches above the top of the pan and riveted to the outside; tube five and one-eighth inches long. Use this dish for no other purpose.

MRS. BRIGGS.

Baltimore Beer.

Four pounds of brown sugar, one ounce of cream of tartar, one ounce of Race's ginger, cracked fine; pour on to this, fourteen quarts of boiling water; let it stand until cool, then add one-half pint of hop yeast. After twenty-four hours, skim the top, and bottle, straining through a piece of muslin into the bottle. Be sure and cork tightly. Do not fill the neck, as it is apt to burst. Good for use in four or five days.

MRS. E. LITTLE.

Cream Beer.

Two ounces of tartaric acid, two pounds of white sugar, the juice of half a lemon, three pints of water; boil together five minutes. When nearly cold, add the whites of three eggs, well beaten, with one-half a cup of flour and half an ounce of winter-green. Bottle and keep in a cool place. Take two table-spoonfuls of this syrup for a tumbler of water and add one-quarter of a spoonful of carbonate soda. Makes a very nice effervescing drink on a warm day.

MRS. L.

Cleaning Cream.

Four ounces of white castile soap, four ounces of ammonia, one ounce of ether, one ounce of glycerine, one ounce of spirits of wine. Shave the soap fine and dissolve in one quart of hot water, then add four quarts of cold water and the other ingredients. Put into a jug or bottles and cork tightly. Before using, shake well; very nice for cleaning all woolen clothes; use a sponge or woolen cloth.

MRS. E. L.

Soft Soap.

Allow sixteen pounds each of grease and potash for a barrel of soap ; cut the grease in small pieces, put it with the potash in a tight barrel, then pour in two pails of water ; add a pailful of water every day until the barrel is half full, and stir well each day ; add no more water for a week or ten days, but continue to stir well daily ; after that time add a pailful a day until the barrel is full.

MRS. D.

To Mend Crockery.

Powder a small quantity of lime and mix with the white of an egg to a paste. Apply quickly to the edges to be mended, place firmly together. It will soon become set.

Camphor Gum.

Camphor gum, placed on shelves or drawers, will drive away mice.

Gargle for Sore Throat.

One teaspoonful of cayenne pepper, two teaspoonfuls of salt, two table-spoonfuls of vinegar, one-half pint of boiling water ; mix and let it stand until cold, then strain and use as often as needed.

To Take Out Scorch.

If a shirt bosom or any other article, has been scorched in ironing, lay it where bright sun will fall directly on it. It will take it entirely out.

“Mrs. John B.,” should you ever burn your fingers while getting up a dinner, wet them with cold water and hold as near the fire as you can without burning the other fingers ; it will smart, but grin and bear it ; the pain will leave as quick as it came, before you can count fifty ; it will leave no blister and you’ll need no bandage, it fact you won’t know which finger it was that got burned. I was given this recipe by a blacksmith, a poor, old life-time convict, and have never found it to fail.

Cleaning an Oven.

To clean an oven, follow these directions : After the fire is out, and the oven is slightly warm, take a large basin of water as hot as you can bear it, and in which an ounce of soda has been dissolved ; with a clean flannel thoroughly wash it out. Thus you will remove the burnt fat that gives to dishes an unpleasant taste. Do this twice a week. It is not only essential to see that an oven is well heated, but that it is also kept quite clean.

L.

Ink.

To take out ink from cotton, silk and woolen goods, saturate the spots with spirits of turpentine, and let it remain several hours, then rub between the hands. It will crumble away without injuring either the texture or color of the articles.

To Clean Zinc.

Rub with kerosene and whiting.

To Clean Smoky Marble.

Brush a paste of chloride of lime and water over the entire surface ; grease spots can be removed from marble by applying a paste of crude potash and whiting in this manner.

Weights and Measures.

One cup of medium size, equals one-half pint or one-half pound.

One pint of sifted flour weighs one pound.

Butter, when soft, one quart, weighs one pound.

Sixteen large table-spoonfuls of liquid equal one-half pint.

Eight large table-spoonfuls equal one gill.

One pint of liquid (sixteen ounces) equals one pound.

East India Recipe for Pot Pourri.

Use a jar with a close fitting cover. Gather roses in the middle of the day when no rain or dew is upon them, and carefully remove all the leaves. Place a layer of salt in the bottom of the jar, just covering it; on this, put a layer of rose leaves about an inch thick, then another layer of salt, then roses and so on until the jar is full; have the salt on top. Cover closely and put in a cool place, carefully stirring and working with the hand twice a day for five days. It should be well worked up to avoid all lumpiness or melting together of the compound. Pound in a mortar (a little at a time so as to break, but not powder), three ounces of best allspice and one of stick cinnamon; add this to the salt and leaves, mixing well together and stirring thoroughly every day for a week. This forms the stock and at the end of that time, it is all to be put in the permanent jar and the other ingredients added. Put in the bottom of the jar one ounce of allspice slightly broken, then a layer of the stock; alternate this, adding between every two layers, a layer of the following mixture: Half a pound of freshly dried lavender flowers, one-half an ounce of bruised cloves, one-half a stick of cinnamon,

and anise seed, one nutmeg, coarsely powdered, one-half a teacupful of ginger root, thinly sliced, and one ounce of orris root, powdered; all these ingredients should be well mixed before adding to the jar. When the jar is half full, add part of a pint bottle of Florida water and one-half ounce each of the following essential oils: rose geranium, jassamine, lavender, lemon verbena, musk, rosemary, bergamot and violet. On this, put eight grains of the best Canton musk, and fill up the jar with the stock, adding the remainder of the Florida water at the last. This fills two pint jars. It takes about three dollars worth of essences and spice for the whole quantity. Shake the jar and stir well twice a week, opening after the rooms have been aired.

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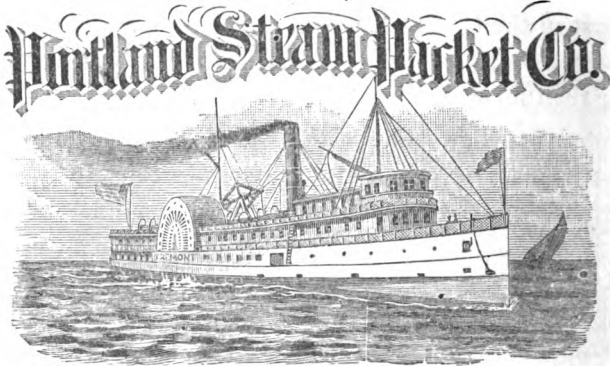


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LEMON JELLY

Put the Gelatine into a clean cold saucepan, then add the other ingredients. Place the pan over the fire and beat continually until boiling. Remove the beater, draw the pan to one side of the stove and allow to remain covered for 10 minutes. Strain through a hot jelly bag. When cool, pour into a wet mold and turn out when set.

[Six to seven persons]

1½ ozs. (3 heaping
tablespoonfuls)
COX'S INSTANT
POWDERED
GELATINE
1½ pints (3 cups) water
¼ pint (½ cup) lemon
juice
½ lb. (1 cup) sugar
1 inch cinnamon
4 cloves
1 teaspoonful coriander
seeds
Thinly cut rinds 3 lemons
Whites 2 eggs slightly
beaten
Shells crushed
1 bay leaf

SNOW PUDDING

Put the Gelatine into a saucepan, add the water, sugar, thinly peeled rind and juice of the lemons, stir until they boil, then strain. When beginning to set, add gradually to the well-beaten whites of the eggs, stirring all the time. Pour into a wet mold and turn out when set. Serve with grated pineapple, or with peaches and cream. It is also nice with custard.

[Five to seven persons]

1 oz. (2 heaping
tablespoonfuls)
COX'S INSTANT
POWDERED
GELATINE
2 lemons
Whites 6 eggs
6 ozs. (6 tablespoonfuls)
sugar
1½ pints (3 cups) boiling
water
Grated pineapple or
peaches

PEACH PUDDING

Put the Gelatine, sugar and milk into a saucepan and dissolve gently over the fire. Rub sufficient ripe peaches through a sieve to obtain half a pint of pulp; strain in dissolved Gelatine, add lemon juice and whipped cream. Stir occasionally until cool, then pour into a wet mold. When firm, turn out and decorate with halves of peaches filled with whipped cream. Canned peaches may be used.

[Five to seven persons]

¾ oz. (1½ heaping
tablespoonfuls)
COX'S INSTANT
POWDERED
GELATINE
½ pint (1 cup) whipping
cream
4 ozs. (4 tablespoonfuls)
sugar
Juice 1 lemon
1 pint (1 cup) milk
Some ripe peaches



MOUNT WASHINGTON, AS SEEN FROM MAINE CENTRAL R.R. AT FRANKENSTEIN, N.H.

