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Boethean cook book: Tested receipts

The Boethean Club of the Presbyterian Church, Geneseo, N. Y

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Boethean Cook Book

by
the Boethean Club
of the Presbyterian Church,
Geneseo, N. Y.

Genesee Valley Historical Reprint Series



Genesee Valley Historical Reprint Series: Boethean Cook Book

Boethean Cook Book: tested receipts, arranged by the Boethean Club of the Presbyterian Church, Geneseo, N. Y. in 1921. This book contains 22 chapters with over 600 recipes (“receipts”) that are, for the most part, brief and to the point. Contributors’ names accompany most of the recipes, and in some cases different cooks have submitted recipes for the same dish, often with extreme variations. The “Miscellaneous” chapter offers important advice such as how to chop suet, how to make hard soap and hand lotion, and tips for removing old tea and coffee stains. Included in the “Weights and Measures” chapter are many familiar and a few unfamiliar terms. (Did you know, for instance, that “one-half kitchen cupful equals 1 gill”?) The very helpful chapter describing “What to serve with various dishes” guides cooks through what to serve with specific soups, fish, meats, desserts, and salad and also offers tips on quantities when serving larger groups of 25, 30, and 100 guests. The last chapter, “Cuts of Beef,” was contributed by F. W. Austin and provides an in-depth description of every cut and the best way to use each.

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Summary by Donna Hanna



BOETHEAN COOK BOOK

Tested Receipts



ARRANGED BY THE BOETHEAN CLUB OF THE
PRESBYTERIAN CHURCH, GENESEO, N. Y.

1921

F. A. OWEN CO., DANVILLE, N. Y.

SOUP

Meat Soup

Use tough, juicy meat, as the shank of beef and knuckle of veal—the beef for flavor and veal for jelly.

Stock

One pound of meat and 3 pounds of bone, 1 quart cold water, 1 teaspoon salt, 2 teaspoons allspice and pepper corns, 2 teaspoons cloves, 1 bay leaf, celery salt, parsley, 1 teaspoon mixed herbs, sage, sweet marjoram and thyme, 1 tablespoon each of onion, carrot, and turnip. Strain and set aside to cool. Will keep a week.

Mrs. C. F. Austin.

Soup Stock

Clean the bones trimmed from a four or five pound piece of brisket beef and one or two knuckle bones or a shank, also add a veal or lamb bone and about a pound of soup meat (the point of the brisket will do). Put in closed kettle and cover with cold water. Heat slowly to boiling point and skim. Then add one or two onions, one carrot, some celery, parsley and tomatoes, also five or six whole allspice. Simmer for five or six hours; season, strain and cool. Let stand over night if possible and remove fat before using. To each person allow one ladle full of stock and if not strong enough season with salt and some fresh vegetables. The piece of beef should be well seasoned and left standing for several hours or over night. Add an onion and other vegetables, if desired, cover with hot water and cook for four or five hours or until tender. The gravy, with the fat removed, may be used for soup.

D. R. Nast.

White Sauce for Cream Soup

One tablespoon butter, 1 tablespoon flour, $\frac{1}{4}$ tablespoon salt, $\frac{1}{8}$ tablespoon pepper, 1 cup milk. Melt butter, add flour, salt and pepper. Stir until smooth and slowly add the milk and let come to a boil. Add any flavoring.

Mrs. C. F. Austin.

Baked Bean and Tomato Soup

Three cups baked beans, 3 pints water, 2 slices onion, 2 stalks celery, 2 tablespoons butter, 2 tablespoons flour, 1 tablespoon Chili sauce, salt, pepper, $1\frac{1}{2}$ cups stewed and strained tomatoes. Put beans, water, onion and celery in sauce pan; heat to boiling point and simmer half an hour. Rub through a sieve, add tomato and Chili sauce, season to taste with salt and pepper and bind together with butter and flour cooked together.

K. L. Shepard.

Split Pea Soup

One pint split peas, 1 small carrot, 1 onion, 3 cloves, sprig of parsley, thyme and celery, 2 ounces of salt pork cut in dice. Wash peas thoroughly in cold water. Drain immediately. Place all ingredients in kettle over brisk fire. When it comes to a boil, set back on stove and cook slowly several hours until done. Strain, season with salt and pepper and serve. This will serve six persons.

Mrs. W. R. Lowery.

Corn Tomato Soup

One can tomatoes, 2 cans corn, 4 quarts cold water. Boil 2 hours. Add 1 cup milk, 1 good sized onion fried in a little butter, 1 tablespoon flour and cook one-half hour longer. Season with salt, pepper and a little more butter, if needed. Strain, serve in bouillon cups, adding 1 tablespoon whipped cream to each cup.

Mrs. G. B. Adams.

Pea Soup

One can peas, 2 tablespoons butter, 2 tablespoons flour, 1 pint of milk. Cook peas and strain, then add milk and butter and flour rubbed together. Just before serving add a little cream. Season with salt and pepper.

J. M. Newton.

Cream of Celery Soup

Cook together in sauce pan until well blended, 1 tablespoon butter and 2 tablespoons flour. Add 3 cups celery stock. Simmer five minutes, add 1 cup cream, heat to boiling point, season with salt and pepper.

C. R. Murdock.

Celery Stock

Cover roots and coarse outer pieces of $\frac{1}{2}$ dozen heads celery with cold salted water. Let simmer until celery is soft and stock is well flavored.

C. R. Murdock.

Corn Chowder

Four slices of fat salt pork, fried crisp, 1 quart of boiling water, 4 good sized onions, cut in dice, 4 good sized potatoes, cut in dice. Boil $1\frac{1}{2}$ hours and add 1 pint tomatoes, heated and strained, 1 can corn, 1 pint milk. Season with salt and pepper.

Mary Bloodgood.

Tomato Soup

One pint tomatoes. Boil 20 minutes with a cup of water, 1 bay leaf and 3 whole cloves. Strain and reheat. Make cream sauce with 1 tablespoon butter, 1 tablespoon flour, 1 cup milk. Season cream sauce with salt, pepper and 1 teaspoon sugar. When sauce begins to thicken pour in the hot tomato.

Mrs. Sidney Anning.

Croutons

Cut stale bread in cubes and brown in oven or in frying pan on top of stove, using 1 tablespoon butter for each cup of cubes.

F. W. Austin.

Tomato Bisque

One quart milk, 1 slice onion, 4 tablespoons flour, $\frac{1}{2}$ can tomatoes, 2 teaspoons sugar, $\frac{1}{4}$ teaspoon soda, 4 tablespoons butter, 1 teaspoon salt, $\frac{1}{8}$ teaspoon pepper. Scald milk with onion for five minutes, remove onion. Moisten flour with enough water to pour and add to milk, cook 20 minutes, stirring constantly at first. Cook tomatoes with sugar for 15 minutes; add soda and rub through sieve; combine mixtures, add butter, salt and pepper and serve immediately.

Mrs. Hunter Black.

FISH

Clam Chowder for 100 people

Five hundred clams, 4 pounds white salt pork, cut in dice, 5 quart cans tomatoes, 1 large bunch celery, cut moderately fine, 1 cup chopped parsley, 5 quarts chopped onions, 10 quarts potatoes, cut in pieces size of a nickel, 4 pound sailor's biscuits or water crackers, broken fine, 1 small bottle Worcestershire sauce, 6 lemons, cut in slices and the slices quartered, 3 quarts carrots, chopped fine, 1 level teaspoon thyme, 1 level teaspoon black pepper, 1 tablespoon salt (and one only). Wash clams thoroughly. Put 1-3 of them at a time (in the shell) in a wash boiler half full or more of boiling water. As soon as they open, skim them out and put in another third in the same water and so with the last third. Put the meats in a chopping bowl and chop moderately fine, (or a meat grinder can be used, but it is not so nice as it makes it too fine and makes the clam lose its character). Now pour the liquor, that the clams were boiled in, into another vessel and let stand. It will pour off clear, leaving all impurities as sediment at the bottom, which throw away, rinse boiler and wipe dry. Put the clean dry boiler back on the stove with all of the pork spread over the bottom. Stir until cooked yellow, then add on top a thick layer of onions, then a layer of potatoes, 1-3 of the clams, a layer of celery, carrots, parsley, crackers, tomatoes and repeat layers until all ingredients are in. Then pour in slowly the liquor that the clams were boiled in until the boiler is filled nearly full. Soon after it begins to boil, stir every two or three minutes from the bottom to avoid burning. Now add pepper, thyme and salt and $\frac{1}{2}$ the Worcestershire sauce. It is better to cook for 5 or 6 hours, but when potatoes are done, all is done. Just before serving, add the other half of the Worcestershire and the lemon.

F. B. W.

Clam Chowder

Two good sized slices of salt pork, 2 dozen large clams chopped, 5 or 6 good sized potatoes cut in dice, 2 medium sized onions, 1 small carrot, 1 head celery, 1 medium sized tomato, minced finely, 6 crackers rolled fine, 1 pint of milk, cayenne pepper and salt to taste. Try grease out of pork and add the rest of the ingredients, except crackers and milk, and enough water to cover all well. Boil hard 1 hour, then simmer several hours longer. Just before serving, add cracker, milk and seasoning.

S. S.

Cucumber Sauce

Beat $\frac{1}{2}$ cup cream until thick, add $\frac{1}{4}$ teaspoon salt, dash pepper, and gradually 2 tablespoons vinegar. Add cucumbers cut in dice or chopped. Pour the sauce around the salmon when ready to serve. Have it all cold.

Mrs. Walter Morgan.

To Boil any Salt Fish

Fish should be soaked in cold water, changing occasionally, 12 hours. Longer soaking is better for thick part of fish. Put in pan with enough cold water to cover and let boil 15 minutes, pour water off, put on fresh boiling water, cook 15 minutes, drain, serve with following dressing: Melt piece of butter size of an egg, add $\frac{1}{2}$ cup sweet milk, pepper. Heat and pour over fish; serve immediately.

Mrs. P. A. Cross.

Creamed Oysters

One pint milk or milk and cream, 2 heaping tablespoons flour, 2 tablespoons butter, less butter if cream is used, salt and pepper, quart oysters, heated slightly. Put butter in double boiler, when melted stir in flour, season. Add milk, stirring constantly until thick. Skim oysters out of their liquor and add them to cream sauce.

Nora Collins.

Pigs in Blankets

Drain number of oysters required. Throw into cold water for a moment. Drain again. Wipe each oyster carefully on soft linen cloth. Slice bacon thin as possible, allowing a slice for each oyster. Place an oyster on a slice of bacon and fold in such a way that the ends come together. Run a wooden toothpick through the bacon and oyster. Place a few at a time in a hot skillet. Brown first on one side and then on the other or brown in a hot oven. Serve very hot.

Mrs. Charles Newton.

Oyster Cocktail

Six tablespoons tomato catsup, 1 tablespoon horse radish, 1 scant teaspoon salt, 1 tablespoon vinegar, juice of $\frac{1}{2}$ lemon, 1 tablespoon Tarragon vinegar, $\frac{1}{4}$ teaspoon celery salt, a little cayenne pepper. Mix thoroughly and chill. Place oysters in cocktail glasses. Cover well with sauce.

Mrs. Elbert Foland.

Lobster Cocktail Dressing (Iroquois)

Mayonnaise 2-3, tomato catsup 1-3, anchovy sauce 1 teaspoon, lemon juice $\frac{1}{2}$ teaspoon, chives, paprika, dash Tarragon vinegar, Worcestershire sauce, salt to taste.

Sara Clawson.

Escalloped Oysters

One quart oysters, 2 cups bread crumbs, milk enough to moisten crumbs (1 cup or more), 1 egg, butter, seasoning. Put layer of bread crumbs in baking dish. Add layer of oysters, salt, pepper, and plenty of butter. Fill dish with alternate layers, having layer of bread crumbs on top. Pour over this the milk, to which has been added the well beaten egg. Bake in hot oven.

Mrs. Riley.

Salmon Loaf

One can salmon, drain off liquor, 2 eggs beaten, $\frac{1}{2}$ cup of milk, $\frac{1}{2}$ cup of bread crumbs, salt and pepper. Pack in buttered mold and bake or steam. Serve with sauce.

Hot Sauce

One egg well beaten. Melt 1 tablespoon butter. Pour salmon liquor into butter, add to egg. Then add 4 teaspoons catsup, 1 tablespoon cornstarch dissolved in milk, cayenne, and salt. Beat 1 cup cream. Stir above into cream while hot and cook over low flame, stirring constantly.

Mary N. Youngs.

New England Fish Balls

One cup shredded codfish, 2 cups riced potato, 2 eggs, well beaten. Beat well and roll small cakes in fine corn meal or sifted toast crumbs. Fry in salt pork. Serve with corn muffins.

C. M. Holland.

MEAT

Swiss Steak

Take round of steak, two inches thick; pound into it as much flour as it will take. Then brown this on each side in hot butter or fat, remove to baking pan or roaster, cover with tomatoes, sliced onions, salt and pepper. Cover tightly and bake one hour.

Mrs. L. C. O'Connor.

Breaded Chops, Veal or Lamb

Dip chops in egg and bread crumbs and just brown nicely in frying pan. Then remove to baking pan, add salt and just enough water to keep it from sticking. Cover tightly and bake one hour.

Mrs. L. C. O'Connor.

Veal Roast

Veal, salt pork, onion, tomato, peas, beans. When ready for the oven, lard the pocket with salt pork and have slices of onion over the top. Then when gravy is made add tomato as whole as possible, peas and string beans. Pour on platter around meat.

Mrs. E. D. Newton.

Veal Birds

Two thin slices of veal, off the round, $\frac{1}{4}$ pound salt pork (part lean), bread dressing. Cut veal in 3 or 4 inch squares. Fill with bread dressing, well seasoned with onion, sage, salt and pepper. Fasten together with tooth picks, put a thin slice of pork on each bird and bake in moderate oven about one hour, with enough water in pan to keep them from burning.

Mrs. F. E. Westfall.

Roast Spare-Rib

Trim off the rough ends neatly. Crack the ribs across the middle, rub with salt, and sprinkle with pepper, fold over, stuff with turkey dressing, sew up tightly, place in dripping pan with a pint of water. Baste frequently, turning over once so as to bake both sides evenly until a rich brown.

Mrs. M. Fernbach.

Boiled Ham

Soak ham over night in cold water. In morning wash and scrape clean, put in kettle and cover with cold water. Cook slowly and when you can pierce it with a fork, remove from kettle and skin. Put skin, fat side down in dripping pan, lay ham on top of it, fat side up. Spread with dressing made of 2 tablespoons mustard, 1 tablespoon flour, $\frac{1}{2}$ tablespoon sugar and enough vinegar to make smooth paste.

Put a little of the water in which ham was boiled in pan to keep it from burning. Put in hot oven and bake until a light brown crust forms.

Mrs. L. C. Morey.

Roast Quail

Pluck and draw the birds, rub a little butter over them, tie a strip of bacon over the breasts and bake for 20 or 25 minutes.

Mrs. M. Fernbach.

Roast Wild Ducks

Nearly all wild ducks have a fishy flavor. Before roasting them, guard against this by parboiling them with a small carrot, peeled, put in each. This will absorb the unpleasant taste. An onion will do the same, but unless onion is to be used in the dressing the carrot is preferable. After the duck has been parboiled, throw away carrot or onion, stuff as you would a turkey and roast until brown and tender, basting for half the time with butter and water, then with the drippings.

Mrs. M. Fernbach.

Braised Liver

One calf's liver, larded, 1 carrot, 1 large onion, 1 stalk celery, parsley, salt and pepper. Try out the fat from 2 slices of salt pork and brown in it the vegetables which have been chopped fine. Flour the liver and brown it in the pork fat with vegetables, cover with boiling water and cook slowly two hours. Add 1 cup tomato. Thicken gravy and pour it with vegetables over the liver. This is also very good cold.

Mrs. W. D. Shepard.

Tongue

Select a fine large tongue, cover with boiling water, add 1 onion, 1 carrot, 2 bay leaves, 3 or 4 cloves, salt and boil till tender. When sufficiently cool, remove skin, rub glass of currant jelly over the tongue. Bake $\frac{1}{2}$ hour in a cup of its liquor.

Mrs. Otis. G. Page.

Dressing for Turkey

One quart of grated stale bread, 1 cup cream, 1 teaspoon chopped parsley, $\frac{1}{2}$ teaspoon pepper, 1 level tablespoon salt, 2 teaspoons chopped onion, 4 tablespoons butter and 2 well beaten eggs. Mix well together and add 1 pint of oysters.

Annetta Green.

Maryland Stew

First have a kettle with a tight fitting cover. Six pounds round steak, $\frac{1}{4}$ pound sugar, 1 cup tomatoes, $\frac{1}{2}$ cup vinegar, 1 bay leaf, $\frac{1}{2}$ cup water, $\frac{1}{2}$ cup butter, 1 large stick cinnamon, 1 dozen whole cloves, $\frac{1}{2}$ dozen whole allspice tied in a cloth. Place butter in kettle and when melted put in tomato and 1 chopped onion, add vinegar and cook a few minutes and add water. Put in the meat and let simmer 5 hours, letting it brown in kettle. Once or twice carefully add more water as needed. At finish there should be about two cups of dark rich brown liquid. This rule is also fine for a pair of chickens cut up as for pot pie. Salt and pepper to taste.

Mrs. Shirley.

Philadelphia Scrapple

Put a well cleaned pig's head in a kettle with sufficient cold water to cover. Let it come to a boil, removing the scum as it rises to the surface. Boil slowly several hours, or until all the meat is ready to drop off the bones. Skim out the meat, chop it fine or run it through a meat grinder, being careful to remove every particle of bone. Put the chopped meat back in the liquor in which it was boiled and set away in a cool place over night. Then remove the layer of grease that has come to the surface and throw it away. Put back on the stove, and if too thick, add hot water, pepper and salt, and, while it is boiling, sprinkle in corn meal slowly, finishing precisely as you would for corn meal mush. Cook gently for 1 hour. Turn out into greased cake tins and set away in cool place. Slice, dip in flour and fry, same as fried mush. A delicious breakfast dish.

F. B. W.

Boned Chicken

Wash and singe your fowl. Remove head and legs, taking care before cutting clear through leg to pull out tendons by running a skewer under them and then cutting them off. The skin must not be broken. Cut skin down full length of back. Begin at neck and carefully scrape meat from bone. As you reach the joints of wings and legs break them and proceed to free meat from bones, cutting off ends of wings. When left side is free, turn and do the other side. Great care must be taken not to cut through skin over breastbone. When free from carcass the chicken will be wrong side out. Turn carefully and spread skin side down on board. Stuff with a forcemeat of veal, prepared as for veal loaf, taking care to pack it firmly in wings and legs where bones were removed. Draw the skin of the back together and sew carefully, at the same time putting it into good shape. Wrap in piece of cheese cloth, fastening it securely. Put in a kettle the carcass carefully washed, a slice of carrot and onion, a little parsley, celery, one bay leaf, three or four cloves and several pepper corns. It is an improvement also to put in the veal bone. Place chicken on top, add enough water to cover vegetables and let simmer for four hours. Remove chicken from cloth, brown a few minutes in oven and serve with Poulette sauce.

Poulette Sauce

One pint white sauce made with the chicken stock instead of milk, 4 yolks beaten with 1 cup cream. Beat the hot white sauce slowly into eggs and cream, put over fire a few minutes to thicken but do not let it boil. Add 1 tablespoon butter slowly, the juice of $\frac{1}{2}$ lemon, 1 tablespoon chopped parsley and a dash of nutmeg. Stir constantly. Do not put sauce together till ready to serve as it is apt to curdle after lemon and eggs are added. This is delicious.

E. V. R. Shepard.

Irish Stew or Camp Stew

Two pounds neck or breast of lamb, 2 pounds round steak or brisket, 2 quarts small onions, 2 quarts small potatoes, 1 quart sliced

carrots, 1 quart sliced turnips, 1 green pepper, cut in narrow strips, egg noodles or very small dumplings. Cut the lamb and beef in two-inch pieces and put in a kettle with 5 or 6 quarts cold water. Let come to a boil and skim off the scum that has come to the surface. Now add the carrots, with pepper and salt to taste. After 10 minutes add onions and turnips, and in 10 minutes more, add potatoes, green pepper, egg noodles, or very small dumplings. Do not let the onions and potatoes boil to pieces. Serve in tureen and soup plates.

Sweetbreads

The sweetbreads should be perfectly fresh. Stand in cold water one hour; remove rough edges, membranes, sinews, etc. Cut in pieces the desired size and parboil. Dip in beaten egg, roll in cracker crumbs; repeat until well covered. Put in frying pan with enough butter to fry a nice brown. Salt and pepper to taste. Garnish with parsley.

Jean W. Gilmore.

Scrapple

To make this dish, boil in plenty of water, three or four pounds of lean cheap beef (the heart may be used). When tender, remove from liquor and chop as for mince meat. Strain liquor to remove bones, then add to it the meat, salting freely, add sufficient water to make kettle two-thirds full. When boiling hard, thicken with Indian meal to consistency of mush. Mold in square tins. This is good eaten cold but is better sliced and browned on griddle. Leslie A. Olmsted.

Head Cheese

Clean a pig's head, soak in cold salted water over night. Put over fire in cold water and boil until tender. When thoroughly done, pick the meat from the bones and put in a colander to drain. Then chop and season well with salt, pepper, and sage. Put it in a cheese cloth and put in colander with plate over it and heavy weights on the plate and press over night. When cold, cut in slices.

Mrs. Shirley.

Sausage

Cut sausage meat fine in sausage cutter. If pork is very fat you may add three or four pounds of lean round steak to forty pounds of meat. Add 1 pound of salt, 3 ounces ground black pepper, $\frac{1}{4}$ pint sage, 2 heaping tablespoons ginger. Mix thoroughly and pack in pans or make bags and fill; smooth down well and cover top with melted lard. This receipt is good.

Mrs. P. A. Cross.

Seasoning for Sausage

One dessert spoon salt, 1 teaspoon pepper, 1 teaspoon sage, to 1 pound of meat and 1 salt spoon cayenne pepper to 10 pounds of meat.

E.N.Shepard.

Baked Sauer Kraut and Wieners

Put $1\frac{1}{2}$ pints sauer kraut in a dish with $1\frac{1}{2}$ pints boiling water. Add 1 pound bacon and cover with 3 pints kraut and bake six hours. About one hour before serving, put in as many wieners as one likes and let them steam thoroughly.

Mrs. Charles Werner.

Beef and Pork Loaf

One and one-half pounds beef, 1 ½ pounds fresh pork, a little fat, 1 teaspoon salt, ½ teaspoon pepper, ½ teaspoon ground mace, 1 egg, ½ cup bread crumbs, if desired.

Alice G. Gray.

Veal Loaf

Three pounds raw veal, ½ pound salt pork, ½ pint milk, 3 eggs well beaten, 6 butter crackers, 1 tablespoon salt, 1 dessert spoon pepper. Grind veal and pork together, mix in a loaf and put some cracker crumbs and bits of butter on top. Bake in slow oven 2 ½ to 3 hours.

Mrs. L. C. Morey.

Chicken Souffle

One pint cold chopped chicken, 1 pint cream sauce, 4 eggs, 1 teaspoon chopped parsley, 1 teaspoon onion juice, salt and pepper. Stir chicken into cream sauce, cook two minutes, add yolks of eggs well beaten. Set away to cool. When cold add whites beaten stiff, turn into a buttered dish and bake half an hour. Serve with mushroom or cream sauce very hot.

Mrs. W. R. Lowery.

Souffle of Lamb, Veal or Chicken

Two cups of meat, cut in dice, 2 eggs, 2 tablespoons butter, ½ cup milk, 2 tablespoons flour, 4 tablespoons cream, salt and pepper. Melt butter, add flour, then cream and stir until thick. Then add milk and meat and when heated add well beaten yolks. When cold add well beaten whites and bake brown in buttered dish.

Mrs. D. C. Newton.

A Southern Dish

One pound ham, 1 cup rice, 1 cup tomatoes, seasoning. Fry ham and put through meat grinder. Boil rice and mix with ham, add tomatoes and seasoning to taste. Bake in quick oven 20 minutes. Serve hot.

Mrs. Fred Neff.

Meat Patties

Two cups chopped meat, ½ cup bread crumbs, ½ cup stock, gravy or sweet milk, 2 tablespoons melted butter, 1 tablespoon minced parsley, 1 tablespoon onion juice, yolks of 2 eggs, well beaten, salt and pepper. Butter individual molds, fill half full, bake in quick oven half an hour. Serve with tomato sauce.

Miss Rilla Jackman.

Chicken Croquettes

One pint chopped chicken, 1 large tablespoon butter, 2 tablespoons flour, ½ pint milk (generous), 1 egg. Make a white sauce of butter, flour and milk and add the egg, well beaten. Then add the chicken, mix thoroughly, season with salt and pepper and 1 tablespoon chopped parsley, 12 drops onion juice and ¼ teaspoon nutmeg if desired and set aside to cool. When cold and stiff, form into cone shaped croquettes, dip into well beaten egg, then into sifted bread crumbs and fry in smoking hot fat.

Mrs. L. W. Crosset.

Beef Pie

Lay in a shallow dish a few thin slices of onion, then a layer of cold cooked beef cut very thin. Dredge with a little flour, pepper and salt; fill dish using these ingredients in alternate layers and add any cold gravy there may be at hand. Scald and peel enough tomatoes to cover top of dish; have them of uniform size and place close together. Spread over them some bread crumbs, salt, pepper and bits of butter. Place in oven and cook until tomatoes are tender. Canned tomatoes may be used.

Edith Morey.

Chicken Pie

Singe, clean and cut a chicken into pieces and boil until tender. Remove larger bones and arrange meat in deep dish. Take one cup of the stock, after removing grease, add one cup of cream and make a white sauce by stirring this liquor into one rounding tablespoon each of butter and flour cooked together. Season with salt, celery salt and paprika. Mix one cup solid oysters in with chicken, pour on the sauce and cover with a rich baking powder biscuit dough made as follows: 1 pint sifted flour, 1 level teaspoon salt, 4 level teaspoons baking powder, 2 level tablespoons butter, 2 level tablespoons lard, milk enough to make a stiff dough. Toss on floured board, roll out to size of dish, butter edge of dish and cover with paste. Make deep cross in center, turn back edges, insert a well buttered cone of stiff paper and bake 45 minutes.

E. N. S.

Ham Souffle

Two cups of chopped ham, 1½ tablespoons granulated gelatine dissolved in ½ cup cold water, ½ cup whipped cream, ½ teaspoon mustard and pinch of cayenne.

Sauce

One-half cup cream, whipped, 3 tablespoons mayonnaise, 1 tablespoon vinegar, 1 teaspoon mustard, 2 tablespoons horse-radish and cayenne to taste.

Miss Mellicent Green.

Pressed Veal

Cook pieces of lean veal until tender. Chop fine and set in bread tin. Season well a part of the liquor meat was cooked in and pour over meat. Put another tin on top and weight down with flatirons. Leave several hours and slice for serving.

Blanche Westfall.

Ham Loaf

2 pounds lean fresh pork, 1 pound of ground ham, 2 eggs, 1½ cups bread crumbs. Mix above ingredients, stir thoroughly and add ½ cup of catsup and a little pepper. Bake about 2 hours in pan set in hot water. Have the oven hot at first, then moderate. Drain the loaf when done.

Marion Batchellor.

Spanish Rice

One cup rice, 1 green pepper, 2 medium-sized onions, 3 fresh tomatoes or 1 pint canned tomatoes, 1 pound hamburg steak, butter.

Boil the rice in salted water 20 minutes, chop fine the pepper, after discarding the seeds, and the onions and tomatoes. Mix these with the hamburger steak. Place in a buttered casserole and dot with butter. Pour over all 1 cup of water and bake about an hour. An excellent luncheon dish.

Marion Batchellor.

Corn Beef Fritters

Cook together $\frac{1}{4}$ cup each of butter and flour and add gradually $1\frac{1}{2}$ cups of milk. Let simmer ten minutes after milk has been added and season with salt, pepper and celery salt. Stir into this 1 pint of cold cooked corn beef cut in cubes and set aside in a shallow dish to become cold. Shape into flat cakes and dip into fritter batter and fry in deep fat. Drain on soft paper and serve immediately.

Anne Finley.

Baked Pork Chops

Slice raw potatoes rather thick, add salt, pepper and enough milk to cover well bottom of dish. Place chops on potatoes and bake thoroughly about an hour.

Baked Sliced Ham

Slice of ham cut 1 or $1\frac{1}{4}$ inches thick baked about 1 hour in covered pan with small amount of water. When done stir a mixture of 1 teaspoon mustard, 2 tablespoons vinegar into juice left in pan and pour over ham. Cut the ham down in small slices in serving.

To Corn Beef

For 100 pounds of meat, 6 pounds of salt, 2 pounds of sugar, 4 ounces salt peter, 2 tablespoons soda, 3 gallons of water. Boil and skim. Let cool before putting on meat, or mix the ingredients and sprinkle on layers as you pack them.

Miss Dobbin.

Veal Loaf

The following receipt may be used for beef also. 3 pounds veal, $\frac{1}{2}$ pound pork, 1 egg, salt, pepper, 1 cup bread crumbs, 1 pint milk, butter size of walnut. Mix thoroughly. Put in tin and add one cup water. Put one bay leaf on top of loaf if desired. Bake 3 hours in slow oven. Cover at first. Use same receipt for beef and bake $1\frac{1}{2}$ hour.

Pilaff

Pilaff is a splendid supper dish. Boil 1 cup of rice. Melt a tablespoon or more of butter in frying pan; when hot add rice and stir until slightly brown. Then add a small bowlful of tomato and let it bubble. Season well with salt and pepper. It is nice to serve with this any kind of chopped meat, seasoned and heated. Place meat in center of platter and arrange pilaff around edge.

Lessie A. Olmsted.

Dumplings for Pot Pie

Two cups flour, 2 heaping teaspoons baking powder, $\frac{1}{2}$ teaspoon salt, 1 cup sweet milk or water. Stir together and drop from spoon

into kettle in which meat is boiling. Boil moderately with cover off for 15 minutes, then put on cover and boil 5 minutes longer. Be careful to have plenty of water over meat so that you will not have to replenish before dumplings are done. If directions are followed they will never fail to be light.

Mrs. J. Hunter Black.

Chicken Pie Crust

Two cups flour, 2 teaspoons baking powder, 1 teaspoon salt, 1 tablespoon butter, 1 small cup milk to which 1 well beaten egg has been added. Drop, do not spread on chicken, which should be picked off bones and boiling hot.

Alice G. Gray.

MEAT AND FISH SAUCES

Meat Sauce for Steak, Chops and Fish

Two tablespoons lemon juice, 4 tablespoons butter, 1 tablespoon parsley, salt and pepper. Cream butter and add juice carefully. Add parsley and put on steak just before serving! Mrs. Chas. Austin.

Sauce Tartare

One-half pint mayonnaise dressing, 3 olives, 1 gherkin, 1 tablespoon capers. Chop olives, gherkin and capers very fine. Add them to the dressing. Add 1 tablespoon Tarragon vinegar if desired. Serve with smelts, lobster chops or cold meat dishes.

Sauce Hollandaise

Make a drawn butter. Take from fire and add gradually the yolks of 2 eggs; beaten. Then add juice of $\frac{1}{2}$ lemon, 1 teaspoon onion juice, 1 tablespoon chopped parsley. Serve with boiled or baked fish and fish croquettes.

English Drawn Butter

Put 2 ounces of butter in frying pan. When melted add 2 tablespoons flour. Mix until smooth. Add 1 pint boiling water, stirring quickly and continually until it thickens. Add 1 teaspoon salt, a little white pepper, 2 ounces of cold butter cut into bits. Stir until dissolved. Important point in preparing drawn butter is to take from fire as soon as it thickens. Serve with asparagus, boiled fish, cauliflower, etc.

White Sauce for Croquettes

One tablespoon butter, 1 tablespoon flour, 1 cup milk, $\frac{1}{2}$ teaspoon salt, $\frac{1}{4}$ teaspoon pepper. Melt butter, add flour, cook five minutes, stirring continually. Do not let it color. Add slowly 1 cup milk. Stir until smooth and creamy. Season with salt and pepper.

Edith Morey.

Mushroom Sauce

One tablespoon butter, browned, 1 tablespoon flour, 1 cup stock. Stir until it boils. Add liquor from mushrooms and let boil. Add mushrooms and let come to a boil.

Mrs. L. R. Doty.

Tomato Sauce for Croquettes, Etc.

Two tablespoons butter, 1 tablespoon flour, 1 tablespoon onion juice, $\frac{1}{2}$ can tomatoes, 3 cloves, $\frac{1}{2}$ teaspoon salt, $\frac{1}{4}$ teaspoon pepper. Put 1 tablespoon butter in sauce pan. Add chopped onion and let

brown slightly. Add flour. Cook five minutes, stirring constantly. Add tomato, cloves, salt and pepper. Cook until tomatoes are soft. Add second tablespoon butter. Strain. Mrs. B. M. Hibbard.

Mint Sauce

One cup freshly chopped leaves, $\frac{1}{4}$ cup sugar, $\frac{1}{2}$ cup vinegar. Let stand 1 hour. Mrs. Charles Austin.

VEGETABLES

Baked Potatoes

Pare potatoes before baking. Bake as with jackets on, being careful not to bake too brown.

F. H. Stevens.

Stuffed Potatoes

Cut baked potatoes. Take out and mash, adding to every cupful, 1 tablespoon butter, salt and pepper, a little hot milk. Beat until creamy. Refill skins. Sprinkle with grated cheese and brown in oven.

Mrs. Charles Austin.

Smothered Potatoes

Pare and cut into thin slices as many raw potatoes as needed. Butter a baking dish and fill with layers of potatoes, sprinkling each layer with salt and pepper and bits of butter. Pour in cold milk until it can be seen through the top layer of potatoes. Cover and bake from 30 to 60 minutes, according to size of dish. Then uncover and brown.

Mrs. W. W. Bishop.

French Fried Potatoes in Oven

Cut as for French fried. Place in shallow pan in hot butter. They will be brown and crisp in about 20 minutes.

Mrs. Charles Austin.

Potato Puffs with Cheese

One pint mashed potatoes, 2 eggs, $\frac{1}{2}$ cup cream, $\frac{1}{2}$ cup cheese, 1 tablespoon chopped parsley, pepper, salt. To mashed potatoes add 1 well beaten yolk. Stir in cream and parsley, season with salt and pepper. Add cheese and whites of eggs last. Bake 20 minutes.

Mrs. T. F. Olmsted.

Sweet Potato with Corn

Steam medium sized sweet potatoes. Scoop out sufficient amount of potato and fill with green corn, which has been cooked and well seasoned with salt, pepper, and butter.

F. H. S.

Sweet Potato Balls

Cook and mash sweet potatoes. Season with salt, pepper and butter. Form in balls. Insert an English walnut meat. Brown in oven or skillet.

Mrs. Theodore Olmsted.

Boston Baked Beans

One quart California pea beans, $\frac{3}{4}$ pound pork. Wash beans the night before and more than cover with water in which is $\frac{1}{2}$ teaspoon

soda. In morning take out of water and rinse thoroughly. Put on stove in kettle of water and let boil until skins break when you blow on them. Turn off water. Put following into a bean pot: 3 table-
spoons granulated sugar, pinch cayenne pepper, $\frac{1}{2}$ teaspoon mustard, one teaspoon salt, 1 tablespoon molasses. Then put in beans with pork in middle and cover with water. Cook 24 hours, not fast. Add water as it cooks out.

Mrs. Elbert Foland.

Bean Polenta

One pint small white soup beans, $1\frac{1}{2}$ tablespoons molasses, $\frac{1}{4}$ tea-
spoon ground mustard, 1 tablespoon butter, 1 tablespoon vinegar, $1\frac{1}{2}$
teaspoons salt, $\frac{1}{8}$ teaspoon pepper. Wash beans. Soak over night.
Cover with fresh cold water, bring slowly to boiling point and simmer
1 hour. Press through fine colander. Add other ingredients. Stir
over fire for 10 minutes. Serve in vegetable dish or turn into square
mold. Stand aside to cool. Cut into blocks, dip in egg, roll in bread
crumbs. Fry in deep hot fat. Serve with tomato or cream sauce.

Margaret Cowan.

Tomato Sauce for Bean Polenta

One and one-half cups strained tomato. $1\frac{1}{2}$ tablespoons flour, salt,
 $1\frac{1}{2}$ tablespoons butter, paprika. Let tomato and seasoning simmer.
Add melted butter thickened with flour. Cook 2 or 3 minutes.

Margaret Cowan.

Italian Spaghetti

One pound spaghetti, 1 large onion, 1 tablespoon lard, $\frac{1}{2}$ pound beef,
any meat or chicken may be used, 1 can Italian prepared tomatoes, 2
teaspoons sugar, 1 teaspoon salt, a little cayenne pepper. Put onion
in kettle with lard and fry. Then add meat. Pour over all 3 pints
hot water. Add other ingredients. Cook until thick. Boil spaghetti,
salting water well. Sprinkle a hot platter with Parmesan or grated
Roma cheese. Place drained spaghetti on it and pour over it the to-
mato sauce. Serve with the grated cheese.

Mrs. Elbert Foland.

Delicate Turnip Dish

Peel and slice turnip thin. Boil until nearly done. Drain and place
in a buttered dish alternate layers of bread crumbs and turnip with
salt, pepper and butter, having layer of the crumbs on top. Moisten
with milk and bake in covered dish. Just before serving, remove
cover and brown.

Mrs. Thompson.

Spinach

Wash thoroughly $\frac{1}{2}$ peck spinach. Put in kettle to boil, enough
water will cling to it for cooking. Cover, stir occasionally. After 15
minutes add 1 tablespoon salt. Cook 5 minutes, drain and chop fine.
Make a dressing of $1\frac{1}{2}$ tablespoons butter, 1 tablespoon flour, 1 tea-
spoon salt, dash of pepper and add spinach. Cook 5 minutes. Add $\frac{1}{2}$
cup cream or milk. Cook 5 minutes. Stir constantly. Serve garnished
with hard boiled eggs.

Edith Morey.

Baked Egg Plant

Cut egg plant in two parts, one part a little larger than the other. Scoop out egg plant from rind and cook in a little water, until it can be mashed. Fill larger shell alternately with bread crumbs and cooked pulp, salt, pepper and butter, having the first and last layers of the crumbs. Bake $\frac{1}{2}$ hour in a moderate oven.

Mrs. Caldwell.

Parsnip Cakes

One egg, $\frac{1}{2}$ cup milk, 1 cup grated parsnip, 1 cup flour, 1 teaspoon baking powder, pinch of salt. Fry quickly. Mrs. Chas. Austin.

Peas Martinique style

One tablespoon olive oil, 1 tablespoon butter, 1 can peas, 1 onion, medium, sugar, salt. Put oil and butter in pan; when hot add peas, from which liquid has been drained, the onion grated, salt and sugar. Heat and serve.

Fried Tomatoes

Cut in thick slices without peeling, several ripe solid tomatoes. Fry in hot butter and bacon drippings. Season tomato and serve on slices of toast with cream sauce made from the butter left in frying pan.

Baked Sliced Apples

Slice apples, place in baking dish with butter and a little yellow sugar. Fill dish with layers and bake about $\frac{3}{4}$ hour.

Mrs. R. A. Page.

Fried Apples

Pare and core 4 or 5 large solid apples. Tart apples are best. Slice apples across in about 3 pieces. Slices should be quite thick. Cover enamel or granite pan with brown sugar and bits of butter. Put on this the slices of apple, adding a very little water. Do not let one piece cover another. Let cook slowly, until clear, turning once. When properly cooked, slices will still be in perfect rings to serve.

Mrs. Wm. A. Stevens.

Green Corn Pudding

One pint corn, 1 egg, $\frac{1}{2}$ cup milk, $\frac{1}{4}$ cup flour, 2 tablespoons melted butter, salt and pepper. Score rows of corn and press out pulp or grate corn from ears. Bake in a well buttered pudding dish for $\frac{1}{2}$ hour.

Corn Fritters

One pint corn, 1 teaspoon salt, 2 tablespoons flour, 2 beaten eggs, 1 tablespoon butter, pepper. Bake on griddle.

Mrs. John B. Osborn.

Corn Pudding

One can corn or 4 ears of corn, 1 cup milk or cream, 2 eggs, butter, salt and pepper. Let bake $\frac{1}{2}$ hour. Mrs. Chas. Austin.

Canned Corn

Turn into sieve. Let a little water run over it. Put in shallow baking dish. Add 1 tablespoon butter, $\frac{1}{2}$ cup cream or milk, $\frac{1}{2}$ teaspoon salt, a little pepper, to 1 can of corn. Put in oven to brown top. Serve in baking dish.

Edith Morey.

Cucumbers

Pare cucumbers and slice as for salad. Put layer of salt in stone jar, then alternate layers of cucumbers and salt. This makes enough brine to cover cucumbers. Put plate on them to keep them under brine. Before using, soak in cold water about 3 hours.

Mrs. E. W. Horton.

Cucumber with Cream Sauce

Pare cucumbers. Cut lengthwise in about 4 pieces each. Cook in salted water until clear. Try with a fork. Cut in 2 or 3 inch pieces. Pour a cream sauce over them. Serve hot.

Mrs. A. R. Scott.

Rice and Onion

One quart stock (beef, veal, or chicken), 1 cup rice. Cook together. Chop fine 3 medium sized onions, 2 if you prefer. Brown the onions in butter. When well browned, put them in rice and season to taste. Add a little curry, if desired.

Mrs. L. A. Hilliard.

Noodles

Beat 1 egg, little salt and flour enough to make it stiff. Roll very thin. Cut in thin slices.

Mrs. Fred Westfall.

To Can Corn

Cut corn from cobs and pack in cans and proceed as with beans, boiling $2\frac{1}{2}$ hours.

E. V. R. Shepard.

To Can String Beans

Wash and string the beans, parboil in an open kettle, then rinse in cold water and pack in cans. Put a good $\frac{1}{2}$ teaspoon of salt to each pint, fill cans with cold water, put on rubbers and tops but do not screw tops down tight. Put cans in boiler or large kettle with thick cloth under them. Fill boiler with cold water $\frac{3}{4}$ of the way up the cans, put over fire and boil hard for $1\frac{3}{4}$ or 2 hours. Take off tops from cans and fill to overflowing with boiling water and screw tops down tight. Let stand a little while and screw tops down again. If rubbers and cans are perfect, these will keep indefinitely. Keep in dark place to preserve color.

E. V. R. Shepard.

To Can Beets

Parboil and skin beets and pack in cans and proceed as with beans.

E. V. R. Shepard.

Mushrooms may be canned in the same way.

Nuggets

Mold freshly mashed potatoe, into which have been whipped milk, butter and a little salt, into large egg-shaped balls. Stand on end in

buttered pan. Slice off a little of top and scoop out center, making a hole as large as an ordinary egg. Into this break an egg, replace top, brush over with beaten egg. Bake in quick oven, until well browned.

Mrs. E. Foland.

Stuffed Onions

Peel and parboil onions in boiling salted water for 10 or 15 minutes. Cool and drain and remove part of the centers. Fill cavities with equal parts of finely chopped cooked chicken, soft bread crumbs and onion centers chopped and seasoned with salt and pepper and moistened with cream or melted butter. Sprinkle with buttered crumbs, bake in shallow baking pan in moderate oven until onions are soft.

Stuffed Peppers

Cut slice from stem end of each pepper, remove seeds and parboil peppers 15 minutes. One onion, finely chopped, 2 tablespoons butter, 3 tablespoons bread crumbs, salt, pepper, 1 cup finely chopped cold cooked chicken, beef or ham. Cook onion in butter 3 minutes, add to meat. Sprinkle peppers with salt, fill with mixture, cover with buttered bread crumbs and bake 10 minutes. Rice may be used instead of bread crumbs.

Glazed Sweet Potatoes

Wash and pare 6 medium sized potatoes. Cook 10 minutes in boiling salted water. Drain. Cut in halves lengthwise. Put in a buttered pan. Make a syrup by boiling 3 minutes, $\frac{1}{2}$ cup sugar and 4 tablespoons water. Add 1 tablespoon butter. Brush potatoes with syrup. Bake 15 minutes, basting twice with remaining syrup.

Sweet Potato Cones

Two cups boiled sweet potato, 1 tablespoon butter, 1 egg, 1 teaspoon brown sugar. Boil sweet potatoes, without peeling, until soft enough to pierce with fork. Put in cold water and slip off skin. Mash with butter, sugar and seasoning, until perfectly smooth. Beat in the egg and set aside until cold. Form into cones with wine glass or small cup. Set these in well greased pan. Bake in a moderate oven for about $\frac{1}{2}$ hour. The potato should be well seasoned.

Alice C. Stevens.

Baked Pineapple

One can pineapple, 1 cup sugar, $\frac{1}{2}$ cup cracker crumbs, 2 tablespoons butter. Grease baking dish and add cut-up fruit and sugar in layers. Cover with crumbs and melted butter.

Mrs. Dallas Newton.

Baked Banana

Six bananas, 1-3 cup sugar, 2 tablespoons lemon juice, 2 tablespoons melted butter. Remove skins and cut in halves lengthwise. Put in shallow pan. Mix sugar, butter, and lemon juice. Baste banana with one-half mixture. Bake 20 minutes in slow oven, basting with remaining mixture.

Mrs. Dallas Newton.

To Can String Beans

Nine cups string beans, $\frac{1}{4}$ cup sugar, $\frac{1}{2}$ cup salt. Heat and boil about five minutes and can. When you wish to use them, pour off water and boil in fresh water.

Two recipes make about 4 quarts.

Cabbage and Peppers

Shred cabbage fine and cook about $\frac{1}{2}$ hour in boiling salt water. Then cut up a green pepper (2 if desired), and 2 hard boiled eggs and mix them with cabbage. Put in casserole, cover with cream sauce and bake.

Mrs. S. E. Anning.

Escalloped Egg Plant

Pare and cut in dice 1 egg plant. Parboil in boiling salted water for about twenty minutes. Make a rich cream sauce of butter, flour, and milk, cooking a small onion in the butter and not removing it. Add some grated cheese to suit taste. Stir sauce through the parboiled egg plant, put in a buttered baking dish, cover with crumbs and bake until brown.

Mrs. J. O. Shepard.

BREAD

Starter for Bread

One quart potato water, $\frac{1}{2}$ cake yeast foam, $\frac{1}{2}$ cup sugar, 1 tablespoon salt. Every time some is used add sugar and salt and fill up the can with potato water. Keep in a cool place.

Mrs. F. E. Westfall.

White Nut Bread

Two-thirds cup sugar, 1 cup sweet milk, 2 eggs, 4 cups flour, 1 teaspoon salt, 4 teaspoons baking powder, 1 cup pecan nuts. Mix all together and let stand $\frac{1}{2}$ hour before putting in oven. Bake in slow oven for 1 hour.

Fanny Goheen.

Nut Bread

Three cups flour, 1 teaspoon salt, 3 teaspoons baking powder, 1 egg, 1 cup milk, 1 cup sugar, 1 cup nut meats. Let rise 20 minutes. Bake about 1 hour.

Mrs. R. E. White.

Brown Bread

One-half cup molasses, 1 cup graham flour, $\frac{1}{2}$ teaspoon soda, 1 cup white flour, 1 cup milk, 1 teaspoon baking powder, pinch of salt, nuts or raisins may be added if desired. Beat soda in molasses until foamy, add milk, then flour with baking powder sifted in it and salt. Beat thoroughly, pour in a buttered tin and bake 1 hour in a moderate oven.

Miss Fanny Goheen.

Nut Brown Bread

Two cups graham flour, 1 egg, 2 cups white flour, 1 teaspoon salt, 2 cups milk, 1 cup chopped nuts, 1 cup sugar, 4 teaspoons baking powder. Let rise 20 minutes. Bake 45 minutes.

Mrs. W. R. Corris, Jr.

Brown Bread

One egg, 2 cups sour milk, $\frac{1}{2}$ cup sugar, 3 cups graham flour, $\frac{1}{2}$ cup molasses, 1 cup white flour, 1 teaspoon soda, a little salt, 1 teaspoon baking powder. Put in oven as soon as mixed and bake $\frac{3}{4}$ hour. Nuts or raisins may be added.

Sara G. Clawson.

Boston Brown Bread

One egg, $\frac{1}{2}$ cup New Orleans molasses, butter size of a walnut, 1 cup sour milk in which has been dissolved 1 teaspoon soda, enough graham flour to thicken like cake. Mix in order given, and steam in baking powder can. Start to steam over cold water and steam 3 hours.

Mrs. Elbert Foland.

Entire Wheat Bread

Three-fourths cup sugar, 1 large spoon butter, 1 teaspoon salt, 1 pint milk, 1 pint water, 2-3 yeast cake dissolved in $\frac{1}{2}$ cup warm water. Mix warm and add entire wheat flour to make not quite as stiff as white bread. Mold before putting into tins. Bake about $1\frac{1}{2}$ hours. This makes 4 loaves of bread.

Mrs. W. M. Shirley.

Bran Bread

One quart coarse bran, 1 pint flour. Mix and add 1 pint sweet milk, 4 tablespoons molasses, 2 even teaspoons soda. Mix all together and bake in moderate oven 1 hour. This does not rise much.

Mrs. W. E. Booth.

Oat Meal Bread

Pour 4 cups boiling water over 3 cups rolled oats. Let stand until just warm. One-half yeast cake dissolved in $\frac{1}{2}$ cup water, 2 tablespoons lard, 1 tablespoon salt, $\frac{1}{2}$ cup sugar, flour enough to stir to a thick batter. Let rise over night. In morning add enough flour to knead into loaves. Let loaves rise till very light and bake 1 hour. This makes 2 loaves.

Mrs. J. V. Sturges.

Currant or Raisin Bread

Prepare as for ordinary bread. Allow $\frac{1}{2}$ cup sugar and butter size of walnut to each loaf and put in when molding. Have ready for each loaf, 1 cup currants washed, dried and warmed. Flatten the loaf out, fold in the currants, but do not mold any after. Make in form of a loaf. Bake when light. Raisins may be used instead of currants if preferred.

Mrs. James Toole.

Dutch Buns

Cream $\frac{1}{2}$ cup butter and 1 cup sugar, beat in 2 eggs, add 1 quart of warm milk, $\frac{1}{2}$ teaspoon nutmeg, $\frac{1}{2}$ cup currants, 1 yeast cake dissolved in a little warm water. Add enough flour to make a soft dough and knead it lightly, putting it back in greased bowl to rise over night. Turn out next morning on floured board, knead again, roll out about 1 inch thick, cut into rounds. Let stand until light, then either bake or fry.

O. R.

German Coffee Bread

One cup scalded milk, 1-3 cup butter and lard, $\frac{1}{4}$ cup sugar, $\frac{1}{2}$ teaspoon salt, 1 egg, $\frac{1}{2}$ cup raisins, 1-3 yeast cake dissolved in $\frac{1}{4}$ cup lukewarm milk. Add flour to make stiff batter, let rise; spread in tin $\frac{1}{2}$ inch thick, let rise again. Before baking brush over with beaten egg and cover with the following: melt 3 tablespoons butter, add 1-3 cup sugar, 1 teaspoon cinnamon. When sugar is partly melted, add 3 tablespoons flour.

Mrs. J. W. Cowan.

Rolls

One pint milk, $\frac{1}{2}$ cup shortening, lard and butter, 1 teaspoon salt, 1 yeast cake, $1\frac{1}{2}$ pounds flour. If set over night, $\frac{1}{2}$ yeast cake is sufficient. Scald milk. When cool, add yeast cake, which has been dissolved in lukewarm water. Mix flour in milk and let rise until

twice its former size. Roll out about $\frac{1}{2}$ inch thick and spread with butter. Cut out and put in tins to rise again until very light. Bake in quick oven about 20 minutes.

Mary Conlin.

Salad Rolls

One cup scalded milk, $1\frac{1}{2}$ tablespoons sugar, $\frac{1}{4}$ cup shortening, $\frac{1}{2}$ teaspoon salt, 1 yeast cake dissolved in $\frac{1}{4}$ cup lukewarm water, white of 1 egg, $3\frac{3}{4}$ cups flour. Add shortening, half butter and half lard, sugar and salt to milk. When lukewarm add dissolved yeast cake, white of egg well beaten, and flour. Knead, let rise, toss on floured board, cut with small biscuit cutter, flour handle of wooden spoon and make crease in middle of each biscuit, butter lightly and press together. Place close together in buttered pans, cover, let rise and bake 15 minutes in hot oven.

Mrs. J. Hunter Black.

Baking Powder Biscuit

One quart flour, 3 teaspoons baking powder, lard the size of a good egg, a little salt, sweet milk. Sift the baking powder and salt with the flour. Work the lard in the flour and mix soft with sweet milk. Bake in a quick oven.

Mrs. L. C. Morey.

Tea Biscuit with Bacon

Make regulation baking powder biscuit dough, cutting them about the size of a half dollar. Split, butter and spread finely chopped bacon (which has been fried to a crisp) between the halves of each biscuit. Keep very hot until served. These are delicious served with afternoon tea.

M. H. Sherlock.

Hot Cross Buns

One full quart flour, $\frac{1}{2}$ pint milk, $\frac{1}{2}$ cup sugar, 2 eggs, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ yeast cake, $\frac{1}{4}$ cup butter, nutmeg. Sift into large bowl, the flour, sugar and salt. Melt butter in warm milk and add it with well beaten yolks of eggs to the dry ingredients. Add the yeast dissolved in a little water, nutmeg and well beaten whites of the eggs. This makes a soft dough. Let rise over night. In morning drop dough about size of an egg from spoon into buttered pans. Let rise to double their size. Bake in moderate oven $\frac{1}{2}$ hour. Brush tops with syrup made of sugar and water.

E. Morey.

Rusks

When baking bread, take 4 cups of dough, butter size of a large egg, $\frac{1}{2}$ cup sugar and 2 eggs. Mix all thoroughly together, mould in enough flour to make like biscuit dough; put in pan and let rise until light, then shape into small biscuits, place rather near together so they will be narrow and tall when ready for oven. Let rise again, brush tops with sweetened water, sprinkle with sugar and bake 20 minutes.

Mrs. P. A. Cross.

Raised Muffins

One pint scalded milk, 2 tablespoons melted butter, tablespoon sugar, 1 egg, 1 teaspoon salt, $\frac{1}{2}$ yeast cake. Beat egg, add milk, luke-

warm, yeast cake dissolved in a little of the milk and other ingredients; then enough flour to make batter that will drop from spoon. Beat until light, let it rise over night. In the morning dip it carefully into muffin pans and bake $\frac{1}{2}$ hour.

K. L. Shepard.

Baking Powder Rusks

Three cups flour, 1 cup sweet milk, $\frac{1}{2}$ cup sugar, 2 eggs, 2 tablespoons melted butter, 2 teaspoons baking powder. Sift baking powder and salt with flour. Beat eggs slightly and add sugar, butter and milk, then the sifted flour. Beat well, bake in muffin pans or gemirons in hot oven.

Mrs. P. A. Cross.

Fruit Rolls

Baking powder biscuit dough rolled to 1-3 inch thickness. Brush with melted butter, sprinkle with $\frac{1}{4}$ cup currants, 4 tablespoons sugar, 1 teaspoon cinnamon, 2 teaspoons lemon peel grated or candied. Roll like jelly cake, cut off in $\frac{3}{4}$ inch pieces. Place cut side up in buttered pan and bake in hot oven.

Mrs. George C. Kingsley.

Beaten Biscuit

Three quarts flour, $\frac{3}{4}$ quart water and milk, 1 scant teaspoon soda, 1 cup butter and lard, salt. Sift in flour, mix shortening in, add water and milk with soda dissolved in it. Mix thoroughly and beat with rolling pin until it blisters. Roll out about $\frac{1}{2}$ inch thick, cut with small round cutter, mark with key or fork and bake $\frac{1}{2}$ hour. Dry thoroughly in cool oven.

K. L. Shepard.

Corn Bread

One-half cup powdered sugar, 2 eggs, $\frac{1}{2}$ cup butter, 1 cup sweet milk, $1\frac{1}{2}$ cups flour, 2-3 cup corn meal, $\frac{1}{2}$ teaspoon salt, 3 teaspoons baking powder. Cream sugar and butter, add beaten yolks, then salt, milk, flour, corn meal, and baking powder. Add well beaten whites last. Bake slowly until the dough has risen, then increase the heat, baking $\frac{1}{2}$ hour.

Mrs. T. F. Olmsted.

Johnny Cake

One egg, 1 cup Indian meal, 1 cup sweet milk, 1 cup flour, $\frac{1}{2}$ cup sugar (scant), 2 heaping teaspoons baking powder, 2 tablespoons melted butter.

Alma Gooding.

Johnny Cake

One cup flour, 1 cup sour milk, 1 cup corn meal, 2 eggs, $\frac{3}{4}$ cups sugar, 1 teaspoon soda, 3 tablespoons melted butter, salt.

Mrs. J. D. Murdock.

Cream Muffins

Mix and sift twice $1\frac{1}{2}$ cups bread flour, 2 tablespoons sugar, 3 teaspoons baking powder, 1 teaspoon salt. Work in, using tips of fingers, 2 tablespoons butter; then add 1 cup cream. Half fill muffin tins with batter and bake in a hot oven from 15 to 20 minutes.

Mrs. R. Rowan.

Pop Overs

Two cups milk, 2 cups flour, 2 eggs, 1 teaspoon salt. Beat eggs, add milk, flour and salt and bake in hot buttered tins in moderate oven.

J. Mabel Newton.

Bran Muffins

One cup white flour, 2 cups wheat bran, $\frac{1}{2}$ cup molasses, $1\frac{1}{4}$ cups sour milk, 1 rounding teaspoon soda, salt. Mix well flour, bran and salt; wet with a little milk, then stir in molasses and more milk with soda dissolved in it. Sweet milk and baking powder may be used. Use Pillsbury's medicated bran.

Mrs. T. F. Olmsted.

Graham Pop Overs

One cup graham flour, 1 cup sweet milk, 1 egg, salt. Beat egg, add milk, flour and salt and beat with Dover beater until very light. Bake in hot buttered gem irons in a quick oven.

Graham Gems

One egg, 1 cup sweet milk, 1 teaspoon baking powder, flour. Beat egg and milk together, add enough flour to make a thick batter, baking powder and salt. Bake quickly in well buttered tins.

J. M. Newton.

Waffles

One quart flour, $\frac{1}{2}$ teaspoon salt, 1 quart sour milk, 1 teaspoon soda, 2 eggs, whites and yolks beaten separately, 3 tablespoons melted butter. Mix thoroughly and bake in waffle irons.

Esther Page Campbell.

Hot Cross Buns

One coffee cup warm milk, 1 yeast cake, 2 coffee cups flour. Let rise until light. Add 2 heaping tablespoons butter, 4 tablespoons sugar, 2 tablespoons sweet cream, 2 eggs, a little nutmeg. Mix hard. Let stand 3 hours. Cut in buns. Let stand 1 hour and cut a cross on each. Brush over with caramel and bake one hour.

Margaret Welch.

Baking Powder Coffee Cake

Beat 1 egg till very light, put it in cup and fill up with milk, $\frac{1}{2}$ scant cup sugar 3 tablespoons melted butter, $1\frac{1}{2}$ cups flour, 2 teaspoons baking powder, pinch of salt. Put in pan and sprinkle with tablespoon sugar and cinnamon. Dot with butter, bake 20 minutes.

Mrs. Carlisle.

Waffles

One pint sweet milk, 3 eggs, 2 tablespoons butter, 2 teaspoons baking powder, 2 cups sifted flour. Mix flour and baking powder. Beat yolks light, add milk and butter, melted, and little salt. Stir into flour gradually and just before baking add whites of eggs beaten to stiff froth. Have waffle irons hot and well buttered.

Mrs. Hopkins.

Muffins

Two cups flour, 4 teaspoons baking powder, $\frac{1}{2}$ teaspoon salt, 2 tablespoons melted butter, 1 cup milk, 2 tablespoons sugar, 1 egg. Mix and sift dry ingredients, add milk gradually, egg well beaten, then melted butter.

Mrs. F. E. Westfall.

Scones

Two cups flour, $\frac{3}{4}$ cup sugar, 1 heaping teaspoon baking powder, salt, 1 scant cup lard, $1\frac{1}{2}$ cups currants, 1 egg beaten with milk to consistency of pie crust. Roll thin and fry on ungreased griddle.

Mrs. Pimm.

EGGS

Plain Omelet

Six eggs, 1 rounding tablespoon flour, $\frac{1}{4}$ teaspoon baking powder, salt. Beat eggs, whites and yolks separately until very stiff. Mix flour, salt and baking powder with a little milk in a cup, fill the cup with milk and beat well with yolks, then fold in the well beaten whites and turn immediately into a hot spider or omelet pan in which is butter half the size of an egg. Cover closely and cook slowly for half an hour.

K. L. Shepard.

Baked Omelet

Three eggs, 1 heaping tablespoon cornstarch, $1\frac{1}{2}$ gills milk, 1 tablespoon butter, 1 teaspoon salt. Heat 1 gill milk to boiling point. Mix cornstarch with the half gill of cold milk and stir into boiling milk. Cook for 1 minute, stirring constantly. Add salt and butter and take from fire. Beat yolks and whites of eggs separately, then stir them into cooked ingredients. Turn mixture into buttered baking dish and bake in moderate oven for about 15 minutes. Serve at once.

Mrs. W. W. Bishop.

Egg Timbale

Six eggs beaten slightly, 1 level tablespoon salt, a little cayenne pepper, $1\frac{1}{4}$ cups milk, a little onion juice. Put mixture in well buttered individual molds. Place in pan of boiling water and cook about 10 minutes in hot oven. Turn out on platter and cover with following sauce:

Tomato Sauce

One-half can tomatoes, 1 tablespoon sugar, 2 or 3 cloves, 1 bay leaf, $\frac{1}{2}$ teaspoon salt, 1 tablespoon butter, a little lemon juice and celery salt. Cook thoroughly and strain. Put back on stove and add 1 tablespoon cornstarch and cook until thickened. Cream sauce may be used instead.

Mrs. Elbert Foland.

Baked Creamed Eggs

Make a rich cream sauce. When cool, put in a shallow baking dish. Drop raw eggs into it very carefully, grate cheese over the top and bake. When cheese is brown and eggs are set, it is ready to serve.

Daisy Eggs

Take rounds of toast, dip in milk and arrange on well buttered platter. Beat whites of eggs stiff, arrange on the rounds of toast, drop a yolk on each and put in the oven just long enough to set the yolks.

Mrs. W. W. Bishop.

Egg Croquettes

Six hard boiled eggs, diced. Make a cream sauce of 1 tablespoon butter, 1 tablespoon flour, $\frac{1}{2}$ cup milk, salt and pepper. When cool add the eggs and shape into croquettes, dip in egg and bread crumbs twice. Let them stand, then fry in deep hot fat.

Mrs. J. W. D. Cooper.

Bread Omelet

Four eggs, $\frac{1}{2}$ cup stale bread crumbs, $\frac{1}{2}$ cup milk, 1 tablespoon butter, $\frac{3}{4}$ teaspoon salt, $\frac{1}{8}$ teaspoon pepper. Soak crumbs 15 minutes in milk, add beaten yolks and seasoning, then fold in the well beaten whites. Pour into well buttered omelet pan and cook slowly about $\frac{1}{2}$ hour.

Creamed Eggs

Use hard boiled eggs, one less than the number to be served. Cut up eggs with exception of one yolk. Pour a rich cream sauce over eggs. Garnish top with grated yolk and chopped parsley.

Mrs. Fred Westfall.

Cheese Eggs

Four eggs, boil ten minutes. Remove shell. Cut egg in two. Remove yolks. Mix yolk with grated cheese and either some rich cream or mayonnaise dressing. Put mixture back into whites of eggs. Serve with garnish of parsley or white sauce poured over all.

A. Finley.

CHEESE

Macaroni and Cheese

Twenty-four sticks of macaroni, 1 large tablespoon butter, 2 large tablespoons flour, 1 pint of milk, 1 cup of grated cheese. Break the macaroni into short pieces, wash and throw into boiling, salted water. Boil from 40 to 50 minutes. Drain, place in colander and let cold water run on it 3 or 4 minutes. Make a white sauce of butter, flour and milk and season with salt and paprika and a little onion if desired. Put part of the macaroni in a baking dish, pour over it part of the sauce and sprinkle over it $\frac{1}{2}$ cup grated cheese. Now add remaining macaroni, cream sauce and the rest of the cheese. Bake in a quick oven for about 20 minutes or until a light brown.

Mrs. Lloyd W. Crossett.

Macaroni with Cheese

Boil macaroni, drain and return to saucepan, add butter and grated cheese. Toss over fire until butter is absorbed and cheese melted. Season and serve at once.

Edith Morey.

Cream Sauce with Cheese on Toast

One cup milk, 2 tablespoons butter, 1 tablespoon flour, salt. Cook until thick and creamy. Add a little grated cheese, just before taking from fire. Serve on slices of toast and garnish with slices of hard boiled egg.

Mrs. O. M. Hopkins.

Cheese Dreams

Spread thin slices of bread with butter, then with slices of cheese sprinkled over with a little red pepper, then another slice of bread. Toast slowly over a coal fire. Crackers may be used instead of the bread.

A Friend.

Cheese Souffle

Two tablespoons butter, 1 heaping tablespoon flour, $\frac{1}{2}$ cup milk, 1 cup grated cheese, 3 eggs, $\frac{1}{2}$ teaspoon salt. Put butter in sauce pan, when hot add flour and stir until smooth. Add milk and seasoning. Cook 2 minutes, add yolks of eggs well beaten, then the cheese. Cool. When cool add well beaten whites. Bake in a buttered dish about 30 minutes.

Esther Page Campbell.

Welsh Rarebit

One pound cheese, chopped or grated, 1 tablespoon butter, 1 pint rich milk, the yolks of 3 eggs, a pinch of salt, dash of cayenne pepper

or tobasco sauce and a pinch of soda. Heat butter in double boiler, add cheese, when cheese is nearly melted add hot milk slowly. Stir until cheese is melted and mixture smooth. Add seasoning, eggs and soda. Serve on toast.
Harriet A. Rector.

English Monkey

One cup bread crumbs, $\frac{1}{2}$ cup soft cheese, 1 cup milk, 1 egg, 1 tablespoon butter, $\frac{1}{2}$ teaspoon salt, cayenne pepper. Soak bread crumbs in milk 15 minutes. Melt butter, add cheese and when cheese is melted, add soaked crumbs, egg beaten a little and seasoning. Cook three minutes. Serve on toast or toasted crackers buttered sparingly.

Cheese Balls for Salad

One package cream cheese, 1 large tablespoon chopped nut meats, 1 tablespoon stuffed olives chopped, 1 tablespoon cream or a little melted butter may be used in place of cream. Add a little salt and red pepper. Beat together, set on ice or cool place to harden. Make in little balls and serve. This quantity makes about 25.

Nora Collins.

Cheese Straws

Four tablespoons grated cheese, 2 tablespoons flour, 1 tablespoon water, 1 scant teaspoon salt, a little cayenne pepper. Repeat above until you have the quantity you wish. Mix cheese, flour, salt and pepper thoroughly; add water and work like pie crust. Roll out thin, cut into narrow strips and bake in rather a quick oven.

Mrs. B. M. Hibbard.

Cheese Puff

Lay buttered fingers of bread in a baking dish in alternate layers with one pound of thinly sliced cheese to the top of dish. Pour over a mixture of 3 eggs well beaten with 2 cups milk and 1 teaspoon salt. Bake in moderate oven 45 minutes. From Good Housekeeping.

Blushing Bunny

Put a small piece of butter in pan. When melted, put in $\frac{1}{2}$ lb. cheese, or 1 heaping cup, cut in small pieces. Cheese must be soft. Stir until melted, then stir in slowly 1 can Campbell's Tomato Soup. Stir until smooth. Just before taking from fire add 1 egg beaten enough to mix white and yolk. Add salt and paprika. Serve on thin toast or crackers.

The above receipt is very nice made in chafing dish.

A. C. Stevens.

SALAD AND SALAD DRESSING

Pork Salad

Use loin of pork roasted and well seasoned. Equal parts of pork and celery. Cut meat and celery quite fine. Mix with mayonnaise. Garnish with lettuce leaves. Equal parts of pork and chicken may be used if desired.
Margaret Welsh.

Chicken, Mushrooms and Peas

One chicken, 1 can small peas, 1 can mushrooms. Boil chicken until tender, season well. When cool remove from bones and cut reasonably fine. Drain and rinse peas and mushrooms. Cut mushrooms quite fine. Mix with mayonnaise. Using white meat only of chicken makes daintier salad.
Florence H. Stevens.

Sweetbreads, Peas and Cucumbers

Clean and parboil 1 pair sweetbreads. Throw them into cold water for $\frac{1}{2}$ hour. Remove fat and skin. Cover with fresh boiling water. Add 1 teaspoon salt. Simmer gently 20 minutes. Cool. When cold, cut reasonably fine. Add $\frac{1}{2}$ can small peas, 1 medium sized cucumber diced. Mix carefully with mayonnaise.

Salad of Asparagus Tops

One pint asparagus tops. Boil in salted water for 15 minutes. Drain. Throw into cold water. Dry carefully with soft napkin. Put into salad dish. Pour over them French dressing. Let stand about 10 minutes and serve. Garnish dish with lettuce leaves.

Peas and Nuts

One can small sugar peas, cup salted pecan meats. Wash and drain peas, break nuts in pieces, mix with mayonnaise dressing and serve on lettuce leaves.
E. D. Newton.

Waldorf Salad

Two cups celery, 2 cups sour apples, 2-3 cup nut meats. Cut celery and apples just before serving. Mix with mayonnaise or cream dressing.
Edith Morey.

Vegetable Salad

Two cans tiny Lima beans, 1 can peas, 1 head celery, 4 heads lettuce, 2 good sized onions, 1 large sweet red pepper, 3 hard boiled eggs. Wash beans, peas, celery and lettuce. Drain thoroughly. Cut celery and onions rather fine and shred peppers and outside leaves

of lettuce. Leave inside lettuce leaves, eggs, and part of pepper for garnishing. Mix all together with French or Mayonnaise dressing. In season use cucumbers and tomatoes also. Sara A. Goheen.

Pepper Salad

One sweet red pepper, 1 sweet green pepper, cream cheese, nuts and celery. Cut off stem ends of peppers, remove seeds and refill with cream cheese mixed with finely chopped nuts and celery. Put on ice over night. Slice crosswise and serve on lettuce leaves with French dressing. Mrs. Stanley Shepard.

Tomato Jelly

One quart tomatoes, 1 bay leaf, 1 onion, 2-3 box Cox's gelatine. Put on stove and cook slowly, not boil, salt and pepper to taste. Strain into molds and let harden. Serve with mayonnaise dressing. O. R.

Tomato Jelly with Rice

Boil carefully 1 cup rice. When done rinse thoroughly with cold water and drain. When cold mix with well seasoned mayonnaise and arrange in salad dish. Cut tomato jelly in narrow strips and fancy shapes and lay on the rice and mayonnaise. Mary Cahill.

Fruit Salad

Grape fruit, oranges, bananas, malaga grapes, pineapple, nut meats and celery cut in pieces. Drain thoroughly, mix with stiff mayonnaise, chill and serve on lettuce leaves.

Fruit Salad

One pound Malaga grapes, 4 bananas, 6 oranges. Prepare fruit and cover with following dressing: 2 eggs, 1 lemon, $\frac{1}{2}$ cup vinegar, 1-3 cup sugar, cayenne pepper and mustard. Beat eggs, add other ingredients and cook until thick and when cold add a cup of stiff whipped cream. E. D. Newton.

Banana Salad

Peel and halve bananas. Dip quickly in lemon juice. Roll in chopped peanuts. Serve on lettuce leaves with mayonnaise dressing.

Cherry Salad

Use solid oxheart cherries. Remove stones. Chill fruit. Arrange on lettuce leaves on individual dishes. Serve with mayonnaise. Garnish with a (green) cherry.

Cabbage Salad

One quart shredded cabbage, 1 head celery, 1 small onion, 3 Spanish peppers, 2-3 cup nut meats Any good cream dressing mixed with sour cream and whipped. Season with paprika. Mrs. V. D. Neff.

Lobster Salad

To equal parts of lobster and celery, add blanched almonds and hard boiled eggs. Mix with a thick mayonnaise to which whipped cream has been added. Mrs. J. D. Murdock.

Fruit Salad

One teaspoon sugar, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon corn starch or 1 teaspoon of flour, $\frac{1}{2}$ teaspoon mustard, 2 eggs, $\frac{1}{4}$ cup vinegar. Mix dry ingredients, then add eggs beaten, add vinegar and cook in double boiler until thick. Cool and add 1 cup whipped cream, 1 cup pineapple, 1 cup Malaga grapes, 3 oranges, 1 grape fruit, 3 bananas. Drain fruit thoroughly and mix. Mrs. Elbert Foland.

Orange Mint Salad

Remove pulp from 4 oranges. Sprinkle with 2 tablespoons powdered sugar. Add 2 tablespoons finely chopped mint and 1 tablespoon lemon juice. Chill and serve in glasses. Garnish with sprig of mint. Mrs. W. H. Goodwin.

Perfection Salad

One envelope Knox gelatine, $\frac{1}{2}$ cup cold water, $\frac{1}{2}$ cup mild vinegar, 1 pint boiling water, 1 teaspoon salt, 1 cup finely shredded cabbage, 2 cups celery cut in small pieces, 1 cup peas, 1 cup little green string beans, 2 hard boiled eggs cut in slices. A few red and green peppers cut fine, juice of 1 lemon. Soak gelatine in cold water 5 minutes, add vinegar, lemon juice, boiling water and salt. Strain; when it begins to set, add other ingredients. Turn into a mold and chill. Serve on lettuce leaves with mayonnaise.

Mrs. James Bailey.

Pineapple Salad

Use crisp center leaves of head lettuce. Arrange a slice of Hawaiian pineapple on lettuce on individual plates. Cover with a rich French dressing. Garnish with a Maraschino cherry.

Mrs. Fred Youngs.

Grape Fruit and Celery Salad

Mix grape fruit pulp with an equal quantity of finely cut celery, moisten with mayonnaise and serve in grape fruit shells or on lettuce leaves. Garnish with celery tips and canned pimientos cut in strips.

Crab Salad

One dozen crabs, $\frac{1}{2}$ pint mayonnaise, 2 heads of lettuce. Put crabs in warm water. Add 1 tablespoon salt. Stand kettle over brisk fire. Boil 30 minutes. Take out to cool. When cold, pick out meat. Wash and dry lettuce carefully. Stand all on ice. When ready to serve, mix the crab meat and mayonnaise lightly together. Garnish dish with lettuce leaves. This salad may be served in back shell of crabs.

Apple Salad

Scoop out apples, leaving just enough pulp to keep apples in shape. Refill shells with English walnut meats, celery and small pieces of apple, mixed with mayonnaise. The heart of lettuce may be used. Garnish with celery tips. Serve on lettuce leaves.

Mrs. L. A. Hilliard.

Cucumbers and Chives

Serve chives, in place of onion, with sliced cucumbers. Use a French dressing or mayonnaise.

Mrs. L. A. Hilliard.

Bolivia Salad

One and one-half cups diced cold potato 3 hard cooked eggs chopped, 1½ tablespoons chopped red peppers, 1½ tablespoons chopped chives. Mix with boiled dressing. Serve in nests on lettuce with diced gherkins on top.

Brassica Pimento Salad

One cup finely chopped cabbage, 1 tablespoon finely chopped pimento, 1 tablespoon finely chopped green pepper. Mix with cream dressing. Arrange inside rings of pimento and garnish with pickle fans.

East India Salad

Two 10 cent cream cheeses, ½ cup grated American cheese, (¾ tablespoon granulated gelatine, 1 tablespoon cold water, 1 tablespoon boiling water), milk and cream to moisten, 1 cup whipped cream, salt, paprika. Mix all together; mold and chill. Serve on chicory leaves with French Dressing. Garnish with pimolas.

Grape Fruit Salad in Shells

Cut grape fruit in halves. Remove pulp carefully. Reserve juice in a bowl. Cut out partitions and core, scallop the edge. Soak in salt water ½ hour. Lattice banana, allowing it to fall into grape fruit juice to prevent discoloration. Arrange in the shells with grape fruit pulp. Use a cream dressing made with grape fruit juice and maraschino juice in place of vinegar. Add whipped cream. Garnish with a Maraschino cherry.

Cucumber Cups

Pare cucumbers. Cut in quarters or more crosswise. Remove centers. Arrange on lettuce leaves. Fill cups with Sauce Tartare: 1 cup mayonnaise, 1 tablespoon each chopped gherkins, olives, parsley, cape, 1 teaspoon chopped chives.

Stuffed Tomato Salad

Scald tomatoes carefully and remove the skin. Remove the pulp and partitions from end carefully. Refill with a mixture of French peas and lettuce mixed with mayonnaise. Chill and serve on a bed of shredded lettuce.

Water Lily Salad

Cut hard cooked eggs in halves lengthwise, remove yolks. Cut halves in thirds lengthwise. Put a tablespoon mayonnaise on a large flat lettuce leaf. Press egg yolk through a sieve over the mayonnaise. Arrange egg whites in a circle inserting the inner point in the mayonnaise. Add a little more egg yolk. Garnish in center with slice of gherkin or a few pieces of chopped gherkin.

Lyonnaise Salad

Mix enough cream with cream cheese to allow it to be molded. Add for each $\frac{1}{2}$ cup cheese, 1 tablespoon chopped chives and 1 tablespoon chopped sweet green peppers. Roll in balls and cover with chopped parsley. Serve on a bed of finely shredded cabbage with French dressing.

Pear Salad

Use any salad dressing. Arrange canned or fresh pears on lettuce as chicory. Garnish with candied fruit or orange peel.

Mayonnaise Dressing

Yolks of 2 eggs, $\frac{1}{2}$ teaspoon salt, a dash of cayenne, and, if you like it, $\frac{1}{2}$ teaspoon mustard. Beat well together and then add, drop by drop, a half pint or more of olive oil. Then add a few drops of lemon juice or vinegar. Have everything cold. Add 1 tablespoon boiling water.

French Dressing

One-half teaspoon salt, $\frac{1}{4}$ teaspoon pepper, 2 tablespoons vinegar, 4 tablespoons olive oil. Mix ingredients and stir until well blended.

Sherry's Salad Dressing

One-half cup olive oil, 5 tablespoons vinegar, $\frac{1}{2}$ teaspoon powdered sugar, $\frac{1}{2}$ small Bermuda onion finely chopped, twice as much chopped parsley as onion, $\frac{1}{2}$ teaspoon chopped pimentos, 1 tablespoon chopped green peppers, 1 teaspoon salt. Put ingredients in pint jar, let stand one hour then shake five minutes. Serve on lettuce.

Cream Salad Dressing

Two tablespoons butter, 2 tablespoons flour, 1 cup thick cream, 1 cup vinegar, yolks of 2 eggs. Cook butter, flour and cream in double boiler; add heated vinegar. Pour this hot mixture slowly over well beaten yolks of eggs. Return to double boiler, cook until creamy and season to taste.

Mrs. E. C. Carpenter.

Cream Salad Dressing

Three tablespoons butter, 1 large tablespoon flour, 1 cup milk, $\frac{1}{2}$ cup hot vinegar, yolks of 3 eggs, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon mustard, 1 full teaspoon sugar, cayenne pepper. Make white sauce of butter, flour and milk. When thick add hot vinegar. Pour this, while hot, on the well beaten yolks and add seasoning. Thin with olive oil or cream.

K. L. Shepard.

Cooked Mayonnaise

Squeeze the juice of 1 lemon into a coffee cup, fill the cup up with hot water, put over fire and let it come to the boiling point. Mix 3 level tablespoons flour and 1 tablespoon salt to a thin paste with olive oil and add it to the boiling water and lemon. When it thickens, stir it into 1 egg slightly beaten and add a little cayenne pepper.

Mrs. Elbert Foland.

Cabbage Salad Dressing

One cup sour or sweet cream, $\frac{1}{2}$ cup vinegar, $\frac{1}{2}$ cup sugar, 2 level tablespoons mustard, 2 eggs, or 4 yolks beaten. Mix mustard, vinegar and eggs together, then add cream and sugar. Cook in double boiler until it creams. Remove from stove and add 1 even tablespoon salt and it will not curdle. Pour on cabbage while hot and then let it stand until very cold. Good the next day.

Mrs. W. H. Gray.

Boiled Salad Dressing

1 teaspoon mustard, $\frac{1}{4}$ teaspoon pepper, 2 tablespoons sugar, 3 tablespoons butter, 1 teaspoon salt, $\frac{1}{2}$ cup vinegar, 3 tablespoons flour, 1 cup milk, 1 egg. Mix dry ingredients together. Make a sauce with these and the butter and milk. Add vinegar and re-heat. Add egg well beaten and cook slightly. Cool. Cream, plain or whipped, may be added.

Butterfly Salad

Leaf of lettuce on each plate. Cut a slice of pineapple in halves, placing curved sides together. Place $\frac{1}{4}$ banana, cut lengthwise in center of slice. Put pieces of pimento for head and candied cherries each side of wings. Add mayonnaise.

Russian Mayonnaise Salad Dressing

6 tablespoons mayonnaise, 1 1-3 tablespoons chopped pimentos, 6 sprigs chives chopped, 3 tablespoons chili sauce, $\frac{1}{2}$ teaspoon chopped capers, 1 $\frac{1}{2}$ teaspoons tarragon vinegar, 1 $\frac{1}{2}$ tablespoons whipped cream. Mix in order given. The chopped capers or chives may be omitted if desired.

Mrs. W. H. Goodwin.

Dressing for Orange and Banana Salad

6 yolks or 3 whole eggs, 1 cup sugar, $\frac{1}{2}$ teaspoon mustard, 1 tablespoon vinegar, 1-3 cup milk, $\frac{1}{4}$ cup butter, 1 tablespoon flour, pinch of salt and pepper, juice of one lemon. Stir dry ingredients together. Add well beaten eggs and lemon juice, milk and butter. Cook until thick. When ready to serve, add $\frac{1}{2}$ pint whipped cream. This receipt will be enough for 12 oranges, which will serve 24 people.

Mrs. Harry Ritchie.

Candle Salad

Use a slice of pineapple for the base, a piece of banana for the candle, a red cherry for the flame and a piece of sweet green pepper for a handle.

PASTRY

Pie Crust

Two cups flour, $\frac{1}{2}$ cup lard, salt, enough water to hold together. This quantity makes one pie.

Alice G. Gray.

Pie Crust

Two cups flour, $\frac{1}{4}$ teaspoon baking powder, salt, $\frac{1}{2}$ cup lard, $\frac{1}{4}$ cup cold water. Sift flour, baking powder and salt together. Work in lard and add water. This makes two crusts.

Mrs. L. C. Morey.

Mince Meat

Boil beef till tender. Chop fine. To every bowl of meat and suet add 2 bowls chopped apples. Add 1 bowl suet to 4 bowls meat. Add 4 pounds raisins, 3 pounds currants, $\frac{1}{2}$ pound citron, 3 pounds brown sugar, salt, cinnamon, cloves. Use $\frac{1}{2}$ pint vinegar or boiled cider. Add any canned fruit you wish. Cook well or nearly all day.

Mrs. Morey.

Elderberries, for Pies

Fourteen pounds of berries, 7 pounds sugar, 1 pint vinegar. Cook thoroughly and put in crocks or cans.

Mrs. F. E. Westfall.

Lemon Pie

Juice and rind of 1 lemon, 1 cup sugar, yolks of 2 eggs, 1 cup water, 2 tablespoons flour. Cook in double boiler. Put in baked crust. Add a little sugar and pinch of baking powder to whites. Beat stiff and cover pie. Put in oven and brown.

Mrs. F. E. Westfall.

Custard Pie

Beat 3 eggs. Add 6 tablespoons sugar, $\frac{1}{4}$ salt spoon salt, little nutmeg. Add 3 cups scalded milk. Strain into plates lined with paste. The moment it puffs, and the knife comes out clean, it is done. Custard made in this way will not whey.

Mrs. John Murdock.

Cream Pie

Line a deep plate with pie crust. Pick in several places with fork and bake a delicate brown. Cream filling: Put 2 cups milk in double boiler. Mix until thoroughly blended $\frac{1}{2}$ cup sugar, piece of butter size of a walnut, 2 large tablespoons corn starch, 1 tablespoon cold

milk, the yolks of 2 well beaten eggs, and add to milk when it boils. Stir until it thickens and flavor with vanilla. Fill crust with custard. Make meringue of 2 whites of eggs beaten stiff and 4 tablespoons powdered sugar. Cover pie, sprinkle with cocoanut and brown light in oven.

Mrs. J. W. Fraser.

Sour Cream Pie

One cup raisins chopped fine, 1 egg, 1 cup sugar, 1 cup sour cream, pinch of soda in cream, little nutmeg. Mix and bake in two crusts.

Mrs. Shirley.

Chocolate Pie

Two squares chocolate, 2 cups milk. Heat in double boiler, 3 tablespoons or $\frac{1}{2}$ cup sugar with $2\frac{1}{2}$ tablespoons flour. Then beat this into yolks of 2 eggs until smooth. Then stir a little at a time of the hot milk and chocolate in to this. Sweeten and flavor to taste. Cook until it thickens. Cool before putting it into crust. Use whites, beaten with sugar for top.

Mrs. Pierre Ward.

Rhubarb Cream Pie

One cup rhubarb chopped fine, yolks 3 eggs, 1 scant cup sugar, pinch of salt, 1 tablespoon flour, a little lemon rind grated. Moisten the flour with 1 tablespoon cold water and then fill cup with boiling water, stirring until clear. Beat yolks of eggs and add them with flour to other ingredients. Bake with under crust until custard is set. Cover with meringue.

Mrs. Frank Rector.

Green Tomato Pie

Use green tomatoes. Put boiling water on them. Strip off the skins and cut in very thin slices. Cut the yellow rind and pulp of a lemon in small pieces. Put in alternate layers on a pie plate lined with crust. Spread 1 cup granulated sugar over it and put on upper crust. Bake slowly for about one hour.

Alice Patterson.

Mock Cherry Pie

Mix 1 cup cranberries cut in halves, $\frac{1}{2}$ cup raisins seeded and cut in pieces, $\frac{3}{4}$ cup sugar, 1 tablespoon flour. Dot over with 1 teaspoon butter. Bake between crusts.

Almond Strips

Cut pie crust into narrow strips of even size. Spread each one with a very little white of egg and cover with chopped almonds. Sprinkle again with sugar and put them in oven to brown.

Mrs. Goodwin.

Banbury Tarts

One cup seeded raisins, chopped, 1 cup sugar, 1 egg, juice and grated rind of 1 lemon, 1 tablespoon cold water. Mix and cook until it drops from a spoon.

Custard Pie

Two eggs well beaten, 1 tablespoon flour, 1-3 cup melted butter, $\frac{1}{2}$ cup sugar, 2 cups sweet milk. Flavor with vanilla or nutmeg or both.

Mrs. Henry Haynes.

Rhubarb Pie

One large cup rhubarb chopped rather fine, 1 cup sugar, 1 table-
spoon flour, 1 egg, butter the size of a walnut. Mix and bake be-
tween 2 crusts.

Mrs. O. M. Hopkins.

Delicious Pie

One cup cream, 2-3 cup sugar, 3 eggs, 1 cup raisins seeded and
chopped. Reserve the whites of eggs for meringue.

Mrs. W. A. Stevens.

Mock Mince Meat

1 peck green tomatoes chopped fine. Drain. Measure this juice
and throw away. Put same measure of boiling water (as measure of
juice drained off) on tomato and let come to boil. Drain and repeat.
Add $\frac{1}{2}$ peck of apples chopped fine, 4 pounds brown sugar, 2 pounds
raisins, 1 pound chopped suet, 1 cup vinegar, 2 tablespoons salt, 2
tablespoons cinnamon, 2 tablespoons cloves, $\frac{1}{2}$ teaspoon black pepper,
Add any fruit juice or cider. Boil until thick. This makes about
seven quarts.

Mrs. Robert Green.

Butterscotch Pie

2 heaping tablespoons of flour, 1 small cup of dark brown sugar, $\frac{1}{4}$
cup of butter, yolks of 2 eggs, 1 pint of milk. Rub flour and sugar
together, add eggs, then milk and butter.

Pumpkin Pie

One cup of stewed pumpkin, 1-3 of a quart of milk, two eggs, 2-3
cup sugar, 1-3 cup molasses, 1-3 of a nutmeg, one small teaspoon
ginger, one small teaspoon cinnamon, one half teaspoon salt, one tea-
spoon flour.

Alice Gray.

Orange or Lemon Pie

1 cup sugar, yolks of 2 eggs, juice and rind of one lemon, 2 table-
spoons of melted butter, 2 cups of milk, 2 small tablespoons of flour.
Whites of eggs beaten and put in last. Put in crust and bake.

Mrs. Laurence Le Feber.

Eggless Pumpkin Pie

1 cup stewed pumpkin, 1 cup sugar, 2 tablespoons flour, 1 table-
spoon cinnamon, $\frac{1}{2}$ teaspoon salt, $\frac{1}{4}$ teaspoon ginger, 1 cup milk.
When in tin sprinkle top of pie with allspice or nutmeg.

Mary M. Keeley.

PUDDINGS, PUDDING SAUCES AND CUSTARDS

Steamed Fruit Pudding

One-half cup butter, 1 cup molasses, 1 cup sweet or sour milk, $\frac{1}{2}$ teaspoon soda, 1 teaspoon baking powder, 2 cups flour, 1 cup each of raisins, English currants, citron cut in thin pieces and chopped nuts. Flour well and add to mixture, add spices to taste and steam 3 hours. Serve with any good pudding sauce. Mrs. J. V. Sturges.

Steamed Graham Pudding

One-fourth cup butter, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup milk, 1 egg, $1\frac{1}{2}$ cups graham flour, $\frac{1}{2}$ teaspoon soda, $\frac{1}{2}$ teaspoon salt, 1 cup raisins. Steam $2\frac{1}{2}$ hours. Serve with wine sauce. Mrs. J. W. Cowan.

Suet Pudding

Two cups suet chopped fine, 1 cup brown sugar, 1 cup sweet milk, $\frac{1}{2}$ cup sour milk, $\frac{1}{2}$ cup molasses, 1 egg, $\frac{1}{2}$ teaspoon soda, 1 teaspoon baking powder, salt, 1 cup currants, 1 cup raisins, citron and spices, 2 cups flour. Mrs. Henry Curtis.

English Plum Pudding

Two pounds raisins, 1 pint bread crumbs, 1 pound currants, 1 cup scalded milk, 1 pound brown sugar, 4 eggs, 1 pound chopped suet, 1 teaspoon cinnamon, 1 pound flour, $\frac{1}{2}$ teaspoon cloves, $\frac{1}{4}$ pound citron, 1-3 teaspoon mace, $\frac{1}{4}$ pound chopped figs, $1\frac{1}{2}$ teaspoons salt, $\frac{1}{4}$ cup brandy, $\frac{1}{2}$ teaspoon soda. Soak bread crumbs in milk until cool. Add sugar, beaten yolks, raisins, currants, figs, and citron. Chop suet, and cream with hand. Combine mixtures and add brandy and spices and whites beaten stiff. Turn in buttered mold, cover and steam 6 hours. Mrs. W. H. Goodwin.

Fruit Pudding

One cup finely chopped suet, 1 cup molasses, 1 cup sour milk, $1\frac{1}{2}$ teaspoons soda, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon cloves, $\frac{1}{2}$ teaspoon salt, $1\frac{1}{4}$ cups raisins, seeded and chopped, $\frac{3}{4}$ cup currants, $2\frac{3}{4}$ cups flour. Add molasses and milk to suet, add 2 cups flour mixed and sifted with soda, salt and spices; add fruit mixed with remaining flour. Turn into a buttered mould and steam 4 hours. Serve with Sterling sauce. E. D. Newton.

Fig Pudding

One cup brown sugar, $\frac{3}{4}$ cup butter, 1 cup chopped figs, 1 cup sour milk, 1 teaspoon soda, 2 eggs, 3 cups flour. Season with cloves and cinnamon, but do not season too highly. Steam 3 hours.

M. Louise Russell

Steamed Chocolate Pudding

One-half cup sugar, $\frac{1}{2}$ cup sweet milk, 1 large tablespoon butter, 1 level tablespoon baking powder, 2 squares melted chocolate, 1 egg, 1 cup flour. Beat butter and sugar, add egg and beat with egg beater, add flour and milk alternately, a little of each at a time. Steam $1\frac{1}{2}$ hours or more and serve hot with hard sauce. Mrs. James Bailey.

Chocolate Puff

One cup sugar, 1 cup milk, 1 egg, 1 tablespoon butter, 2 tablespoons grated chocolate, 1 teaspoon baking powder, 1 teaspoon vanilla, flour to make a stiff dough. Steam in cups $\frac{1}{2}$ hour.

Edna B. Cook.

Cherry Pudding

One-half cup sugar, 2 eggs, 1 tablespoon shortening, 2 teaspoons baking powder, flour to make stiff batter. Stir in as many cherries as possible. Bake or steam $1\frac{1}{2}$ hours. Serve with hard or liquid sauce.

Mrs. W. R. Lowery.

Cup Pudding

One egg, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup milk, 1 cup flour, 2 teaspoons baking powder, 1 tablespoon melted butter. Put fruit or jam in bottom of cup, then put batter over and steam $\frac{1}{2}$ hour. Alma Gooding.

Fritters

One and one-third cups flour, $1\frac{1}{2}$ teaspoons baking powder, $\frac{1}{4}$ teaspoon salt, 2-3 cup milk, 1 egg, well beaten. Sift flour, baking powder and salt together, then add egg and milk. Fry in deep fat.

Helen E. White.

Chocolate Bread Pudding

Soak 2 cups bread crumbs in 2 cups of scalded milk, add 2-3 cup of sugar, 2 squares melted chocolate, 1 teaspoon vanilla. Mix well and bake in a buttered dish one hour in a moderate oven. Serve hot with whipped cream or hard sauce.

Esther Page Campbell.

Frosted Lemon Pudding

Two cups bread crumbs, 1 quart milk, juice and grated rind of 1 lemon, yolks of 3 eggs, 2 tablespoons sugar. Soak bread in milk 1 hour. Bake in hot oven $\frac{3}{4}$ hour. Beat whites of 3 eggs stiff, pour over pudding and brown.

Mrs. F. E. Westfall.

Omelette Souffle Pudding

One cup flour, 1 pint milk, 1 tablespoon sugar, butter size of walnut. Scald milk, stir in flour. When cold add beaten yolks of 5 eggs.

Add beaten whites just before baking. Sauce: Three-fourths cup sugar, $\frac{1}{2}$ cup butter, 1 cup strawberry jam. Julia Frazer.

Peach Pudding

One full cup flour, $\frac{1}{2}$ cup milk, $\frac{1}{2}$ cup sugar, 1 tablespoon butter, 1 large teaspoon baking powder, 1 well beaten egg, $1\frac{1}{2}$ cups sliced peaches. Mix all together and bake. Serve with whipped cream or following hot sauce: One-fourth cup butter, $\frac{1}{2}$ cup fruit juice, 1 cup sugar, 1 cup hot water, 1 tablespoon flour. Cook all together.

Mrs. Frank Wilder.

Date Souffle

One cup sugar, 2 eggs, 1 large tablespoon flour, 1 teaspoon baking powder, 1 cup English walnut meats, 1 cup dates. Bake in moderate oven about 20 minutes. Fanny Goheen.

Prune Souffle

One pound prunes, $\frac{1}{2}$ cup sugar, whites of 6 eggs. Soak prunes and boil until tender; remove stones and chop fine. Beat eggs stiff, add sugar and stir prunes in carefully. Pour into buttered baking dish and bake 20 minutes. Serve cold with boiled custard made of yolks of eggs or whipped cream. Mrs. C. D. Newton.

Marshmallow Souffle

Use either a slice of fresh sponge cake or angel cake. Take $\frac{1}{2}$ pound marshmallows cut in small pieces, put to soak in about two large tablespoons of rum. Beat 1 pint cream, add to marshmallows, sweeten to taste and pour over each slice of cake. Nuts may be chopped fine and sprinkled over top. Mrs. Frank Bascom.

Apple Snow

One large sour apple, 1 small cup powdered sugar, whites of 2 eggs. Peel and grate apple, sprinkle over it the sugar as you grate it to keep it from turning dark. Break into this the whites of the eggs and beat all constantly for $\frac{1}{2}$ hour. Heap this in a glass dish and serve with a smooth custard, very cold. Mrs. W. R. Lowery.

Fruit Snow

Drain the syrup from a quart of canned fruit (peaches preferred). Bring it to a boil and add two level tablespoons cornstarch, then beat in the pulp of the fruit and the well beaten whites of 2 eggs. Pour in mold to cool. Before serving fold in $\frac{1}{2}$ cup cream, whipped stiff. Serve with whipped cream which has been put through a pastry tube.

Mrs. Elbert Foland.

Maple Pudding

One pint milk, 1 cup maple syrup, 3 tablespoons cornstarch, salt. Cook together in a double boiler the milk and maple syrup. Dissolve the cornstarch in a little cold milk and add to the above. Add a pinch of salt. Pour into molds and serve when cold with whipped cream.

Zoe Eleanor Parker.

Marshmallow Cream

One pound fresh marshmallows, 1 bottle maraschino cherries or candied cherries, 1 pint rich cream, nut meats. Cut marshmallows and cherries in quarters; add a few broken nut meats. Whip cream very stiff. Mix all together and put on ice for 4 or 5 hours. Will serve 10 or 12 persons.

Mrs. W. E. Booth.

Strawberry Cakes

Make small patty cakes. Scoop out centers and fill with sweetened crushed strawberries. Cover with a meringue and brown lightly in oven.

Mary Cahill.

Caramel Custard

Two and one-half cups milk, 2 eggs, 2-3 cup sugar. Caramelize $\frac{1}{2}$ the sugar and add hot milk and beaten eggs with the rest of the sugar and bake as any custard, setting the dish in a pan of hot water. When done sprinkle a few chopped nuts over top.

Mrs. Henry Haynes.

Pineapple Charlotte

Whip $\frac{1}{2}$ pint of cream and add 2 tablespoons granulated gelatine dissolved in $\frac{1}{2}$ cup of milk, flavor with vanilla, add 1 cup of pineapple, 1 cup of chopped marshmallows, $\frac{1}{2}$ cup chopped English walnuts. Line dish with lady fingers or sponge cake, pour mixture in center and chill.

Mrs. Elbert Foland.

Ginger Cream

One large tablespoon preserved ginger, ground or chopped fine, 1 tablespoon of the syrup, 1 teaspoon granulated gelatine dissolved in a little water, 1 pinch salt. Add the above to one pint of whipped cream. This will serve six persons.

Miss Katharine Rose.

Maple Charlotte

Soak 1 tablespoon gelatine in $\frac{1}{2}$ cup cold water. Add 2 cups hot maple syrup to dissolve the gelatine. When cool, but not set, add 1 pint whipped cream, 1 teaspoon vanilla, a pinch of salt. Pour into 20 sherbet glasses. Serve with sponge cake.

Miss Katharine Rose.

Nutted Cream

Cover $\frac{1}{4}$ box gelatine with $\frac{1}{2}$ cup water and soak $\frac{1}{2}$ hour. Whip $1\frac{1}{2}$ pints cream to stiff froth. Pour into a bowl and set in pan of cracked ice or ice water. Sprinkle in it 4 tablespoons chopped almonds or other nuts and $\frac{3}{4}$ cups powdered sugar and 1 teaspoon vanilla. Place gelatine over boiling water to dissolve it. When cool, pour it over the cream and beat and put in a mold. When ready to serve, turn out and sprinkle with chopped nuts. Will serve 10 or 12 persons.

Mrs. Shirley.

Strawberry Cream

Hull and mash 1 quart of strawberries. Sprinkle over them 1 cup sugar and let stand until sugar is dissolved. Strain through cheese

cloth to remove seeds, but let as much pulp go through as will. Add juice of 1 lemon and $\frac{1}{2}$ box gelatine soaked in $\frac{1}{2}$ cup cold water then dissolved in $\frac{1}{2}$ cup boiling water, turn into shallow pan, set in ice water and stir as it cools and begins to thicken. Have ready 1 cup thick cream whipped stiff and when mixture begins to stiffen, fold in the cream. Whip and pour into small molds or glasses and serve with delicate white cake.

Mary Cahill.

Chocolate Pudding

One quart milk, 2 squares chocolate, 1 cup sugar, $\frac{1}{2}$ box Knox's gelatine. Cook together five minutes, then put away to cool. When cool add the beaten whites of 3 eggs. Flavor and serve with cream.

J. M. Newton.

Fig Pudding

One pound figs, 1 cup sugar, $\frac{1}{2}$ box gelatine. Boil the figs one hour in 1 quart of water. Add sugar and gelatine. Put in a mold to cool. Serve with cream.

J. Mabel Newton.

Cocoanut Pudding

One scant cup cocoanut, 1 slice of bread, 1 scant cup sugar, 1 pint or little less of sweet milk, piece of butter size of a walnut, 3 eggs. Save whites for the top. Bake 20 minutes. Mrs. Henry Haynes.

Baked Apple Dumplings

One and one-half cups flour, 1 heaping teaspoon baking powder, 3 tablespoons butter rubbed in the flour. Wet with milk as soft as you can roll. Roll about $\frac{1}{4}$ inch thick and cut into fine squares. Put $\frac{1}{2}$ good sized apple in center of squares. Sauce: One large cup sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ tablespoon flour. Rub together. When well mixed, add $1\frac{1}{2}$ cups boiling water. Cook. When cooked, place dumplings in sauce and bake $\frac{3}{4}$ hour.

Mrs. Theodore M. Carlisle.

Omelet Souffle

Break 6 eggs. Beat the yolks and mix with them 1 teaspoon flour, a little powdered sugar and a little salt. Beat whites to a firm froth and mix lightly with the yolks. Pour into well buttered baking dish and bake in quick oven. When well risen and lightly browned it is done.

F. W. Austin.

French Pudding

One egg, 1 cup sugar, 1 cup milk, $\frac{1}{2}$ cup butter, 2 cups flour, 2 teaspoons baking powder. Stir butter, sugar and egg together. Add other ingredients. Bake in loaf. Serve hot with hot chocolate sauce. This will serve eight.

Mr. W. W. Fenno.

Apple Pudding

One pint flour, 2 heaping teaspoons baking powder, 1 small teaspoon salt, 2 heaping tablespoons butter. Mix butter through flour thoroughly as for baking powder biscuit crust. Put pudding dish two-thirds full of apples, cut into rather small pieces. Tart apples

are best. Add 2 tablespoons brown sugar, cinnamon and a few pieces of butter on top. Put batter over the apples and bake about $\frac{3}{4}$ hour. Serve with brown sugar pudding sauce given.

Mrs. W. E. Lauderdale.

Caramel Custard

Put $\frac{1}{2}$ cup sugar in agate pan. Stir until it melts and becomes a light brown. Take from fire and add pint of hot milk. Heat again until all is mixed. Add 2 beaten eggs, a pinch of salt and 1 scant teaspoon of vanilla. Pour into mould and bake in pan of hot water until firm in center. Generally takes about one hour. Serve with whipped cream.

Mrs. Hugh Campbell.

Angel Pudding

One quart milk, 1 box Cox's gelatine put in milk. Add 1 cup sugar after milk is scalded. Add beaten yolks of 4 eggs and stir five minutes. Remove from fire, flavor with vanilla. Add beaten whites, beat. Set on ice. Serve with whipped cream. Alice C. Stevens.

Roley Poley Pudding

One and one-half pints flour, 2 teaspoons baking powder, salt, lard size of an egg, milk enough to roll it nicely. Roll an inch thick and spread with jam or fruit. Roll together like a jelly cake and steam 2 hours.

Mrs. George Tombs.

Washington Pie

One cup sugar, $\frac{1}{4}$ cup butter, 1 egg, 1 cup milk, $1\frac{1}{2}$ cups flour, $1\frac{1}{2}$ teaspoons baking powder. Bake in two layers. Spread jam between layers and serve with cream.

Celia Conlin.

Apricot Pudding

One can preserved apricots. Let simmer for half an hour with a little sugar. When very tender, beat with a fork and mix in a few small sponge cakes crumbled. Beat 3 eggs in half a pint of milk and mix with the apricots. Pour into a mould wet with cold water, cover, and bake in a hot oven for an hour. Turn out and serve hot.

Souffle

One cup scalded milk, 2 tablespoons butter, 2 tablespoons flour, 4 eggs. Mix flour with a little of the cold milk taken out of the cup before scalding and stir thoroughly into the hot milk. Cook 4 minutes. Take off the fire and add butter and yolks of eggs well beaten after it has cooled for a few minutes. Just before putting in the oven add the whites of the eggs beaten to a stiff froth. Stir in gently but quickly and bake in a moderate oven 30 minutes.

Chocolate Souffle

To the above plain soufflé add 3 tablespoons grated and melted chocolate and 2 tablespoons sugar. Serve with whipped cream.

Batter Pudding

One pint milk, 4 eggs, 4 tablespoons flour, a little salt. Take out enough of the milk to wet the flour and bring the remainder of the milk to a boil. Stir the mixed flour with it and cook 3 or 4 minutes. Let it cool a little so as not to scald the eggs. Now add yolks of eggs well beaten and, just as you put it in the oven, add whites beaten to a stiff froth. To be eaten with butter and sugar creamed and flavored according to taste.

Graham Pudding

Two and one-half cups graham flour, 1 cup milk, 1 cup molasses, 1 cup currants or seeded raisins, 2 small teaspoons soda, a little salt. Steam 2 hours. Serve with lemon or wine sauce Bertha Fuller.

Apple Porcupine

Make a syrup in proportion of 2 cups sugar to 1 cup water. Boil for 7 minutes. Peel and core apples. Cook in syrup until soft. Blanch and halve almonds. Garnish each apple with about 9 almonds; fill with the cavities with jelly, marmalade or preserved fruit. Serve with flavored whipped cream.

Neapolitan Baskets

Bake sponge cake in gem pans. Cool and remove centers. Fill with sweetened whipped cream, $\frac{1}{2}$ of which has been flavored with chocolate melted with boiling water. Garnish with Angelica, making handles of the same.

Sterling Sauce

One-half cup butter, 1 cup brown sugar, 1 teaspoon vanilla, 4 tablespoons cream or milk. Cream butter, add sugar gradually, and milk and flavoring drop by drop to avoid separation.

E. D. Newton.

Lemon Sauce for Suet Pudding

Juice and grated rind of one lemon, 2 tablespoons flour, a piece of butter the size of a small egg, 1 pint of hot water, sugar to taste. Mix smooth the butter and flour, add the lemon and last the hot water. Sweeten and cook until thick.

Mrs. L. C. Morey.

Cocoa Pudding

1 heaping tablespoon flour, 3 heaping tablespoons cocoa, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup boiling water, butter size of walnut, 1 teaspoon vanilla. Mix flour, cocoa, sugar. Pour hot water slowly on mixture. Cook until smooth and thick. Add butter and vanilla. Serve cold with whipped cream.

Mrs. T. M. Carlisle.

Apple Tapioca

Pour 1 pint boiling water over 1 cup tapioca and cook until clear and thick. Add $\frac{1}{2}$ cup sugar, butter size of walnut. Pour over cored apples and bake 1 hour. Serve with sugar and cream.

Mrs. Carlisle.

Amber Pudding

½ pint cold boiled rice, ½ pint milk, mixed with beaten whites of 2 eggs, 1 tablespoon sugar. Butter pudding dish, put in layer of rice mixture, then layer drained apricots, etc., fruit on top. Bake 15 minutes in hot oven, cover with meringue and bake light brown. Serve with sauce made of ½ pint juice of apricots, 1 tablespoon butter, 1 tablespoon flour.

Mrs. E. S. Boardman.

Chocolate Rice Pudding

Scald 2 cups milk and add ¼ cup rice, 1-3 teaspoon salt. Cook until rice is soft. Add 1 tablespoon butter, 1-3 cup sugar, 1 square melted unsweetened chocolate, ½ teaspoon vanilla, ½ cup raisins seeded and cut in pieces. Cut and fold in whites 2 eggs beaten stiff and ½ cup heavy cream beaten stiff. Turn into buttered baking dish and bake in moderate oven 20 minutes.

A. Finley.

Indian Pudding

Scald 1 quart milk in double boiler. Sift in ½ cup corn meal. Scald, take from fire and add 2 well beaten eggs, ½ cup molasses, 1 teacup sugar, ½ cup butter, ½ teaspoon ginger, 1 teaspoon cinnamon, ½ pint sweet cream. Bake 3 hours, covered the first hour.

Alice C. Stevens.

Delicious Dessert

1 egg, ¼ cup butter, ½ cup sugar. Stir well and add ¼ cup molasses, 1 level teaspoon soda, ¼ teaspoon cinnamon, 1 cup flour. Last, add ½ cup boiling water. Bake about ½ hour. Serve warm with whipped cream.

Mrs. Elbert Foland.

Chocolate Roll

3 eggs separated, beat yolks lightly, add ½ cup powdered sugar, 1 rounded tablespoon cocoa. Then add whites beaten stiff. Bake in cake pan about 20 minutes in oven not too hot. Put on napkin and roll once. Serve with chocolate sauce and whipped cream.

Josephine France.

Graham Pudding

½ cup graham flour, 2½ cups water, ¾ cup sugar, ½ pound walnut meats, ½ pound figs, ¼ teaspoon cinnamon, ½ teaspoon salt. Put flour, salt and sugar in double boiler, add water slowly. Cook 1 hour, add figs and nuts cut in pieces, and cinnamon and cook 15 minutes longer. Serve cold with whipped cream.

Mrs. E. R. Bosley.

Soft Chocolate Pudding

½ pint milk, 1½ squares chocolate. Heat together to boiling point. Pour over ½ cup sugar, yolks of 2 eggs and 1 tablespoon cornstarch beaten together. Cook until thick, then fold in beaten whites when cool and vanilla. Serve with cream or salted peanuts.

M. H. Sherlock.

Bread Tarts

1 cup sugar, $\frac{3}{4}$ cup milk, 1 egg, 3 tablespoons brandy. Beat together and dip sandwiches made with jelly in this sauce and brown slightly in spider. Serve with whipped cream. Josephine France.

Tapioca Pudding

Soak 4 tablespoons pearl tapioca in water over night. Put tapioca into a quart of milk in double boiler and cook $\frac{1}{2}$ hour. Beat yolks of 4 eggs with 1 cup sugar, add to milk and cook exactly 10 minutes longer. If desired 3 tablespoons coconut may be added to yolks and sugar. Add vanilla, use whites for meringue. Mrs. T. Erwin.

Kisses

Whites of 4 eggs beaten stiff, 1 teaspoon vanilla, 1 teaspoon vinegar, 1 cup fine sugar. Bake slowly about 50 minutes. Tops can be cut out and fruit served in them. Mrs. G. C. Kingsley.

Pudding Sauce

Two cups sugar (1 white and 1 brown), 2-3 cup butter, 2 tablespoons flour, a little nutmeg. Put in a spider and let it cook through, stirring all the time to avoid burning. When hot add 1 quart boiling water and cook until it thickens. Edith Morey.

Cream Sauce for Pudding

One egg, 1 cup powdered sugar, 1 tablespoon butter melted. Beat egg and stir in sugar and butter. Flavor to taste.

Sara A. Goheen.

Pudding Sauce

One good cup brown sugar, 1-3 cup butter, 2 tablespoons flour rubbed in dry sugar. A little nutmeg. Add 1 coffee cup hot water. Use any flavoring desired. Cook thoroughly. If too thick add a little more water. Mrs. W. E. Lauderdale.

Foamy Sauce

One-half cup butter, 1 cup powdered sugar, whites of 2 eggs, $\frac{1}{4}$ cup boiling water, vanilla. Cream butter and sugar and add egg well beaten and water. Heat over hot water and beat until frothy. Remove and serve immediately.

FROZEN DESSERTS

General Directions for Ice Cream

One quart cream. Heat one pint of milk in double boiler. Add 2 tablespoons flour moistened with a little cold milk. Cook until it thickens. Cool. Add to cream which has been whipped a little. Flavor and freeze.

Coffee Ice Cream

Beat 1 cup white sugar with the yolks of 4 or 5 eggs. Pour $\frac{3}{4}$ pint boiling water on $\frac{1}{2}$ cup finely ground coffee and make same as for strong coffee. Drain off and let settle, then turn good coffee on the eggs and sugar. Cook carefully until it begins to thicken. Then cool, add 3 pints rich cream and freeze. Mrs. W. E. Lauderdale.

Strawberry Ice Cream

Three pints cream, 2 quarts berries, 2 cups sugar. Cover berries with sugar and let stand 2 hours. Mash and squeeze through a cheese cloth and add a little salt. Freeze cream to a consistency of mush, then add fruit juice and continue freezing. Mary Cahill.

Mousse

One pint cream, 1 cup pulverized sugar sifted, flavor. Beat all together and put in mould and freeze. Serve with chocolate sauce or Melba sauce. Mrs. Edward Chapin.

Macaroon Mousse

Beat 1 pint cream stiff. Roll $\frac{1}{4}$ pound macaroons until fine, add to cream, sweeten to taste, flavor with vanilla and pour into moulds and pack in ice and salt. Set out doors for about 3 hours.

Mrs. Frank Bascom.

Maple Mousse

One pint cream, 1 egg, 2 cups maple syrup, cold. Whip cream stiff. Beat egg thoroughly, then gradually add syrup to egg. Pour this mixture slowly into the whipped cream and stir thoroughly. Pack in ice and salt and let stand 3 hours. Mrs. Elbert Foland.

Peach Mousse

One cup rich cream, $\frac{1}{2}$ cup sugar, 1 cup peach pulp, 1 egg, white, 1 lemon. Beat the white of the egg until stiff and dry, fold in carefully one cup of peach pulp. Whip cream stiff, add this with sugar and lemon juice to the egg and peach. Pack in ice and salt for 4 hours. Mrs. W. Fowler Bucke.

Chocolate Sauce

One tablespoon cornstarch and flour mixed with nearly a cup of sugar. Boil together with about a cup of boiling water, then add $\frac{3}{4}$ cup grated chocolate and vanilla stirring all the while.

Orange Plombiere

Strain the juice of 6 oranges and grate the rind of 1 into a cup of water. Add $1\frac{1}{4}$ cups granulated sugar, freeze to a mush. Then add one pint of cream and freeze stiff. Mary Bloodgood.

Lemon Velvet

One quart milk, 2 cups granulated sugar, juice of 3 lemons, 1 cup cream, whites of 2 eggs. Put milk, cream and sugar in freezer, when chilled add the juice of the lemons and the whites of the eggs well beaten. Freeze. Mrs. B. M. Hibbard.

Peach Ice

Two quarts fresh peaches, 3 cups sugar, 1 cup water. Cut peaches fine. Boil sugar and water, until it is almost ready to hair. Pour over peaches. Cool and freeze. Alice C. Stevens.

Frozen Pudding

Two and one-half cups milk, 1 cup heavy cream, 1 cup sugar, $\frac{1}{4}$ cup rum or sherry, 2 eggs, 1 cup candied fruit, $\frac{1}{8}$ teaspoon salt and nuts. Make custard of milk, sugar, eggs and salt. Strain, cool and add cream and freeze. When frozen stir in other ingredients and pack. Mrs. E. R. Bosley.

Lemon Ice

One quart water, 2 cups sugar, 3 lemons to a quart, whites of 2 eggs, strain juice of lemons. Make a syrup of sugar and water, boiling until it is just ready to hair. For strawberry ice use the above receipt, adding juice of 1 quart of berries. Florence H. Stevens.

Cranberry Ice

Two quarts cranberries, 2 quarts water. Boil until berries are soft. Strain. Place again over fire. Add 2 pounds sugar, juice of 2 lemons, and 2 oranges. Boil a few minutes. Cool and freeze. This may be served in sherbet cups with turkey.

Niagara Grape Sherbet

Syrup: 4 pounds Niagara grapes, $2\frac{1}{2}$ pounds sugar, $1\frac{1}{2}$ ounces cream tartar, 1 quart water. Mash and let stand 24 hours. Strain. Add equal weight sugar. Let come to boiling point. Put in bottles. Sherbet: Juice of 3 lemons, 1 pint of the above syrup 1 quart of water; freeze. Add a little green vegetable coloring matter, if desired. Mrs. Otto M. Hopkins.

Chocolate Mint Ice Cream

Scald 1 pint milk, add $\frac{1}{2}$ pound grated sweet chocolate and cook over hot water until thick and smooth. Beat 4 eggs until light and

add cup sugar, $\frac{1}{8}$ teaspoon salt, 1 cup cream, 2 tablespoons vanilla or brandy or 1 tablespoon each. Mix two together and freeze. Mint filling for above: One cup thick cream, 1 cup milk or 2 cups thin cream, $\frac{1}{2}$ cup sugar, 5 tablespoons Creme de Menthe, freeze. Line a mould with frozen chocolate mixture. Put the mint filling in the center and cover with chocolate cream. Let stand 2 hours packed in ice and salt.

Edna Colony.

Angel Parfait

One-half cup sugar, $\frac{1}{2}$ cup water. Boil until it threads and pour slowly onto the stiffly beaten whites of 3 eggs. When cold add 1 pint cream whipped stiff. Flavor. Pack in ice and salt and let stand 5 hours.

Mrs. C. F. Austin.

Grape Juice Sherbet

For 1 quart of sherbet, use juice of 3 lemons, 1 cup sugar and almost 1 pint of water, making a strong lemonade. Stir into this $\frac{1}{2}$ pint of grape juice properly sweetened. Place in freezer and partly freeze, then remove cover and add beaten white of 1 egg. Finish freezing pack and let stand for at least one hour.

O. R.

Chocolate Ice Cream

One quart milk, 1 cup sugar scalded together. In a dish put 1 cup sugar, 4 squares Baker's Chocolate and 2 rounded tablespoons flour. When milk is hot pour on the dry ingredients and stir until smooth and thick. Flavor with vanilla, cool and add 1 quart of cream. Freeze.

Mrs. L. C. O'Connor.

Peppermint Ice Cream

1 pound old fashioned peppermint stick candy. Soak in 1 quart milk over night. Freeze with 1 quart cream.

Mrs. Chas. Newton.

Ice Cream

Put 1 quart milk and 1 small can of evaporated milk together in a double boiler. When heated until there is a little scum over the top, mix in the following: 1 large tablespoon granulated sugar into which 1 level tablespoon flour has been mixed while dry. Add 2 whole eggs, well beaten, and 1 teaspoon vanilla. Add eggs and vanilla while mixture is cold or when first put on the fire. Cook until smooth. Cool and freeze.

A. Finley.

Lemon Velvet

3 pints milk or cream, 1 pint sugar, juice 4 lemons, chill milk and sugar in freezer, then add lemon juice and freeze quickly.

Mrs. H. W. Lowe.

Caramel Sauce for Ice Cream

Butter inside of sauce pan, add 2 ounces unsweetened chocolate. Melt over hot water. Add 1 pint brown sugar, mix thoroughly. Then add 2 tablespoons butter, $\frac{1}{2}$ cup cream. Cook until mixture forms soft ball in cold water. Take from stove, add 1 teaspoon vanilla. Pour while hot over each dish of ice cream.

Mrs. H. W. Lowe.

CAKES

Angel Cake

One glass flour (measure in thin glass), $1\frac{1}{2}$ glass granulated sugar, 11 large eggs or 12 medium size, 1 teaspoon cream tartar, $\frac{1}{4}$ teaspoon baking powder, pinch of salt on whites of eggs. Sift flour 4 times before measuring. Put cream of tartar and baking powder in flour. Sift sugar twice before measuring. Beat whites of eggs stiff. Have everything ready to sift flour and sugar into eggs, without stopping the beating. Flavor. Put in tin. Run spoon around to make dough cling to sides of tin. Bake in moderate oven one hour or more. When baked invert pan to cool. Mrs. E. J. Forbes.

Angel Food

Three-fourths cup granulated sugar, $\frac{1}{2}$ cup flour, whites of 6 eggs, $\frac{1}{2}$ teaspoon cream tartar, flavor. When whites of eggs are half beaten add cream of tartar. Beat stiff. Sift sugar and flour several times. Fold eggs and sugar together. Add flour. Flavor. Bake in moderate oven in unbuttered tin about 30 minutes. Invert to cool. Mrs. B. M. Hibbard.

Sponge Cake

Six eggs, 2 scant cups sugar, $1\frac{1}{2}$ cups flour. Boil sugar with $\frac{1}{2}$ cup boiling water until it will form a soft ball in cold water. Beat whites and yolks separately and then together. Pour hot sugar over eggs gradually. Beat until nearly cold. Add 1 teaspoon vanilla. Fold the flour in carefully. Bake in a moderate oven. Invert tin when taken from oven. Mrs. Charles Newton.

Sponge Cake

Five eggs, 2 cups sugar, $\frac{1}{2}$ cup warm water, juice and grated rind of $\frac{1}{2}$ lemon, 2 full cups flour, 2 teaspoons baking powder. Beat sugar and yolks together until very light and creamy. Add warm water and lemon, then whites of eggs beaten light and lastly flour mixed with baking powder, sprinkling it in and lightly folding, not stirring it in. Bake in moderate oven. Mary Cahill.

Sponge Cake

Two eggs, 1 cup granulated sugar, 1 cup flour, 1 teaspoon cream tartar, $\frac{1}{2}$ cup boiling milk. Beat eggs well, add sugar sifted once, then flour sifted 4 times with cream of tartar. Stir boiling milk in last, very slowly. Flavor. Mrs. Theodore Olmstead.

Molasses Sponge Cake

One cup New Orleans molasses, 1 heaping tablespoon sugar, yolk of 1 egg, 2 cups flour, 1 cup hot water with teaspoon soda, vanilla. Bake in 2 layers. Make a boiled icing and add chopped raisins.

Mrs. W. J. Corris, Jr.

Sunshine Cake

One cup sugar, 1 cup flour, 7 eggs, $\frac{1}{2}$ teaspoon cream tartar, flavor. Sift sugar and flour several times. Beat yolks to a cream. When whites are half beaten add cream of tartar and beat stiff. Fold yolks of eggs and sugar together. Add flour and whites of eggs last. Bake about 40 minutes in an unbuttered tin. Invert to cool.

Mrs. Hibbard.

One Egg Cake

One egg, 1 cup sugar, $\frac{1}{2}$ cup milk, 4 tablespoons butter, 2 cups flour, 2 teaspoons baking powder, flavoring.

Mrs. Carpenter.

Feather Cake

One and one-half cups of sugar, 2 eggs, 2 tablespoons butter, 1 cup sweet milk, 2 heaping teaspoons baking powder, 2 cups flour. Beat eggs, add sugar, then melted butter, milk, baking powder in flour, beating thoroughly after adding each ingredient.

Mrs. W. H. Leadingham.

White Cake

One scant cup butter, 2 cups sugar, cream thoroughly, with hand, until nearly the consistency of cream. Add alternately, a little of each at a time, 1 cup milk and 3 full cups sifted flour with 2 rounded teaspoons baking powder added to last cup of flour. Beat whites of 6 eggs to stiff froth and add last. Beat thoroughly taking care not to stir cake after beating, as this breaks the air bubbles. Flavor to taste, and bake in a moderately hot oven. This makes 2 good sized loaves.

Mrs. G. B. Adams.

Cream Cake

One and one-half cups flour, 2 teaspoons baking powder, 1 cup sugar, 1 egg and 1 yolk in cup. Fill up cup with cream. Vanilla. Mix all together and bake in 2 layers in quick oven.

Mrs. Fred Westfall.

Never Fail Cake

One cup sugar, 5 tablespoons melted butter, 2 eggs broken into cup, fill cup with milk, 2 cups flour, 2 teaspoons baking powder, vanilla. stir all together. Bake in loaf or layers. Nuts, raisins or $\frac{1}{4}$ bar of chocolate may be added.

Mrs. L. C. O'Connor.

Three Egg Cake

One cup sugar, 3 eggs, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sweet milk, 2 cups flour, 3 even teaspoons baking powder, flavor. Cream butter and sugar. Add well beaten yolks, milk and flour, whites last, flavor. Bake in layers.

Mrs. B. M. Hibbard.

Hickory Nut Cake

Two cups sugar, 1 cup butter, 1 cup sweet milk, 3 cups flour, 1 cup nut meats, 2 teaspoons baking powder, 4 eggs beaten separately. Cream sugar, butter and yolks of eggs, add milk, nut meats and flour, whites of eggs beaten stiff.

Mrs. K. Meach.

Cream Layer Cake

One-half cup butter, 1 cup sugar, 1 whole egg and yolk of another, 1 cup sweet milk, 2 cups flour, 2 teaspoons baking powder. Cream butter, add sugar, egg well beaten, then milk and flour. Filling: One teaspoon flour, 1 whole egg well beaten, 1 cup rich milk, $\frac{1}{2}$ cup sugar, flavoring. Blend flour with a little milk, add beaten egg, remainder of milk, sugar and flavoring. Cool and spread when cake is cold. Frost with cooked icing.

Mrs. Hunter Black.

Buffalo Cream Cake

One egg, 2 tablespoons butter, 1 cup sugar, 1 cup milk, 2 cups flour, 2 teaspoons baking powder, flavor. Bake in 2 layers. Filling: Two eggs, 1 cup sugar, 2 tablespoons cornstarch. Beat all together. Boil 1 pint milk, flavored with vanilla. Add mixture, stirring until it thickens. Add 1 tablespoon butter before it cools.

Mrs. Eugene Scheffer.

French Cake

Two cups sugar, $\frac{1}{2}$ cup butter (scant), 1 cup milk, 3 eggs beaten separately, 3 cups sifted flour, 2 teaspoons baking powder, salt and vanilla.

Mary Cahill.

Bread Cake

Four cups flour, 2-3 cup butter, 1 cup milk, $\frac{1}{2}$ compressed yeast cake. Mix and let rise over night. In the morning add 2 cups sugar, 2 eggs, beaten together, $\frac{1}{2}$ teaspoon soda and 1 cup raisins. Put in pans and let rise until light, then bake in a moderate oven about an hour.

Mary Cahill.

Checker-board Cake

One and one-half cups white sugar, $\frac{1}{2}$ cup butter, 1 cup sweet milk, $1\frac{1}{2}$ cups flour, 2 teaspoons baking powder, vanilla, whites of 3 eggs. Cream butter and sugar, add whites beaten light, then milk, flour and baking powder, vanilla. To $\frac{1}{2}$ batter add 3 tablespoons melted chocolate. Fill outer edge of tin with dark batter. Put a portion of white batter next, having dark batter for center. Second tin reverse the order. This will make three layers. Use chocolate filling.

Mrs. Landon.

Black Chocolate Cake

One-third cup butter (scant), 3 eggs, $1\frac{1}{2}$ cups sugar, $\frac{7}{8}$ cup sweet milk, 2 teaspoons baking powder, 1 teaspoon vanilla, 2 squares of chocolate or 4 tablespoons cocoa, $1\frac{1}{2}$ cups flour. Cream butter, add $\frac{1}{2}$ the sugar. Add melted chocolate to the rest of the sugar. Combine the mixture. Add other ingredients in usual order. Always add chocolate cold.

J. M. Conlon.

Apple Sauce Cake

One and one-half cups apple sauce, 1 cup brown sugar, $\frac{1}{2}$ cup butter (scant), 2 cups flour, 1 teaspoon soda, dissolved in a little hot water, 1 teaspoon cloves, 1 teaspoon cinnamon, 1 cup chopped raisins, chopped nuts if desired.

M. L. Russell.

One Egg Mocha Cake

One cup sugar, 1 tablespoon butter, 1 egg, $\frac{3}{4}$ cup milk, $\frac{1}{4}$ teaspoon salt, 1 cup flour, 1 rounded teaspoon baking powder, 2 squares Baker's chocolate, vanilla. Cream butter and sugar, add yolk of egg, milk, then flour in which has been sifted baking powder. Melt chocolate. Add white of egg well beaten.

Mary Hopkins.

Spice Chocolate Cake

Two cups brown sugar, 1 cup rich sour milk, 2 whole eggs or 4 yolks, 2 cups flour, 1 teaspoon soda in flour, 2 squares chocolate, grated, $\frac{1}{4}$ nutmeg, a little cinnamon and cloves.

Nellie Armstrong.

Chocolate Cake

Two cups white sugar, $\frac{1}{2}$ cup butter, 2 squares chocolate dissolved in $\frac{1}{2}$ cup boiling water, 2 eggs, $\frac{3}{4}$ cup sour milk, 1 teaspoon soda, $2\frac{1}{2}$ cups flour. Icing: 1 cup pulverized sugar, 1 tablespoon butter, 2 tablespoons cocoa, 2 tablespoons boiling water.

Julia Frazer.

Chocolate Cake

Make a dressing of 5 tablespoons sugar and 5 of water. Let come to a boil. Add half a bar of Baker's chocolate. Stir until smooth. Let cool to add to butter and sugar. Cream $1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup butter. Add chocolate dressing, yolks 3 eggs, $\frac{3}{4}$ cup milk, $\frac{1}{2}$ teaspoon soda dissolved in a little water, $1\frac{3}{4}$ cups flour, 1 teaspoon fresh cream of tartar, whites of 3 eggs, vanilla. Bake in 2 or 3 layers. Frost with fudge or other frosting.

Mrs. L. C. O'Connor.

Sour Cream Chocolate Cake

Beat 3 eggs, whites and yolks separately. To the yolks add $1\frac{1}{4}$ cups sugar, $\frac{1}{2}$ teacup sour cream, 1 large cup of flour, $\frac{1}{4}$ pound of unsweetened chocolate melted with a second $\frac{1}{2}$ cup of sour cream, 1 teaspoon vanilla, a little salt, the beaten whites, and 1 teaspoon soda dissolved in a little boiling water. Bake in layers and put icing between.

Mrs. W. M. Shirley.

Devil's Food Cake

Half cup butter, 2 cups sugar, 4 eggs, 1 cup milk, 2 and 1-3 cups flour, 2 teaspoons baking powder, $\frac{1}{2}$ teaspoon vanilla, 2 squares chocolate. Cream butter. Add gradually $\frac{1}{2}$ the sugar, beat yolks. Add remaining sugar. Add alternately milk and flour to which baking powder has been added. Beaten whites, chocolate and vanilla. Bake 45 minutes in angel cake tin. Frost with a boiled icing.

Mrs. J. W. Cowan.

Molasses Cake

One cup molasses, 3 tablespoons sugar, 1 egg and 1 yolk, 1 cup sour cream, 2 cups flour, 1 teaspoon soda, raisins, spices.

Mrs. Fred Westfall.

Soft Molasses Cake

Two cups well sifted flour, 1 cup molasses, 1 well beaten egg, 4 tablespoons melted butter, $\frac{1}{2}$ teaspoon cinnamon, a little salt, 1 teaspoon soda, dissolved in 8 tablespoons boiling water, 1 teaspoon ginger.

Mrs. Staley.

Sponge Cake Gingerbread

One cup molasses, 1 tablespoon ginger, 2 cups flour, 5 tablespoons melted lard, unch salt. Stir all together. Add 1 cup boiling water with 1 teaspoon soda dissolved in it. Makes 2 small loaves.

Mrs. Morey.

Gingerbread

Half cup brown sugar, 1 cup hot water, $\frac{1}{2}$ cup butter, 1 teaspoon cinnamon, 1 cup molasses, pinch salt, cloves and ginger if desired, 1 dessert spoon soda in 2 cups flour. Mix in order given. Bake $\frac{1}{2}$ hour in hot oven.

Miss Stanley.

Black Fruit Cake

One lb. sugar, 1 lb. butter, 1 lb. flour, 12 eggs, 3 lbs. currants, well dredged, 4 lbs. raisins, chopped, $\frac{1}{2}$ lb. citron, (sliced fine), 1 tablespoon cinnamon, 2 teaspoons nutmeg, 1 scant teaspoon cloves. Cream sugar and butter with spices. Add well beaten eggs, flour and fruit. Bake in moderate oven 3 or 4 hours. Makes 2 large loaves.

Mrs. Morey.

Coffee Cake

Two cups brown sugar, 1 cup molasses, 4 cups flour, 1 cup butter, 1 cup strong coffee, 4 eggs, 2 lbs. raisins, 2 lbs. currants, $\frac{1}{2}$ lb. citron, 2 teaspoons soda, 2 teaspoons cinnamon, 1 teaspoon cloves, 2 grated nutmegs. Bake in slow oven 3 hours.

Mrs. Landon.

Maple Sugar Fruit Cake

Two cups brown sugar, 1 cup butter, 2 cups sour milk, 2 eggs, beaten, 1 tablespoon soda in milk, 1 cup raisins, 1 cup currants, 4 cups flour, 2 or 3 squares Baker's chocolate melted, or $\frac{1}{2}$ cup cocoa. Spices to taste.

Mrs. E. R. Bosley.

Fruit Cake

One lb. butter, 1 lb. sugar, 1 lb. flour, 1 pt. brandy, 1 teacup boiled cider, 1 pt. molasses, 10 large or 12 small eggs, 4 lbs. raisins, $\frac{1}{2}$ lb. citron, 1 lb. currants, 2 $\frac{1}{2}$ lbs. figs, 1 lb. dates, 1 lb. almonds, rinds and juice of 3 oranges, 1 tablespoon vanilla, 2 nutmegs, 1 tablespoon cloves, 1 tablespoon ginger, 4 tablespoons cinnamon. Cream butter, sugar and yolks of eggs. Add whites, well beaten. Mix softly. Add molasses, then flour, (sifted twice), spices, orange juice, boiled cider,

and vanilla. Then fruit, leaving almonds and brandy last. This makes 6 small loaves. Bake in moderate oven $2\frac{1}{2}$ hours.

Luna Perrin.

Quick Coffee Cake

Cream $\frac{1}{4}$ cup butter with $\frac{1}{2}$ cup sugar. Add 1 beaten egg, $\frac{1}{2}$ cup milk, 1 saltspoon of salt, $1\frac{1}{2}$ cups flour sifted, with 1 teaspoon baking powder. Bake in shallow tins, pouring in the batter about 1 inch thick. Dot with bits of butter about 1 inch apart, and sprinkle generously with sugar and cinnamon. Serve warm with coffee.

Mrs. Hugh Campbell.

Plain Layer Cake

One-third cup butter, 1 cup sugar, 1 teaspoon vanilla, yolks of 2 eggs, $1\frac{1}{2}$ cups pastry flour, 1 heaping teaspoon baking powder, $\frac{1}{2}$ cup milk, whites of 2 eggs, a little salt.

M. G. W.

Sunshine Cake

Whites of 11 eggs, yolks of 6 eggs, $1\frac{1}{2}$ cups sugar, 1 cup flour after sifting, 1 teaspoon cream tartar. Sift flour and cream tartar and sugar five times. Flavor to taste.

Mrs. Harlow.

White Cake

Whites of 2 eggs, 2 rounded tablespoons of butter and lard ($\frac{1}{2}$ of butter and $\frac{1}{2}$ of lard), 1 cup sugar, 1 cup sweet milk, 2 cups flour after sifting, 2 teaspoons baking powder. Flavor to taste. Put the above ingredients in order given, together, and beat hard 5 minutes. Bake in a loaf or two layers, in a moderate oven.

Mr. W. W. Fenno.

Spice Cake

One cup brown sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup milk, 2 eggs, 1 teaspoon nutmeg, 1 teaspoon cinnamon, 1 teaspoon cloves, 1 cup raisins, 1 and 2-3 cups flour, 2 teaspoons baking powder. Add whites of eggs last.

Mrs. G. C. Kingsley.

White Cake

Cream 1 level tablespoon butter, 1 level tablespoon lard, 1 full cup sugar. Add 1 full cup sweet milk, 2 cups pastry flour, 3 teaspoons baking powder. Flavor and beat hard for 3 or 4 minutes. Then fold in stiffly beaten whites of 3 eggs and bake in slow oven about 45 minutes. Flour should be sifted once before measured, then sift 4 times and add baking powder last and sift into cake.

Mrs. Minckler.

Orange Cake

One and one-half cups sugar, 4 eggs, beat together thoroughly, $\frac{1}{2}$ cup cold water, 2 small cups sifted pastry flour, 2 teaspoons baking powder. Add flour and a small $\frac{1}{2}$ cup butter, melted, last. Beat all the time while mixing. Bake in large sheet or layer. Use a boiled white frosting with grated rind of orange.

Mrs. Hopkins.

Black Chocolate Cake

One cup sugar, $\frac{1}{2}$ cup butter (scant), 2 eggs, $\frac{1}{2}$ cup sweet milk, $1\frac{1}{2}$ cups flour, 2 teaspoons baking powder, 2 squares chocolate melted and stirred into sugar, eggs and butter before milk is added.

Mrs. L. A. Hilliard.

Date Cake

One cup dates cut in pieces, pour 1 cup boiling water over them, add 1 teaspoon soda, 1 egg, $\frac{1}{2}$ cup butter, $\frac{3}{4}$ cup sugar. Add the dates, $1\frac{1}{2}$ cups flour, $\frac{1}{2}$ cups nut meats which have been sprinkled with salt.

Mrs. C. H. Webb.

Solid Chocolate Cake

Two eggs, 1 cup granulated sugar, $\frac{1}{2}$ cup sour milk, $\frac{1}{2}$ cup shortening, 1 teaspoon soda, $\frac{1}{2}$ cup chocolate—fill up cup with warm water, salt, $1\frac{3}{4}$ cups flour, vanilla.

Mrs. C. Lang.

White Cake

$\frac{1}{2}$ cup butter, 2 cups sugar, 1 cup sweet milk, $2\frac{1}{2}$ cups Swansdown flour, 3 teaspoons baking powder in flour. Beat well, then fold in beaten whites of 5 eggs. Flavor with vanilla. Put in cool oven first 15 minutes, then increase heat.

Mrs. Hopkins.

Chocolate Cake

One and one-half cups flour, 1 cup sugar, 1 cup lobbered milk, 1 teaspoon soda, 1 yolk, 2 squares chocolate and 1 tablespoon butter, both melted, salt.

Mrs. F. E. Westfall.

Layer Cake

Three tablespoons butter, level, 1 cup sugar, 2 egg yolks, 1 and 2-3 cups flour, 4 teaspoons baking powder, 2-3 cup water, 2 egg whites, 1 teaspoon vanilla.

Mrs. Chas. Perrin.

ICINGS AND FILLINGS FOR CAKE

Boiled Icing

Two thirds cup sugar, 4 tablespoons water, (hot or warm), white of 1 egg, $\frac{1}{2}$ teaspoon vanilla, pinch salt. Boil sugar and water, watching carefully. Remove from fire just as soon as it hairs. Do not stir. Stir sugar and water before putting it over fire, but not while cooking. When sugar is cooked, beat egg stiff, adding a tiny pinch of salt. Beat the boiled sugar in slowly. Whip until creamy, about 10 or 15 minutes. Just before putting on cake, add $\frac{1}{2}$ teaspoon vanilla. This amount is for a small cake.

Mrs. Dan Barnard.

Boiled Frosting with Chocolate

One cup granulated sugar, $\frac{1}{4}$ cup water. Boil until it hairs. Pour slowly on the white of an egg beaten stiff. Frost the cake and then pour melted Baker's chocolate over it. Before it hardens entirely, cut through the chocolate.

Mrs. W. E. Booth.

Maple Frosting

One cup maple syrup, white of 1 egg. Boil syrup until it hairs; beat egg until very stiff, and pour syrup slowly on the beaten egg, beating all the time. Beat until thick enough to spread on the cake.

Annetta Green.

Fondant Icing for small Cakes

Cakes for dipping must be glazed. To glaze cakes:—Beat white of 1 egg and add 1 tablespoon powdered sugar; apply with a brush to top and sides. Let stand a few hours. To dip cakes:—Melt fondant over hot water and color and flavor as desired; stir to prevent crust from burning; take cake to be dipped on a three-tined fork, and dip and remove to board. Decorate with nut meats, cherries, or candied violets.

Mrs. J. W. Cowan.

Marshmallow Paste

Three-fourths cup sugar, $\frac{1}{4}$ cup milk, $\frac{1}{4}$ pound marshmallows, 2 tablespoons hot water, $\frac{1}{2}$ teaspoon vanilla. Put sugar and milk in saucepan, heat slowly to boiling point without stirring, and boil 6 minutes. Break marshmallows in pieces and melt in double boiler, add hot water and cook until smooth, then add hot syrup, stirring constantly. Beat until cool enough to spread and add vanilla.

Mrs. J. W. Cowan.

Chocolate Icing

One-half cup milk, 1 cup granulated sugar, 1 square chocolate or 2 tablespoons cocoa, $\frac{1}{2}$ teaspoon butter, 1 teaspoon vanilla. Let sugar, milk and chocolate boil together until it will form a ball when dropped in water. Remove from fire, add butter and vanilla, and beat until creamy. Spread over cake with broad-bladed knife.

J. M. Conlon.

Chocolate Cream Filling

For a two layer cake, melt 4 squares Baker's chocolate and spread top of one and bottom of other layer with it, and let it harden. Boil 2 cups pulverized sugar and $\frac{1}{2}$ cup milk for 5 minutes. Take from fire and beat until stiff. Flavor with vanilla and spread between the two layers of chocolate. Frost top of cake with boiled frosting or not, as you choose.

Mrs. G. B. Adams.

Chocolate Filling

Six tablespoons grated or shaved chocolate, 1 egg, beaten a little, 1 cup sugar, enough cream or milk to moisten chocolate. Boil until smooth and thick, and add 1 teaspoon vanilla.

M. G. W.

Pear and Fig Filling

Three lbs. pears, 3 lbs. sugar, 1 lb. figs, $\frac{1}{4}$ teaspoon salt, 2 lemons, $\frac{1}{4}$ teaspoon ginger. Chop pears and figs, slice lemons very thin, mix all together and cook until tender. Put in jelly glasses and seal.

Mrs. Fred Neff.

Sour Cream and Nut Filling

One cup sour cream, 1 cup sugar, 1 cup nut meats. Mix and let simmer until creamy and thick enough to spread.

Lemon Filling

Grated rind and juice of one lemon, $\frac{1}{2}$ cup boiling water, 1 egg, 2 tablespoons flour, sugar to taste. Beat the egg stiff, add flour, and when smooth add boiling water, lemon and sugar. Cook all together until thick. Coconut may be added.

Mrs. L. C. Morey.

Soft Chocolate Frosting for Layer Cake

One cup sugar, 1 cup milk, $\frac{1}{4}$ cake Baker's chocolate, 1 tablespoon cornstarch, 1 egg. Put this filling between the layers. Add white of egg to the little chocolate left in dish to frost top.

Mrs. S. V. Doty.

Chocolate Icing

Two squares chocolate, butter size of egg, melted together in double boiler. Add 4 tablespoons cream or rich milk. Take from fire and add $1\frac{1}{2}$ cups confectioner's sugar, $\frac{1}{2}$ teaspoon vanilla. Stir till smooth.

Mrs. L. A. Hilliard.

Orange Icing

One large cup confectionery sugar, grated rind 1 orange, small piece butter, juice of orange enough to make a smooth paste to spread on cake.

White Icing

Two cups sugar, water enough to cover well, boil until it hairs then add to stiffly beaten whites of 2 eggs and beat hard, flavor. If it hardens too quickly add 1 tablespoon boiling water and beat.

Mrs. Minckler.

Caramel Frosting

Two cups brown sugar, 1 cup milk, 2 tablespoons melted butter. Boil until mixture forms soft ball in cold water, stir until right consistency. If too stiff add few drops of cream.

Mrs. E. S. Boardman.

Uncooked Frosting for Mocha Cake

One cup powdered sugar, 2 heaping teaspoons cocoa, butter size of walnut, 2 tablespoons strong coffee. Vanilla., Mix thoroughly.

Mary Hopkins.

COOKIES, DOUGHNUTS AND WAFERS

Sugar Cookies

One cup sugar, 1 cup sour cream, $\frac{1}{2}$ cup butter, 1 teaspoon soda, 2 eggs, 3 cups flour, 2 teaspoons baking powder. Drop on buttered tins.

Mrs. W. R. Corris, Jr.

White Cookies

Two cups white sugar, 1 egg, 1 cup shortening, $1\frac{1}{2}$ teaspoons soda, $1\frac{1}{2}$ cups sour milk, 2 teaspoons baking powder, salt, flour enough to make a soft dough. Mix ingredients in order given. Bake in rather quick oven.

Mrs. F. E. Westfall.

Drop Cookies

Two cups white sugar, 1 cup milk, $\frac{3}{4}$ cup butter, 2 teaspoons cream tartar, $3\frac{1}{2}$ cups flour, 1 teaspoon soda, 2 eggs, well beaten. Drop on pans. Sprinkle with cinnamon and sugar. Bake in quick oven.

Mrs. Hunter Black.

Soft Jumbles

One and one-half cups sugar, 1 teaspoon soda, 1 cup sour milk, 3 eggs, 2-3 cup butter, 3 cups flour, flavor to taste. Cream sugar and butter; add beaten eggs, then milk and soda (dissolved in milk) and flour. Spread thin on pan. Bake in quick oven. Cut in squares while warm.

Mrs. Thompson.

Molasses Cookies

Three eggs, 1 cup butter and lard, 1 cup sugar, 1 cup molasses, 3 teaspoons soda (scant), 2 teaspoons ginger, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon cloves. Mix sugar and spices and pour melted butter and lard over. Add eggs and molasses, then soda, in a little warm water, and flour to mix soft.

Mrs. O'Connor.

Drop Cookies

One cup butter, $1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup molasses, 1 cup sour milk, 4 cups flour, 1 cup raisins, 2 eggs, 1 teaspoon soda; vanilla for flavoring.

Mrs. R. E. White.

Ginger Cookies

One cup brown sugar, $\frac{3}{4}$ cup lard, 1 cup molasses, $\frac{1}{2}$ cup sour milk, 4 cups flour, 2 eggs, 1 teaspoon soda in flour, $\frac{1}{4}$ teaspoon salt, 1 teaspoon soda in milk, 1 large teaspoon ginger; cream sugar and lard together; add molasses, eggs, sour milk and flour; roll out a little at a time. Bake in a quick oven.

Edith Morey.

Peanut Cookies

One cup brown sugar, 2 eggs, 7 heaping teaspoons flour, a pinch of salt, $\frac{1}{2}$ teaspoon baking powder, 1 cup blanched peanuts, chopped. Mix well. Drop in well buttered tin and bake in quick oven.

Mrs. L. L. Hoopes.

Oat Flake Jumbles

Two cups oatflake, 1 cup butter, 2 cups wheat flour, 1 cup raisins, 1 cup granulated sugar, 2 eggs, 1 teaspoon soda, dissolved in a tablespoon warm water. Mold and sprinkle sugar on top.

Melicent Green.

Hermits

One and one-half cup sugar, 2 eggs, $\frac{1}{2}$ cup butter, 1 cup sour cream, 1 teaspoon soda, dissolved in the cream, 1 cup chopped raisins, 1 cup nuts, chopped, a little cinnamon and cloves. Mix soft.

Mrs. E. E. Doty.

Oatmeal Macaroons

One tablespoon butter, 2 eggs, 1 cup sugar, $2\frac{1}{2}$ cups rolled oats, 1 teaspoon vanilla, pinch salt.

Mrs. E. E. Doty.

Rocks

One and one-half cups brown sugar, 3 cups flour, 1 cup butter, 3 eggs, 1 lb. English walnuts, 1 lb. dates, $1\frac{1}{2}$ cups raisins, 1 teaspoon soda dissolved in hot water. Cream butter and sugar; add yolks of eggs, then soda, flour and whites of eggs; nuts, raisins and dates last. Drop on buttered cookie tins.

Florence H. Stevens.

Chocolate Drops

One cup sour milk, $\frac{1}{2}$ cup melted butter, 2 cups flour, 1 cup sugar, 1 egg, $\frac{1}{2}$ teaspoon soda, 1 cup butternut meats, 1 cup raisins, 3 squares melted chocolate. Mix and let stand in ice box until cold. Drop in small bits. Makes about 50. Frost with chocolate frosting.

H. M. Sherlock.

Chocolate Cookies

One egg beaten light, $1\frac{1}{2}$ cups flour, 1 cup granulated sugar, 1 teaspoon baking powder, 1 cup thick sour cream, 1 teaspoon soda in hot water, 2 squares chocolate melted. Add nuts and vanilla.

Mrs. Chas. Austin.

Fried Cakes

One egg, 1 cup sugar, $\frac{1}{4}$ cup very thick sour cream, $\frac{3}{4}$ cup sour milk, 1 level teaspoon soda, 2 heaping teaspoons baking powder, flour enough to roll. Beat egg and sugar together; add cream and milk in which soda has been dissolved, then add baking powder which has been mixed with a little flour, and then all the flour needed. Roll out and cut ready for frying.

Mrs. W. H. Leadingham.

Nut Wafers

One cup brown sugar, 2 eggs, 3 tablespoons flour, 1 cup hickorynut meats, pinch of salt. Drop on buttered pan and bake.

Katherine L. Shepard.

Cocoanut Macaroons

Whites of 2 eggs, 1 tablespoon flour, $\frac{1}{2}$ cup sugar, one cup cocoanut. Mix lightly and bake in a moderate oven. Makes 18 drops.

Mrs. Chas. Austin.

Nut Macaroons

Two eggs, 1 cup yellow sugar, 7 tablespoons flour, $\frac{1}{2}$ teaspoon baking powder, 1 cup nut meats, pinch of salt. Makes about 24 drops.

Mrs. Chas. Austin.

Graham Crackers

One cup sugar, 1 cup lard, 1 cup sweet milk, 1 teaspoon soda, 1 teaspoon cream tartar, teaspoon salt, 1 cup wheat flour. Stir thick with graham flour. Roll thin. Bake in hot oven.

Mrs. Carpenter.

Fried Cakes

Two eggs, 1 cup sugar, 3 tablespoons melted butter, 1 cup sweet milk, 2 teaspoons baking powder sifted with flour, a little nutmeg.

Mrs. E. Bacon.

Fried Cakes

One cup granulated sugar, 2 eggs, 3 tablespoons melted butter, 1 cup sweet milk, 1 teaspoon salt, 1 large cup mashed potatoes, 2 teaspoons baking powder, 4 cups flour, nutmeg. Cream melted butter and mashed potatoes together; add well beaten eggs, sugar, milk and flour.

Edith Morey.

Ginger Snaps

One cup sugar, 1 cup molasses, 1 cup butter; boil, and add 1 scant tablespoon soda. When cool add two well beaten eggs and ginger. Mix very stiff, knead thoroughly, and roll very thin.

Mrs. John F. Bishop.

Sour Cream Ginger Cakes

One-fourth cup molasses, $\frac{1}{4}$ cup sugar, $\frac{1}{2}$ cup sour cream, $1\frac{1}{8}$ cup flour, $\frac{1}{2}$ teaspoon salt, soda and cinnamon, $\frac{1}{2}$ tablespoon ginger.

Julia Frazer.

Filled Cookies

One cup sugar, $\frac{1}{2}$ cup shortening, 1 egg, $\frac{1}{2}$ cup milk, $3\frac{1}{2}$ cups flour, 2 teaspoons cream tartar, 1 teaspoon soda, 1 teaspoon vanilla. Mix, roll thin and shape. Put cookies in buttered pans. Place a teaspoon of filling on each, not allowing it to spread to the edge. Place another cookie gently on top and bake in usual way. Filling:—1 cup chopped raisins, $\frac{1}{2}$ cup sugar, 1 teaspoon flour, $\frac{1}{2}$ cup water. Cook until thick, stirring carefully, as it burns easily.

Carol Holland.

Chocolate Cookies

One cup brown sugar, 1 cup melted butter, measured after melting, 1 egg, 2½ cups flour, ½ cup sweet milk, ½ teaspoon soda in milk, 3 tablespoons melted chocolate, English walnuts and raisins chopped fine. Drop teaspoon of batter for each cookie. Frost with chocolate.

Cocoanut Kisses

Two-thirds cup powdered sugar, 1-3 cup water. Boil until it spins a thread. Beat the whites of three eggs very stiff; pour the syrup on the whites slowly; add ½ lb. grated cocoanut; mix thoroughly. Drop on tins and bake.

Mrs. Chas. Armstrong.

Cocoanut Macaroons

Whites 3 eggs, scant cup sugar, small pinch cream of tartar, ½ lb. cocoanut. Beat whites very stiff with cream of tartar. Beat into whites gradually, sugar, then fold in cocoanut. Season with vanilla. Bake in moderate oven until delicately brown. Mrs. T. W. Erwin.

Ginger Cookies

One beaten egg, ½ cup brown sugar, 1 small cup lard, 1 cup molasses, ½ cup buttermilk or sour milk, 2 teaspoons soda, 1 teaspoon each of ginger and cinnamon, 3 cups flour. Stir up night before.

Mrs. T. Erwin.

Date Kisses

Two egg whites, 1 cup powdered sugar, 1 cup broken walnut meats, 1 cup chopped dates. Beat egg whites stiff, add other ingredients in order given. Drop from teaspoon on buttered pans. Bake until delicately brown in slow oven.

Graham Cookies

One egg, 1 cup brown sugar, 1 cup sour milk, 1 tablespoon molasses, 4 tablespoons shortening, 1 teaspoon soda, 1 teaspoon cinnamon, 2 cups graham flour, 1 cup raisins, salt. Drop on greased pan and bake.

Mrs. H. A. Stapely.

Graham Squares

One cup shortening, 1 cup sugar, 1 egg, 1 cup sour milk, 1 teaspoon soda, 1 teaspoon cinnamon, 1 cup cocoanut, 1 cup chopped raisins, 2 cups graham flour, a little salt. Spread in large square tin, sprinkle top with sugar, bake in quick oven. Cut in squares while warm.

Mrs. Howard Wilson.

Marguerites

One cup sugar, ¼ cup water, 5 marshmallows, 2 egg whites, 2 teaspoons cocoanut, ¼ teaspoon vanilla, ½ cup nut meats, ¼ lb. saltines. Boil sugar and water until it hairs, remove to back of range, add marshmallows cut in pieces. Pour it on to whites of eggs beaten stiff, add cocoanut, vanilla and nut meats. Spread saltines with mixture and bake until delicately brown. Use moderate oven. One recipe makes 30 or 40.

Margaret L. Drake.

Brownies

One-third cup butter, 1-3 cup powdered sugar, 1-3 cup Porto Rico molasses, 1 egg well beaten, 1 cup bread flour (scant), 1 cup pecan meats. Mix in order given. Bake in small shallow tins. Garnish top with pecan meats.

Mrs. J. W. Cowan.

Oatmeal Cookies

Two cups brown sugar, 1 cup shortening, 2½ cups oatmeal ground fine, 3 cups flour, 2 eggs, 1 teaspoon soda, 1 teaspoon vanilla, ¼ cup hot water, salt.

Mrs. Reed Scott.

Brownies

One cup sugar, ¼ cup melted butter, 1 egg, unbeaten, 2 squares Baker's chocolate, ¾ teaspoon vanilla, ½ cup flour, ½ cup nut meats. Mix in order given. Line a seven-inch square pan with paraffin paper. Spread mixture in pan evenly. Bake in slow oven. Remove from pan as soon as baked. Cut into squares or strips.

Katherine L. Shepard.

Fruit Cookies

One and one-half cups brown sugar, ½ cup lard, 1 pinch salt, 2 eggs, 10 tablespoons sweet milk, 3 tablespoons molasses, 1 teaspoon soda, 1 teaspoon cinnamon, 1 teaspoon cloves, 1 teaspoon nutmeg, 1¾ cups white flour, 1 cup chopped raisins. Flour to make a soft dough. Drop with spoon into baking pan.

Frances H. Waterbury.

PRESERVES AND JELLIES

Currant Jelly

Pick over ripe currants, stem and put in porcelain kettle, let get hot. Mash with potato masher, take from the stove and let cool enough to strain through a cloth. Squeeze out the juice, put back in kettle and to each pint of juice add same measure of sugar. Let juice boil 5 minutes, skim well, add heated sugar and boil 10 minutes. Pour in jelly glasses immediately. This receipt never fails.

Mrs. P. A. Cross.

Peach Conserve

Five pounds peaches, 4 pounds sugar, 3 oranges, rind of 2 oranges, 1 lemon, half of rind. Cook until thick.

Mrs. Stevens.

Sun Kissed Cherries

Pit sour cherries and weigh. Add 1 pound of sugar to 1 pound of fruit. Let it come to a boil, then put on platters with syrup and let stand in the sun for about three days. Stir occasionally. Put in glasses and seal with paraffine.

Mrs. John Balding.

Cherry Butter

Equal parts of sour cherries and sugar. Cook cherries alone about an hour, then add sugar and cook until thick. Seal in glasses.

Grape Jam

Six pounds blue grapes, weighed after removing the seeds, 4 pounds sugar, 2 pounds raisins, 4 oranges and 1 lemon chopped fine. Boil about 20 minutes.

Elizabeth Cahill.

Grape Conserve

One small basket grapes, 1 pound raisins, 2 oranges cut fine, ½ pound chopped nut meats. Pulp the grapes, add a cup of water to both pulp and skins, cook a few minutes. Strain. Put grapes together and to each cup of juice add 1 scant cup of sugar. Put all together and cook 20 minutes.

Mrs. T. F. Olmsted.

Plum Conserve

Seven pounds plums, 5 pounds sugar, 1 pound raisins (seeded), 2 oranges. Chop plums, raisins and orange rind fine, slice orange pulp in very thin slices. Cook 20 minutes before adding sugar, then let it come to a boil and put in jars and seal.

Mrs. E. R. Bosley.

Cranberry Jelly

One quart berries, 2 cups water, 2 cups sugar. Boil until tender.
Mrs. C. F. Austin.

Preserved Gooseberry

Five quarts gooseberries, 3 pounds light brown sugar, 1 pint vinegar (not strong), 1 teaspoon cloves (ground), 1 teaspoon cinnamon (ground). Boil all together for $\frac{3}{4}$ hour. Skim out berries, boil the juice to a syrup, put in the berries and boil 15 minutes longer. Seal tight.
Mrs. T. F. Olmsted.

Strawberry and Pineapple

Two quarts strawberries, 2 good sized pineapples, 2 quarts granulated sugar. Cook all together until tender and thick. Can in glass jars.
Mrs. Bishop.

Crab Apple and Ginger

Four pounds granulated sugar, 4 ounces green ginger root, 4 pounds crab apples, stem and core but do not peel. Chop fine or put through meat grinder. Boil all together until thick and can. Mrs. Bishop.

Golden Chips

Eight pounds pumpkin, 6 pounds sugar, 4 ounces sugared ginger root, 2 lemons sliced. Cut pumpkin in dice, add sugar, let stand until morning. Add ginger root, put on back of stove and cook slowly until transparent. Cook lemon a few minutes, then can.

Annetta Green.

Canned Rhubarb

Pare and cut in inch pieces. Pack in cans and fill cans with cold water until they overflow, then screw on tops.

Spiced Currants

Four quarts currants, 4 quarts sugar, $\frac{1}{2}$ cup vinegar, 2 tablespoons cinnamon, 1 tablespoon allspice, 1 tablespoon cloves, all tied in bag. Put spices, vinegar and currants together and boil hard 20 minutes. Put sugar in hot and boil until it jellies.

Pickled Pears

Seven pounds fruit, 4 quarts of brown sugar, 1 quart vinegar, whole cloves, cinnamon, mace and black pepper corns. Make syrup and cook the pears, pared, in it until done. Mrs. E. R. Bosley.

Orange Marmalade

Slice 9 oranges and 6 lemons crosswise as thin as possible. Put in preserving kettle with 4 quarts of water. Cover and let stand for 36 hours. Boil for 2 hours. Add 8 pounds of sugar and boil 1 hour longer. This makes 20 ordinary sized glasses.

Mrs. Hugh Campbell.

Amber Marmalade

Shave very thin 1 grape fruit, 1 orange and 1 lemon. Measure and add three times the quantity of water and let stand till next day, then cook ten minutes only, and set away till next day. Then add equal amount of sugar and cook till it jellies—usually from 1½ to 2 hours.

Mrs. Robert W. Green.

Lemon Jelly

One package Knox gelatine, 1½ pounds sugar, juice of 2 lemons and 2 oranges, a little stick cinnamon. Soak all together 10 minutes in 1 pint cold water, add 3 pints boiling water and the peel of 1 lemon and 1 orange. Boil about 5 or 8 minutes. Strain and pour into molds. In warm weather use about 2½ pints boiling water instead of 3 pints.

Mrs. J. D. Lewis.

Quince Honey

Three large quinces, 1 cup water, 3 cups sugar. Pare and grate or grind the quinces, add sugar and water and boil until clear. Then seal in glasses like jelly.

Mrs. Fred Neff.

To Can Fruit Without Boiling

Fill jars with fruit and pour over it boiling hot syrup. Seal, place in boiler or large kettle and pour enough boiling water over the jars to entirely cover them. Cover and let stand until cold.

Rhubarb Jam

Six pounds rhubarb, 2 lemons, 5 pounds sugar, 1 pound figs or strawberries. Cut rhubarb in small pieces, without removing skin. Mix with sugar and let stand over night. Cut figs (or strawberries) and lemons in small pieces. Add to rhubarb and sugar and cook very slowly for about 4 hours.

Carol M. Holland.

Peach Conserve

Seven pounds peaches, weighed after paring and stoning, 6 lbs. granulated sugar, 4 oranges, juice and rind, scald soft in double boiler before adding peaches, ½ pt. bottle maraschino cherries and juice, 1 tablespoon finely chopped peach nut meats. Pare peaches by plunging into boiling water, cut in medium size pieces. Cut cherries small. Slow fire, bring to boil, simmer on back of stove until consistency of jam. Add peach nut meats last. Cover glasses with paraffine next day.

Carlotta Miller.

Peach Butter

Peel peaches and stone them. Mash and cook without adding any water, for 3 or 4 hours at low temperature. Add half as much sugar as pulp and cook until thick, then can.

K. L. Shepard.

Spiced Plums

Five pounds of plums, 3 pounds sugar, 1 cup vinegar, 1 tablespoon cinnamon, ½ tablespoon cloves. Boil until quite thick.

Esther Campbell.

Plum Butter

One pk. plums, $\frac{1}{2}$ bu. sweet apples. Cook in separate kettles until quite soft with only enough water to keep it from burning. Put through colander and to each lb. mixture allow $\frac{3}{4}$ lb. sugar. Cook, let cool for short time and bottle. Mrs. C. Lang.

Pickled Peaches

Seven lbs. fruit, 3 lbs. sugar, 1 pt. vinegar, cloves and cinnamon. Make syrup and cook peaches until done or until they can be pierced easily with fork.

Sliced Spiced Peaches can be made by using above syrup and using the broken peaches instead of the whole fruit. Boethean.

Ginger Pear

Eight lbs. fruit, 8 lbs. sugar, $\frac{1}{4}$ lb. green ginger root, 4 lemons, 1 tumbler water. Pare and slice pears thin, cut rind of lemon thin. Boil together until rich and clear. Put in cans or glasses. Half recipe will make a good quantity for trial. Mrs. Stevens.

Tomato and Apple Conserve

One cup diced apples, 1 cup ripe tomatoes peeled, $1\frac{1}{2}$ cups sugar, 1 slice orange or lemon. Cook all together until consistency of marmalade. Can be made with raw or cooked tomatoes. A. Finley.

Prune Conserve

Three lbs. prunes, 3 lbs. sugar, 1 lb. raisins, 3 oranges, 1 lb. nut meats. Cook prunes and sugar until thick. Then add seedless raisins that have been steamed 20 minutes and oranges, rind and all, chopped fine. When oranges seem clear and cooked, add nut meats and do not cook after. Mrs. Robert Green.

Rhubarb Marmalade

Wash 3 lbs. rhubarb. Stew until soft. Add $2\frac{3}{4}$ lbs. sugar, juice and rind of 1 orange. Cook until clear, put in glasses and seal with paraffine.

PICKLES

Cucumber Pickles

One gallon cold vinegar, add $\frac{1}{2}$ cup salt, 2 cups sugar. Wash cucumbers, cover them with boiling water and let stand until cold. Wipe dry and put in jars, add vinegar and a little white mustard seed and small pieces of horse-radish.

Mrs. W. A. Stevens.

Pepper Pickles

Remove seeds and stems and cut in strips like straws. Put in weak brine for two or three hours and drain. Then pour boiling vinegar, sweetened to taste, over them and put in small cans.

Mrs. Robert W. Green.

Green Pickled Peppers

Four dozen sweet green peppers, 1 head cabbage, $\frac{1}{2}$ dozen bunches of celery, $\frac{1}{2}$ dozen white onions, 2 ounces mustard seed, 1 ounce celery seed, 1 dessert spoon tumeric powder, salt to taste and sugar to make quite sweet. Prepare peppers day before. Split open but not apart and remove seeds. Put in salt and water over night. A little alum will keep them green. Chop cabbage, celery and onions fine. Mix well with spices, sugar and salt. Remove peppers from brine, stuff with mixture, sew together. Put on to boil 3 or 4 quarts of vinegar, 3 pints sugar, 2 ounces whole cloves. Boil 10 minutes. Drop in peppers, a few at a time, and boil for a few minutes. Fill a stone jar and when all done pour hot vinegar over them and cover.

Mrs. T. F. Olmsted.

Pepper Hash

Twelve green peppers, 12 red peppers, 15 large onions. Chop fine. Pour boiling water over peppers, after chopping, then drain. Put in kettle, cover with cold water and let them come to a boil; drain. Pour boiling water over onions; drain. Mix onions and peppers. Boil together 3 pints vinegar, $1\frac{1}{2}$ cups sugar, 3 tablespoons salt and pour over the pickles boiling hot.

Mary A. Janes.

Spanish Pickles

Take ripe tomatoes, cut in slices, put a little salt on them and let them stand until morning, and then drain. Take as many onions, peel, slice, put salt on them and let stand until morning and then drain. Have ready mixed spices, grated horse-radish, and green peppers chopped. Put a layer of onions in a jar then one of tomatoes.

Sprinkle some of each of the above over each layer of tomatoes. When all are in pour sweetened vinegar over all. Let stand two weeks before using. No cooking. Mrs. W. H. Leadingham.

French Pickles

One peck green tomatoes, 6 large onions, 4 green peppers. Slice and add 1 cup salt and let stand for 24 hours. Cook in the following: 3 pints vinegar ($\frac{1}{2}$ water), 3 pounds sugar, 2 tablespoons mustard, 2 tablespoons cinnamon, 1 tablespoon ginger, 1 tablespoon pepper, 1 cup horse-radish, $\frac{1}{4}$ cup white mustard seed. Mrs. C. F. Austin.

Chopped Tomato Pickle

Two quarts cabbage, sliced fine, 2 quarts tomatoes, 3 large onions, 2 green peppers. Chop tomatoes, onions and peppers, add 1 ounce white mustard seed, 1 teaspoon tumeric powder, 1 pound white sugar, 1 tablespoon salt and 1 quart of vinegar. Boil all together, but cabbage, 20 minutes. When cool put in cabbage. Mrs. W. Landon.

Celery Relish

Fifteen large tomatoes, 4 onions, 1 red pepper, 4 bunches celery, 8 tablespoons brown sugar, 2 tablespoons salt, 2 cups vinegar. Peel and cut tomatoes fine, chop onions, pepper and celery. Mix all together and boil until thick. Mrs. T. F. Olmsted.

Oil Pickles

Twelve large onions, 25 cucumbers, 2 quarts vinegar, $1\frac{1}{2}$ tablespoons black pepper, $\frac{1}{2}$ tablespoon mustard, salt and olive oil. Slice vegetables fine and put in alternate layers. Cover with salt and let stand over night. In morning, drain. Boil vinegar and add other ingredients, pour over pickles, then cover well with olive oil.

Mary M. Rogers.

Pickled Onions

Put 1 cup salt on 3 quarts of little onions. Let stand 24 hours, then drain. Add whole cloves, black pepper corns, ginger (2 pieces) (1 tablespoon all together), to 1 quart of vinegar. Boil and pour, while hot, over onions. Put in crock and fill up crock with cold vinegar.

Mrs. F. E. Westfall.

Chili Sauce

One peck ripe tomatoes, 4 or 5 medium sized onions, 1 or 2 hot red peppers. Cook about an hour then add 1 cup brown sugar, $\frac{1}{2}$ pint vinegar, 2 tablespoons white mustard seed, a little ground cinnamon and cloves and salt to taste.

Mary Cahill.

Uncooked Chili Sauce

Eighteen large ripe tomatoes (peeled), 4 green peppers, 4 small onions. Chop and add 1 tablespoon ground cloves, 1 tablespoon white mustard seed, 1 tablespoon ground cinnamon, 1 teaspoon celery seed, 2 cups vinegar, 1 cup brown sugar and 1 tablespoon salt.

Elizabeth Cahill.

Red Sauce

Thirty tomatoes, 6 onions, 10 tablespoons sugar, 4 tablespoons salt, 2 cups vinegar. Boil 1 hour, then put through a sieve and boil until thick. Red pepper to taste.

Mrs. Shirley.

Catsup

One gallon tomato juice, 1 quart vinegar, 1 cup sugar, 3 tablespoons salt, 3 tablespoons pepper, 1 tablespoon mustard seed, 1 tablespoon allspice. Cook slowly 2 hours. Bottle while hot.

Mrs. Fred Neff.

Cucumber Pickles

Soak cucumbers in salt and water over night. One gallon vinegar, $\frac{3}{4}$ teaspoon saccharine powder, 2 tablespoons mustard, $\frac{1}{2}$ cup sugar, small piece of alum, $\frac{1}{4}$ pound mixed spices. Heat thoroughly and pour over cucumbers which have been wiped dry. Cover with horse-radish leaves.

Mrs. E. C. Carpenter.

Tomato Ketchup

One gallon tomatoes which have been strained, 3 tablespoons salt, 1 teaspoon cinnamon, 1 teaspoon cloves, 1 teaspoon black pepper, $\frac{1}{4}$ teaspoon red pepper, 2 cups sugar, 1 pint vinegar. Put on stove and let cook until the right thickness.

Mrs. E. C. Carpenter.

Sliced Cucumber Pickle

Three quarts sliced cucumbers, 4 good sized onions and 1 green pepper chopped. Sprinkle with salt and let stand 3 hours and drain. One quart vinegar, 1 cup grated horse-radish, 1 heaping teaspoon mustard seed, 1 heaping teaspoon whole cloves, 1 heaping teaspoon tumeric powder $1\frac{1}{2}$ cups brown sugar. Put all together and let come to a boil and seal.

Julia Frazer.

Ripe Tomato Pickle

Three pints tomatoes, peeled and chopped, 1 cup chopped celery, 4 tablespoons chopped red peppers, 4 tablespoons chopped onions, 4 tablespoons salt, 6 tablespoons sugar, 6 tablespoons mustard seed, $\frac{1}{2}$ teaspoon cloves, $\frac{1}{2}$ teaspoon cinnamon, 1 teaspoon grated nutmeg, 2 cups vinegar. Mix in order given, put in stone jar and cover. Will keep a year.

Higdom

One peck tomatoes, green, 14 peppers, 12 cucumbers, 4 onions, 2 heads cabbage, 2 ounces white mustard seed, 2 ounces black mustard seed, 2 ounces celery seed, 1 tablespoon mustard.

Mrs. W. A. Stevens.

Sweet Chunk Pickle

Soak whole cucumbers in brine to bear up egg. Let stand 3 days. Then drain, put in clear cold water each day for 3 days, wipe dry and cut in chunks. Stew in vinegar $2\frac{1}{2}$ hours. 1 part vinegar, 2 parts water, 1 teaspoon alum, 1 doz. grape leaves, drain, weigh cucumbers and to 7 lbs. cucumbers, 3 lbs. sugar, 3 pts. vinegar ($\frac{1}{2}$ vin-

egar and $\frac{1}{2}$ water if strong), 1 oz. whole allspice, 1 oz. stick cinnamon, 1 oz. celery seed tied in muslin bag. Boil ingredients together and pour over cucumbers, for 4 days. If this does not cover make a little more of vinegar, water and sugar. Mrs. Walter Parker.

Mustard Pickle

Two qts. small cucumbers, 1 qt. large cucumbers, sliced, 2 qts. onions, sliced or small onions, 3 qts. green tomato, sliced, 1 large head cauliflower, 6 green peppers, chopped, 1 qt. celery cut in pieces. Soak vegetables in weak brine over night. One cup salt, 1 gal. water. Cook in brine in which they have been soaked, drain thoroughly. Dressing: 3 qts. vinegar, 14 tablespoons Coleman's mustard, 3 cups flour, 5 cups sugar, 1 oz tumeric powder. Stir four last in vinegar. Cook over hot water until quite thick then add vegetables and let them get heated through. This makes 6 qts. Mrs. Stevens.

Green Tomato Pickle

One-half bushel green tomatoes, 12 good sized onions, 6 green peppers, 3 red peppers, 3 lbs. brown sugar, 2 quarts vinegar. Spices—1 teaspoon cloves, 2 teaspoons cinnamon, tied in bag, 2 tablespoons celery seed, 2 tablespoons white mustard seed. Slice onions and tomatoes and let stand in salt water over night. Drain and add peppers cut in pieces and cook in weakened vinegar until tender, drain again. Boil 2 qts. vinegar, spices, celery and mustard seed and sugar about fifteen minutes, and turn over the other ingredients.

Mrs. Samuel Finiey.

Cucumber Relish

Twelve cucumbers, slice $\frac{1}{4}$ inch, sprinkle with salt, let stand 4 hours. To 1 quart sliced cubes add 1 tablespoon grated horse-radish. Rinse and add 1 green pepper, 2 onions, 20 cloves, 1 tablespoon mustard seed, 1 tablespoon celery seed, $\frac{1}{2}$ teaspoon tumeric powder, 2 tablespoons flour, 2 cups brown sugar. Cover with vinegar and let come to a boil.

Mrs. W. D. Shepard.

SANDWICHES

Pepper and Onion Sandwiches

Chop sweet green peppers and onions fine. Mix with stiff mayonnaise and spread between thin slices of bread.

Celery and Pimento Sandwiches

Equal parts of finely chopped celery and pimentos mixed with thick mayonnaise. Spread between slices of bread.

Katherine L. Shepard.

Chicken Sandwiches

Chop chicken very fine. Add a little sweet red pepper or pimentos. Mix with mayonnaise and spread between thin pieces of bread.

Mrs. Louise Lauderdale.

Raisin Sandwiches

Chop raisins with English walnut meats. Spread between thin slices of bread.

Mrs. E. E. Doty.

Nut Sandwiches

Spread thin slices of brown or white bread with cream cheese. Cover with nuts chopped fine.

Mrs. E. E. Doty.

Peanut Sandwiches

Chop peanuts fine. Mix with mayonnaise. Spread between thin slices of white bread.

Mrs. E. E. Doty.

Nasturtium Sandwiches

Select the tender leaves of nasturtium and a few blossoms. Wash, dry carefully. Put between thin slices of bread with mayonnaise.

Caviar Sandwiches

Two tablespoons caviar, 1 tablespoon thick mayonnaise, $\frac{1}{2}$ teaspoon chopped onion and a very little lemon juice. Spread this paste over thin slices of bread.

Anchovy Sandwiches

Chop 4 hard boiled eggs very fine. Add 1 teaspoon onion juice, 4 tablespoons olive oil, 1 tablespoon tarragon vinegar, an even teaspoon salt. Rub all together. Spread on thin slices of bread adding small pieces of prepared anchovies.

Indian Sandwiches

Chop white meat of chicken, add to it $\frac{1}{2}$ the amount of chopped cold boiled ham or tongue, 1 tablespoon good stock, dash of cayenne, a very little lemon juice, teaspoon of essence of anchovy, if desired. Cut from thin slices of stale bread round sandwiches. spread each lightly with butter. Toast in oven until a golden brown. Spread mixture on each of these. Rub 4 tablespoons Parmesan cheese and 2 tablespoons butter to a paste. Spread a thin covering of it on top of each sandwich. Stand in oven a few minutes. Serve hot.

Sardine Sandwiches

Skin and bone the sardines. Moisten with enough lemon juice to make a paste and spread on thin slices of buttered bread.

Mrs. E. P. Ward.

Cream Cheese and Pimola

One cream cheese, 1 small bottle of pimolas, chopped. Mix and spread on thin slices of brown bread.

Mrs. W. D. Shepard.

Fillings for Sandwiches

Chopped pimolas mixed with mayonnaise.

Chopped hard boiled eggs mixed with mayonnaise.

Mrs. W. D. Shepard.

Tongue Sandwiches

Chop fine cold boiled tongue. Spread between slices of buttered bread or tea biscuit.

Ham and Egg Sandwiches

Mix yolks of 6 hard boiled eggs with 1 tablespoon of French mustard. Add 1 cup finely chopped cold ham. Spread between thin slices of buttered bread.

CHAFING DISH

Hard Shell Clams

Put the liquor of 1 dozen clams in a chafing dish. Stir the yolk of 1 egg with a tablespoon of cream and add to the clam juice. When hot add the clams chopped fine, cook a few minutes, then add half a wine glass of good sherry and serve on toast.

F. B. W.

Shrimp Wiggle

One can shrimp, 1 can small peas. Shred shrimp in small pieces. Drain peas. Make a cream sauce of 1 tablespoon of butter, 1 tablespoon of flour, 1 cup cream, salt. Milk may be used instead of cream by using more butter. Cook until thick and creamy. Add the peas and shrimps and cook until they are thoroughly heated; no longer. Serve on thin slices of toast.

Florence H. Stevens.

Creamed Chicken with Peppers and Mushrooms

Make a white sauce of butter, flour and milk. Add chicken, then mushrooms, and then the sweet red peppers and a few almonds. Heat thoroughly and serve on toast.

Mrs. Hoffman.

Dried Beef with Eggs

One cup shredded dried beef, 1 cup milk, 1 tablespoon butter, 1 tablespoon tomato catsup, 1 teaspoon Worcestershire sauce, 2 or 3 drops tobasco. Put butter and condiments in milk over fire. When butter melts, stir in meat. Cook at least five minutes. Add 2 beaten eggs. Cook until mixture is of consistency of thick cream. Serve on toast. Milk and meat mixture will stand any amount of simmering if in double boiler or chafing dish. Do not add eggs until ready to finish and serve.

M. H. Sherlock.

Tomato Toast

Two level tablespoons butter. 2 level tablespoons flour, $\frac{3}{4}$ cup cream or rich milk, $\frac{3}{4}$ cup tomato strained, $\frac{1}{2}$ teaspoon soda, salt and pepper. Cook butter and flour together until blended well and slightly browned; then while stirring constantly add the cream. When it begins to thicken add tomato mixed with soda. Season with salt and pepper and pour over toast. Serve hot.

Tomato Rarebit

Use above receipt with the addition of 1 cup mild cheese grated and 2 well beaten eggs.

Dream Cakes

Cut dairy cheese in thin slices. Put between thin slices of bread as for a sandwich. Brown quickly in butter on both sides.

DISHES FOR THE SICK

Beef Tea

Chop meat fine. To each $\frac{1}{2}$ pound add $\frac{1}{2}$ cup cold water and a little salt. Heat very slowly and strain.

Mrs. J. M. Conlon.

To Cook Barley

Wash barley. Add 4 to 6 times as much boiling water. Let boil 5 minutes. Drain. Add same amount boiling water again and a little salt. Cook 5 hours and if in double boiler 2 hours longer.

Mrs. J. M. Conlon.

Egg Cream

Two eggs, juice and grated rind of $\frac{1}{2}$ lemon, 2 tablespoons sugar. Separate yolks from whites of eggs. Beat both thoroughly. Stir yolks and sugar together. Add lemon juice. Whites last. Cook in double boiler. Stir slowly until mixture begins to thicken. Serve cold.

Mrs. B. M. Hibbard.

Lemon Shake

White of 1 egg, juice of $\frac{1}{2}$ lemon, 1 teaspoon sugar. Break white of egg in a pint can. Squeeze lemon juice. Rinse lemon squeezer with a little water and add this water and lemon juice to white of egg. Add sugar and some chopped ice. Shake well and pour into glass. Orange juice or a little wine may be substituted for lemon.

Miss Sara Goheen.

Lemon Jelly

Three-fourths teaspoon granulated gelatine, 1 tablespoon cold water, 3 tablespoons boiling water, 2 tablespoons lemon juice, $1\frac{1}{2}$ tablespoons sugar. Soak gelatine in cold water. Add boiling water. When gelatine is dissolved, add lemon juice and sugar. Strain through cheesecloth. Mold and chill.

Mrs. J. M. Conlon.

BEVERAGES

Iced Cocoa

Make the same as for hot cocoa, allowing 1 teaspoon cocoa for each person. Boil with milk for 5 minutes and lastly add vanilla to taste. When cold and ready to serve beat with egg beater until light and fluffy. Pour into tall glasses, add chopped ice and garnish with whipped cream. Chopped nuts may be added if desired. Is better if cocoa is made the day before and put in cool place.

Mrs. Frank Bascom.

Fruit Punch

Nine dozen lemons, 3 dozen oranges, 3 pineapples, grated, 3 quarts of strawberries, 1 bottle Maraschino cherries, $\frac{1}{4}$ pound Oolong tea, 15 pounds sugar. This should make 3 gallons of syrup. Add 6 gallons of water, 50 pounds of ice. This recipe is used for making the punch for the Geneseo Alumni Reception.

Punch

Three dozen lemons, 1 dozen oranges, 5 pounds sugar, 2 quarts water, 1 quart tea, 1 quart pineapple juice. Add sugar and water to orange and lemon juice. Stand until sugar is dissolved, then strain. To each quart of syrup add 2 quarts of water until there are 5 gallons.

Mrs. D. C. Newton.

Hot Chocolate

One teaspoon powdered chocolate to each cup of milk. Use good rich milk. Cook in double boiler. Add a little sugar. Just bring to the boiling point and serve hot with whipped cream. Do not boil.

Milicent Green.

Grape Juice

One quart of water, 3 quarts of grapes, free from stems. Heat slowly to boiling point. Strain through thick cloth, do not squeeze. Return to fire, let it come to a boil, add a very little heated sugar and seal in bottles or glass jars while hot.

K. L. Shepard.

Pineapple Lemonade

One pint water, 1 cup sugar, 1 can grated pineapple, juice of 3 lemons, 1 quart of ice water. Make syrup by boiling water and sugar 10 minutes; add pineapple and lemon juice, cool, strain, and add ice water.

Iced Tea

Use 3 teaspoons of tea to 2 cups boiling water. Put tea in earthen or china teapot and pour over it the boiling water. Let it stand 5 minutes. Cool. Strain tea into glasses 1-3 full of cracked ice. The flavor of tea is better if chilled quickly. Serve with slices of lemon and sugar. It is very nice to add fresh mint leaves. The hot tea may be poured over mint leaves if desired.

Cream Nectar

Three pints water, $\frac{1}{2}$ ounce extract wintergreen, 2 pounds sugar, $\frac{1}{2}$ lemon, 2 ounces tartaric acid, whites of 3 eggs. Boil together 5 minutes then add eggs and flavoring. Bottle after it has cooled.

Currant Drink

Squeeze through a muslin bag enough currants to make 1 cup of juice. Add to this the juice of 1 lemon and bits of peel. Sweeten to taste, after adding a quart of cold water. Put on ice. When ready to serve, put 2 tablespoons chopped ice in each glass and fill with liquid. This is very nice with the addition of orange.

Caroline Lawrence.

Raspberry Vinegar

Put 3 quarts raspberries in an earthen bowl. Pour over them 1 quart vinegar. At the end of 24 hours, press, strain out the liquor and turn it over another 3 quarts of fresh ripe berries. Let stand another 24 hours. Again press, and strain juice. To each pint add 1 pound sugar and boil 20 minutes. Turn into bottles and cork when cold. When used dilute with 3 parts water.

CANDY

Fondant

Two cups granulated sugar, 1 cup boiling water, $\frac{1}{8}$ teaspoon cream tartar. Stir until dissolved, boil to a soft ball degree. Do not jar sauce pan. Wipe sides of pan with sponge or brush to remove crystal. Pour into platter moistened with cold water and leave until cool enough to bear fingers. Stir with wooden spoon, then knead. Keep in air tight jar. This is better if made several hours before using.

Margaret Cowan.

Maple Fondant

One and one-half pounds maple sugar, $1\frac{1}{4}$ pounds granulated sugar, 1 cup hot water, $1\frac{1}{4}$ teaspoons cream tartar. Boil as for fondant.

Margaret Cowan.

Pralines

One and 7-8 cups powdered sugar, 1 cup maple sugar, $\frac{1}{2}$ cup cream, 1 cup hickory or pecan nuts cut in pieces. Boil first three ingredients until when tried in cold water, a soft ball may be formed. Remove from fire and beat until creamy. Add nuts and drop on buttered paper.

Margaret Cowan.

Cream Peppermints

Two-thirds cup granulated sugar, $\frac{1}{4}$ cup hot water. Boil until it hairs. Set pan in cold water and stir until stiff and creamy. Add one drop peppermint oil. Set pan over boiling water and when soft, drop on marble slab. Keep the cream over boiling water until the last one is dropped. Stir occasionally to keep it from becoming syrup.

K. L. Shepard.

Cream Wintergreen or Cinnamons

These are made the same but two or three drops of wintergreen oil may be added and a little coloring paste to make them pink. Two drops of cinnamon oil and green paste for coloring for the cinnamon creams.

K. L. Shepard.

Penoche

Three cups brown sugar, 1 cup cream, 1 cup chopped nuts, $\frac{1}{2}$ teaspoon vanilla. Boil until it forms a soft ball when dropped into cold water. Add nuts and stir until creamy after taking from fire. Add vanilla and pour into buttered pans. Cut in squares when cool.

Cocoanut Creams

Three cups granulated sugar, pinch of cream of tartar, 1 cup hot water, 2 cups grated cocoanut, whites of 2 eggs, 1 teaspoon vanilla. Boil sugar and water together until it forms a soft ball in cold water; remove from fire and stir in well beaten whites; then add cocoanut and flavor. Beat well and pour into buttered pan; cut in squares.

Mrs. B. M. Hibbard.

Sea Foam

Three cups brown sugar, $\frac{1}{2}$ cup hot water, white of 1 egg, 1 cup nut meats. Cook sugar and water together until it forms a soft ball in cold water. Take from fire, stir in the well beaten egg and nut meats. Flavor, pour into buttered pan and cut in squares.

Mrs. B. M. Hibbard.

Chocolate Caramels

One-fourth pound Baker's chocolate, $1\frac{1}{2}$ cups sugar, 1 cup milk, $\frac{1}{2}$ cup molasses, 1 teaspoon vanilla, 2 tablespoons butter. Boil about $\frac{3}{4}$ of an hour, adding chocolate shaved fine, just before taking from fire. Pour into buttered tin. When cool cut in squares.

K. L. Shepard.

Molasses Candy

Two cups New Orleans molasses, 1 cup sugar, 1 tablespoon vinegar, butter size of walnut. Boil until it hardens in cold water, then put in a pinch of soda. Pull when cool. Mrs. Stanley Gutelius.

Brown Sugar Taffy

Two pounds of brown sugar, 2 tablespoons vinegar, butter the size of a walnut, water to cover. Boil until it hardens in cold water. Add 1 teaspoon vanilla, pour on buttered pan and pull when cool.

K. L. Shepard.

Parisian Sweets

One part English walnuts, 1 part figs, 1 part dates. Chop and mix together and roll in confectioner's sugar.

Chocolate Taffy

4 cups light brown sugar, $\frac{1}{4}$ bar Baker's chocolate. Dissolve chocolate in cup of boiling water, pour into kettle with sugar. Boil until it will harden in cold water. Pour into buttered pan.

Hunter Black.

Candied Grape Fruit Peel

Clean grape fruit skins and soak 24 hours. Change water and soak again 24 hours. Then cut in narrow strips and boil 20 minutes in fresh water. Change water and boil three times. Drain thoroughly. Make a thick syrup and boil bits in it until clear and the syrup has been absorbed. Put on paper and sift powdered sugar over it.

Mrs. W. E. Booth.

Peanut Brittle

One and one-half cups granulated sugar, 1 quart of peanuts. Shell and chop peanuts. Melt sugar carefully to avoid burning. Add peanuts to sugar, mix and add a tiny pinch of soda. Pour into buttered pan and make as thin as possible. Mrs. Charles F. Austin.

Divinity Fudge

Two cups granulated sugar, 1 cup maple syrup, $\frac{1}{2}$ cup water. Boil until it makes a hard ball in water. Pour on the beaten whites of 2 eggs, 1 cup nut meats. Julia Frazer.

Salted Almonds

Blanch almonds and dry on a towel. Put $\frac{1}{2}$ cup olive oil in a small sauce pan. When hot, put in the almonds a few at a time and fry, stirring constantly until they are delicately browned. Remove with skimmer, taking up as little oil as possible. Drain on brown paper and sprinkle with salt; repeat until all are fried. If necessary to remove some of the salt, wipe with a napkin.

Almond Hardbreak

Blanch some almonds and split them in two. Dry in a moderate heat without coloring them. Lay them in an oiled tin, entirely covering it. Pour over the nuts enough sugar boiled to the crack or caramel stage to entirely cover them. Mark off in squares while warm and break in pieces when cold.

Chocolate Creams

Roll fondant flavored with vanilla into small balls; let them stand a few hours to harden. Melt Baker's chocolate and drop the balls into it, remove with a fork and drop on oiled paper.

Assorted Chocolates

Mix chopped nuts, cocoanut, or a little melted chocolate, in the fondant and dip in melted chocolate.

MISCELLANEOUS

To Chop Suet

Break in small pieces, sprinkle with sifted flour and chop in a cold place to keep from getting sticky.

Pickle for Corning Beef

For 25 pounds of meat, 2 gallons luke-warm water, $1\frac{1}{4}$ pounds brown sugar, 2 pounds rock salt, 1 ounce salt peter. Mix and let stand for 24 hours, stirring frequently so that it may be thoroughly dissolved before putting in the meat.

Hard Soap

Five and one-half pounds of clean grease, 1 can Babbitt's potash, 3 pints water, $1\frac{1}{2}$ ounces borax, 1 ounce powdered ammonia. Melt grease. Pour water on potash, and when cool pour it slowly into the lukewarm grease, stirring all the time. Add borax and ammonia and continue stirring until soap begins to harden. Pour into square boxes or dripping pans and cut before it gets too hard.

Mrs. E. Bacon.

Hand Lotion

One-eighth ounce gum tragacanth, 2 ounces glycerine, 2 ounces alcohol, 2 ounces violet cologne. Soak gum tragacanth in 1 pint rain water over night; then whip until fine and add other ingredients.

Mrs. L. C. Morey.

To Remove old Tea and Coffee Stains

Wet spot with cold water, cover with glycerine and let stand two or three hours. Then wash with cold water and hard soap. Repeat if necessary.

WEIGHTS AND MEASURES

- One-half kitchen cupful equals 1 gill.
 - 1 kitchen cupful equals $\frac{1}{2}$ pint or 2 gills.
 - 4 kitchen cupfuls equal 1 quart.
 - 2 cupfuls granulated sugar equal 1 pound.
 - $2\frac{1}{2}$ cupfuls of powdered sugar equal 1 pound.
 - 1 pint of brown sugar equals 13 ounces.
 - 1 quart of sifted flour equals 1 pound.
 - 1 rounded tablespoon of dry material equals $\frac{1}{2}$ ounce.
 - 1 cup butter equals $\frac{1}{2}$ pound.
 - 1 tablespoon butter equals 1 ounce.
 - 8 rounded tablespoons of dry material equal 1 cup.
 - 16 tablespoons of liquid equal 1 cup.
- All measurements level except where otherwise stated
- 1 solid pint chopped meat equals 1 pound.

WHAT TO SERVE WITH VARIOUS DISHES

Soups

Bean soup: Lemon cut in slices and put in the soup.

Pea soup: Croutons.

Other soups of various kinds are made with noodles, macaroni, tapicoa, barley or rice cooked in them and left when served.

Fish

Raw oysters: Quarters of lemon, horse-radish, red pepper, tobasco sauce, French bread or thin slices of brown bread and butter.

Oyster stew: Oyster crackers or bread croutons and cold slaw.

Broiled mackerel: Melted butter and chopped parsley.

Boiled salmon (hot): Egg or caper sauce, sliced and dressed cucumber.

Meats

Beefsteak: Melted butter, mushrooms or fried onions. Garnish with watercress and serve Saratoga chips.

Fillet of beef: Yorkshire pudding, baked macaroni or spaghetti.

Lamb, roast: Mint sauce, French salad, new potatoes, peas, sliced cucumbers.

Mutton, roast saddle: Red currant or cranberry jelly, baked potatoes.

Veal roast: Thick brown gravy, rolled bacon, bread sauce, quarters of lemons, force meat balls, French beans.

Chicken, roast: Brown gravy or Spanish sauce, toasted bacon.

Chicken, fried: Watercress, mashed or French fried potatoes.

Duck, roast: Sage, onion or chestnut dressing, brown gravy, salad, green peas.

Turkey, roast: Sausage or chestnut dressing, cranberry sauce.

Goose, roast: Apple sauce, sage or onion dressing.

Pork, roast: Sage or onion dressing, apple sauce, brown gravy or piquant sauce.

Pork, chops: Mustard sauce, fried potatoes.

Ham, baked: Madiera or cider sauce.

Dessert

Puddings, steamed or boiled fruit: Hard sauce, custard or whipped and flavored cream.

Pudding, milk: Cream, stewed fruit.

Ice cream: Cakes of all kinds or sugar wafers.

Apple or Pumpkin pie: Cheese should always be served.

Salad

Soft American cheese, olives, and saltines. Mrs. D. C. Newton.

Refreshments for Thirty People

Salad: 3 chickens, 4 bunches celery, 3 pints oil, 3 eggs for mayonnaise, 100 rolls, $\frac{1}{2}$ pound butter, 1 pound coffee, 1 quart cream, 1 pound sugar, 4 quarts ice cream, 2 cakes.

Vegetable Salad for Twenty-five

2 cans peas, 1 can little Lima beans, 1 can string beans, 1 small onion, 2 bunches celery (4 stalks), 1 quart diced potatoes, 1 pint mayonnaise or 1 cup mayonnaise and 1 cup cooked dressing.

Mrs. L. C. O'Connor.

One Hundred People

3 pound coffee, 1 bushel potatoes, 4 fresh hams (12 pounds each) will serve 100 people. 1 quart creamed potatoes serves 8, 2 pounds domino sugar (small size) serves 80.

CUTS OF BEEF

Forequarter includes the ribs, the first seven of which are prime, beginning at the back.

First cut, 2 or 3 ribs for roast, rather small, the guarantee is small piece of skirt steak.

Skirt steak is sold separately for rolls. It is good although it does not look it.

Second cut prime.—The rest is chuck and told by piece of shoulder blade running through it. It is second quality of roast and steak.

The lower part of prime is thin and is used for corning. Lower end is second quality.

Shoulder is upper part of fore leg. Used for pot roasts and requires long cooking.

Lower part of leg for soup.

Part between the legs is brisket and is used for corning.

Hind quarter.—First cut is porterhouse and contains the tenderloin. The whole tenderloin is the fillet.

Back of tenderloin is the sirloin, of which there are four cuts.

Hip bone has a tenderloin. That bone has less bone and less tenderloin but is more economical than the hip.

Round sirloin has a small round bone.

Skirt sirloin comes from the rump.

Across the lower end of the porterhouse they cut the flank steak for stews.

Across the lower end of sirloin is solid meat, 2nd quality.

Back of this comes the rump for corning.

Upper part of leg is the round steak, the bottom part of which is for beef tea, and Hamburg steak.

F. W. Austin.

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