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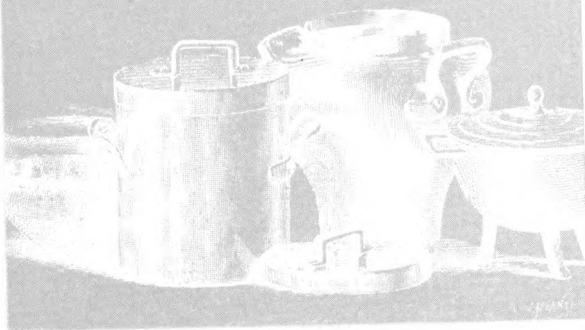
The Pleasantville Cook-book

Bertha M. Robbins, J. H. Griffin, Lewis O. Clark,
Reading-Room Association (Pleasantville, N.Y.). Ladies, Ladies

100 CAKES - 75 POUNDS.
72 & 74 WASHINGTON ST. N.Y.

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THE
Pleasantville Cook-Book

PUBLISHED BY THE
Ladies of the Reading-Room Association

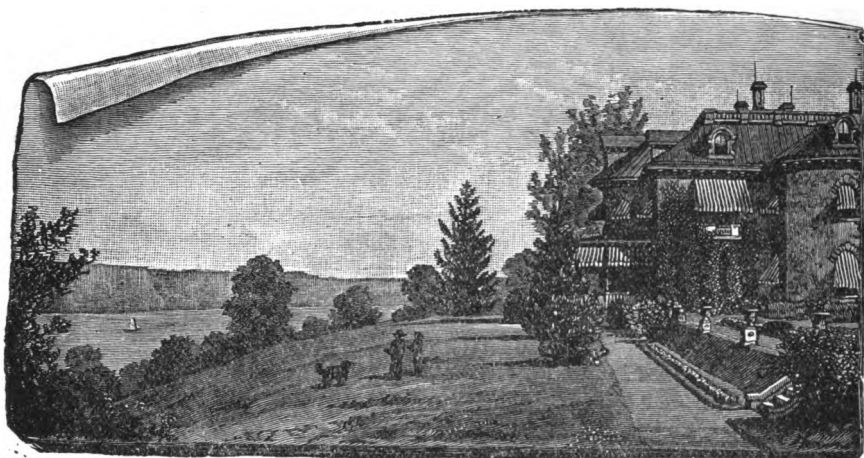
COMPILED BY
BERTHA M. ROBBINS,
MRS. J. H. GRIFFIN,
LEWIS O. CLARK.

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2



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PREFACE.

“ We may live without poetry, music and art ;
We may live without conscience, may live without heart ;
We may live without friends, may live without books ;
But civilized man cannot live without cooks.”

—*Owen Meredith.*

THIS, our first attempt, has been compiled with great care and thoughtfulness. Although we have selected a few receipts from famous cooks, still the majority are the favorites of the housekeepers of our village.

True, the same receipts in other hands may not be as successful, but by remembering the three particulars,

CAREFULNESS,

WANT OF WASTE,

AND GOOD TASTE,

we trust they will prove delicious.

Hoping our book will be a comfort into whatever home it may enter, we sink silently into the

Signature,

COMMITTEE.



PET OF THE HOUSEHOLD.

SOUPS.

GOUFFÉS BOUILLON, or stock for any soup.—Three pounds beef, one pound bone, five and one-half quarts clear cold water, two ounces salt, two carrots, two large onions with two cloves stuck in them, six leeks, one head celery, two turnips, one parsnip. Boil until all are tender, set aside to cool, next day remove the fat; in using be careful not to disturb the settlings. It is now ready for any garnishing, such as croutons, dice of fried bread, vermicelli, etc.

SOUP JULIENNE WITH POACHED EGGS.—Two medium sized carrots, one medium sized turnip, one piece of celery, one core of a lettuce head, one onion; cut them into pieces an inch long. Fry the onion in butter, not allowing it to brown; add carrots, turnips, celery (raw if tender, if not boil them separately a few minutes). After frying all slowly for a few moments, season with a little salt and teaspoonful powdered sugar. Moisten them with a gill of broth, boil until reduced quite a good deal. Now add two quarts of soup stock which has been strained; remove the stew-pan to back of the stove so that the soup will boil partially. This soup is quite good enough without eggs, yet they are a pleasant addition; poach them in salted water, turn them, and drop into soup-tureen just as it goes to table.—*Dubois*.

TOMATO BISQUE.—One quart stewed tomatoes, heat, strain, add one-quarter teaspoonful baking soda, one quart boiling milk, butter the size of hen's egg, salt and pepper to taste.—*Mrs. Geo. B. Robbins*.

OX-TAIL SOUP.—One ox-tail, two pounds lean beef, four carrots, 3 onions, thyme. Cut the tail into several pieces and fry brown in butter; slice the onions and carrots, and when

you remove the ox-tail from the frying-pan put in these and brown also. When done, tie them in a bag with a bunch of thyme and drop into the soup-pot. Lay the pieces of ox-tail in the same; then the meat cut into small slices. Grate over them the two whole carrots, and add four quarts of cold water with pepper and salt. Boil from four to six hours in proportion to the size of the tail; strain fifteen minutes before serving it, and thicken with two tablespoonfuls of browned flour. Boil ten minutes longer.—*Marion Harland.*

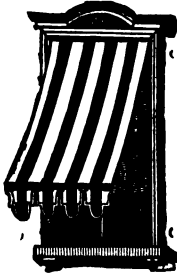
GREEN PEA SOUP.—Cover a quart of green peas with hot water, boil with an onion until they mash easily; mash, add a pint of stock or water, then add two tablespoonfuls of butter and one of flour, which have been cooked together, but not browned.—*Maria Parloa.*

CREAM OF CELERY SOUP.—One pint milk, one tablespoonful flour, one tablespoonful butter, one head of celery, a large slice of onion, a small piece of mace. Boil celery in a pint of water, from thirty to forty-five minutes; boil mace, onions, and milk together. Mix flour with two tablespoonfuls of cold milk, and add to boiling milk; cook ten minutes; mash celery in water in which it has been cooked, stir into boiling milk, add butter, season with salt and pepper, strain, and serve immediately. Flavor is improved by adding cup of whipped cream when soup is in tureen.—*Maria Parloa.*

TOMATO SOUP.—One and a half pound lean beef with good sized marrow bone. Boil slowly six hours, cool and skim off all grease, add one quart tomatoes, one small onion, two tablespoonfuls flour, boil one hour, strain through colander, add pepper, salt and squares of bread fried in butter.—*Esther Underhill.*

TOMATO SOUP, No. 2.—Take two quarts of soup stock, strain, let cool, remove the fat; put it in a kettle with two quarts of tomatoes, reduced to a pulp by straining through a sieve; thicken with one tablespoonful of corn-

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starch, season to the taste. Boil half an hour.—*Mrs. William Foster.*

POTATO SOUP.—Boil four medium sized potatoes and one onion, in water to cover; when very soft mash thoroughly in kettle, then put through colander, add large lump of butter, salt and pepper; strain through sieve. Boil three pints of milk, have one egg beaten in tureen, and when ready to serve stir milk in potatoes and pour all on egg; add chopped parsley and stir thoroughly.

PUMPKIN SOUP.—Two pounds of pumpkin; take out seeds and pare off the rind, cut into small pieces and put into a stew-pan with half a pint of water; simmer slowly one hour and a half, then rub through a sieve and put back on the fire with one and a half pints of boiling milk, butter the size of an egg, one teaspoonful of sugar, salt and pepper to taste, and three slices of stale bread cut into small squares. Stir occasionally, and when it boils serve.—*Miss Parloa.*

CREAM SOUP.—Boil all kinds of vegetables, when soft mash and strain; add boiling milk according to number to serve, a little butter, salt, pepper and parsley, small tablespoon cornstarch dissolved in milk.—*Mrs. J. H. Griffin.*

RICE SOUP.—Put to boil one-half cup of rice in one quart of water, when tender press through a sieve, add the yolks of three eggs, a cup cream, two tablespoonfuls butter, salt and pepper to taste.—*Mrs. E. P. Swift.*

CLAM SOUP.—Twenty-five clams opened raw, add three quarts of water, boil one-half hour; one tablespoonful of flour stirred with one pint of milk and three beaten eggs; remove from the fire just before boiling.—*C. J. B.*

ASPARAGUS SOUP.—A bunch of asparagus cut into small pieces and cooked until very tender, strain and add seasoning; add milk and also water to the quantity of soup desired; a little cornstarch blended and put in milk makes it better. Save out some of the small asparagus tips to

“**W**RETCHED cooking makes weary sickness” is a warning endorsed by

Dr. E. P. SWIFT,

who kindly donates this page.

add to the soup as a garnish when boiled for the table.—
Mrs. G. W. Y.

SPINACH SOUP.—Two quarts spinach leaves boiled until tender, add seasoning and milk with cornstarch as above.—*Mrs. G. W. Y.*

FISH AND SHELL FISH.

TO BOIL FISH.—All fish but salmon (which is put into hot water to preserve its color) should be placed in salted, cold water, with little vinegar or lemon juice in it, to boil.

Professionals never boil fish in anything but water saturated with vegetables, called “court bouillon.”

Mince a carrot, onion, piece of celery; fry them in butter; add some parsley, pepper-corns, and four cloves. Pour on two quarts of hot water, one pint of vinegar, let it boil half an hour, skim, salt, and use it to boil fish in. Save this, for it can be used several times.

Let the fish only simmer, not boil hard; serve the fish on a napkin, surrounded with parsley; serve caper, or any kind of fish sauce, in sauce-boat.—*Dubois.*

TO FRY FISH, it should always be immersed in hot lard or drippings, always fat enough to cover the fish. If fat is very hot, fish will not absorb any.

TO BROIL FISH, it should be well greased all over, then it will not stick to the broiler. As soon as done, sprinkle salt and pepper, and spread with butter, placing platter in oven a few moments, so that the butter will soak into the fish.

BAKED FISH.—When cleaning the fish do not remove head or tail. Stuff it, winding cord several times around fish. Lay several pieces of pork, cut in strips, across the top. Sprinkle pepper, salt, water, and bread crumbs, put hot water in the pan, bake in hot oven, basting very often, or fish will be very dry. Stuffing, pare three raw potatoes, chop fine one

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good sized onion, two crackers rolled fine, butter size of hen's egg, pepper and salt to taste.

BAKED BLUEFISH.—Take a bluefish weighing about three pounds and wash and prepare for cooking. Take one-half cupful of bread crumbs, one egg, a little melted butter, season with salt and pepper, mix all together, and spread over the fish after it has been put into a dripping-pan. Place around the fish pieces of suet or pork, pour half a cupful of water in the pan and bake—basting often.—*Esther C. Foster.*

STEAMED SALMON.—One can of salmon, two crackers pulverized, four eggs, salt, Cayenne pepper. Drain juice from salmon, remove bones and skin, and mash with fork, then add other ingredients. Steam one hour, then serve with sauce made as follows: One cup milk, juice from the salmon, one tablespoonful cornstarch, salt and little celery seed. Boil, then add one beaten egg, and remove from stove.

The salmon may be baked, if more convenient than steaming.—*May A. Stoutenburgh.*

CODFISH CAKES.—To make a dozen cakes. One-half pound salt fish, six potatoes boiled and chopped fine, butter size of a hen's egg, pepper to taste. Fish must be soaked and picked very fine.—*Mrs. Robbins.*

CLAM CHOWDER.—Three slices of salt pork, cut in small dice, put in the bottom of kettle and let fry slowly until brown, then add one quart of water, five medium sized potatoes and four onions (chopped), let boil until tender, then add a half peck of clams (chopped) with all the liquor, one can of tomatoes, large cupful of oyster crackers (whole), season with red pepper and a little thyme; salt if necessary. Boil two or three hours, if too thick add water.—*Mrs. Hoyt.*

WASHINGTON PAN ROAST OYSTERS.—Take some slices of bread and toast them. Put the toasted bread in small pans about four inches in diameter, then put oysters enough in to cover the toast. Pepper and salt, and a lump of butter size of a nut into each pan. Cover with about two or three tablespoonfuls of the oyster liquor. The oysters should

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not be cooked too much, only heated through.—*Mrs. Thos. C. Bell.*

PICKLED OYSTERS.—One quart vinegar, one ounce allspice, one ounce cloves, one ounce mace, one-half ounce cinnamon. Scald the spices in the vinegar, and when cold add the oysters. The next day scald all together.

CREAMED OYSTERS.

One quart of sweet cream, fifty oysters in shell;
Butter, pepper, and salt to season them well.
Let the oysters in just their own liquor get hot,
But the cream you must heat in a separate pot.
When sufficiently cooked, *skim*, then carefully fish
Out each succulent oyster, and lay in a dish
To keep hot. Then the liquor and sweet cream combine,
And thicken with cracker crumbs powdered quite fine;
Add the oysters and season, then taste, and you'll feel,
I am sure, that this recipe is worth a great deal.

—*Cleveland Cook-Book.*

PLAIN LOBSTER.—One good-sized lobster cut into small pieces or chopped fine, as one wishes, place in frying pan, with a little cream and butter; after browning serve on buttered toast.—*Mrs. Robbins.*

OYSTER PATTIES.—Line patty-pans with thin pastry, pressing it well to the tin. Line with paper, brush them over with the white of an egg. Cut an inch square of thin pastry, place on centre of each; brush this also with egg, and bake about twenty minutes. When nearly cold, remove paper. Scald oysters (allowing three for each patty) in their liquor. Cut each in four and strain liquor. Cook two tablespoonfuls of butter and two of flour in a sauce-pan, then pour half a pint of oyster liquor and half a pint of milk or cream into this mixture. Stir until it is a thick, smooth sauce, put the oysters in and let cook, beat yolks of two eggs, remove the oysters from fire for one minute, and stir eggs in until the sauce looks like thick custard. Fill the patties with this fricasse, taking care to have patty cases hot before you fill them.—*Mrs. J. H. Griffin.*



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MEATS.

For roasting beef allow ten minutes to the pound.

The best cuts for roast beef are the sirloin and tenderloin.

BEEFSTEAK AND MUSHROOMS.—Broil your steak, not too well done; have ready a gravy made as follows: pour into a hot frying-pan some flour and water mixed, be sure it is not lumpy, add a tablespoonful of beef extract or stock, pepper and salt, then add a half cup of sherry wine and as many mushrooms as desired, and heat all thoroughly through; when serving garnish your dish with mushrooms, parsley, and the gravy poured over the steak.—*Mrs. Thos. C. Bell.*

TO ROAST VEAL.—Take a fillet of veal weighing six or eight pounds. Put in pan, dredge with pepper and salt, then cover with a pint of sour cream, baste often and serve with the sauce made by the sour cream; garnish with fried potatoes and parsley.—*Minnie Choate.*

RAGOUT OF BEEF.—Round of beef cut in small pieces each as large as an egg. Put pieces in pot with butter, stir until brown, pour on water, add onions, pepper, salt, and parsley; cook three hours. When meat is cooked take it out; add one egg beaten with as much water as egg, thickened with a teaspoonful flour. If gravy is too thick, before putting in egg, thin with hot water, pour over the meat and serve.—*Mrs. J. C. H.*

HAM AND VEAL LOAF.—Chop equal quantities of cold boiled ham and veal separately, but fine; six eggs boiled hard also chop fine. Place in baking-dish layer of veal, sprinkle salt and pepper, moisten with water, another layer of ham, then layer of eggs with pepper and salt over them. Keep on until dish is full. If the ham has no fat on it add some butter melted and poured through, cover the dish and bake four hours;

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STATEMENT, JANUARY 1, 1894.

ASSETS.		PAR VALUE.	MARKET VAL.
United States Bonds, 4s.....		\$30,000 00	\$88,800 00
New York City Bonds, 3s, 5s, 6s, 7s.....		129,000 00	163,560 00
Brooklyn City Bonds, 6s and 7s.....		16,000 00	21,360 00
Albany City Bonds, 4s and 7s.....		70,000 00	84,500 00
Syracuse City Bonds, 7s.....		20,000 00	27,600 00
Yonkers City Bonds, 7s.....		8,000 00	12,000 00
Long Island City Bonds, 5s and 7s.....		5,500 00	6,325 00
Kingston City Bonds, 6s.....		12,000 00	15,600 00
Saratoga Town Bonds, 4½s.....		15,000 00	16,100 00
Newtown Town Bonds, 5s.....		20,000 00	23,600 00
Seneca Falls Town Bonds, 5s.....		28,000 00	32,200 00
Town of New Lots Bonds, 5s.....		10,000 00	11,800 00
Town of Chautauqua Bonds, 5s.....		19,000 00	21,400 00
Lansingburgh Village Bonds, 4s.....		20,000 00	21,200 00
Catskill Village Bonds, 4s.....		20,000 00	21,200 00
Irvington Village Bonds, 4s.....		10,000 00	10,400 00
Ossining Town Bonds, 4½s.....		5,000 00	5,000 00
Westchester County Bonds.....		50,000 00	50,000 00
District of Columbia.....		10,000 00	10,300 00
Real Estate.....		8,000 00	6,000 00
Bonds and Mortgages.....		875,925 00	875,925 00
Cash on hand and in Trust Companies.....		45,340 70	45,340 70
Accrued Interest on Bonds to January 1, 1894.....		31,295 64	31,295 64

LIABILITIES.		\$1,508,061 34	\$1,602,206 34
Principal due Depositors January 1, 1894.....	\$1,352,580 40		
Interest due Depositors January 1, 1894.....	25,577 11	\$1,378,146 51	\$1,378,146 51
SURPLUS.....		\$129,914 83	\$224,059 83

JAMES WILLIAMSON, *President.*
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set aside to cool, so as to cut in slices; makes a nice relish for tea.

BALTIMORE FRIED CHICKEN.—Boil chicken which has been cut into nice pieces, or rather disjointed, until tender but not so the meat leaves the bone. Remove from kettle, saving the broth for soup stock; when cold and dry, place in frying-pan half full of *hot* fat until a delicate brown. Serve on biscuits, not raised, which have been split open, and cover the platter; then pour over all the gravy made of a portion of the broth thickened with a little flour just mixed in a little water, with lumps all pressed out, and salt to taste; garnish with parsley.—*Mrs. G. B. Robbins.*

BEEF MOSAIC.—Mince fine cold roast or boiled beef. Roll some bread into coarse crumbs and pack in layers in a baking-dish, just a layer of meat, then one of bread crumbs, then one of stewed tomatoes, dotting it over with small bits of butter; salt and pepper to taste. Repeat this until all the meat is used up; moisten with a half cup of soup stock or gravy, cover with a last layer of bread crumbs, and bake in a quick oven. Makes a nice luncheon or tea dish.—*Mrs. Thos. C. Bell.*

BEEF RISSOLES.—Cut the meat from the roasted joint or beef steak left from breakfast, chop it fine, picking out all bits of gristle. If salt pork is liked, chop a bit of it with the meat, add one tea cup chopped bread to one tea cup meat; if bread is stale moisten with milk.—*Mrs. J. H. Griffin.*

SWEET BREADS FRIED.—Parboil them as soon as you get them. Remove the tough parts carefully. Let them lie in cold water a short time before using, then roll in cracker crumbs. Season with salt and pepper and fry; serve with tomato sauce. Stew six tomatoes one-half hour with two cloves, a sprig of parsley, pepper and salt; press this through a sieve, put a little butter into a sauce-pan over the fire; when it bubbles add a heaping teaspoonful of flour; mix and cook well; add tomato pulp, stirring until smooth.—*Mrs. Robbins.*

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“PORK AND CANDLES,” BAKED HAM.—Cover a ham with cold water and simmer slowly, just long enough to loosen the skin so that it can be pulled off; probably for two or three hours; when skinned, put into dripping-pan in the oven and pour over it one teacupful of vinegar, one of hot water, in which dissolve one teaspoonful mustard. Bake slowly, basting with the liquid frequently for two hours; then cover the ham all over to the depth of one inch with brown sugar, press firmly with the hand; let it remain after covering with the sugar until it becomes a rich brown. When done, put in a dish to cool; when cool, not cold, press by turning another flat dish on top, with weight over it. To be served with sauce made as follows: A stick with wicking doubled on, a kettle of hot tallow, dip the wicks into tallow, allow to cool, dip again, and cool again; dip and cool until the desired size is obtained; to be served as candles in candelabra to enlighten the pork and carver.—*C. J. B.*

CRUST FOR POT-PIE.—To one quart flour take one tablespoonful butter, one teaspoonful salt, three even teaspoonfuls Royal baking-powder, and milk enough to mix dough right to make into balls, using care not to get too stiff. Boil about twenty minutes.—*Mrs. Griffin's “Annie.”*

CORNED BEEF HASH.—Two-thirds corned beef, one-third potatoes, chopped fine; butter size of two hen's eggs, handful bread crumbs, one egg well beaten; thoroughly mix; fry until a little brown, but must be moist; if too dry, add a little hot water, a few tablespoonfuls. Let the lower side brown, turn into platter, a poached egg for each individual upon the top.—*Mrs. Robbins.*

FRICASSEE CHICKEN.—Cut up the chicken and boil with one cup of butter in sufficient water to cover until quite tender. Brown each piece in a well-buttered frying-pan. To make the gravy: To two teacupfuls of the drippings add one tablespoonful of flour stirred evenly in one cup of cold water. Boil a few minutes.—*C. J. B.*

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VEGETABLES.

TIME TO COOK.

CABBAGE should be boiled three hours, and three miles from the house.

POTATOES.—Boiled, thirty minutes.

“ Baked, forty-five minutes.

SWEET POTATOES.—Baked, forty-five minutes.

“ “ Boiled, one hour.

SQUASH.—Boiled, twenty-five minutes.

“ Baked, forty-five minutes.

GREEN PEAS.—Boiled, twenty minutes.

SHELL BEANS “ one hour.

STRING BEANS “ three to four hours.

GREEN CORN.—Thirty minutes.

ASPARAGUS “ “

SPINACH.—Forty-five minutes.

TOMATOES, STEWED.—Twenty minutes.

CAULIFLOWER.—One to two hours.

DANDELIONS “ “ “

BEEF GREENS.—One hour.

ONIONS.—One to two hours.

BEEFS.—One to two hours.

TURNIPS.—One to two hours.

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Vegetables are very much improved to have a piece of pork boiled with them.

BOSTON BAKED POTATOES.—Take a deep baking-dish, pare the potatoes, and slice them; put in a dish a layer of potatoes, and sprinkle with salt, pepper, and a little butter, then another layer of potatoes, etc., until the dish is nearly full; then fill with milk or cream; takes one hour and a half.—*Cleveland Cook-Book.*

SCALLOPED POTATOES.—In baking-dish place layer of potatoes cut very thin, sprinkle with salt and pepper, small pieces of butter, and a little flour; another layer of potatoes, and so on, until dish is full. When full fill with milk until all potatoes are covered, place cover over dish, and bake in steady oven for one hour, and perhaps more; when done, take cover off, and let the top brown.—*Mrs. Thos. Pierce.*

POTATOES A LA CREAM.—Peel potatoes, and slice very thin; put a layer of potatoes, then salt and pepper; another layer of potatoes, and so on, until you have sufficient. Cover with milk in which is dissolved one tablespoonful of flour. Bake in earthen dish one hour or more.—*Mrs. Swift.*

SARATOGA CHIPS.—Take four good-sized tomatoes, pare, slice with potato-slicer very thin, let them stand in bowl of cold water until starch is removed; lay each separate upon a cloth so as to absorb all moisture, have kettle of boiling hot fat, a handful of slices in wire basket plunged in fat; remain until a delicate brown; let them drain in oven, sprinkle a little salt, and serve hot; this quantity of potatoes will be sufficient for several meals, as they keep very nicely.—*Mrs. Robbins.*

SCALLOPED TOMATOES.—Scald and peel the tomatoes, cut in thin slices, and put in a buttered baking-dish a layer of tomatoes and a layer of bread crumbs; season with salt, pepper, and bits of butter; have the last layer of crumbs. Bake about one hour.

BAKED CORN.—One can corn, or one dozen ears corn, one pint of milk, two eggs well beaten, one tablespoonful sugar,

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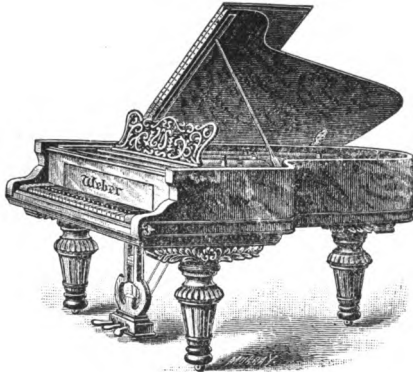


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one teaspoonful salt, pepper to taste, small piece butter, one tablespoonful flour.—*H. G.*

BAKED PUMPKIN.—Cut the pumpkin first in halves, then in quarters, remove the seeds, but not the rind; place in a baking-pan with the rind downward, and bake in a slow oven until tender. When done, serve in rind, help it out by spoonfuls as you would mashed potatoes, serve with cream sauce.—*Mrs. Griffin.*

BOSTON BAKED BEANS.—Parboil one quart of baking-beans, one-half pound salt pork in baking-bean pot, one tablespoonful molasses, one-quarter teaspoonful baking soda; now put beans in baking-pot, fill pot up with hot water; take from twelve to fifteen hours in slow oven; add hot water once in the time.—*Mrs. Robbins.*

ONIONS, WITH CREAM.—Boil the onions, putting them into boiling salted water, with a little milk added, until tender; drain, and put them into a stew-pan, with a white sauce made as directed for cauliflowers. Let them simmer a few moments. Serve with the sauce poured over.—*Mrs. Robbins.*

GERMAN MACARONI.—For a family of six persons take four eggs, four cups of flour, one teaspoonful of salt, and enough milk to make a dough of the same consistency as pie dough; divide in four parts, and roll each part out to the thinness of pasteboard; then let it dry for one hour; afterwards roll it up after the manner of jelly rolls, and cut in very thin slices; spread them out to dry thoroughly, put in boiling salt water, and let boil for twenty minutes; brown some cracker dust in butter, and pour over it.—*Mrs. Crolley.*

FRIED TOMATOES.—Take large ripe tomatoes and cut in slices one-half inch thick, rejecting the first and last slice. Roll them in egg and cracker dust, and slowly fry brown and in plenty of butter; sprinkle pepper and salt over them, serve on a hot dish; scald the sliced tomatoes in the salt water before frying.—*Mrs. J. H. Griffin.*

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FRIED EGG PLANT.—Slice the egg plant without paring into five or six pieces, omitting the end parings. Boil in salted water five minutes to extract the strong taste; drain, dip each slice in beaten egg, and then in bread crumbs. Fry a light brown on both sides in butter or dripping.

ENTREES.

PANCAKES.—Six eggs, a pint of milk, one heaping teaspoonful salt, one cupful flour, one tablespoonful sugar, one of melted butter or of salad oil. Beat the eggs very light and add the milk. Pour one-third of this mixture on the flour, and beat until perfectly smooth and light; then add the remainder and the other ingredients. Heat and butter an omelet-pan; pour into it a thin layer of the mixture. When brown on one side, turn and brown the other. Roll up, sprinkle with sugar, and serve hot, or cover with a thin layer of jelly and roll. A number of them should be served on one dish.—*Maria Parloa.*

PILAFF.—Two cups water, one cup rice, put on the water with a little salt, and add the juice of one or two tomatoes to the water, or sufficient to color it. When the water boils put in the rice and boil until all the water is soaked up, then add melted butter to taste, cover and keep in a warm place, but not on the fire, until dinner is served.—*Cleveland Cook-Book.*

SALMON CROQUETTES.—To one can salmon, picked fine, allow one-half as much grated bread crumbs and cracker dust together, juice of half large lemon, little weak vinegar, tablespoonful melted butter, salt and pepper. Make into pear-shaped balls, roll in egg and cracker dust, and fry.—*M. C. Griffin.*

PEACH FRITTERS.—Put a heaping cupful of flour into a bowl; add two yolks of eggs, a tablespoonful of olive oil, which is better than melted butter, and one or two tablespoonfuls brandy wine or lemon juice. Stir it well, adding, little by

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little, water enough 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. Add a pint of peaches cut into small pieces. When done, sprinkle sugar over the tops.

TOMATO OMELET.—Three eggs, half cup milk, two ripe tomatoes, peeled and cut up. Beat eggs very light. After putting butter in the omelet-pan add milk and a little salt to eggs; turn in pan; then add pieces of tomato. When done, double together, and tomatoes are in the centre.

BALTIMORE SMEARKASE.—Make a thin covered bag of cheese-cloth with hem at longest side for draw-string. Pour your sour milk in and hang it to a tree in the shade until *all* of the whey has dripped out. Then mix a good-sized piece of butter with the curd, and salt to taste. Form in cakes and put in cool place. Delicious eaten with a little cream.—*Mrs. Thos. C. Bell.*

OYSTER OMELET.—Four eggs, chop six large oysters, one-half cup flour, one-half pint milk, a little salt, stir well together, and fry on a hot griddle.—*C. J. B.*

SWEET OMELET.—Add a little sugar to the eggs instead of pepper and salt, make it thin as a plain omelet, enclosing in the centre any kind of preserves, marmalade or jam. When it is turned on to the dish sprinkle sugar over the top.—*Mrs. Robbins.*

BAKED EGGS.—Separate whites and yolks of egg. Beat whites to a stiff froth and put in individual dishes. Drop one unbroken yolk in centre of each dish, sprinkle with salt and pepper, and bake three minutes.—*Mrs. Cornell.*

OMELET.—One heaping tablespoonful flour, one cup milk, a little salt, six eggs; beat yolks first, put in milk, then beat whites. Butter pan, heat it hot; while it is heating mix the whites with the other. Bake fifteen minutes.—*Mrs. Smith.*

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MRS. USHER'S OMELET.—Four eggs, yolks and whites: beaten separately; scant half cup milk and little salt.

OMELET.—Beat the yolks of eight eggs very light, add sixteen tablespoonfuls milk, one saltspoonful salt. Place greased frying-pan on stove; when pan is hot pour in the above. Let it remain until it simmers, then add the whites of the eggs, beaten very light, stirring them in as gently as possible. Bake in a very hot oven twenty minutes.—*Mrs. Charles H. Hall.*

SALADS.

SALADS.—To make a perfect salad, there should be a miser for oil, a spendthrift for vinegar, a wise man for salt, and a madcap to stir the ingredients and mix them up together.—*Spanish Proverb.*

BEEF AND POTATO SALAD.—One quart of beets and potatoes, one small white onion, one-half cup weak vinegar, two teaspoonfuls oil, pepper, and salt, add parsley, cook potatoes with skins on, and cool before cutting up with beets.—*M. C. G.*

CABBAGE SALAD.—Part of a head of cabbage, cut fine, sprinkle with salt and pepper, and set in the oven to wilt while the dressing is getting ready.

DRESSING.—One-half teaspoonful mustard, one tablespoonful sugar, one-half cup vinegar, yolk of one egg, butter, half the size of an egg. Put on the stove until the butter is melted, stir in one-half cup cream. Let it simmer, not boil, then throw over cabbage.

SALAD DRESSING WITHOUT OIL.—Six tablespoonfuls melted butter, six tablespoonfuls milk, one teaspoonful salt, one teaspoonful mustard, two teaspoonfuls sugar, one-fourth teaspoonful black pepper, one cup vinegar, put all on stove to boil, then pour in two well-beaten eggs. Beat five minutes with egg-beater.—*Mrs. Oscar Griffin.*

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to reason.

FRENCH DRESSING.—One tablespoonful vinegar, three tablespoonfuls oil, one saltspoonful salt, one saltspoonful pepper, a little scraped onion.

MAYONNAISE DRESSING.—Beat the yolk of an egg very light with an egg-beater, then add a saltspoonful of salt, half a teaspoonful mustard, and beat again. Add olive oil drop by drop until it begins to thicken, then juice of one-half a lemon. Keep adding oil until a gill has been absorbed. Beat until thick and add a pinch of cayenne pepper. Place in ice-box to stiffen.—*Mrs. J. H. Griffin.*

SALAD DRESSING.—The yolk of three eggs, thoroughly beaten, one teaspoonful mustard, two teaspoonfuls salt, a little cayenne pepper, two tablespoonfuls sugar, two tablespoonfuls melted butter, one cup cream, one-half cup hot vinegar. Cook in double boiler until thick, add whites of eggs well beaten, when cool.—*Minnie Choate.*

SALMON SALAD, especially nice in winter time.—One can salmon, one-half can green peas without juice, mix well; add more salt and pepper than is used in the Mayonnaise dressing, two hard-boiled eggs, chopped fine, serve with lettuce and the one-half can peas as garnish, pour over all the dressing.

MAYONNAISE.—One uncooked yolk in cold dish, beat well with silver fork, add two saltspoonfuls salt, one saltspoonful mustard, work them together well; add a few drops of oil, slowly at first, then few drops of lemon juice, alternating oil and lemon juice until it has absorbed a gill of oil; finish by adding a pinch of cayenne pepper.—*Mrs. Robbins.*

POTATO SALAD.—Cut while hot as many boiled potatoes as are required, and pour on them slowly a cup of very hot broth made from Liebig's beef; drain off what they will not absorb, and set in a cold place until needed; then garnish with lettuce leaves and mix thoroughly with the potatoes the following dressing:

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Cream Dressing without Oil.—One egg, one tablespoonful made mustard, three tablespoons vinegar, one-half tablespoon of butter, four tablespoons finely chopped onion (green ones), tops and all preferred, one teaspoon salt, one-half teaspoon celery seed, one large cup cream. Beat egg very light; add all ingredients but cream; place on stove in boiling water, and stir constantly until quite thick, then add the cream slowly and when thick as heavy cream move from fire to cool.—*May A. Stoutenburgh.*

POTATO SALAD.—Boil six potatoes, when perfectly cold cut in small pieces; chop four small onions, mix with potatoes. Six lettuce leaves cut in long strips put with potatoes and onions.

Dressing.—Yolks of two eggs, saltspoon of salt, pinch of white pepper, then drop the best sweet oil into the yolks, stirring all the time until thick, then add one tablespoonful of vinegar. Before putting this on the salad, pour one tablespoonful of sweet oil on the potatoes, onions, and lettuce; then mix the dressing with all.—*Mrs. Wheeler.*

POTATO SALAD.—Twelve potatoes boiled, one-half teaspoonful mustard, one-half teaspoonful sugar, one-half teaspoonful salt, one teaspoonful butter, two eggs, beat well; two tablespoonfuls condensed milk, mix with two of water to make equal parts of milk and water, one-half cup vinegar, mix all together, beat slowly, not boil; take off stove, stir until cold, if condensed milk is used no sugar is required, sweet milk can be used, an onion can be used. Dress with parsley and lettuce.—*Mrs. Sylvester See.*

CHICKEN SALAD.—The white meat of a cold boiled or roasted chicken, three-quarters the same bulk of chopped celery, two hard-boiled eggs, one raw egg, well beaten, one teaspoonful salt, one teaspoonful pepper, one teaspoonful made mustard, three teaspoonfuls salad oil, two teaspoonfuls white sugar, one-half teacupful vinegar. Mince the meat well, removing every scrap of fat gristle and skin; cut the celery into

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bits, half an inch long, or less, mix them and set aside in a cool place while you prepare the dressing. Rub the yolks of the eggs to a fine powder, add the salt, pepper, and sugar, then the oil, grinding hard, and putting in but a few drops at a time. The mustard comes next, and let all stand together while you whip the raw egg to a froth. Beat this into the dressing, and pour in the vinegar, spoonful by spoonful, whipping the dressing well as you do it. Sprinkle a little dry salt over the meat and celery; toss it up lightly with a silver fork; pour the dressing over, tossing and mixing until the bottom of the mass is as well saturated as the top; turn into the salad-bowl and garnish with white of eggs (boiled) cut into rings or flowers, and sprigs of bleached celery tops. Turkey makes even better salad than chicken.—*Mrs. John W. Palmer.*

SAUCES.

DRAWN BUTTER SAUCE.—Three ounces butter, one ounce flour, one-half pint water, salt and pepper to taste. Chopped eggs, capers, anchovy, shrimps, parsley, make a variety of sauces for meats.

MUSHROOM SAUCE.—Separate the bottom part from the stalk, then peel them with a sharp knife, cutting off merely the skin. Put them into a stewpan with a tablespoonful lemon juice, and two tablespoonfuls water. Toss them well to impregnate them with the liquid. Object of lemon juice, to keep them white. Then put them on a brisk fire in boiling water with some butter added. Boil until tender.

LEMON SAUCE.—Cream, one cup powdered sugar, one-half cup butter, add one egg well beaten, three tablespoonfuls boiling water, grated rind and juice of one lemon; beat all well together, boil in double boiler fifteen to twenty minutes; do not stir after putting in boiler.—*I. H. Miller.*

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who kindly leaves it blank for purchasers to use for any new receipts they may procure.

HARD SAUCE.—One cup sugar, powdered, one-half cup butter, beat them together to a cream, add vanilla or lemon according to taste.

HOT SAUCE.—One cup sugar, one-half cup butter, one egg, juice of one lemon. Beat all together, set on tea-kettle to steam.

CARAMEL SAUCE.—One cup of granulated sugar, one cup of water. Put the sugar into an iron saucepan, stir with a wooden spoon over a quick fire until the sugar melts and turns an amber color, then add the water; let boil two minutes and turn out to cool.

MINT SAUCE.—Four tablespoonfuls chopped mint, two tablespoonfuls sugar, one-quarter pint vinegar, an hour before dinner put into the sauce-boat, so that the vinegar is impregnated with the mint.

PUDDINGS.

PRUNE PUDDING.—Take one pound tart prunes, pit before cooking, stew rather soft in water to cover, sweeten and cool. Beat whites of two eggs very light, add a little sugar, spread on top of prunes and brown in oven; when ready to serve, whip scant pint of cream and pour over.—*Mrs. J. H. Griffin.*

CREAM TAPIOCA PUDDING.—Soak three tablespoonfuls of tapioca in water three hours, then stir into one quart boiling milk. Let it boil ten minutes, then add yolks of four eggs, beaten with one cup sugar and two tablespoonfuls cocoonut, boil five minutes more, then into the pudding dish beat the whites of the eggs with three tablespoonfuls sugar and pour over the top; put in the oven and brown.—*Mrs. Oscar Griffin.*

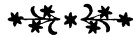
CRACKER PUDDING.—Five soda crackers rolled fine, one quart milk warmed just to the boiling point. Pour over

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the crackers three eggs well beaten and mixed together, after it is a little cool, salt. Sauce of butter and sugar. Grease the dish.

INDIAN PUDDING (Simple).—Three dessert spoonfuls common meat, three pints scalded milk in which the meat has been thoroughly mixed, one cup molasses (never sugar), salt and ginger to taste. Bake for an hour or more. Should be like a curd with whey.

HUCKLEBERRY PUDDING.—Wash and drain three pints berries, mix in one quart flour, stir a teaspoonful soda in one pint molasses until it foams, add to the berries and flour. Bake in cake tins, serve with sauce.—*Miss Mulford.*

LEMON JELLY PUDDING.—One-half box gelatine dissolved in a little cold milk one-half hour, yolks of four eggs, and one cup sugar, beaten well, grated rind of one lemon and juice of two added to the eggs and sugar. Boil one pint of milk, pour over gelatine, and, when cool, add the other mixture, stirring as little as possible, beat the whites of eggs to froth, and add one cup of sugar, then spread over the top and bake a few minutes. Better eaten the next day.—*Mrs. Charles Bard.*

ORANGE PUDDING.—Pare six sweet oranges, cut in small pieces, sweeten with powdered sugar, put in pudding dish. Boil one pint of milk, add while boiling the yolks of three eggs, one tablespoonful of corn starch, which has been dissolved in a little cold milk, stir this until it thickens like custard, then pour over the oranges when cool. Beat the whites of eggs to a froth, add a tablespoonful powdered sugar, and put over custard. Set in the oven and brown.—*E. H. Sutton.*

COTTAGE PUDDING.—Bake a common cake in a flat-bottom pudding-dish, when ready for use, cut in six or eight pieces, split and spread with butter and return them to the dish, make a custard with four eggs to a quart of milk, flavor and sweeten to the taste. Pour over the cake and bake one-half hour, the cake will swell and fill the custard.—*Margaret Rosell.*

DANIEL P. HAYS donates this page, quoting from *Seneca*;

“That it is the bounty of nature that we live, but of philosophy that we live well.”

COCOANUT PUDDING.—One pint fine bread crumbs, without crust, one quart milk, two-third cup sugar, four eggs, yolks only, one-half tablespoonful butter, one cup dessicated cocoanut (not the shredded). Soak the cocoanut in the boiling milk for half an hour, then add to the other ingredients. The yolks should be beaten very light and the sugar beaten with them. Bake. Make a meringue of the whites, whipping them very stiff, and adding the sugar a little at a time so they will keep light. When the pudding is done, remove from oven and drop the meringue a spoonful at a time upon the top, leaving the fantastic shape it takes. Spread thickly with dry cocoanut and brown lightly.—*May A. Stoutenburgh.*

GRAHAM PUDDING.—Four cups Graham flour, one and one-half cups molasses, two-third cup sweet milk, one teaspoonful soda, one teaspoonful cinnamon, one-half teaspoonful cloves, one cup raisins. Steam one and one-half hours, or if preferred, bake in a slow oven.

Sauce.—Three-quarter pint water, three tablespoonfuls sugar, one tablespoonful butter, one teaspoonful flour. Stir butter and sugar to a cream, add to the boiling water, then add the flour stirred into a little cold water. Boil for a few minutes, remove from fire and flavor with vanilla.—*Miss Stoutenburgh.*

STEAMED APPLE PUDDING.—One egg well beaten, one cup sugar, one cup milk, two cups flour, two teaspoonfuls baking-powder, a pinch of salt. Quarter the apples, put them into a baking-dish, then pour the mixture over them. Steam one hour. Serve hot with sauce.—*Mrs. Hoyt.*

APPLE PUDDING.—One and one-half teaspoonful powder sifted through one pint flour, salt; one-half tablespoonful lard, scant tea cup milk. Pare and quarter four or five apples and put in pan with a little water and sugar, place crust over, cover tight and steam fifteen minutes; serve with liquid sauce.—*M. C. G.*

BREAD PUDDING.—One generous pint of milk, one pint bread crumbs, two eggs, small cup sugar, heaping tea-

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spoonful butter, little grated nutmeg; mix till soft, and steam three quarters of an hour. To be eaten with hard sauce.—*E. H. S.*

THE QUEEN OF PUDDINGS.—One pint of fine bread crumbs to one quart of milk, cup of sugar, the yolks of four eggs beaten, the grated rind of one lemon, a piece of butter size of an egg. Bake until done, but not watery. Whip the whites of the eggs stiff and put in a cup of sugar, in which has been stirred the juice of the lemon. Spread over the pudding a layer of jelly or any sweet meats you may prefer. Pour the whites of the eggs over this. Replace in oven, brown slightly. To be eaten cold with cream or milk.—*Mrs. Stephen Smith.*

PUFF PUDDING.—Yolks of six well-beaten eggs, sixteen tablespoonfuls of flour, one quart milk, one saltspoonful salt. Mix flour and eggs carefully together to avoid lumps, add salt, milk, and the whites of eggs beaten to a stiff froth, pour into a well-greased pudding-dish, bake in a hot oven half an hour, serve with strawberry sauce.

Sauce.—Stir butter and powdered sugar to a light cream, and add one cupful of partly crushed strawberries.—*Mrs. Charles H. Hall.*

ENGLISH PLUM PUDDING.—Two pounds of raisins, seeded, two pounds currants, one-half pound sliced citron, two pounds bread crumbs (break up bread in pieces and put in the oven to brown), two pounds of chopped suet, juice and grated rind of three lemons, six eggs well beaten, two pounds brown sugar, one teaspoonful cinnamon, one-half teaspoonful each of cloves, mace, and half a grated nutmeg, two teaspoonfuls of salt. Mix all together, and add milk or brandy enough to make it stick together, but not wet. Fill moulds and cover with cloths and tie down tightly; boil eight hours. Will keep all winter, and when wanted for use, boil in a kettle of water one hour.—*Mrs. C. M. Lane.*

ENGLISH PLUM PUDDING No. 2.—One pound suet, one pound sugar, two and one-half pounds flour, two pounds raisins

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seeded and chopped, two pounds currants, one-half pint citron shredded fine, one pound bread crumbs, one pint molasses, one cup brandy, twelve eggs, nutmeg, cinnamon, and cloves. Mix all the dry things together, then add the eggs, molasses and brandy. If this is too thick to stir, add water until it will stir quite easily. Pour into a mould and boil all day the day before it is wanted, then put on the next day and boil until needed. The longer it is boiled the darker and richer it becomes. It may be boiled in two moulds if preferred, or only half the quantity used. Before serving pour alcohol over it and set it on fire. Serve with wine sauce.—*Mrs. George B. Wray*, Yonkers, N. Y.

MOUNTAIN DEW PUDDING.—One pint milk, yolks of two eggs, two tablespoonfuls of cocoanut, half a cup rolled crackers, one teaspoonful lemon or vanilla extract. Bake half an hour or until done, then beat the whites of two eggs with one cup of sugar and spread over the top and brown in the oven.—*Mrs. J. C. H.*

PIES.

PIE CRUST.—Three and one-half cups flour, one cup lard, one teaspoonful salt, one-half cup ice water; butter after rolling out.

PUMPKIN PIE (the Minister's Favorite).—Prepare the pumpkin by cutting into very small pieces. Place in the saucepan with a little hot water and cook rapidly for about one hour. Turn off any water which may not have cooked out and strain pumpkin through a sieve. For two pies take of this pumpkin one cupful; stir into it two-thirds cup of sugar, one-third teaspoonful cinnamon, one-third teaspoonful ginger, one-third teaspoonful nutmeg; add milk enough to make a thin custard, and three well-beaten eggs.—*Mary Gilbert Wray*.

CRANBERRY PIE.—Line a dish with plain paste, then fill it with uncooked cranberries; add a half cup of molasses

“**E**NOUGH is as good as a feast.”

H. W. BELL

donates this blank page for further receipts, if you can improve upon those already printed.

and four tablespoonfuls of sugar ; cover with an upper crust, and bake in a quick oven for thirty minutes.

LEMON PIE.—Prepare and bake a rich crust for one pie. Mix and bring to a boil two cups sugar, two cups water and the juice and rind of two or three large lemons ; then add four tablespoonfuls flour moistened with water, the yolks of four eggs ; stir till thick, then remove from fire and let cool, pour on crust and frost with the whites of eggs beaten stiff, one tablespoonful powdered sugar, flavor with lemon, set in oven and brown lightly ; if one likes cocoanut, grate thickly over top before sending to table.—*E. H. S.*

LEMON PIE No. 2.—Juice and grated rind of one lemon, one teacupful sugar, two eggs, one teaspoonful butter, one teaspoonful cornstarch, one cupful sweet milk. Beat the lemon, sugar, and eggs together for ten minutes. Rub the butter and cornstarch ; mix thoroughly with the other ingredients ; add the milk, water can be used if milk is not convenient ; stir until well mixed, pour into a deep pie-pan lined with paste and cover with a top crust ; wet the edges of the paste and press tightly together. Bake quickly.—*Rachel A. Guion.*

MOCK MINCE PIES.—One cup chopped raisins, one chopped lemon, one cup molasses, one teaspoonful each of cloves, cinnamon and nutmeg ; three cups water and three crackers rolled fine ; boil together.—*C. J. B.*

MINCE MEAT.—Eight pounds meat, two pounds suet, four pounds raisins, four pounds currants, four pounds light brown sugar, one pound citron, one-half pound candied orange peel, one cup molasses, one quart brandy, one quart sherry, and a little cider. To each bowl chopped meat use two chopped apples.—*Mrs. B. C. MacIntyre.*

RIPE CURRANT PIE.—One large cup of currants, one cup sugar, one egg. Mix all together. This makes filling enough for one medium-sized pie. Nice. Try it:

SQUASH PIE.—One pint boiled dry squash, one cupful brown sugar, three eggs, two tablespoonfuls molasses, one

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tablespoonful melted butter, one tablespoonful ginger, one teaspoonful cinnamon, a pinch of salt, and one pint of milk. This makes two pies or one large deep one.

DAMSON PLUM PIE.—Stew the damsons whole, in water only sufficient to prevent their burning; when tender, and while hot, sweeten them with sugar and let them stand until they become cold, then pour them into pie-dishes lined with paste, dredge flour upon them, cover them with the same paste, wet and pinch together the edges of the paste, cut a slit in the centre of the cover through which the vapor may escape, and bake twenty minutes.

PAGININI TARTLETS.—Line patty-pans with puff paste, and bake them fifteen minutes in a quick oven; when done take them out, put a half teaspoonful of orange marmalade on each patty, cover with a meringue, and put back in the oven a few minutes to brown.

GREEN GOOSEBERRY TART.—Remove the ends of the gooseberries, put into a porcelain kettle with enough water to prevent burning, and stew slowly until they break. Take them off, sweeten well, and set aside to cool; when cold pour into pastry shells, and bake with a top crust of puff paste. Brush all over with beaten egg while hot, set back in the oven to glaze for three minutes. Eat cold.

DESSERTS.

CARAMEL ICE-CREAM.—One cup granulated sugar, one generous pint milk, two tablespoonfuls flour, two eggs. Let the milk come to a boil, beat sugar, eggs, and flour together; stir into the boiling milk, let boil twenty minutes, stirring often. Put a small cupful sugar in a frying-pan, and stir over a hot fire until the sugar turns liquid and begins to smoke; turn into the boiling mixture, stir well and put away to cool. When ready to freeze add one quart cream and strain

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the mixture into the freezer. The flavor of this cream can be varied by browning the sugar more or less.—*Mrs. Behre.*

BOSTON ICE-CREAM.—Soak half box Knox's sparkling gelatine in one cup cold milk one hour; scald two quarts cream (if thick add one pint milk), melt two cups sugar in it, add the gelatine; when cool flavor with two tablespoonfuls vanilla, and freeze.—*Mrs. Carrie Foster.*

LEMON WATER ICE.—Juice six lemons, two teaspoonfuls extract lemon, one quart water, one pound powdered sugar, one gill sweet cream, add together and strain, freeze as ice-cream.—*E. R.*

CHARLOTTE RUSSE.—Take one and a half pints cream, whip to stiff froth, skim the froth into a dish set on ice. When all is whipped stir in two-thirds of cup powdered sugar, one teaspoonful vanilla, half box gelatine which has been soaked in enough cold water to cover for two hours; then pour on half cup boiling water to dissolve it. Stir all together until it begins to grow stiff, then pour into moulds that have been lined with lady fingers or sponge cake.—*Mrs. Boyd.*

BLANC-MANGE.—Wash sea-moss thoroughly. A small handful of moss, boiled in one quart milk, until moss is nearly dissolved, strain into molds, set in a cool place; to be served with cream, flavored and sweetened to taste.—*Mrs. Robbins.*

SPANISH CREAM.—One-half box gelatine, one quart milk, yolks of three eggs, one cup sugar. Stir gelatine, eggs and sugar in boiling milk; flavor with vanilla; take from the fire, stir in the beaten whites of eggs, and turn into mold. To be eaten with whipped cream.—*Mrs. Cornell.*

ITALIAN CREAM.—Dissolve one-third box gelatine in one pint milk, letting the milk come to a boil, stirring constantly to prevent burning; turn into one pint cream which has been beaten to a stiff froth, then turn into molds. A teaspoonful vanilla may also be added, or omitted if a sauce of crushed fruit be preferred.—*Mrs. Robbins.*

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BAVARIAN CREAM WITH CHOCOLATE.—Whip one pint cream to a stiff froth, laying it on a sieve. Boil another pint of cream or rich milk with a vanilla bean and two tablespoonfuls of sugar until it is well flavored; then take it off the fire and add half a box gelatine soaked for an hour in half a cupful of water in a warm place near the range; when slightly cooled stir in the yolks of four eggs well beaten, to which has been added two sticks of chocolate soaked and smoothed. When it has become quite cold and begins to thicken stir it without ceasing a few minutes until it is very smooth, then stir in the whipped cream lightly until it is well mixed. Put into a mold or molds and set it on ice, or in some cool place.
—*Mrs. Robbins.*

TO FILL ORANGES.—One-half box gelatine, juice of six oranges, half cup sugar and one lemon. Dissolve gelatine in one pint cold water, cut the oranges in halves, remove pulp, add juice to gelatine, sweeten, then add lemon juice, fill the halves and let stiffen. Serve with whipped cream on top.—*Mrs. J. H. Griffin.*

COFFEE JELLY.—Nearly one-half box gelatine, one pint strong coffee, one cup sugar, pour the coffee over the gelatine. When dissolved stir in the sugar, add one-half pint of boiling water, strain into molds, and serve with whipped cream.

ORANGE SOUFFLE.—One quart milk, two eggs, three-quarters cup sugar, two tablespoonfuls cornstarch, quarter teaspoonful salt. Put milk and sugar to boil in double boiler; when very hot add eggs and cornstarch beaten together with a little cold milk, flavor with vanilla; when cold pour the mixture over four or five oranges which have been cut in small pieces, and sweetened with powdered sugar.—*J. H. M.*

STRAWBERRY SHORTCAKE.—One pint sweet milk, butter size of an egg, one teaspoonful salt, two heaping teaspoonfuls baking-powder; roll as soft as can be handled, bake in shallow tin, and split open with a warm carving-knife; butter this; have berries previously prepared with sugar and spread over

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each layer. This amount of crust requires one quart of berries.—*Mrs. Landon.*

STRAWBERRY SHORTCAKE No. 2.—One heaping tablespoonful butter, two of sugar, one egg, three teaspoonfuls baking-powder, sifted through small cup flour, one cup sweet milk; bake in flat tins in a quick oven; when done split, butter, and spread the layers with the fruit sugared; serve with cream and sugar. Grape, strawberry, or peach can be used.—*Cleveland Cook-Book, Mrs. J. H. Griffin.*

BREAD & BREAKFAST CAKES

BREAD SIMPLY MADE.—One quart warm milk; one large tablespoonful lard, one tablespoonful salt, one tablespoonful sugar, one cake of compressed yeast dissolved in a little lukewarm water. After stirring, mix in enough sifted flour to thicken sufficiently to make a good sponge; let it rise over night in warm place. Next morning knead one-half hour, using only flour enough not to stick to board or hands; cut in loafs, place in greased pans, letting it rise again until it rises to top of pan; bake in an oven of even heat.—*Mrs. Robbins.*

RUSK.—At noon mix two cups of milk, one cup of butter, one-half cup yeast and flour to make a batter like bread sponge; at dusk add two cups sugar and three eggs, beaten at night, add one-half teaspoonful of soda, knead it; in the morning roll out in cakes and when raised bake. Five minutes before they are done wet the tops with sugar dissolved in milk.

BROWN BREAD.—One bowl of sponge, one cup of molasses, one-half cup wheat flour, two tablespoonfuls Indian meal scalded, little soda in one-half cup warm water, graham flour to stiffen.—*H. J.*

BOSTON BROWN BREAD.—Four cups corn meal, two cups graham flour, one cup molasses, one quart milk, one tablespoonful soda, two tablespoonfuls vinegar; to be baked in a

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covered dish until nearly done, then remove cover to brown over the top.—*Mrs. Landon.*

GRAHAM BREAD.—Two cups graham flour, one-half cup corn meal, one-half cup wheat flour, one-half cup brown sugar, one tablespoonful of sweet or sour cream, sufficient sour milk to make a batter thicker than griddle cakes; level teaspoonful of saleratus dissolved in the milk; stand in the oven with open door until light, usually about two hours, then close and bake moderately.

HUCKLEBERRY BREAD.—One pint sour milk, two cups brown sugar, one teaspoonful of saleratus and salt, flour to make it quite stiff, put in huckleberries, the more the better, and bake in a square tin. Eat hot for breakfast or supper. Cut in slices and spread with butter.—*Mrs. J. C. Hunt.*

RAISED BISCUIT.—One large cup butter, two eggs, one tablespoonful sugar, one teaspoonful salt, one quart milk, one compressed yeast cake. Mix at one o'clock, having the milk warm, keep in warm place; at four o'clock roll out and cut in shape, put them on buttered paper; at six o'clock they are ready to bake twenty minutes in hot oven.—*Mrs. Thos. Pierce.*

SODA BISCUIT.—One quart of flour sifted with two teaspoonfuls of soda, and five of cream of tartar; rub in a piece of butter the size of a hickory nut, add a little salt. and milk enough to make a very soft dough.—*Mrs. Sarah Brouwer.*

FLUFF BISCUIT.—Two cups sweet milk, one-half dry yeast cake, flour to make stiff as bread sponge; set this sponge over night. In the morning add one-quarter cup of sugar, one-half cup of melted butter, one cup of milk, little salt. Heat the milk; add the butter and the sugar, and when it is dissolved stir into the sponge and mix all together with as little flour as is possible to handle well. Let stand until light, then make out with as little flour as possible, using only enough to keep from sticking to the board. Put in pan, let



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stand half an hour, and then bake in hot oven.—*May A. Stoutenburgh.*

FRENCH ROLLS.—One quart boiling milk, add good half teacupful butter, one-half teacupful sugar, salt. Put these in milk, let it come to a boil, then cool lukewarm, dissolve one compressed yeast cake in water, stir in flour enough to make a stiff sponge, let rise; then mix in a little more flour and let rise in a loaf; when light, roll out and cut, butter, and fold half over; let rise again and bake in a quick oven.—*Mrs. LeRoy Clark.*

PARKER HOUSE ROLLS.—Scald one pint milk in the morning, at night, taking two quarts of flour, make a hole in the centre, put in a piece of lard as large as a hen's egg, two tablespoonfuls sugar, a little salt, one cup of yeast, and the scalded milk; do not stir it. The next morning stir it up and let it rise until noon; then take out, cut with tumbler, put a small piece of butter on one edge and turn the other over it, put in pans, letting it rise until half an hour before supper. Bake quickly.—*Mrs. J. C. H.*

BUTTERMILK ROLLS.—Two cups buttermilk, one quart flour, one teaspoonful R. B. powder, one-quarter teaspoonful baking soda, a little salt; roll out about one-half inch thick, cutting with square cutter, roll half over.—*Mrs. Robbins "Mary."*

WAFFLES.—One pound flour, three-quarter pound sugar, four eggs, one-half pound butter, one cup milk, one and one-half teaspoonfuls baking-powder.—*Mrs. Jordan.*

MUFFINS.—Two and one-half cupfuls flour, three heaping teaspoonfuls baking-powder, one tablespoonful butter, one teaspoonful salt, three large tablespoonfuls sugar, one pint milk, two eggs. Sift together flour, sugar, salt, and baking-powder, rub in butter cold, add beaten eggs and milk, mix into smooth batter, muffin-pans to be well greased and cold, fill two-thirds full. Bake in hot oven.—*Mrs. Charles H. Hall.*

BREAKFAST MUFFINS.—One cup milk, one quarter cup sugar, one tablespoonful melted butter, one egg, two cups

CHARLES T. SUTTON generously gives this page, assuring its readers that “The proof of the pudding is in the eating.”

flour, two teaspoonfuls baking-powder, a little salt.—*Mrs. D. Haight.*

GEMS.—One pint flour, one egg beaten light, one and a quarter pint milk, salt. Put in gem-pans which have been heated very hot in the oven. Success depends almost entirely on the baking; if the oven is not hot enough they will fail to be as light and delicate as they should be; if too hot, they puff up so quickly that they are hollow within. These gems are also very nice made with Graham or Entire wheat flour, but not so much flour is needed for the same quantity of milk as with the wheat gems. Always have the batter thin. Bake from twenty minutes to half an hour.—*Mattie F. Browning.*

WHEATEN GEMS.—Mix one teaspoonful baking-powder and a little salt into a pint of flour, add to the beaten yolks of two eggs one cup of sweet milk or cream, melted butter the size of an egg, the flour with baking-powder and salt mixed, and the well-beaten whites of two eggs.—*H. J.*

WHEAT CAKES.—One pint of milk, scalded; pour over one cup of bread crumbs, soak ten minutes, a piece of butter the size of a walnut, salt and pepper, one spoonful soda, one egg, wheat chopped very fine, more or less of it, as you have it. Mix all together and bake like griddle cakes.—*Mrs. J. C. Hunt.*

CORN BREAD.—Two large cups wheat flour, one large cup corn meal, two tablespoonfuls melted butter, two cups milk, one tablespoonful sugar, two eggs, three teaspoonfuls baking-powder and a little salt. Mix flour, corn meal, sugar, salt, and baking-powder together dry, then add the eggs, well beaten, with the milk and butter. If sweet cream is used do not use butter.—*Mrs. H. R. White.*

CORN BREAD No. 2.—Two cups Indian meal, one cup flour, two cups milk, one tablespoonful lard, two tablespoonfuls white sugar, one teaspoonful salt, three eggs, two teaspoonfuls baking-powder. Melt the lard. Beat yolks separately.—*J. R.*

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JOHNNY CAKE.—One cupful meal, one cupful flour, one and a half tablespoonful butter, three teaspoonful baking-powder, one egg, three tablespoonfuls sugar, sweet milk enough to make like soft ginger bread.—*Mrs. E. P. Swift.*

GREEN CORN GRIDDLE CAKES.—One quart grated corn, one quart buttermilk, one and a half pint flour, one pint fine bread crumbs, two teaspoonfuls soda, one tablespoonful butter (melted), two tablespoonfuls sugar, three eggs, salt and pepper. Corn that is a little too old for table use is just right for grating. Sweet milk may be substituted for buttermilk and baking-powder used.—*May A. Stoutenburgh.*

CAKES.

TABLE OF WEIGHTS AND MEASURES.

Two cups of sifted flour.....	one pound.
One pint “ “	“ “
One pint of closely packed butter	“ “
Two tablespoonfuls of liquid.....	one ounce.
One wineglassful.....	two ounces.
Two cupfuls.....	one pint.
Butter the size of an egg.....	about two ounces.

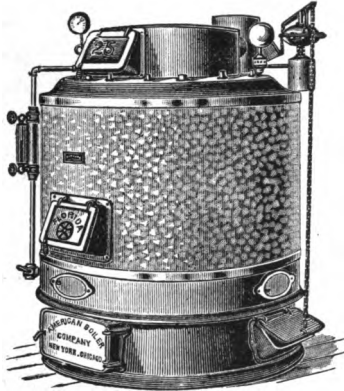
SPONGE CAKE.—Three eggs, one and one-half cupfuls flour, one and one-half cupfuls sugar, one and one-half teaspoonfuls baking powder, two teaspoonfuls lemon or vanilla extract, one-half cupful boiling water. Beat the whites and yolks of the eggs separately until light, then place them together and beat again. Sift in the sugar a little at a time, add the flavoring and the flour with the Royal baking powder stirred into it. Beat all well together and at the very last stir in the hot water.—*Mrs. Bailey.*

SPONGE CAKE.—Beaten yolks of six eggs, two cups of powdered sugar, six tablespoons of cold water, two cups of flour (sifted), one teaspoonful of Royal baking-powder, salt and

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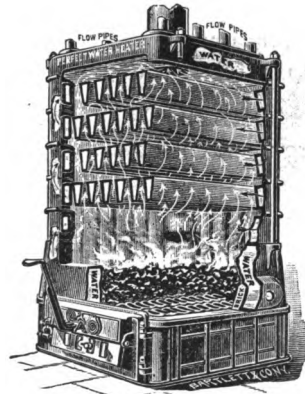
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essence to suit the taste, and whites of six eggs beaten to a stiff froth. This cake is best baked in a Turk's head, as it can then rest on the tube until the cake falls out.—*Lillian I. Willis.*

HOT WATER SPONGE CAKE.—Two even cups of sugar (one-half pint cup is best), two unsifted cups of flour, one cup of quite warm water, one teaspoonful of salt sifted in the flour, six eggs, flavor. Beat the whites of the eggs and set aside; then put yolks and warm water together and beat until stiff and foaming; next beat the sugar into the yolks gradually, one cup at a time, keeping them foaming all the time, then add one-half of the flour, also one-half of the whites gradually and finally the rest of whites and flour. Do not stir much after all is put together. Bake in ungreased tins forty minutes in a moderate oven and let the cake steam out of the tin by inverting it.—*Mrs. Atwood.*

POUND CAKE.—Three-quarter pound butter, one pound sugar, one pound flour, eight eggs, yolks and whites beaten separately. Bake in moderate oven.—*Mrs. Usher.*

ORANGE CAKE.—One and one-half cups sugar, three eggs beaten separately, one-half cup butter, one half cup milk, two cups flour, two small teaspoons Royal baking powder, flavor to taste makes four layers.

Filling.—Grated rind and juice of two large oranges, they want to be fine flavor, and if very sweet, add the juice of one small lemon, one scant cup sugar, one egg, one-half cup water, one heaping teaspoonful butter, one heaping tablespoon flour dissolved in a little water, stir together and boil carefully until thick enough to spread on cake.—*Mrs. E. H. Sutton.*

CREAM CAKE.—One tablespoonful of butter, one cup of sugar, two eggs, one-half cup of milk, one and one-half cups of flour, with two teaspoonfuls of Royal baking-powder sifted in it. This makes three layers, or it may be baked in a tube pan as a large cake.

Cream for Filling.—One-half pint of milk, one-half cup of sugar, one tablespoonful of flour, one egg, a little salt, vanilla.

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Mix flour and sugar, beat eggs and stir into them, add it to the heated milk, let boil, then cool and spread the cakes with it.—
Mrs. B. W. G.

WHITE CAKE.—Whites of six eggs, three-quarter cup butter, one and one-quarter cups powdered sugar, two cups flour, juice of one-half lemon, one teaspoonful Royal baking-powder. Beat, butter to light cream, add flour mixed thoroughly with baking-powder, stirring in gradually, until smooth paste; eggs beaten to stiff froth, mix with powdered sugar; eggs and sugar gradually stir into the flour and butter, add the lemon juice, stirring until all is smooth; the heat of oven moderate at first. Frosting must be put on when cake is warm.

ANGEL CAKE.—Whites of nine large or ten small eggs, one and one-quarter cups sifted granulated sugar, one cup sifted flour, one-half teaspoonful cream-tartar, one pinch salt added to eggs before beating. After sifting flour four or five times in a sieve, set aside one cup, then sift and measure sugar, beat white of eggs about half, add cream of tartar and beat until very stiff; stir in sugar, then flour very lightly. Bake in moderate oven.—*Mrs. J. H. Griffin.*

TUTTI-FRUTTI CAKE.—One-half cup butter, two cups sugar, yolks of four eggs, cup sweet milk. When well beaten add whites of two eggs, three teaspoonfuls of Royal baking-powder sifted with the flour. Bake in jelly cake tins.

Filling.—Whites of two eggs beaten stiff, sugar to make a soft icing, one-half cup raisins chopped fine, two tablespoons currants, two tablespoons orange marmalade.—*Mrs. Cornell.*

HARRISON CAKE.—Four cups flour, one cup sugar, two cups molasses, one cup strong tea, cool; one-half cup butter, four eggs, two teaspoonfuls baking soda, one tablespoonful cinnamon, one tablespoonful cloves, one pound currants, one-half pound citron.—*Mrs. Geo. B. Robbins.*

FRUIT CAKE.—One pound sugar, one-half pound butter, five eggs, one pound flour, one pound raisins, one pound currants; add one-half pound more if desired of raisins and cur-

JOHN HOAG; donates this page for extra receipts.

rants and one pound of citron. One teacup cream, one nutmeg, little cloves, little soda. Bake about three and one-half hours. Citron to be sliced very thin and put in cake as in layer cake.—*Mrs. Rowell.*

EGGLESS FRUIT CAKE—One cup sugar, one-half cup butter, two cups flour, one cup chopped raisins, one teaspoonful soda, one of cloves, one of cinnamon, little nutmeg.

ROLL JELLY CAKE.—Three eggs, the yolks beaten with one cup of sugar, two tablespoonfuls sweet milk; beat the whites to a froth, then thoroughly with the yolks and sugar; mix one heaping teaspoonful baking-powder with one cup flour, add to the other ingredients, flavor with lemon, and bake in flat pan in a moderately hot oven; while hot lay on a cloth wet with cold water, spread with jelly and roll quickly, sprinkle with powdered sugar.—*Cleveland Cook-Book.*

CHOCOLATE CAKE.—One cup sugar, three eggs, one cup flour, one-half teaspoonful soda, one teaspoonful cream of tartar; stir together as quickly as possible and bake; when cold split once

Filling.—One-half pint of milk, one-half cup grated chocolate boiled together; add to it one egg, one cup sugar, one tablespoonful flour, one teaspoonful vanilla. Boil a long time to thicken before flavoring.—*Mrs. Chas. Bard.*

SOUR MILK CAKE.—Butter size of an egg, one cup sugar, one cup sour milk, three-fourths teaspoonful soda, two scant cups flour, one cup raisins, spices to taste.

CARAMEL CAKE.—One cup sugar, quarter cup butter, half cup grated chocolate, half cup milk, one heaping cup flour, one teaspoonful baking-powder, two eggs. Stir chocolate in before putting in the milk.

Frosting.—One and a half cups powdered sugar, half cup milk, butter size of an egg. Boil ten minutes and stir until cold. Flavor with vanilla.—*Mrs. Greig.*

LEMON CAKE.—One cup sugar, one-half cupful of butter,

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two cupfuls of flour, one-half cupful of sweet milk, three eggs, two teaspoonfuls baking-powder.

Filling.—The juice and grated rind of one lemon, one cup of water, one cup of sugar, one egg, one tablespoonful of flour. Cook slowly until thickened into jelly.—*Swift*.

BUTTERMILK CAKE.—One and a half cups of brown sugar, half cup of butter, one egg, and a scant pint of flour, one teaspoonful of soda spice, a cup of raisins, one cup of buttermilk.—*Choate*.

COCOANUT LAYER CAKE.—One tablespoonful butter, one cup sugar, two eggs, half cup milk, one and a half cups flour, two teaspoonfuls baking-powder sifted with the flour. This makes three layers.

Filling.—Take one-half grated cocoanut and add the whites of three eggs beaten to a froth, and one cup of powdered sugar. Lay this between the layers. Mix the other half of cocoanut with four tablespoonfuls of powdered sugar, and strew thickly on top of cake.—*Mrs. Atwood*.

WALNUT CAKE.—One cup sugar, half cup milk, scant half cup butter, three eggs—reserving white of one for filling—one and three-quarter cups flour, one and a half teaspoonfuls Royal baking-powder.

Filling.—One cup sour cream, one cup chopped walnut meats, white of one egg, beaten thick, half cup powdered sugar. Beat all together, put in double boiler and cook until thick enough to spread. Cool before spreading on cake. Bake in two layers, filling between, and frost the top.—*Mrs. Manville*.

HICKORY NUT CAKE.—One and a half cups sugar, half cup butter, whites of four eggs, two teaspoonsful Royal baking-powder, two cups flour, one large cup meats broken in small pieces, flavor to taste.—*Mrs. Sutton*.

SOFT FROSTING.—One cup sugar with just enough cold water to dissolve, beat well, flavor.

BOILED FROSTING.—Boil one-half cup water, one cup sugar until it strings, take off stove, have white of one egg

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beaten, and after standing a few moments stir it in, a little at a time.—*F. G.*

APPLE FROSTING.—Pare sound, firm apples which are not too tart; care should be taken not to grate the apple until near the time cake is needed, or it will become dark. After the apple is spread sprinkle with powdered sugar, not too thickly.—*Mrs. Robbins.*

CREAM PUFFS.—One cup of hot water, two and one-half tablespoons of butter, boil together and while boiling stir in one cup of sifted flour, dry. Take from the stove and stir to smooth paste. When cool stir in three unbeaten eggs, stir five minutes, drop in tablespoonfuls in a buttered tin and bake for twenty-five minutes in a quick oven. Do not let them touch each other in the pan and do not open the oven door oftener than is absolutely necessary.

For Cream Filling—One cup of milk, one-half of sugar, one egg, three tablespoons of flour or two of cornstarch. Dissolve cornstarch in a little milk, put rest of milk on stove, when hot stir in sugar, and egg beaten, and cornstarch. Cook until thick. Flavor with vanilla. When both cream and puffs are cool open one side of puff and fill with cream. This makes fifteen puffs.—*Mrs. Field.*

CRULLERS.—Two cups sugar, one cup butter, three eggs beaten separately, one pint milk, one-half nutmeg, one teaspoonful lemon extract, three heaping teaspoonfuls baking-powder, mix moderately stiff.—*Mrs. E. H. Sutton.*

CRULLERS.—Two teacups sugar, two teacups milk, one egg, a piece of butter size of an egg, two teaspoons soda dissolved in hot water, four teaspoons cream of tartar if sweet milk is used; if sour milk is preferred omit the cream of tartar; nutmeg if you like.—*Mrs. Rowell.*

DOUGHNUTS.—One pint boiled milk, three pounds flour, three-fourths pound sugar, four eggs, one-half pound lard and butter mixed, one pint potato yeast, salt, one nutmeg; mix

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over night. In the morning make them out, let them get light again and fry.—*Mrs. O.*

WALNUT MACAROONS.—Two cups nuts chopped fine, one cup sugar, two tablespoons flour, whites of three eggs beaten stiff. Beat eggs stiff, add sugar and flour, then meats, and drop in buttered tins.—*Mrs. F. Griffin.*

COFFEE CAKES.—One pint flour, two teaspoonfuls Royal baking-powder, one cup sweet milk, one-fourth cup sugar, one egg, salt. Bake in small pans. Makes twelve small cakes; nice to be eaten hot for breakfast.—*Mrs. Geo. Wheeler.*

SOFT MOLASSES CAKE.—One-half cup each sugar and butter, one cup molasses, one egg, one teaspoonful each ginger, cinnamon, and cloves, two teaspoonfuls soda dissolved in one-half cup hot water, two cups flour.

ENTIRE WHEAT COOKIES.—One cup sugar, one-half butter, one-half sour cream or buttermilk, one egg, one teaspoon soda (*scant*). A little cinnamon. Stir all together thoroughly, then add enough Entire wheat flour to roll out *very* thin. Bake a light brown.—*May A. Stoutenburgh.*

SUGAR COOKIES.—Four eggs, two cups sugar, one cup butter, roll as soft as can be handled, bake in quick oven.—*Mrs. Landon.*

CRISP COOKIES.—Two cups sugar, one and a half butter, two eggs, three tablespoonfuls cream, one-half teaspoonful soda. Add flour to make stiff enough to roll thin.

BOLIVARS.—One cup shortening, one cup sugar, two cups molasses, one cup tepid water, one tablespoonful soda, one teaspoonful salt, one teaspoonful ginger, just flour enough to roll out, and cut thick.—*Cornell.*

HICKORY NUT COOKIES.—Two cups sugar, one-half cup butter, six tablespoonfuls milk, one-half teaspoonful soda, one teaspoonful cream of tartar, one cup chopped meats, two eggs. Flour to thicken.—*Thorne.*

HENRY BARROW kindly leaves this page blank for
future memoranda.

FAIRY GINGERBREAD.—One cup butter, two cups sugar, one cup sweet milk, four cups flour, three-quarter teaspoonful soda, two teaspoonfuls ginger. Beat butter and sugar to a cream. When very light, add ginger and milk in which the soda has been dissolved; finally the flour. Turn dripping-pans upside down, grease the bottom of them, and spread the mixture very thin on them. Bake in a moderate oven until brown. While hot cut into squares, and slip from the pan as thin as a wafer, and cut the moment it comes from the oven. Keep in a tin box.—*Miss Parloa.*

CRISP GINGERBREAD.—Two cups butter, two cups molasses, one cup sugar, one teaspoonful soda dissolved in one cup of milk, two tablespoonfuls ginger, flour to make the dough stiff enough to roll; cut in forms with cake-cutter; bake in moderate oven.—*Mrs. H. White.*

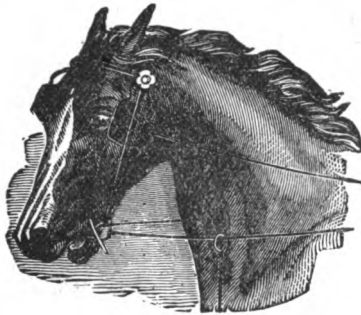
GINGER SNAPS.—Two cups molasses, one cup brown sugar, one cup shortening, one-half cup butter, one-half cup lard, three pints flour, mixed well with the shortening; two teaspoonfuls baking soda in one-quarter cup hot water, three-quarters teaspoonful of ginger, a little cinnamon and cloves added.—*Mrs. Elliot Lee.*

PRESERVES AND JELLIES.

CURRENT JELLY.—Wash and cook currants soft; drain and squeeze juice out; strain and measure. Let boil just twenty minutes; add the sugar, and when this comes to a boil fill glasses. Use one pound of granulated sugar to one pint of juice.—*Mrs. J. H. Griffin.*

TO PRESERVE STRAWBERRIES, BLACKBERRIES, OR RASPBERRIES.—Take scant three-fourths pound sugar to one pound berries. Prepare fruit and lay on platters; sprinkle sugar over and let stand over night. Drain syrup.

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through colander and let boil twenty minutes, then put in the berries and heat through. Put in jars the same as canned fruit.—*Mrs. Taxter.*

CANNED STRAWBERRIES, RASPBERRIES OR ANY MELLOW FRUIT.—Wash fruit and fill cans even full, make a syrup allowing one large cup of water and the same of granulated sugar to each quart can. Boil syrup about twenty minutes, then fill cans and seal. Have ready boiler of boiling water; remove from stove, set cans in on slats and leave until water is cold.—*Mrs. Landon.*

PRESERVED STRAWBERRIES. — To one pound of berries use three-fourths of a pound of sugar in layers (no water); place in a kettle on back of stove until the sugar is dissolved, then let come to a boil, shaking from bottom; spread fruit on platters and pour syrup over and set in the hot sun until syrup thickens; it may take two or three days. Keep in tumblers or bowls, like jelly. Strawberries done in this way are delicious, retaining their color and flavor.—*Mrs. J. H. Griffin.*

ORANGE MARMALADE.—Weigh your Seville oranges whole; to every pound allow one and one-half pounds sugar and one pint water. Cut the oranges in half and squeeze out the juice; chop the peel as fine as possible. Place the juice, water and chopped peel in a porcelain kettle and let it come to a boil, and then simmer gently until tender, which will take from one and a half to two hours, then add the sugar and boil about an hour longer or until it jellies. When done put in jelly glasses or small glass jars.—*May A. Stoutenburgh, from Marian Harland.*

RASPBERRY JAM.—Three-fourths pound of sugar to a pound of berries. Rinse the fruit and put in the preserving kettle; stir constantly until part of the juice is evaporated, then add the sugar and simmer to a fine jam; this will be found better than putting the sugar in first. Add one pint of

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currant juice to every four pounds of raspberries. This rule applies to blackberry, currant, and strawberry, omitting the currant juice in strawberry.—*O. H.*

CANDIED FRUITS.—Boil peaches, plums, pears, apricots, cherries or almost any fruit, dressed in a thick syrup made with a teacupful of water to each pound of sugar until tender no longer. Let them remain two days in syrup, then take them out, drain them, and sprinkle sugar over each piece separately. Dry them slowly in the sun or in an oven not too warm.

PICKLES.

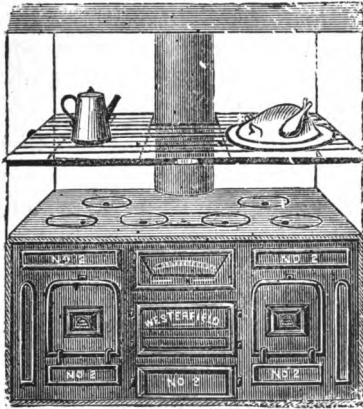
CUCUMBER PICKLES.—Put cucumbers in salt water (that will bear an egg) for twenty-four hours; then put them in cold alum water in brass kettle (alum size of an egg), set on stove and heat slowly until you can hardly bear hand in water; set back on stove. Heat in this way several times for a day and a half, leaving them in kettle over night. Take from alum water; clean kettle thoroughly, put in pickles covering with moderately strong vinegar, alum size of small egg, some red peppers, horseradish and a little sugar.—*Mrs. E. Onderdonk.*

PICKLED ONIONS.—Select small silver-skinned onions. After taking off the outside skin remove with a knife one more skin, when each onion should look quite clear. Put them into strong brine for three days. Bring vinegar to a boil, with one or two blades of mace and some whole red peppers; pour it hot over the onions well drained from the brine.

PICKLES, PEARS OR PEACHES.—Three and one-half pounds sugar dissolved in one and one-half pints of vinegar. Boil pears in syrup until soft; then take them out and boil the syrup to a proper consistency. Tie spices in a thin bag and boil in syrup; one-half ounce cloves, one ounce cinnamon, a little mace.

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CURRENT CATSUP.—Four pounds currants, two pounds sugar, one pint vinegar, one tablespoonful each of cinnamon and allspice, one teaspoonful each of cloves and pepper ; boil until soft and strain through a sieve. Boil down until thick or so it will run from a bottle.—*Mrs. Reed.*

CHOW - CHOW.—One - half peck green tomatoes, three large heads cabbage, one dozen onions, one-half pound white mustard seed, one ounce celery seed, one-half teacup ground black pepper, one-half teacup ground cinnamon. Cut tomatoes, onions and cabbage in small pieces, chop quite fine. Put in one pint of salt. Let drain over night or squeeze out with the hand as dry as possible. In the morning boil one gallon of vinegar with two pounds of sugar and pour over the whole. Repeat three mornings. If vinegar does not cover add another half gallon.—*Mrs. Onderdonk.*

CHOW-CHOW.—One peck green tomatoes, six onions, six green peppers. Chop all finely together and sprinkle over one-half pint of salt. Let stand over night, then strain off the brine and cover with vinegar and cook slowly one hour. Drain and put in jars. Take one-half pound sugar, one tablespoonful cinnamon, one-half tablespoonful cloves, one-half tablespoonful allspice, one-half tablespoonful pepper, two ounces mustard seed and five cents worth of celery seed and vinegar enough to cover them, and when boiling hot pour over the contents of jars and cover tight.—*Margaret J. Rosell.*

CHILLI SAUCE.—Eighteen ripe tomatoes, six chopped onions, three red peppers, four tablespoonfuls sugar, three tablespoonfuls salt, two cups vinegar. Boil all one hour and seal tight.—*Miss Pierce.*

GLEANINGS PICKLE.—At night slice thin green tomatoes, sprinkle a little salt over each layer, and let stand in a dish all night. The next afternoon drain the water off the tomatoes (two gallons tomatoes when drained) and put in another pan. Peel four or five large cucumbers, slice them ;

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slice six green or red peppers and drop them in; then add to the tomatoes. Next add a large head of cabbage shredded and chopped, six large onions chopped fine and added with a handful of grated horseradish; two ounces whole black peppers and two ounces whole cloves, each tied in muslin bags, stir all together and put in the jar. A gallon of vinegar put in a porcelain or granite kettle above the fire, when scalding hot add a teacupful of fine white sugar, two ounces white mustard seed, two ounces ground ginger, and two ounces ground mustard. The mustard and ginger were first mixed with a little cold vinegar. As soon as the vinegar boils pour over the mixture.—*Mrs. J. C. H.*

BEVERAGES.

CREAM SODA.—One pound granulated sugar, white of one egg, beaten together thoroughly; one quart water, one tablespoonful essence of sassafras, one ounce tartaric acid. Keep in glass jar in cool place. Use two tablespoonfuls to one glass of water and as much soda as you can hold on a ten-cent piece, added just before drinking.—*Mrs. W. T. Guion.*

GRAPE WINE.—Pick stems off grapes, wash in bowl, let stand until it works, probably one night will be long enough. Then put through colander, put weights on to press juice. To three quarts juice add one quart of cold water, three pounds sugar, stir thoroughly. Put in stone jars to work; in about two weeks fill bottles and cork.—*Mrs. Sarah Brouwer.*

KOUMISS.—Dissolve one tablespoonful sugar in two tablespoonfuls boiling water, take one quart new milk, dissolve one-fourth of a compressed yeast cake in a little of the milk. Shake all together thoroughly and put in beer bottles; let them stand uncorked in a warm place five hours. Cork and put in a cool place twenty-four hours.—*Dr. Carlton.*

COMPLIMENTS OF
L. N. HERSHFIELD.

RASPBERRY VINEGAR.—Pour one quart vinegar over three quarts ripe black raspberries, in a china bowl. Let it stand twenty-four hours, then strain; pour liquor over three quarts fresh raspberries and let it infuse again for twenty-four hours; strain again; add one pound white sugar to one pint juice. Boil twenty minutes, skimming well. Bottle when cold. When it is to be drank, add one part raspberry vinegar to four parts ice water.

LEMONADE.—Put loaf sugar over the peels of the lemons to absorb the oil, add to the lemon juice sugar to taste. Two lemons will make three glasses full of lemonade, the remainder of the ingredients being water and plenty of ice chopped fine.

RUSSIAN TEA.—Fill tumblers with cracked ice, put into each tumbler two lumps of sugar, two thin slices of lemon, tea freshly made, rather strong; when cool, fill up the glasses. It is very refreshing on a warm day.

MISCELLANEOUS.

Two teaspoonfuls finely powdered charcoal in half a glass of water cures sick-headache, as it destroys the acid in the stomach.

CANDLES.—Purchase at a country store eight balls of candle-wicking, gather from the roadside a bundle of alders, peel the bark, and cut the sticks about thirty inches in length, about fifty sticks; cut the wicks into strips of twenty-four inches in length. The day before you propose to make candles put the wicks on the candle-rods, doubled and twisted a little; place six inches on each rod; procure four long poles and place them in rows on chairs in the kitchen; heat the tallow in a large kettle, set off the stove, and dip all the wicks in the hot tallow two rods at a time, then return to the poles; repeat the work of dipping until candles are of sufficient size. It will take all

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day. When finished you will have about three hundred candles, enough to last a whole year. The little bits of nearly burned candles should be saved for the children's lights on going to bed. This is the genuine receipt of Revolutionary times, and was rescued from oblivion by the oldest inhabitant.—*C. J. Benedict.*

BEEF TEA.—A pound of beef, chopped fine and freed from fat and gristle, is allowed to stand two hours in a pint of cold water. It should then simmer on the stove for three hours, but not be allowed to boil. Make up the loss by evaporation by the addition of cold water; strain and extract the beef. Season lightly with salt.—*Dr. E. P. Swift.*

MUTTON BROTH.—Lean loin of mutton, one pound, exclusive of bone; water, three pints. Boil very gently till tender, throwing in a little salt and onion, according to taste. Pour out the broth into a basin, and, when it is cold, skim off all the fat. It can be warmed up as wanted.—*Dr. E. P. Swift.*

COUGH REMEDY.—Two ounces boneset, put in one quart of cold water, steep slowly down to one pint and strain while hot in one cup molasses; add one-half pint Jamaica rum, one tablespoonful oil of tar; bottle, and dose is one tablespoonful three or four times a day.—*Mrs. Yerks*

For hoarseness beat the white of one egg very stiff, add the juice of one lemon, sweeten to taste; take one teaspoonful every half hour.

CARAMELS.—Two cups molasses, one cup sugar, one cup milk, butter size of an egg, vanilla to flavor to taste, one-half cake of chocolate. Boil until it hardens in water; put vanilla in just before taking it off.—*Ethel See.*

CRYSTAL CANDY.—Two cups sugar, one-half cup butter, four tablespoonfuls molasses, two tablespoonfuls vinegar, two tablespoonfuls water. Boil fifteen minutes; pour into shallow tins; when cold, ready for use.—*Mrs. Landon.*

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HARD SOAP.—Four and one-half pounds grease, one can Babbitt's potash, one-quarter pound borax, one quart cold water. Dissolve the fat in a pan until free from lumps, but not boiling hot. Dissolve potash and borax in the quart of cold water; when this is cold, stir it into the grease; stir slowly until it is thick. Line a dripping-pan with a piece of wet muslin, pour the soap in it; when stiff, cut with a knife into small pieces. The next morning lift cloth out and the soap will be ready to use.—*Mrs. S. Brouwer.*

KNITTING BABY'S SACQUE.—Cast on sixty stitches for back-knit forty-two ribs, cast on forty stitches for sleeves, knit nineteen ribs; knit fifty-six stitches, bind off twenty-eight stitches for neck, leaving fifty-six on the other side; knit nineteen ribs, bind off, leaving thirty-two stitches for front; knit forty-two ribs; put on border of a different color, knitting twelve ribs for cuffs; border around bottom and front, eight ribs; take up stitches for neck, knit across once, making holes by knitting two stitches, putting yarn twice over the needle and taking two stitches in one; knit eleven ribs from holes. Use Saxony yarn.

THINGS WORTH KNOWING.

Alcohol removes grass stains if simply rubbed before putting into water.

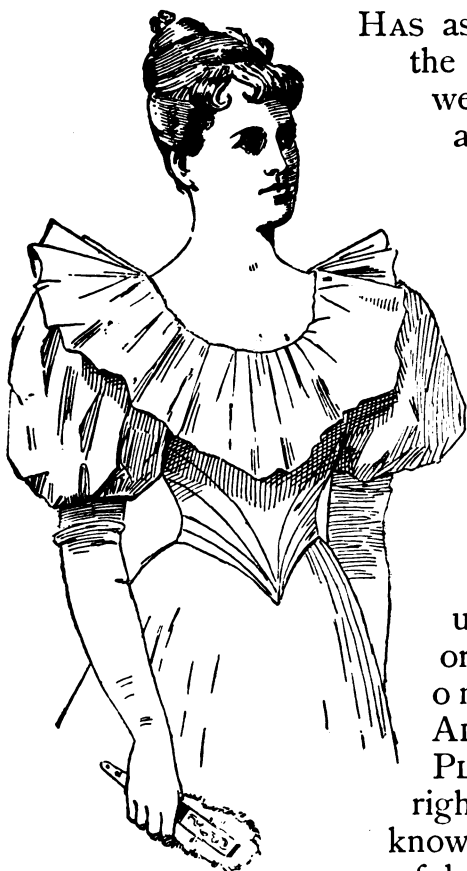
Rust can be removed by generously using kerosene oil.

Lemons will keep good for months if sliced when sound and packed in glass jars, with a thick layer of white sugar between slices.

Remedy for Buffalo moths: two ounces benzine, six ounces carbolic acid, three pints turpentine. Sprinkle around under edge of carpets.

You can loosen a rusty screw by pouring kerosene oil over it.

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ONE OF THE H. T.

MR. A. L. BABCOCK cheerfully donates this page for further memoranda.

THE OTHER H. T.

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For removing stains from white goods: dissolve two pounds washing soda in one gallon of water ; pour this water on one pound of chloride of lime in a stone pot, stirring the mixture while pouring in. When settled it is ready for use. Keep in tightly corked bottles ; will not answer for flannels.—*Mrs. G. W. Yerks.*



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