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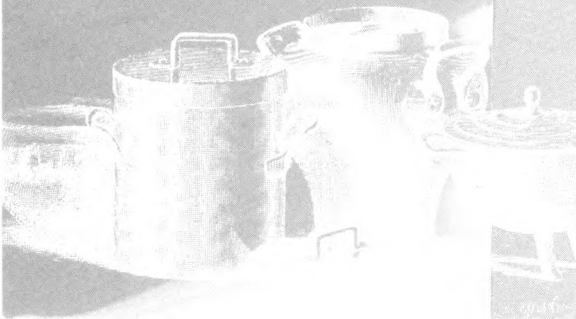
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THE



KIRMESS



COOK-BOOK.

*The "Kirmess" may charm with its hours of delight,
With its radiant young dancers entrancing the sight,
But the vision will vanish, 't will last but a day;
The picture so lovely fades surely away.
Not so with our "Cook-Book." This friend, tried and true,
Will ever be near you, in "broil" or in "stew,"
With its "whips" for your foes, and its "kisses" for friends;
So for former bad cooking you now make amends,
As you buy for yourself, or you buy it for others,
Remembering the help it will be to all mothers,
And the "Union," long-waiting, expectant, alert,
Shall have its well-merited, well-earned "dessert."*

BOSTON :

WOMEN'S EDUCATIONAL AND INDUSTRIAL UNION.

1887.

BOSTON:
Alfred Mudge & Son, Printers, No. 24 Franklin Street.
1887.

PREFACE.

THE following receipts have been collected from the members of the Women's Educational and Industrial Union and their friends, and have all been used and are recommended by them. The names of contributors have been given, as far as they would allow. Receipts from other cook-books have been acknowledged, as far as known, but nearly all have been so changed by persons using them as to be practically new receipts. The book contains many receipts that have long been in use in families, and hints about cooking common things which it is believed will be found useful by cooks and housekeepers.

BREAD.

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

White Bread.

To each quart of flour, add one teaspoonful of salt, one third of a cup of home-made yeast, or one half of a compressed yeast cake, lard the size of a walnut. Mix with as much warm water or milk as it will readily take up. Knead till it snaps, like elastic, from the sides of the pan, let it rise in a warm place over night, in the morning knead for a few minutes, using no more flour, put it into the baking pan, and let it rise from half to three quarters of an hour, then bake.

MRS. M. H. E.

Brown Bread.

Two cups of graham meal, one cup of Indian meal, one cup of rye meal, one cup of molasses, two cups of sour milk, one teaspoonful of saleratus, one teaspoonful of salt. Steam five hours.

MRS. DE L. SHEPLIE.

Excellent Brown Bread.

One heaping cup of Indian meal, one heaping cup of rye, one heaping cup of graham, one cup of sour milk, one cup of sweet milk, two thirds cup of molasses, one egg, heaping teaspoonful of soda, salt. Steam four hours, set in oven fifteen minutes. Raisins are a nice addition.

MRS. A. S.

Rye Bread.

Baked in earthen cups. Two cups of rye meal, two cups of milk, one cup of sugar, two eggs, one teaspoonful of soda, one half teaspoonful of salt. Fill the cups one third full. Bake half an hour.

MRS. C. L. HALLETT.

Bannock.

Three cups of oat meal, two cups of flour, salt, small piece of butter; moisten with water; roll thin.

MRS. A. S.

Sweetbreads.

Six eggs, one quart of flour, one pint of milk, one cup of sugar, one tablespoonful of melted butter, three teaspoonfuls of yeast powder. Gem pans should be very hot. Bake twenty or twenty-five minutes.

MRS. F. S.

Tessie's Wheaten Biscuit.*(From a Contraband.)*

Make a quart of flour short with butter and lard, wet with cold water, and make pretty stiff. Put on a wooden block or board, beat out thin, sprinkle with flour, then fold up and repeat the beating (with mallet or pestle), "till it begins to go pop, pop, pop, — it'll crack mos' like a whip, — then you know it's done." Cut into thin biscuits and bake.

Breakfast or Tea Rolls.

Three cups of milk, one half cup of butter and lard mixed, one half cup of sugar, one third cake of compressed yeast. Heat milk, butter, and lard together; when cool dissolve yeast and add milk. Put three pints of flour in a mixing bowl, make a hole in the centre; and gradually stir in milk until a thin batter or sponge is formed. Sprinkle flour over the top and set to rise. When risen, which will be in about two hours, mix and knead, adding more flour if necessary. When light, roll out, quite thin and cut with a small cutter. Put a small piece of butter in the centre of each roll, fold across the middle, pinch across the fold with thumb and forefinger, raise until very light and bake in a quick oven.

If wanted for breakfast, set sponge early in the evening and mix just before bedtime.

MRS. ELLEN S. COFFIN.

Massasoit House Waffles.

One quart of milk, one small cup of yeast, one fourth of a tablespoonful of salt. Flour sufficient to make rather a thin batter. In the morning add five well-beaten eggs and one quarter of a pound of melted butter.

MRS. C. F. B.

Bread Griddle Cakes.

Take a large coffee-cup of crumbs from pieces of bread that have been dried like rusks, pour over it twice as much milk or water, and let it stand all night. In the morning, add half a teacup of flour in which is mixed a teaspoonful of baking powder, two well-beaten eggs, and milk*enough to make a batter to fry. Beat the whole together thoroughly.

MRS. M. B. SCUDDER.

Berry Cake.

Two cups of sugar, a piece of butter the size of an egg, two eggs, five cups of flour, one cup of sour milk, one fourth of a teaspoonful of soda, about a pint of berries. Sweet milk and no soda may be used.

MRS. M. R. WATSON.

Squash Cakes.

One cup of squash, one third cup of sugar, one cup of milk, one third cup of butter, one teaspoon of soda, two of cream tartar, two and one half cups of flour; bake in rings.

MRS. AUGUSTUS SAMPSON.

Buns.

Three cups of sweet milk, one cup of yeast, flour to make a thick batter; set this sponge over night. In the morning add one cup of sugar, one half cup of melted butter, one half a nutmeg, one saltspoon of salt, flour enough to roll like biscuit; knead well, and let rise five hours. Roll one half inch thick, cut in round cakes, and lay in rows some distance apart, in buttered baking pans.

Let stand one half hour, then bake; when done, brush over with white sugar and the white of an egg. Add currants, if required.

MRS. H. S.

Sweet Muffins.

One egg, one half cup of sugar, one cup of milk, one and one half cups of flour, one half teaspoonful of soda, one teaspoonful of cream tartar, one tablespoonful of melted butter. Have the pan hot. Bake in a hot oven.

MRS. C. L. H.

Mount Vernon Corn Muffins.

One cup of milk, one cup of flour, one cup of corn meal, tablespoonful of melted butter, one half cup of sugar, two eggs, two teaspoonfuls of cream tartar, one teaspoonful of soda. Beat vigorously.

MRS. M. B. SCUDDER.

Graham Muffins.

One half cup of sugar, one egg, one half teaspoonful of salt, one pint of milk, three full teaspoonfuls baking powder, equal parts of graham and wheat flour. Make a stiff batter.

MRS. G. T. PERKINS.

"Rich and rare were the gems" —

Indian Meal Gems.

Eight tablespoonfuls (even full) of Indian meal, pour on enough *boiling* water to make a batter about as thick as for griddle cakes, two cups of milk, two cups of sifted flour, four eggs, beaten separately; put these in last. Pretty hot oven required. Bake from twenty to twenty-five minutes. The gem pans must be heated first. This rule makes about two dozen.

MRS. C. W. E.

St. Charles Indian Bread.

Beat two eggs very light; mix alternately with them one pint of sour milk or buttermilk, one pint of fine Indian meal; add one tablespoon of melted butter. Dissolve one tablespoon of soda in a small portion of the milk, and add to the mixture the last thing. Beat very hard, and bake in pan in a quick oven.

MRS. H. SCUDDER.

BREAKFAST AND LUNCHEON.

"And then to breakfast with what appetite you have."

*"The turnpike road to people's hearts, I find,
Lies through their mouths, or I mistake mankind."*

Omelet.

Six eggs, one cup of milk, one tablespoonful of butter, one tablespoonful of flour. Mix the flour in half the milk, and melt the butter in the other half. Beat the eggs separately, and mix the beaten yolks with the milk, butter, and flour. When ready for the spider, stir in the whites very lightly without mixing; when cooked, fold over like a turnover and serve hot.

MRS. J. E.

Baked Omelet.

Five eggs well beaten, a tablespoonful of melted butter, a tablespoonful of flour dissolved in cold water, a teaspoonful of salt; mix together, then add three gills of hot milk. Butter a dish or pie plate. Bake twenty minutes.

MISS M. C.

Omelet Corn Cake.

A coffee-cup of granulated Indian meal, a cup and a half of sour milk, two eggs, a tablespoonful of sugar, a tablespoon, heaping, of butter, and a teaspoonful of soda. Mix the eggs in the meal, then add the other ingredients, the soda last, beating all the while very thoroughly. Bake in a quick oven, and serve at once.

MRS. M. E. YORK.

Spider Corn Cake.

Three quarters cup of corn meal and one quarter cup of flour, one tablespoonful of sugar, one half teaspoonful of salt, scant one half teaspoonful of soda, one egg, one cup of sweet milk, one half cup of sour milk, one tablespoonful of butter, scant teaspoonful of cream tartar, to be dissolved in half the sweet milk. Mix the meal, flour, sugar, salt, and soda together. Beat the egg, add half the sweet

milk and all the sour milk ; stir this into the dry mixture. Melt the butter in a hot spider and pour the mixture into it. Pour the remaining half cup of sweet milk (containing the cream tartar) over the top, but don't stir it. Bake twenty minutes in a hot oven.

MRS. M.

Corn Cake without Eggs.

Two cups of flour, two cups of granulated corn meal, one half cup of sugar, one tablespoonful of butter, one half teaspoonful of salt, pint of sour milk, one teaspoonful of soda. (This is delicious.)

MRS. DORA BASCOM SMITH.

Huckleberry Cake.

One cup of sour milk, one half teaspoonful of soda, one cup of sugar, two eggs, butter the size of a large egg, a little salt, a quart of berries. Flour to make as stiff as for pound cake. For breakfast, cut in even pieces, split and buttered.

MRS. CAROLINE KENNARD.

Devilled Eggs.

Boil eggs hard, then take shells off and cut them in halves, and take out yolks, leaving the two white cups to fill. Mix yolks with pepper, mustard, salt, and oil, and lay it back into the white.

MRS. S. K. HARWOOD.

French Toast.

Spread slices of hot, dry toast with roast beef or chicken gravy, pile them up and set in oven till gravy is absorbed. Serve hot. An excellent breakfast or lunch dish.

MRS. A. A. F.

Round Clams, or Quahaug Cakes.

Take two dozen medium size quahaugs, wash in cold water, drain, chop fine. Make thin batter of one egg, flour, tablespoonful of water, a pinch of soda, stir together, and fry in thin cakes, in hot fat.

MISS L. M. B.

Hashed and Browned Potatoes in Cream.

One pint of cold boiled potatoes cut in dice, one half pint of cream, one half pint of grated bread crumbs, one teaspoonful of salt, one half teaspoonful of pepper, one tablespoonful of butter. Sprinkle salt and pepper on the potatoes, and put in a gratin dish, and pour on the cream and dot with half the butter, then sprinkle on the bread crumbs and dot with the remainder of the butter, and cook in a hot oven for fifteen minutes.

MISS ANNIE DODGE.

Hashed Turkey.

Stir a piece of butter rolled in flour in one half cup each of cream and veal gravy till it boils; mince cold roasted or boiled turkey, put in the sauce, add grated lemon peel, a *little* white pepper; cook all a very little, and serve hot.

MRS. A. A. F.

Economy.

Chop fine any cold meat, add half as much bread crumbs, one egg, a little spice or savory, as is preferred; mix and fry like griddle cakes or in sausage form.

MRS. M. B. SCUDDER.

*"Indeed, a rich and savory stew 't is,
And true philosophers methinks,
Who love all sorts of natural beauties,
Should like good victuals and gooa drinks."*

East India Curry.

Ingredients: One cocoanut, one chicken, one quart of milk, curry powder, salt, butter, ginger-root, garlic, and flour.

Heat the milk after adding to it the cocoanut, grated very fine. Let it *simmer* gently ten or fifteen minutes; cut the chicken into rather small pieces, and cook in a large tablespoonful of butter with a little water, until done. Strain the milk and add to it a

small piece of grated ginger-root, and a *very* small piece of garlic, with salt and one tablespoonful of curry powder. (Curry powder varies in strength, so that this amount may be too much or too little. It will require once using it to find out.) Thicken the milk to the consistency of thick pea soup, with flour; then add the cooked chicken and let it simmer about ten or fifteen minutes. One red pepper chopped fine is an improvement, but not necessary. To be eaten with Chutney Sauce (Major Grey's India Chutney is best), or Bombay Duck. Serve with boiled rice, in a separate dish. Meat of any kind, fish, lobster, shrimps, and hard-boiled eggs may be used in place of chicken. Curry is excellent warmed over. Serve this with boiled rice. Rice should be boiled so that it shall have every grain separate. To a teacupful of rice, after being washed, pour on boiling water, about one quart; let it boil hard fifteen minutes, drain it off, and let it cook fifteen minutes longer. It should be cooked in a double boiler to prevent scorching.

MRS. J. D. B.

Jellied Chicken.

Boil a chicken in as little water as possible until the meat can easily be picked from the bones. Manage to have about a pint of liquid when done.

Pick the meat from the bones in fair-sized pieces, removing all gristle, skin, and bone. Skim the fat from the liquor, add an ounce of butter, a little pepper and salt, and half a package of gelatine. Put the cut-up chicken into a mould wet with cold water. When the gelatine has dissolved, pour the liquor hot over the chicken. Turn out when cold. The gelatine should be dissolved in a very little cold water, and the hot liquor added to it.

MRS. L. J.

Jellied Chicken. No. 2.

Boil two small chickens until tender, remove all skin and bones, leaving the pieces as large as possible; put bones and skin back into liquor and boil down to about one and one half pints, season with salt, pepper, and very little butter; if there is much fat on the liquor, skim it off. Dissolve one half box of gelatine in one half pint of cold water, add to boiling liquor. Put chicken into the liquor, after straining it (the liquor), and let it boil for a few minutes. Slice three boiled eggs and place in rows in the bottom of a deep dish, then turn the liquor into it; it will be ready for the table in a few hours if put in a cool place; garnish the platter with parsley.

MRS. A. F. CODMAN.

Jellied Tongue.

The day before needed get four pounds of veal. Boil to jelly and strain. Boil a tongue and put into mould. Cut hard-boiled eggs in slices, take out the yolks, and place the rings around the tongue. Pour the jelly over it, and set away to harden. This is a pretty dish.

MRS. J.

Fish Pudding (*Swedish Dish*).

One half cup of rice, three eggs, one quart of milk, one half cup of butter, one tablespoonful of sugar, two teacups of chopped salt fish, pepper. Scald the rice, then boil it in the milk; when cooked, stir in the butter; let it cool. Beat the eggs well and stir them in the rice; add sugar; pepper to taste. Have the fish cooked and chopped *fine*, and mix all. Bake in a *loaf* bread pan; butter the pan thoroughly and have some bread crumbs, which are quite brown, sprinkled thickly around the sides and on the bottom of the pan; pour in the mixture, and cover the top thickly with crumbs and a few bits of butter. Bake an hour and a half. It will turn out on a platter like a loaf of bread. Serve with melted butter.

MISS HARKANSON.

Creamed Halibut.

Three or four pounds boiled halibut. Put in a buttered baking dish in alternate layers the fish, cut fine, and the following sauce : one quart of milk, one small onion, cut fine, one teaspoon of salt, one half teaspoon of pepper ; boil. Stir in while boiling one heaping tablespoon of flour dissolved in water ; boil one half hour ; add one fourth pound of butter, strain, add less than a suspicion of nutmeg. Cover the bottom of the baking dish with the sauce, then a layer of fish, with pepper and salt ; when the dish is full, cover with cracker crumbs and bits of butter. Brown in the oven. A few drops of lemon in each layer of fish improves it.

MRS. A. LEE.

Fried Smelts.

Wipe the fish carefully with a dry cloth after they have been well cleaned. Dip them in milk, then roll them in finely powdered cracker crumbs, next in a well-beaten egg with a saltspoonful of salt and a quarter of a saltspoonful of black pepper, and then again in the cracker crumbs ; fry them in enough smoking hot fat until they are a golden brown. Take them from the fat in the frying basket, or with a

skimmer ; lay them on a napkin on the dish in rows, with a few cuts or quarters of lemon on the sides of the dish.

MRS. F. A. CROCKER.

Fricassee of Oysters.

One quart of nice oysters, thoroughly washed and drained through the colander ; put in a spider over the fire, stirring constantly, till they swell and begin to curl. Then skim out, leaving all the juice that has cooked out of them in the pan on the fire ; to this add a pint and a half of rich cream and milk, butter size of an egg, and one dessertspoonful of flour mixed with two of corn starch, and a little water ; salt to taste. Let all boil (stirring fast), until it is like a thick, rich cream, then strain through a fine sieve on to the oysters, and serve. This is a nice dish the second day, warmed and poured on toast.

MRS. H. S. WADE.

Spiced Mackerel.

One dozen medium sized mackerel, cleaned without cutting open, one half teacup of salt, one tablespoon of ground cloves, one tablespoon of ground allspice, one half tablespoon of pepper. Pack in jars and cover with cold vinegar. Bake six hours in a moderate oven.

MRS. F. L. S.

Lobster.*To be served in the shell.*

The meat of a lobster, chopped fine, to be heated, with one tablespoon of melted butter, two of milk, pepper and salt. The shell of the lobster should make two dishes to hold this. Cream sauce over the top and coral grated over it; ornament with claws.

MRS. A. S.

Fried Bluefish.

Take eight thin slices of salt pork; when nicely browned, lay on a platter and serve with fish. After washing the fish and drying with a cloth, remove the back-bone, cut in small pieces, roll in Indian meal, lay in hot fat, flesh down, brown on both sides; serve hot.

MISS L. M. B.

Fowls for Soup and Fricassee.

Boil them four hours or more. When they are nicely parboiled, take out the second joint, breast, and other large pieces for a fricassee; cut the rest of them in fine pieces, remove the bones and fat, then return them to the water in which they were boiled; add rice, vermicelli, and onion. When they have been cooked nearly four hours, add one pint of milk,

salt and pepper. Fry the large pieces in butter, and take a little of the water to make the gravy.

MRS. E. W. L.

Ham Sandwiches.

Two spoons of cream, one spoon of oil, yolks of two eggs, mustard and sugar to suit your taste. Chop the ham very fine and stir in the above mixture. Remove the crusts from bread one day old, cut it in small squares and put the mixtures between the pieces.

MRS. E. W. L.

Scalloped Lamb.

Boil the fore-quarters of lamb in as little water as possible till the meat will drop from the bones. Chop the meat and fill a deep dish; make a thick, rich, well-seasoned gravy, of the liquid in which the meat was boiled, and pour over the chopped lamb. Put bread crumbs thickly over the top with pieces of butter, and bake three quarters of an hour. It is better to boil the lamb the day before it is needed, that the fat may be taken from the liquid. The lamb can be taken from the bones, as it is easier to do it while it is hot. It should be kept covered and chopped the next day.

MRS. HARVEY SCUDDER.

Fillet of Beef.

For eight persons allow three pounds of beef; cut it in slices about three quarters of an inch thick, sprinkle slices with salt, pepper, and flour, and broil over a bright fire for seven minutes; place in a warm dish and pour hot Bearnaise sauce around the meat; serve at once.

MISS ANNIE DODGE.

Bearnaise Sauce.

The yolks of four eggs, four tablespoonfuls of butter, one half teaspoonful of salt, one fifth teaspoonful of pepper, one teaspoonful of tarragon vinegar, one teaspoonful each of chopped parsley and tarragon, one teaspoonful of onion juice. Put the butter into a hot cup and stir until smooth and creamy; put the yolks of eggs, salt, and pepper into a small saucepan and beat with the Dover beater until eggs become light, then add the butter in three parts, beating each time until the mixture is smooth; add the vinegar and beat again; chop tarragon and parsley and have it ready for use. Place the saucepan containing the sauce in another of boiling water, and cook for three minutes, beating constantly with an egg-beater; take from the fire at the end of that

time, and add the chopped tarragon and parsley. Of course, when tarragon is out of season, parsley must suffice. Serve at once.

MISS ANNIE DODGE.

Beef Loaf.

Chop very fine three pounds of uncooked beef, and three fourths of a pound of raw salt pork. Roll one dozen crackers; add one half of the crackers to the beef, with two eggs. Season with salt and pepper; mix all thoroughly and form into a solid loaf. Cover with the remaining crumbs and bake one hour. Eat cold.

MRS. C. F. B.

To Flavor Cold Lamb.

To give a delicious flavor to lamb which is to be eaten cold, put in the water in which it is boiled whole cloves and long sticks of cinnamon. To one leg of lamb allow one small handful of cloves, two or three sticks of cinnamon. If the lamb is to be roasted, boil the cloves and cinnamon in water, and baste the lamb with it.

MRS. H. S.

To Roast Veal.

Take a piece suitable for baking, cut gashes an inch long, and put in bits of salt pork cut in thin

slices; cook in a slow oven about two hours; when done melt butter the size of an egg and pour over the top. This is delicious.

P. G.

Sweetbreads.

Trim them carefully, then soak them in cold water, afterwards put them into boiling water. Boil ten minutes. Flour carefully, then add pepper and salt and fry in butter. Make a nice gravy, season with wine and clove, and put in the dish over the meat. Use the water you boil them in for the gravy.

MRS. WILLIAM THACHER.

To Prepare Bits of Cold Beef.

Chop the meat not very fine. Take crackers or bread crumbs, add a piece of butter, pepper, salt, and other seasoning. Pour over this hot water. Mix with the chopped meat, make into balls and fry brown.

MRS. WILLIAM THACHER.

To Use Cold Roast Beef.

Chop it or cut in thin slices, add a little chopped pork and sliced onions; fry this mixture in water and fat.

MRS. E. W. L.

Mutton Roll.

Cut bone from a loin of mutton, make a stuffing of bread crumbs, salt, sage, pepper, and a little water, same as for turkey; spread stuffing on, and roll up mutton. Skewer each end and tie; roll firmly round the middle. Roast one and a half hours or two hours. Baste often. Nice cold.

MRS. H. S. WADE.

Stewed Kidneys.

Cut into small pieces, lay them in salt and water for twenty minutes, then wash well, put them on the fire and boil tender; drain off the water and add fresh water, a small onion chopped fine, a little parsley, a few drops of lemon, a little butter, salt, and pepper, and stew gently. The gravy may be thickened a little.

MRS. J. H. S.

Plymouth Succotash.

Three or four pounds of nice corned beef, a fowl, a quart of small white beans, three or four quarts of hulled corn; soak the beans over night, change the water, then boil to a pulp. Cook the meat and fowl until tender, in plenty of water; then remove; put in the corn, and let it boil up. About half an

hour before dinner stir in the beans, adding salt if needed. It is an improvement to cook with the meats a carrot or two, a *nice* turnip, and a few potatoes. The fowl is a modern addition, and is not essential. This succotash is seldom seen out of the Old Colony. It is a Plymouth custom to prepare it for Forefathers' Day, and it has always held the place of honor at the public dinners of that day.

ABBY MORTON DIAZ.

"Fate cannot harm me, I have dined to-day."

SOUPS.

*"One sip of this
Will bathe the drooping spirits in delight,
Beyond the bliss of dreams. Be wise and taste."*

Oyster Soup.

Take one quart of oysters, and with the liquor cook very slowly ten minutes. Have ready to add one quart of hot milk; add a little pepper, salt, and a piece of butter two inches square. Serve immediately.

Miss L. M. B.

Tomato Soup.

Skim and strain one gallon of stock made from nice fresh beef; take three quarts of tomatoès, remove the skin and cut out hard centre; put through a fine sieve, and add to the stock; make a paste of butter and flour, and when the stock begins to boil, stir in half a teacup, taking care not to have it lumpy; boil twenty minutes, seasoning with salt and pepper to taste. Two quarts of canned tomatoes will answer.

MRS. REID.

Green Pea Soup.

Boil three pints of shelled peas in three quarts of water; when quite soft, mash through a colander, adding a little water to free the pulp from the skins; return pulp to the water in which it was boiled; add a head of lettuce, chopped, and half a pint of young peas; boil half an hour; season with salt and pepper, and thicken with two tablespoonfuls of butter rubbed into a little flour. Serve with bits of toasted bread. The soup when done should be as thick as cream. Some omit the lettuce.

MRS. C. R. A.

Mulligatawney Soup.

Slice six large onions and two heads of celery; fry in a little butter till colored; add basil and sweet

marjoram, three tablespoonfuls curry powder and four quarts of stock ; thicken moderately with flour rubbed in butter ; let it boil gently and rub through a sieve. Cut two chickens and fry lightly, throw them in the soup and let them simmer an hour, skim and season with salt and lemon juice. Serve with it rice boiled dry.

MRS. E. S. D.

Julienne Soup.

Two quarts of clear stock, half pint of carrots, half pint of turnips, quarter pint of onions, half a head of celery. Cut all vegetables in strips about one and one quarter inches long, blanch them a few moments in boiling water, let them simmer in the soup until tender ; season with salt and pepper.

MRS. F. S. L.

Lobster Soup.

One can of lobster, one quart of milk, one pint of soup stock, cayenne pepper, and butter. Boil the milk and soup stock, roll two soda crackers fine, let this cook until the crackers thicken it, then add the butter the size of an egg and the lobster chopped very fine ; boil three minutes ; add a little salt and cayenne pepper.

MRS. J. H. E.

VEGETABLES.

*"Oh, green! oh, glorious! Oh, herbaceous treat!
'T would tempt a dying anchorite to eat."*

Spinach.

Take from the leaves of spinach all the stocks. Shake them out well, and put them in a saucepan *without water*, and a little salt. They throw out water enough to boil themselves. When tender throw them into a colander and pound them through the holes; one might cook a bushel of spinach at once, and put in a mould, and cut it off as wanted. The French sometimes make a stack of it. It is better for standing, and should be heated with salt and butter and served with bits of toast.

An old French abbé was in the habit of putting a padlock on the spinach pot, that he might not be defrauded of the flavor of the old spinach.

MRS. H. SCUDDER.

Cauliflower.

Use two or three cauliflowers. Six pounds of cauliflower, all but the outside leaves, four good-sized onions; place on the fire to scald only; place in sieve to drain, one quart of vinegar, boiled and

poured over the drained cauliflower. Mix three quarters of a good-sized box of mustard, one half teaspoon of pepper, one teacup of oil, one teacup of vinegar. This mixture to be smoothly beaten and added to the cauliflower, when cool from the hot vinegar. The cauliflower absorbs the dressing, so it is necessary to have *full* measures.

MRS. S. H.

Fried Cabbage.

Cut the cabbage very fine, on a slaw-cutter, salt and pepper, stir well, and let stand five minutes; have an iron kettle smoking hot; drop one tablespoonful of lard into it, then the cabbage, stirring briskly, until quite tender; send to the table immediately. One half cup of sweet cream and three tablespoonfuls of vinegar, the vinegar to be added.

MRS. F. S.

Potato Puff.

Take two cups of cold mashed potatoes, and stir into it two tablespoonfuls of melted butter, beaten to a cream before adding anything else; then put with this two eggs, whipped very light, and a teacup of cream or milk, salting to taste. Beat all well; pour into a deep dish and bake in a quick oven until brown. If properly mixed, it will come out of the oven light and puffy.

MRS. M. R. W.

Potatoes for Breakfast.

Slice a pint of cold boiled potatoes. Put into a frying pan a piece of butter the size of a small egg, and when it melts stir in an even tablespoonful of flour, which cook a moment, and then pour in a coffee-cup of milk, add salt and pepper, stir with an egg whisk until it boils, then mix in the potato slices; when they are thoroughly hot they are ready to be served.

MRS. W. E. BOWDITCH.

Scalloped Potatoes.

The potatoes may be boiled (cold) or raw; they should be cut in slices; fill a deep dish with them, with a little finely cut onion through them. A *nicely seasoned* cream sauce should be poured over them so that it will rise to the top. Bread or cracker crumbs over the top with small pieces of butter thickly spread. This dish should cook three quarters of an hour slowly.

MRS. FANNY SCUDDER.

Roast Potatoes.

A nice way to prepare potatoes for breakfast is to cut cold boiled ones in square pieces, and dip them in beaten egg, and put them on a buttered pie plate in the oven. When they are hot and brown, send them to the table.

MRS. A. S.

Escaloped Potatoes.

Slice raw potatoes very thin, lay them in a baking dish, with pieces of butter; salt and pepper them, squeeze the juice of one onion on them, add one and one half cups of milk, and bake one hour.

MRS. E. W. L.

Baked Beans.

Every Yankee housekeeper knows how to bake beans, but I will give my way for the rest of mankind. Pick over a quart of pea beans; wash and soak over night in plenty of cold water. In the morning put into a kettle on the back of stove, pour on a teakettleful of boiling water and let them stand twenty minutes. Prepare half a pound of fat pork Put into a cup one even teaspoonful of dry mustard, two teaspoonfuls of salt, two tablespoonfuls of molasses, mix well and fill the cup with boiling water. Pour over the beans which have been placed in the pot, with pork in the centre. Fill the pot with boiling water, cover, and bake eight or ten hours.

MRS. ELLEN S. COFFIN.

To dress Macaroni.

Boil a quarter of a pound of macaroni till tender. Thicken one half pint of boiling milk to the consis-

tency of cream, add one half a tablespoonful of butter, one half teaspoonful of mustard, a little pepper and salt; stir into this one fourth pound of grated cheese. Boil all a few minutes; then drain the macaroni and stir it into the sauce.

MRS. C. W. E.

Macaroni with Tomato Sauce.

One half pound of macaroni, one quart of tomatoes, one half teacupful of grated cheesé, one tablespoonful of lard, salt and pepper to taste. Take a quart of tomatoes either fresh or canned, and mash them through a fine sieve, add a tablespoonful of lard, and salt and pepper to taste, and let it simmer two hours or more, until it pours thick. Pour boiling water over half a pound of macaroni, salt it and let it boil twenty minutes; drain off the water, cover the bottom of the dish with a layer of macaroni, sprinkle with cheese and moisten with the sauce; continue until all the material is used.

MRS. M. H. EMERTON.

Italia's Pride.

One pint of cold boiled macaroni, one pint of stewed tomatoes, one pint of finely chopped beef or mutton, one onion minced very fine and fried in one

spoonful of butter, one cup of bread or cracker crumbs, one teaspoonful of salt, one saltspoonful of pepper. Butter a two-quart pudding dish; put a layer of crumbs at bottom, then a layer of mince meat, one of tomato, and one of macaroni, sprinkling each with the seasoning. Alternate in this way until the dish is full. Put one small cup of boiling water to the fried onion, and after making a layer over the top of the rest of the crumbs, pour it over them. Dot with tiny bits of butter, and bake till well browned; this may be in fifteen minutes, but if the oven is only moderate, will require half an hour.

MRS. W. E. BOWDITCH.

Mock Oysters.

Original Receipt.

Six ears of uncooked corn; two eggs; two table-spoons of cream; two tablespoons of flour; a little salt and pepper; scrape or cut the corn from cob, beat the eggs to a froth, and add all the other ingredients; have frying pan, with one half butter and one half beef drippings ready, and drop the mixture from a large spoon; flatten so as to be about one half inch thick; fry about fifteen minutes; to be eaten hot.

MRS. M. L. BARRETT.

Green Corn Fritters.

Take a dozen ears of ripe corn, and with a sharp knife cut the kernels lengthwise; scrape all the inside into a dish (leaving the hulls on the cob), add one cup of milk and two well-beaten eggs, a little salt, and flour enough to make a delicate batter; drop into hot lard and fry a light brown. (To be eaten with pepper and vinegar, if preferred.)

MRS. J. E.

Rice with Turnip.

One teacupful of rice, one small-size yellow turnip, one egg, one tablespoonful of butter, one half teacupful of grated cheese. Pare the turnip, cut into dice one half inch square, boil till tender in plenty of water, then add the rice and boil hard twenty minutes; pour into a dish, and add the egg, cheese and butter, salt to taste; stir quickly that the egg may cook even through it.

MRS. M. H. EMERTON.

To Cook Turnips.

Boil them whole in their "jackets." It will take twice as long to cook as if they were cut. Try them with a fork, and when tender, peel, press and mash it with butter. The flavor is perfect.

MRS. C. L. H.

SALADS.

"And men sit down to that nourishment which is called supper."

Salad Dressing.

Boil together one and one half pints of vinegar and one cup of butter. Take the yolks of eight eggs, well beaten, one half cup of powdered sugar, one half cup of cream, two tablespoonfuls of salt, two tablespoonfuls of mustard and very little cayenne pepper. Mix well together and turn on the boiling vinegar and butter. Put in bottles and cork tightly.

MRS. G. B. CLAPP.

Salad Cream (*without oil*).

Two eggs, eight tablespoonfuls of vinegar, one half tablespoonful of mustard, one tablespoonful of butter, salt and pepper to taste, put in a water bath and make the consistency of cream; a little sugar if you like.

MRS. W. E. BOWDITCH.

Salad Dressing.

Yolks of two hard-boiled eggs, yolks of two raw eggs beaten together till smooth, then add mustard,

salt, and white pepper, then pour in oil till thick and smooth, *stirring all the while*; thin with vinegar.

MRS. S. K. HARWOOD.

Chicken Salad.

Equal parts of chicken and celery chopped fine, or better, pulled to pieces; mix with little salt and vinegar, and a little of the dressing, and pour the rest of the dressing over the top.

MRS. S. K. HARWOOD.

Cold Slaw with Dressing.

One pint of chopped cabbage, one tablespoonful of sugar, one half teaspoonful each of pepper and mustard, one teaspoonful of salt, one half cup of cream, sour or sweet, two hard-boiled eggs, vinegar to taste.

MRS. DORA B. SMITH.

Fruit Salad.

Three bananas, two oranges, juice of one lemon, sugar to taste.

MRS. M. H. EMERTON.

Fruit Salad. No. 2.

Three oranges, three bananas, one half can of pineapple. Put in a dish in layers, sugar between each.

MRS. A. C. LEE.

PUDDINGS.

"Sit down and feed, and welcome to our table."

Cracker Pudding.

If baked in a two-quart dish, take eight crackers, four eggs, or nine crackers and three eggs, salt and raisins. Butter the upper halves and break the under ones, as they soak more readily. Let a part of three pints of milk be added two or three hours before baking, then add the remainder with custard.

MRS. M. R. WATSON.

Warm Day Pudding.

One pint of milk, and enough more to dissolve one heaping tablespoon of corn starch, one egg ; cook in a double boiler until thick. To be eaten cold with the following sauce: Juice of two large Florida oranges, juice of one lemon and a little of the grated rind, one cup of sugar, yolk of one egg ; mix well ; add beaten white of one egg. (No cooking.)

MRS. A. C.

English Pudding.

One and one half cups of milk, three and one half cups of flour, one cup of chopped raisins, one cup of chopped suet, one cup of molasses, one teaspoonful of salt, one teaspoonful of cream tartar, one half teaspoonful of soda. Steam three hours and a half.

MRS. C. F. B.

Steamed Pudding.

One quart of flour, two heaping teaspoonfuls of cream tartar, one teaspoonful of soda, one teaspoonful of salt, sifted through the flour, piece of butter size of an egg rubbed into the flour. Mix with sweet milk a little softer than for biscuit. Grease six or eight cups well, fill one third full of the batter, put in a spoonful of any kind of preserve or jelly, then more batter to fill the cups two thirds full. Steam half an hour.

MRS. ELLEN S. COFFIN.

Flour Suet Pudding.

Pint of flour, one half cup of suet, teaspoon of cream tartar, teaspoon of soda, a brimming cup of milk. Boil one and one half hours.

MRS. AUGUSTUS SAMPSON.

Berry Pudding.

One quart of flour before sifting, two cups of molasses, three pints of berries, two teaspoons of soda, a little salt; boil three hours. Eat with sauce.

MRS. AUGUSTUS SAMPSON.

Alma Pudding.

One cup of molasses, one cup of milk, four cups of flour, two cups of raisins, one half cup of butter, one teaspoon of soda, one half cup of chopped citron. Cook in tin steamer four hours.

A. F. O.

Troy Pudding.

Two cups of flour, one cup of sweet milk, one quarter cup of butter, one cup of chopped raisins, one half cup of molasses, one half teaspoonful of cloves, one half teaspoonful of cinnamon, one even teaspoonful of soda. Mix all together, and steam in a buttered mould two and one half hours. — *Sauce*, two cups of powdered sugar, one half cup of butter, one egg beaten thoroughly, one half cup of wine.

MRS. W.

Steamed Plum Pudding.

One cup of molasses, one cup of sweet milk, one cup of suet chopped fine, four cups of flour, one tea-

spoonful of soda, one teaspoonful of salt, one cup of raisins chopped fine, one cup of currants, one half teaspoonful of powdered cloves, one half teaspoonful of powdered allspice, one half teaspoonful of powdered cinnamon. Mix the chopped suet with the flour; warm the molasses and stir the soda into it, then add to the flour; add all the rest and *mix well*. Steam four hours in a brown bread pan. Be careful that it does not stop steaming at any time before the end of four hours. To be eaten with a hot or cold sauce, as desired.

MRS. A. W. CHAMBERLIN.

Bellevue Pudding.

One fourth cup of butter, one cup of molasses, all kinds of spice, one cup of milk, flour to make as thick as cup cake, one teaspoonful of soda. Steam three hours. Serve with foam sauce.

MRS. M. B. SCUDDER.

Cottage Pudding.

One cup of sugar, one cup of milk, one egg, two and one half tablespoonfuls of butter, two teaspoonfuls of cream tartar, one of soda, one pint of flour. To be eaten with hot sauce or wine sauce.

MRS. L. D.

Apple Pudding.

Take the pulp of three baked apples, the white of one egg, one half cup of sugar; beat thoroughly one hour; make a soft custard, and put around it in a dish. For the soft custard take the yolk of one egg.

MRS. R. L. N.

Queen Pudding.

One pint of nice bread crumbs, one quart of milk, one cup of sugar, yolks of four eggs, the grated rind of one lemon, piece of butter the size of an egg; the white use for a frosting.

MRS. L. D.

"Never Fail" Baked Indian Pudding.

Boil one pint milk; stir in four tablespoons Indian meal dissolved in about a cup of milk; cool slightly. Add one and one half pints of milk, one half cup of sugar, two eggs, one half cup of molasses, one half teaspoon salt, one teaspoon of cinnamon, pinch of ginger. Bake in hot oven two and one half hours. After baking half an hour, pour on without stirring one half cup of milk.

MRS. A. C. LEE.

Snow Pudding.

Cover one third of a package of gelatine with a little cold water, and when softened stir into it a pint of boiling water; add one cupful of sugar or sugar to taste, and the juice of two lemons; when cold

and beginning to thicken, add the well-beaten whites of three eggs. Beat all smoothly together, pour the mixture into a mould, and set it away until hard. Serve in the centre of a platter, with a boiled custard poured around, made with the yolks of three eggs, one pint of milk, and half a cup of sugar.

MRS. W. E. BOWDITCH.

Strawberry Pudding.

Line a pudding dish with slices of bread well buttered. Fill up the dish with ripe strawberries, sufficiently sugared. Cover with slices of bread buttered on the under side. Cover the dish and bake in a moderate oven one hour. Turn the upper layer of bread and cover with a meringue made of the whites of three eggs and five spoonfuls of sugar. Brown in the oven and eat when cold.

MRS. W.

Chocolate Custard.

Boil one quart of milk. Scrape one ounce of chocolate, and mix with one cup of sugar. Wet this with two spoonfuls of boiling milk, and work it into a paste with a spoon, then stir it into the boiling milk. Put in six well-beaten eggs, stir three minutes and strain. Set it in cold water, and stir occasionally until cold; then stir in two teaspoonfuls of vanilla. Serve in cups or glasses.

MRS. M. B. GOODRICH.

Pudding Sauce.

Four tablespoonfuls sugar, two of butter. Beat these to a cream, and just before serving add the white of an egg beaten to a froth, and afterwards one gill of boiling water. MRS. M. B. SCUDDER.

Pudding Sauce.

Tablespoonful butter beaten with a small cup of sugar; one egg well beaten, stirred into the butter and sugar. Pour over a little boiling water.

MRS. M. B. SCUDDER.

Egg Sauce.

One cup of sugar, one egg beaten to a froth, add four tablespoonfuls of *boiling* milk, then add wine to your taste. MRS. M. R. W.

Pudding Sauce.

One egg, juice of half a lemon or orange, two tablespoonfuls of cream, one cup of sugar. Beat the white of egg to a stiff froth, adding the sugar gradually, then the lemon juice, then the cream, a little at a time, and the yolk of the egg, beating well all the time. MRS. ELLEN S. COFFIN.

Snow Drift Sauce.

One half a cup of butter beaten until white; add gradually one cup of pulverized sugar, and beat to a cream; grate some nutmeg over it, and set it where it will cool. MISS M. C.

PIES.

"The daintiest last, to make the end more sweet."

Pastry.

Six cups of flour, two cups of shortening (a part of both butter and lard preferable); mix the shortening into the flour; add a little salt; mix with ice-cold water, stirring well with a knife; roll from you. When the pie is ready wet the top slightly with cold water either with hand or pastry brush. This makes very wholesome, flaky pastry.

MRS. M. R. WATSON.

Cream Pies.

One cup of sugar, one egg and the yolks of three others, one half cup of butter, one half cup of milk, one half cup of flour, one teaspoonful of cream tartar, one half teaspoonful of soda. This will make two pies.

Cream for the pies. — Three fourths of a pint of milk, one half cup of flour. Let the milk boil, mix the flour with a little more than a cup of sugar, put into the boiling milk and boil a few minutes. Beat the white of the eggs to a stiff froth. Flavor with vanilla and stir into the cream after taking from the fire.

MRS. H. A. HALL.

Sweet Potatoes Pies.

Boil two medium-size sweet potatoes mashed fine, add one coffeecupful of milk, put it through a fine sieve, add one half teaspoonful nutmeg, one teaspoonful of cinnamon, two eggs; sweeten to taste. It looks and tastes like pumpkin pie.

M. H. EMERTON.

Excellent Lemon Pie.

Four lemons, nine eggs, four and one half cups of sugar, two tablespoonfuls of flour, one half cup of water. These can be made with two crusts or with meringue.

MRS. J. P.

Washington Pie.

Two cups of sugar, one third cup of butter, three cups of flour, one cup of milk, three eggs, two teaspoonfuls of cream tartar, one teaspoonful of soda. Bake in Washington-pie plates, using raspberry or other jam for filling.

MRS. G. T. PERKINS.

Filling for Washington Pies.

Grate three or four apples, juice of one lemon, one cup of sugar, two eggs. Let it boil a few minutes, then add the grated rind of a lemon. This will fill two pies.

M. B. SCUDDER.

Orange Jelly.

Soak for one hour one box of gelatine in enough cold water to cover it. Carefully remove the peel from one dozen sweet oranges, divide into sections, cutting each one partially across, to remove the seeds. Place in a mould.

Pour one pint of boiling water on to the gelatine, add to it the juice of two oranges and one pound of granulated sugar, and a very small pinch of salt. Pour this over the oranges. When cool remove from the mould and serve.

MRS. CORRA OSBORN.

Lemon Marmalade.

Slice one dozen lemons very thin. Add three pints of cold water to each pound of fruit. Let it stand twenty-four hours. Boil until tender. Pour into an earthen dish, and on the following day weigh it, and to every pound of fruit add one and one half pounds sugar. Boil one half hour.

MRS. A. J. R.

Mince Meat for Pies, which will keep for Months.

A beef tongue weighing six pounds, the vein of a round of beef, six pounds. Boil these six hours. Then skin the tongue, and chop them very fine. Five

pounds of beef suet, chopped very fine, five pounds of stoned raisins, three pounds of dried currants, one and one half pounds of citron, four pounds of brown sugar, one pint of New Orleans molasses, one quart of brandy, one quart of cooking wine, one half a cup each of salt, cinnamon, allspice, and cloves, three nutmegs, one tablespoonful of mace, the grated rind of three lemons, the rind of three oranges, finely cut. Mix this well, with the hands, in the porcelain-lined preserving kettle, and let it stand all night. In the morning, if it has absorbed all the liquid, use sufficient of the water in which the meat was boiled to make it very soft and moist. Pack it closely in two large stone jars, and pour brandy over the top. When it is used, chop half as much apple as you have meat, and sweeten it sufficiently.

MRS. C. L. HALLETT.

Receipt for a Pleasant Day.

Take some jolly children,—
 The more you take the better,—
 Add a generous measure
 Of frolic, fun, and twitter;
 Mix with these some soap bubbles,
 A kitten and a bow-wow,
 Till the ferment rises to
 An appetizing pow-wow.

Stir the mixture well
 And sweeten it with kisses, —
 The only sweetning cheap and
 Unadulterated this is.
 Flavor it with song,
 And finish it with dances,
 And you will have a dish
 That soul and sense entrances.
 However dark the clouds
 Or lowering the weather,
 They'll be uplifted, and you, too,
 And exeunt all together.

MRS. H. W. S.

CAKES.

"As the last taste of sweets, is sweetest last."

Wedding Cake (*four large loaves*).

Two and one half pounds of sugar, two and one
 half pounds of butter, two and one half pounds of
 flour, two and one half pounds of currants, three
 pounds of raisins, one and one half pounds of figs,
 one and one half pounds of citron, two dozen eggs,
 one gill of brandy, one gill of molasses, one ounce
 of clove, one ounce of mace, one ounce extract of
 lemon, one and one half ounces of nutmeg, one and

one half teaspoons of soda. Bake three and one half or four hours.

Frosting.—Whites of ten eggs, three pounds of frosting sugar, one and one half ounces of gum-arabic.

MRS. G. B. CLAPP.

Black Cake.

One cup of sugar, one cup of molasses, one and one half cups of flour, one teaspoonful of cream of tartar rubbed in the flour, two thirds of a cup of butter or lard melted (if lard is used put in a little salt), one half cup of milk, one half cup of coconut, one half cup of raisins, one fourth teaspoonful of powdered clove, one half teaspoonful of powdered cinnamon, one half teaspoonful of powdered allspice. Add a little grated nutmeg and citron, cut fine, if wished, and one half teaspoonful of soda dissolved in a little of the milk. Mix all together.

MRS. A. W. CHAMBERLIN.

Children's Cakes.

Two cups of sugar, one cup molasses, two thirds of a cup of butter, two eggs, one cup of milk, five cups of flour, a very little clove, cinnamon, and nutmeg, one heaping teaspoon of saleratus. Fruit chopped very fine can be added. Bake in small, round tins.

MRS. M. L. BARRETT.

White Cake (*delicious*).*Mrs. Henderson.*

Scant three fourths of a cup of butter, one and one fourth cups of powdered sugar, two cups of flour, whites of six eggs, juice of half a lemon, one fourth of a teaspoonful of soda. Cream the butter, then gradually add flour with soda sifted through, stirring lightly with tips of the fingers until smooth. Beat whites to a stiff froth, add sugar and lemon juice ; mix lightly with flour and butter. Bake in paper-lined pans, in moderate heat, forty minutes. Very nice frosted.

MRS. ELLEN S. COFFIN.

Lady Cake.

One half of a cup of butter, two cups of sugar, one cup of cold water, three cups of flour, one teaspoonful of cream of tartar, one half of a teaspoonful of soda.

MRS. ELLEN S. COFFIN.

White Mountain Cake.

Three cupfuls of flour, two cupfuls of sugar, one cupful of butter, one cup of milk, three eggs, two teaspoonfuls of cream tartar, one teaspoonful of soda. Cream the butter, add sugar and cream tartar, and mix thoroughly. Beat the whites and

yolks separately, add them, and when well beaten add the milk and flour. When well mixed add the soda dissolved in a little milk.

MRS. G. T. PERKINS.

Old-fashioned Pound Cake.

One pound of butter, one pound of sugar, one pound of flour, ten eggs, one glass of brandy.

MRS. B.

Raised Dough Cake.

Two pounds of raised dough, one pound of soft brown or white sugar, one half pound of butter, one glass of brandy, one glass of wine, one and one half pounds of raisins and citron, with cloves and nutmeg to suit tastes.

MRS. F. A. CROCKER.

Cheap Fruit Cake.

Sugar, milk, butter, molasses, each one cupful; three of raisins, four of flour, three teaspoonfuls of spice, one teaspoonful of soda; frost with white frosting.

MRS. A. A. H.

Almond Cake.

Original Receipt.

One and one half cups of sugar, two thirds cup of butter, one half cup of milk, one half cup of

water, two heaping cups of flour, one teaspoonful of cream tartar, one half teaspoonful of soda, one and one half teaspoonfuls of extract of peach, two eggs, one quarter of a pound of almonds. Blanch almonds, and *cut* into pieces; sprinkle thickly over cake; dip hand in cold water and press the nuts down; sprinkle powdered sugar over; put a thin paper over cake, as this cake takes quite a hot oven to bake it nicely.

MRS. M. L. BARRETT.

Dough Cake.

One cup of light dough, one cup of sugar, half a cup of butter, two eggs, half a cup of buttermilk, half a teaspoonful of soda, one cup of raisins chopped fine, one cup and a half of flour, half a teaspoonful of cinnamon, a little nutmeg.

MISS M. C.

Andover Fruit Cake.

Three cups of sugar, two cups of butter, one cup of molasses, one cup of water, five cups of flour, six eggs, one teaspoonful of soda, one pound of raisins, one pound of currants, half a pound of citron. Cinnamon, clove, and nutmeg, one teaspoonful each. Bake slowly one hour.

MRS. M. L. BARRETT.

Walnut Cake.

Whites of four eggs beaten to a froth, one and one half cups of sugar, half a cup of butter, half a cup of milk, two cups of flour, one teaspoonful of Royal baking powder, one pint of chopped walnuts.

MRS. A. A. F.

Rolled Jelly Cake.

Four eggs, one cup of sugar, one cup of flour, a little butter, one teaspoonful of cream tartar, one half teaspoonful of saleratus, a little salt. Spread with jelly and roll while hot.

MRS. S. K. HARWOOD.

Sponge Cake.

Three eggs, yolks and whites beaten separately, one cup of sugar, three tablespoonfuls of cold water; *scant* one half teaspoonful of cream tartar, *scant* one fourth teaspoonful of soda, one teaspoonful of lemon juice, one cup of flour.

MRS. L. F. W.

Nantucket Sponge Cake.

Weigh eight eggs (unbroken), take their weight of flour and half their weight of fine sugar; break the yolks of the eggs in the sugar, and add a tablespoonful of cold water; beat *very thoroughly*; then add the

whites, beaten to a stiff froth ; then add the flour all at once, stirring very lightly ; bake in a hot oven.

MRS. M. E. YORK.

Cream Sponge Cake.

Original Receipt.

Five eggs, two thirds tumbler of sugar, fine granulated, one half tumbler of flour, one quarter teaspoon of ammonia, one half lemon, juice and rind, one half teaspoon of cream tartar stirred into flour ; sift flour five times ; beat yolks and one half sugar very light ; beat whites to stiff froth and add remainder of sugar ; add beaten yolks and sugar to this ; stir in the flour very lightly ; add the ammonia last ; bake in a shallow tin without greasing.

Frosting. — White of one egg beaten stiff ; add one and one half cups of confectioners' sugar, and beat until smooth ; add sugar by *teaspoonfuls*, just before putting on cake, which must be cool ; add one tablespoonful of boiling water, stirring it in very quickly. This is delicious, substituting orange in place of lemon.

MRS. M. L. BARRETT.

Fremont Cake.

One cup of butter, one cup of brown sugar, one cup of molasses, one cup of sweet milk, four cups of

flour, two eggs, two cups of stoned and chopped raisins, one teaspoonful of soda dissolved in milk, one half cup of citron cut fine, nutmeg and cinnamon. Cream butter, add sugar, eggs, molasses, and spices, then flour, in which the fruit has been well mixed, and milk alternately. Bake one hour in moderate oven.

MRS. ELLEN S. COFFIN.

White Lemon Cake.

One cup of fine granulated sugar, one heaping cup of flour, one third cup of butter beaten with two thirds of the sugar, the remaining third of sugar beaten with the eggs, the whites of five eggs, half the grated rind of a lemon, one teaspoonful of cream tartar mixed well in the flour. Put all together and add lastly one half teaspoonful of soda dissolved in a tablespoonful of cold water; if very stiff add another spoonful of cold water. Bake in a moderate oven till brown on top.

MRS. A. W. CHAMBERLAIN.

Feather Cake.

Two eggs, one and one half cups of flour, one cup of sugar, butter the size of a large egg, one half cup of milk, one half teaspoonful of cream tartar, one quarter teaspoonful of soda, salt to taste. Flavor with lemon or orange.

MRS. B.

Angel Cake.

Eleven eggs, one cup and a half of granulated sugar, one cup of flour (*scant*), one teaspoon of cream tartar, sifted three times in flour; vanilla, whites beaten stiff; stir very little, after putting in flour. Do not grease the pan; do not take from pan until cold; bake in very slow oven one hour; do not allow it to brown until baked three quarters of an hour.

MRS. HARVEY SCUDDER.

Empire State Cake.

One cup of butter, two cups of sugar, four eggs, one cup of sour milk, one cup of raisins, chopped, three and one half cups of pastry flour, one teaspoonful of soda, nutmeg to taste. Bake in two loaves, or large sheet, or cups. Very nice.

MRS. DORA B. SMITH.

Tumbler Cake.

One half tumbler of butter, one and a half tumblers of brown sugar; two eggs, one tumbler of sour milk, one half tumbler of molasses, one tumbler of raisins, chopped, three *scant* tumblers of flour, one *scant* teaspoon of soda, one teaspoon of clove, one half teaspoon of cinnamon, one quarter teaspoon

of allspice, one teaspoon of nutmeg ; mix spices with flour ; mix soda in sour milk ; leave out a little flour for raisins.

MRS. J. H. Q.

Doughnuts.

One and a half cups of sugar, one cup of milk, one teaspoonful of soda, two teaspoonfuls of cream tartar, one egg, butter the size of an egg. Cream the butter, add sugar and cream tartar, and thoroughly mix ; add the egg and beat for a few minutes, then the milk, and lastly the soda ; use flour enough to mould ; handle as little as possible.

MRS. G. T. PERKINS.

Square Cake.

One cupful of butter, two cupfuls of sugar, three and one half cupfuls of flour, one large cup of milk, five eggs, the whites of two being left out, two teaspoonfuls of Royal baking powder. Beat the butter and sugar to a cream, then add the eggs well beaten, then the milk, then the flour, in which the baking powder has been well mixed, then one teaspoonful of nutmeg. This makes two sheets ; frost one, and for the other cut slices of dark fruit cake into pieces an inch square and set edgewise quite thick together when it is in the baking pan.

MRS. P. J. ANDREW.

Cider Cake.

Four eggs, half pound of butter, cup and a half of sugar, one pint of cider, two and a half pounds of flour, half teaspoonful of soda ; bake in a moderate oven.

MISS M. C.

Loaf Cake.

One half pound of butter, three fourths pound of sugar, one and one half pounds of flour, half pint of milk, three eggs, one and one half teaspoonfuls of soda, chopped raisins or currants, flavor with nutmeg or clove ; a tablespoonful of brandy and citron is a great improvement.

MRS. J. H.

Nut Cake.

One and a half cups of sugar, half cup of butter, two cups of flour, whites of four eggs, well beaten, three fourths of a cup of milk, one teaspoonful of cream tartar, half teaspoon of soda, one cup of nut meats chopped and stirred in.

MRS. M. B. GOODRICH.

Buttercup Cake.

Whites of three eggs, one half cup of butter, one half cup of milk, one cup of sugar, one and one half cups of flour, one and one half teaspoons of baking

powder, one half teaspoon of vanilla. For the frosting, yolks of three eggs, ten tablespoonfuls of powdered sugar, one half teaspoon of vanilla.

MRS. M. B. GOODRICH.

Cream Cakes.

One pint of hot water, add one half pint of butter, stir in while boiling one pint of flour; when cool, stir in gradually eight eggs well beaten; drop into pans covered with white paper; rub top of each cake with beaten egg, before baking. *Bake twenty-five minutes.*

Cream for filling. — Boil one pint of milk, stir in two cups of sugar, one cup of flour, four eggs beaten.

MRS. A. F. O.

Scotch Short Cake.

One half pound of currants dredged with flour; even teaspoon of cinnamon and nutmeg mixed. One quart of flour mixed with one half pound of powdered sugar, one half pound of melted butter, one glass of brandy; knead and roll an inch thick; put the spice in the brandy; cut into squares in the pan before baking; bake light brown. Will keep six months.

MRS. A. C. LEE.

Lemon Tarts.

The juice of one lemon with some of the grated peel, one egg, one cup of sugar ; stir until it boils in a kettle of water ; sugar and lemon together.

MRS. M. R. WATSON.

Frosting.

Two cups of sugar ; cover with boiling water and cook until it threads ; beat whites of two eggs stiff ; turn melted sugar to it slowly ; stir constantly until cool and spread on cakes ; press halves of the walnuts in the frosting on top of cake.

MRS. H. S.

Vanilla Wafers.

One cup of sugar, two thirds of a cup of butter, four tablespoonfuls of milk, one egg, one tablespoonful vanilla, one and one half teaspoonful cream tartar, two thirds of a teaspoonful of soda, flour to roll very thin. This rule makes one hundred and ten.

MRS. J. Q.

Wine Chips.

Two cups of sugar, one cup of butter, one teaspoonful of soda in three fourths of a cup of boiling water, one half a glass of wine, one teaspoonful of ginger, flour to roll ; cut like cookies ; bake.

MRS. A. C. L.

COOKIES AND GINGERBREAD.

Cookies.

Six cups of flour, one and one half cups of butter rubbed into the flour, two cups of sugar, three eggs, a little nutmeg, one quarter of a teaspoonful of soda. Roll very thin. Sift over sugar before baking.

MRS. H. A. HALL.

Sugar Cookies.

One cup of butter, one cup of sugar, one egg, one cup of milk, one even teaspoonful of soda, one tablespoonful of ginger, flour enough to roll (*about six cupfuls*). Roll thin; sift granulated sugar over and give one more roll. Bake in quick oven.

MRS. ELLEN S. COFFIN.

Cookies.

One cup of butter, two cups of sugar beaten lightly, add two eggs, six tablespoonfuls of milk, one teaspoonful of soda, five cups of flour, one teaspoonful caraway seed.

MRS. J. E.

Molasses Cookies.

One cup of molasses heated and poured over one half a cup of butter, one and one half teaspoons of

ginger, one teaspoon of soda ; stir the mixture till it foams ; flour to roll very thin ; place a piece of the dough on tin sheets and roll out very thin ; mark with fork ; cut off edges and bake in a quick oven ; cut in squares and take from tin *immediately* and cool on sieve.

MRS. V. W.

Hasty Gingerbread.

Put into one cup of molasses one teaspoonful of ginger or any spice, one half a teaspoon of soda, and a piece of butter half as large as an egg (soften the butter), then add a cup of boiling water and stir in flour enough to make a soft batter. Put in the oven before the dough cools. Eat when hot.

MRS. CURRIER.

Soft Gingerbread.

One pint of good New Orleans molasses ; into this stir a teaspoonful of soda dissolved in hot water until the molasses is thoroughly foaming, then add a cup of well-softened butter, three eggs, three scant cups of flour, a teaspoonful of ginger. Bake quite thin in square tins.

MRS. F. A. C.

New York Gingerbread.

Six cups of flour, two cups of sugar, one cup of butter, one cup of molasses, two cups of milk, four eggs, two teaspoonfuls of ginger; the real yellow ginger can be obtained of the leading wholesale druggists. This makes two large sheets.

MRS. M. L. BARRET.

Molasses Gingerbread (*very nice*).

One half a cup of sugar, one half a cup of molasses, one half a cup of butter, one half a cup or more of milk, one egg, two teaspoonfuls of cream tartar, one of soda, flour to make a stiff batter; put soda into molasses, add sugar, butter, and eggs and ginger; mix well; put cream of tartar into flour, add gradually with milk; beat thoroughly.

MRS. J. E.

Sugar Gingerbread.

One half pound of butter, three quarters of a pound of sugar, one pound of flour, five eggs, one half spoonful of soda, ginger to taste. Bake thin.

MRS. J. E.

PICKLES AND PRESERVES.

"And have their palates both for sweet and sour."

"It is a most sharp sauce."

Hot Sauce.

An appetizing hot sauce for meats is made by taking one can of tomatoes, and adding to it two onions chopped fine, a bit of cayenne pepper, a teaspoonful of cinnamon, cloves and salt. Boil for twenty minutes ; then take from the fire and add a large cupful of strong vinegar.

MRS. C. L. H.

Piccailili.

Chop one peck of green tomatoes, sprinkle salt over them and let them stand over night. In the morning pour off the liquid and prepare. Two quarts of vinegar, one and a half pints of brown sugar, one half pint of *whole* white mustard seed, three tablespoonfuls of black pepper, one tablespoonful of ground mustard, two tablespoonfuls of salt, one tablespoonful of ground cloves, one tablespoonful of whole allspice, four chopped peppers, three chopped onions ; mix all together and stew gently until the tomato is quite tender.

MRS. F. C.

Sweet Pickled Peaches or Pears.

Seven pounds of fruit, three pounds of sugar, one and a half pints of vinegar; make a syrup of the vinegar and sugar, stick one or more cloves in each peach, and put them in the boiling syrup, with two spoonfuls of cinnamon in a bag, and boil a very little. Put up in glass jars.

MRS. J. E.

Pickled Cucumbers.

Three hundred small cucumbers. Let the cucumbers stand three days in strong salt and water; then wash them well and put them in weak vinegar three days,—about half water and vinegar; cover them closely with cabbage leaves; after this drain them well, then have the best vinegar and boil in it a mixture of allspice, horse-radish, ginger-root, and pepper corns; put in each stone jar a small piece of alum. Tie up in a little flannel bag a small quantity of these same spices and lay on the top of the pickles in the jars. Pour over them lightly, keep in a cool place, look at them daily for a while; if any mould appears, skim off, and then boil vinegar and pour back over the pickles; use very small cucumbers and all as nearly of a size as possible:

MRS. F. A. C.

Tomato Ketchup.

Four quarts sifted tomatoes, one pint of vinegar, one half cup of sugar, four teaspoonfuls of salt, six red peppers, three tablespoonfuls of whole allspice, three tablespoonfuls of whole mustard, two teaspoonfuls of whole cloves, one tablespoonful of mace. Simmer five or six hours ; strain and bottle.

MRS. G. B. CLAPP.

Pickled Red Cabbage.

Cut fine a large, fresh, red cabbage. Pack in a stone jar in layers ; sprinkle each layer with salt. Tie up in a bag of thin muslin two tablespoonfuls of whole black pepper, two tablespoonfuls of whole cloves, two tablespoonfuls of stick cinnamon, a dozen blades of mace, if you have it. Boil spice ten minutes in two quarts of vinegar. Pour on cabbage ; cover close. Ready for use in two days.

MRS. A. C. LEE.

Tomato Pickle or Piccalilli.

To one peck of green tomatoes add four or six onions, both cut in slices, one half pint of white mustard seed, one half ounce of cloves, one half ounce of allspice, one half dozen of peppers (green), and salt to season ; add one or two cups of sugar, cover

the whole with vinegar, and boil three or four hours. Put up in glass jars.

MRS. J. E.

Spiced Strawberries.

Seven pounds of strawberries, three and one half pounds of brown sugar, one and one half pints of vinegar, one ounce of cloves, one ounce of stick cinnamon. Place berries and spices in alternate layers in a deep bowl. Boil sugar and vinegar three minutes ; pour this over the fruit while hot. The next day drain off the liquor and boil it three minutes ; pour it over the berries. The third day boil all together over a slow fire half an hour.

MRS. B.

Chipped Pears.

Eight pounds of pears, eight pounds of sugar, two ounces of ginger root, one tumbler of cold water ; mix sugar and fruit together. Juice and rind of four lemons ; soak ginger for an hour, and wash off in hot water ; chop fine and add to the rest. Boil the whole two hours.

MRS. M. F.

Spiced Citron.

Eight pounds of citron, four pounds of sugar, one pint of vinegar. Make a syrup of the sugar and vinegar ; steam or boil the citron until tender ; add a few

cloves to the syrup ; then put in the citron and boil all together until thoroughly cooked.

MRS. R. K. VARNEY.

Grape Sweetmeats.

Remove grapes from the stem, weigh them, separate pulp from skin, put them in separate dishes. Simmer pulp till seeds are removed. Strain until nothing remains but the seeds. Take equal quantity of sugar with weight of grapes, and add to the pulp. Place over the fire. When hot add the skins. Cook about an hour, until tender and clear.

MRS. V. W.

Jelled Apple.

Fill a quart bowl with thinly sliced apples in layers with sugar. Add one half cup water. Cover with a saucer weighted. Bake slowly three hours. Let stand till cold. Turn out. Eat with cream or boiled custard.

MRS. A. L.

Preserved Pineapple.

Grate the fruit, weigh three quarters of a pound of granulated sugar to one pound of fruit. Boil twenty minutes.

MRS. C. L. H.

Strawberry Preserve.

Three quarters of a pound of sugar to a pound of fruit. Make a syrup of the sugar with water enough to prevent its burning ; boil the fruit fifteen minutes.

MRS. C. L. H.

SWEETS.

Orange Trifle.

One pint cream whipped stiff, yolks of three eggs, one cup powdered sugar, one half package of gelatine soaked in one cup of cold water, juice of two sweet oranges, grated rind of one orange, one cup of boiling water. Mix juice, rind, sugar, and gelatine together. If the gelatine has not dissolved, set all over the fire and stir until clear. Strain this, and add the beaten yolks ; heat quickly in a farina boiler, stirring constantly, lest the yolks curdle (should they curdle, strain again through a coarse flannel). Set aside until cold and slightly stiff ; then whip in the feathered cream. Wet a mould, pour this in it and set on ice.

MRS. E. W. L.

Tutti Frutti.

A stone jar (with cover)
 Awaits the libation
 Of *arrac*, poured over.
 One bottle its ration.
 Of fruit in its season,
 Pineapple, raspberry,
 The peach with its bloom on,
 As well as the cherry,
 And strawberries rosy,
 One pound you will take,
 And in kitchen so cosy
 This rich compound make.
 But of sugar three quarters
 In weight will be best,
 And one of your daughters
 Will stir this with zest.
 For a day or two after
 Each fruit is immersed,
 With cheer and with laughter,
 This may be rehearsed,
 Eat this fruit by itself,
 Better still with ice cream,
 In a dish of old delf,
 'T is a poem — a dream.

MRS. H. L. HALLETT.

Ice Cream.

Three pints of milk, one quart of cream, one tablespoonful of flour, two cups and a half of sugar. Let the milk come to the boiling point, then stir in the flour (previously mixed thin with milk) and sugar. Cool it; add the cream and a tablespoonful of vanilla. Freeze.

MRS. C. L. H.

BEVERAGES.

*“Coffee, which makes the politician wise,
And see through all things with his half-shut eyes.”*

Coffee made with Cold Water.

Put the required proportions of cold water and coffee into a granite coffee pot, cover closely and let it stand over night. In the morning let it just come to the boiling point, and serve at once. It needs no straining or clearing.

MISS DEVEREUX.

Two or three egg shells contain albumen sufficient to clear one quart of coffee.

THE more finely coffee is ground, the stronger will be the extract.

MRS. L.

Steamed Coffee.

Another way of preparing coffee is to put one tablespoon to every person ; turn on as many cups as tablespoonfuls of hot boiling water ; set into a kettle of hot water and let steam twenty minutes.

P. G.

Coffee with Egg.

A very delicious and nourishing food for invalids can be made by preparing a rather strong cup of coffee, with the milk and sugar boiled in ; pour it, while boiling hot, over an egg that has been thoroughly beaten.

MRS. DE L. SHEPLIE.

Baker's Breakfast Cocoa.

Into a breakfast cup put a teaspoonful of the powder, add a teaspoonful of boiling water, and mix thoroughly ; then add equal parts of boiling water and boiled milk, and sugar to the taste. Boiling two or three minutes will improve it.

W. B.

Baker's Cocoa Shells.

Take a small quantity of cocoa shells (two ounces), pour upon them three pints of boiling water ; boil rapidly thirty or forty minutes ; allow it to settle, and strain, and add cream or boiled milk and sugar at pleasure.

W. B.

Plain Chocolate.

Scrape one ounce (one of the small squares) of Baker's chocolate fine ; add to this two tablespoonfuls of sugar, and put into a small saucepan with one tablespoonful of hot water. Stir over a hot fire for a minute or two, until it is perfectly smooth and glossy, and then stir it all into a quart of boiling milk, or half milk and half water ; mix thoroughly and serve immediately. If the chocolate is desired richer, take twice as much chocolate, sugar and water. Made in this way, chocolate is perfectly smooth and free from oily particles. If it is allowed to boil after the chocolate is added to the milk, it becomes oily and loses its fine flavor.

MARIA PARLOA.

Egg Lemonade.

For one glass take the juice of half a lemon, one tablespoonful of sugar, half a cup of water. Put in a Mason jar, and break into it one egg whole ; cover closely and shake thoroughly.

MRS. NORRIS.

Gruel.

One heaping teaspoon of Indian meal, one heaping teaspoon of flour dissolved in a little milk ; stir into one cup boiling water ; add salt to taste ; boil a few minutes (half an hour is better) ; add one cup of milk. Serve when hot.

MRS. A. L.

HINTS.

ALL canned fruits should be cooked after taking them from the cans. Add sugar, and boil up once or twice and set away to cool for lunch or tea.

ONIONS should be first boiled in milk to be mild and odorless.

A CUP of strong coffee will remove the odor of onions from the breath.

BOILED cabbage is much sweeter when the water is changed while boiling.

RUB rusty flatirons with bee's wax and lard.

SALT should be eaten with nuts.

PUT a fresh slice of bread into the cake box, renew it occasionally; it will keep the cake moist for a long time.

WEIGHTS AND MEASURES.

Four tablespoons = $\frac{1}{2}$ gill.

Two gills = $\frac{1}{2}$ pint.

Two pints = 1 quart.

One half gallon = $\frac{1}{4}$ peck.

Four gallons $\frac{1}{2}$ bushel.

Four quarts = 1 gallon.

A common-sized tumbler holds half a pint.

A common-sized wineglass holds half a gill.

One quart of sifted flour = 1 pound.

One quart of corn meal = 1 pound, 2 ounces.

One quart of closely packed butter = 2 pounds.

One quart of powdered sugar = 1 pound, 7 ounces.

One quart of granulated sugar = 1 pound, 9 ounces.

A bit of butter, size of an egg, weighs about two ounces.

EPILOGUE.

Lives of all good cooks remind us
We can be good cooks ourselves;
So that all our friends shall find us
With well-laden pantry shelves.

Cooking that shall make each mother
Think she has not taught in vain.
Over father, brother, lover,
Like a queen good housewives reign.

C. I. D.

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