

Worthington
Cook Book



When you in a hurry to baking go,
And all your thoughts from your head do flow,
Just open me, and here you'll find
Things all written to soothe your mind.
But if by chance you don't succeed,
Lay it to me, a friend indeed.

CHOICE SELECTIONS
... OF ...
TESTED RECEIPTS

COMPILED BY

The Womans Benevolent Society

WORTHINGTON, MASS.

BAKING MEATS.

Beef Sirloin, rare.....	8 minutes for each pound.
Beef Sirloin, well done	10 to 15 minutes for each pound.
Beef Rib or Rhump.....	10 to 15 minutes for each pound.
Beef Filet.....	20 to 25 minutes for each pound.
Lamb, well done.....	15 minutes for each pound.
Mutton, rare.....	10 to 12 minutes for each pound.
Pork, well done.....	25 to 30 minutes for each pound.
Veal, well done	18 to 20 minutes for each pound.
Braised Meat.....	3½ to 4 hours.
Chickens, weighing from 3 to 5 pounds.....	1 to 2½ hours.
Turkeys, weighing from 9 to 12 pounds.....	3 to 3½ hours.
Fish, of average thickness weighing from 6 to 8 pound.....	hour.

TIME FOR BAKING.

Loaf Bread.....	40 to 60 minutes.
Rolls and Biscuit	10 to 20 minutes.
Graham Gems.....	30 minutes.
Gingerbread.....	20 to 30 minutes.
Sponge Cake.....	45 to 60 minutes.
Plain Cake.....	30 to 40 minutes.
Fruit Cake.....	2 to 3 hours.
Cookies.....	10 to 15 minutes.
Bread Pudding.....	1 hour.
Rice and Tapioca.....	1 hour.
Indian Pudding.....	2 to 3 hours.
Steamed Pudding.....	1 to 3 hours.
Steamed Brown Bread.....	3 hours.
Custards.....	15 to 20 minutes.
Pie Crust	about 30 minutes.
Plum Pudding.....	2 to 3 hours.

TIME FOR SUMMER VEGETABLES.

GREENS—Dandelions.....	1½ hours.
Spinach.....	1 hour.
String Beans	2 hours.
Green Peas	20 minutes.
Beets.....	1 to 3 hours.
Turnips.....	1 to 3 hours.
Squash	1 hour.
Potatoes.....	1-3 hour.
Corn	1-3 hour.
Asparagus	1-3 hour.

This applies to young and fresh vegetables.

TIME FOR WINTER VEGETABLES.

Squash	1 hour.
Potatoes.....	¾ hour.
Potatoes, baked.....	1 hour.
Sweet Potatoes	3-4 hour.
Baked Sweet.....	1 hour.
Turnips	2 hours.
Beets.....	3 1-2 hours.
Parsnips.....	1 hour.
Carrots.....	1 1-2 hours.
Cabbage.....	3 hours.

BREAD

Wheat Bread.

Use compressed or potato yeast, warm milk, salt, one dessert spoonful of sugar, a little soda and bread flour. Mix at night. In the morning mold slightly and put in tins. Raise the second time and bake from 40 to 50 minutes. The time required for baking depends on the size of the loaf. One quart of milk will make two loaves of bread.

MARY TOWER.

Vienna Bread

Have kitchen about 75 degrees. (This bread can be set in the morning and baked in a few hours.)

Have flour warm. One pint of cold milk, add one pint of boiling water, dissolve two cakes of Fleischmann's yeast in half cup of water, add flour little by little to the liquid, also the yeast while the mixture is fluid. Add about two and one-half quarts of flour, or enough to make it firm enough to knead, the softer you can work with it the better. Knead hard twenty minutes. Place in large buttered bowl and butter top of bread to keep the skin from hardening. Cover and keep at 75 degrees temperature for three hours. Make out into loaves or rolls, let rise one-half hour, or a little more. Bake in hot oven about 25 minutes. Take out and wipe all over in milk and cool by an open window. I think it is perhaps nicer if you use less yeast and let it rise a longer time.

FLORENCE DAY STEVENSON.

Brown Bread

Two cups graham flour, one cup meal, one cup pastry flour, one-fourth cup sugar, one-half cup molasses, one teaspoonful soda, two and one-half cups warm water. Mix dry ingredients, add molasses and water (mixed with soda). Stir all well and steam two hours in covered tin, then remove cover and bake five minutes.

MRS. FRANKLIN H. BURR.

Farmer's Brown Bread

Three cups rye meal, one cup corn meal, one cup molasses, one teaspoonful salt, one and one-half yeast cake, small teaspoon soda; wet up with water. Have it thin enough to run smooth in the baking dish. If too hard it will be dry. Put in a cold oven, let rise as the oven heats.

MRS. DWIGHT PRENTICE.

Steamed Brown Bread

One cup sour milk, one cup sweet milk, one cup warm water, one teaspoonful soda, one teaspoonful salt, one cup sugar or molasses, three cups corn meal, three cups flour. Steam three hours.

NELLIE M. STONE.

Buttermilk Brown Bread

One-half cup molasses, two cups buttermilk, three cups graham flour, one heaping teaspoonful soda, one egg, one cup raisins, one-fourth teaspoonful salt. Mix and put in greased two-quart pail and steam or boil two hours. Do not let the water stop boiling until the bread is taken out. Remove the cover of pail

and set the pail in oven for five minutes to dry top of bread. This can be served as a pudding with any nice sauce.

MRS. C. O. WILLIAMS.

Whole Wheat Bread

One cup of boiling water, one cup of milk, one level teaspoonful of salt, two tablespoonfuls of sugar, three cups of flour, yeast. Make a batter of these ingredients, let rise. Add two cups more of flour. Let rise in tins and bake. Add nuts and raisins if you like.

MYRA J. STEVENS.

Nut Bread

One egg beaten, one and one-half cups of sweet milk, three cups of flour, one scant cup of sugar, four rounding teaspoonfuls of baking powder, one teaspoonful of salt. Sift dry ingredients and add to milk and egg. One cup of ground walnuts. Let rise thirty minutes in tins and bake one hour in slow oven. Fine for sandwiches.

MYRA J. STEVENS.

Bran Bread

One cup molasses, two and one-half cups sweet milk, two teaspoonfuls soda, two teaspoonfuls salt, two cups bread flour, four cups bran. Bake one and one-half hours. In moderate oven one-half hour—then finish in hotter oven. Makes two loaves. Be sure and have fresh bran.

MRS. ERNEST THAYER.

Oatmeal Bread

Two cups oatmeal, two cups boiling water poured over it, let stand until nearly cool, add salt, one-half cup yeast, one-half cup molasses or sugar, five cups wheat flour.

MRS. C. C. KNAPP.

Graham Bread

One quart graham flour, one cup wheat flour, one pine sour milk, two-thirds cup molasses, one small tablespoonful soda, little salt, one egg. Bake slow one hour; makes two loaves.

MRS. HARRY TINKER.

Graham Bread

Two cups graham flour, one cup wheat flour, one-half cup sugar, a little salt, one cup milk, one cup water, two teaspoonfuls baking powder.

MRS. H. M. THAYER.

Graham Bread

One pint graham and one pint of wheat flour, one pint sour milk, one-half cup molasses, one teaspoonful soda, one teaspoonful salt, one-half cup sugar. This is easy to make and is very nice.

MRS. C. PRESTON GEER.

ROLLS**Parker House Rolls**

Two cups scalded milk, two to four tablespoonful butter, two tablespoonful sugar, one and one-half teaspoonfuls salt, one yeast cake in one-fourth cup lukewarm water. Add sugar, butter and salt to the milk, when lukewarm, add softened yeast and three cups flour. Beat thoroughly, cover. Let rise to double its bulk. Cut down, add more flour and knead. Let rise again, knead roll to one-third inch thickness, shape with a biscuit cutter and with handle of knife make crease in center of each. Brush one-half with melted butter; fold and press. Place in buttered pan. Let rise until very light. Bake in a hot oven twelve to fifteen minutes.

MRS. J. E. BURR.

Rolls

One pint milk (scalded), one-half yeast cake, one-half cup warm water, six cups flour, two tablespoonfuls sugar, two tablespoonfuls melted butter, one teaspoonful salt. Make a batter of the milk and half the flour. Add the yeast cake softened in the warm water. Let it rise in a warm place until light. Then stir in the butter, sugar, salt and the rest of the flour. Knead it very thoroughly and raise as before. When light turn it on a board and knead again. Roll it out half an inch thick. Spread with melted butter, cut with a round cutter, fold

together and place close together in a pan. Let them rise until very light. Bake in a very quick oven.

MRS. P. A. SKELTON.

Cinnamon Rolls

Make a sponge of one pint of milk which has been scalded and cooled and one yeast cake and flour to make a batter. When light add three well-beaten eggs, one-half cup melted butter, one-half cup sugar, one teaspoonful salt. When light roll out, spread with melted butter, sprinkle with cinnamon and currants, roll like jelly cake and then cut into biscuit. Bake when light.

MAY G. PORTER.

Bran Rolls

One quart bran, one pint flour, one pint milk, twelve tablespoonfuls molasses, one teaspoonful salt, one teaspoonful soda, one egg. This makes about fifteen rolls to be baked in gem irons.

MRS. H. L. TOWER.

Mr. Brewer's Kentucky Beaten Biscuits

Sift a teaspoonful of salt with one pint of wheat flour twice. Work into this thoroughly a rounded tablespoonful of lard. Moisten with sweet milk until it is the consistency of bread dough. Then beat flat with a mallet. Keep folding and beating until it can be broken clean, not pulled apart. Roll out about half an inch thick, cut with a small biscuit cutter. Prick each biscuit twice with a sharp fork. Bake in a moderate even oven until done, which ought to be in about twenty minutes.

MRS. ALBRO.

Strawberry Short Cake.

One quart flour, one heaping tablespoonful shortening, two teaspoonfuls of baking powder, a pinch of salt, milk enough to make a soft dough, just thick enough to roll. Do not knead. Bake in dripping pan, or make in biscuits.

Hull two quarts of berries, put in sugar sufficient to sweeten and let stand a while before putting in cake.

MRS. HORACE L. BARTLETT.

Cream Tartar Biscuit

To one quart sifted flour add one scant teaspoonful salt, two heaping teaspoonfuls cream tartar, one teaspoonful soda, and sift again three times; add one tablespoonful shortening—lard or butter—mix soft with sweet milk and bake in gem pans in a quick oven. Do not mould.

FLORENCE A. SAMPSON.

Baking Powder Biscuit

One quart of flour, two heaping teaspoonfuls of baking powder, two tablespoonfuls of butter or thick cream, one teaspoonful salt, one pint milk. The secret of good biscuit lies, first in mixing them as soft as you can and roll them; second, in doing it quickly and then baking in hot oven.

MRS. FRANK BRADLEY.

Corn Cake

One egg, one cup sugar, two tablespoonfuls of butter or sour cream, one cup of sour milk, two cups flour, one cup of meal, one teaspoonful soda and salt.

ANNA A. COLE.

Corn Cake

One cup flour, one-half cup corn meal, one-fourth cup sugar, one-half teaspoonful salt, one and one-half teaspoonfuls baking powder, one cup milk, one egg, one tablespoonful butter. Mix dry ingredients, beat the egg and add milk; beat into dry ingredients. Last of all add butter and whip well into the batter. Bake in shallow pan, or gem pans for about twenty minutes.

MRS. C. A. KILBOURN.

English Muffins

One pint sweet milk, one-half saltspoonful salt, one tablespoonful of melted butter, one egg, one and one-half teaspoonfuls baking powder, flour. Into the milk and salt stir gradually enough flour to make the batter stiff enough to drop from the spoon. After the batter is thoroughly beaten up add the melted butter and one well-beaten egg and the baking powder and beat. Have the muffin rings well greased and thoroughly hot. Put one tablespoonful to each ring. Bake on griddle, when nicely brown on one side turn over. About ten minutes will cook them.

MRS. WILLIAM G. RICE.

Wheat Muffins

One cup of sugar, one-half cup of butter, two eggs, one teaspoonful salt, one pint sweet milk, flour enough to make stiff batter as for cake, three teaspoonfuls baking powder.

MRS. B. R. GREEN.

Wheat Muffins

One-half cup sugar, butter one-half size of egg, two eggs, one-half cup milk, two cups

flour, two teaspoonfuls baking powder, salt. This mixture will make one dozen muffins.

EDITH BREWSTER.

Bran Gems

Two cups Educator wheat bran, one cup whole wheat, one-half cup molasses, one and one-half cup milk, one teaspoonful soda, salt. Bake one-half hour.

EDITH G. BREWSTER.

Oatmeal Gems

One cup oatmeal or rolled oats soaked over night in one cup sour milk. Add three tablespoonfuls sugar, small piece of butter, salt, one egg, three-fourths teaspoonful soda, flour to make soft batter. Bake in gem pans half an hour.

L. C. BATES.

Apple Johnny Cake

Two cups corn meal, two cups sweet milk, one cup flour, one cup sugar, one quart chopped sour apples, teaspoonful saleratus, salt. Spread thin on tin and bake half an hour.

LOUISE C. BATES.

Graham Gems

One pint buttermilk or sour milk, one teaspoonful soda, one-half teaspoonful salt, one-half cup sugar, graham flour enough to make a rather thick batter. Drop in hot gem irons and bake in quick oven.

MRS. W. M. SHAW.

Rye Breakfast Cakes

Two cups rye meal, one-half cup molasses, one and one-half cups sweet milk, one tea-

spoonful soda, a little salt. Bake at once in hot gem pans. Makes 12 and are very nice.

N. A. BATES.

Plain Muffins

One egg well beaten, a tablespoonful of butter and a tablespoonful of sugar with a teaspoonful of salt; beat all until very light. One cup of milk, two and one-half cups sifted flour and three teaspoonfuls of baking powder. Drop on well greased patty pans and bake twenty minutes in a rather quick oven.

MRS. J. E. HART.

Kentucky Corn Pone

Sift corn meal in a bowl, salt, add enough milk to make a thin batter; let it stand long enough to thicken sufficiently to spread on a baking pan without running, drop in pointed shaped cakes and bake in a quick oven. A teaspoonful of baking powder can be stirred in first before spreading, but a genuine Southern pone is made light by vigorous beating.

MRS. ALBRO.

Pop-Overs

Four cups flour, four eggs, four cups milk, one-half teaspoonful salt, one tablespoonful melted butter. Bake until well done.

MRS. C. C. KNAPP.

Popovers

One cup milk, one cup flour, three eggs well beaten. Bake in moderate oven 30 to 40 minutes.

MRS. ALFRED CHAPIN.

Breakfast Puffs

One cup sweet milk, one-half cup sugar, two cups flour, one egg, tablespoonful melted butter, one teaspoonful soda in a little milk, two teaspoonfuls cream tartar. Sprinkle sugar and cinnamon on top before baking.

MRS. H. M. PEASE.

Sally Lunn

One-half cup sugar, three tablespoonfuls melted butter, one egg, one pint flour, one cup sweet milk, three teaspoonfuls baking powder; bake in a quick oven.

MRS. WALTER A. SMITH.

Rice Griddle Cakes

Two cupfuls of cold boiled rice, one pint of flour, one teaspoonful of sugar, two teaspoonfuls baking powder, one egg with white beaten separately. Bake on griddle nicely brown; serve with maple syrup.

B. A. F. AMES.

Waffles

Two beaten eggs, one cup sour cream, one cup sour milk, one spoonful of soda, salt, flour enough to make a batter as thick as cream. The iron must be hot and well greased. Bake in loaf or gem pans.

ANNA COLE.

Puffet or Hot Bread.

One egg, two tablespoonfuls of melted butter, one tablespoonful of sugar, two teaspoonfuls of baking powder, one cup of sweet milk, two cups of flour.

MRS. C. B. BROOKS.

SANDWICHES

Bread for sandwiches should be at least one day old. Use white, graham or brown bread. Cut the bread as thin as possible and have the butter soft enough not to tear the bread. Remove the crusts and cut in squares or triangles.

Fillings

Chicken—Cold boiled chicken may be sliced thin and sprinkled with pepper and salt, or cold chicken may be chopped and mixed with mayonnaise.

Cheese—Stir grated cheese into mayonnaise.

Walnut Sandwiches

These are best made of graham bread. Slice the bread (either white or graham) very thin and trim off the crust. Spread very fine one-half pound of English walnut meats and add enough mayonnaise dressing to make a paste. Olives may be served with them.

Cheese

Mix equal parts of cream cheese and chopped walnut meats with French dressing.

Cucumber

Chop medium-sized cucumbers rather fine, add a little salt, drain and mix with mayonnaise.

Lettuce

Sliced lettuce and mix with mayonnaise.

Nut

Peanuts or walnuts chopped very fine are an addition to almost any sandwiches. The chopped nuts may be mixed with French dressing or mayonnaise.

Bean

Use cold baked beans, spread with a little mustard and seasoned with salt and pepper to taste.

Egg

Chop hard-boiled eggs, mix with French dressing.

Ham

Chop ham very fine and season with mustard, make into a paste with melted butter.

Sardine

Mash sardines with salt, cayenne and lemon juice.

Tongue

Thin slices of boiled tongue and spread with mustard.

Club Sandwiches

On a slice of bread put a lettuce leaf, next slices of thin crisp bacon, next slices of chicken and mayonnaise, cover with slice of bread and toast lightly on either side.

SOUPS**Soup Stock**

Put in a large kettle any bones from roast meats and fowl, bones and trimmings from steaks, cover with warm water and let simmer on the back of the range for hours until the meat slips from the bone, then add one or two onions, carrot and small quantity of tomato. Cook together for an hour, then strain off the liquid and set aside to cool. The fat will form a cake on top and can be easily removed when ready for use. B. A. F. AMES.

Chicken Soup

Boil the carcass of a boiled or roasted chicken until the meat will drop from the bones. Strain off the liquid and chop the meat very fine, add to the broth, thicken slightly with flour and add a lump of butter, a gill of cream or rich milk, salt, pepper and a little onion juice. B. A. F. AMES.

Good Old Irish Stew

Take pork or beef bone, cover with cold water, and boil four hours. Salt the meat before vegetables are added. Add four onions cut in small pieces, boil two hours; six parsnips, four carrots, one small turnip and milk pan of potatoes. Cut same as onions and boil one hour, or until done. Take out the meat, leaving vegetables to be thickened with three table-spoonsful of flour made smooth in cold water.

Try it now and be sure it is seasoned well. Have ready a platter covered with toasted bread (I use stale bits and end pieces) and pour this stew over it. It is delicious. Leave out any vegetable that is not palatable to members of your family. This will serve ten persons.

N. A. BATES.

Bran Soup

Add one-half dozen cloves to the bran while cooking. After putting through the colander and just before taking off the stove add one or two tablespoonsful of cream to blend it, and as it is put in the dish add small thin slices of lemon cut in "points."

N. S. HANCOCK.

Vegetable Soup

This soup may be made entirely of "left overs." Stock in which your meat was boiled, the liquor from your tomato sauce, a bit of onion, potato and turnip from your dinner vegetables. Let these ingredients simmer together for some time; the longer it is cooked the more delicate becomes the flavor.

MRS. WILLARD.

Tomato Bisque

One-half can tomatoes, two teaspoonfuls sugar, one-fourth teaspoonful soda, one quart milk, one slice onion, four tablespoonfuls flour, salt, pepper, butter. Scald milk with onion in double boiler and thicken with flour. Cook twenty minutes, stirring often. Cook tomatoes with sugar and seasoning for fifteen minutes. Add pinch of soda and rub through sieve. Combine the two mixtures and serve.

MRS. WALTER A. SMITH.

Onion Soup

Cut salt pork into small squares and fry with five or six sliced onions. Heat one quart of milk and when the onions are nicely browned add pork and onion to the milk. Thicken with one tablespoonful of flour and season to taste.

MRS. WILLARD.

Tomato Bisque

Three pints of milk boiled in double boiler, one can of tomato soup, condensed; add tomato to hot milk just before serving. Tomato should be heated, and one tablespoonful of flour improves the soup.

MRS. D. T. CLARK.

Cabbage Soup

One cup chopped cabbage, boil twenty minutes, and add one quart of new milk, salt and pepper to taste. Heat to a boiling point and serve with crackers.

MRS. W. M. SHAW.

Tomato Soup

One pint of hot water (or soup stock), one tablespoonful of sugar, one teaspoonful of salt, one tablespoonful of butter, one tablespoonful of chopped onion, one tablespoonful of parsley, one tablespoonful of corn starch, one can of tomatoes. Put the butter in a small saucepan and when hot add the chopped onion and parsley; cook five minutes. After cooking the tomatoes with the sugar, salt and soup stock, add four cloves, a pinch of black pepper and add the butter and onions, and just before removing from the stove add the corn starch. Strain through a fine sieve before serving.

MRS. A. C. STEVENS.

Fish Chowder

Four pounds cod or haddock, six cups potatoes cut in one-fourth inch slices, one sliced onion, one and one-half inch cube fat salt pork, one tablespoonful salt, one-eighth tablespoonful pepper, three tablespoonfuls butter, four cups scalded milk crackers. Cut fish in small pieces and set aside. Put head, tail and backbone broken in pieces in stew pan, add two cups cold water and bring slowly to boiling point; cook twenty minutes. Cut pork in small pieces and try out; add onion and fry five minutes, strain fat into stewpan. Parboil potatoes five minutes in boiling water to cover, drain, add potatoes to fat, add two cups boiling water and cook five minutes. Add liquor drained from bones, then add fish, cover and simmer ten minutes. Add salt, pepper, scalded milk, butter and crackers.

MRS. F. H. BURR.

Fish Chowder

Fry small pieces pork in a kettle, then add layers of fish, sliced potato and thick crackers. Cover with milk and season with pepper, salt, onion juice and butter. Cook slowly until potato is soft, but do not stir. Cod or halibut can be used.

HELEN B. FOGG.

Green Corn Chowder

One-fourth pound salt pork cut into dice and slightly browned in deep iron kettle; four onions sliced and boiled one hour in two quarts water; four potatoes cut in dice to keep their form, two quarts corn after it is cut from cob, one quart milk. Put in the corn when the rest

is nearly done and remove from fire as soon as corn is cooked.

MRS. H. G. ELY.

Clam Soup

Twenty-five clams chopped fine, put over the fire the liquor that was drained and one cup water, add the chopped clams and boil one-half hour, season to taste with pepper and salt, also small piece butter; boil up again, add a quart of boiling milk. Stir in tablespoonful of flour mixed with cold milk or two crackers rolled fine.

JENNIE DODGE.

Clam Chowder

Two quarts of clams chopped fine, one-half pound salt pork, chop fine one quart tomatoes, a few potatoes, chop up some, put some water with the liquor, pepper, boil three to four hours slowly.

MRS. ZARR.

Tomato Soup

One quart cooked tomato, one pint water, boil and add a pinch of soda, one pint milk, butter, salt and pepper. Thicken with cracker crumbs if desired.

MRS. H. G. ELY.

Black Bean Soup

Soak one pint of black beans over night. In the morning pour off the water and put them on to boil in two quarts of cold water. Into this put an onion that has been sliced and fried in one tablespoonful of butter. Simmer five hours, adding a half cup of cold water from time to time. Rub the beans through a strainer and put the soup on to boil again, adding salt, pepper, both

red and black, to taste, and a pinch of mustard. Thicken with a tablespoonful of flour and one of butter which have been cooked together. Dice two hard boiled eggs and put them in soup when ready to serve. Place two slices of lemon on each plate. Serve with croutons. This makes two quarts.

KATHARINE McD. RICE.

FISH

Brook Trout

Clean, wash and dry the fish, roll in meal and fry quickly in hot pork fat with heads on, or lard and butter. Take up the instant they are done brown, and season with salt.

MRS. ANNA A. COLE.

Baked Bluefish

Clean the fish and stuff with stale bread crumbs seasoned with salt, pepper and sage and a liberal amount of butter. Sew up the fish, place in a dripping pan with bits of salt pork over it. Bake in a good oven. When done place on a hot platter. Add to the contents of the baking pan a little hot water, thicken with flour and serve in a gravy boat with the fish.

B. A. F. AMES.

Boiled Halibut

Take a thick piece of halibut, tie in a cloth unless your fish kettle has a grate, place in boiling salted water and simmer until the flakes separate easily. Serve with egg sauce.

Next day—Line a buttered mould with slices of hard-boiled eggs, fill with layers of flaked fish, alternate with bread crumbs, season with salt, pepper and flakes of butter. Set the mould in a kettle of boiling water and steam till heated through. Serve with Hollandaise sauce.

Fresh Salmon Fried

Cut the slices three-quarters of an inch thick, dip in corn meal, salt and fry a light brown. This mode answers for all fish cut into steaks.

Planked Fish

Procure a hardwood plank half an inch thick; when wanted for use heat it thoroughly. Split the fish down the back, remove the head but not the tail; clean, wash and wipe it thoroughly; dust with salt and pepper; brush with butter; and place it skin side down on the hot plank; put it at once to "plank." Have ready, boiled and mashed, four good-sized potatoes; add to them half a cupful of hot milk and a palatable seasoning of salt and pepper. In half an hour remove the fish from the oven and garnish the edge of the plank with the mashed potatoes. Put it back in the oven and cook until the potatoes are browned. Brush the fish with melted butter, squeeze over it the juice of a lemon, garnish with parsley and send it to the table. MRS. C. C. KNAPP.

Baked Mackerel with Maitre d'Hotel Potatoes

Split, clean and remove head and tail from a medium-sized mackerel. Put in a buttered dripping pan, sprinkle with salt and pepper, dot over with two tablespoonfuls butter, and pour over two-thirds cup milk. Bake twenty-five minutes in a hot oven, basting five times during the baking with liquor in pan. Remove to hot platter, surround with maitre d' hotel potatoes and garnish with parsley or cress.

Maitre d'Hotel Potatoes

Wash, pare and cut potatoes in one-half inch cubes. There should be two cups. Soak fifteen minutes in cold water, drain and cook in boiling salted water to cover, until soft. Again drain and pour over them maitre d' hotel butter.

Maitre d'Hotel Butter

Cream one-fourth cup butter and add one-half teaspoonful salt, one-eighth teaspoonful pepper and one-half tablespoonful finely chopped parsley. Then add very slowly three-fourths tablespoonful lemon juice.

MRS. MAGARGAL.

Smoked Halibut

Cut a pound of smoked halibut into small pieces, place in a sauce pan and pour over it boiling water; let simmer for a few minutes then drain, return to the saucepan, add one pint of rich milk, a lump of butter, two tablespoonfuls flour and let it boil until flour is cooked, then add four hard boiled eggs cut in slices. Serve hot.

Codfish on Toast

Take two cups of boiled flaked codfish and put in spider with two tablespoonfuls of butter, one-half cup of rich milk or thin cream, one-half cup of cracker crumbs and one teaspoonful of flour, a dash of pepper and one-half teaspoonful of salt and one egg beaten light. Do not cook over too hot a fire or it will scorch, but simmer

for five minutes, stirring lightly from time to time to serve on toasted bread. Fine for supper.

MRS. C. PRESTON GEER.

Salmon Cakes

One can of salmon chopped fine, one cupful of milk, one egg, pepper and salt to season and bread crumbs to thicken. Form into flat, round cakes and fry in batter.

MRS. HATTIE C. HIGGINS.

Salmon Cutlets

One can salmon, picked over and freed from skin and bone and oil, one cup of thick white sauce, seasoning, egg and bread crumbs, three sticks macaroni, one tablespoonful lemon. Have a thick white sauce made with two tablespoonfuls butter, two tablespoonfuls flour and one cup milk. Mix the salmon and lemon juice with this. Turn on plate to cool, divide into twelve portions, shape like cutlets, egg and crumb each one and insert a two-inch stick of macaroni to imitate the bone. Fry in deep fat.

MRS. MAGARGAL.

A Nice Way to Prepare Salmon

Prepare thin slices of toast, and butter them. On these spread the canned salmon, after heating and seasoning with salt and pepper. Place one pint of milk over the fire and when hot add a little butter and thicken with a little flour. Pour this over the salmon and toast, and serve.

MRS. W. M. SHAW.

Cream Salmon

One can salmon minced fine. With this mix lightly one and one-half pints bread crumbs.

Make a sauce by one pint milk thickened with two tablespoonfuls of corn starch, one tablespoonful butter, pepper and salt to taste; pour over fish and mix lightly. Bake twenty minutes in hot oven.

MRS. EUGENE L. BARTLETT.

Salmon Loaf

One can salmon, four eggs, four tablespoonfuls melted butter, one-half cup fine bread crumbs, salt and red pepper. Beat the eggs very light, add a little salt and pepper, then the bread crumbs and melted butter, then the salmon, made fine. Steam one hour in a buttered mold.

Sauce for Salmon Loaf

One-half cup butter, two yolks, juice of one lemon. Mix these in a double boiler and add one cup of boiling water. Cook until smooth.

R. B. DICKSON.

Canned Salmon

Prepare thin slices of toast, butter, and on these spread the salmon after heating and seasoning with salt and pepper. Place a pint of milk over the fire and when hot thicken it with flour and add butter. Pour this over the salmon and serve.

MRS. W. M. SHAW.

Codfish Balls

Two pints of raw potatoes peeled and cut in small pieces, one pint of picked-up salt codfish. Boil together until the potato is cooked—about twenty minutes. Throw into a colander to drain, return to the kettle, add a piece of butter size of

an egg and one beaten egg, a dash of red pepper. With floured hands make into balls and brown in smoking hot fat.

B. A. F. AMES.

Oysters a la Creme

Twenty-five oysters, drained, two tablespoonfuls butter, one-half pint cream, saltspoonful of salt, saltspoonful of pepper, a little nutmeg, two dessertspoonfuls cracker crumbs. Put butter, salt, pepper, cream, etc., in dish and when it boils sift in cracker crumbs, then add oysters and cook two minutes. Serve on toast.

JOSEPHINE HEWITT.

Panned Oysters

Into a stewpan put one tablespoonful butter, and when it melts add one tablespoonful flour. Stir until smooth, and add one-half pint oyster juice. When this has thickened to the consistency of cream, add eighteen or twenty oysters, salt and pepper to taste. When the gills ruffle, the oysters are cooked. Serve on toast.

MRS. HORACE F. BARTLETT.

Scalloped Oysters

Butter an oval dish, put in a layer of oysters, little salt, pepper and butter, then a layer of cracker crumbs (rolled), pour over this a few tablespoonfuls of milk, just enough to moisten cracker crumbs. Then a layer of oysters with salt, pepper and butter. So on until dish is full. Before putting into oven pour milk over top.

MRS. C. F. BURR.

Canned salmon may be used in place of oysters if so desired.

Macaroni and Oysters

One quart of oysters, one quart of macaroni, season and prepare same as for scalloping oysters. Sprinkle cracker crumbs on top and moisten with milk or cream. Bake in slow oven.

MRS. G. D. CAPEN.

Macaroni and Oysters

Break macaroni into small pieces, put into boiling salted water and cook until tender. Butter a baking dish, into it put a layer of macaroni, then a layer of oysters with bits of butter and salt and pepper, then another layer of macaroni, and so on until the dish is full. Over the top place a layer of cracker crumbs and moisten thoroughly with milk. Bake in a hot oven.

MRS. G. D. CAPEN.

Oyster Stew

Boil one cup strained oyster liquor and one-half cup of water, skim, add half a teaspoonful of salt, half saltspoonful of pepper, one tablespoonful of butter and one tablespoonful rolled crackers. When it begins to boil add one quart of oysters. Boil one minute. Put half a cup of cream or cold milk into a tureen and pour the boiling stew over it.

MINNIE KNAPP.

Scalloped Oysters

One quart oysters carefully drained; butter a deep dish, cover bottom with cracker crumbs, season with salt, pepper and bits of butter; then a layer of oysters are used. Put cracker crumbs on top with bits of butter, moisten with milk or cream. Bake, covered, one-half hour, and then uncovered one-half hour. You can use canned salmon in place of oysters.

Pigs in Blanket

Season large oysters, salt and pepper; cut and slice fat English bacon into very thin slices, wrap an oyster in each slice and fasten with a toothpick. Heat a frying pan and put in little pigs, long enough to crisp bacon. Place on slices of toast and serve immediately. Do not remove toothpicks. The pan must be very hot before the little pigs are put in. Great care must be taken that they do not burn.

MRS. C. F. BURR.

Little Pigs in Blankets

One-half pound of bacon, sliced thin. Lay on ice for one-half hour. Then fry in a hot spider for a short time, turning often. Remove and lay on ice to chill. Take large, plump oysters and wrap a piece of chilled bacon around the oyster and pin together with a toothpick. Fry in the hot fat from which the bacon was taken, and cook only until the edge of the oyster is curled.

MRS. SIDNEY HEWITT.

Favorite Tomatoes

Cut round tomatoes in halves, place in a dripping pan. Mince finely green peppers and sprinkle over the cut surface, season with salt, pepper and lumps of butter. Place in a good oven for fifteen minutes. Draw from the oven, pour over a small quantity of cream, return to the oven until hot. Nice to serve with fish.

MEATS AND THEIR RELISHES

Roast beef—grated horseradish.
 Roast pork—apple sauce.
 Roast veal—Tomato or mushroom sauce.
 Roast mutton—currant jelly.
 Boiled mutton—caper sauce.
 Boiled chicken—bread sauce.
 Roast lamb—mint sauce.
 Roast turkey—cranberry sauce.
 Boiled turkey—oyster sauce.
 Boiled bluefish—white cream sauce.
 Boiled shad—boiled rice and salad.
 Compote of pigeons—mushroom sauce.
 Fresh salmon—green peas, cream sauce.
 Roast goose—apple sauce.
 Venison or wild duck—black currant jelly.

Roast Turkey

Select a young turkey, pinfeather and singe, remove the crop and wind pipe, push back the skin and cut off the neck. Wash well, remove the lungs and kidneys, dry and fill the cavity with dressing, for which take the inside of a large loaf of stale bread, crumb fine and season with pepper, salt and sage, add lumps of butter to moisten. Sew up, put a spoonful of dressing in the skin of neck to keep breast moist, tie up. Fold the wings behind the back and tie the legs securely in place. Place in pan with a little hot water and bake in steady oven; baste often and turn, to brown evenly. Allow three or four hours for a fifteen-pound turkey. Boil the giblets and chop to add to the gravy. Serve with cranberry sauce.

B. A. F. AMES.

Chicken Pie

Clean the fowl and cut in pieces as for serving. Put in a stewpan with hot water, salt and pepper. When it comes to a boil, skim and set back where it will simmer until tender. Put the meat after removing it from the bones into a pudding dish or small dripping pan, and with it about a third of the water in which the fowl was boiled, setting the remainder away to cool. Make a crust, using one quart of flour, four teaspoonfuls baking powder, a little salt and a scant pint of sweet cream. Roll out a covering of crust a little larger than the top of the dish and about one-fourth of an inch thick; cover the pie with this, turning the edges into the dish. Roll the remainder of the crust the same as before, and with a thimble or something as small cut out little pieces all over it, putting this perforated piece over the first crust, turning and slightly rolling the edges up. Cut a vent in the center of the cover and keep it open. Bake in a quick oven.

For the gravy, put two tablespoonfuls of butter into a frying pan and when hot add two tablespoonfuls of flour. Stir until smooth, and stir into this the water in which the chicken was boiled. Cook ten minutes.

MARTHA C. HUMPHREY.

Chicken Pie

Cut up chickens as for stew. Cook until very tender. Place in a pan, seasoning with salt, pepper, butter and a little of the thickened gravy of the chicken. Bake until crust is done, and serve with gravy.

NELLIE M. STONE.

Crust

Two quarts of flour, six teaspoonfuls of baking powder. Sift together. Rub into the above one cup of shortening. Moisten with one cup sweet cream and enough sweet milk to roll out.

NELLIE M. STONE.

Maryland Panned Chicken

Select a chicken weighing four or five pounds, or two chickens weighing two or two and one-half pounds. Cut as for fricassee; lay aside the heart, liver, gizzard and neck. Wash the feet, cover with boiling water four minutes, then peel off skin, nails and all, just like a glove. Add feet to the other pieces laid aside, cover with one quart cold water, a little salt and pepper and boil for gravy. Use from this to baste the chicken, but fill up again. Arrange the chicken in an iron roasting pan (a double roaster is most convenient), dredge flour lightly over it, and pepper. To one cup boiling water add one rounding teaspoonful salt and one tablespoonful butter. When melted, pour over the chicken in the pan. Arrange six slices of salt pork, cut thin, each about two inches square, here and there over all. Cover and cook in oven until tender. Uncover in three-quarters of an hour, baste or turn to brown evenly; cook about one and one-half hours. Dish and keep hot while making gravy. Mash the liver, add to strained liquor from boiled pieces, pour over the browned flour and fat in dripping pan and add flour to thicken.

MRS. C. O. WILLIAMS.

Fricassee Chicken

Cut into pieces one chicken, boil in enough water to cover until tender, adding when half

done one tablespoonful salt. Take out chicken, keep warm, thicken the liquid with one tablespoonful each of flour and butter mashed together. Boil five minutes.

MRS. J. M. KNAPP.

Dumplings

One pint flour, two teaspoonfuls of baking powder, pinch of salt, mixing it well with flour wet with sweet milk or water, having the stew boiling hot, and keep so until the dumplings are done. Drop them in from the spoon and *do not* cover up. They will cook in fifteen minutes. Biscuits may be used instead of dumplings.

MRS. J. M. KNAPP.

Roast Chicken

Take nice plump chicken or fowl. Then singe and cut off feet at joint of legs. Then make incision at breast and under thigh and draw; then fill body with dressing and sew body up. Spread over it butter or thin slices of pork. Place in roasting pan and add one cup boiling water and place in hot oven, basting frequently until done. The liver, gizzard and heart can be used in the dressing if one wishes.

Dressing

Take bread crumbs and moisten with hot water, add butter size of egg (or add chopped salt pork), and teaspoonful of salt, pepper and sage. Mix and fill chicken.

Scalloped Chicken

Boil a chicken till tender, bone and chop; or take the chicken that is left over from a meal and

chop. Put into a bake dish a layer of chicken, a layer of bread crumbs, butter, salt and pepper; fill the dish in alternate layers, pour over the chicken gravy and bake till a light brown.

EVA FAIRMAN.

Roast Venison

Lay thin slices of pork over the meat and sprinkle with a little flour and with salt. Place in the pan of the baker and after stuffing with any good chicken or turkey dressing cover the bottom of pan with water and let steam on top of the stove for one hour. Then place in the oven to brown nicely. After taking up the roast, thicken the gravy with flour. The meat is much more tender if not used for at least one week after it has been killed, and does not require as long a time cooking as other meats. It can be overcooked.

MRS. A. C. STEVENS.

Cottage Pie

Remove fat and gristle from meat and chop fine. To one cup meat, use one saltspoonful salt and one-half cup thickened gravy. Put meat and gravy in a deep earthen dish, cover with mashed potatoes and place in the oven to brown.

MRS. MAGARGAL.

Shepherd's Pie

Butter and line (bottom and sides of) a deep dish with cold mashed potato that has been seasoned with pepper and salt and mixed with milk. Fill the center with ground cold meat, season the meat and mix a little gravy with it to make it moist; cover with mashed potato, put butter on top and bake about an hour.

EVA FAIRMAN.

Chicken Timbale

Boil a quantity of macaroni without breaking; when tender, drain off the water, then dash on cold water to prevent sticking together. Take the long strips of macaroni on a board and cut in quarter-inch bits. With a toothpick arrange these bits on the bottom and sides of a buttered mould; when finished will look like honey comb. Mince a quantity of cold boiled chicken, add one-third macaroni or bread crumbs. Season well with salt, pepper, celery salt and a few drops of onion juice, moisten with chicken broth, melted butter, and bind with an egg. Fill the mould with this mixture, place in kettle of boiling water and steam until it sets. Invert the mould on a hot platter and remove from the mass. Have a rich gravy, made of the broth slightly thickened and with plenty of butter and cream, to serve with it.

B. A. F. AMES.

How to Cook Rabbits

They should not be eaten for several days after killing, and are much nicer if parboiled, changing the water at least twice. Then cook until tender in a little water with salt added. The meat can then be fried in lard or butter, after sprinkling good with flour, or after removing the bones, can be made into a pie exactly like chicken pie. Some prefer a stew, with rice, onion and potato added.

MRS. ALFRED C. STEVENS.

Fried Pork

Slice the pork thin and pour boiling water over the same; drain and roll in flour or meal and place in spider or roasting pan, and bake in a hot oven.

MRS. ANNA A. COLE.

To Fry Tripe

It is poor food unless well cooked. Have the iron upon which it is to be fried *very hot* and covered one-quarter inch deep with good lard or drippings, and add more as the tripe takes it up. Roll tripe in flour, meal or cracker crumbs, as you may prefer, and place in the hot fat and fry until brown. Then turn and cook the other side in like manner. Salt while cooking. It requires a *full half-hour* and a big fire to cook tripe well. When on platter add butter as you would to steak, and it is delicious. People who are afraid of smoke in the house should never attempt to fry tripe.

N. A. BATES.

Link Sausage—To Fry

Prick the sausage well on all sides with fork. Put in spider and cover well with hot water and boil about ten minutes. Pour off water and brown sausage. Do not cook long after pouring off water. They are well cooked in the boiling and do not require much frying. Anyone can eat sausage cooked this way without bad effects after.

MRS. MAUDE S. JONES.

Hamburg Roast

One pound lean beef (ground), two thin slices of pork, one small onion, one teaspoonful salt, one-quarter teaspoonful sage, a little pepper, two tablespoonfuls cream, one egg; bake from three-quarters to one hour.

MYRA J. STEVENS.

Meat

Cut pieces of round steak to convenient size. Dip in beaten egg, roll in cracker crumbs, brown quickly in butter in very hot frying pan. Place

meat in deep dish, make brown gravy of butter, flour and water, salt, and turn over the meat. Steam three hours or longer. Meat tender and delicious. Veal is nice cooked this way.

MRS. D. T. CLARK.

Beefsteak en Casserole

Melt three tablespoonfuls butter, add six onions cut in slices and cook until light brown. Put the onions into the casserole, rinsing out the pan with a little hot water. Cut two pounds of beef cut from the top of the round into pieces for serving and sear in a hot omelet pan. Put into the casserole on top of the onions, with a sprig of parsley, salt and pepper and enough hot water to cover the onions. Cover and cook slowly for two hours or until nearly tender. Skim off the fat, add one cup of sliced potatoes which have been parboiled, and more seasoning if necessary. Serve from casserole.

MRS. G. F. BARTLETT.

Frizzled Dried Beef

Shave off thin slices of dried beef, put them in a frying pan and cover with boiling water to freshen, drain off the water and add a good lump of butter, set over the fire and let it cook in the butter, stirring constantly until well frizzled up, pour a pint of rich milk over it and dredge in flour to thicken. Let all come to a boil, pour out and serve hot. Can use codfish in the same way.

MRS. CLAYTON KNAPP.

Cornish Pasties

Roll out thinly and cut into three-inch squares any plain pastry. Wet the edges with cold water,

and put into the middle of each square a heaping tablespoonful of the following mixtures: One cup of any cold meat, fish or poultry, the same quantity of mashed potatoes and seasoning to taste of onion juice, salt and pepper. Fold the opposite corners of the pastry on top of the filling, pressing the edges well together. Bake in a quick oven 20 minutes.

MRS. MAGARGAL.

Beef Loaf

Three pounds hamburger steak, two eggs, eight teaspoonfuls rolled crackers, one small spoon each of pepper, sage and salt, butter size of an egg, one cup hot water, mix thoroughly, press in pan and bake two hours. This makes a good sized breadpan full.

MRS. ERNEST THAYER.

Croquettes

One-half pound chicken, beef, veal or lamb chopped very fine. Season with one-half teaspoonful salt, one-half teaspoonful celery salt, one quarter saltspoonful cayenne pepper, saltspoonful white pepper, flavor with onion to taste, one teaspoonful chopped parsley. Make one pint of thick cream sauce. While hot add enough to the meat to shape into croquettes. When cool, shape. The sauce is a stiff paste when cold, and being mixed with the meat may be handled and shaped perfectly, and when the croquettes are cooked they will be soft and creamy inside. Roll in eggs and cracker crumbs and fry.

MRS. HORACE F. BARTLETT.

Meat Croquettes

One and one-half cups cold meat chopped fine, one-half cup minced fresh celery, two hard cooked eggs chopped fine, two tablespoonfuls

gravy, mix all together, bind with half a cup, or less, of thick white sauce made with milk and season to taste with salt, pepper and a dash of Worcestershire. Make into croquettes, egg and crumb them and fry in hot deep fat.

MRS. G. F. BARTLETT.

Sweet Breads

Put them in cold water and remove the pipes and membranes and parboil for 20 minutes in boiling water slightly salted, to which a tablespoonful of lemon has been added. Then plunge in cold water to harden. Prepare a cream sauce by putting one tablespoonful butter in a granite saucepan and stirring till it melts; add two tablespoonfuls flour and stir until well mixed; add one pint cream, let it boil in double boiler, then add the sweet breads and season with salt or pepper to taste. Serve in heated ramekins.

SUSAN T. RICE

Casserole of Rice and Meat

Boil one cup of rice until tender, chop very fine one-half pound of any cold meat, season highly with one and one-half teaspoonful salt, one-half saltspoonful pepper, one saltspoonful celery salt, one teaspoonful finely chopped onion, one teaspoonful parsley, add one beaten egg, two tablespoonfuls cracker crumbs, moisten with hot water or stock enough to pack it easily. Butter a small mould, line the bottom and sides one-half inch deep with rice, pack in the meat, cover closely with rice. Steam 45 minutes. Loosen it around the edge of the mould, turn it out upon a platter and pour tomato sauce around it.

MRS. HORACE F. BARTLETT.

Meat Balls

Use any cold meat chopped fine; for every cup of meat use one-quarter cup of bread crumbs. Mix with hot water, enough to make moist, then add a little melted butter, salt and pepper, form into balls, and fry in a little butter.

MRS. W. M. SHAW.

Meat Balls

To two cups of any cold cooked meat and chopped fine, add one cup of cold boiled rice, salt and pepper to taste and one egg, mix thoroughly and form into balls. Roll in cracker crumbs and beaten egg, fry in dripping or butter and lard mixed.

MRS. SIDNEY COBURN.

Kottbullar

Take ground steak, as for hamburg steak, add pepper and salt to suit the taste, one or if for a large family two well beaten eggs, a few cracker crumbs, and sweet milk to mix rather moist. Make into cakes and fry in butter. By adding a little sage it is nice baked in a loaf. ÉVA FAIRMAN.

Pork Fritters

Fry eight or ten slices of pork, not too crisp. Batter: Two eggs, well beaten, two tablespoonfuls milk, one-half cup flour with one teaspoonful baking powder. Salt and pepper. Dip and fry in the hot pork fat.

MRS. G. F. BARTLETT.

Ham Patties

Two cups of bread crumbs moistened with a little milk and two cups of cooked ground ham. Mix thoroughly. If one likes the flavor add a

little chopepd onion. Fill buttered gem pans two-thirds full. Break an egg over the top of each gem, scatter a few crumbs and bits of butter on top, sprinkle with pepper and salt. Bake until the eggs are soft done. Serve at once.

MRS. HORACE F. BARTLETT...

Ham on Toast

Chop fine odds and ends of ham, and to one cup of chopped ham add two well beaten eggs. Pour into a hot frying pan with a sufficient amount of butter, or any other good frying fat, and let this mixture fry, stirring constantly with a fork until it sets. Serve on freshly toasted slices of bread.

MRS. G. D. CAPEN.

Creamed Meat

Make a nice milk sauce, thicken with a little flour and season with salt and pepper. Chop fine scraps of meat (or oysters), stir them into this sauce and serve on freshly toasted slices of bread.

MRS. G. D. CAPEN.

Meat or Fish Souffles

One tablespoonful butter, one tablespoonful flour, salt and pepper, one cup of milk, cook together until thick. To this sauce add one cup of finely chopped meat or fish. The yolks and well beaten whites of two (2) eggs and bake twenty (20) minutes in a buttered dish.

OLIVE E. COLE.

Dried Beef

To 50 pounds beef, four pounds of fine salt, one-eighth ounce of salpeter, powdered fine, three cups of brown or white sugar, mix thoroughly.

Use the best pieces from the hind quarter of the beef. Rub each piece with the above mixture and place in a jar for three or four weeks, turning the meat three or four times each week, then hang up over night to drain. Place in cloth-bags and hang near the stove until well dried, wrap each bag in a paper cover and put into a box filled with wood ashes to protect from the flies for summer use.

MRS. ALFRED C. STEVENS.

Ham Pickle

Two gallons water, boiled, add coarse salt enough, so it will hold up a potato size of an egg, one pint molasses, one ounce saltpeter, boil and skim. When cold pour over hams packed in barrel or jar.

MRS. ERNEST THAYER.

Sausage

Twenty-five pounds pork, not too lean, one cup salt, one-half cup pepper, one cup sage, tablespoonful ginger.

MRS. C. F. BURR.

Spice Jelly for Meat

Four pounds of apple, one-half ounce of stick cinnamon, one-half ounce of whole cloves, cover with water and vinegar, equal quantities of each. Let simmer till very soft. Strain as usual jelly, allow one pound of sugar to one pint of juice. Boil till it jells.

MRS. C. B. BROOKS.

Thick Cream Sauce for Croquettes

One pint of cream or milk, two even tablespoonfuls of butter, four heaping tablespoonfuls of flour or two heaping tablespoonfuls cornstarch, one-half teaspoonful salt, one-half salt-

spoonful white pepper, one-half teaspoonful celery salt, a few grains of cayenne.

MRS. HORACE F. BARTLETT.

Mint Sauce

One cup of hot vinegar, four (4) tablespoonfuls of chopped mint, two (2) tablespoonfuls of sugar. Let stand one hour before using.

ANNA A. COLE.

Red Hot

Mix well one tablespoonful of Worcestershire sauce, one tablespoonful tomato catsup, one-half tablespoonful of made mustard, one-half cup gravy from roast, one-half cup hot water and salt and cayenne pepper to taste. Cook a tablespoonful of flour in one of butter and add the above mixture slowly to make a thick sauce. Then add one pint of cold meat diced or cut in thin slices and let whole stand without boiling until meat is heated thoroughly. Pour over triangles of hot toast. MRS. G. F. BARTLETT.

EGGS

Stuffed Eggs

Remove the shells from six hard boiled eggs and cut the eggs in half lengthwise to the yolks, add 1 teaspoonful of butter, a dash of pepper, one-third teaspoonful of salt and a very little finely chopped parsley and stuff the whites with this mixture, which has been rubbed to a paste, press the two halves together and set in a baking dish and cover with a white sauce made by rubbing together one tablespoonful of butter, one tablespoonful of flour, over which pour one-half cup of hot cream. Dredge lightly with fine cracker crumbs and brown slightly in hot oven. (Delicious).

MRS. G. PRESTON GEER.

Omelet

Separate yolks and whites of eggs; to each yolk add one teaspoonful flour and one teaspoonful of cold water, beat smooth. Have ready hot spider and butter enough to grease it, pour in batter and let cook till set. Have whites beaten stiff, add pinch of salt, cut omelet in two, put beaten white on one side and other half of omelet over white; cover with basin and let set in oven or warm place a few minutes before serving. Four eggs is enough to cook at once.

MRS. GEORGE OSGOOD.

Egg Omelet

Beat whites and yolks of eggs separately, add a tablespoonful of cream or rich milk for each egg, a little salt and pepper to the yolks, also two

portions of the white beaten stiff, beat well, pour into a hot buttered spider, cut the rest of the white in slices and place on top. When cooked so it does not stick to the edge of spider place in a hot oven until risen out nut brown. Fold on a platter and serve immediately.

MRS. O. H. BUCK.

Omelet

Five eggs, one cup of hot milk, one cup of rolled crackers, season with butter, pepper and salt.

OLIVE E. COLE.

Cheese Fondue

Two slices of bread buttered, one cup of milk, one egg, a little mustard, one-half teaspoonful salt, pepper, one cup cheese cut in thin pieces. Spread the bread evenly with butter, then cut into one-half inch cubes. Beat the egg thoroughly and add to it the mustard and milk. Butter a baking dish, put in a layer of bread, then of cheese until all have been used. Pour the mixture of egg and milk over the bread and cheese and brown in a hot oven. Good hot or cold.

Cheese Souffle

One cup cheese cut in small pieces, one tablespoonful butter, two tablespoonfuls flour, one cup milk, four eggs beaten separately, a little salt and cayenne pepper. Melt cheese in chafing dish or double boiler, add flour and butter, beat, and when all is smoothly mixed add the white of the eggs beaten to a stiff froth, the last thing serve on toast.

JOSEPHINE HEWITT.

Welsh Rarebit

One-quarter pound cheese, one-quarter cup cream or milk, one-half teaspoonful salt, a pinch of cayenne, one egg, one teaspoonful butter, one teaspoonful mustard. Put milk in double boiler and add broken cheese. When cheese is melted stir in egg well beaten and mixed with seasoning and butter. Cook 10 minutes.

MRS. HOWARD JOHNSON.

Beauregard Eggs

Hard boil five eggs. Remove the shells; separate the whites from the yolks; chop the whites and yolks very fine. Put a tablespoonful of butter and one of flour together; add half a pint of milk and stir until boiling; add half a teaspoonful of salt, a saltspoonful of pepper and the chopped whites of the eggs. Stand this over hot water while you toast five slices of bread. Arrange them neatly on a platter. Pour over the white mixture, dust over this the yolks and a little salt and pepper, stand a moment at the oven door, and after the yolks are warm send to the table.

MAY G. PORTER.

VEGETABLES

Escalloped Corn

One can corn, one bowl cracker crumbs; place alternate layers of corn and crackers and season each layer with butter, salt and a dash of pepper. Then cover the whole with milk enough to make moist and bake to a golden brown.

MRS. W. M. SHAW.

Corn Fritters

To two quarts of grated green corn add one egg, cup suet, cream, one-half cup of flour, tea-spoonful salt, three spoonfuls sugar, dash of pepper; mix and fry on a hot spider.

JENNIE A. DODGE.

Baked Beets

Select large beets and wash carefully so as not to break the skin and put them in the oven just as you would potatoes to bake. Bake three or four hours or until they are tender. Peel and slice, sprinkle on a little salt, pepper and add a little butter. As soon as the butter has melted put on a little vinegar.

NELLIE M. STONE.

Baked Peas

Soak one pint of whole dried peas in cold water all night; the next morning put on to boil in the same water and as soon as they come to a boil drain; put in a covered baking dish (unless you have a New England bean pot) with a piece

of fat salt pork two inches square and a little pepper. Bake half a day in a hot oven and when ready to serve dot the top with bits of butter. They are as green as American canned peas and far more delicious.

MRS. MAGARGAL.

A Breakfast Dish of Bean Patties

Take left over beans, a few pieces of stale bread (soaked first), three raw onions, few left over potatoes, chop altogether, season to taste, make into patties, dredge with flour and fry in hot lard to a nice brown, eaten with mustard.

MRS. FRANK BATES.

Baked Beans

"Never parboil the beans" is the direction emphasized by the physician who gave the following recipe: Thoroughly wash one quart of beans. They may be soaked over night but unless old it is not necessary. Put in the bottom of the bean-pot about a pound of pork (not too fat), which has been scalded and the rind scraped, four heaping teaspoonfuls of sugar, about $1\frac{1}{2}$ teaspoonfuls of salt and a saltspoonful of soda. Now put in the beans and hot water enough to cover them. Bake slowly from 8 to 10 hours, adding hot water as they need it.

MARTHA C. HUMPHREY.

Creamed Cabbage

One-half cabbage chopped medium fine, boiled in salted water until very tender. Drain, return to stove, add one-quarter cup vinegar. When hot add following: One heaping tablespoonful butter, one level tablespoonful flour, one teaspoonful sugar, one egg mixed. Stir all well together.

SARAH DODGE.

Scalloped Cabbage

Chop any bits of cabbage that are not sufficiently slightly to serve raw, or use left over stewed cabbage; make a cream sauce and mix it with the cabbage. Put a layer of dry bread crumbs in the bottom of a baking dish, then a layer of creamed cabbage, another layer of bread crumbs, cabbage, and another layer of bread. Put here and there bits of butter and bake in a quick oven 20 minutes.

MAY G. PORTER.

Baked Cabbage

Wash and cut into small pieces a head of cabbage. Soak in cold water one hour, then put into salted, boiling water in an uncovered kettle and boil 15 minutes. Drain and put in a baking dish with one and one-half cupfuls milk, cover with fine bread crumbs dotted over with butter and bake one hour, or until it is a light even brown.

MRS. HOWARD JOHNSON.

Fried Potatoes and Onions

If you want something nice for supper without fussing with meat take six or eight cold boiled potatoes, slice fine and also slice three or four onions over the top of the potatoes. A small spoonful of pork fat, salt and pepper to taste and fry till a nice brown—are very nice—we think.

MRS. C. PRESTON GEER.

Rice Cakes

Boil one cup rice, add two quarts milk and let stand over night. Then add eight eggs and one-half teaspoonful of soda, one-half cup sugar and thicken with flour to a batter.

MRS. IRELAND.

Apple Fritters

Pare, core and cut two medium sized apples into eighths, cut eighths into slices and stir into batter. Drop by spoonful and fry in deep fat, drain on brown paper and sprinkle with powdered sugar. Serve hot on folded napkin.

EDITH G. BREWSTER.

Batter

One cup flour, one and one-half teaspoonfuls baking powder, one egg, teaspoonful salt, two-thirds cup milk, mix and sift dry ingredients, add a portion of milk to egg and stir into dry mixture. Add as much of remaining milk as necessary.

EDITH G. BREWSTER.

Cauliflower

Cut the cauliflower into small pieces and boil until tender; prepare in another dish with milk enough to cover cauliflower, season with salt and butter, add cream if possible; thicken with flour and turn cauliflower into the milk. Serve hot.

MRS. A. C. STEVENS.

Escaloped Onion

Prepare and boil onions in the usual manner, season with pepper, salt, butter and a little sugar. Butter a deep dish and put in first a layer of onion and then a few cracker crumbs. Put in milk to cover well and to make them quite moist when done. Bake one hour.

EVA FAIRMAN.

Stewed Celery

Take the coarser stalks of celery cut into small pieces, boil in salted water until tender, then

boil down until but a small amount of water remains. Add cream or milk, a little flour and pepper to taste. Cook a few minutes until the sauce is of the right consistency.

B. A. F. AMES.

Spinach

Wash spinach through three or four waters, then drain it and cover with boiling water, boil twenty minutes. When it is quite tender take it up, drain and squeeze it well, chop fine or put it through the meat grinder, return to the kettle, add butter, pepper and salt. Simmer for five minutes, stirring till dry. Then dish and form a mound. Garnish with slices of hard boiled egg.

Parsnip Croquettes

Scrape, boil, mash and season the parsnips, cool and shape into rolls. Roll in crumbs, dip in egg, again in crumbs, and fry in basket in boiling fat.

SARAH DODGE.

Fried Parsnips

Boil tender in a little hot water salted; scrape, cut into long slices, dredge with flour and fry in hot butter or drippings until quite brown. Carrots are good cooked in the same way, take them when half an inch in diameter.

Escaloped Potato

Pare and slice thin eight good sized potatoes. Put a layer of potato in a granite pudding dish and season with salt, pepper, butter and onion chopped fine. Then another layer of potato and seasoning. Cover the last layer with rolled cracker crumbs. Fill the pudding dish with rich

milk and bake two hours. Have the oven very hot the first half hour, then reduce the heat.

MRS. P. A. SKELTON.

Escaloped Tomato

Fill a buttered baking dish with layers of cracker crumbs, macaroni (previously cooked in boiling salted water), and tomato, using only the solid part. Sprinkle with salt, pepper and bits of butter. Moisten the whole with milk and bake until brown. If this is left over and becomes cold it may be sliced, fried in butter on a hot griddle and served hot with maple syrup.

MRS. H. G. ELY.

Macaroni and Cheese

Put macaroni in boiling water and let it boil 15 minutes, stirring to prevent sticking. Draw off water. Put in a baking dish in alternate layers of macaroni and grated cheese. Spread cheese and bread crumbs on top and fill the dish with milk or cream, salt to taste and set in oven to brown.

MRS. ANNIE PORTER.

Macaroni and Tomato Sauce

Break a half pound of macaroni into small pieces. Throw into boiling salted water and cook until tender, drain and dish on a hot platter, pour tomato sauce over it and sprinkle over it a little grated cheese. Serve immediately.

Green Corn Cakes

Cut cold boiled corn from the cobs, put in a bowl with an equal amount of milk, one egg to a pint of the mixture, half cup of flour, pinch of

salt and a little butter or cream. Mix well into a thick batter, and fry in small cakes in hot butter.

Corn Pudding

Scrape the substance out of 12 ears of corn, add yolks and whites, beaten separately, of four eggs, a teaspoonful of sugar, the same of flour mixed in a tablespoonful of butter, season with salt, pepper and add a pint of milk, bake half or three-quarters of an hour until set.

Succotash

To one quart dry beans take three cans of corn, one pound of pork, soak beans over night, change water, cook until tender, then add pepper, salt, one-half teacup sugar, lastly the corn. And in the summer use one pint of shaved corn to one quart green beans and proceed as above.

JENNIE A. DODGE.

Mushrooms

Clean the mushrooms and break them in pieces, sprinkle slightly with salt and let them stand half an hour to draw out the juices. Have some hot butter in a stew pan and cook until tender, cover with cream and let all get very hot, then serve on squares of toast.

SUSAN T. RICE.

SALADS

Salad

Make a nest of lettuce. Put mayonnaise dressing in the center. Boil an egg hard, soak it deep red in beet juice. Stuff it, put it together again in the dressing. You can also make a nest by coloring the eggs green with spinach.

MRS. IRELAND.

Fruit Dressing

Yolks of two eggs, one-half cup of strained honey or maple syrup, one tablespoonful of sugar, juice of two lemons, one-half cup of whipped cream. Beat yolks, add honey, sugar and lemon juice; cook in double boiler. Cool and add whipped cream just before serving. Serve with sliced fruits.

FAY NEIL.

Salad

Take leaves of nasturtiums and place them evenly around a salad dish, the stems running down into the center. On each leaf place a blossom, its stem running down to the center. At the bottom of the dish lay a layer of onions sliced very fine on these. A second layer of cold boiled potatoes, then some slices of raw tomatoes. Alternate these until the dish is full. Over all pour a salad dressing, finishing the top with slices of hard boiled eggs. Put in ice for three hours. When ready to serve take onions, potatoes, tomatoes, leaves and blossoms all together. The leaves have absorbed through their stems the flavor of the dressing and will add their pungent quality to the whole salad.

MRS. MARKWICK.

Tomato Jelly Salad

To one can stewed and strained tomatoes add one teaspoonful each of salt and powdered sugar, and two-thirds box gelatine which has soaked 15 minutes in one-half cup of cold water. Pour into small cups and chill. Run a knife around inside of moulds so that when taken out shapes may have a rough surface, suggesting a fresh tomato. Place on lettuce leaves and garnish top of each with salad dressing.

MRS. FRANKLIN H. BURR.

Fruit Salad

A layer of apple cut in small pieces, one of pecan nuts cut, one of malaga grapes cut in halves and seeded. Blend with a mayonnaise.

SARAH DODGE.

Potato Salad

Twelve cold potatoes cut in dice shape. Two small onions cut fine, mix together. A dash of salt, six hard boiled eggs cut and placed on top; cover with dressing.

MRS. ADA CONE.

Nut Salad

One egg, one-half cup cream, three tablespoonfuls of vinegar, one teaspoonful mustard, one-half teaspoonful salt, mix and cook slowly, add one tablespoonful of butter, cool. Pour over 10 stalks of celery, two apples, one-half pound of English walnuts, cut fine.

MRS. O. H. BUCK.

Cabbage Salad

For one quart of finely chopped cabbage use as a dressing the following: Boil together one-half cup vinegar, two tablespoonfuls sugar; one-half teaspoonful salt, one-quarter teaspoonful of pepper. Rub one-quarter cup of butter to a cream with one teaspoonful of flour, and add it to the boiling vinegar. Boil five minutes, then stir in one well beaten egg. Pour while hot over the cabbage or let stand until cool and add one cup whipped cream.

MRS. A. C. STEVENS.

Beet Salad

Six cold boiled potatoes chopped fine, one-third quantity of chopped boiled beet, one teaspoonful minced onion; mix the salad just before serving. Dressing—butter the size of an egg, yolk of one egg, one-half teaspoonful mustard, one-half teaspoonful salt, a pinch of cayenne pepper, two tablespoonfuls vinegar; boil until thick. When cool, add sweet cream enough to thin.

MRS. P. A. SKELTON

French Dressing

Place in a bowl or saucer some oil, add salt, a dash of cayenne pepper (if liked), stir oil and salt until it thickens decidedly, then add vinegar, drop at a time, stirring meanwhile until the oil taste is gone.

MRS. ALBRO.

Boiled Salad Dressing

Mix three tablespoonfuls sugar, one tablespoonful mustard, one teaspoonful salt, three tablespoonfuls flour, two eggs, one cup of milk,

one-half cup vinegar, lump butter size of egg, cook in double boiler till it thickens; stir frequently.

MRS. ADA CONE.

Salad Dressing

One-third cup sugar, one and one-half tablespoonfuls flour, yolks of three eggs, one-quarter teaspoonful mustard, one-half teaspoonful salt, pinch of cayenne, three tablespoonfuls butter or one-third cup olive oil, one cup milk, one-half cup vinegar, juice of two lemons, beaten whites of eggs added last. Cook all in double boiler until smooth. Put in whipped cream just before serving if desired.

EDITH G. BREWSTER.

Cooked Salad Dressing

Four tablespoonfuls butter, one tablespoonful flour, one cup milk, three eggs, one tablespoonful salt, one tablespoonful sugar, one heaping teaspoonful mustard, one shake cayenne, one-half cup vinegar. Heat the butter in a saucepan and stir in the flour, do not brown. Add the milk and let it boil. Put this mixture in a double boiler. Beat the eggs well and stir into them the salt, sugar, mustard, cayenne and vinegar. Stir this into the mixture in the double boiler, first taking it out of the hot water. Set the boiler back into the hot water and cook until the dressing is as thick as boiled custard. If bottled, this will keep two weeks.

R. B. DICKINSON.

PUDDINGS

Chocolate Pudding

One square melted chocolate, three tablespoonfuls flour, four tablespoonfuls sugar, one pint very hot water. Eat with whipped cream. This is enough for four persons.

MRS. H. M. THAYER.

Cream Cocoanut Pudding

One pint milk, two teaspoonfuls cornstarch with a little milk, one cup cocoanut, one-half cup sugar, cook, then add whites of four eggs. Sauce for pudding—heat one pint of milk, yolks of four eggs, one-half cup sugar, salt and vanilla. Cook this.

MRS. ZARR.

Hasty Cocoa Pudding

Have one quart of sweet milk scalding, mix together yolk of one egg, three-quarters cup sugar, one teaspoonful vanilla, pinch of salt, three not very heaping tablespoonfuls of bread flour, three level tablespoonfuls of cocoa, with milk enough so it can be stirred into hot milk, stirring until pudding thickens. Use white of egg for frosting.

MRS. FRANK BATES.

Orange Pudding

Two oranges, one-half pint milk, one tablespoonful cornstarch, one egg, one-quarter cup sugar, boil one minute, add one egg, white, one and one-half tablespoonfuls of powdered sugar spread on top.

MRS. ZARR.

Plain Bavarian Cream

One-quarter box gelatine, one-quarter cup cold water, one pint cream, one-third cup sugar, one teaspoonful vanilla. Soak the gelatine in cold water until soft. Chill and whip the cream till you have three pints of the whip. Boil the remainder of the cream (or if it be all whipped, use a cup of milk) with the sugar; and when boiling add the soaked gelatine. Stir till dissolved. Strain into a granite pan, add the vanilla. Place the pan in ice water, stir occasionally, and when the mixture is thoroughly cold and beginning to thicken, stir in lightly the whipped cream. When nearly stiff enough to drop, pour into moulds.

ELSIE V. BARTLETT.

Russia Cream

Four eggs, one cup sugar, one quart milk, one-half box gelatine dissolved in one-half pint warm water. Beat the yolks of the eggs and the sugar together and cook with the milk in a double boiler like custard, stirring gently. Take this off the stove and add the well-beaten whites of the eggs, stirring rapidly for a few minutes. Now add the gelatine and last one tablespoonful of vanilla. Pour into a pretty mould to harden. Make this the day before you wish to use it.

R. B. DICKINSON.

Blanc Mange

One pint of milk heated in double boiler, three teaspoonfuls of cornstarch, moistened in milk, three teaspoonfuls of sugar and small pinch of salt. Beat whites of three eggs stiff in large bowl. Pour over mixture slowly and add vanilla to taste. Put back in kettle and let cook up at once. Serve with any kind of fruit.

FLORENCE DAY STEVENSON.

Chocolate Blanc-Mange

One quart of milk, one ounce Cooper's or Knox's or any gelatine soaked in a cup of the milk one hour, four heaping tablespoonfuls of grated chocolate, rubbed with a little milk, three eggs, whites and yolks beaten separately, three-quarters cup of sugar and two teaspoonfuls of vanilla. Heat the milk to boiling; pour in the gelatine and milk, and stir until it is dissolved; add the sugar to the beaten yolks and stir until smooth; beat the chocolate into this and pour in spoonful by spoonful, the scalding milk upon the mixture, stirring all the while until all is in. Return to the inner saucepan and heat gently, stirring faithfully until it almost boils. Remove from fire, turn into a bowl and whip in lightly and briskly the beaten whites with the vanilla. Set to form in moulds wet with cold water. Serve cream, whipped if preferred, with the blanc-mange.

JOSEPHINE RICE CREELMAN, Auburn, N. Y.

Baked Custard

One quart of milk brought to a scald in a double boiler, four eggs, the whites and yolks beaten separately, five tablespoonfuls of sugar mixed with yolks, flavored with nutmeg or vanilla. Mix gradually with the scalded milk and add the whites last. Pour into custard cups and bake in a pan of hot water until firm.

MRS. SIDNEY COBURN.

Raspberry Puff

One cup of raspberries, one cup of sugar, whites of three eggs. Beat the eggs stiff and add this to mashed berries and sugar. Serve with whipped cream.

MRS. A. W. TROW.

Baked Apple Puff

Fill a buttered baking dish with sliced apples and bake. When wholly or partially cooked pour over the top a batter made of one tablespoonful butter, one-half cup sugar, one egg, one-half cup milk, one cup flour, one teaspoonful baking powder. Bake in a moderate oven until brown. Serve with whipped cream or a sauce.

MRS. H. G. ELY.

Compote of Apples

Make a sugar syrup. Pare and quarter and core the apples. Drop in and cook till transparent, then lift out. Put into the syrup a dozen raisins and some slips of lemon peel and boil till tender and the syrup is thick and then pour over the apples.

N. S. HEACOCK.

Raspberry Fritters for Dessert

One tablespoonful butter, one tablespoonful sugar, one cup milk, two well beaten eggs, salt, one teaspoonful baking powder, use as much flour as will stir in well. Stir in three-quarters cup of fresh raspberries. Drop into hot lard. To be eaten with maple syrup or whipped cream.

MRS. EUGENE L. BARTLETT.

French Fritters

Put a heaping cupful of flour into a bowl, add two yolks of eggs, one tablespoonful of olive oil, which is better than melted butter and two tablespoonfuls of lemon juice. Stir it well, adding little by little enough water to give it the thickness of ordinary batter. This may be used at once, but it is better to put it away for a day,

or even for a week. At the moment of cooking stir in well the whites of two eggs beaten to a stiff froth. Serve with powdered sugar or maple syrup.

MRS. D. S. WALKER.

Fruit Dessert

A slice of pineapple canned or fresh. Sprinkle with shredded cocoanut and place cherry on top.

SARAH DODGE.

Gingerbread with Whipped Cream

One-half cup sugar, one-half cup butter, one cup molasses, one cup of water in which dissolve one teaspoonful soda, two and one-half cups of flour, one teaspoonful ginger, one teaspoonful cinnamon, one teaspoonful cloves, two eggs well beaten; have dripping pan hot. Serve with whipped cream.

MRS. FRANK BRADLEY.

Prune Pudding

Beat the whites of two eggs very stiff, three tablespoonfuls sugar, into this stir one cup stewed prunes (stoned), one teaspoonful vanilla, brown in a hot oven. Serve with whipped cream sweetened to taste.

JOSIE S. HILLS.

Mountain Dew Pudding

One pint milk, yolks two eggs, one tablespoonful sugar, one-half cup rolled cracker crumbs, one teaspoonful lemon extract, a little butter, two tablespoonfuls cocoanut, pinch of salt, frost with whites of eggs and one cup sugar. Bake one-half hour.

MRS. C. C. KNAPP.

Berry Pudding

One pint flour, one-half cup sugar, small piece of butter, one teaspoonful cream tartar, one-half teaspoonful soda, one cup sweet milk, one egg, one-half teaspoonful salt, one pint blueberries. Bake or steam. Serve hot with cream or sugar.

JOSIE S. HILLS.

Ripe Currant Pudding

One pint of ripe currants picked from the stems. Put a layer of currants in the bottom of a buttered mould, cover with sugar, then a layer of stale white bread, buttered. Repeat till the dish is filled, set in a kettle of boiling water, steam for twenty minutes. Take out, cover with a meringue and brown in the oven. Serve with a sauce made of the yolks of the eggs, cooked together with a cup of milk, a good lump of butter in a double boiler, flavored with vanilla.

B. A. F. AMES.

Nesselrode Pudding

Soak one-quarter cup of pink gelatine in one-quarter cup cold water for one-half hour. Put one pint milk in double boiler, beat yolks of three eggs with two-thirds cup of sugar until light, add to the milk and cook one minute. Let cool for two or three minutes, then add gelatine and stir until dissolved. Chop one-half cup raisins, one-half cup candied cherries and roll six macaroons. Add to the rest. Last, add beaten whites of eggs. Stir all together until it begins to thicken. Remove from fire, flavor with vanilla and turn into mould. Whipped cream and candied cherries on top. Eaten cold.

SARAH DODGE.

Union Pudding

One quart milk, yolks of four eggs, one pint bread crumbs, one teacup of sugar, one-half cup butter, grated rind of one lemon, bake twenty minutes. For the frosting take the whites of four eggs beaten to a froth, one-half cup sugar with the juice of one lemon. Pour over pudding and return to oven and brown lightly.

MRS. W. M. SHAW.

Cottage Pudding

Beat together one cup sugar and one tablespoonful butter, two eggs, one-half cup sweet milk, one and one-half cups flour, one teaspoonful baking powder. Sauce—one-half cup sugar, one tablespoonful cornstarch, salt, mix together, pour on it one cup boiling water and cook five minutes; beat white of one egg and pour this over it.

MRS. WALTER A. SMITH.

Baked Indian Pudding

Boil two quarts of rich milk, stir in gradually three-quarters of a cupful of corn meal, mixed with one tablespoonful of flour. Cook until meal is scalded, stirring constantly. Add to this one pint of water. Beat together three eggs, one-half cup sugar, one-quarter cup molasses, one teaspoonful cinnamon, one-half teaspoonful ginger, one teaspoonful nutmeg, a little salt, pour this mixture into boiling milk and meal and add one-quarter cupful of butter and one cup of raisins. Bake in a slow oven two hours. Best eaten cold with whipepd cream.

MRS. MARKWICK.

Mock Indian Pudding

One pint bowl heaping full of broken bread, one and one-half cups sugar, one-half cup molasses, one-half teaspoonful each cinnamon, nutmeg, ginger, salt, three pints milk, a few lumps of butter, bake two hours, stir two or three times when it first begins to cook.

MRS. LATHROP DRURY.

Whole Wheat Pudding

One pint whole wheat flour, one teaspoonful baking powder, a little salt, one-half teaspoonful soda, one cup sweet milk, one-half cup molasses, one cup chopped raisins, one cup walnut meats broken up. Steam two and one-half hours.

Franz Sauce

One-half cup butter, one cup powdered sugar, stir to a cream, one teaspoonful vanilla, two tablespoonfuls sherry, one-quarter cup boiling water, white of one egg well beaten added last.

MRS. E. J. CLARK.

Pudding

One pint milk, two shredded wheat biscuits crumbled in, one square chocolate, one-half cup sugar. Cook together until moderately thick. Remove from fire, add one beaten egg. Cool and eat with cream.

SARAH DODGE.

Graham Pudding

One cup of molasses, one cup of sour milk, one teaspoonful of soda, cloves and cinnamon,

one cup of raisins, a little salt, three cups of graham flour, steam three hours. To be eaten with hard sauce or whipped cream.

M. E. YALE.

Graham Pudding

Two small cups of sour milk, one cup of butter, one cup of molasses, one cup of raisins rolled in one cup of graham flour, one full teaspoonful of soda, two other cups of graham flour, currants, salt and steam from two to three hours.

ESTELLE COLE.

English Pudding

One cup molasses, one-half cup butter, one cup sweet milk, one teaspoonful soda, one teaspoonful different kinds of spices, one cup chopped raisins, three and one-half cups flour, steam three hours.

MRS. F. L. KNAPP.

Steamed Pudding

One-half cup molasses, one egg, one-half cup milk, butter size of egg, two and one-fourth cups flour, one-half teaspoonful soda, one cup raisins, steam three hours.

Sauce

One tablespoonful flour, one-half cup sugar, piece of butter, salt, nutmeg, work all together and pour on boiling water, two cups.

MRS. LATHROP DRURY.

Poor Man's Plum Pudding

One cup bread crumbs, one cup chopped apples, one cup molasses, one cup raisins, one egg,

milk enough to mix it, any spices, nutmeg or cinnamon, steam one and one-half hours.

MRS. G. W. HEACOCK.

Suet Pudding

One cup chopped suet, one cup sugar, one cup milk, one cup chopped raisins, three cups flour, one heaping teaspoonful baking powder, salt, one teaspoonful cinnamon, one-half teaspoonful cloves. Sauce—a thin gravy of flour and water poured hot on butter and sugar beaten to a cream.

MRS. WILLARD JONES.

Pudding Sauce

Yolks of two eggs beaten with three-quarters cup sugar. Steam over tea kettle one-half hour. Beat the whites to a stiff froth and add before taking from kettle. Do not let the whites stay over the heat long enough to cook.

MARGUERITE BARTLETT.

PIES

Cocoanut Pie

One pint sweet milk, one cup sugar, yolks of two eggs, one cup shredded cocoanut, put milk into double boiler when hot, add sugar, yolks and cocoanut. Bake in one crust. Make a meringue of the whites of eggs and spread on the top. Set into oven to brown.

MRS. MERRICK SMITH.

Mince Meat

One cup chopped meat, two cups chopped apple, one cup sugar, scant one-half cup molasses, one cup cider, one teaspoonful cinnamon, one teaspoonful cloves, one-third teaspoonful ginger, one even teaspoonful salt, raisins.

ELSIE I. BARTLETT.

Currant Pie

One egg for two pies, two and one-half cups of currants, two cups of sugar, one tablespoonful of flour for each pie.

MRS. C. B. BROOKS.

Maple Syrup Pie

One-half cup of raisins cut or chopped fine. Two tablespoonfuls flour mixed with one-fourth cup of granulated sugar and one cup of maple syrup. Bake with two crusts.

MRS. D. T. CLARK.

Orange Pie

One cup of sugar and two tablespoonfuls of flour mixed, juice and grated rind of one orange,

one whole egg and yolks of two more, milk enough for one pie. When done frost with the whites of two eggs and two tablespoonfuls of sugar and brown in quick oven.

MRS. MAUDE JONES.

Mock Mince Pie

Four crackers rolled fine, two eggs, one cup molasses, one cup of sugar, one cup of boiling water, one-third cup vinegar, one-third cup of butter, raisins and spice. In making this receipt the eggs should be added last. Makes three pies.

MRS. MAUDE S. JONES.

Mock Mince Pie

Two cups chopped rhubarb, one cup sugar, one cup molasses, one cup water, one cup chopped raisins, four rolled crackers, two tablespoonfuls melted butter, all kinds spices. Makes three large pies.

MRS. C. F. BATES.

Pineapple Pie

One pineapple chopped fine, two cups sugar, two eggs, one tablespoonful flour mixed with one small cup cold water, filling for two pies.

MRS. H. M. PEASE.

Pumpkin Pie

Three cups of pumpkin, one and one-half cups of sugar, one-half teaspoonful salt, one-half teaspoonful of nutmeg, moisten four heaping teaspoonfuls of cornstarch in a half a cup of milk. Stir in three full pints of milk. Makes three pies.

EDNA WITT.

Frosted Lemon Pie

The juice and grated rind of one lemon, two-thirds cup white sugar, the yolks of two eggs, three tablespoonfuls of sifted flour (rounding full), stir in one pint of scalded milk nearly boiling. This makes a large pie without top crust. Bake the crust and when done fill. Beat the whites of eggs, with one tablespoonful of sugar. Spread on the top and place in the oven till slightly brown. To keep the crust in shape fill with clean corn on wheat while baking.

MRS. HARRY WITT.

Lemon Pie

One cup milk put into double boiler. Stir into this when boiling one tablespoonful cornstarch that has been wet in milk, add one teacup sugar, the grated rind and juice of one lemon, a small piece of butter, yolks of two eggs, use the whites for frosting.

MRS. C. A. LOVELAND.

Lemon Pie

One cup sugar and one tablespoonful flour rubbed together, then add the beaten yolks of two eggs and the grated rind and juice of one lemon, stir well, then add the beaten whites (beaten to a stiff froth), and lastly one cup boiling water, stir but do not mix the whites too well, pour into a moderate sized pie plate and bake without any upper crust. The stiff whites will rise to the top during baking and when done makes a nice frosting.

MRS. J. E. HART.

Lemon Pie

Cut a slice one inch thick from a loaf of bread and trim off the crust, using only the soft part. Place this in a bowl, add a little salt, a dessert-

spoon of butter and one cup of boiling water. Beat until smooth, then add one cup of sugar, the juice of one lemon with grated rind and the yolks of two eggs well beaten. Stir till well blended and pour into deep pie-plate covered with rich crust. When done cool, then cover with a meringue made of the whites of two eggs beaten stiff and two tablespoonfuls of powdered sugar, flavored with one-half a teaspoonful of vanilla. Place in the oven and brown slightly.

MRS. G. D. CAPEN.

Cornstarch Pie

One pint sweet milk, one-half cup of sugar, two tablespoonfuls cornstarch, a little salt, two teaspoonfuls extract of lemon, cook in hot water or double boiler, bake the crust, put in the thickening while hot. Frost as lemon pie.

MRS. MILTON BREWSTER.

Whipped Cream Pie

Line a deep pie plate with a good pie crust, pricking full of holes with fork, and bake. Filling—one cup sugar, two large mixing spoonfuls flour, a pinch of salt, stir sugar, flour and salt together, add a little cold water and stir, then turn on one pint boiling water and cook in double boiler until thick, turn into crust when cold, cover with whipped cream. MRS. ERNEST THAYER.

Cream Pie

One and one-half pints scalded milk, one-half pint cream, one-half cup sugar, two heaping tablespoonfuls flour, yolk of one egg, a pinch of salt, one-quarter nutmeg. Mix sugar and flour and stir into the hot milk. Cook for two minutes. Add cream and egg. Let cool before

pouring into the pastry or the crust will melt. Bake slowly and frost with the white of the egg beaten stiff and four tablespoonfuls powdered sugar.

MRS. P. A. SKELTON.

Cream Pie

One cup sugar, two tablespoonfuls flour, one pint sweet cream, one-half pint sweet milk, two well beaten eggs, flavor with nutmeg.

MRS. C. F. BURR.

Cranberry Pie

One and one-half cups cranberries, one and one-half cups raisins, run through meat grinder, three teaspoonfuls flour, one and one-half cups sugar, one cup water, a little vanilla, stir all together. Makes two pies. (Don't cook before you put it in the crust).

A. M. CONE.

Mock Cherry Pie

One cup cranberries cut open, one-quarter cup seeded raisins, one cup sugar, one tablespoonful flour, salt, one teaspoonful of vanilla, little bits of butter, one-half cup boiling water, stir all together before using in the pie.

MRS. MAGARGAL.

Cherry Pie

One quart of cherries, steam and pit the cherries, one cup of sugar, 1 tablespoonful of flour for each pie. Bake with two crusts.

MRS. CHARLES BROOKS.

Rhubarb Pie

One cup chopped rhubarb, one cup chopped sugar, whittle lemon peel and one well beaten egg.

MRS. H. M. THAYER.

Apple Pie

Line a plate with crust, fill with good tart apples pared and quarters cut once in two, unless apples are large, sprinkle with a little nutmeg and cinnamon, nearly one cup of sugar, cover with crust and bake till browned a little.

MRS. C. F. BURR.

Rhubarb Pie

Two crusts, made same as for apple or mince pie, one cup chopped rhubarb, one cup sugar, one-half cup water, one tablespoonful flour, one tablespoonful raisins cut or chopped fine.

MRS. H. L. TOWER.

Lemon Pie Filling—Fills Two Pies

One cup sugar, one cup maple syrup, grated rind and juice of one lemon, a little butter, one egg, three tablespoonfuls flour dissolved in one cup cold water, one-half cup chopped raisins.

GRACE A. KNAPP.

CAKE**Angel Cake**

The whites of eleven (11) eggs, one and one-half ($1\frac{1}{2}$) cups of granulated sugar sifted once, one cup of flour sifted with one teaspoonful cream of tartar four times, one teaspoonful of vanilla, bake in an ungreased pan for forty (40) minutes. When done invert pan on two cups and let stand until cake is cold. ANNA COLE.

Molasses Sponge Cake

One egg, one-half cup sugar, beat together with salt, three tablespoonfuls molasses, one teaspoonful cinnamon, one teaspoonful baking powder, one-half cup milk, one cup flour.

MRS. C. A. KILBOURN.

Sponge Cake

Yolks of three eggs, beat light, a little salt, one cup sugar, beat in a little at a time, three tablespoonfuls cold water, one cup flour, one teaspoonful baking powder. Beat the whites of three eggs, put in the last thing.

MRS. AMANDA L. BROWN.

Sponge Cake

Two eggs (beat), one cup sugar (beat), flavor (nutmegs and lemon good), little salt, one cup flour, one teaspoonful baking powder, one-half cup boiling milk, (the last thing), bake twenty minutes. Good for layer cake also.

MRS. H. D. BRADLEY.

Caramel Cake

One cup sugar, two eggs, butter size of an egg, one cup flour, one teaspoonful baking powder, two squares chocolate or two tablespoonfuls cocoa, stir together, then add one-half cup milk. Bake in layers. Filling—one cup sugar, one-third cup milk, butter size walnut, flavor with vanilla, boil till it hardens in water.

VIOLA CONE.

Eggless White Loaf Cake

One cup sugar, one cup sweet milk, two and one-half cups flour, one-half scant cup butter, two teaspoonfuls baking powder, one cup raisins chopped, flavor with lemon.

MRS. AMANDA L. BROWN.

Sunshine Cake

Yolks of eleven eggs, beat well, two cups sugar, one cup cold water, two cups flour, two teaspoonfuls baking powder, flavor.

MRS. H. D. BRADLEY.

Sweet Cream Sponge Cake

Two eggs broken into a cup filled with sweet cream, one and one-half cups flour, two even teaspoonfuls baking powder, one cup sugar, flavor.

MARION BARTLETT.

Nice Sponge Cake

One cup white sugar, three eggs beaten separately, two tablespoons sweet milk, one heaping teaspoonful of baking powder sifted with one teacupful of flour, one-half teaspoonful salt. Flavor to taste.

MRS. L. M. OSGOOD.

Roll Jelly Cake

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

MRS. MERRICK SMITH.

Scripture Cake

Before making this cake read all the passages of the Scripture carefully. One cup of butter, Judges 5.25; two cups sugar, Jeremiah 6.20; three and one-half cups flour, 1 Kings 4.22; two cups raisins, 1 Samuel 30.12; two cups figs, 1 Samuel 30.12; one cup almonds, Genesis 43.11; one cup water, Genesis 24.20; six eggs, Isaiah 10.14; a little salt, Leviticus 2.13; one large spoonful honey, Exodus 16.31; spice to taste, 1 Kings 10.2. Follow Solomon's advice for making good boys, Proverbs 23.14, and you have a good cake. Use two teaspoonfuls baking powder.

S. E. ALLEN.

Maple Sugar Cake

One cup granulated sugar, one cup sour cream, one-half cup thick maple syrup, two cups flour, one cup fruit or nuts, two eggs, one teaspoonful soda, one teaspoonful cinnamon.

MRS. P. A. SKELTON.

Sure Luck Cake

One cup of sugar, one-half cup butter (scant), one-half cup sweet milk, two eggs, the white and yoke beaten separately, then together, two cups flour, two teaspoonfuls baking powder, flavor with a little nutmeg and lemon.

S. E. ALLEN.

Potato Flour Cake

Four eggs, one cup sugar, one-half cup potato flour, one level teaspoonful baking powder, beat whites and yolks separately; mix yolks and sugar first, then add whites and mix well the flour after sifting baking powder through it, flavor with vanilla. Bake in a large tin.

MRS. ROY G. WIGGETT.

Cream Puff Cake

Two eggs, one cup sugar, one cup milk, one cup flour, two teaspoonfuls cream tartar, one teaspoonful soda, bake in a flat tin. Filling— one cup milk, two large spoonfuls sugar, one egg, one large spoonful flour. Let the sugar and milk boil, then add the flour well beaten with the egg to the boiling milk, let cook till thick, add lemon when cold.

MRS. DWIGHT PRENTICE.

Lily Cake

Cream, one-third cup butter, add gradually one cup sugar and one-half cup milk, mix and sift one and three-quarters cups of flour, two and one-half teaspoonfuls baking powder, combine mixture and add the whites of three eggs well beaten.

Maple Syrup Icing

Boil two cups maple syrup until brittle when dropped in water, then pour upon the well beaten white of one egg, stirring constantly until cool enough to spread.

MRS. IRELAND.

Dolly Varden Cake—White Layer

One cup flour with heaping teaspoonful baking powder sifted with it, one cup sugar, half cup sweet milk, whites of two eggs well beaten, flavor with rose

Pink Layers

One cup flour, one teaspoonful baking powder, one cup pink sugar, half cup of sweet milk, two tablespoonfuls butter, yolks of two eggs, flavor with lemon.

Yellow Layers

One cup flour, one teaspoonful baking powder, one cup sugar, one-half cup sweet milk, two tablespoonfuls butter, yolks of two eggs, flavor with lemon.

Dark Layers

One cup flour, one teaspoonful baking powder, one cup brown sugar, one-half cup sweet milk, two tablespoonfuls butter, yolks of two eggs, flavor with vanilla, one square of chocolate, scrape one square of plain chocolate into a cup, let it warm slowly and melt, adding the milk to keep it thin, then stir into the cake, using milk measure for the cake; put the layers together with plain or boiled frosting.

MRS. MARY J. YALE.

Butternut Cake

Two cups sugar, one-half cup butter, three eggs, one cup milk, one and one-half cups but-

ternut meats, three teaspoonfuls baking powder, three cups flour. Frost and put halves on frosting.

MRS. GEORGE OSGOOD.

Mocha Cake

Two eggs beaten light, one cup sugar beaten in gradually, one and one-half cups flour, two teaspoonfuls baking powder, one teaspoonful butter, pinch of salt, flavor. Last of all add one-half cup milk. Frosting—one-quarter cup butter creamed with one heaping cup powdered sugar, two teaspoonfuls strong coffee, two teaspoonfuls cocoa, one teaspoonful vanilla.

MRS. GEORGE OSGOOD.

Society Cake

Three cups of flour, two cups of sugar, one cup of milk (sweet), one-half cup of butter, two eggs, one and one-half teaspoonfuls of baking powder. Two loaves or bake in a long tin and spread with chocolate, made by taking one cup of sugar, one square of chocolate or two tablespoonfuls of cocoa, four tablespoonfuls of milk and piece of butter size of a walnut. Boil this well together, stirring often that it may not burn. Beat while cooling and when cool enough to spread easily pour over the cake.

MRS. H. L. TOWER.

Alma Loaf Cake

One egg, one cup sweet milk, one cup sour milk, two and one-half cups sugar, one cup butter, six cups flour, nutmeg, two teaspoonfuls cream of tartar, one teaspoonful soda, raisins and citron.

ALMA CROSS.

Cold Water Cake

Two eggs, one cup sugar, one-half cup butter, two and one-half cups flour, one teaspoonful cream tartar, one-half teaspoonful soda dissolved in one-half cup of cold water, one cup chopped raisins, lemon.

MRS. LATHROP DRURY.

Raised Cake

Two pounds flour, one and one-quarter pounds sugar, 12 ounces butter, two eggs, one-half pint potato yeast, one pound raisins, one teaspoonful soda, one and one-half nutmegs, one pint milk. Mix only half of the sugar at night, eggs and remainder of sugar in the morning.

MRS. C. F. BURR.

Forbes Cake

Five cups flour, two cups sugar, one cup butter, one cup sweet milk, three cups eggs, raisins, one teaspoonful soda, two teaspoonfuls cream of tartar, nutmeg.

MRS. ALICE CROSS.

Martha Washington Cake

Bake in three layers. One cup of sugar, one cup of sweet milk, two cups of flour, one egg, two teaspoonfuls of baking powder, butter size of an egg. Custard, one egg, one-half pint milk, one teaspoonful cornstarch, one teaspoonful flour, two tablespoonfuls sugar. Scald the milk, beat the sugar, flour, egg and cornstarch together, add the milk, boil until thick, flavor and when cold spread between cake.

MRS. HATTIE C. HIGGINS.

Quick Loaf Cake

One egg, one cup sugar, one-half cup butter, one cup sweet milk, one-half cup raisins, two and one-quarter cups flour, one teaspoonful baking powder.

MRS. DWIGHT PRENTICE.

Cup Cakes

One cup sugar (full), one-half cup butter three eggs, whites and yolks beaten separately, one and one-half teaspoonfuls baking powder, one-half cup milk, one and two-thirds cups flour.

MRS. E. J. CLARK.

Lightning Cake

One-quarter cup melted butter, put one egg in sauce cup and fill cup with milk. In a bowl put one cup flour, one small cup sugar, one teaspoonful baking powder, pour butter, egg and milk into this and beat until very light. Icing— one-quarter cup melted butter, stir in enough powdered sugar to make proper consistency.

MRS. E. J. CLARK.

Nut Layer Cake

One cup sugar, one egg broken in a cup, fill half full of melted butter, then fill full of milk, one heaping cup of flour, one teaspoonful of baking powder, beat all together five (5) minutes. Frosting—equal parts of chopped nut meats, cream and sugar boiled together.

MRS. C. K. BREWSTER.

Layer Cake

One cup sugar, butter size of an egg, one cup milk, two cups flour, one egg, two teaspoonfuls baking powder. Three layers.

MRS. C. A. LOVELAND.

Apple Sauce Cake

One cup sugar, one-half cup butter, one-half teaspoonful each of cloves, cinnamon, nutmeg and salt, one cup raisins dusted with flour, put one teaspoonful soda in one cup of apple sauce as prepared for the table, beat well together, mix all and add one and three-quarters cups flour.

FLORENCE A. SAMPSON.

Aunt Elizabeth Cake

Two eggs, one of maple sugar and one-half of maple molasses, one cup of sour cream, one teaspoonful of cloves, nutmeg and cinnamon, soda and salt, two cups of flour, currants and raisins.

M. E. YALE.

Molasses Layer Cake

One cup molasses, one-half cup sugar, two eggs, four tablespoonfuls butter, one teaspoonful each of cloves, cinnamon and salt, one teaspoonful soda, one-half cup milk or buttermilk, two cups flour, bake in three layers. Frosting—boil one cup sugar with one-half cup water until it waxes in cold water, beat white of one egg to a stiff froth and add one cup chopped raisins. When sugar is ready pour slowly in the eggs and raisins, beating briskly while pouring.

LOUISE C. BATES.

Chocolate Marble Cake

Two cups of sugar, one-half cup of butter, one cup of milk, three cups of flour, two eggs, two teaspoonfuls of baking powder. Grate two squares of chocolate, dissolve it in tablespoonful

of hot water, add one-half cup of sugar, then mix three spoonfuls of the light with the dark and mix like any marble cake. Makes two loaves.

MRS. WENDELL FISKE.

Marble Cake

Light part—one and one-half cup sugar, one-half cup butter, one and one-half cup sweet milk, baking powder, two teaspoonfuls whites of four eggs, two and one-half cups flour. Dark part—one cup sugar, one-half cup molasses, one-half cup butter, one-half cup sour milk, two teaspoonfuls baking powder, two and one-half cups flour, yolks of four eggs, all kinds of spices.

MRS. F. L. KNAPP.

Dark Cake Without Eggs

One cup sugar, one cup sour milk, one-half cup shortening, four tablespoonfuls cocoa, two cups flour. Bake slowly. When cold cover with whipped cream.

MILDRED SHAW.

Fudge Cake

One-half cup sweet milk, two squares of chocolate or three large tablespoonfuls of cocoa, put on stove and boil until thick, add one cup of sugar, one-half cup milk (sweet), butter size of walnut, one teaspoonful soda, moistened in three tablespoonfuls of hot water, one and one-half cups of flour.

MRS. HARRY TINKER.

Dark Cake

One and one-half cups sugar, one-half cup lard, one egg, one cup sour milk, two tablespoon-

fuls molasses, one cup raisins, three cups flour, one teaspoonful soda, cinnamon and cloves, also a little salt. Makes one large loaf.

MRS. E. M. PEASE.

Black Chocolate Cake

One cup creamery milk, yolks of two eggs, three squares of chocolate and cook like a custard, stirring until it boils. Have ready two cups of sugar, one-half cup of melted butter and pour custard into it while hot, beat well, then add one cup creamery milk with two teaspoonfuls of soda, then three cups of bread flour, beat until all lumps disappear, then put in one more cup of milk. This extra cup of milk is only needed when bread flour is used. Salt. But it is much nicer made this way. Two loaves.

N. A. BATES.

Dried Apple Cake

One cup dried apples cut in small pieces, simmer in one cup molasses till of a dark color. When nearly cold add two-thirds cup butter, one egg, one cup sugar, two and one-half cups flour, one teaspoonful soda, spice with cloves, cinnamon and nutmeg.

N. M. STONE.

Easy Fruit Cake

One cup of sugar, one cup of butter, one cup of molasses, one cup of sour milk, one cup of raisins, one egg, one teaspoonful of soda, two teaspoonfuls of mixed spices, three cups of flour.

MRS. FITZROY.

Fruit Cake

One cup sugar, one cup sour milk, one cup molasses, two-thirds cup shortening, one egg, one teaspoonful cinnamon, one teaspoonful cocoa, one teaspoonful soda, nutmeg and raisins or any kind of fruit desired.

MRS. C. F. BATES.

Pork Cake

One pound of pork chopped fine, pour over it two cups of boiling water, let stand until cold, then add three eggs, three cups of brown sugar, one cup of molasses, four and one-half cups of flour, three teaspoonfuls of baking powder, one teaspoonful of cloves, nutmeg and cinnamon, one-half pound of raisins, citron and currants.

MRS. S. H. BROOKS.

Pork Cake

One-half pound pork chopped fine, one cup molasses, two cups sugar, one cup sour milk, one teaspoonful soda, two eggs, five cups flour, one cup raisins, spices to taste. This makes three loaves.

MRS. J. B. PEASE.

Ginger Bread

One-half cup sugar, scant one-half cup shortening, one-half cup molasses, one egg, one teaspoonful soda dissolved in one-half cup sour milk, one and one-half cups flour, one-half teaspoonful ginger, one-half teaspoonful cinnamon.

BESSIE G. BARTLETT.

Soft Ginger Bread

One cup maple syrup, one-half cup sugar, one egg, two cups flour, one teaspoonful soda, salt,

one teaspoonful ginger, a little cloves, and last thing one cup hot water in which one table-spoonful shortening has been melted.

MRS. J. E. BURR.

Ginger Bread

One cup molasses, butter and lard size of an egg, one cup hot water, one teaspoonful soda, one teaspoonful cinnamon and ginger, two cups flour (full).

MRS. E. J. CLARK.

Cream Puffs

One-half cup butter, one and one-half cups flour, four eggs, one-half pint water. Stir the butter into the water, which should be warm, set it on the fire in a saucepan and let it boil, stirring often. When it boils stir in the flour, let it boil one minute and stir until smooth, then cool. Beat the eggs light and stir into this cooled paste. Bake on buttered tins, dropping a heaping teaspoonful in each cake, smooth into a round flat cake, putting them about two inches apart. Bake 25 to 30 minutes in a moderate oven. Fill with whipped cream sweetened and flavored with vanilla.

MRS. JOHN BURR.

Coffee Icing

One cup powdered sugar, butter size of walnut, two teaspoonfuls cocoa, stir together, then add two tablespoonfuls hot strong coffee and one teaspoonful vanilla, stir until smooth.

MABEL THAYER.

Chocolate Frosting

Put four tablespoonfuls of Baker's cocoa in a bowl, add a tablespoonful of hot water, white

of one egg and powdered sugar to make a paste, set over hot water and cook smooth, add a small lump of butter and when cool spread on layers and on top. Flavor with vanilla.

MRS. L. M. OSGOOD.

Frosting

White of one egg, one good sized Baldwin apple pared, cored and grated into egg and one cup sugar. Beat all together until thick as whipped cream.

MRS. FRANK BATES.

Lemon Filling for Layer Cake

One cup sugar, two eggs, four tablespoonfuls water, juice and grated rind of two lemons. Boil until it is thick so it will not run, then add chopped raisins or nuts.

JOSEPHINE HEWITT.

Boiled Frosting

One cup granulated sugar moistened with three tablespoonfuls of water and boil until it spins a clear thread. Have ready the whites of two eggs beaten until dry. When the sugar is cooked take from the fire and wait until all bubbling ceases and then turn a thin stream of the hot sugar into the beaten white of eggs, beating both together carefully until well mixed. Chopped nuts and raisins can be mixed with this frosting, making a delicious filling for layer cakes.

MRS. ALBRO.

DOUGHNUTS AND COOKIES

Raised Doughnuts

One-half yeast cake, one and one-half cup sweet milk, one-half cup sugar, flour to make a batter. Let rise over night. Two eggs, one-half cup sugar, one-half cup butter, little salt, nutmeg, flour to roll out, let rise, then cut out and let rise once more and fry in hot lard.

MRS. C. A. KILBOURN.

Raised Doughnuts

One pint milk warmed, one cup melted lard. Put the milk into a quart cup and the cup of melted lard and then put in milk enough to make a quart, one cup yeast, one and one-half cups sugar, two eggs, salt, a little nutmeg. Flour enough to knead. Make them at night, cut them out in any way you like and let them raise until light and fry in hot fat. I always have good luck.

MRS. AMANDA L. BROWN.

Doughnuts

Two eggs, one cup sugar, one cup rich sweet milk, one-half teaspoonful salt, two teaspoonfuls baking powder, flour to roll.

A. M. CONE.

Doughnuts

One egg, one cup sugar, one heaping tablespoonful thick cream, one cup sour milk, a little nutmeg and salt, one teaspoonful each of soda and baking powder, flour to roll.

MRS. J. E. BURR.

Oleykoks

Beat one egg and add one cup of sugar, then beat very light, add one small cup of new milk without stirring, then sift one pint of flour, three teaspoonfuls of baking powder, salt and nutmeg to taste. Drop from spoon into the hot fat to cook and form their own shape.

MRS. EMMA L. PERRY.

Crullers

Two eggs, one cup sweet milk, three-quarters cup sugar, salt, three teaspoonfuls baking powder added with part flour. After a part of the flour has been stirred in add five tablespoonfuls of melted shortening. Fry in hot lard.

MRS. ZARR.

Cheese Sticks

Two cups of grated cheese, one-half cup of butter, one cup of flour, one-quarter cup of water, mix and roll thin, then cut in narrow strips.

ANNA COLE.

Ginger Snaps

Bring to a scald one cup of molasses and stir, while foaming, over one cup of sugar, one egg, one tablespoonful of ginger, beaten together; then add one tablespoonful of vinegar. Flour enough to roll stirred in as light as possible.

M. E. YALE.

Soft Ginger Cookies

Two cups molasses, one-half cup melted lard, one cup boiling water, three teaspoonfuls soda, two teaspoonfuls ginger, salt, flour enough to roll.

JOSIE S. HILLS.

Bangor Brownies

One cup sugar, two squares melted chocolate, or two tablespoonfuls cocoa, one-half cup butter, two eggs (beaten), one-half cup nut meats, one-half cup pastry flour. Good, if nuts are omitted. Spread thin, bake 15 minutes, cut in strips when cool.

LOUISE C. BATES.

Drop Cookies

Two-thirds cup sour cream, one cup molasses, one cup brown sugar, one teaspoonful soda, two eggs, one teaspoonful cloves, one teaspoonful cinnamon, one teaspoonful nutmeg, one teaspoonful ginger, a few raisins or not. Flour to mix a stiff batter and drop from a spoon.

MRS. HARRY TINKER.

Ginger Drop Cake

One cupful of molasses, one-half cupful of sugar, one cupful of sour cream, one egg, one teaspoonful each of ginger and soda, three cupfuls of flour. Drop on buttered tins and bake quickly.

MAY G. PORTER.

Ginger Wafers

One cup of molasses, one cup brown sugar, one cup lard, one-half cup cold coffee, two even teaspoonfuls soda, one even teaspoonful ginger. Mix stiff, roll thin and bake in quick oven.

MRS. H. D. BRADLEY.

Oatmeal Cookies

Four cups oatmeal, two cups flour, one and one-half cups sugar, one cup butter or any shortening, one-half cup milk, one teaspoonful baking soda.

MRS. C. C. KNAPP.

Oatmeal Cookies

One cup scant butter and lard (mixed), one cup sugar, two eggs well beaten, salt, two tablespoonfuls of sweet milk, one teaspoonful of saleratus, two and one-half cups rolled oats, two cups flour, one cup chopped raisins, vanilla. Mix together with hands. Drop from spoon and press down. Sprinkle with sugar. Bake in a moderate oven.

MARGUERITE BARTLETT.

Filled Cookies

One cup of sugar, one-half cup butter, creamed together, one-half cup milk, one egg, three and one-half cups flour, two teaspoonfuls cream tartar, one teaspoonful soda, salt, one teaspoonful vanilla. Filling—one cup chopped raisins, one-half cup sugar, one-half cup boiling water, one tablespoonful flour, salt. Cook until thick.

MRS. WALTER A. SMITH.

Hickory Cookies

Beat four eggs very light, separate both the yolks, stir two scant cups of sugar and the beaten whites, add one pint flour and one teaspoonful baking powder and one pint nut meats.

MRS. C. K. BREWSTER.

Marguerites

Beat the white of one egg until stiff, beat in one-quarter of a cup of confectioner's sugar, add a half cup of chopped raisins, beat the mixture very thoroughly, spread on dainty buttered crackers and put in a quick oven to brown. Fine for luncheon or tea.

MYRA J. STEVENS.

Hermit Cookies

One cup of sugar, one-half cup of lard, three eggs, spices and salt, one teaspoonful of soda dissolved in two tablespoonfuls of milk, stir in one-half cup of raisins rolled in flour. Flour enough to roll soft.

MRS. A. W. TROW.

White or Sugar Cookies

Two cups of sugar, one egg, one cup of butter, one cup of very sour cream, one cup of milk, one teaspoonful of soda. When ready to cut out sprinkle a little sugar on them and roll a little more.

MRS. FITZROY.

Vanilla Wafers

One cup sugar, two-thirds cup butter, four tablespoonfuls sweet milk, one teaspoonful vanilla, three teaspoonfuls baking powder, one egg, flour to mix stiff. Roll very thin.

MRS. H. D. BRADLEY.

Sour Milk Cookies

Two eggs, two cups of sugar, one cup of sour milk, one cup of shortening, one teaspoonful of soda, salt and a little nutmeg. Mold as soft as can be handled.

MRS. A. W. TROW.

Grandmother's Cookies

Three cups sugar, one-half cup butter, one tablespoonful ginger, one teaspoonful soda, five eggs, flour to make very stiff. Roll thin.

HELEN B. FOGG.

Sour Cream Cookies

Two eggs well beaten, one cup sugar, one cup thick sour cream, one teaspoonful saleratus dissolved, one-half teaspoonful nutmeg and as little flour as you can handle them and keep from sticking, roll quite thin and sprinkle with sugar. Bake in a hot oven.

MRS. J. M. KNAPP.

Cream Cookies

One cup sugar, one cup cream, one egg, one teaspoonful soda, a little salt, flavor with nutmeg, flour enough to roll. Sprinkle sugar over them just before putting in the oven.

MRS. PHEBE WRIGHT.

Cream Cookies

Two cups sugar, one cup sour cream, one cup butter and lard mixed, one teaspoonful soda, two eggs, lemon extract and salt. I sometimes chop raisins and put in. It improves them. Mix as soft as you can and roll. Sprinkle sugar on top and put a raisin in center and bake in quick oven.

N. A. BATES.

ICES

Pineapple Sherbet

One can grated, or one pint fresh fruit, one pint sugar, one pint water, one tablespoonful gelatine. The boiling water used in dissolving the gelatine should be part of the pint of water.

ELSIE V. BARTLETT.

Raspberry Sherbet

One pint berry juice, one pint sugar, one pint water, juice of two lemons, one tablespoonful gelatine.

ELSIE V. BARTLETT.

Maple Mousse

One cup of syrup, beat yolks of two eggs, add to syrup and boil until it thickens. Let stand until cool. Whip one cup of thick cream and add to beaten whites. Mix, pack in ice and let stand for three or four hours.

MRS. D. T. CLARK.

Chocolate Ice Cream

Two quarts cream, one quart milk, three cups sugar, three eggs, three tablespoonfuls cocoa, mix with boiling water enough to make smooth, two tablespoonfuls vanilla, stir all together and freeze.

MRS. ERNEST THAYER.

Ice Cream

One pint of milk heated, two tablespoonfuls flour, one cup of sugar, a little salt, mixed, and

add two unbeaten eggs, beat together, turn a part of hot milk into this, then stir into rest of milk and boil like custard. It will not be very thick. Strain and cool. Then add cream, one cup of sugar and flavor as wished, and freeze.

MRS. D. T. CLARK.

CANDY

Coffee Candy

Boil together without stirring one-half cup of strong coffee and two cups of sugar until thick enough to spin a thread. Remove the pan to a dish of cold water and beat rapidly until it creams. Stir in a cup of chopped nut meats, pour in a flat tin and cut into squares.

MRS. MARKWICK.

Chocolate Caramel

Two cups brown sugar, one cup molasses, one cup milk. Boil twenty minutes, then add butter the size of an egg rubbed into one tablespoonful of flour and one-half cake Baker's chocolate. Boil until it waxes in cold water and spread thin in buttered tins.

R. B. DICKINSON.

Baked Nut Candy

One cup brown sugar, one cup nut meats chopped fine, a pinch of salt and soda, the white of one egg, beat white slightly, add other ingredients, spread in a buttered pan and back in moderate oven for about twenty minutes. When cold cut into squares.

MRS. INA SMITH.

Potato Candy

One pound confectionery sugar, one small boiled potato right out of the kettle, stir in sugar till it is thick enough to roll on pastry board,

sprinkle on a little of the sugar; roll round. Cut in inch pieces and put an English walnut on each side; lay on a buttered plate, flavor the sugar with vanilla.

VIOLA CONE.

Maple Cream

Take one-half as much water as maple sugar, cook without stirring and when almost done put in a small piece of butter. When it begins to harden take it off the fire and stir rapidly until it becomes a waxen substance, then divide into balls, enclosing each ball between two halves of an English walnut. Set to cool.

MRS. MARKWICK.

Divinity Fudge

Two cups sugar, one-half cup corn syrup, one-half cup water. Boil until it will make a long hair. Beat the whites of two eggs stiff. Put into mixture and stir. When cool add three-quarters cup of walnut meats and stir.

MRS. INA SMITH.

Peanut Brittle

Put iron spider on stove, in which put two cups granulated sugar. Let remain until it begins to brown, then put in two cups shelled peanuts. Let remain until sugar is all brown. Pour out in buttered tins.

MADALINE KNAPP.

Nut Butter Scotch

One cup of white sugar, two tablespoonfuls of butter, three tablespoonfuls of molasses, four tablespoonfuls of water. Boil until it snaps in water. Pour into buttered tins, the bottom of which is covered with nuts.

INEZ PORTER.

Peppermint Creams

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

INEZ PORTER.

Panochee Candy

Four cups brown sugar, one cup milk, butter size of a walnut. Cook twenty minutes, then put in tablespoonful of vanilla and the meats of one pound English walnuts. Spread on a buttered dish.

GRACE A. KNAPP.

Fudge

Two cups sugar, one cup cold milk, two squares chocolate, butter size of an egg. Boil all together until it threads. Remove from stove and add one teaspoonful of vanilla.

IMOGENE SHAW.

Chocolate Creams

Use the fondant by moulding it up until it is soft and form into ball of proper size and chop. Take one-half pound of chocolate, put over hot water. I take a basin and set it over teakettle. Add one tablespoonful of peanut butter. Lard will do if you haven't the other. Add when melted and well mixed. Take two forks and dip the cream into it. You have to have the cream well hardened by setting in cold place for several hours before dipping. Place them on glazed paper and set away to cool again. If carefully done you will find them very nice.

N. A. BATES.

Fondant

How to make fondant for all kinds of cream candy: One pint of granulated sugar, one small cup of hot water in agate pan. Stir only to mix. When it has boiled ten minutes dip in a spoon and hold up. Probably the liquid will only form a thick drop on edge of spoon. If so wait a few minutes, then try again. If it leaves a silk-like hair drop some in cold water. If you can take it out in soft ball it is done. Set it in a cool dry place and let stand until cool enough to put finger in it without burning it. Add flavoring, then stir until it is a soft cream and finish out with your hand. Mould in all that is around the pan. You can set this away and use it a week after if you wish.

N. BATES.

Turkish Delight

One box Knox sparkling gelatine, one large, juicy orange, one lemon, one pound granulated sugar. Soak the gelatine in two-thirds cup cold water five minutes. Put sugar on stove in two-thirds cup cold water, and when it comes to boiling point add gelatine. Boil slowly, but steadily, twenty minutes; add the grated rind and juice of the orange and the juice of the lemon (there should be one-half large cup of fruit juice). Wet tin with cold water and pour in the mixture to the depth of one inch. When firmly set immerse mould in warm water, turn out and cut in cups and roll in confectioner's sugar. Vary by using different fruit juices, flavorings and colorings.

MRS. A. C. O. HEWITT.

PICKLES, JELLIES AND PRESERVES

Cranberry Jelly

Cranberry jelly, one quart cranberries, one pint of water, one pint of sugar. Add water to berries and boil until soft, strain, add sugar and boil twenty minutes. Pour into mould.

MYRA J. STEVENS.

For Geranium Jelly

Make plain crabapple jelly and put a ripe geranium leaf in bottom of tumbler and pour jelly in, remove leaf and put it in the next jar and so on.

MRS. E. J. CLARK.

Astrachan Apple Jelly

Take apple, boil till tender, then drain, allow one quart of juice to one pound of sugar. Let it boil till it jells.

MRS. CHARLES BROOKS.

Pear and Plum Jelly

Take your juice from canning, boil till this thickens, allow one pound of sugar to a quart of juice.

MRS. CHARLES BROOKS.

Peach Jelly

When canning peaches save the parings and stones, add water, not quite enough to cover, then cook till strength is out, strain, but not press them. Take hard sour apples (Baldwins are

good), about one-third more in bulk than of the peach parings, cut in pieces, cook and strain same as peach, mix the two, boil a few minutes, add an equal measure of granulated sugar, boil until jelly.

MRS. O. H. BUCK.

Blackberry Jam

To four quarts of berries add three pounds of granulated sugar; first mash the berries a few at a time and boil until thick, stirring almost constantly.

MRS. WILLIAM STREETER.

German Green Sauce

One gallon green tomatoes chopped, one gallon cabbage, three quarts vinegar, one quart onions, one pound sugar, 11 tablespoonfuls salt, one and one-half gills white mustard seed, one-half gill white pepper, four tablespoonfuls all-spice, one gill whole cloves, one-half gill celery seed. Let the tomatoes and onions stand over night after they are chopped, sprinkle with the salt. Drain and boil until tender.

M. E. PARISH.

Chili Sauce

Twenty-five large ripe tomatoes, four green peppers, four onions, four tablespoonfuls sugar, three tablespoonfuls salt, one-half tablespoonful cloves, one-half tablespoonful cinnamon, two cups vinegar. Chop and boil two and one-half hours and seal while hot in pint jars.

MRS. C. O. WILLIAMS.

Tomato Sauce

Stew one-half can tomatoes and half a small onion ten minutes. Rub all the tomato pulp

through a strainer. Add one tablespoonful butter, salt and pepper to taste and thicken with one heaping tablespoonful flour.

MRS. HORACE BARTLETT.

Ripe Tomato Sauce

Seven pounds ripe tomatoes peeled and sliced, two and one-half pounds sugar, one quart vinegar, unless very strong, small handful whole cloves. Simmer five or six hours.

MRS. H. G. ELY.

Peach Consort

One basket peaches, equal amount of sugar, pound for pound, four or six oranges, boil slowly until thick. Remove from the fire and add the meats of one pound of English walnuts broken into small pieces. Apple may be used in place of peach if preferred.

MRS. MAGARGAL.

Grape Conserve

Eight pounds of grapes, four pounds of brown sugar, two oranges, a little of the peel grated, one pound of raisins, one pound English walnuts chopped fine. Take the seeds out of the grapes, then cook all together until thick.

J. H. BUCK.

Orange Marmalade

Two oranges cut in small chips across the orange, one lemon cut in same way; add one quart and one-half pint of cold water and simmer until tender; add one quart and one-half pint of sugar and cook slowly until like a soft jelly. This makes five tumblers.

ALICE G. BARTLETT.

Pear Chips

Eight pounds pear, four pounds sugar, one-quarter pound ginger, four lemons. Wipe pears, remove stems, quarter and core; then cut in small pieces. Add sugar and ginger and let stand over night. In the morning add lemons cut in small pieces, rejecting seeds, and cook slowly three hours. Pour into jars and cover with paraffine. MRS. FRANKLIN H. BURR.

Canned Corn

Pick, husk and silk when corn is quite full of milk, then cut off from the cob into a dish, pack cans full and with a mallet press every little while to be sure there are no air spaces in the cans. Put top on (without rubbers) and screw on tightly and put them in a boiler of cold water, placing them so they will not touch and also with a board in the bottom of boiler, so as not to come too near the fire. When they have boiled three hours unscrew top, put rubbers on and screw down tops tightly and let them boil one hour more. Take them one at a time, put back again.

MRS. FRANK BRADLEY.

White Chow Chow

One peck green tomatoes, three green peppers, four onions, two tablespoonfuls salt, one tablespoonful whole allspice, one tablespoonful whole cloves, two quarts vinegar, one quart sugar, five tablespoonfuls of white mustard seed. Chop the tomatoes, drain and boil in one quart of vinegar five minutes. Do not use this vinegar again. Chop onions and peppers, add to the tomatoes and the other quart of vinegar. Boil

one-half hour, then add salt, sugar and spice, all but the mustard seed. Boil fifteen minutes, remove from fire and add mustard seed.

MRS. WILLARD JONES.

Spiced Green Tomato

Slice one peck green tomatoes, one-half cup salt, cover with one quart water, let stand two hours, drain off all the brine, then add one quart vinegar, one tablespoonful cinnamon, one pound sugar, clove, mustard, pepper. Boil ten minutes, then simmer one hour.

MRS. ALICE CROSS.

Spiced Currants

Four quarts ripe currants, three and one-half pounds brown sugar, one pint vinegar, one tablespoonful allspice, one tablespoonful cloves and a little nutmeg. Boil slowly nearly an hour, stirring often (are nice relish with cold meats).

FLORENCE A. SAMPSON.

Spiced Grapes

Five pounds green grapes, seeded, one pound raisins, seeded, three pounds sugar, one pint vinegar, one teaspoonful cloves, one teaspoonful cinnamon. Boil one hour.

MRS. C. K. BREWSTER.

Piccaililli

One-half peck green tomatoes, one-half this quantity of cabbage. Chop them fine. Add one cup salt and let stand over night. Squeeze out the next morning, cover with vinegar and bring to a boil. Press out and add six onions, two green peppers. Put the vinegar in the kettle

with one cup brown sugar, two tablespoonfuls of cinnamon, one of mustard seed, one-half of cloves. Heat and pour all over the tomatoes, cabbage, onions and peppers. Cook a little while.

MRS. ANNIE PORTER.

Bordeau Sauce and Cabbage Pickle

One quart of green tomatoes chopped fine, two quarts of cabbage shredded fine, five onions and one red pepper. Let stand over night in salt and water. Then scald one quart of vinegar with one large cup of sugar, one-half tablespoonful of allspice, three-quarters tablespoonful of white mustard seed, one tablespoonful of celery seed, two tablespoonfuls of salt; after well drained mix all together. MRS. S. H. BROOKS.

Chopped Pickle

One peck green tomatoes, eight green peppers, eight onions, one ounce cloves, one teaspoonful allspice, one teaspoonful cinnamon, one nutmeg. Chop the tomatoes fine, put over them a teacup of salt, let them stand over night. Pour off the water, add other ingredients chopped fine. Scald one pint of sugar in two quarts of vinegar. Add the pickles and scald.

MARY E. YALE.

Sweet Pickle Blackberries

Seven pounds berries, three pounds sugar, one pint vinegar, one ounce each of cinnamon and cloves tied in a bag. Boil ten minutes.

NELLIE M. STONE.

Chopped Pickle

One peck green tomatoes, three green peppers, four large onions, chopped fine, one-half pint white mustard seed, two quarts vinegar, one quart white sugar, two tablespoonfuls cloves, one tablespoonful allspice, three tablespoonfuls salt. Stew two hours. Drain the water from the tomatoes, while chopping, and put the spice in a bag, excepting the mustard seed. To be eaten with cold meat.

M. E. PARISH.

Cucumber Pickles

One gallon cucumbers, cover with cold water, one cup salt, let stand over night, then have plenty of good vinegar to cover the cucumbers, place on stove to scald, be sure and not cook the cucumbers for that softens them. Put in crock with plenty of mixed spices and horseradish leaves, also cover with a cloth, then cover.

MRS. F. L. KNAPP.

A simple way of putting up cucumber pickles: Pick cucumbers when right size and wash well. Put in any kind of deep dish in layers and put thick layer of table salt between each layer. Let stand over night and drain off brine and put cucumbers in cold vinegar. Do not heat the vinegar when pouring on as the pickles will not be as crisp. If pickles are kept some time before using do not think they are spoiled if moulded over top.

MRS. MAUD JONES.

Mustard Pickles

One common size pan of tomatoes, one dozen cucumbers, one quart of onions, two cauliflowers, slice all thin, soak in brine over night, then cook in weak vinegar until tender. You can make the

pickles without cauliflower by using lima beans instead. Paste; one gallon vinegar, one pound sugar, one pound mustard, one-half cup flour, one ounce celery seed and one ounce of turmeric. Spice to taste. Mix the paste well, boil a few minutes and pour over the pickles. Stir all together, then put in cans and seal.

MRS. B. R. GREEN.

WINES

Koumyss

One-third cake compressed yeast, one quart new milk, one tablespoonful sugar, a little warm water; dissolve yeast in water; mix all together; fill glass jar and seal; let stand for 12 hours where you would put bread to rise, then put on ice until wanted.

MRS. C. F. BATES.

Unfermented Grape Juice

Five pounds ripe grapes picked from the stems and washed, put into a preserving kettle and mash them, but do not break the seeds; add one quart of water and bring to a boil, set aside to cool, strain through a cloth strainer, do not press hard enough to get the pulp. Return juice to kettle with one pound of granulated sugar, let it come to a boil, then put in hot bottles, cork and seal, or in fruit jars.

MISS AMANDA PEASE.

Red Raspberry Dope

Crush the berries and simmer until soft. Drain as for jelly. Heat, and add an equal quantity of sugar. Skim and can as soon as the sugar is dissolved. Good for ice cream, ices, sauces, fruit, lemonade and sherbet.

MRS. HORACE BARTLETT.

Dandelion Wine

One gallon water, three pounds sugar, two oranges, two lemons, three quarts dandelion

blossoms. Pour boiling water over the blossoms the day they are gathered. Let stand over night, but do not cover. Strain the liquor off next day and boil with the sugar one-half hour. Pare the oranges and lemons very thin, remove the white, bruise them well and add to the liquor with one-half cup of yeast. Let stand week or ten days and bottle.

MYRA J. STEVENS.

Elder Blow Wine

One quart elder blossoms, three gallons water, nine pounds granulated sugar, two yeast cakes, two teaspoonfuls of lemon juice. Boil water and sugar together and turn over the blossoms (a large stone jar with cover is best for the purpose). Let stand until cold and then add one yeast (dissolved) and lemon juice. Leave nine (9) days. Strain through cheese cloth into cask and add three (3) pounds of chopped raisins. In six months bottle.

ANNA A. COLE

Blackberry Wine

To every four quarts of berries add one quart of boiling water, let stand twenty-four hours, stirring occasionally, strain off the juice and squeeze berries. To every gallon of juice add four pounds of granulated sugar.

MRS. WILLIAM STREETER.

SUGGESTIONS

Suggestions

Every wife should have a certain weekly allowance to use for household expenses.

When baking pies if a small cornucopia of stiff white paper is inserted through the opening in the crust it will keep the juice from running out of the pies.

A little ivory soap shaved into the starch will prevent sticking and also give a gloss to the clothes.

A teaspoonful vinegar added to the water in which meats are cooked will make them tender.

After a cake is poured into the tin to bake, a teaspoonful of flour stirred into the center will keep it from falling.

1. To clear rooms of flies, carbolic acid may be used as follows: Heat a shovel and pour on it twenty drops of carbolic acid. The vapor kills the flies.

2. To quickly clear the room of flies burn pyrethrum powder. This stupefies the flies when they may be swept up and burned.

3. When silking corn use a stiff whisk broom.

4. For mayonnaise dressing use a three or four days old egg. Failure is often due to a too fresh egg.

5. When hot fat falls on the flour pour cold water on it at once and it will harden so that it can easily be removed with a knife.

Always put your griddle-cake batter in a pitcher and pour it out to bake.

For a pleasant change when whipping cream for a cake put in two dessert spoons of cocoa before you begin to whip.

When making a cream toast put two or three hard boiled eggs through a potato ricer on top and see how much it adds as a garnish.

Instead of mint sauce with lamb try putting mint leaves in apple jelly when making it and coloring with green food color.

When hot cloths are needed heat them in a steamer, so as to avoid wringing out.

To remove dark fruit marks from the hands dust them first with sulphur, then rub with lemon juice, let them dry and wash off with soap and water. Your hands and nails will be white.

Buttonholes in thin material should be first marked accurately, then before cutting stitch along each side on the machine. Cut between the two rows of stitching and you have a good foundation for the buttonhole stitches with no danger of raveling.

MRS. O. BUCK.

Clean your kettles with small pebbles instead of shot.

BAKING POWDER

Baking Powder

Two and one-fourth pounds of cream of tartar, one pound of soda, and two pounds of bread flour. Sift nine times. MRS. D. T. CLARK.

To prepare water glass to preserve eggs: Use one pint of water glass to nine pints of water, boil the water before using, put the water into a stone crock. When cold pour in the water glass and stir. Put in the eggs so that they are all covered.

To Prepare Water Glass to Preserve Eggs.

Use one pint of water glass to nine pints of water. Boil the water before using. Put the water into a stone crock, when cold pour in the water glass and stir, put in the eggs so that they are all covered.

She can bake, she can boil, she can fry,
 Ne'er a cake does she spoil, nor a pie,
 She's perfectly neat, her temper is sweet,
 And this is the reason why.
 She uses a Worthington Cook Book

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WARREN J. CRAWLEY

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