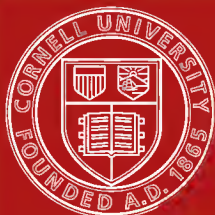


OUR
SISTERS
RECIPES



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Compliments of
"Sister" Sal

Our Sisters' Recipes

—Compiled in—

Pittsburgh, Penna.

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KIND HEARTS
AND IN A WORTHY CAUSE

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Published by J. A. FERLEY
THE HENDERSON PRESS, Printers, Pittsburg, Pa.



OUR SISTERS RECIPES

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Appetizers

CHEESE CANAPE.

Cut rounds of white bread; toast same and dip in hot butter; cover with grated cheese; season with paprika and mustard, and brown in the oven. To be served hot.

—Mrs. J. Sartorius, Atlanta, Ga.

CHEESE RELISH.

Salad dressing:

1 cup chopped celery;	½ lb. McLaren's Imperial cheese;
½ cup chopped olives;	2 tablespoons chopped sour pickles.
2 tablespoons chopped green peppers;	

Mix the cheese with enough salad dressing to make it smooth and soft enough to spread. Add the other ingredients each separately. Season highly with salt and cayenne.

—Chicago.

FRUIT SALAD.

3 oranges (cut and drained);
1 pt. pineapple (canned or fresh, drained);
1 lb. Malaga grapes (cut in halves and seeds removed);
1 lb. English walnuts (in shell);

Over which pour the following dressing:

Yolks of 4 eggs (beaten);	2 tablespoons water;
4 tablespoons sugar;	Large piece butter;
4 tablespoons vinegar;	½ pt. cream (whipped).

Cook until thick; remove from fire and stir in the butter. When cold and ready to pour over fruit, stir in cream. Pour over fruit one-half hour or more before serving.

FRENCH SANDWICHES.

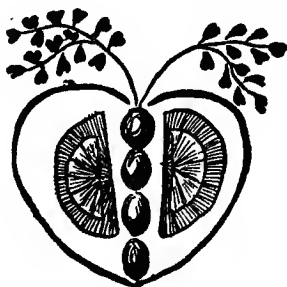
1 cup chopped white meat of chicken; 3 olives, chopped; 1 tablespoon capers. To the above add mayonnaise dressing and spread on thin slices of bread.

—Mrs. E. M. Lazarus.

FRUIT APPETIZER.

Cut heart-shaped slices of pineapple. $1\frac{1}{2}$ inches thick; slice grapefruit like an orange and lay one piece on each lobe of pineapple heart. Cover this with a slice of orange, and down the center of the heart place Marachino cherries which have been cut into three parts, thus forming a butterfly. Sugar fruit in the morning and add Marachino. Serve very cold. This can be beautified by sprays of maidenhair fern, as per illustration.

—Mrs. Gus. Kaufman, N. Y.



NEUCHATEL SANDWICHES.

1 Neuchatel cheese or cream cheese;
1 tablespoon butter;
1 cup ground walnuts; Cayenne pepper;
2 teaspoons sherry; Salt to taste.

Mix cheese with butter or a little cream; add other ingredients and spread as a canape on sandwich on rounds of bread.

—Mrs. F. G. L.

CHICKEN LIVER SANDWICHES.

These sandwiches are made of boiled chicken livers, smoothly mashed, and mixed with chopped olives and mayonnaise, and spread in the usual manner.

—Mrs. M. Saller.

GARNIETER LIPTANER. (Viennese Sandwich.)

Mix to a smooth paste the following :

¼ lb. Appetitseln;	1 tablespoon capers;
2 tablespoons sweet butter;	Big dash paprika.
1 Philadelphia cream cheese;	

Spread this on thinly-cut bread, with a lettuce leaf between

—Mrs. I. Rothstein.

THREE FILLINGS FOR SANDWICHES.

No. 1.—Place a lettuce leaf on a slice of buttered bread and sprinkle with grated store cheese. Cover with another piece of buttered bread and cut into any desired shape.

No. 2.—Mix an equal amount of chopped English walnuts and olives and for every half cupful of the mixture put in two tablespoons mayonnaise.

No. 3.—Two hard-boiled eggs, chopped and mixed with two tablespoons mayonnaise spread on a lettuce leaf.

OYSTER COCKTAIL.

No. 1.

1 pt. small oysters;	3 tablespoons vinegar;
1 lemon (juice);	Pinch salt;
¼ teaspoon Liebig's beef extract,	dissolved in 1 cup water;
1 cup catsup;	Worcestershire to taste.

Cover oysters with sauce, surrounding glass with ice.

—Mrs. Max Rothchild.

OYSTER COCKTAIL

No. 2.

½ pt. catsup;	1 tablespoon sherry;
½ teaspoon horseradish;	1 tablespoon lemon juice;
1 tablespoon Worcester;	¼ teaspoon beef extract.
4 drops tabasco;	

Mix above ingredients, dissolving extract with a very little hot water. Drain and chill oysters in glasses and add sauce just before serving.

—Mrs. J. S. Kaufman.

PREPARED CHEESE.

1 generous slice Roquefort cheese;	½ teaspoon paprika;
½ cream cheese;	1 teaspoon chopped chives;
1 piece sweet butter;	½ glass sherry.
8 drops tabasco sauce;	

Mix well. Will make enough for 7 or 8 persons.

—Mrs. Enoch Rauh.

MEMORANDUM

MEMORANDUM

SOUPS & GARNISHINGS

BARAMOOR SOUP.

1 qt. chicken broth; ½ tablespoon flour;
1 cup cream; 2 slices bread.
3 bay leaves;

Cut two slices of bread into bits one-half in. square; brown in oven, or fry until crisp; put a few with small pieces of chicken into plates and pour hot soup over. Serve at once.

BOUILLON.

1 soup bone; ¼ can tomatoes;
1 ox-tail; 3 ripe tomatoes;
Knuckle of veal; Salt;
10 whole pepper corns; Celery root;
1 whole onion; Parsley.
5 whole carrots;

If possible, cook day before using, allowing time to settle, and the grease to rise. Serve in cups. A fine, clear soup, enough to serve 10 or 12 people.

CAULIFLOWER SOUP.

2 cups cauliflower; 1 chicken;
1 tablespoon butter; 2 cups milk.
1 onion;

Boil cauliflower, picked into small pieces, in salt water, one-half hour; put that in three pints chicken broth in which an onion has been minced and cooked; add boiled milk; season with pepper; add little flour to thicken; then one tablespoon butter.

—Daisy H. Levy.

CRACKER BALLS FOR SOUP.

3 tablespoons hard goose-grease or butter, rubbed to a cream; add 2 eggs, some finely-chopped parsley, salt, ginger and nutmeg; add 5 rolled soda crackers; roll into balls and drop in boiling soup 5 minutes before serving.

—Mrs. G. E. Crone.

CHICKEN GUMBO.

1 chicken;	Boiled ham;
1 qt. okra;	Butter;
Vegetables;	½ can tomatoes;
1 tablespoon flour;	Seasoning.

Cut and wash chicken and put on to boil like soup, with as many vegetables as desired. When thoroughly cooked, remove and pick meat from chicken bones, and to this add a few slices of ham, cut fine. Fry the okra in butter in a separate pan; add flour and brown; then add the tomatoes; pour chicken stock in this and cook slowly until it thickens. Season with salt and pepper to taste, and serve with rice.

—Mrs. Ph. Hart, New Orleans.

CHICKEN SOUP WITH KNAEPFEN.

Boil a nice chicken, as for soup, with salt, pepper, carrot, onion, parsley and leek. When the fowl is tender, remove from stock, which strain, ready for the dumplings. Remove meat from chicken bones, using only white meat (unless more is required); chop it fine, season with salt and pepper, and a minced onion fried golden in the chicken fat; add with 1 beaten egg to the minced chicken, and mix well. Make a noodle dough (out of 1 cup flour; 2 eggs and 1 tablespoon water). Roll and cut into 2-inch squares; in center of each place a teaspoon of the prepared chicken; fold over in shape of triangles, pinching edges firmly together, and boil in the prepared chicken stock (with lid on) for 20 to 25 minutes. Serve 3 or 4 to a person in the soup plate.

—Mrs. M. A. Goodstone.

CLAM CREAM SOUP.

1 qt. clams;	1 qt. milk;
1 onion;	3 tablespoons flour;
1 stalk celery;	½ pt. cream;
3 tablespoons butter;	Pepper and salt.

Mix butter and flour well, and add boiling milk. Boil celery and onion in the clam liquor; strain into the milk, flour and butter; season; add cream and chopped clams. Boil up together.

CREAM OF SPINACH SOUP.

2 qts. spinach;	1 pt. cream;
Some good soup stock;	Cornstarch to thicken.

Cook spinach and mash through collander. Add to soup and boil; add cream, cornstarch, and season to taste.

—New York.

CREAM OF TOMATO SOUP.

1 pt. water;	8 whole cloves;
1 qt. canned tomatoes;	½ onion;
1 teaspoon sugar;	Parsley;

Boil 15 or 20 minutes, add 1 teaspoon soda and in a few minutes strain.

1 qt. milk;	Cayenne;
1 tablespoon cornstarch;	1 tablespoon butter.
Salt;	

Thicken the milk with cornstarch; add the salt, cayenne and butter, add to tomatoes, allowing the whole to become thoroughly heated.

CROUTONS.

Butter slices of stale bread; cut into 1-inch squares, and brown lightly in a quick oven. Serve with soup.

MAUL TASCHEN.

A little salt and pepper; 1 lb. beef, cooked and chopped fine;
1 egg; ½ piece bread, crumbed in.
Few sprays of finely chopped parsley;

Make a noodle dough; roll out thin, lay a teaspoonful in heaps on the dough; lap the dough over the heaps; cut out round with a pie cutter Boil in soup six minutes

—Mrs. Louis Schwarz.

MUSHROOM SOUP.

Mushrooms; 2 tablespoons flour;
1 onion; Cream;
2 tablespoons butter; Seasoning;
Parsley; Chicken consomme.

If dried mushrooms are used, boil soft, and cut into small pieces. Brown the flour golden in the butter; add grated onion, some parsley; fill out with chicken consomme; add a little cream, salt and pepper.

—Mrs. J. Black.

TOMATO PUREE.

1 qt. tomatoes; 1 small onion;
2 tablespoons butter; 1 tablespoon sugar;
1 qt. water; 1 tablespoon cornstarch.

Melt butter in frying pan and cook chopped onion until tender in it. Dissolve sugar and cornstarch in a little of tomato. Add a few cloves and cook one-half hour and strain.

VEAL BOUILLON.

1 lb. sugar; 1½ cups water;
6 lemons; 1 pt. veal stock.

Boil sugar and water five minutes; strain and skim; add the juice of lemons and the pint of veal stock. Freeze like a frappe. This is used in place of the iced bouillon.

—New York.

TOMATO BISQUE.

1 can tomatoes;	1 teaspoon butter;
½ onion;	1 qt. milk;
1 tablespoon flour;	1 tablespoon flour;
¼ teaspoon salt;	1 teaspoon butter;
Pepper;	Croutons.

Cook tomatoes with onion until soft; strain, place on stove and thicken with flour (dissolved in a little water), and put in salt, pepper and butter. Place milk on stove, and when it boils thicken with flour, same as tomatoes, and put in butter. When ready to serve, have a large cup of croutons (either toasted or fried) in soup tureen. Put in milk and pour tomatoes in slowly, stirring all the time. See that it is sufficiently seasoned before serving.

—L. M., New York.

SOUP STOCK.

1 shin of beef;	2 bay leaves;
5 qts. cold water;	1 sprig parsley;
1 onion;	12 cloves;
1 carrot;	1 stalk celery;
1 turnip;	1 tablespoon salt.

Lean, uncooked, juicy beef should form the basis of your soup. Wipe the meat well with a damp towel; now cut all the meat from the bones; place the bones in the bottom of a large kettle; lay the meat on top of them; add the water and stand the kettle on the back part of the range for an hour; then place it over a good fire. After about 30 minutes the scum of the meat will gather on the surface, and the water will begin to steam. Now place it over a more moderate fire, add 1 cup cold water, and skim off the scum. Now cover the kettle closely and let it simmer (not boil) for 4 hours; then add the vegetables and simmer 1 hour longer. Then strain the stock through a fine sieve; add the salt and stand at once in a cold place to cool. If you keep it in a warm place it will not make a nice jelly. When cold, take all the grease from the surface, and it is ready for use.

—Mrs. M. M. Fink.

TOMATO BOUILLON.

1 can tomatoes;	½ teaspoon beef extract;
1 sliced onion;	1 teaspoon salt;
1 pt. water;	Whites of 2 eggs;
1 bay leaf;	Little pepper.

Boil rapidly for five minutes all of the ingredients, excepting extract and eggs, and press through a collander. Add 1 pt. boiling water, the beef extract and slightly beaten whites of eggs. Return to fire and boil 5 minutes more; then strain through double cheese cloth, and you have 1 qt. clear, strong soup. Serve with bread fingers.

POTATO BREAD FOR SOUP.

4 large potatoes, boiled the day before using;	
2 heaping tablespoons fat;	Salt;
4 eggs;	Grated nutmeg, sufficient to flavor.

Stir the fat to cream; add the yolks of eggs; then the grated potatoes. Beat the whites of eggs to a stiff froth, and stir lightly with the mixture. Bake in a flat pan. When cold, cut in squares or cubes. Place in tureen and pour over it the hot soup, and serve.

—Lina Rosenbach.

WINE SOUP. (For 8 Persons.)

1 pt. wine;	4 eggs;
1 qt. water;	Few almonds;
Stick cinnamon;	Some sugar.
2 lemons;	

Boil one pint wine and one quart water for a few minutes. Add the juice of two lemons, then thicken with the yolks of four eggs. Frost the whites of the eggs and mix it with a few sweet almonds, and put this in the soup on a tablespoon, just as you would dumplings, while the soup is boiling. Then put on ice to cool. Add sugar according to taste.

—Mrs. Theo. Kaufman.

VEGETABLE SOUP—FOR A BUSY DAY.

Cover a knuckle of veal or beef with plenty of cold water. Let simmer slowly for 4 hours. Skim occasionally. Remove from fire and set in a cold place. When cold skim off any fat. Add salt and 1 can Campbell's vegetable soup. This will make 5 large dishes.

—Mrs. A. E. McLeod.

MEMORANDUM

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ANCHOVY SAUCE FOR FISH.

1 tablespoon butter;
1 cup milk;

1 tablespoon flour;
1 teaspoon anchovy paste.

Melt the butter, add flour, then the cup of milk. Boil all together, adding the anchovy paste last. Stir till thick and smooth, and serve with boiled or baked fish.

BAKED SHAD.

Shad;
1 cup bread crumbs;
1 tablespoon parsley;

Salt;
Pepper;
Butter (melted).

Clean and season fish, making dressing of one cup stale bread crumbs, chopped parsley, salt pepper and melted butter; stuff fish and sew shut. Then score one side of fish about two inches apart, and put slices of salt pork in each gash; put slices on bottom or dripper, placing fish on this; sprinkle freely with salt, pepper and flour. Bake in warm oven fifteen minutes to every pound of fish. Garnish with slices of lemon, olives, potato balls and parsley.

BAKED FISH IN TOMATO SAUCE.

1 tablespoon butter;
½ can tomatoes;
1 tablespoon flour;
1 egg;

Little chopped onion;
1 tablespoon Worcestershire;
Salt;
Celery salt.

Melt butter and brown the onion in it. Stir in flour and add tomatoes. Stew slowly until very soft; then add the well-beaten egg and seasoning. When your fish is about half baked, pour off almost all the liquor, and add this tomato sauce; then return to the oven and complete baking.

—Mrs. Jacob Sartorius, Atlanta, Ga.

Use blue fish, mackerel, large trout, shad or white fish. Rub the broiler with suet. A four-pound fish will take a half-hour, over a moderate fire. When done, sprinkle with salt and pepper and spread with butter. For broiling, the fish should be split down the back.

CRAB A LA CREOLE.

Crabs (live);	1 saltspoon sugar;
Salt;	1 tablespoon flour;
1 small onion;	1 tablespoon tomato catsup;
Pepper;	1 cup hot water;
1 tablespoon fresh butter;	1 can tomatoes.
Cayenne pepper;	

Boil the crabs in salt water until they are red; then remove them from the fire, carefully pick out the meat and set it aside. In a saucepan brown the onion in the butter; stir in the flour, add the hot water and the tomatoes; season; add the sugar and catsup. Boil the mixture until it thickens. Then add the crab meat and let it cook for a few minutes. Line a platter with slices of toast bread and pour the mixture over.

CREAM SAUCE FOR FISH.

1 cup of the water in which fish has been boiled;	
1 cup cream;	Parsley;
Flour;	Butter;
1 lemon;	Capers.
3 eggs;	

Beat the yolks of eggs in a small bowl; add a little of the cup of fish water and half the cream; also juice of lemon. Put butter in pan, melt, add flour and the remaining fishwater. Remove from fire and stir into contents of bowl of eggs, etc. If too thick, add more cream. Put all back on stove and stir until creamy. Stir constantly to prevent curdling. Remove from fire; add chopped parsley and capers. (Very fine.)

—Mrs. B. Benswanger.

CLAM FRITTERS.

Take raw clams, chop fine and make a batter with juice and equal quantity of sweet milk, 4 eggs to each pint of liquid, and flour sufficient to stiffen. Fry like other fritters.

—Mrs. B. P.

FISH CUTLET.

1 lb. cold boiled fish;	Cayenne pepper;
2 teaspoons lemon juice;	1 cup milk;
1 saltspoon salt;	¼ cup flour;
1 tablespoon minced parsley;	1 tablespoon butter.

Scald the milk; thicken with flour and butter, and cook until smooth. Add other ingredients, mincing the fish finely. When cool, mold into small cutlets, dip in beaten egg, then in bread crumbs, and fry in deep, boiling fat.

FISH PUDDING.

1½ lbs. fish (cod, salmon or halibut);	
4 eggs;	
2 cups cream;	Chopped parsley;
6 soda crackers;	Pepper and salt to taste.

Boil fish. When cold, shred it. Soak soda crackers and press them; mix with fish; add eggs, parsley and plenty of seasoning. Butter mold well; steam from 3 to 4 hours. Serve with cream sauce.

FISH WITH SPINACH.

1½ lbs. halibut;	1 wine glass sherry;
Spinach;	Grated American cheese.
Cream sauce;	

Prepare spinach as for vegetable. Use cream instead of soup stock; add seasoning. Mix well and boil up together. Boil halibut, shred it and add sufficient cream sauce to make it like creamed fish. Add mustard and sherry. Line bottom of pudding dish with spinach; add the fish, and cover top with thick layer of grated American cheese. Brown in hot oven.

—Mrs. Sol Kaufman, N. Y.

FISH WITH MUSHROOM SAUCE.

Cook fish, as usual, with vegetables and seasoning. Sauce:

1 tablespoon butter;
2 tablespoons flour;
2 cups fish sauce;
Juice of 1½ lemons;

Yolks of 5 eggs;
1 can mushrooms, chopped fine;
Sauce of mushrooms.

—E. F. W.

FILLED FISH.

A lake salmon or pike, weighing 4 lbs., should be well cleaned, but not cut open. Run your finger between the meat of fish and skin, but leave the head on, and draw the skin off, leaving the head attached to the skin. Take all meat from the bone, and be careful to get all bones out of meat. Chop the meat fine and boil; then add one large slice of bread which has been previously soaked in water; 1 handful blanched almonds, chopped; some chopped parsley; pepper, ginger, salt, and a very small grated onion. Mix together with 4 eggs, and refill the skin of fish. Have your fish kettle ready, containing boiling water in which you have put salt, a dash of vinegar and 2 carrots, cut up. Place the fish carefully in the kettle and boil about 40 minutes. Care must be used in lifting, also, so as not to break the fish.

Sauce for Filled Fish.

To make the sauce, add 1 cup milk and yolks of 3 eggs to some of the water in which the fish was boiled. Season to taste, and serve cold.

—Mrs. M. Saller.

FISH SAUCE.

4 eggs (yolks);
2 tablespoons flour;
Butter, large piece;

4 tablespoons sour cream;
½ lemon.

Mix above ingredients; add as much as desired of the water that the fish was boiled in, and let boil.

—Mrs. H. M. Lipman.

FRIED HALIBUT.

Wash and salt the fish and place on ice; then wipe thoroughly dry; dip in flour and shake off; then dip in beaten egg. For frying, use olive oil, not deep enough to swim the fish, but bottom of skillet must be well covered. The oil should boil thoroughly before fish is put in. Brown both sides and lift carefully to a paper that will absorb the oil. Place on a second heated platter before serving, and garnish.

—Mrs. Josiah Cohen.

FISH RING.

2 lbs. halibut or red salmon;	1 teaspoon salt;
3 cups water;	Paprika;
$\frac{3}{4}$ cup vinegar;	Whole pepper;
1 onion;	Bay leaves.
1 lemon;	

Put water with above ingredients and boil fifteen minutes. Add fish and cook until tender, then remove fish. Dissolve $\frac{1}{2}$ box gelatine in some of the liquor and boil down the rest. Strain and add dissolved gelatine. Put some of the liquor in a ring mold; then add the fish in small pieces; then the remaining liquor. Let stand over night. Garnish with olives and hard-boiled eggs. This dish is very nice served with shredded celery and mayonnaise; or, cucumber salad, in the center of the ring.

—Mrs. Morris S. Wertheimer.

FRIED SMELTS.

Make a slight opening at the gills; draw them between the thumb and finger, beginning at the tail. This will press out all the inside. Dip in beaten egg and bread crumbs. Fry in very hot cottolene; drain, dust with salt, and serve smoking hot with tartar sauce. A person who has once fried smelts in cottolene will never use anything else.

—Mrs. M. M. Fink.

FISH WITH CHOPPED DRESSING.

Fish;	Celery and parsley;
1 cup vinegar;	1 clove of garlic;
1 onion;	Salt.

To the above add sufficient water in which to boil the fish.

Sauce as follows :

2 hard-boiled eggs;	1 onion;
2 raw eggs;	1 bunch parsley;
Lump butter;	Capers;
½ teaspoon mustard;	Catsup;
Salt and pepper;	Salad dressing.
4 good-sized pickles;	

Rub together the yolks of raw and boiled eggs, adding butter the size of a walnut, the mustard and seasoning to taste. Chop fine the pickles, onion, parsley and whites of boiled eggs. Add a few capers, 1 cup of catsup and 1 cup of salad dressing, and mix the whole mass together, to be served with the boiled fish.

KRAUTER SAUCE FOR FISH.

3 to 4 chopped sardellen;	2 tablespoons capers;
2 salt pickles, chopped;	1 teaspoon Worcestershire sauce;
2 hard-boiled eggs;	3 tablespoons chopped parsley.
1 tablespoon onion juice;	

Mix with stiff mayonnaise and let stand several hours.

—Mrs. Gus. Kaufman.

SHAD IN JELLY.

2 qts. water;	1 doz. whole peppers;
Salt;	Parsley;
1 cup vinegar;	A few cloves;
3 bay leaves;	2 onions.

Thoroughly clean fish; cut in slices about an inch thick, and lay in cold water for about 2 hours. Boil all the ingredients in the water for a short time, then add the fish and boil for 15 minutes longer. Remove from liquor and arrange on a deep platter. Strain the liquor and thicken with potato meal or add gelatine to stiffen; pour over the fish and let stand until set. This is served cold, and either plain or with vinegar and oil.

—Mrs. S. S. Loeb.

SALMON WITH LEMON SAUCE.

Cook fish (in one piece) in salt water. Add a little vinegar, allspice, bay leaf, onion, carrot and celery. When tender, remove fish and strain off gravy.

Lemon Sauce.

Rub to a cream :

Slice of butter;	Capers;
Yolks of 3 eggs;	Seedless raisins;
1 tablespoon flour;	
Sugar and lemon juice (enough to make sweet and sour .	

Put this mixture in a double boiler and cook until thick. Pour over fish, and garnish with sprigs of parsley and slices of lemon.

—Mrs. Charles Dreifus.

LOBSTER CUTLETS.

No. 1.

2 cups chopped lobster;	1 cup thick white sauce;
½ teaspoon salt;	Cayenne pepper;
1 teaspoon lemon juice;	Nutmeg;
1 egg (yolk);	Chopped parsley.

Mix ingredients together. When cold, shape, dip in egg and bread crumbs and fry.

LOBSTER CUTLETS.

No. 2.

4 lbs. boiled lobster;	Mace;
½ cup cream;	Salt;
1 tablespoon cottolene;	Pepper;
1 tablespoon flour;	1 tablespoon chopped parsley.
Yolks of 3 eggs;	

Mix the flour, cottolene, cream and egg yolk together and let come to a boiling point, but on no account, allow it to boil. Add this and seasoning to the lobster meat, and then place all on a dish to cool. When cold, mold with hands into cutlets and dip first in egg and then in bread crumbs, and fry in hot cottolene a light brown. Place a small claw in the end of each cutlet, and serve the instant they come from the skillet.

—Mrs. M. M. Fink.

SHRIMP SAUCE TO USE WITH FISH.

2 tablespoons melted butter;	Paprika;
1½ tablespoons flour;	Salt;
½ pt. soup stock;	Anchovy paste.
A little French mustard;	

Add one-half lobster, cut fine, and some shrimps, and pour over boiled fish.

—N. Y.

SHAD ROE A LA POULETTE.

1 pair roes;	1 egg;
1 oz. butter;	1 gill cream;
1 tablespoon vinegar;	½ teaspoon flour;
Lemon juice;	Parsley.
Slice lemon;	

Simmer for half an hour the roes in water slightly salted and containing the vinegar and a slice of lemon. In a separate pan melt an ounce butter and add juice of half a lemon. Beat yolk of egg with the cream, with half teaspoon flour rubbed smooth. Whisk this gently into the warm butter. Keep quite warm until it thickens; (boiling will curdle). Pour over shad roes and strew top with chopped parsley, and serve.

—Mrs. E. F. B., Philadelphia.

STUFFED LOBSTER.

Lobster;	1 tablespoon flour;
½ can mushrooms;	2 tablespoons bread crumbs;
2 tablespoons butter;	1 cup sweet cream;
3 hard-boiled eggs;	1 tablespoon salt.

Remove lobster meat and cut in small pieces, taking care to preserve shells in splitting the boiled lobster. Melt butter; add flour; cook well, and before browning, add cream, mushrooms (chopped fine), and yolks of eggs, and bread crumbs and salt. Add to this quantity, two cups lobster meat, and cook for five minutes; then refill the shells; cover tops with the whites of hard-boiled eggs, chopped fine. Spread with melted butter, and bake a dark brown.

—Mrs. A. D. F.

SHELL FISH A LA CREOLE.

To a pint of crab or lobster meat, shrimps or scallops, add 1 pt. boiled rice and sufficient rich tomato sauce to cover all. Season highly with cayenne, salt and a little grated onion. 1 canned tomato soup, undiluted, is an excellent tomato sauce, and is always ready. May be served in ramekins or patty shells, or on toast.

—Helen K. Lieberman, Atlanta, Ga.

STEWED CRABS.

6 live, hard-shelled crabs;	3 tablespoons canned tomatoes;
1 tablespoon butter;	Salt and paprika to taste.
1 tablespoon flour;	

Take crabs, boil and remove shell; clean thoroughly; cut body in halves and crack claws. Put butter in saucepan and when hot add flour; stir until yellow. Add tomato, crabs, and water enough to cover. Season, and cook 15 minutes.

—N. Y.

PLANKED SHAD.

This is the very best way of cooking shad: The plank should be 3 inches thick, 2 feet long, 1½ feet wide, and of well-seasoned hickory or oak. Pine or soft wood gives the fish a woody taste. Scale a fine shad, split it down the back, clean it, wash well and wipe dry. Dredge it with salt and pepper, place the plank before a clear fire to get very hot. Then spread the shad open and nail it skin next the hot plank with tacks. Put it before the fire with the large end down. In a few minutes turn the board so that the other end will be down. To tell when it is done pierce it with a fork. If the flesh be flakey it is done. Spread with butter and serve on the plank, or draw the tacks carefully and slide the shad into a hot dish.

STUFFED SMELTS.

Large smelts;	Chopped parsley;
1 heaping teaspoon butter;	Paprika;
Bread;	Worcestershire sauce;
Onion;	1 egg.

Take smelts, clean and open for stuffing, season and let lay for two hours. Then add following stuffing: Butter (grate a little onion with it when hot); stir in some raw chopped fish; stir until cooked. Add bread which has been soaked and squeezed, remove from fire, add seasoning and egg; mix and stuff each fish and fasten with a toothpick. Dip each fish in cream, then in flour, place in well buttered pan, put flakes of butter on top and bake.

—N. Y.

VEGETABLE FISH SAUCE.

Beans;	Mushrooms;
Carrots;	Catsup;
Parsley;	Red Pepper;
Peppers;	Flour;
Celery;	Butter;
Onion;	Soup stock.
Tomatoes;	

Cut all vegetables fine, such as beans, green peppers, carrots, celery, parsley, and a little onion. Either fresh or canned tomatoes may be used, and same with mushrooms; add a little catsup and red pepper and boil slowly in a little water for three hours. Lastly, brown some flour in butter, add stock to thin out, and add the vegetables. This is served separately as accompaniment to a halibut ring or any boiled fish.

—Mrs. Sol. Kaufman, New York.

MEMORANDUM

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ENTREES



CALF'S BRAIN PATTIES.

Soak brains in warm water; wash them in cold water. Tie loosely in a cloth, cover with boiling water, to which 1 tablespoon vinegar is added. Boil $\frac{1}{2}$ hour. Remove them and throw them into cold water. When cold cut in small pieces.

CAVIAR EGG ENTREE BASKETS.

Eggs; 1 lemon.
1 can caviar;

Take as many eggs as are required, allowing one-half egg for each person. Boil the eggs hard, cut in half lengthwise, take out yolk carefully. Cut each yolk in half, put in egg bowl and in the other side one spoon caviar. Cut lemon in round, thin slices, and use this for the handle. Serve on rye bread, toast or a round cracker.

—Mrs. M. M. Kann.

CLAM FARCI.

1 tablespoon butter;	Nutmeg;
1 tablespoon flour;	1 tablespoon chopped parsley;
1 cup milk;	Yolks of 3 eggs;
1 tablespoon salt;	2 cups boiled clams;
Cayenne pepper or paprika;	Bread crumbs.

Put a tablespoon of butter into a saucepan; when it bubbles add the flour. Cook the mixture, but do not allow it to get brown. Slowly add the milk and stir until it is smooth. Remove the pan from the fire, add the salt, a dash of pepper, a little nutmeg, the parsley, the hard-boiled yolks of eggs, mashed fine, and lastly the boiled clams, which have been chopped very fine. Fill ramekins with the mixture. Cover each with bread crumbs and put a small lump of butter on each.

CHICKEN LIVER TIMBALES.

4 or 5 chicken livers (raw); 1 tablespoon cracker dust;
½ pt. cream; Butter (size of an egg.)
2 eggs;

Press chicken livers through colander; add salt and pepper to taste; cream eggs, cracker dust and butter. Butter timbale molds and fill three-quarters full, put in pan of water in oven twenty-five minutes. Serve with cream sauce, and with asparagus, if so desired.

—N. Y.

CHICKEN AND MUSHROOM TIMBALES.

Chicken; Asparagus tips;
Veal bone; Button mushrooms;
Seasoning; Pimentos.
Lemon juice;

The day before required make a good stock of an old hen and a few knuckles of veal. Season to taste. Let it simmer about five hours, but do not boil down too much. Next morning remove all fat, and add lemon to flavor.

Test consistency of the jelly before serving in timbale moulds. Fill individual moulds with diced meat of chicken, the tips of canned asparagus, and button-mushrooms cut in half; also some thinly sliced pimentos. Fill about two-thirds full and pour over the liquid aspic. Place in refrigerator until firm and cold. Remove from molds when ready to serve, cover with a good mayonnaise and decorate with truffles or pimentos cut into rings.

—Mrs. A. M. Hast.

CHICKEN PATTIES.

1 cooked chicken; 2 tablespoons flour;
1 can mushrooms; 1 pt. cream;
Yolks of 2 eggs; Seasoning.
2 tablespoons butter;

Cut white meat of the chicken into dice and mix with the mushrooms. Make a cream sauce of the butter, flour, cream, and when thickened add the chicken and mushrooms, and just before taking from the stove the yolks of eggs, and season well. Fill in cases and serve.

—Bessie Cohen, Cleveland.

DEVEILED CRABS.

12 crabs;	½ pt. cream;
Salt;	Lump butter;
Red pepper;	Flour;
2 hard-boiled eggs;	Paprika;
1 tablespoon chopped parsley;	Worcestershire sauce;
Bread crumbs;	Onion juice.

Boil 12 live crabs for about 20 minutes, adding salt and red pepper to boiling water. Make a rich cream sauce with half pt. cream, small lump of butter and flour enough to thicken. Add to the crab meat, salt paprika and Worcestershire sauce to taste, also grated hard-boiled eggs, and the chopped parsley (onion juice may be used or omitted); and lastly the cream sauce. The mixture should be creamy, so add more sauce if necessary. Heap this generously into shells and cover lightly with bread crumbs and small piece of butter, and brown in hot oven 10 to 15 minutes.

—Mrs. A. M. Hast.

EGG TIMBALES.

Tongue, or mushrooms; eggs; butter. Butter timbale moulds and sprinkle with chopped tongue or mushrooms. Drop in each mould an egg and a little piece of butter; set moulds in pan of water in the oven until eggs are set. Serve on toast, with either a cream or tomato sauce.

—Mrs. A. H. New, New York.

FRICASSE OF LOBSTER.

1 cup lobster meat;	Pinch red pepper;
½ can peas;	½ teaspoon salt;
2 tablespoons butter;	1 teaspoon lemon juice;
2 tablespoons flour.	1 teaspoon chopped parsley.
1 cup cream;	

Stir butter and flour smooth like paste, then add cream, salt, pepper, lemon juice and parsley, and let boil. Then add the lobster, which has already been cooked and cut into dice, and let boil a few minutes. Before serving add the peas. Serve on toast, in the shell or in ramekins.

—Mrs. Nathan Liebshutz, Cleveland.

POULETTE SAUCE.

1 tablespoon butter; $\frac{1}{2}$ cup chopped mushrooms;
1 heaping tablespoon flour; Season with a little nutmeg.
1 cup warm milk;

Add chopped brains, and serve in pattie shells.

FROGLEGS A LA MERRILL.

$\frac{1}{2}$ lb. fresh froglegs (cut at each joint);
1 tablespoon butter; Salt;
1 wineglass sherry or Madeira; Red pepper;
3 eggs; $\frac{1}{2}$ pt. cream.
2 finely-chopped mushrooms;

Put froglegs in pan with butter, pepper and salt, and let cook five minutes, add wine and mushrooms; cook 3 minutes more. Then beat yolks of eggs with cream; pour into pan with froglegs. Shuffle gently until sauce thickens. Serve very hot.

—Mrs. Sol. Kaufman, New York.

LOBSTER A LA NEWBURG.

2 eggs; 1 tablespoon butter;
1 pt. cream or milk; $\frac{1}{2}$ glass sherry;
1 teaspoon flour; $\frac{1}{4}$ cup brandy;
Lobster; Salt and pepper.

Boil and pick your lobster and cut into pieces. Then prepare a sauce with above ingredients; cook it thoroughly and pour over the lobster.

—Mrs. M. Saller.

OYSTERS A LA NEWBURG.

1 qt. oysters, strained; $\frac{1}{2}$ can truffles;
1 tablespoon butter; 4 eggs (yolks);
1 wineglass sherry; $\frac{1}{2}$ pt. cream.
1 can mushrooms;

Season oysters and heat with butter and sherry. Cook in their liquor for five minutes mushrooms cut in half and truffles cut small. Add to oysters. Beat eggs, add cream, put into the mixture and heat. Serve on toast or in ramekins.

—Mrs. M. Kingsbacher.

MUSHROOMS UNDER BELLS.

Saute mushrooms in 1 tablespoon butter to the pound; add salt, pepper and 1 cup cream. Cover and simmer slowly for 10 minutes. Put slices of toast on dishes; cover with mushrooms, pour the sauce over. Put on the bells, set in oven 15 minutes. Serve without removing bells.

—N. Y.

OYSTERS A LA RICHELIEU.

40 oysters (large size);	Juice of $\frac{1}{2}$ lemon;
Oyster juice;	1 pt. thick cream;
2 ounces butter;	Grated nutmeg;
Yolks of 4 eggs;	Paprika;
1 full tablespoon flour;	Salt and white pepper to taste.

Boil oysters in juice for five minutes. Take out oysters and cut in half. Rub butter and eggs to a cream. Add flour and all seasonings. Add cream and oysters, and one pint of oyster liquor. Put all together in double boiler and stir constantly until thick. Put into ramekins, sprinkle with bread crumbs and small pieces of butter. Bake in oven for 5 minutes and serve at once. This will serve eight persons.

—Mrs. Charles Dreifus.

SARDINE ENTREE.

Sardines;	Salt;
Slices of bread;	Pepper;
American cheese;	Worcestershire sauce.
Parsley;	

Take long slices of bread a finger-length, and width of a sardine. Drop bread in boiling fat until brown. Take out and place on brown paper. When cold, place on dish; on top of each slice put a sardine. Then mix some grated American cheese and chopped parsley. Season with salt, pepper and Worcestershire sauce. Cover each sardine with a good quantity of the mixture and bake in oven. Serve at once.

—New York.

MEMORANDUM

Béarnaise Sauce.

Chopp some shallots (or young Onions) very fine, boil it down in some Tarragon Vinegar about $1\frac{1}{2}$ Cup, vinegar + water $\frac{1}{2}$ + $\frac{1}{2}$.
boil down $\frac{1}{3}$, when reduced take from fire + let cool. Have $3\frac{1}{2}$ yolks of raw Eggs + butter the size of an Egg melted not hot. Beat the vinegar + water with the Eggs, then add the butter slowly, to the thickness of Mayonnaise, strain + add chopped Parsley + herbs + season to taste.

MEMORANDUM

MEATS

STEAK (Hungarian Style).

Porterhouse steak;	Green peppers;
Salt and pepper;	1 cup soup stock;
Onions;	$\frac{3}{4}$ cup tomato catsup.
Lemon;	

Take a thick steak, season well with salt and pepper, place in Dutch oven or heavy iron frying pan. Cover top of steak with sliced onions, then layer of lemon sliced very thin (seeds extracted); and on top of this a layer of finely-cut green peppers, which have been previously soaked in water an hour before using. Over all pour soup stock and catsup (mixed). Bake in oven, without covering, 20 to 30 minutes. Serve with onions, lemon and peppers on top of steak, the remainder served in bowl.

—Mrs. Leon Wertheimer.

BEEF STEAK WITH PALE ALE.

When steak is served put a small piece of butter on it, and over all pour half a glass of ale, kneading the steak until a delicious gravy is obtained. This recipe is from a well-known grille room in England, where steaks are served to perfection.

—Anon.

FILLET MIGNON.

Have tender fillet two or three inches thick. Before using dip in olive oil, season and broil from 10 to 15 minutes. Serve with Bernaise sauce.

—Mrs. L. B.

STUFFED STEAK.

1 slice of round steak cut thin; fill it with turkey dressing, then tie the steak together or roll it. Steam 2 hours 15 or 20 minutes before serving; put it in a pan, sprinkle with flour and pieces of butter; put in a baking or broiling oven until brown.

ENGLISH BEEFSTEAK PIE.

Raw steak, cut into pieces; boiled potatoes, sliced; hard-boiled eggs, chopped; salt, pepper and ginger—a pinch. Make a good pie crust. Take a deep pudding dish and line the sides with the crust (none on the bottom). Then put in alternately a layer of steak, potatoes and eggs. Season well. Make two layers of each, sprinkle a little water over top, then cover with pie crust. Bake one hour. The gravy within is delicious.

MUTTON PASTIES (English).

Prepare exactly the same as the Beefsteak Pie, using mutton or lamb instead. These are not made in a pie, but individual.

—Mrs. Josiah Cohen.

VIRGINIA STEAK.

1 round steak;
Seasoning;
Flour;

Fat;
Onion;
Hot water.

Cut a thin steak into pieces sufficient to serve one to a person. Dip these in flour and fry brown in fat, in which some sliced onion has been fried. The onions should be removed from fat when former is slightly browned. Sufficient boiling water is used in which to boil the fried steak and onions for about two hours. This makes a nice stew, with a delicious brown gravy, if properly seasoned and too much water has not been used.

—Mrs. A. Leo Weil.

VEAL RAGOUT.

Cold veal, chopped;	1 tablespoon butter;
1 cup stock;	1 tablespoon flour;
1 cup mushrooms, chopped;	Seasoning.
2 tablespoons catsup;	

Brown flour in butter, add stock when boiling; add other ingredients and stew gently ten minutes.

PAPRIKA SCHNITZEL.

Veal;	Pepper;
1 cup sour cream;	Paprika.
Salt;	

Veal chops or slices from the round. Dust with salt and pepper and fry in butter for about 15 minutes. Pour into the pan the cup of sour cream, season generously with paprika and finish cooking until sauce is smooth and thick. Paprika chicken can be prepared same way.

—Mrs. D. S.

VEAL BIRDS ON TOAST.

5 veal chops;	½ cup milk;
3 tablespoons bread crumbs;	1 can peas.
1 egg;	

Cut out the round part of the chop, pound until thin, spread with the following mixture: The meat off the chop minced and seasoned with salt and pepper, the bread crumbs and the egg mixed. Fasten with toothpicks, dip in flour which has been seasoned with salt and pepper, and fry a golden brown. Add the milk and let boil 3 minutes. Remove the birds and put on round pieces of toast dipped in the gravy. Remove the toothpicks. Serve on a platter with peas.

—Mrs. Joseph Klopfer, Dayton, Ohio.

BARBECUED LAMB.

Piece of lamb;	Cayenne pepper;
Mustard;	½ cup vinegar;
Worcester sauce;	Salt.

Put lamb in oven with a little water, use a little pepper, mustard, vinegar, Worcester sauce and salt. Baste the meat well with the sauce.

—Macon, Ga.

BOEUF A LA MODE.

5 lbs. rump roast;	Red pepper;
Salt;	Marrow;
Bay leaves;	1 cup vinegar.
1 onion;	

Season roast, with onion, salt, pepper and bay leaves. Put over this as much marrow as you can possibly get, add to it vinegar; let it stand covered in cool place for several days. When ready for use, steam slowly for about three hours without adding water.

—Macon, Ga.

CANELON OF BEEF.

2 lbs. round steak;	Nutmeg;
1 tablespoon Worcester;	1 teaspoon salt;
1 egg;	½ cup bread.

Grind round steak; add a grating of nutmeg, Worcester sauce, salt, a few grains of pepper, a beaten egg; add also bread, crust removed, softened in cold water and wrung dry in a cloth. Mix all thoroughly and shape into a roll. Bake about half an hour, basting often with butter, melted in hot water.

LAMB FILLETS AU PARMESAN, BROILED.

2 lbs. lamb cutlets;	2 tablespoons Parmesan cheese;
2 tablespoons fine crumbs;	Salt and pepper.

Cut meat into six fillets and dip in melted butter; dust with seasoning; roll in the crumbs and cheese and broil for 10 minutes, turning often.

DELICIOUS POT ROAST.

Meat;	Pepper;
Onion;	Flour;
½ green pepper;	½ can tomatoes;
1 carrot;	1 can mushrooms.
Salt;	

Take a nice piece of rump or shoulder, brown in butter or fat. When brown add small onion, the half of green pepper, a little flour, a carrot, salt and pepper, and the tomatoes. Let cook slowly until tender, strain gravy and add a can of strained mushrooms.

—Mrs. Jonathan A. Perley.

SWEET AND SOUR MEAT.

Put three or four lbs of shoulder in a deep bowl, covered with vinegar, a little salt, a few cloves, a sliced onion and a slice of lemon. Allow this to stand two days. Then boil until tender, adding to the mixture a little brown sugar, a few ginger snaps dipped in vinegar to thicken the gravy, and one-half cup of raisins.

—Mrs. Abe J. De Roy.

POT ROAST VEAL.

Stewing veal;	4 onions;
Beef fat;	2 slices rye bread;
½ teaspoon paprika;	Salt.

Cut stewing veal in pieces. Put beef, chicken or goose fat in kettle (add a little salt to fat to prevent meat from sticking.) Fry the pieces until brown, then add hot water enough to stew the meat, without having to add any more. Stew slowly over a covered fire. When half tender add salt, and paprika, the onions, sliced thick, and if desired use rye bread to thicken gravy instead of flour. A very good addition is to pare even sized potatoes and lay on top of meat three-quarters of an hour before serving. Turn the potatoes as they brown.

—Mrs. M. D. Kaufman.

HOME-MADE CORNED BEEF.

4 lbs. brisket;	1 teaspoon ginger;
1 teaspoon saltpetre;	1 tablespoon brown sugar;
Whole peppers;	1 cup salt.

Remove the bones from a piece of brisket. Rub the spices well into the meat and cover with water, placing a plate and sufficient weight to hold meat under the water. Ready for boiling after 10 days.

—Mrs. Herman Hirsch.

CASSEROLE OF RICE AND MEAT.

1 cup rice;	Pepper;
3 cups cold cooked meat;	1 egg;
1 teaspoon chopped onion;	1 saltspoon celery salt;
Salt;	2 teaspoons bread crumbs;

Boil 1 cup of rice until tender. Chop fine 3 cups cold cooked meat; add 1 teaspoon chopped onion, a pinch of salt and pepper, 1 egg, 1 saltspoon of celery salt and 2 teaspoons bread crumbs. If you have any soup stock on hand, add sufficient to moisten well. Butter a mould, line with rice $\frac{1}{2}$ inch thick, put in meat, then cover with rice. Cover closely and steam 45 minutes. Serve with brown gravy or tomato sauce.

—Mrs. A. Kingsbacher.

DEVEILED KIDNEYS.

4 lamb kidneys;	$\frac{1}{4}$ teaspoon salt;
2 tablespoons butter;	$\frac{1}{2}$ teaspoon curry or paprika;
1 teaspoon Worcestershire sauce;	2 tablespoons claret.
1 teaspoon mustard;	

Soak kidneys 1 hour in ice water, scald and cut into thin slices. Place butter in a pan; when hot add the kidneys and all ingredients except wine. Cook five minutes; add claret and serve.

—Mrs. A. J. A.

SOUFFLE OF HAM.

$\frac{3}{4}$ cup macaroni;	2 eggs;
1 cup boiled ham;	1 cup milk.

Cook macaroni, broken into inch lengths, in rapidly boiling salt water till tender; drain and rinse in plenty of cold water. Butter a baking dish and put macaroni into it, alternately with the ham, chopped fine. Sprinkle each layer with grated Parmesan cheese. Beat eggs and add milk, then pour over the mixture and bake till a custard is formed.

FRESH TONGUE.

Boil a fresh tongue in salted water until tender, and skin it carefully, and serve with following sauce: 1 cup bouillon; 1 wineglass sherry; pinch cayenne; $\frac{1}{2}$ glass tart jelly. All mixed well together.

—Detroit.

VEAL LOAF.

Chop 2 lbs. veal and 1-3 pound of ham or bacon very fine and mix with $\frac{1}{2}$ teaspoon black pepper; 1 of salt; 1 of onion juice; 1 of summer savory; a pinch of allspice and $\frac{1}{2}$ cup fine bread or cracker crumbs. When well stirred in add 2 eggs, beaten together till light; 2 tablespoons of cream, and 1 teaspoon melted butter. Press into a mold previously wet in cold water, and turn out carefully on to a flat baking pan. Bake an hour in a moderate oven, basting frequently. Serve on a hot platter, garnished with watercress and stewed cauliflower.

CHOP SUEY.

1 lb. young pork, cut into small slices;
Livers, gizzards and hearts of 2 chickens, sliced;
2 stalks celery; $\frac{1}{2}$ teaspoon salt;
 $\frac{1}{2}$ oz. green ginger root; $\frac{1}{2}$ teaspoon black pepper;
4 oz. olive oil; $\frac{1}{2}$ teaspoon red pepper;
2 tablespoons vinegar; $\frac{1}{2}$ teaspoon cinnamon;
 $\frac{1}{2}$ cup boiling water; Cloves to taste;
1 teaspoon Worcestershire sauce; Small can mushrooms;
 $\frac{1}{2}$ cup Chinese bean sprouts (if possible);
1 small can peas; 1 small can asparagus tips.
1 small can string beans;

Put 4 ounces olive oil in a frying pan over the fire, and when hot add meat, celery and ginger root. As soon as lightly colored, add vinegar, Worcestershire sauce, water, salt, pepper, cinnamon, cloves. When pork and giblets are almost tender, add vegetables (any one of which can be omitted). Cook a little more; drain off superfluous juice; add 1 teaspoon Chinese brown "se yu" sauce and serve with boiled rice.

MOCK DUCK.

Parboil a round steak. Make a stuffing as for duck. Season same with sage and onions; spread generously over the steak; roll up and tie securely, and roast in oven for $\frac{1}{2}$ hour.

—Mrs. R. R.

Before broiling a steak, cover both sides liberally with olive oil, and season steak after broiling.

—Chef Hotel Schenley.

When roasting meat in an open pan wet a clean white muslin cloth and lay over the top of the meat. It will keep from getting hard and does not require basting so often, and the meat is much nicer.

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To Serve with Meat and Poultry

ASPIC.

Take any strong, well seasoned soup stock, which has been boiled with a number of bones, (causing the stock to jell when cold.) When strained, add 2 tablespoons vinegar, some sherry and $\frac{1}{4}$ box gelatine. When cold, stir into the jelly, to clarify it, the partially-beaten whites of 2 eggs, adding the crushed egg shells. Place it on the fire and stir until it boils, then strain through a double cloth.

—Mrs. S. B. Goldsmit.

CALF'S FOOT JELLY.

4 calf's feet;	1 pt. white wine;
1 gal. water;	6 eggs;
Rind of 1 lemon;	Sugar.
Juice of 1 lemon.	

Boil the calf's feet, water and lemon rind. Strain off the fat and add the wine. When cold, add sugar, juice of lemon and beaten whites of eggs. Boil 15 minutes longer. Strain through a bag and put in molds and serve cold.

—Mrs. J. Prince, Cleveland.

CHESTNUT DRESSING.

1 pt. large nuts;	Pepper;
1 cup bread crumbs;	Butter.
Salt;	

Boil tender and mash the nuts and season with salt and pepper. Add a lump butter and mix lightly but thoroughly, with a large cupful dry bread crumbs. The latter prevents the dressing from getting soggy. This is sufficient to stuff a 10-pound turkey.

—Mrs. M. Saller.

BAKED APPLES TO SERVE WITH MEAT.

Wash and core tart apples, then fill with equal parts of crumbs and mushrooms. Season with catsup or fine herbs, as preferred. Put a bit of butter on top of each apple, add a little water to the baking pan and bake until tender.

CREOLE SAUCE.

2 tomatoes;	1 tablespoon Worcestershire sauce;
$\frac{3}{4}$ teaspoon cayenne pepper;	1 tablespoon onions;
1 oz. butter;	1 tablespoon parsley.

Chop tomatoes, onion and parsley very fine and boil together for 15 minutes, (all ingredients mixed in). Strain and serve cold, or if served hot add a little flour to thicken. Nice with meats, hot or cold.

—Mrs. Ph. Hart, New Orleans.

ORANGE COMPOTE.

Peel and slice each orange into three round pieces. Make a syrup of sugar and water, flavored with vanilla. Add oranges and boil until tender. Cool, and serve with meat or poultry.

—Mrs. E. A. Cohen.

QUINCE CHEESE.

1 lb. quinces to $\frac{3}{4}$ lb. sugar. Boil until soft, the quinces cut into pieces, and pass same through a sieve. Boil sugar and quinces in above proportion for a good half hour; then pour into fancy forms and allow to cool. Splendid to serve with meat or poultry.

—Mrs. J. Black, 20 Fifth St.

SAUCE ALLEMANDE.

2 oz. butter;	2 bay leaves;
2 oz. flour;	3 cloves;
1 pt. stock;	Thyme;
Salt;	2 wineglasses cream;
Pepper;	1 wineglass sherry;
1 clove garlic;	Juice of lemon.

Melt butter and mix with flour. Add stock, pepper, salt, garlic, bay leaves, cloves, and a little thyme. After boiling 15 minutes strain, pour in cream and sherry, boil 15 minutes longer, add lemon and serve.

SAUCE FOR BROILED CHICKEN.

1 tablespoon sweet butter; 3 eggs (separate);
Flour; 1 cup cream.

Melt the butter and add flour, which brown to a deep yellow (as that is to be the color of the sauce). Add yolks of eggs, mixed with a little cold water. Set this on a plate on the ice. Add the cream (well beaten) by the spoonful, meanwhile stirring continuously, and whites of eggs last. Chicken must be hot, and this cold sauce put over it just before serving.

—N. Y.

TOMATO SAUCE.

No. 1.

1 pt. tomatoes; 3 cloves;
1 slice onion; 2 tablespoons butter;
1 cup water; 1 heaping tablespoon flour.

Place in a saucepan the tomatoes with water, onion and cloves, and boil 10 minutes. Melt butter, add a heaping tablespoon flour; pour this into the tomatoes, boil for 10 minutes longer and strain.

TOMATO SAUCE.

No. 2.

Whole peppers (a few); Red onion medium sized;
Knob of celery; 3 cloves;
Butter; 3 cups tomatoes;
1 tablespoon flour (scant); 1 carrot;
3 tablespoons sour cream. 1 bay leaf;

Stick cloves into onion and roast it. Put in saucepan, tomatoes, carrot, bay leaf, pepper and celery, and let simmer down to one-half. Rub a good-sized piece of butter with flour and thicken sauce. Strain and add either sweet or sour cream.

For Spanish omelet add cooked shredded green peppers and mushrooms; also chicken livers.

—Mrs. Leon Wertheimer.

BARLEY AND PRUNES.

1 cup barley;
½ lb. prunes;
Meat;

1 tablespoon vinegar;
Salt.

Place a small piece of fat brisket with sufficient water to cover, and boil. Skim and add barley and cook until barley is partly tender, then add the prunes and boil again, slowly for 2 hours, adding some salt and the vinegar, but use care in stirring, so the prunes may remain whole. This dish makes a nice accompaniment to a pot roast. An old German dish.

—Mrs. Ph. Silverman.

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POULTRY

BROWN CHICKEN FRICASSEE.

Cut up chicken in usual way and fry until tender and brown. Dredge a little flour into the gravy and brown. Add a pint of boiling water, a small onion (minced), a quart of potatoes and small bunch of parsley. Simmer gently until tender, and serve with rice. The rice may be cooked with the stew.

—Carrie B. Goodrich.

BOILED CHICKEN PUDDING.

Chicken;	Salt;
4 eggs;	Pepper;
½ lb. mushrooms;	Paprika;
Butter;	1 pt. cream.

Boil chicken soft and chop fine, with the mushrooms. Beat egg yolks and large piece butter, then add chicken and mushroom seasoning, the beaten whites and cream. Place in well-greased form and steam 1½ hours. Sauce—1 cup sweet cream; ½ cup mushroom sauce, and a few chopped truffles.

RECHAUFFE OF DUCK.

1 cup chopped duck meat;	½ cup gravy left from roast duck;
2 tablespoons tomato catsup;	¼ teaspoon salt;
¼ cup grape or currant jelly;	Dash of pepper;
2 tablespoons butter;	6 or 8 cloves.
1 teaspoon cornstarch;	Olives.

Heat gravy, catsup, jelly; cream butter with cornstarch; add salt, pepper, and stir into hot liquid; let boil once, then simmer gently 25 minutes. Add olives, stoned, cut into slices, and chopped duck meat; let heat without cooking 5 or 6 minutes, then serve.

BONED TURKEY.

1 turkey of 10-12 pounds;	4 eggs;
2 large smoked tongues;	2 large celery knobs;
2 cups cracker meal;	1 teaspoon ground white pepper;
2 large cloves;	Garlic;
1 medium onion;	2 level teaspoons sugar.

To bone the fowl, use a small sharp saw and open down the back, beginning to saw from back of neck down. Open the turkey flat on a meat board, and carefully remove the meat and skin intact from the bones with care and perseverance; all bones will leave the meat and even second joints, legs and wings can be freed of bones. Make a stuffing of the above ingredients, using every bit of tongues and omit salt as the tongues are salted. Stuff the fowl closely with the mixture, filling legs, wings and all, and sew the turkey shut. Season outside of turkey and roast in oven same as any fowl, placing parsley and onion in the water of pan. Roast slowly and not too long as only outer meat is raw. When roasted place it on its side and press slightly by covering with a small board weighted on either end. It will then slice beautifully.

(Tongues ground and celery, garlic and onions chopped fine.)

—Mrs. Sam. Gallinger.

ROAST TURKEY WITH OYSTER STUFFING.

Turkey weighing 8 or 10 lbs.;	1 lemon;
1 loaf stale bread;	2 roots celery;
1 qt. oysters;	$\frac{1}{4}$ lb. butter.

Crumble bread until fine, season with salt and pepper. Add oysters, setting liquor aside; the peel of the lemon cut in small pieces and the juice; celery cut fine and the butter. Stir until thoroughly mixed, then stuff turkey. Baste frequently. It will take at least 2 hours. Use oyster liquor for basting, placing the liquor in a pan in the oven. Add chopped giblets and liver to the gravy.

STEAMED SPRING CHICKEN.

Cut chicken in half. Put very large piece butter in pan and when hot put in chicken, seasoned with salt and pepper. Cover pan and add small quantity of hot water from time to time, when chicken is brown. As soon as chicken is tender, remove lid and let fry. Before serving, put flour and a little water in pan to thicken gravy.

—Mrs. James Spandau.

CHICKEN A LA CASSAROLE.

Chicken (young); Potatoes (small ball);
Butter; 1 wineglass sherry wine;
Vegetables (peas, carrots, etc.); 1 wineglass catsup.

Cut chicken in pieces; add bits fresh butter; cover with water; after 1 hour on top of stove, put in oven. Half hour before finished, add vegetables; last, the potatoes; then the sherry wine and catsup, and season with salt, red pepper and a little ginger. May serve in casserole.

—Mrs. I. W. Frank.

CREAM CHICKEN.

1 chicken; 3 tablespoons flour;
1 pt. cream; 1 can mushrooms.
2 tablespoons butter;

Boil chicken until tender, and cut in dice; skim the stock (which should be about 1 qt.); when cold, strain. Heat the strained stock and add the cream while hot. Mix the butter, melted, with flour, and add to creamed stock, making a cream sauce. Stir this into the chicken, having added the mushroom. Season the sauce to taste, and serve either in patty shells or over toast. If the chicken is nice and fat, do not use butter.

—Mrs. Wm. Teplansky, Canton, Ohio.

MEMORANDUM

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VEGETABLES



BOILED CAULIFLOWER.

Separate and boil cauliflower; dress with a good cream sauce; place in individual shells, sprinkle with grated cheese on top, and bake in a moderate oven. Very good.

BAKED EGG PLANT.

1 egg plant;	1 tablespoon butter;
Pepper;	2 eggs;
White bread;	Cracker crumbs.
Salt;	

Boil egg plant whole until tender. Scrape out pulp carefully, so as not to break the shell. Mix with piece of soaked bread; add seasoning, the eggs and butter, and a few crumbs. Refill shells of egg plant and sprinkle with crumbs and bits of butter and a little water. Bake in hot oven for 20 minutes.

—Miss A. S.

BAKED TOMATOES WITH CHICKEN STUFFING.

Tomatoes;	Salt;
Boiled chicken or veal;	Pepper;
1 egg;	Sage;
½ cup bread crumbs;	Onion.
Butter;	

Remove pulp from selected tomatoes through small opening at the top, and drain in a sieve. For stuffing, chop chicken fine, or use equal parts of veal and fowl; add beaten egg, bread crumbs, a little butter, the spices and seasoning, and moisten with some of the tomato juice. Stuff tomatoes with mixture and bake for ½ hour in a moderate oven. May be served on a lettuce leaf.

—Anon.

CARROT TIMBALES.

4 carrots (large); 1 teaspoon salt;
2 eggs; 1 saltspoon pepper.
1 tablespoon heavy cream;

Scrape and cut in pieces the carrots, and boil in soup stock until tender; then mash through collander. Beat the eggs, cream, salt and pepper and mix the carrots in this. Butter the timbale molds, fill $\frac{3}{4}$ full, and stand same in hot water. Boil 25 minutes, and serve with cream sauce, and if you wish, surround with green peas. Nice to serve with birds or chicken.

—N. York.

CHEESED POTATOES.

8 large potatoes; 1 egg (yolk);
4 oz. grated cheese; Butter, the size of an egg.
 $\frac{1}{2}$ cup cream;

Boil potatoes; beat all ingredients together; form into croquettes and bake until golden brown.

—Mrs. Abe J. DeRoy.

CHESTNUT VEGETABLE.

1 lb. chestnuts; 1 cup sugar;
1 cup soup stock; Butter, size of walnut.

Peel and blanch chestnuts. Then boil very slowly in water until about half done; drain off any remaining water and add stock and sugar. Let this simmer until it is soft, adding butter.

CORN FRITTERS.

1 cup corn; Salt;
4 eggs; Pepper.
6 soda crackers;

Grate the corn; add 6 rolled soda crackers; then the beaten yolks of 4 eggs, and salt and pepper to taste. Fry in cakes size of an egg in hot fat.

—Mrs. M. D. Kaufman.

CORN OYSTERS.

1 doz. ears corn; 4 tablespoons flour;
½ doz. eggs; Salt.

Fry in boiling butter, heated as for oysters. Canned corn can be used as well.

CORN FRITTERS.

10 ears corn; ¼ cup milk;
3 yolks eggs; Salt and pepper to taste.
½ cup flour;

Cut kernells of corn through the center and scrape meat out with back of knife; mix the rest of the ingredients with it and last, 3 whites of eggs, beaten to froth. Bake on griddle.

—Mrs. Louis Schwarz.

CORN PUDDING.

Fresh or canned corn; 1 tablespoon butter;
2 eggs; Seasoning;
2 cups milk; Flour (a little).

Use finely-chopped can corn, or fresh, scraped from the cob. Make a batter of these ingredients and bake slowly in a buttered baking dish.

CRUMBED SWEET POTATOES.

Sweet potatoes (boiled); Pepper;
Salt; Sugar;
Butter; Bread crumbs.

Dice the cold boiled sweet potatoes, and place in layers in a buttered baking dish, seasoning each layer with salt, pepper and sugar and bits of butter; cover its top layer with buttered crumbs. Bake in moderate oven $\frac{3}{4}$ hour.

CREAMED CUCUMBERS.

Pare and slice cucumbers a little thicker than for salad. Boil 15 minutes in salt water and serve with a thickened cream sauce of milk and egg yolks, and seasoned to taste.

—Helen K. Lieberman, Atlanta, Ga.

EGG PLANT PUDDING.

1 egg plant (medium sized); 3 eggs;
½ cup bread; Pepper.
Salt;

Peel and cut egg plant and soak in salt water for ½ hour. Then boil soft and mash; add soaked bread, egg yolks and seasoning. Beat whites stiff and mix in last. Bake in buttered pudding dish, for 20 minutes.

—H. K. L.

FILLED CABBAGE.

1½ lbs. round steak; 1 tablespoon raw rice;
½ lb. veal; Small pieces of bread, well soaked;
2 eggs; Pepper and salt to taste.

Grind meat and mix together with eggs, soaked bread, rice and seasoning. Scald 1 doz. nice large cabbage leaves; fill each one with meat and roll. Strain 1 can tomatoes and add to it a little water. Place the filled leaves in and boil for 2 hours. Thicken with browned flour.

—Mrs. M. Gusky.

FRIED SWEET PEPPERS.

Peppers; eggs; salt. Remove all seeds from peppers, which cut into thin rings and fry in butter, covering for about 10 minutes. Then mix as many eggs as desired and scramble all together, adding seasoning.

—Mrs. L. H.

LENTIL CUTLETS.

Soak and cook 1 cup lentils; 3 grated onions; 1 teaspoon thyme. Enough bread crumbs to make stiff mixture. Shape, dip in egg and bread crumbs and fry in deep fat. Lima or navy beans can be used in place of lentils.

PEPPERS STUFFED WITH OYSTERS.

6 green pepers (large); 1 teaspoon butter;
1 pt. oysters; Cracker crumbs;
1 cup milk; 1 or more teaspoons flour.
¼ teaspoon salt;

Cut top off peppers and clean all of the inside out, and stand in cold salt water. Make a cream sauce of milk; put it on stove and boil; then thicken with flour mixed in a little water until smooth. It should be the consistency of cream. Drop in butter and salt and a wee bit of pepper. Drain water all off peppers and wash in fresh, cold water. Place in buttered baking dish, and fill. First a little cracker crumbs, then oysters, then cream sauce, cracker crumbs, oysters and sauce until pepper is full. Place top of pepper on it and put in oven (moderate oven) for about 20 minutes or half an hour. Serve as an entree or a vegetable.

—L. M., New York.

POTATO FARCI.

Select even-sized potatoes, pare and cut off tops; hollow out centers and fill with chopped meats of any kind, properly seasoned. Set in a pan in hot oven and bake until done. When served, add a spoonful of good gravy to each potato.

POTATO NOODLES.

6 large potatoes, cooked soft; Pinch Salt.
2 eggs;

Mash potatoes and mix with eggs and salt. Add enough flour to roll out. Cut like wide noodles. Drop into boiling water and cook for 15 minutes. Drain and serve with bread crumbs browned in butter and sprinkled over top .

—Mrs. C. Sunstien.

POTATO PUFFS.

Potatoes; 2 eggs; milk; flour; salt. Take mashed potatoes and stir into them the eggs, well beaten; beat together very light. Then add a little milk, salt, and just enough flour to roll into balls. Cook as doughnuts; drop into boiling fat just before serving.

Mashed potatoes left over from the day before can be used.

—Della Mayer Lesser.

POTATOES WITH CHEESE SAUCE.

Potatoes;	Flour;
$\frac{1}{4}$ lb cheese;	Salt.
1 cup milk;	

Melt $\frac{1}{4}$ lb. cheese (any hard cheese); add 1 cup milk (hot); thicken with a little flour. Boil and mash potatoes; add salt, and form into balls and serve the cheese sauce over them; or use small new potatoes boiled and left whole. Fine!

—Helen K. Lieberman, Atlanta, Ga.

ITALIAN RICE.

Have ready $\frac{1}{2}$ cup freshly cooked rice. Put into a stew-pan 1 tablespoon each butter and flour. Rub together until blended; add 1 cup grated cheese; $1\frac{1}{2}$ cups hot water and a pinch of annotto. Stir rapidly and when perfectly smooth spread this sauce over the rice, spread on a shallow serving dish. Sprinkle finely grated cheese over the whole and serve hot with a garnish.

SCALLOPED POTATOES.

1 large tablespoon butter;	Pepper;
1 large tablespoon flour;	Nutmeg;
1 qt. milk;	$\frac{1}{2}$ lemon;
Salt;	1 tablespoon grated onion.

Melt the butter; stir in flour; then add milk and other ingredients. Let boil until it thickens; then add juice of $\frac{1}{2}$ lemon, pour the mixture over cold boiled potatoes which have been cut in dice and bake in oven $\frac{1}{2}$ hour.

—Delmonico's, New York.

SOUTHERN SWEET POTATOES.

2 lbs. sweet potatoes; 1 cup brown sugar.
2 cups water;

Peel and slice potatoes which have been parboiled. Put in buttered pudding dish. Pour over syrup made of water and sugar. Dot with pits of butter and bake in a moderate oven.

—Carrie B. Goodrich.

SPAGHETTI AND MEAT BALLS.

10c. worth hamburger steak; 4 sprigs parsley;
1 egg; Salt;
2 tablespoons bread crumbs; Pepper.
1 onion;

This mixture is rolled into small balls. In the meantime, a sauce must have been prepared after the following recipe: 1 can tomatoes; 1 green pepper; 1 onion; 2 bay leaves; 1 pt. water; 1 tablespoon butter; salt; pepper. Extract seeds from peppers. These ingredients boil together for 1 hour, after which they are pressed through a colander and this must boil up once more. Then add butter and seasoning. Into this sauce the meat balls are placed, and in it they are permitted to boil gently for 40 minutes. They are then served with spaghetti, which has been prepared after the following fashion: 1 lb. spaghetti; 2 qts. water; 1 tablespoon salt. Boil spaghetti in the water for 20 minutes. After it has been thoroughly drained, pour over it the tomato sauce, in which the meat balls were boiled, and serve the combination very hot, with a liberal supply of grated Roman cheese on the side.

—Mrs. William Klee.

SWEET POTATOES—O'BRIEN.

6 sweet potatoes; 3 green peppers. Parboil large sweet potatoes and remove all seeds from the peppers; put potatoes, cut in dice shape, and cut up peppers in small pieces; fry a dark brown, season with salt and pepper to taste.

—Mrs. Jacob Adolph.

STUFFED EGG PLANT.

Egg plant;	Mushrooms;
Onion;	Cream dressing;
3 hard-boiled eggs;	Bread crumbs;
Red pepper;	Sweet breads;
Salt;	Sherry .

Scoop out the egg plant and place pulp in salt water for $1\frac{1}{2}$ hours. Then drain and boil tender. Mix with the chopped eggs, onion, seasoning and mushrooms (sweetbreads are a nice addition) to taste. Mix all this with a nice, smooth cream dressing, and refill the shell of plant. Sprinkle with bread crumbs and brown in oven, allowing sufficient time to thoroughly heat the shell, or the mixture will take on a raw taste. Sherry is optional, but improves the dish. Never use tin utensils for an egg plant.

—Mrs. A. Leo Weil.

STUFFED PEPPERS.

Sweet peppers;	Onion juice;
Chicken or veal;	Salt;
Bread crumbs;	Pepper.

Cut a slice from the stem end of peppers, remove seeds and parboil 15 minutes; fill with equal parts cold chicken or veal and softened bread crumbs; season with onion juice, salt and pepper; cover with buttered bread crumbs and bake 10 minutes. Serve on toast with a brown gravy.

TOMATOES—CORN-STUFFED.

For corn custard in tomatoes, scoop out the centers of a half a dozen apple-shaped tomatoes, drain them and fill with the following mixture: Beat 2 eggs slightly; add a cup of cold boiled corn cut from the ear, a tablespoon of melted butter, a tablespoon of flour rubbed smooth in a little milk, salt and pepper. Bake in a moderate oven for about 15 minutes, or until the custard is firm.

STUFFED TOMATOES.

6 tomatoes (medium size);	Tomato pulp;
2 tablespoons butter;	Salt;
½ cup chopped chicken or veal;	Pepper;
½ cup bread crumbs;	1 egg.
½ tablespoon chopped onion.	

Wipe and remove thin slice from stem end of tomatoes; take out seeds and pulp; sprinkle inside with salt; invert and let stand ½ hour. Cook 5 minutes, butter, finely-chopped onion; add finely chopped cooked chicken or veal, stale bread crumbs, tomato pulp, and salt and pepper to taste. Cook 5 minutes; then add 1 egg, slightly beaten, and cook 1 minute, and refill tomatoes with mixture; place in buttered pan, sprinkle with buttered cracker crumbs and bake 20 minutes in hot oven.

TOMATOES AND EGGS.

Hollow out tomatoes; break into each a whole egg; sprinkle with seasoning; set them in a pan containing a little water, and bake 40 minutes. Serve each on toast with cream sauce poured over.

—Mrs. Julian Boehm.

YELLOW BEANS IN CREAM.

1 cup sour cream;	A little vinegar, sugar and salt.
2 eggs;	

Clean and break the beans and boil them. Beat the cream with the eggs; add the vinegar, sugar and salt. Pour over the beans and let it boil a minute. Serve cold.

—Mrs. Jos. Prince, Cleveland.

SWEET POTATO AND ALMOND CROQUETTES.

Bake ½ peck sweet potatoes; remove the pulp and put through sieve. To each 2 cups, add scant teaspoon salt; 2 tablespoons butter; 1 beaten egg; 3 tablespoons chopped, blanched almonds, and enough hot milk or cream to make a paste of a good handling consistency. Form into shape, egg and crumb, and fry in deep fat.

—H. S. K.

HOW TO COOK RICE.

2 qts. water;
1 cup rice;

1 tablespoon salt.

Put the water into a very large pot and put salt in it. When it is boiling hard take a spoon and stir it so that water keeps circling. Drop a little rice in at a time, so that the water keeps boiling and moving in a circle around the kettle. This rice is cooked in 20 minutes. Drain water off and serve.

—Miss L. M., New York.

MEMORANDUM

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Salads & Dressings

ARTICHOKES A LA RUSSE.

Fond artichoke;

Can of macedoine.

Make a base of the artichoke; place on top either a slice of tomato or onion; then, on top of that, macedoine and caviar; pour over all French dressing.

—Mrs. Jacob Kaufman.

ANCHOVY SALAD.

Anchovies;

Olive oil;

Hard-boiled egg;

Parsley;

Beets;

Paprika;

Vinegar;

Take as many anchovies as desired; bone and clean them; dress with plenty olive oil, pepper, salt, vinegar and paprika. Add chopped hard-boiled eggs, parsley and beets. Serve on lettuce leaves.

—N. Y.

ASPARAGUS IN TOMATO BORDER.

Can tomatoes;

Asparagus tips;

Gelatine;

Mayonnaise.

Make a tomato jelly with canned tomatoes, by boiling and straining the tomatoes and adding sufficient dissolved gelatine to hold same together. Pour into a border or ring mold, and set away to form. Turn mold on a large flat chop plate, and fill center with asparagus tips, canned, or cooked and chilled. Put mayonnaise on top just as the salad is about to be served. Any kind of garnish is nice with this, and any other salad or relish may be used to fill the tomato ring.

CAULIFLOWER SALAD.

Stew the cauliflower till tender, after separating into flowerets and after chilling, head into hollowed-out tomatoes. Place each tomato on a plate of lettuce leaves and cover with mayonnaise or French dressing just before serving.

COMBINATION SALAD.

3 large tomatoes; 6 stalks celery;
1 large Bermuda onion; 2 green sweet peppers.

Cut tomatoes into large dice; slice, onion thin; dice celery and peppers (being careful to remove seeds); pour good French dressing over all; mix and allow to stand for several hours before serving in bed of lettuce leaves.

CRAB MEAT GLACE.

1pt. crab meat; Celery salt;
1 cup boiled rice; Pepper;
1 can tomatoes; 1 tablespoon gelatine.
½ grated onion;

Stew tomatoes soft and strain; have rice boiled very soft and crab meat shredded; mix above, adding gelatine and seasoning and mould into individual forms. Serve with following dressing, boiled; 1 cup milk; 2 teaspoons cornstarch; yolk of 1 egg; 1 teaspoon butter; lemon or vinegar to taste; when cooled, add ¼ cup chopped nuts, ¼ cup chopped olives and a small quantity of chopped parsley.

—Mrs. F. G. K.

CREAM CHEESE SALAD.

½ cup finely chopped olives; 1 large Philadelphia cream cheese;

Mix these together with a little butter and cream if necessary and form into tiny balls; roll each ball in finely chopped parsley and serve three or four on a lettuce leaf with mayonnaise.

CUCUMBER SALAD.

3 cucumbers;	½ teaspoon onion, grated;
1 cup water;	1 teaspoon vinegar;
1 pinch celery salt;	Salt (a little).
Dash of cayenne;	

Boil the sliced cucumbers till tender enough to pass through a wire strainer; to this puree add the water; heat and dissolve a little gelatine with this mixture; add the seasonings and turn into a ring mould; when unmoulded fill the center with cubes of tomato and serve with mayonnaise.

FILLED BREAD.

1 loaf bread;	1 doz. small vinegar pickles;
½ lb. tongue or ham;	1 doz. olives;
¼ lb. Swiss cheese;	½ lb. sweet butter.
3 hard boiled eggs;	

Chop ingredients fine; cream butter and add. Hollow out loaf of bread; fill in with mixture; wrap loaf in damp cloth and place in ice box over night. Slice and serve on lettuce leaves.

—New York.

JELLIED CHICKEN.

1 chicken;	Bay leaf;
1 tablespoon gelatine;	Salt;
½ cup cold water;	Pepper;
Juice ½ lemon;	Celery.
Onions;	

Boil chicken, with all spices in the broth, until it is perfectly tender; then remove the chicken and boil down broth until one pint, then add the gelatine, which has been dissolved in ½ cup cold water, and juice of ½ lemon. Pick the chicken into small pieces, and half fill individual cups with the meat; then fill up with the broth and strain and set on ice to jell. When ready to serve remove from cups to a lettuce leaf. Good with or without a mayonnaise.

—Sophia T. Fleishman.

FROZEN CHEESE SALAD.

1 cream cheese;
¼ cup cream;

Paprika, salt, lemon juice, to taste.

Rub well together and put in fancy mold; pack in ice and salt until stiff. Cut in slices and serve on lettuce, with French dressing.

—Mrs. Jacob Kaufmann.

HERRING SALAD.

1 good sized apple;
2 large onions;
1 lemon;
¼ cup chopped walnuts;
1 tablespoon sugar.

1 doz. Holland herring (milchner);
½ teaspoon ground pepper;
2 large dill pickles;
1½ pts. cider vinegar;
½ doz. whole pepper and allspice;

Soak herring 24 hours, remove skin and bone and dice these and other ingredients; add milchner well chopped and sugar to the vinegar, and mix and add all together.

—Miss Goldsmith.

MIXED SALAD.

Chicory salad as a foundation; place on top a large sized slice of tomato; on that an ice cold poached egg; then a dab of chili sauce; cover with French dressing (made of three tablespoons of oil, one of vinegar, salt and pepper and well stirred); around the salad arrange macedoine mixed with French dressing.

LEFT-OVER SALAD.

6 small onions;
1 carrot;

1 pt. peas.

Boil above ingredients; cut up 4 cold boiled potatoes; cut the carrot into dice. Mix with onions and peas. Cover with cream sauce. Garnish with sliced eggs. Set on ice until ready to serve.

—Miss Maltinsky.

OYSTER SALAD.

3 hard boiled eggs;	1 pt. oysters;
½ lb. boiled fish;	3 stalks celery;
1 boiled potato;	3 pickles.

Cut all ingredients into small pieces; flake the fish and serve as desired with mayonnaise dressing.

POTATO SALAD.

1 large bunch parsley;	Salt;
2 small green onions;	Pepper;
Radishes (a few);	Paprika;
1 doz. potatoes;	Vinegar;
Mayonnaise;	Olive oil.
Celery;	

Chop to a powder the parsley, onions and celery; boil tender the potatoes, pare and cut into slices while hot, and add first ingredients, also salt, pepper and paprika to taste; also add finely cut celery. Pour heated vinegar over this and also some fine olive oil, and mix well with two silver forks. Then add sufficient mayonnaise to make the salad look yellow. Serve on lettuce and garnish with hard boiled eggs and hearts of lettuce. Delicious.

—Mrs. G. E. Crone.

RUSSIAN SALAD.

Potatoes;	Pecans;
Celery;	Cream dressing.
Eggs (hard boiled);	

Take equal quantities of cold boiled potatoes, cut in ½ in. cubes; celery, pecans, whites of the eggs and mix with cream dressing; place on lettuce leaves with grated yolks of eggs on top.

SALAD PIQUANTE.

¼ cup chopped olives;	2 tablespoons chopped pimentos.
1 small Philadelphia cream cheese;	

Rub cheese with a little butter, till smooth; mix in olives and pimentos and roll into very small balls; roll these in very finely chopped parsley and serve 3 or 4 in a nest of lettuce hearts with mayonnaise.

TOMATO ASPIC SALAD.

1 can tomatoes;	3 hard boiled eggs;
½ cup finely cut boiled ham;	Salt;
1 cup water;	Paprika.
½ cup peanuts;	

Boil tomatoes until soft enough to mash through a wire strainer; add water and use this mixture hot to dissolve a sufficient amount of gelatine; season rather highly with salt and paprika and mix in the other ingredients when the gelatine is beginning to form; when ready to serve unmould on lettuce leaves and serve with mayonnaise. Fine.

—Helen K. Lieberman, Atlanta, Ga.

TOMATO JELLY.

¾ box Knox gelatine (scant);	1 bay leaf;
¾ cup water (cold);	2 cloves;
1 can tomatoes;	Pinch of cayenne pepper;
½ Onion;	Salt (pinch);
1 stalk celery;	Sugar (pinch).
2 tablespoons vinegar;	

Soften gelatine 5 minutes in the water; cook all other ingredients except vinegar 10 minutes, then add gelatine and vinegar; stir until dissolved, then pass through fine sieve to keep seeds back. Pour in mould and put on ice; when stiff turn out, garnish with lettuce and pour mayonnaise dressing over it.

—Mrs. Nathan Liebshutz, Cleveland.

WALDORF SALAD.

Apples (tart);	Celery;
Walnuts;	Cream dressing.

Use equal parts apples in cubes, walnuts and celery and mix with a cream dressing and arrange in nests on lettuce leaves.

—Mrs. Meyer Fink.

WITH THE SALAD COURSE.

Stuffed olives chopped fine, mixed with a cream cheese and made into balls or shaped into a loaf to be served with a cheese knife, form a delicious accompaniment to the salad course.

SALAD DRESSING.

That witty divine, Sydney Smith, wrote the following directions for a salad dressing, which those who have tried praise highly:

Two boiled potatoes strained through a kitchen sieve,
Softness and smoothness to the salad give;
Of mordant mustard take a single spoon—
Distrust the condiment that bites too soon;
Yet deem it not, thou man of taste, a fault
To add a double quantity of salt.
Four times the spoon with oil of Lucca crown,
And twice with vinegar procured from town;
True taste requires it, and your poet begs
The pounded yellow of two hard-boiled eggs.
Let onion's atoms lurk within the bowl,
And, scarce suspected, animate the whole;
And lastly, in the favored compound toss
A magic spoonful of anchovy sauce.
Oh, great and glorious! Oh, herbaceous meat!
'Twould tempt the dying anchorite to eat.
Back to the world he'd turn his weary soul
And plunge his fingers in the salad bowl.

MAYONNAISE DRESSING.

2 hard boiled eggs, (yolks);	Cayenne pepper;
2 raw eggs, (yolks);	$\frac{3}{4}$ cup oil;
$\frac{1}{2}$ cup butter;	1-3 cup vinegar;
1 teaspoon mustard;	Juice of lemon.
1 teaspoon salt;	

Put yolks hard eggs through sieve; add salt, mustard and cayenne pepper; cream butter, and yolks raw eggs and then the hard boiled mixture; have oil, vinegar and lemon in 3 different cups; add 1 teaspoon oil, then 1 teaspoon lemon juice, vinegar, oil, lemon juice and vinegar until used up. Beat with Dover egg beater when making dressing, and when stirring it stir one way. Keep tasting to see that it doesn't get too sour.

—Miss Belle Mayer, Bradford, Pa.

BOILED SALAD DRESSING.

4 eggs (yolks);
½ cup butter;
1 teaspoon mustard;

4 tablespoons vinegar;
Salt and pepper to taste.

Mix eggs and butter thoroughly; scald mustard with a little hot water; put all in a double boiler, stirring until thick; beat until cold; before using thin with ½ cup of cream and juice of ½ lemon.

—Mrs. H. M. Lipman.

CREAM SALAD DRESSING.

1 cup weak vinegar;
2 teaspoons flour;
2 teaspoons mustard;
2 parts whipped cream to 1 part salad dressing;

1 egg;
1 teaspoon salt;
1 teaspoon sugar;

Mix all dry ingredients with vinegar; pour slowly over the beaten egg and cook in double boiler until thick and smooth; stand away to cool; when using, mix in the proportion of 1 part dressing to 2 parts cream. This dressing is especially good for fruit salads.

—Mrs. John X. Smith, Watertown, N. Y.

FROZEN CREAM CHEESE.

Jar of red Bar-le-duc;
½ pt. whipped cream.

Small Philadelphia cream cheese;

Mix together; have mould wet with cold water; put in the mixture and pack in ice and salt for 3 hours. Serve with crackers with the salad course.

—New York.

MAYONNAISE DRESSING.

4 eggs (yolks);
8 tablespoons olive oil;
4 tablespoons vinegar;
2 teaspoons sugar;

1 teaspoon salt;
2 teaspoons mustard;
½ cup sweet cream.

To the yolks of eggs add four spoons of oil and vinegar; then boil. Stir until it thickens, remove from fire, continue stirring until it cools. Then slowly add four more spoons of oil and the other ingredients.

—Mrs. M. Kingsbacher.

MEMORANDUM

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Puddings Pies & Pastries

FATHER'S RECIPE.

By Frederick Moxon.

We hear a lot of mother's cakes
And sister's lemon pie;
Of gingerbread that gran'ma makes,
And auntie's doughnuts,—my!
But father's got a recipe
He says beats all the rest;
And when it's mixed O.K., says he,
It suits his palate best.

Some lie-abed-till-nine-o'clock,
Some breakfast-up-to-ten;
A shirt-sleeve-stroll-around-the-block,
A shave, a pipe, and then
A pile of Colored Supplements,
With frequent dozings off—
Those are the chief ingredients
Of father's Sunday loaf.

ALMOND PUDDING.

Bake a three-layer rich gold cake. Put sliced peaches between first and second layer. Frost second layer and put on it macaroons and almonds. Frost the third layer. To be eaten cold with brandy sauce.

—Mrs. Samuel G. Rosenstock.

APPLE DUMPLINGS.

Peel and core apples; fill with gooseberry preserves, or grated apples, raisins and almonds. Roll apples in sugar, then in a thin pie crust and bake slowly. Icing: 1 cup sugar; $\frac{1}{2}$ cup water; 1 egg. Boil sugar and water and stir into the beaten white of the egg. Pour over apples and eat with cream.

—Mrs. Herman Cerf.

APPLE STRUDEL.

2 or 3 cups flour;
1 cup butter or fat;

Apples peeled and sliced small.

Mix flour with water and knead into a loose flabby dough. Place dough in center, pull and spread thin as tissue paper until it covers the table. Spread the apples all over the dough, then sprinkle with cinnamon, sugar, raisins and hot butter or fat. Take one end of cloth and roll the dough until it meets the other end. Like a jelly roll. Cut in small pieces, put in oven and bake until brown. Serve plain or with cream.

BOILED PUDDING.

$\frac{1}{4}$ lb butter;
1 large cup bread crumbs;
6 tablespoons sugar;
1 small wine glass rum;
1 wine glass white wine;
1 cup milk;

4 eggs (whites to froth);
 $\frac{1}{2}$ lemon (juice and rind);
 $\frac{1}{2}$ teaspoon cloves;
Citron, almonds and raisins chopped fine;
Vanilla essence.

Boil in pudding form $1\frac{1}{2}$ hours. Very fine.

—New York.

BREAD PUDDING.

1qt. milk;
4 eggs;
1 cup sugar;

Butter, size of an egg;
1 cup bread crumbs.

Rub yolks, sugar and butter to a cream; stir in milk gradually; add bread crumbs; beat thoroughly; pour into mold; sprinkle with cinnamon; bake for 1 hour until brown; take out, cover with meringue made from the whites; bake for a few minutes; serve with rich cream.

BROWN BETTY.

Apples, sugar, cinnamon, bread crumbs, butter. A layer of apples, one of bread crumbs, brown sugar and cinnamon and melted butter until pan is filled. Bake for two hours and serve with Fairy sauce.

—Mrs. Sig. S. Klein.

CABINET PUDDING.

10c candied cherries;	1 doz. macaroons;
1 cup chopped almonds;	7 eggs;
1 tumbler claret wine;	2 tablespoons gelatine.

Put claret on to boil; stir yolks of eggs; sugar to taste; soak gelatine in cold water; add all ingredients to wine, beaten whites last. Pour over dish lined with macaroons, cherries and almonds. Serve with whipped cream.

—Mrs. Edward M. Lazarus.

CHERRY PUDDING.

4 cups of flour;	2 eggs;
1 cup of sugar;	1 teaspoon of Baking powder.
2 cups milk;	

Beat eggs and sugar together, add milk; then cherries and last flour and baking powder; place in a steamer or close boiler and steam for 2 hours. Serve with Fairy butter.

Fairy Butter—1 cup butter; 2 cups powdered sugar. Beat until light; flavor with sherry wine or vanilla.

—Mrs. S. S. Klein.

CHERRY PUDDING.

Line deep pan with pie crust; sprinkle crust lightly with flour or matzo meal; fill with cherries (fresh preferred); sprinkle with sugar and almonds. Bake 25 minutes. Cover with sponge made as follows:

Yolks 3 eggs, beaten with 1½ cups sugar;	
Juice of ½ lemon;	Whites beaten to stiff froth;
Grated rind;	Lastly, 3 tablespoons flour.

—Anon.

CABINET PUDDING.

Stale cake or lady fingers;	3 cups sweet milk;
1 cup seedless raisins;	3 eggs;
½ cup cleaned currants;	½ cup sugar;
3 oz. citron, cut fine;	Lemon extract.
3 oz. candied cherries;	

Butter and sugar a pudding mould holding 3 pts. Mix raisins, currants, citron and cherries. Cover bottom of mould with layer of mixed fruit, then cake, then fruit, and so on. Make a custard. Boil on stove until slightly thick, being careful not to curdle. Then pour over cake in mould. Put in water and boil 2 hours. Turn out on platter and serve with red jelly. Serve with wine sauce. May also be baked in a moderate oven 1 hour by placing mould in a large shallow pan half full of water.

C. S. F.

CHOCOLATE PUDDING.

5 eggs;	¼ lb. grated chocolate;
1 lemon;	1 cup bread crumbs.
1 cup sugar;	

Beat well yolks of eggs; add sugar, the chocolate and bread crumbs and last beaten whites of eggs; mix and place in well greased pudding form; tie lid down and boil in large sauce pan of water for 1½ hours. Serve with vanilla or lemon sauce.

—Mrs. M. Kornhauser.

CHOCOLATE PUDDING.

5 eggs;	¾ cup chopped nuts;
1¼ cups sugar;	1 teaspoon baking powder;
½ cup finely-sifted bread crumbs;	Grated rind 1 lemon;
¾ cup grated chocolate;	Juice ½ lemon.

Beat yolks and sugar until light; add all ingredients, and lastly stiffen beaten whites. Boil 1½ hours in mould. Serve with any sauce desired.

—Mrs. E. Frank.

CHOCOLATE PUDDING.

½ cup butter;	1 scant cup flour;
1 cup sugar;	2 tablespoons cocoa;
1 cup milk;	1 teaspoon baking powder.
4 eggs;	

Stir butter and sugar, beat yolks of eggs into sugar, add milk and beaten whites of eggs, then flour with baking powder stirred in. Bake in timbale pan and fill in the center with whipped cream. Sauce for chocolate pudding: ½ cake chocolate; 1 cup milk; 1 tablespoon butter; cook until thickens. Serve over pudding.

Henrietta S. Ehrman.

COCOANUT PUDDING.

3 or 4 eggs;	¾ cup sugar;
1 cocoanut;	1 tablespoon flour.

Boil cocoanut in its own milk 1 minute; cream yolks of eggs and sugar; add flour scalded to a paste, then beaten whites. Flavor with lemon and serve with lemon sauce.

—Mrs. H. J. Schwarz.

COLD COFFEE PUDDING.

1 pt. whipped cream;	2 tablespoons gelatine;
½ cup pulverized sugar;	12 macaroons;
4 eggs;	Vanilla.
¾ cup coffee;	

Add sugar to whipped cream; beat whites of eggs to a froth; add strong coffee with gelatine soaked a time in it; beat a while and add to cream; add a little vanilla to flavor; beat all together and mix with ground macaroons; put in mold and stand in ice box until firm.

DELICIOUS PUDDING.

½ lb. of butter;	5 tablespoons of vinegar;
1 lb. of sugar;	Juice of 1 lemon;
9 eggs;	Flavor with lemon.

Stir the butter and sugar as for cake; add the eggs and other ingredients after filling the baking dish with pie crust and bake until solid in the center.

—Mrs. Minna Weil.

ENGLISH PLUM PUDDING.

1 lb. seeded raisins (not seedless); 6 eggs, beaten;
1 lb. sultana " $\frac{1}{2}$ pt. milk;
1 lb. currants; Pinch salt.
1 lb. beef suet chopped fine; $\frac{1}{4}$ lb. flour;
1 lb. bread crumbs;
 $\frac{3}{4}$ lb. candied lemon peel, citron and orange peel;
2 teaspoons mixed spices (ground);

Flavor with orange or lemon extract; steam eight or nine hours in well greased moulds. This will make two puddings.

FIG PUDDING.

1 lb beef suet; 1 lemon, the grated rind only;
1 lb. bread crumbs; Salt;
1 lb. brown sugar; 1 lb. figs.
5 eggs;

Chop figs very fine, shred suet to a powder, mix all ingredients, beating yolks and whites of eggs separately and using just a little salt; boil three hours in a mould. Serve the following hard butter sauce:

$\frac{1}{2}$ cup butter; 1 teaspoon vanilla;
2 whites of eggs; 1 tablespoon brandy.
1 cup sugar;

Beat until stiff.

Mrs. Jonas Meyer, Quincy, Ill.

FIG PUDDING.

$\frac{1}{4}$ lb butter; 2 cups bread crumbs;
1 cup sugar; Juice and rind of 1 lemon;
2 eggs; $\frac{1}{4}$ lb. figs chopped fine;
1 tablespoon molasses; 1 tablespoon flour.

Cream butter and sugar; add eggs and stir until light; add molasses and other ingredients in order named and boil 3 hours.

—New York.

FRUIT PUDDING.

$\frac{3}{4}$ cup suet;	2 sour apples;
$\frac{3}{4}$ cup raisins;	1 lemon rind;
$\frac{3}{4}$ cup currants;	$\frac{1}{2}$ teaspoon cloves;
$\frac{3}{4}$ cup sugar;	$\frac{1}{2}$ teaspoon salt;
$\frac{3}{4}$ cup dry bread crumbs;	6 eggs;
$\frac{1}{4}$ cup citron;	1 gill brandy.

Grate the lemon rind and chop apples; mix all together, steam 4 hours in buttered mould; turn out and pour $\frac{1}{2}$ cup brandy over and serve with sauce. Sauce: 4 table-spoons butter; 2 eggs (whites); 1 cup powder sugar; 1 gill brandy; 1 gill boiling water. Cream butter and sugar, then add whites of eggs beating constantly. When ready to serve add brandy and water, stirring over boiling water until light and creamy.

Mrs. Aaron DeRoy.

FRUIT PUDDING.

1 can peaches;	Sugar;
1 pt. milk;	Vanilla;
1 doz. macaroons;	2 teaspoons cornstarch;
3 eggs;	1 doz. almonds.

Drain the peaches and place in dish in which pudding will be served. Cover fruit with macaroons; mix the yolks of the eggs with the milk; sugar and vanilla to taste; 2 teaspoons cornstarch; cook in a double boiler; when nearly cold pour this mixture over fruit; beat whites of the eggs with a table-spoon of powdered sugar, and put this on top; blanch a dozen almonds, stick into the whites of eggs and brown a few minutes in the oven. In season fresh strawberries may be used instead of peaches.

Mrs. M. Saller.

FROZEN PUDDING.

1 pt. cream, whipped;	1 teaspoon vanilla;
Yolks 4 eggs, beaten light;	$\frac{3}{4}$ cup candied cherries and nuts;
$\frac{3}{4}$ cup powdered sugar;	1-3 cup sherry wine.

Cream yolks and sugar, add vanilla and fruit; fold in whipped cream; pack in ice and salt until frozen.

Mrs. M. M. Kann.

LEMON PUDDING.

1 qt. milk;	½ doz. matzos;
2 eggs;	1½ cups sugar;
Butter;	1 lemon.

Roll fine the matzos and mix with milk; yolks of eggs, ½ cup sugar, a small piece of butter and lemon rind grated. Bake slowly. Frost the pudding with a meringue made of the whites of eggs, juice of lemon and one cup sugar; spread on pudding when baked and return to oven to brown.

—Mrs. R. R.

MACAROON PUDDING.

6 eggs;	¾ cup strong sherry;
1 cup sugar;	½ box gelatine or 1 oz.
1 pt. milk;	¼ lb. macaroon.

Stir yolks and sugar light (while doing this milk to boil and soak gelatine in sherry), mix into sugar mixture, add milk and put in double boiler and stir constantly until it begins to boil, pour into bowl, add beaten whites of eggs and crushed macaroons; wet mould and pour in mixture and set on ice for 4 hours. Serve with whipped cream. Fine.

—New York.

NEW BREAD PUDDING.

4 slices bread;	¼ cup chopped nuts;
1 pt. milk;	½ cup bread or cracker crumbs;
3 eggs;	1 teaspoon vanilla.
1 square chocolate (grated);	

Boil bread in milk, mash well, add yolks of eggs, chocolate, nuts, bread crumbs and vanilla; lastly the stiffly beaten whites. Grease the pudding mould and pour in the mixture; steam for one hour. Serve with whipped cream or plain cream.

—Mrs. Fred Wolf.

NUT PUDDING.

7 eggs (beaten separately); 7 tablespoons grated almonds;
7 tablespoons sugar; Vanilla.

Sprinkle 1 tablespoon flour over whites; put in moulds and steam 1 hour. Serve with cream.

—Mrs. J. Prince, Cleveland.

PINEAPPLE PUDDING.

1 can pineapple; 4 eggs;
Juice of lemon; 1 tablespoon cornstarch.
½ cup sugar;

If chunks or slices are used, cut quite small. After taking out fruit from can, fill can with water, add it to the juice. If shredded pineapple is used, then take a whole can of water. Put pineapple, juice, sugar and lemon juice on to boil. When tender, thicken with cornstarch. After taking from the fire, let cool, then add yolks of eggs, one at a time. When light, add the beaten whites, put in baking dish, and bake about 15 minutes, when it will be set.

—B. W. K., St. Joseph, Mo.

PINEAPPLE PUDDING.

2 cups milk; 4 eggs;
2 cups sifted flour; 2 tablespoons butter.
½ cup powdered sugar;

Boil milk with butter. Add flour and sugar and stir until smooth. Remove from stove, cool, and add, one by one, yolks of eggs, beating steadily. Whip whites very stiff, then stir in. Butter and sugar a mould holding 1½ quarts. Put a layer of batter in mould, then a layer of finely-sliced canned or stewed pineapple, and so on. Boil on top of stove for 3 hours, or bake in oven in pan of water from 1 to 1½ hours. Serve with fruit sauce.

—C. S. F.

PEACH MACAROON PUDDING.

12 stale macaroons;	1 pt. milk;
1 can sliced peaches;	1 tablespoon cornstarch;
Powdered sugar;	20 blanched almonds;
3 eggs;	$\frac{1}{2}$ teaspoon vanilla.

Break 12 macaroons in pudding dish, cover with peaches, add powdered sugar. Make custard of yolks of eggs, milk and cornstarch, and pour while hot over peaches. Beat whites stiff, add vanilla, put over custard and put almonds through top and put in oven to brown.

—Amelia H. Cohen.

PEACH PUDDING.

1 can of peaches, or if fresh 1 quart;	
$\frac{1}{2}$ cup white wine;	4 eggs;
$1\frac{1}{4}$ cup sugar;	Grated rind of $\frac{1}{2}$ lemon;
1 doz blanched almonds;	Whipped cream.

Take peaches, pare and stone them. Put on to stew in the wine, and $\frac{1}{2}$ cup sugar; add the almonds. When the peaches are tender and wine has cooked syrupy, pour into a pudding pan, and pour over them the following: Beat the yolks of the eggs with $\frac{3}{4}$ cup sugar until light; add the grated lemon rind and $\frac{1}{2}$ the stiffened whites. Pour over peaches and bake in a moderate oven until light brown. Then cover with the remaining whites of eggs, beaten stiff, with 3 tablespoons sugar. Brown lightly again. Serve with whipped cream.

—C. S. F.

PLUM PUDDING.

1 qt. bread crumbs;	$\frac{1}{2}$ cup citron, cut fine;
$\frac{1}{2}$ lb. suet, chopped fine;	4 eggs;
1 lb. raisins;	$\frac{1}{2}$ teaspoon nutmeg;
1 lb. currants;	1 teaspoon cinnamon;
1 cup sugar;	3 teaspoons baking powder.
1 cup milk or water;	

Steam 3 hours or longer in a well-greased mould, and serve with brandy sauce.

—Mrs. Max Solomon, Beaver Falls.

PLUM PUDDING.

1 jar canned plums;	2 tablespoons butter;
2 cups flour;	$\frac{3}{4}$ cup milk;
4 teaspoons baking powder;	3 eggs.
$\frac{1}{2}$ teaspoon salt;	

Mix flour with baking powder; add salt, eggs, milk and butter. Roll on bread board about 1 inch thick; strain plums through colander and place in center of dough and close. Place pudding in mold and steam $1\frac{1}{4}$ hours. Serve with hard sauce, also the juice of plums, heated with a little sugar and cinnamon.

—Daisy H. Levy.

PRUNE PUDDING.

1 lb. prunes;	1 cup pecan meat;
1 cup sweet chocolate;	1 teaspoon vanilla;
$\frac{1}{2}$ cup sugar;	7 eggs (whites only.)

Stew the prunes the day before using them; remove the pits and mash the prunes, using but little of the juice. Mix all the ingredients, (the whites of eggs, beaten stiff), and put in a mold and boil in water for 3 hours. The mold should only be half full, as the pudding rises to the top of the mold. Serve either hot or cold, with whipped cream.

—Carrie Heilbronner, Fort Wayne, Ind.

RICE PUDDING.

Butter (size of egg);	1 lemon (juice);
$1\frac{1}{2}$ cups sugar;	2 teaspoons vanilla;
4 eggs;	1 cup rice .

Boil rice soft in milk and cool; cream butter, sugar and yolks of eggs, add juice of lemon, vanilla, rice, beaten whites of eggs, and bake $\frac{1}{2}$ hour. Serve with or without sauce. Palatable.

—Mrs. J. Weil.

SCOTCH PUDDING.

2 teaspoons gelatine; 12 almonds;
1 tablespoon pulverized sugar; ½ pt. cream;
15 macaroons; 1 teaspoon vanilla.

Soak the gelatine in milk (just enough milk to cover it), then strain. Blanch almonds, then cut them very fine; roll macaroons, and whip cream. Mix macaroons, almonds, sugar and vanilla into cream. Put in form and then in refrigerator to harden.

—Mrs. Sam Kaufman.

SUET PUDDING.

1½ cup suet, chopped fine; 1 cup molasses;
1 cup raisins; 1 teaspoon soda;
1 teaspoon salt; Flour to stiffen.

Steam for 3 or 4 hours.

Sauce for Suet Pudding.

½ cup sugar; 1 tablespoon butter;
½ cup water; Juice of 1 lemon;
Pinch of salt.

Boil all together. Serve hot or cold.

—Mrs. Herman Mayer.

STRAWBERRY SAUCE.

Beat to a cream ½ cup butter and 2 cups powdered sugar; add 1 pt. mashed strawberries. Serve with cottage pudding.

—Mrs. John Smith, Watertown.

CHEESE PIE.

1½ lb. cottage cheese; 3 eggs;
Large piece of butter; 1 teaspoon vanilla;
½ cup sugar; 1 tablespoon flour.

Line spring form with rich pie crust. Rub butter and sugar to a cream; drop in one at a time yolks of 3 eggs; add vanilla and flour. Rub 1½ lbs. cottage cheese through very fine sieve, and moisten well with cream. Mix all together and add beaten whites. Pour into crust, sprinkle with cinnamon and bake in a moderate oven ¾ hour.

—Mrs. Charles Dreifus.

COCOANUT PIE.

1 large cocoanut, grated. 1 lemon (juice);
2 cups sugar; 1 cup water, or milk of cocoanut.
4 eggs;

Bake pie crust as for any pie. Cream sugar and yolks of eggs; add other ingredients, the beaten whites of the eggs last. Enough for two pies.

—Mrs. Minna Weil.

CREAM PIE.

1 pt .whipped cream; 3 tablespoons granulated sugar.
½ teaspoon vanilla;

Line a pie plate with rich pastry and bake. Fill with cream and dot with dark jelly.

—H. S. K.

ENGLISH GOOSEBERRY PIE.

Use a deep pudding dish. Line sides with pie crust (none on bottom). Fill the dish generously with large gooseberries that have been properly picked. Put in sugar enough to sweeten; sprinkle a little water on top; cover with crust. Bake 1 hour. Serve with rich cream.

—Mrs. Josiah Cohen.

FRIED APPLE PIES.

Prepare apples in slices, as for ordinary pie, and boil soft, but do not break pieces. Drain the water. Roll a pie crust rather thin, cut into good-sized pieces, and place a spoonful of apples, sugar and cinnamon on each slice, and fold over and press edges together with a fork. Drop these into boiling deep fat till light brown; lift and cover with pulverized sugar.

If housewives who dislike to find worms when cutting apples would first put the fruit in cold water they would find that the worms would leave the apples and come to the surface of the water.

GRATED APPLE PIE.

3 eggs; ¼ cup cream;
½ cup sugar; 1 lemon (grated rind);
1 cup apple (grated); Raisins (seedless).
Almonds (grated);

Beat until creamy yolks of eggs and sugar, then stir in grated apple; mix well, then add the cream and the rind of small lemon, a few grated almonds and a few raisins. Line pie pan with rich pastry, pour in mixture and bake in moderate oven until light brown; then spread top with meringue made of whites of eggs, beaten stiff, and 6 level tablespoons sugar. Brown lightly. Very fine.

—Mrs. Jacob Adolph.

LEMON PIE.

Juice of 2 lemons; 5 eggs.
¾ cup sugar;

Cream yolks of eggs and sugar, add lemon juice. Boil until thick in double boiler. Pour over stiffly-beaten whites and mix well. Pour into crust which has been baked. Set in oven until it browns.

—Mrs. H. Jonas.

LEMON PIE.

Crust—1 cup butter; 1½ cup flour; work together well with 1 egg. Put this on your pie pan, and while it is baking prepare custard.

Custard—12 eggs; 1 cup sugar; 4 lemons. Beat six whole eggs and yolks of remaining 6 (leaving 6 whites for meringue), with ½ cup sugar; add rind of 1 lemon and juice of 4. Boil in double boiler until thick. Add custard to crust and bake for 5 minutes. Beat the remaining 6 whites with ¾ cup sugar; put on top of pie, and bake light brown.

—Rachel C. Rauh.

LEMON PIE.

Pie paste;	5 eggs;
3 lemons;	Salt;
2 cups sugar;	Milk.

Spread the thinly-rolled pie paste over the pie plate; let it bake half through, and cool off. Make the following filling: Beat 5 yolks of eggs with 2 cups powdered sugar, until they show air bubbles. Add a tablespoon milk and the juice of 3 lemons; lastly, the whites of the eggs, with a pinch of salt, are beaten to a snow. Mix all well together, put on the pie crust, then place in the oven and bake until the filling loses its tendency to flow. Should it brown before this is the case, lay a piece of brown paper lightly over it. When baked, let it remain in the tin for a few minutes before removing it to the plate. The spring form is the best for baking lemon pies.

—Mrs. A. J. DeRoy.

LEMON PIE.

4 lemons;	1 large piece of butter;
2 cups sugar;	2 tablespoons cornstarch;
Pinch salt;	2 cups water.

Make a nice pie crust. Take the grated rind and juice of lemons, add sugar, a little salt, butter; stir well and add cornstarch and water. Boil in double boiler. Put the beaten whites of eggs on top and brown.

—Mrs. Jonathan A. Perley.

STRAWBERRY PIE.

1½ cup flour;	2 tablespoons butter (heaping);
¼ teaspoon salt;	1 qt. strawberries (fresh);
¼ teaspoon baking powder;	2 or 3 eggs (whites).

Make pastry of flour, salt, baking powder, butter and enough water to make a stiff dough; then line the pie pan, prick and bake. Have ready strawberries, sugared; after crust is baked, put in the berries and make a meringue of beaten whites of eggs and tablespoon sugar and place on top; then brown. Very fine.

—Mrs. M. Kornhauser.

STRAWBERRY PIE.

Pie crust;	1 cup granulated sugar;
1 tablespoon butter;	2 eggs;
2 qts. strawberries;	2 tablespoons pulverized sugar;
1½ teaspoon cornstarch;	½ teaspoon vanilla.

Line a pan with rich pie crust and bake. Wash and then hull 2 qts. nice strawberries. Cover with a cup granulated sugar, and simmer together for 10 minutes. Add butter, rubbed smooth with cornstarch, and cook 3 minutes. When cool, fill the shell. Beat the whites of eggs stiff and dry. Add pulverized sugar and vanilla and beat well. Heap this meringue over the pie and brown in moderate oven. Fine!

—Mrs. M. D. Kaufman.

TRANSPARENT PIE.

2 eggs;	1 tablespoon flour;
1-3 cup butter;	1 tablespoon brandy and nutmeg.
½ cup sugar;	

Cream all together, put in crust, bake from 15 to 20 minutes. Put beaten whites on top and brown.

—Mrs. H. M. Lipman.

VICTORIE PIE.

1 pt. milk;	¾ lb. sugar;
5 eggs;	1 tablespoon butter;
1 tablespoon cornstarch;	Cinnamon.

Put the milk on to boil; thicken with the cornstarch, and add butter. Beat eggs separately and add to the yolks, ¾ lb. sugar, light weight. When the milk is cool, put all together and season with a little cinnamon. Place mixture in pie pan, which has been lined with crust, and put into oven to brown. Serve brown.

—Mrs. Philip Hart, New Orleans, La.

IMPROVING PASTRY.

Pastry of all kinds is improved by keeping for a few hours in a cold place before baking. It is made more flaky by frequent rollings, and the addition of a few drops of lemon juice.

BUND KUCHEN.

1 cake yeast; 7 eggs;
2 cups flour; 1 cup sugar;
1 cup milk; Flour;
Mix and set to raise, as a sponge; 1 lemon.
½ cup butter;

Beat well the butter and sugar for half an hour; add gradually the thoroughly-mixed eggs, and allow 2 tablespoons flour to each egg, and the rind and juice of the lemon. Then add the sponge, mix well, and put in form to raise. Bake slowly for 1 hour, covering the cake with paper upon first placing in the oven.

—Mrs. Morris Kingsbacher.

BUND KUCHEN.

1¼ lb. butter; 1 doz. grated almonds;
5 eggs; Some lemon rind;
½ lb sugar, good weight; Bit of salt.
1½ yeast cakes;

Use sufficient warm milk to absorb 2 large wooden flour-spoons of flour (or about 1½ pints); dissolve yeast and mix into flour; then the remaining ingredients. Beat with the hand for ¾ hour; then line the greased baking form with halves of almonds, and fill about one-half, placing away to raise for the night. Next morning, bake 1 hour.

—Mrs. Louis Schwarz.

CHEESE TARTS.

½ lb. butter; ½ lb. flour;
½ lb. cheese (cottage cheese); Pinch of salt.

Mix the cheese and butter together until smooth; then add the flour and roll. Mold in form of pockets, and bake from 5 to 7 minutes.

—Mrs. Henry Jackson.

GERMAN PFANN KUCHEN.

$\frac{3}{4}$ cup flour; 1 cup milk; $\frac{1}{2}$ tablespoon sugar; 4 eggs; salt.
Beat all together.

—Mrs. L. Deutsch, Grand Rapids, Mich.

GERMAN WAFFLES.

2 tablespoons melted butter; 8 tablespoons sweet cream;
8 eggs; 8 tablespoons flour.
8 tablespoons sour cream;

Mix each egg with 1 tablespoon sweet cream, sour cream and flour until 8 eggs have been used. Beat the whites and mix well.

—Mrs. L. Deutsch, Grand Rapids, Mich.

LEMON ROLL.

5 eggs; 1 cup granulated sugar;
1 cup flour; 1 teaspoon vanilla.

Beat whites stiff; stir sugar in gradually; yolks next; then flour and vanilla and bake in large pan in moderate oven. Turn out on board; put in filling and roll.

Filling—Stiff beaten whites of 4 eggs; 1 cup granulated sugar; yolks of eggs; rind and juice of 1 lemon. Steam in double boiler.

—Chicago.

GOLDEN BALL FRITTERS.

$\frac{1}{2}$ cup flour; Grated lemon rind;
3 level teaspoons butter; 2 eggs.
 $\frac{1}{2}$ cup milk;

Boil flour, milk and butter until it leaves the sides of the pan; then mix in lemon and eggs, one at a time. Shape with two spoons and fry in deep fat. Serve hot with pulverized sugar.

JELLY OMELET.

Beat 6 eggs until very light; add salt and pepper; pour into buttered pan; cook until omelet is set, but not too solid. Cover one half with jelly; fold over the other half; remove to a warm platter; sprinkle chopped parsley over top. Serve at once.

—Miss Maltinsky.

NOODLE AUFLAUF.

Make a noodle dough of 4 eggs; cut and boil in milk, with salt added; drain the noodles. Now mix yolks of 4 eggs; $\frac{1}{4}$ lb. sugar, and $\frac{1}{4}$ lb. butter to a cream; lastly add the beaten whites and the noodle; place in pudding form and bake a golden brown.

—Mrs. J. Black.

OMELETTE SOUFFLE.

Yolks of 3 eggs, beaten light; $\frac{1}{4}$ teaspoon vanilla. Beat whites of 6 eggs; add gradually 3 full tablespoons pulverized sugar, and beat until stiff. Pour over this the yolks and mix carefully. Place in escallop or small dishes. Sift sugar over top; place in moderate oven from 3 to 5 minutes, according to size. Serve at once.

PINEAPPLE FRITTERS.

Soak the slices of pineapple in white wine or any liquor you have, with a little sugar added, for an hour before using. Fry in batter, as you would apple fritters.

PLAIN DOUGHNUTS.

2 eggs;	3 cups flour;
1 cup sugar;	4 teaspoons baking powder;
1 lemon (rind);	Pinch salt.
1 cup milk;	

Beat eggs light; then beat eggs, sugar and grated rind of lemon 10 minutes; add milk, flour, baking powder and salt; roll and cut, for frying in a deep kettle with plenty of grease.

—Mrs. J. Weil.

RICE PANCAKES.

To 1 pint of boiled rice add 1 pint milk and a pint flour; stir 2 thoroughly-beaten eggs into the batter; add a little salt, and fry in hot butter. Serve with maple syrup.

—Bessie Cohen, Cleveland.

SNOW BALLS.

1 whole egg;
2 yolks of eggs;

1 tablespoon sugar and a little salt.

Mix enough flour in to make like a noodle dough; work well. Roll out thin; cut in squares, and in each square make three little cuts in center. Bake in swimming fat. When done, sprinkle with sugar.

—Mrs. Louis Schwarz.

TIMBALES.

$\frac{3}{4}$ cup flour;
 $\frac{1}{2}$ cup milk;
1 egg;

1 tablespoon olive oil;
 $\frac{1}{2}$ teaspoon salt;
1 teaspoon sugar.

Mix batter, adding milk gradually to the flour, then the egg and the olive oil. Whip with an egg beater until perfectly blended. Heat the timbale iron in hot fat and dip it into the batter, then into the fat until the dough is brown.

UP-TO-DATE APPLE DUMPLINGS.

Apples;
Sugar;

Raisins;
Lemon peel;

Make a rich pie crust; roll out thin; cut in squares to line muffin rings; grease rings and line with squares, letting corners hang over sufficient to form top later. Chop apples and raisins fine in a bowl; mix with sugar and lemon peel to taste. Fill this mixture into the rings; press the corners of squares closely together and bake a deep yellow. When baked, remove to a dish and brush top of each dumpling with a lemon icing. To be eaten with cream.

—Mrs. M. D. Kaufmann.

In stoning raisins, pour boiling water on them—then pour it off quickly.

MEMORANDUM

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APPLE CROQUETTES.

Put over the fire in a saucepan 1 cup stale breadcrumbs and $\frac{1}{2}$ cup milk. Cook, stirring constantly, until smooth; then add 1 large apple, chopped fine, and a dozen almonds, ground; the yolks of 2 eggs, beaten with a tablespoon sugar; a tablespoon lemon juice and the grated rind of $\frac{1}{2}$ lemon. Cook until thickened; then turn out on a platter to cool. When quite cold, form into croquettes; roll in fine crumbs, and fry in smoking hot fat. Serve with caramel sauce, maple syrup or powdered sugar.

APPLE SPONGE.

Line pudding form with stewed apples. Cover with a sponge made as follows:

6 eggs;	1 cup flour;
1 cup sugar;	1 teaspoon vanilla.

Beat yolks with sugar; add vanilla and flour, and lastly stiff-beaten whites. Tie lid on mold securely, and steam in water $\frac{1}{2}$ hour. Serve hot, with cream.

—Anon.

BAVARIAN CREAM.

Gelatine;	3 eggs;
1 pt. cream;	2 teaspoons sherry;
1 cup milk;	1 doz. macaroons;
Sugar;	Flavoring.

Two tablespoons gelatine are soaked in 1 cup of milk until soft; then set on stove to dissolve. Beat 1 pt. cream, sweetened to taste, until it begins to thicken. Stir in dissolved gelatine; set vessel in ice water and heat till thick. Beat the whites of 3 eggs to a froth and stir in lightly 2 teaspoons sherry, and 1 dozen rolled macaroons, or fruits of any flavoring desired. Put all in form and pack in ice to congeal.

—Rachel C. Rauh.

BISCUIT TORTONI.

6 whole eggs; ¾ cup macaroons, rolled fine;
1 cup powdered sugar; 1 pt. whipped cream.
1 teaspoon vanilla;

Cream yolks and sugar; add vanilla, macaroons, cream and whites; beaten stiff. Pack in ice and salt for 3 hours.

—Mrs. H. Jonas.

CAFE PARFAIT.

¼ box gelatine; 1 cup cream;
¼ cup cold water; 1 pt. cream;
1 cup clear, strong coffee; ½ cup powdered sugar;
1 cup sugar; 1 teaspoon vanilla.

Soak gelatine in cold water for ½ hour; pour over it the coffee; add sugar and stir until dissolved. Strain and let cool. Whip 1 cup cream; add and stir until it begins to thicken. Put in freezer and stir until quite hard. Whip the pint of cream, adding the sugar and flavor. Pack in a mold with a ½-inch layer of the coffee mixture on the outside, and filling with whipped cream. Cover with coffee mixture. Pack in salt and ice at least 2 hours.

—Mrs. M. M. Fink.

CHARLOTTE RUSSE.

1 cup milk; Pinch salt;
1 tablespoon gelatine; 1 pt. cream;
2 eggs; Lady fingers;
1 cup sugar (scant); Maraschino cherries.
1 teaspoon vanilla;

Dissolve gelatine in milk; set on back of stove; beat yolks of the eggs, with the sugar, vanilla and salt; add this to milk and let come to boil, stirring all the time until it thickens; then cool and add double cream, whipped, and the whites of the eggs, beaten stiff. Put all in a mold lined with lady fingers split in two. Put on the ice to cool; then turn on a platter, and decorate with Maraschino cherries.

—Mrs. Herman Davidson, Quincy, Ill.

COFFEE CUSTARD CREAM.

1 pt. cream;	3 eggs;
½ cup strong coffee;	½ cup chopped nuts;
1 pt. milk;	1 teaspoon cornstarch;
½ cup sugar;	½ cup chopped cherries.

Mix cream, milk, eggs, sugar and cornstarch together; beat well and boil until slightly stiff. Add cherries and nuts when partly cooked, and coffee last. Freeze.

COFFEE FRAPPE.

1 cup coffee;	2 eggs;
1 cup granulated sugar;	1 pt. whipped cream.
2 tablespoons vanilla;	

Strain strong coffee; add gelatine; heat coffee enough to melt gelatine; strain through fine cloth and let cool. Add sugar and white of eggs; then beat all together and add whipped cream. Pour into form and freeze 3 hours. Serve with whipped cream.

COFFEE MOUSSE.

1 pt. cream;	1 cup coffee (strong and boiled);
½ package gelatine;	1 cup milk;
1 cup sugar;	2 eggs (whites).

Soak gelatine in milk ½ hour; add boiled coffee and sugar to it, and strain, then beaten whites of eggs, and when this mixture is partly thick add the whipped cream. Put in mold to cool for 3 or 4 hours.

—Mrs. Morris Kaufmann.

COFFEE MOUSSE.

1 cup strong coffee;	Yolks of 2 eggs;
1 cup granulated sugar;	1 pt. whipped cream.

Boil together the coffee and sugar; put in egg yolks. Stir well and cool perfectly before adding the whipped cream. Then mold and freeze. Drain later and repack.

—N. York.

CORN MEAL SOUFFLE.

1 pt. milk;	1 teaspoon butter;
1 teaspoon salt;	1 teaspoon sugar;
1 cup corn meal;	2 eggs.

Let milk and salt come to a boil; stir in the corn meal, and when smooth, remove from the stove and add butter and sugar. When cooled, add beaten yolks of eggs and the beaten whites before putting in the oven. Bake 20 minutes in a hot oven in a buttered china dish.

—N. Y.

CORNSTARCH CUSTARD.

2 eggs;	½ doz. lady fingers;
Sugar;	Jelly or preserves;
2 tablespoons cornstarch;	Nuts;
vanilla;	Cream
1 qt. milk;	

Beat the eggs with a little milk. Mix cornstarch with a little water. Mix the two with a quart of milk and cook all slowly in a double boiler, stirring to prevent lumping. When well cooked, remove from fire and add sugar and vanilla to taste. While this mixture cools, crumb the stale lady fingers into a dessert dish. Spread with pineapple jelly or preserves. Pour mixture over this and sprinkle a thick layer of chopped nuts over top of the pudding. May be eaten with or without cream. Delicious!

—Mrs. M. D. Kaufmann.

FROZEN PUDDING.

1 generous pt. milk;	2 tablespoons gelatine;
2 cups sugar;	1 qt. cream;
½ cup flour (scant);	1 lb. candied fruit;
2 eggs;	1 teaspoon vanilla.

Let milk come to a boil. Beat flour, 1 cup sugar and eggs together, and stir into hot milk. Cook 20 minutes; then add the gelatine, which has been soaked in cold water for 1 hour. When cool, add sugar, cream and vanilla. Freeze 10 minutes; then add fruit; finish freezing and pack for 2 hours.

FRUIT PATTIES.

1 cup milk;	2 tablespoons butter;
1 egg;	1 pt. flour;
½ cup sugar;	1 teaspoon baking powder.

Mix all together, as for cottage pudding; grease the gem pans; bake. While still warm, scoop out center of each cake, and when cold fill with fresh berries and cover with whipped cream. Makes a very pretty dessert.

FRUIT GELATINE.

½ cup sugar;	Juice of 1 lemon;
½ box Cox's gelatine;	Juice of 2 oranges;
1 pt. water;	1 tablespoon sherry.
1 cup chopped figs, raisins, nuts (English walnuts preferred);	
Maraschino cherries, if desired;	

Dissolve gelatine in a little cold water, and then add 1 pt. boiling water. When thoroughly dissolved, strain. Add sugar, juice of lemon and oranges; then add 1 cup of figs, raisins, nuts, or any other fruit desired, and place upon the stove allowing it to come to a boil. Then remove, and when cool add sherry to taste, and put into a mold that has been rinsed in cold water. Put in a cool place. Serve with vanilla sauce.

—C. S. F.

HICKORY NUT SOUFFLE.

6 eggs;	1 tablespoon flour;
1 cup chopped nuts;	½ pt. whipped cream;
1 cup granulated sugar;	Rum.

Stir yolks with sugar to a cream; add chopped hickory nuts, the flour and beaten whites. Put in buttered baking dish and bake slowly for ½ hour. When cold, flavor the cream with rum, or other flavoring, if preferred, and spread on top.

ICED DIPLOMATE.

6 eggs;	6 lady fingers;
2 oz. granulated sugar;	1 qt. whipped cream;
4 tablespoons Maraschino;	vanilla.

Stir eggs and sugar together 5 minutes; add Maraschino; put this on in a double boiler, and boil 5 minutes, stirring constantly until it thickens. Cool thoroughly; add lady fingers cut into small dice. Sweeten whipped cream; flavor with vanilla; mix well; put into a 3-qt. melon form, pack in ice and salt at least 3 hours.

MACAROON CREAM.

1 tablespoon gelatine;	1-3 cup sugar;
$\frac{1}{4}$ cup cold water;	2-3 cup ground macaroons;
2 cups milk;	1 teaspoon vanilla.
3 eggs;	

Dissolve gelatine in water. Make a custard of the milk, yolk of eggs, sugar and a pinch of salt. Add dissolved gelatine. Cool; then add macaroons and flavor, stirring until the mixture begins to thicken. Add beaten whites of eggs. Mold and chill garnish with whipped cream.

—Estelle Perley.

MACAROON TRIFLE.

$\frac{1}{2}$ pt. double cream;	1 level tablespoon pulverized sugar;
1 coffeecup fine almonds;	1 tablespoon sherry.
macaroon crumbs;	

Whip cream as stiff as possible; chill. Just before serving, add the remaining ingredients.

Serve in Sherbet cups.

—Mrs. John X. Smith, Watertown, N. Y.

MAPLE CREAM.

$\frac{1}{2}$ cup maple syrup;	1 pt. cream;
Yolks of 3 eggs;	$\frac{1}{2}$ cup chopped nuts.

Cook syrup, eggs and cream until smooth; cool; add nuts, and freeze.

—H. S. K.

MAPLE MOUSSE.

1½ cups maple syrup; ¼ lb candied cherries;
4 eggs (yolks); 1 pt. cream (whipped).
¾ cup nuts (chopped);

Boil maple syrup and yolks of eggs in double boiler until thick, stirring constantly. When thick, add nuts, cherries and whipped cream; put in mold and pack in ice, freezing for 4 hours.

—Mrs. Jacob Adolph.

MAPLE PARFAIT.

¾ cup maple syrup; ½ pt. cream;
½ package minute gelatine; ½ cup rolled nut meats.
Yolks of 3 eggs;

Let syrup come to a boil and add gelatine, which has been dissolved in ½ cup boiling water. Beat eggs well, and add slowly to the syrup. Remove from the fire as soon as it boils, and stand aside to cool. Whip cream very stiff, and add to mixture. Add nuts and pour in mold. Set on ice for 6 hours, and serve with Maraschino cherries.

—Mrs. E. J. Donnelley.

MARSHMALLOW CREAM.

1 tablespoon gelatine; 1 cup sugar;
1 cup boiling water; 1 teaspoon extract.
4 eggs (whites)

Dissolve gelatine in water, then pour slowly over the beaten whites of eggs, adding sugar and flavoring. Arrange in layers in a mold, with candied cherries and chopped nuts between. Color the alternate layers pink. Serve with whipped or plain cream.

—Mrs. E. M. Lazarus.

PEACH WHIP.

Break 1 egg (white) in a deep bowl; add ½ pt. sugar and 2 very mellow peaches, pared and pressed through a sieve; add a teaspoon of lemon juice, and beat until the bowl is filled with a light, stiff mixture. Heap into glasses and chill in refrigerator before serving.

NAPOLEON CREAM.

1 qt. cream (whipped); ½ teaspoon vanilla.
¼ lb. candied cherries;
¾ cup almonds or macaroons (chopped);

Sweeten whipped cream to taste; then add chopped cherries and almonds or macaroons, chopped fine; last vanilla. Put in mold and pack, freezing for 3 hours. Very good.

—Mrs. Jacob Adolph.

PEACH DESSERT.

2 eggs; 1 cup apple sauce. Beat whites of eggs. Beat in the apple sauce, well sweetened and very cold. Pour over sliced peaches. Very good and quickly made.

—Estelle Perley.

PINEAPPLE PARFAIT.

1¼ cups cream; 1¼ grated pineapples;
½ cup granulated sugar; 1 lemon;

Whip stiff the cream with the sugar. Cook pineapple with sugar until thin. Add, when cold, to the first; also juice of the lemon. Continue beating until cream and pineapple are well blended, then turn mixture into mold and pack into equal measures of ice and salt for 3 hours.

—Mrs. W. B. Klee.

PRUNE WHIP.

1 lb prunes; 4 eggs;
Sugar; Lemon;

Stew 1 lb. of good prunes with sugar and lemon to taste. When soft, stone and mash; add beaten whites of eggs, and stir all until light. Put in pan and bake for 20 minutes. When cold, cover with sweetened whipped cream. This delicious and wholesome pudding should be tried. Can be made the day before using, and cream added at time of serving.

—Mrs. M. D. Kaufmann.

A QUICK DESSERT.

1 handful bread crumbs;
½ cup milk;

4 eggs;
Pinch of salt.

Mix together and cook like an omelet, in buttered skillet. Spread with jelly and serve at once.

SNOW PUDDING MARASCHINO.

Make a good lemon gelatine. Beat the whites of 2 eggs stiff, and as the gelatine begins to form, beat in the whites. Mold it in sherbet glasses and when ready to serve decorate with Maraschino cherries, and pour over all several tablespoons of the Maraschino liquor, leaving it to be served in the glasses.

SPANISH CREAM.

¼ box gelatine;
1 pt. milk;

4 eggs;
5 tablespoons granulated sugar.

Dissolve gelatine in ½ pint milk and add to ½ pint hot milk in double boiler. Let this come to a boil. Add beaten egg yolks and boil until thick; then beaten whites of eggs. Mold in individual cups, placing a macaroon and Maraschino cherries in the bottom. Let stand all night. Serve with whipped cream, garnished with cherries.

—Mrs. H. M. Lipman.

WINE JELLY.

1 box gelatine;
3 cups sugar;
1 cup cold water;
2 lemons;

1 qt. boiling water;
1 pt. sherry wine;
Cinnamon.

Cover the gelatine with the cold water to dissolve; then add the sugar, rind of 1 and juice of 2 lemons, a pinch of cinnamon, the boiling water and the sherry. Strain through cloth; put in freezer and pack in ice for 2 hours. Serve with whipped cream.

—Mrs. Ph. Hart, New Orleans.

MEMORANDUM

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CAKES

LARGE AND SMALL

A HINT FOR CAKE MAKING.

A time and labor-saving method of preparing all cakes that require no butter—such as nut-tarts, sponge cakes, etc., is to simply beat the whites of eggs first; next gradually add the sugar, then the yolks, and follow with the flour.

ALMOND CAKE.

3 oz. sweet almonds;	2 lemons;
1 oz. bitter almonds;	4 oz. flour;
1 pt. pulverized sugar;	1 oz. cornstarch.
20 eggs;	

Blanch and pound almost to paste, stir the sugar and yolks of eggs light; then add almond paste, juice and grated rind of lemons, and beat until thick. Beat whites of 6 eggs to stiff froth, adding tablespoon of pulverized sugar, and stir it in, 1-3 at a time, with above mixture. Lastly, add the flour, well sifted with the cornstarch. Mix well and pour into pans. When cold, ice with white icing.

—Daisy H. Levy.

ANGEL FOOD.

11 eggs;	1 teaspoon cream of tartar;
1 teaspoon vanilla;	1½ cups sugar.
1 cup flour;	

Beat whites of eggs stiff, adding a pinch of salt. Add vanilla, then sugar, sifted four times, flour, sifted four times, and cream of tartar. Bake 50 minutes.

Icing—1 egg; 1 cup sugar; ½ cup water; pinch cream of tartar.

—Mrs. M. Kingsbacher.

AN EGGLESS CAKE.

3 cups flour;	1 cup seeded raisins;
½ cup brown sugar;	½ teaspoon allspice;
1 teaspoon ginger;	¾ cup lard or butter;
1 cup hot water;	1 teaspoon soda;
½ teaspoon cloves;	1 cup molasses.

Put all dry ingredients in a large bowl; cut the shortening into them, and mix well, like pie crust. Add the molasses, the hot water, and last, the raisins. Bake in gem pans or in one large sheet in a moderate oven.

—Mrs. S. L. Kaufman.

ARTHURDALE CAKE.

½ cup butter;	1½ cups milk;
1½ cups powdered sugar;	2½ cups flour;
3 eggs;	2 teaspoons baking powder.

Mix in the usual way.

—Mrs. Robert Lewin.

BAKING POWDER CINNAMON CAKE.

1 cup sugar;	2 teaspoons baking powder;
½ cup butter;	Pinch of salt;
1 cup flour;	

Juice and rind of 1 lemon, or 1 teaspoon vanilla.

Mix together; then add 2 whole eggs, mixed with 1 cup milk. Pour into large flat pan; sprinkle top with butter, sugar, cinnamon and almonds. Bake in quick oven.

BANANA CREAM CAKE.

1-3 cup butter;	½ cup milk;
1 cup sugar;	1¾ cups flour;
2 eggs;	2½ level teaspoons baking powder.

Cream butter and sugar; add eggs, well beaten; stir in the milk; sift flour and baking powder together several times. Fold in and mix well. Bake. When cold, cover with sliced bananas. Cover with whipped cream.

—Mrs. John X. Smith, Watertown, N. Y.

BRAEHME APPLE CAKE.

7 apples;	1 pt. sour cream;
2 tablespoons butter;	2 tablespoons vanilla;
6 tablespoons sugar;	1½ sweet zwieback (crushed);
6 eggs;	Cinnamon.

Peel and slice apples. Put butter and sugar in a saucepan and steam 15 minutes. Beat eggs well, together with the sour cream and vanilla; put in with apples and steam it until it thickens a little, shaking continually. Then take zwieback and a little cinnamon; butter baking pan well (spring form is best); line well with zwieback crumbs; pour in the mixture; put more crumbs and small pieces of butter on top. Bake $\frac{3}{4}$ hour. May be used warm (not hot) or cold.

—Mrs. Leon Wertheimer.

BREAD CRUMB CAKE.

Mix 1 cup bread crumbs; 4 tablespoons chocolate; 1 teaspoon baking powder; $\frac{1}{2}$ cup nuts, and 1 tablespoon flour. Cream 1 cup sugar with the yolks of 6 eggs; add this to the above mixture; then add the beaten whites of the eggs, and the juice of 1 lemon.

—Mrs. Edward M. Lazarus.

BROD TORTE.

10 eggs;	1 tablespoon cinnamon;
1 orange;	1 cup cracker or matzo meal;
2 cups pulverized sugar;	$\frac{1}{2}$ teaspoon cloves;
1 lemon;	$\frac{1}{2}$ teaspoon allspice.
$\frac{1}{4}$ lb. almonds;	

Beat yolks of eggs and cream with sifted pulverized sugar; add rolled (but not blanched) almonds and the cup of meal; juice of orange and rind of lemon, grated; then the spices, and last add the stiff-beaten whites; and bake at once in a slow oven for about 1 hour. This is best baked in a spring form.

—Mrs. M. Saller.

BROD TORTE.

8 eggs; 1 teaspoon ground cloves;
¼ lb. shelled almonds (ground) 1 teaspoon ground cinnamon.
8 tablespoons pulverized sugar;

4 medium sized potatoes, boiled and riced and cooled off. Yolks of 8 eggs, beaten light, with 8 tablespoons pulverized sugar; add ¼ of ground almonds; then the cinnamon and cloves, and riced potatoes, and last, beaten whites of eggs. Bake moderately in spring form.

—Mrs. I. J. DeRoy.

BROD TORTE.

8 eggs, beaten separately; ½ cup chopped almonds;
8 tablespoons sugar; 1 tablespoon grated chocolate,
¼ lb. chopped citron; 1 lemon (juice and rind);
pinch of cinnamon, allspice, pepper, ginger and nutmeg to flavor.

—Mrs. L. Deutsch, Grand Rapids, Mich.

BLACK CHOCOLATE CAKE.

½ cup butter; 1¼ cups flour, sifted;
1½ cups granulated sugar; 1 teaspoon baking powder;
Yolks of 4 eggs; 1 teaspoon vanilla extract;
½ cup milk; 2 squares Baker's chocolate.

Beat the butter and sugar to a cream; add the beaten yolks; add the milk and flour, alternately; add 1 teaspoon baking powder; then take 2 squares of Baker's chocolate, dissolved in 6 tablespoons of boiling water, and stir this in the above mixture while hot; then add whites of 3 eggs, beaten stiff, and one teaspoon vanilla. Bake in layers in very slow oven.

Boiled Icing—Take 1 cup granulated sugar and 1-3 cup hot water, and boil until it strings; then pour boiled sugar and water slowly into beaten white of 1 egg. Beat briskly; then flavor with brandy.

—Mrs. Morris Jackson, 521 Aiken Ave., City.

BROWN CAKE.

4 eggs; 1 cup flour;
1 teaspoon cinnamon; 1 teaspoon flavoring;
1½ cups sugar; 1 cup rolled almonds.
1 teaspoon cloves;

Beat eggs separately; cream sugar and yolks; add other ingredients; then beaten whites, and bake slowly.

—Mrs. M. Saller.

BLACK CHOCOLATE LOAF CAKE.

1 heaping tablespoon butter; 1 cup milk;
1 egg; 1 teaspoon soda;
1 cup granulated sugar; 2 cups flour;
¼ lb. Baker's chocolate; 1 teaspoon vanilla.*

Begin by stirring butter and sugar; add yolk of egg, creamed; the chocolate dissolved in ½ cup milk; also the soda, dissolved in ½ cup milk. Flavor and add flour; and last, the white of egg, beaten stiff. Bake in a moderate oven.

—Mrs. Max Solomon, Beaver Falls.

CHESTNUT CAKE.

8 eggs; 8 tablespoons pulverized sugar;

Separate eggs; beat whites, and add half of them to the yolks and sugar, well beaten. Then add 4 tablespoons grated nuts; 4 tablespoons bread crumbs; 6 tablespoons chocolate; pinch of cloves; pinch of cinnamon, and remaining whites.

Filling—Boil chestnuts soft; add sugar and mash smooth. When cold, add cream to make a proper consistency. Serve with whipped cream on top.

CHOCOLATE CAKE.

2 oz. chocolate; 1¾ cups sifted flour;
½ cup butter; 4 eggs;
1½ cups sugar; 2 teaspoons baking powder.
½ cup milk;

Dissolve chocolate in 5 tablespoons water; thicken on stove and cool. Cream butter, and sugar; add yolks of eggs, milk and chocolate. Add flour, baking powder and beaten whites of eggs.

—Mrs. Jake Cohn.

CHOCOLATE ICE CREAM CAKE.

½ cup butter;
2 eggs, yolk of 3rd;
2½ cups flour;
vanilla;

2 cups sugar;
2 cups milk,
2 teaspoons baking powder;
¼ lb. Chocolate.

Cream butter with 1 cup sugar; then add 2 whole eggs; 1½ cups milk; 2½ cups flour (sifted after being measured); 2 scant teaspoons baking powder. Flavor with 1 tablespoon vanilla. Now, take ¼ lb. chocolate (bitter), grated; ½ cup milk; 1 cup sugar, and the yolk of 1 egg; put in a saucepan and boil until thick; then pour immediately into the cake batter. Mix well and bake in 3 layers, put together with either boiled icing or whipped cream, and ice on top.

—Rachel C. Rauh.

CHOCOLATE ROLL.

6 eggs;
1 cup sugar;
10c worth sweet chocolate;

1 pt. cream;
1 tablespoon flour.

Beat yolks and sugar light; add grated chocolate, flour and beaten whites, and bake thin layer in large square pan or jelly cake pans. While still warm, spread with stiff beaten cream and roll. Put in ice box to cool. Fine.

—New York.

COCOA TORTE.

½ cup butter;
½ cup cocoa;
1½ cups granulated sugar;
3 eggs;

1½ cups flour;
2 tablespoons baking powder;
scant cup strong black coffee.

Proceed in the usual cake making manner, putting in the beaten whites of the eggs last. Bake in two layers and fill with strawberry jam.

—New York.

DEVIL'S FOOD CAKE.

Part 1—

1 cup grated chocolate; 1 egg (yolk);
1 cup brown sugar; 1 teaspoon vanilla.
½ cup milk;

Stir above, cook slowly until thick, and put aside to cool.

Part 2—

1 cup brown sugar; ½ cup sweet milk;
2 cups flour; 2 eggs.
½ cup butter;

Mix the above; add Part 1; then 1 tablespoon soda, dissolved in a little warm water. Bake in layers. Ice or put a custard between layers.

—Mrs. J. Rogaliner.

DEVIL'S FOOD CAKE.

3 eggs; ½ cup butter;
1 cup sweet milk; 1 teaspoon soda;
1 cup brown sugar; 2 cups well-sifted flour.
½ cup grated, unsweetened, chocolate;

Take 1 egg, well beaten, and add chocolate and ½ cup milk. Cook all together until the chocolate is well dissolved. Stand aside to cool. Cream butter and sugar; add eggs, flour, milk and beaten whites. Add soda to flour. Put all ingredients together and bake 35 to 40 minutes.

—Miss Mary Mazuch.

DRUNKEN MONK TORTE.

1 cup rye bread, grated; 7 eggs;
1 cup grated almonds; 7 tablespoons sugar;

1 teaspoon each allspice, cinnamon and grated rind of lemon.

Beat yolks of eggs and sugar light. Add bread and almonds, spices, lemon rind, and lastly, beaten whites. Mix well and bake ¾ hour. Serve with a sauce of claret and sugar, boiled together, and poured over hot.

—N. Y.

DOBACH TORTE.

6 eggs; 1½ wooden spoonsful flour.
½ lb. powdered sugar;

Cream the yolks of eggs with sugar; add the flour; then add the beaten whites carefully into the mixture. Butter pie pans on the wrong side and sprinkle lightly with flour. Spread the mixture very thin. This amount should make 12 layers, between which spread the following mixture:

½ lb. sweet butter; 6 tablespoons granulated sugar;
½ lb. sweet chocolate; 1 cup strong coffee.

Cream the butter and put on ice. Grate the chocolate and mix with the sugar; add the coffee and set on to boil until it can almost be pulled like candy. Remove from the fire and stir until quite cold. Then add the butter. Then spread thin between the layers, thicker on top and sides. Better when two days old.

—N. Y.

EXCELLENT GINGER BREAD.

1 cup molasses; 1 cup butter;
1 cup sugar; 3 eggs, beaten separately;
1 tablespoon soda, dissolved in a little vinegar;
Spices to taste (cloves, ginger, cinnamon.)
4 cups flour;

Mix all well together; then add 1 cup boiling water.

—Miss J. A. Doran.

FARINA TORTE.

6 eggs; ¾ cup farina;
1 cup sugar; 1 cup ground almonds.

Beat yolks and sugar; add almonds and farina; then whites, beaten stiff. Bake in two layers, 20 minutes. Put whipped cream between layers and on top ½ inch thick. Top of cream decorate with cherries, berries, etc.

—Mrs. Jake Cohn.

FILLING.

$\frac{1}{2}$ cake Baker's chocolate; yolk of 1 egg;
 $\frac{1}{2}$ cup granulated sugar; $\frac{1}{2}$ cup milk.

Add milk to grated chocolate (which has been mixed with the sugar and egg); boil in double boiler. When cooled spread between layers.

—N. Y.

FRUIT FILLING BETWEEN LAYERS, FOR ANY KIND OF CAKE.

Yolks of 3 eggs; candied lemon and orange peel;
1 large spoon butter; 1-3 lb. raisins;
1 cup sugar; $\frac{1}{2}$ cup sherry;
10 almonds, cut fine;
Vanilla, cinnamon, cloves and allspice to taste.

Mix thoroughly; boil in double boiler till very thick, and spread between cake when cold.

FRUIT CAKE.

1 lb. butter; 1 tablespoon cinnamon;
2 lbs. brown sugar; $\frac{1}{2}$ glas brandy;
1 lb. seedless raisins; 6 eggs;
1 lb. currants; 3 cups milk;
 $\frac{1}{2}$ lb. citron; 2 teaspoons baking powder.
1 grated nutmeg;

Add enough flour to make a stiff batter, and mix well. Cream the sugar and butter; add eggs and milk. Mix spices and brandy. Dredge fruit with flour. Use a wooden spoon, as the batter must be very stiff. Bake in a slow oven 3 hours—in 2 large pans lined with paper.

—Mrs. H. Jena.

HAZELNUT TORTE.

12 eggs; 12 stale lady fingers (powdered);
2 cups granulated sugar; Lemon.
3 small cups chopped hazelnuts;

Stir yolks of eggs with sugar; add hazelnuts, lady fingers and the whites of eggs beaten stiff. Flavor with lemon and bake 40 minutes.

—Mrs. J. A. Perley.

GERMAN HAZELNUT TORTE.

8 eggs; ½ lb. grated hazelnuts.
½ lb. granulated sugar;

Beat together for 20 minutes the yolks of eggs and sugar; then add the stiffly beaten whites. Place the bowl in which it has been stirred over boiling water. Stir continually until all the batter is well warmed, but not too hot. Add a pinch of salt and the hazelnuts gradually. Bake very slowly in a well greased spring form. If desired, the grated rind of half a lemon may be added. Ice with boiled icing.

—C. S. F.

GINGER BREAD.

1 cup molasses;	1 teaspoon cinnamon;
1 cup brown sugar;	1 teaspoon nutmeg;
1 cup shortening;	1 teaspoon soda;
1 cup sour milk;	3 cups flour;
3 eggs;	2 teaspoons ginger.

Dissolve the soda in a little sour milk. This amount makes a large quantity. Half the recipe is sufficient for eight persons.

—Miss Parsons, West Virginia.

HALF-POUND CAKE.

1 cup butter;	2 cups flour;
1½ cups powdered sugar;	1 teaspoon vanilla;
4 eggs;	1 level teaspoon baking powder.
½ cup milk;	

Cream the butter and sugar; add the well-beaten yolks of eggs, then the milk and flour sifted with baking powder and vanilla. Lastly, beat in the whites of the eggs and bake in a moderate oven fifty (50) minutes. ½ cup chopped nuts may be added, if desired.

—Mrs. Jacob Eiseman.

HAZELNUT TORTE.

5 eggs; 2 tablespoons flour;
6 tablespoons powdered sugar; 1 teaspoon baking powder.
6 tablespoons grated hazelnuts;

Beat all well and bake in two layers, between which put the following filling: 1 pt. whipped cream; 3 grated sticks of sweet chocolate; vanilla and sugar to taste. Spread between layers and on top and sides of cake. Decorate with whole hazelnuts. Walnuts may be used instead.

—Mrs. K. Solomon.

HAZELNUT TORTE.

1 lb. ground hazelnuts; 1 lemon;
10 eggs; 1 cup cracker crumbs;
1½ lbs. pulverized sugar; Salt.

Stir yolks of eggs and sugar for 1 hour; add lemon rind and cup of sifted cracker crumbs and nuts and salt, and last stiff-beaten whites. Bake in a spring form for 1½ hours, in a moderate oven. The nuts can be replaced by ¼ lb. of chocolate, but always use the crumbs and add these before nuts.

—Miss Wormser.

HICKORY NUT CAKE.

2 cups sugar; 3 eggs;
2-3 cup butter; 1 cup milk;
2 teaspoons baking powder; 3 cups flour.
1 cup nut kernels;

Cream butter and sugar; add yolks of eggs; then milk, the baking powder mixed into the flour, and the finely cut nut meats, and last the white of eggs beaten stiff.

—Bessie Cohen, Cleveland.

JELLY ROLL.

4 eggs; 1 cup flour;
1 cup granulated sugar; 1 teaspoon baking powder.
2 tablespoons water;

Bake in cake pan, jelly it and roll.

—Mrs. H. M. Lipman.

JASPER CAKE.

$\frac{3}{4}$ cup butter;	2 cups flour;
$1\frac{1}{2}$ cups sugar;	2 squares chocolate;
4 eggs;	1 teaspoon soda (level);
1 cup milk (sour);	1 teaspoon vanilla.

Cream butter and sugar; add well-beaten yolks of eggs, sour milk, flour, chocolate melted, soda dissolved in a little boiling water, and lastly the beaten whites of eggs and vanilla. Bake in two layers, and when cold ice as any cake.

—Mrs. Aaron DeRoy.

KAESE-KUCHEN.

3 eggs;	1 cup Schmier-Kase;
$\frac{3}{4}$ cup sugar;	1 cup sour cream.

Beat yolks of eggs and sugar; add other ingredients and whites of eggs. Fill a rich kuchen dough.

—Mrs. L. Deutsch, Grand Rapids, Mich.

KISS TART.

6 eggs (whites);	1 teaspoon vinegar;
2 cups granulated sugar;	1 teaspoon vanilla.

Beat whites stiff. Add sugar gradually. Then vinegar and vanilla. Bake in two layers. When done put fresh strawberries, pineapple or any kind of fruit between layers. Serve with whipped cream.

—Miss E. M., Kansas City.

LADY FINGER TORTE.

8 lady fingers;	$\frac{1}{2}$ lemon;
5 eggs;	1 cup nut meats.
1 cup pulverized sugar;	

Dry and roll the lady fingers; separate eggs and add yolks to sugar and beat well. Then add rind and juice of the lemon, the chopped nuts and lady fingers. Bake slowly in layers.

For the Filling: Boil until thick 1 scant cup milk; 1 tablespoon pulverized sugar; 1 cup nut meats. Or, lemon custard filling may be used instead.

—Mrs. Jos. Prinz, Cleveland.

KUCHEN.

3 qts. flour;	1 cup butter;
1 cake Fleishmann's yeast;	1 cup sugar;
1 pt. milk;	lemon (grated rind.)
3 eggs;	

Soak yeast in lukewarm milk and add a pinch of salt and milk. Let sponge over night. In the morning add eggs, butter, sugar and rind of lemon. Add milk enough to mixture to make dough right consistency to be pulled. Put thin layer in pan and make any filling. All fruits in season may be used. 1 egg, $\frac{1}{2}$ cup milk, 1 tablespoon flour to make custard for top. Bake in oven 25 to 30 minutes. Cinnamon cake, cheese cake, "Schnecken" may be made from same dough.

—Henrietta S. Ehrman.

LEB KUCHEN.

1 cup butter;	6 eggs;
2 cups sugar;	3 cups flour;
1 cup molasses;	$\frac{1}{2}$ cake chocolate;
All kinds of spice 1 teaspoon of each;	
1 cup of all kinds of nuts (spread them.)	

Grease a bread pan and spread thin. When cool, cut in square and ice.

—Mrs. Herman Cerf.

LINSEN TORTE.

$\frac{1}{2}$ lb. butter;	$\frac{1}{2}$ lb almonds;
$\frac{1}{2}$ lb. pulverized sugar;	2 eggs;
$1\frac{1}{2}$ tablespoons brandy;	$\frac{1}{2}$ lb. flour;
1 tablespoon cinnamon;	$\frac{1}{2}$ teaspoon allspice;
Plum preserves;	$\frac{1}{2}$ teaspoon cloves.

Mix the batter in the usual way and pat with the hand into a spring form. Spread with the plum preserves and cover with strips of the dough. Bake slowly. This amount makes one large or two small cakes.

—Mrs. M. Saller.

REAL GERMAN LEB KUCHEN.

1 qt. New Orleans molasses;	1 teaspoon ground cloves;
½ lb. shelled almonds;	1 teaspoon ground cinnamon;
½ lb. citron;	1 teaspoon ground allspice;
1 cup brown sugar;	5c worth baking hartshorn;
4 eggs;	Flour enough to roll.

Mix all together. Roll moderately thin; then cut in squares. Bake in moderate oven. When cool, add icing.

—Mrs. H. N. Benedict.

MAPLE ICING.

1 cup sugar;	Mapeline flavor;
Whites of 2 eggs;	5 or 6 tablespoons water.

Take sugar and water and allow to boil and cook until stringy. Beat eggs and add slowly to syrup. Beat well with egg beater and flavor.

—Miss Evelyn Lippa.

MOCHA TORTE.

1 cup flour, sifted three times;	4 eggs;
1 teaspoon baking powder;	1½ tablespoons table essence.
1 cup pulverized sugar;	

Mix; yolks and whites to be beaten separately. Bake in two layers.

Filling—

½ pt. cream;	1 tablespoon pulverized sugar.
1 tablespoon Mocha;	

Beat ingredients together.

—Miss Julia DeRoy.

MOCHA FILLING.

1 cup powdered sugar;	3 teaspoons powdered cocoa;
¼ cup butter;	1 teaspoon vanilla.
2 tablespoons cold, strong coffee;	

Beat all together until it is creamy and fine. You can decorate with nuts or cherries.

—Mrs. J. Rogaliner.

MOUNTAIN CAKE.

Whites of 6 eggs;	½ cup cornstarch;
1½ cups sugar;	1¼ cups flour;
½ cup butter;	2 teaspoons baking powder;
½ cup milk;	1 teaspoon vanilla.

Proceed in the usual manner and bake in layers.

Orange Filling—

Grated rind of 1 orange;	1 cup sugar;
Juice of 2 oranges;	1 cup water;
Juice of 1 lemon;	1 tablespoon cornstarch.

Dissolve cornstarch in a little of the water. Mix other ingredients (there should be one cup of juice) and cook until clear. Set away to cool. Spread between layers just before serving. On top layer sprinkle pulverized sugar.

—Mrs. John X. Smith, Watertown, N. Y.

NUT CAKE.

6 eggs; 1 cup sugar; 1 cup chopped nuts. Beat eggs and sugar well; add the nuts, and lastly the beaten whites of the eggs. Bake in layers and fill with whipped cream.

—Mrs. A. H. New, New York.

NUT TORTE.

8 eggs;	1 teaspoon cinnamon;
1¼ cups sugar;	½ teaspoon allspice;
¾ cups nuts;	3 teaspoons chocolate;
½ lemon (juice);	1 tablespoon brandy;
1 lemon (the rind);	1 cup bread crumbs.

Bake 1 hour in slow oven.

—N. Y.

PEACH LAYER CAKE.

2 eggs;	3 cups flour;
1 cup butter;	2 teaspoons baking powder;
2 cups sugar;	grated nutmeg.
1 cup milk;	

Bake the above in a rather quick oven, making three layers. Put sweetened, sliced peaches between and on top. When ready to serve, cover top layer with whipped cream.

—Mrs. J. Rogaliner.

ORIGINAL GINGER BREAD.

1 cup molasses;	1 teaspoon cinnamon;
½ cup brown sugar;	2 tablespoons melted butter;
1 cup sour milk or cream;	1½ teaspoons ginger;
1 teaspoon soda;	Flour.
2 eggs;	

Dissolve soda in the milk, add other ingredients and enough flour to make a soft batter. Bake in a shallow pan and strew with small pieces of English walnuts.

—Mrs. M. A. Goodstone.

POTATO CAKE.

Yolks of 6 eggs;	½ teaspoon cinnamon;
1 cup boiled and grated potatoes;	5 cents worth chopped citron;
1 cup rye bread crumbs;	5 cents worth chopped almonds;
½ glass of brandy;	1 teaspoon baking powder.
1½ cups sugar;	

Add stiffly whites of eggs. Bake in three layers and spread with whipped cream between.

—Chicago.

RYE BREAD TORTE.

1 cup stale rye bread crumbs;	½ orange;
1 cup grated almonds;	1 piece grated chocolate;
1 teaspoon baking powder;	1 piece citron;
1 teaspoon cinnamon;	½ lemon;
½ teaspoon cloves;	10 eggs;
½ teaspoon allspice;	2 cups sugar.

Cut citron into small pieces. Mix this and the beaten yolks, beaten with the sugar. Add juice and rind of lemon and orange; then, last, whites of eggs. Bake one hour.

—E. F. B., Philadelphia.

SOUR CREAM FILLING FOR CAKE.

1 cup sour cream (whipped);	1 cup nuts (chopped).
1 cup pulverized sugar;	

Put between layers of white cake and ice with white icing.

—M. E. S.

SPICED MOUNTAIN CAKE.

½ cup butter;	1 teaspoon cinnamon;
1 cup granulated sugar;	½ nutmeg;
5 eggs;	½ cup milk;
1½ cups flour;	2 teaspoons baking powder.

Cream the butter and sugar; add the yolks of 5 eggs, one at a time. Then the cinnamon and nutmeg. Add alternately ½ cup milk, 1½ cups of flour, containing baking powder. Add the beaten whites of 2 eggs, Divide the batter into 3 jelly cake pans and bake in a moderate oven for 15 minutes. When baked spread with icing made of the whites of 3 eggs, beaten stiff, with 2 cups of pulverized sugar. Separate this into two parts, using the larger portion to cover layers, and the smaller for outside frosting. Add the juice of a lemon to inside icing and more sugar to prevent running. The lemon rind to be grated into outside frosting.

—Mrs. M. D. Kaufmann.

SPONGE CAKE AND PEACH MELBA.

6 eggs;	1 cup flour;
1 cup granulated sugar;	1 teaspoon cornstarch;
tablespoon boiling water;	1 teaspoon baking powder.

For peach melba, bake in long kuchen pan, add strawberry or raspberry sauce, then vanilla ice cream, peaches and sauce on top. Cut pieces of cake long enough to hold ½ peach.

—Mrs. M. Kingsbacher.

SPONGE CAKE (PASSOVER).

12 eggs;	rind of 1 lemon;
2 large cups granulated sugar;	¼ cup chopped almonds.
1 large cup matzo flour;	

Beat yolks very light with sugar; add flour, lemon rind and almonds; lastly, whites beaten stiff, to which a pinch of salt is added.

—Mrs. Wm. Frank.

WALNUT TORTE.

6 eggs;	3 oz. flour;
9 oz. pulverized sugar;	teaspoon baking powder;
4 oz. walnut meats;	1 teaspoon vanilla.

Beat yolks and sugar thoroughly; add vanilla and half of the walnut meats, ground fine; next the beaten whites of the eggs; then stir in lightly the flour and baking powder, sifted well together. Bake in layers in a moderate oven. When cold cover both layers with sweetened whipped cream, to which the remainder of the walnuts (ground) is added. Place one layer on the other. Hazelnuts can be used in place of walnuts.

—Mrs. S. B. Goldsmith.

WHITE CAKE.

1 cup granulated sugar;	$\frac{1}{2}$ cup milk;
$\frac{1}{2}$ cup butter, creamed;	$1\frac{1}{2}$ full cups flour;
1 teaspoon baking powder and 4 whites of eggs, beaten stiff.	

A maple mousse made of 4 yolks, and found in "Desserts," goes well with the cake and uses the egg yolks.

—Mrs. Louis Hirsch.

1-2-3-4 CAKE.

$\frac{1}{2}$ cup butter;	3 cups flour;
1 cup milk;	4 eggs;
2 cups sugar;	3 teaspoons baking powder.

Proceed in the usual manner and bake moderately in layers. Is a simple cake and one nice to fill with jelly or any kind of filling.

ZWEIBACK TORTE.

6 eggs;	1 cup grated zweiback;
1 cup sugar;	lemon.

Beat yolks light for $\frac{1}{2}$ hour; add other ingredients, stiffly beaten whites last. Bake slowly in a moderate oven. This makes two fairly sized layers; make a filling of icing with chopped nuts between the layers and cover top with whipped cream just before serving. Simple and good.

—Nettie M. Kaufman.

ALMOND BARS.

4 eggs;	1 teaspoon cloves;
1 cup chopped almonds;	cinnamon;
1 lb. brown sugar;	2 teaspoons baking powder.

Mix together. Spread in a large pan. When baked cut in bars.

—Mrs. Meyer Kann.

ALMOND HEAPS.

$\frac{1}{2}$ lb. almonds;	3 whites of eggs;
10 cents worth citron;	$\frac{1}{4}$ cups of powdered sugar.

Blanch almonds and peel and cut citron in long strips; put in oven and brown light brown. Beat white of eggs and add $\frac{1}{4}$ cups sugar and stir for $\frac{1}{2}$ hour, then add almonds and 1 tablespoon of flour. Tax wax-paper and lay a good tablespoonful in heaps, and brown a light brown.

—Miss Wormser.

ALMOND STICKS.

4 whole eggs;	$\frac{3}{4}$ teaspoon cloves;
1 lb. brown sugar;	$\frac{3}{4}$ teaspoon cinnamon;
$\frac{1}{2}$ cups flour;	$\frac{3}{4}$ teaspoon allspice;
1 cup almonds, cut in strips;	1 teaspoon vanilla;
1 teaspoon baking powder;	2 tablespoons grated chocolate.

Beat eggs until very light; add sugar and beat well. Then other ingredients. Spread in the pan $\frac{1}{2}$ inch thick and bake in moderate oven. Ice when cold and cut in strips $\frac{1}{2}$ inch wide and $\frac{3}{4}$ inch long.

—Mrs. F. Half.

BROWN SUGAR COOKIES.

3 cups dark-brown sugar;	1 cup cold water;
1 cup butter;	2 teaspoons baking powder;
1 teaspoon soda;	flour.
nutmeg;	

Work up the above ingredients into a dough to roll; sprinkle with granulated sugar and bake in a quick oven.

—Miss B. S.

BUTTER COOKIES.

1 lb. sugar; 1 lb. butter; 1 lemon (juice); $\frac{1}{2}$ doz. eggs. Mix the above, add 1 wineglass of brandy and flour enough to roll thin. Cut into shapes.

—Mrs. M. B. Rothschild.

BUTTER DOUGH TARTS.

1 lb. butter;	lemon rind;
$1\frac{1}{2}$ lbs. sugar;	flour;
$\frac{3}{4}$ cup milk;	1 teaspoon baking powder;
5 eggs;	$\frac{1}{2}$ cup nuts.

Cut into squares, fill with raisins and nuts; and turn into the shape of a horn and then spread with egg, nuts, and bake.

—Chicago.

CHOCOLATE COOKIES.

$\frac{1}{4}$ lb. Huyler's sweet chocolate, grated;	
4 eggs;	1 lb. brown sugar;
$\frac{1}{4}$ lb. almonds, chopped;	1 pt. flour;
1 teaspoon cinnamon;	1 teaspoon baking powder.

Drop on large tins with a teaspoon; grease pans and bake in a quick oven. The best plan is to try one, and if the dough runs too much, add more flour.

—Mrs. M. Mona Lesser.

CHOCOLATE DROP CAKES.

2 cups flour;	$\frac{1}{2}$ lb. almonds;
1 cup butter;	$\frac{1}{4}$ teaspoon cloves;
2 eggs;	1 teaspoon cinnamon;
$\frac{1}{4}$ lb. Baker's chocolate;	2 teaspoons baking powder;
$1\frac{1}{2}$ cups sugar;	vanilla.

Stir butter and sugar together. Stir in 1 whole egg at a time. Then add chocolate, spices and flavoring, adding flour, baking powder and nuts last. Drop by teaspoonfuls onto buttered paper in tins, and bake from 6 to 8 minutes in a moderate oven. "The more you eat the more you want."

—I. W. M., Chicago.

CHOCOLATE MACAROONS.

3 whites of eggs; $\frac{1}{2}$ lb. ground almonds;
 $\frac{1}{2}$ lb. pulverized sugar; 4 sticks grated chocolate.

Mix and drop on greased pan with a teaspoon. Bake in a very moderate oven. Fine!

CINNAMON COOKIES.

2 lbs. brown sugar; 1 teaspoon ground allspice;
7 eggs; 2 oz. chopped citron;
2 teaspoons ground cinnamon; $\frac{1}{2}$ teaspoon ground cloves;
1 lemon; $\frac{1}{4}$ teaspoon ground ginger.

Mix all and beat well together; add flour enough to thicken sufficiently to roll. Then form it into shapes of any kind desired, and bake in greased pans, previously brushing top of cakes with egg and placing a piece of citron in center of each cake.

—Mrs. Josiah Cohen.

CRISP COOKIES.

1 cup butter; 1 tablespoon milk;
2 cups sugar; 1 teaspoon cinnamon;
3 eggs; $\frac{1}{2}$ teaspoon nutmeg;
1 teaspoon soda; flour.
2 teaspoons cream of tartar;

Add sufficient flour to the above mixture to make a dough soft enough to roll, beginning with 1 pint, and working flour in gradually. Roll and cut; brush with sweet milk, and sprinkle with sugar, and, if desired, chopped almonds. Bake a light brown in a quick oven.

—Miss B. S.

COOKIES.

1 lb. butter; 1 whole egg;
 $1\frac{1}{2}$ cups sugar; 1 wineglass of brandy;
 $\frac{1}{4}$ lb. blanched almonds; flour.
2 hard-boiled eggs;

Use yolks of hard-boiled eggs and whole egg, raw; add brandy and flour enough to roll the dough. Cut into shapes. Brush on top with yolk of egg, and sprinkle with cinnamon, sugar, and chopped almonds.

—N. Y.

COOKIES.

Cream $\frac{1}{2}$ lb. butter and $\frac{1}{2}$ lb. sugar;
add 4 eggs;
grated rind of 1 lemon;
2 teaspoons baking powder.

Mix baking powder and enough flour to knead the dough stiff enough to roll. Cut out and bake in a quick oven.

—Mrs. Jake Spandau.

COOKIES.

5 eggs (hard boiled yolks);	1 cup milk;
$2\frac{1}{2}$ eggs (raw);	3 teaspoons yeast powder;
1 lb. butter;	1 grated lemon rind;
$\frac{3}{4}$ lb. sugar;	flour enough for nice dough.

Sprinkle sugar on cookies before baking. Only flour pans.

—Miss Rosa Kann.

COOKIES.

1 cup sugar;	whites of 4 eggs, beaten stiff;
1 cup melted butter;	flour to stiffen, so as to roll out.
$\frac{1}{2}$ lb. almonds (cut in half);	

Cut in strips. Brush with egg white and sprinkle with almonds.

—Mrs. Charles Dreifus.

DATE CAKES.

1 lb. dates;	$\frac{1}{2}$ lb. sugar;
$\frac{1}{2}$ lb. chopped almonds;	whites of 3 eggs.

Butter a pan and sprinkle the bottom with bread crumbs. Drop a tablespoon of the mixture into the pan for each cake. Bake.

—New York.

EIER RAEDLE.

4 hard-boiled eggs (yolks only);	$\frac{1}{2}$ lb. sugar;
2 whole eggs;	$\frac{1}{4}$ lb. butter;
1 tablespoon cream, and a little whiskey and enough flour to make stiff enough to roll out.	

Cut with a form in small cakes, and spread top with sugar, white of egg and almonds. Very good.

—Miss Wormser.

DELICIOUS COOKIES.

½ cup butter;	1 lemon;
cup sugar;	tablespoon brandy;
2 eggs;	flour;
teaspoon baking powder;	hickory nuts.

Cream the butter and sugar; add the eggs, rind and juice of the lemon, the brandy, baking powder, and flour sufficient to roll out very thin. On top, before baking, put some white of egg, a little sugar, and hickory nuts cut fine.

—Bessie Cohn, Cleveland, O.

FRUIT ROUNDS.

Cut rounds from slices of whole wheat bread; chop ¼ lb. candied pineapple and ¼ lb. candied cherries, and boil in a syrup made of 4 tablespoons sugar and 3 tablespoons water. When cool, add juice of ½ orange; butter the bread and spread with mixture. Also nice accessory to an afternoon tea.

GERMAN COOKIES.

6 eggs;	1 lb. butter;
1 qt. flour;	3½ spoons baking powder.
1 lb. sugar;	

Mix the butter and sugar to a cream and break in 1 egg at a time. Sift the flour carefully, twice, and add the baking powder to it. Now, mix all ingredients together, roll out smoothly and cut into small cakes. Bake 10 minutes.

—Mrs. Henry Jackson.

GUSKY COOKIES.

1 lb. butter;	4 teaspoons cinnamon;
½ lb. almonds;	¼ lb. citron;
1 lb. brown sugar;	flour to roll.

Mix in the usual manner. If dough is too short to roll, press evenly into tins by hand. Brush with white of egg before baking and cut into small squares immediately upon taking from oven, and before removing from pan. Press half an almond into center of each square.

—Mrs. Esther Gusky.

HERMITS (COOKIES.)

1-3 cup butter;	1 teaspoon crea mof tartar;
1 cup sugar;	¼ teaspoon ground cloves;
1 egg;	¼ teaspon fround cinnamon;
¼ cup water;	¼ teaspoon nutmeg;
½ teaspoon baking powder;	2 or 3 cup flour;

Cream the butter and sugar; add beaten egg and water; sift the cream of tartar, soda and spices with flour, and add. Roll very thin and bake a light brown.

—Mrs. M. Kornhauser.

HOME-MADE COOKIES.

1 cup sugar;	1 small teaspoon soda;
½ cup butter;	½ lemon (juice);
1 egg;	flour enough to make soft dough.
¼ cup water.	

Roll thin.

—Mrs. K. Solomon.

JELLY CAKES.

½ lb. butter;	2 eggs;
¼ lb. powdered sugar;	10 oz. flour.

Rub butter and sugar to a cream; add yolks of eggs. Stir and add flour. Roll into small balls; spread with yolk of egg. Make indentation on top with little finger, and fill with jelly and bake in oven.

JUMBLES

1 lb. butter;	9 teaspoons orange juice;
1 lb. sugar;	1 teaspoon salt (scant);
2 lbs. sifted pastry flour;	3 teaspoons baking powder.
3 eggs;	

Handle lightly; roll rather thin, and sprinkle with granulated sugar. Bake in a quick oven.

—Carrie B. Goodrich.

MARGUERITES.

Beat the white of 1 egg to a stiff froth; stir into it 2 table-spoons of powdered sugar and 4 heaping tablespoons chopped walnuts. Mix well and spread upon long, narrow crackers. Set in a quick oven and color lightly.

MOLASSES COOKIES.

2 cups molasses; 1 cup butter and lard, mixed; 1 egg; 3 teaspoons soda, dissolved in $\frac{1}{2}$ cup boiling water; piece of alum size of a pea, dissolved in a little hot water; flour enough to mix and roll as soft as possible; 1 heaping teaspoon ginger; 1 teaspoon cinnamon.

—Mrs. L. M. Hatfield.

MOTHER'S ORANGE JUMBLES.

(Original.)

1 cup granulated sugar; 1 cup sour cream;
 $\frac{1}{2}$ cup butter; Flour;
1 egg and yolk of second egg; $\frac{1}{2}$ teaspoon baking powder.
Grated rind and juice of 1 orange;

Make a soft "cookie" dough, adding flour as required. Roll, sprinkle with granulated sugar; cut with a jumble cutter, and bake a delicate brown.

—Mrs. M. A. Goodstone.

NUT PUFFS.

$\frac{1}{2}$ cup flour; 3 eggs;
2 teaspoons sugar; Pinch salt;
1 cup milk; $\frac{1}{4}$ cup nuts (ground).

Beat very light and bake in previously heated gem pans, in hot oven.

OATMEAL COOKIES.

3 cups rolled oats; 1 cup chopped nuts;
5 tablespoons sweet milk; 1 scant cup butter;
2 cups flour; 1 heaping cup raisins;
1 teaspoon soda; 1 teaspoon cinnamon;
2 scant cups sugar; 2 eggs.

Cream butter and sugar; drop in whole eggs, and add other ingredients in any order convenient. Drop on butter tins with a spoon, and bake in medium oven.

—Sophie T. Fleishman.

PARIS STICKS.

3 cups chopped almonds; 2½ cups pulverized sugar;
Grated rinds of 2 lemons.
Whites of 5 eggs, beaten to a stiff froth;

Mix the ingredients and roll out on pulverized sugar; cut into strips an inch wide, and put into paraffined pans. Bake in a slow oven. Excellent.

PEANUT COOKIES.

2 tablespoons butter; ¼ teaspoon salt;
1 teaspoon baking powder; ½ cup flour;
¼ cup sugar; 2 tablespoons milk;
½ teaspoon lemon juice; ½ cup finely-chopped peanuts.
1 egg;

Drop by teaspoonfuls on unbuttered tins about an inch apart, and bake in a slow oven.

—Mrs. Wm. Kaufman.

SNOW FLAKES.

1 cup flour; Pinch salt;
2 hard boiled eggs; 1 tablespoon brandy.

Grate the eggs and mix all together, as for a noodle dough. Place on board and work until perfectly smooth; then roll out thin; cut into strips 1½ inches wide and 3 inches long. Drop into skillet of boiling chicken or beef fat, being careful not to burn. Lift on a brown paper to drain; then place on serving plate and sprinkle with sugar and cinnamon. Delicious.

—Mrs. M. A. Goodstone.

SPLENDID COOKIES.

4 eggs; 1½ teaspoons cinnamon;
2 cups sugar; 1½ teaspoons cloves;
15 cents' worth almonds; 1 lemon;
5 cents' worth citron; ½ teaspoon baking powder.

Beat eggs and sugar to a cream; add other ingredients and the grated rind of lemon, only; mix the baking powder with sufficient flour to roll. Roll thin, and bake. These are at their best when a week old.

—Mrs. I. Coblens.

SPICE COOKIES.

1 lb. brown sugar;	1 teaspoon cloves;
Yolks of 5 eggs;	1 teaspoon allspice;
Whites of 3 eggs;	2 teaspoons cinnamon;
Rind and juice of 1 lemon;	5 cents' worth almonds (cut);
½ teaspoon vanilla;	5 cents' worth citron (cut).
Pinch of salt;	

Add flour to make them quite stiff; spread in buttered pan. Bake in quick oven. Beat whites of 2 eggs; add enough sugar to make very stiff; spread this icing while the cake is hot, and cut while hot.

—Fannie A. Kahn.

TOURRAINE CHOCOLATES.

Slice whole wheat bread, and butter before slicing; then cut into strips 1 inch wide. Cover each piece with melted sweet chocolate; sprinkle thin with finely-chopped nuts, and stand aside for an hour to harden. These are nice to serve with afternoon tea.

—Anon.

QUICK CINNAMON CAKE.

1 tablespoon butter;	1 small cup milk or water;
1 cup granulated sugar;	2 teaspoons baking powder;
2 eggs;	Flour to thicken.

Mix above ingredients. Sprinkle granulated sugar and cinnamon over top of cake, and bake in slow oven.

—Mrs. L. Sulzbacher, Braddock, Pa.

VANILLA KIPFEL.

1 lb. flour;	3 oz. powdered sugar;
1 lb. butter;	Pinch salt.
4 oz. grated almonds;	

Knead well together. Cut dough into pieces one inch square and form into shape of half moon. Bake very slowly until light yellow. When taken from oven, roll into sifted powdered sugar, into which some vanilla bean has been grated.

—Mrs. L. Deutsch, Grand Rapids, Mich.

WALNUT COOKIES.

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|-----------------------|--------------------------------|
| 1 lb. butter. | ½ teaspoon allspice; |
| 3 eggs; | 2 lbs. walnuts (chopped fine); |
| 1 lb. sugar; | 1 teaspoon baking powder; |
| 1 teaspoon cinnamon; | Flour (enough to roll); |
| 3 tablespoons brandy; | Sugar and cinnamon on top. |
| ½ teaspoon cloves; | |

—N. Y.

HERMITS.

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|----------------------------|--------------------------|
| 1 cup butter; | 1 cup milk; |
| 2 cups sugar; | 3 cups flour; |
| 3 eggs; | 1 teaspoon cinnamon; |
| 2 teaspoons baking powder; | 2 cups raisins, chopped. |

Mix thoroughly and bake in gem pans, very good. This amount makes 24 cakes.

—Miss Parsons.

MEMORANDUM.

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CANTON ICE CREAM.

1 small pot preserved ginger; Beaten whites of 4 eggs;
1 pt. cream; ½ cup sugar.
1 pt. milk;

Drain off juice and chop ginger. Scald milk and cream; add ginger juice, and pour mixture over whites of eggs. Put in double boiler and cook until thick. Cool and freeze. When stiff, remove dasher; add ginger, stir well and then pack tightly and set away in freezer for 2 hours before serving.

—H. S. K.

COFFEE CUSTARD CREAM.

1 pt. cream; ¼ cup very strong coffee;
3 eggs; ½ cup chopped nut meats;
1 pt. milk; ½ cup chopped cherries;
½ cup sugar; 1 teaspoon cornstarch.

Mix cream, milk eggs and sugar; beat well. Boil till slightly stiff; add cherries and nuts when partly cooled, and coffee last. Freeze.

COFFEE ICE CREAM.

1 pt. coffee; 1½ cups granulated sugar;
2 teaspoons essence coffee; 1 qt. cream.

To 1 pt. strong coffee add 1½ cups granulated sugar, and bring to a boil. When cool, add 2 teaspoons essence of Turkish coffee flavor, and 1 qt. cream, and freeze.

—Mrs. M. D. Kaufmann.

FRUIT FRAPPE.

1½ cups sugar; 3 cups water.

Boil 5 minutes; add 1 cup mashed fruit, juice of 1 lemon and 2 oranges. Beat until cold, then add 3 egg whites; ½ cup rum or sherry; and freeze soft. A frappe never should be stiffer than mush, and is served in glasses at afternoon teas.

For Coffee or Tea Frappe—Strong coffee or tea may be substituted instead of fruit, and are served with a spoonful of whipped cream on top of each glass.

MAPLE ICE CREAM.

6 eggs (yolks); ¼ lb. almonds;
1 cup maple syrup; 1 pt. whipped cream.

Beat eggs; add syrup; boil until thick in double boiler, beating all the time. Take from the fire, beat until half cold. Add almonds and whipped cream when cold; then freeze.

—Mrs. H. M. Lipman.

MAPLE NOUGAT.

Filling for Ice Cream.

½ lb. maple sugar; Butter, size of an egg;
1 cup lukewarm cream; 1 cup walnuts or pecans.

Melt sugar in pan on stove until thin as syrup; add cream to this; then the butter. Let cool until thick in double boiler; add cup of chopped nuts. Serve hot on vanilla ice cream.

MILK SHERBET.

1 qt. milk; 2 cups sugar;
lemons; Water.

Dissolve the sugar in the milk and place in freezer. With a sharp knife pare off, quite thin, the yellow rind of a few lemons, and boil this in a small quantity of water. When the milk is thoroughly chilled, add 1 cup of the strained lemon juice and the water in which the rind was boiled, and freeze in the usual way. This is really a "diet kitchen" dish, and people who can take milk, can digest this.

—Mrs. S. S. Loeb.

RASPBERRY ICE CREAM.

5 eggs; 1 qt. cream;
2½ cups sugar; 3 pts. raspberries;
1 teaspoon vanilla; ½ lemon.

The yolks of 5 eggs, beaten very light, with 1 cup sugar; add vanilla and mix with cream and freeze until half frozen; then add raspberries, mashed, with 1½ cups sugar and juice of ½ lemon. Strain through cheesecloth bag and freeze.

—Amelia H. Cohen.

NESSELRODE PUDDING.

Chestnuts;	Wineglass sherry;
2 cups granulated sugar;	1 pt. whipped cream;
Fruit;	1 teaspoon vanilla.
4 eggs;	

Boil a handful of nuts tender; peel and wash them; cut small quantity candied fruit such as cherries and pineapple, and cover with the sherry. Boil the sugar in a cup of water for 15 minutes. Beat yolks of eggs very light, and when sugar and water are cooked sufficiently, take off and stir eggs through this. Then stir over the fire again until it reaches boiling point. Then cool. When cold, add the whipped cream, the fruit, wine, chestnuts and vanilla. Place in a mold and freeze 4 hours.

—Detroit.

STRAWBERRY WATER ICE.

1 qt. strawberry juice;	1 lb. sugar;
2 lemons (juice);	1 pt. water.

Mix; stand aside for 1 hour; then freeze.

—B. Rothschild.

TORTONI ICE CREAM.

1 pt. whipped cream;	1 doz. stale macaroons;
1 cup maple syrup;	eggs.

Roll macaroons fine; stir eggs and macaroons; add maple syrup; lastly, whipped cream, and freeze.

—Mrs. J. A. Perley.

YELLOW PARFAIT.

6 egg-yolks;	1 pt. cream;
1 cup sugar;	Flavoring.
¼ cup water;	

Beat eggs thick and add to them the sugar, boiled in the water for 5 minutes. Return to double boiler; cook until mixture coats the spoon; then strain; beat until cold; add the cream, whipped stiff, and flavoring. Mix thoroughly; turn into molds; pack and cover with ice for 4 or 5 hours.

VIOLET ICE CREAM.

3 cups cream;	Flavoring;
1 scant cup sugar;	1 cup milk;
Dash of salt;	½ teaspoon vanilla.
1 tablespoon violet flavoring, or creme yvette cordial;	

Scald milk and cream; beat until cold; add ingredients and flavorings, till a pale violet is obtained; then freeze in the usual way, and garnish the served cream with 1 oz. candied violets.

If a rose-colored ice is desired, use rose water instead of violet coloring, and garnish with candied rose leaves.

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BREADS



BEATEN BISCUIT.

1 pt. flour;
1 cup water;

1 teaspoon salt.

Mix into a stiff dough; transfer to floured baking board and pound hard for 10 minutes. Cut, prick with straw, and bake in a brisk oven. Some add a tablespoon butter.

CORN PONES.

1 pt. corn meal;
1 pinch salt;

Cold water;
1 pinch soda.

Mix meal, soda and salt first; then add sufficient water to make a stiff dough enough to mold into small loaves, or ponies, about 3 inches long. Bake well on buttered pan.

—Helen K. Lieberman, Atlanta, Ga.

CHEESE STRAWS.

Roll rich pastry $\frac{1}{4}$ inch thick; sprinkle with grated cheese; fold twice, and roll out again. Repeat this twice. Then cut into strips $\frac{1}{4}$ inch wide and 3 inches long. Grate little cheese on top, and bake.

—Detroit.

CROUTON STICKS.

Cut bread into $\frac{1}{4}$ -inch slices; remove crust; spread slightly with butter on both sides; cut into strips $\frac{1}{4}$ inch wide. Bake until light brown. Serve with cheese or soup or salad.

ENGLISH MUFFINS.

Make a batter from 1 cup milk, scalded and cooled; $\frac{1}{4}$ yeast cake, dissolved in $\frac{1}{4}$ cup lukewarm water, $1\frac{1}{2}$ cups flour; $\frac{1}{4}$ cup soft butter, and $\frac{1}{2}$ level teaspoon salt. Beat well to make the batter light and smooth. Cover and let rise until very light, and bake in hot greased muffin rings on a griddle. Turn once, to have a thin brown crust on both sides.

EGG BREAD.

1 pt. white corn meal;	$\frac{1}{2}$ pt. buttermilk;
1 egg;	A little salt;
1 large tablespoon flour;	1 large tablespoon water.
$\frac{1}{2}$ teaspoon soda;	

Mix all ingredients, except meal and flour, together first, beating these in later. Bake in buttered pan or muffin tins.

—Helen K. Lieberman, Atlanta, Ga.

HOME-MADE BREAD.

1 sifter of flour to each large loaf. 1 cake compressed yeast for 4 loaves. (Test the yeast by adding salt, sugar and lukewarm water. If fresh, it will be ready for the mixture in 20 minutes). 1 pt. of "wetting" to each loaf. "Wetting" consists of 1-3 milk, scalded and cooled, and 2-3 water. Use discretion in having all ingredients at proper temperature. Dough should never be raised rapidly, nor covered too warmly. Mix ingredients with salt to taste, using sufficient flour to stiffen at once, and kneading the dough for fully $\frac{1}{2}$ hour. Spread top of same with melted butter, to prevent crusting; cover and let raise during night. Next morning, handle only sufficiently to mold. (Finer bread is produced by braiding). Cover and raise slowly second time; brush with beaten egg; sprinkle with poppy seed and bake. When baked, brush with salt water and cover lightly.

—Mrs. J. S. Kaufman.

SPOON CORN BREAD.

½ cup corn meal; 2 tablespoons butter;
1 pt. milk; 4 eggs.
½ teaspoon salt;

Pour hot milk over corn meal and bring to a boil. Add salt; stir in butter, and let stand until lukewarm. Add the eggs, well beaten. Turn into a buttered baking dish and cook ½ hour in a quick oven. Delicious with maple syrup.

—Carrie B. Goodrich.

SWEET MUFFINS.

1 tablespoon butter; 2 cups flour;
1 cup milk; 2 eggs;
1 tablespoon sugar; 1 heaping teaspoon baking powder.

Cream butter; add sugar, beaten egg yolks, milk and sifted baking powder; last, beaten whites. Bake in greased tins in quick oven.

WHITE BREAD—SPONGE METHOD.

(For Use in the Morning.)

1 cake Fleischmann's yeast; 1½ qts. lukewarm water;
1 tablespoon salt; 4½ qts. sifted flour.

Dissolve the yeast in 1 qt. lukewarm water, and add to it 2 qts. sifted flour, or sufficient to make an ordinary sponge; set aside to raise for about 2 hours to 2½ hours. When well risen, add to it the pint of lukewarm water in which the salt has been dissolved; then add the remainder of the flour to make a moderately stiff dough. Knead thoroughly and set aside to raise for 1½ to 2 hours. When light, turn out on a well-floured kneading board and knead thoroughly; divide into 4 equal parts and place in well greased baking pans. Let raise again for about 1 hour. When light, bake for 1 hour in a moderate oven. After bread is baked, remove the loaves from the pans and lean them against the empty pans, so as to cool the loaves by contact with the air on all sides. This recipe makes 4 large loaves. The whole process takes from 6 to 6½ hours, and, if followed closely, will produce very good results.

SCOTCH SCONES.

1 qt. flour;	Sour milk or buttermilk;
2 teaspoons cream of tartar;	2 teaspoon sugar;
1 teaspoon salt;	1 teaspoon baking powder.

Mix dry ingredients together, adding sufficient sour milk or buttermilk to make a soft dough; mix with a knife. Roll with a little flour (not quite as thick as for biscuits); cut with the biscuit cutter, and bake on a soapstone griddle, on top of stove, turning as required. Have the dough as soft as you can possibly handle it. These are supposed to be eaten warm.

—Nettie M. Kaufman.

WHITE BREAD—QUICK METHOD.

2 cakes Fleischmann's yeast;	1 qt. lukewarm water;
1 teaspoon salt;	1 tablespoon butter or lard;
2 tablespoons sugar;	
3½ qts. sifted flour (equal to 3 lbs. unsifted flour);	

Dissolve the yeast in half the water and in the other half dissolve the salt and sugar. Mix thoroughly the water containing the yeast, salt and sugar, then stir in gradually 3 quarts of the flour. Now work in the lard or butter, and make a moderately stiff dough. Knead well for 10 or 15 minutes; then set aside in a warm place, free from draft, to raise until light, which will be in from 2 to 2½ hours. Cover with cloth or paper to prevent crust forming on top. When light, make into loaves with the hand; place in well-greased pans and set to raise again for 45 minutes. When light, bake in a hot oven for from ¾ hour to 1 hour. The extra pint of flour will be needed to keep kneading board well floured when kneading and forming into loaves. This makes three 1½ lb. loaves. The whole process takes about 4 hours. Half milk and half water may be used instead of all water if a richer loaf is desired. Young housekeepers who have never done any baking have been eminently successful by following this recipe.

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Pickles & Preserves

BAR-LE-DUC.

To 1 lb. currants take 1 lb. sugar. Put the sugar in the kettle and add very little water, to make a very rich syrup. Boil until it thickens; then add the currants, which have been stemmed and washed, then weighed. Boil about 10 minutes, and put into jelly glasses. Serve with cream, cheese or meat.

BRANDIED PEACHES.

Make a syrup the same as for preserving; let it come to a boil; then skim; lay in peaches enough to cover the bottom of the preserving kettle and cook until they are tender and transparent, but not "mushy." Take out the fruit with a skimmer and place carefully in jars. Crack some of the pits, put in the syrup and cook 15 minutes, or until slightly thickened; add brandy, $\frac{1}{2}$ cup to each pound of fruit, and take at once from the fire; strain the hot syrup, then pour it over the peaches in the jars and seal at once.

CHILI SAUCE.

$\frac{1}{2}$ bu. tomatoes;	$\frac{3}{4}$ lb. white sugar;
6 red peppers;	$\frac{1}{4}$ pt. salt;
$\frac{1}{8}$ pk. onions;	$\frac{1}{4}$ of 5 cents' worth ground cloves;
$\frac{1}{4}$ of 5 cents' worth allspice;	$1\frac{1}{4}$ qts. cider vinegar.
$\frac{1}{4}$ of 5 cents' worth ground ginger;	
$\frac{1}{4}$ of 5 cents' worth ground cinnamon;	

Stew and strain tomatoes; chop peppers fine; then add other ingredients and boil about two hours. Bottle and seal with sealing wax.

—Mrs. J. Weil.

CORN SALAD.

1 doz. ears corn cut off cob;	2 cups brown sugar;
1 head cabbage;	1 gal. vinegar.
1 bunch celery;	1 tablespoon tumeric;
2 red peppers;	2 tablespoons mustard;
2 green peppers;	

Salt to taste. Chop up or put through Meat grinder. Mix all together and boil 20 minutes. Put in Mason jars.

—Mrs. M. Solomon, Beaver Falls, Pa.

CURRANT JELLY.

Wash currants thoroughly without stemming them, barely covering them with cold water, and boil slowly until fruit is mashed. Drain through a jelly bag; take equal quantities of juice and sugar and boil for 20 minutes.

—Mrs. Barney May.

CUCUMBER PICKLE.

1 doz. large cucumbers;	1 qt. small onions;
½ pk. green tomatoes;	6 bunches celery.

Chop ingredients fine, and lay in mild salt water overnight. Drain off water. Take 3 qts. of vinegar and 1 qt. water, 3 lbs. sugar. Let that boil 15 minutes. Put chopped pickle into boiling vinegar; let come to a boil. Put in jars, and add mixed spices.

—Henrietta S. Ehrman.

EUCHERED PEACHES.

7 lbs. pared peaches (clingstones);	
4 lbs. sugar;	10 sticks cinnamon;
1 pt. wine vinegar;	2 doz. cloves.

Put all in a pot, and from the time it starts to boil, leave boil 15 minutes; put in a crock or jar. The second day, pour off juice and leave boil 10 minutes again, and pour over the peaches. The third day, pour off the juice and boil 15 minutes again; pour over the peaches and close.

—Mrs. Louise Schwarz.

FRENCH SAUCE.

½ pk. green tomatoes;	3 tablespoons cloves;
1 large head cabbage;	3 tablespoons salt;
9 white onions;	1 cup sugar;
1 red pepper;	½ lb mustard seed.
1 tablespoon allspice;	

Chop all together; cover with vinegar, and boil ½ hour.

—Mrs. Ludwig Kaufman.

FRENCH PICKLE.

1 pk. green tomatoes;	1 cup salt.
1 qt. onions;	

Slice and let them stand over night with salt well sprinkled through. In the morning drain off liquid and cook 20 minutes in 1 qt. vinegar and 2 qts. water. Drain that off. Then take 2 qts. vinegar; ¼ lb. mustard seed, 3 lbs. brown sugar; 1 tablespoon allspice; 1 tablespoon cloves; 1 tablespoon cinnamon; 1 tablespoon ginger. Boil 15 minutes, and seal in hot jars.

—Mrs. L. M. Hatfield.

GINGERED PEARS.

8 lbs. Seckle or other pears;	½ lb. candied ginger root;
8 lbs. granulated sugar;	4 lemons.

Chip or slice pears and ginger root. Boil these with sugar for 1 hour. Boil the lemons whole in water until tender; then cut up in small pieces, removing seeds. Add to pears and boil 1 hour longer.

—Mrs. E. M. Lazarus.

GREEN TOMATO SOY.

4 qts. tomatoes;	1 tablespoon cloves;
12 onions;	1 tablespoon allspice;
4 cups sugar;	2 tablespoons mustard;
1 qt. vinegar;	1 tablespoon salt.

Slice, but do not peel tomatoes. Peel and slice the onions. Mix all the ingredients and boil gently, stirring frequently until tender. Bottle and seal. Excellent with fish.

—Mrs. A. L. Myers, Atlanta, Ga.

HOW TO PACK BUTTER FOR THE WINTER.

To pack 12 lbs. butter, use a 3-gallon stone crock. Wrap each pound of butter separately in clean cheese-cloth, and pack closely in crock. Boil a salt brine of sufficient strength to float an egg, with a cup of sugar, and when cold, pour over the butter, leaving sufficient space to add a plate and stone for weighting. Tie up carefully. If kept in a cool place, will keep sweet for a year, and is nice for cakes or vegetable dressing.

—Mrs. S. L. Kaufman.

MIXED MUSTARD PICKLES.

1 qt. cucumbers or pickles;	2 qts. cider vinegar (boiled);
1 qt. small onions;	1 cup flour;
1 qt. green beans;	5 cents' worth tumeric;
1 qt. green tomatoes;	6 tablespoons mustard;
6 peppers;	2 cups sugar;
2 heads cauliflower;	

1 qt. cold vinegar to mix it, and boil.

—Mrs. Ludwig Kaufman.

MOCK HONEY.

3lbs. granulated sugar;	1 lump alum, size of a pea;
1 pt. boiling water;	1 teacup grated quince.

Cook 10 minutes.

—Mrs. A. L. W.

PEACH-PEAR PRESERVES.

½ pk. Bartlett pears.

½ pk. peaches;

Pare and slice; weigh, and use equal amount of sugar (granulated). Mix well together and set on stove to simmer. This should cook until fruit is dark and thick (about 3 hours), when it can be jarred, and is ready for use. This preserve, if correctly made, is very good and inexpensive.

—Mrs. L. Sulzbacher, Braddock, Pa.

MUSTARD CHOW-CHOW.

2 head cauliflower (parboil); 1 qt. small cucumbers;
1 qt. wax beans (parboil); 2 qts. white onions;
6 green peppers; 1 qt. large cucumbers.

Cut the large cucumbers and salt in water 24 hours. Also salt onions 24 hours. Then mix all the vegetables. Put 2 qts. cider vinegar to boil. When boiling, add the following: 1 cup flour; 3 cents' worth tumeric; 4 tablespoons mustard, and smooth in enough vinegar to make a thin paste; then add this to the boiling vinegar, and let boil for 10 minutes. Throw this over the vegetables and let boil 1 minute, and then put it in Mason jars, and seal.

—Amelia H. Cohen.

PICKLES.

100 pickles; 1 cup dry mustard;
1 cup sugar; cider vinegar.
1 cup salt;

Mix salt, sugar and mustard with sufficient vinegar to boil to smooth paste; then add a gallon of cold cider vinegar. Place pickles in a crock and cover with the brine. Place a plate and weight and cover closely. Will keep indefinitely in a cool cellar.

—Mrs. S. L. Kaufman.

SOUTHERN CHILI SAUCE.

1 gal. ripe tomatoes; Salt to taste;
2 qts. onions; 1 lb. sugar;
4 green peppers (sweet); 1 handful mixed pickling;
4 red peppers (sweet); 1 teaspoon curry powder;
4 cloves; 1 teaspoon cinnamon;
2 cups chopped celery; 1 teaspoon cayenne pepper;
1 qt. vinegar; 1 tablespoon celery seed;
garlic; 1 tablespoon mustard seed;
3 tablespoons pulverized mustard.

Cut tomatoes, onions and peppers into dice and the garlic exceedingly fine. Mix sugar, spices and vinegar together and add to other ingredients. Boil several hours till of good consistency.

—Mrs. Virginia Parks, Atlanta, Ga.

ORANGE MARMALADE.

12 sweet oranges (Valencia); 8 lbs. sugar;
6 bitter oranges (Seville); 4 qts water.
4 lemons;

After cutting oranges and lemons in very thin slices, cover them with the water and let stand 36 hours. Then boil 3 hours. Add sugar and boil 2 hours more. So much depends on size and sweetness of the oranges, that one must judge the amount of sugar. Also too much boiling makes marmalade dark.

3 oranges; cold water;
1 lemon; 4 lbs. granulated sugar;

Slice very thin rind and all 3 large, seedless oranges, and 1 lemon. Pour over the sliced fruit 11 tumblers of cold water, and set away for 24 hours. Then boil slowly for 1 hour. After boiling, add 4 lbs. granulated sugar, and set away for 24 hours longer. Then boil for 1½ hours. Pour into jelly glasses. This amount will fill 8 glasses. Cover with parafine. Not original, but tried, and is very fine.

—Theresa S. Tausig.

PICKLED BEANS.

String and cut sufficient beans to fill a 25-lb. muslin sugar sack; tie same up and place in a crock; cover with a salt brine strong enough to float an egg. Keep like sauerkraut. The sugar sack catches mold that would otherwise settle on the beans. Soak in fresh water for several hours before using and cook same as fresh beans.

—Mrs. S. L. Kaufman.

SPICED CURRANTS.

5 lbs. currants; 2 tablespoons cloves;
4 lbs. sugar; 2 tablespoons cinnamon;
1 pt. vinegar.

Put spices in a bag. Nice with meats.

PINEAPPLE AND STRAWBERRY PRESERVES.

The proportions of these preserves are 1 pineapple to 2 qts. of berries; wash the berries and drain well before picking. Weigh your fruit and cover with equal amount of sugar, and let stand over night. Next morning grate your pineapples and put them on to boil with equal amount of sugar, and boil for 10 or 15 minutes; then add the sugared berries and boil together until the syrup is of the proper consistency. Delicious.

—Mrs. Sol. Brown, New Castle.

PRESERVED WATERMELON RIND.

1 gal. water;	2 lbs. sugar;
1 oz. alum;	1 oz. whole cinnamon;
1 qt. cider vinegar;	½ oz. cloves.

Cut the rind in small pieces. Boil the alum and water and pour over the rind and let stand over night. Drain in the morning. Then boil the vinegar, sugar, cinnamon, cloves; pour on the rind and let boil until clear. Put in jars and seal.

—Mrs. J. Prince, Cleveland.

STRAWBERRY PRESERVE.

Select large solid berries and use a pound of sugar to a pound of fruit. Place alternately a layer of berries and sugar in preserving kettle and let stand over night. In the morning place over fire and boil 15 or 20 minutes. Pour on platters and let remain 3 or 4 days, then put into jelly glasses and seal.

SWEET PICKLED CHERRIES.

Clean and stem sound cherries, then place in a crock, covered with vinegar, over night. Next morning drain cherries and put in a stone jar, a layer of cherries, and then a very thick layer of granulated sugar, and so on, until the cherries have all been used; set crock or jar in sun until all sugar has been dissolved. Stir well every day. When this is finished place in jars. Very fine.

—Mrs. W. L. Kann.

SAENFT-GURGEN.

Pickles;	Salt;
Vinegar;	Sugar;
Red peppers;	Mustard seed.

Peel large yellow pickles; cut out seeds and quarter. Sprinkle with salt and leave stand over night. Next day wipe each one dry and put into hot vinegar, cook for a few minutes. Sweeten white wine vinegar to taste. After pickles are cooked fill in jars, add some small red peppers and a little mustard seed to each jar. Fill up with the hot vinegar and seal. Dilute the vinegar if too strong. Very fine.

—Mrs. G. E. Crone.

TOMATO CHUTNEY.

(Original.)

½ pk. tomatoes, boiled and strained;	
1 tablespoon ginger;	3 apples;
3 finely chopped onions;	3 red peppers;
1 cup cider vinegar;	1 cup sugar.
2 tablespoons salt;	

Boil all together (but not too long); bottle and seal.

—Mrs. M. A. Goodstone.

TOMATO PRESERVES.

Use yellow tomatoes; skin them by pouring boiling water over them. To each bushel of tomatoes add 1 doz. lemons; ¾ lb. of sugar to each lb. of fruit; small quantity of mace and white Jamaica ginger. Clear the syrup before putting in the fruit, and judge of the consistency as for other preserves.

—Mrs. A. H. New, New York.

WINTER DILL PICKLES.

Fill glass jars with pickles; add mixed spices, horseradish and green peppers. Boil 6 qts. water and 13 oz. salt; 1 piece alum (size of a nutmeg). When boiling add 1 qt. vinegar and remove from fire. Pour over pickles while hot; seal at once.

WINTER DILL PICKLES.

Pack alternate layers of pickles and dill in an air-tight barrel, preferably a wine barrel. Cut 6 red peppers into small pieces, putting them here and there. Boil liquid enough to cover pickles in the proportion of 1 gal. water, $\frac{3}{4}$ lb. salt and 1 qt. vinegar. Remove scum. After cooling a little pour over pickles until barrel is full. Put on head of barrel, hoops, etc., and pour paraffine in the cracks.

—Mrs. H. N. Benedict.

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Beverages



BLACKBERRY CORDIAL.

- | | |
|-------------------------------------|--------------------------|
| 4 qts. ripe blackberries; | 2 pieces of ginger root; |
| 1 large handful of cinnamon sticks; | |
| 1 gal. good whiskey; | 5 lb. sugar. |
| 2 doz. cloves; | 3 qts. Huckleberries; |

Mash berries together with a potatoe-masher, put in a 2-gal. wide mouth jug of some kind, with the sugar and spices, and last the whiskey on top, and mix together with a little stick. Cork tight, and set in the sun for 3 weeks, occasionally stirring it; then set in a cool place for 4 weeks; strain and bottle. Very fine.

—Mrs. Louis Schwarz.

CHAMPAGNE PUNCH.

- | | |
|---------------------------------------|----------------------------|
| 1 tablespoon maraschino; | 1 tablespoon of eurak; |
| 1 bottle cold soda; | 2 wine glasses Rhine wine; |
| 1 qt. champagne; | 1 tablespoon brandy; |
| 1 pt. cooled and strained Oolong tea. | |

Mix all with a ladle in a punch bowl; add piece of ice and slices of peeled orange and banana.

CLARET CUP.

- | | |
|----------------------------|-------------------|
| 3 lemons; | 2 bottles claret; |
| 1 cup sugar; | 1 syphon vichy; |
| 3 tablespoons Benedictine; | ice. |
| 1 bottle sarsaparilla; | |

Use juice of lemons and add other ingredients. Add the following to take sharp taste away: slice 3 oranges; slice 3 bananas; slice 1 lemon

CLARET CUP.

1 qt. claret;	1 doz. lemons;
1 qt. Apollonaris;	2 oranges;
1 doz. Maraschino cherries;	1 cucumber peel;
1 pony brandy;	6 tablespoons pulverized sugar.
bunch of mint;	

Mix claret, Apollonaris, brandy and juice of lemons; slice the oranges into the pitcher; add cucumber peel; add sugar, mix well, and once in the pitcher throw in the cherries and place a bunch of mint on the pitcher's edge. It makes the punch too strong to place it in the jar.

—Concordia Club.

COCKTAIL.

1-3 qt. whiskey;	2-3 qt. Italian vermouth;
1 wineglass maraschino;	1 teaspoon bitters;
Juice of $\frac{1}{2}$ lemon;	1 tablespoon powdered sugar.

Mix thoroughly with some cracked ice. Take empty cocktail glass and moisten edge on a piece of lemon. Dip in powdered sugar, holding glass upside down. In each glass put cherry, and $\frac{1}{2}$ teaspoon maraschino. Fill glass with cocktail mixture. If desired, add more sugar.

—Mrs. Augusta Kaufman.

FROZEN EGG NOGG.

1 qt. rich cream;	1 wineglass brandy;
1 cup powdered sugar;	1 wineglass rum.

Freeze in the usual way.

—Chicago.

MINT PUNCH.

1 cup sugar;	Juice of 6 lemons.
3 peeled lemons, sliced thin;	

Add, when ready to serve, a dozen sprays of green mint, 1 qt. of pounded ice and pour, from a height, 2 or 3 bottles of ginger ale.

RASPBERRY VINEGAR.

6 qts. raspberries;

1 qt. cider vinegar.

Put fruit in a stone jar and cover with vinegar. Allow to stand for 4 days, stirring thoroughly every day. Strain through jelly bag. Take equal quantity of sugar and juice. Boil until thick, but not jellied. Skim off all scum. Bottle and seal when cold.

—Mrs. S. B. Goldsmith.

RUM PUNCH WITH FRUIT.

1 qt. rum;

4 oranges;

1 qt. strawberries;

4 lemons;

2 cups sugar;

1 pineapple;

1 pt. strong tea;

1 pt. sherry.

Slice oranges, lemons and pineapple. Add all ingredients and mix several hours before needed. When ready to serve add a chunk of ice and 3 pts. of soda or Apollonaris.

SOUTHERN EGG NOGG.

16 eggs;

½ pt. brandy;

3 scant cups sugar;

1½ pts. whiskey;

1 gal. milk;

1½ nutmegs.

½ pt. rum;

Separate eggs, and beat the yolks with the sugar, as for a cake. Gradually add the milk, which should be good and rich; then the various liquors, and grated nutmeg, and last beat in the stiff-beaten whites of eggs. This makes a good quantity but receipt may be devided. To make a punch extra fine mix it and place in a stone crock. (covered of course) for at least two days before wanted Then stir up and serve. It will keep for nearly a week, if properly made.

—Nettie M. Kaufman.

TOM AND JERRY.

Separate an egg; add sufficient sugar to the yolk to make it stiff; add beaten white to the yolk. Stir in ½ tablespoon brandy, same of rum; put in glass and fill up with either hot milk or hot water. Grate nutmeg on top and serve at once.

TUTTI-FRUITTI PUNCH.

2 qts. water;	2 doz. Malaga grapes;
1 lb. sugar;	2 slices tangerine orange;
2 lemons;	4 slices pineapple;
4 oranges;	1 banana.

Boil together for 5 minutes 1 quart of water and the sugar. Add grated rind of lemons and oranges and boil 10 minutes longer. Strain syrup through cheesecloth and add 1 qt. of cold water. Add juice of lemons, oranges and the other fruit sliced.

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Supper Dishes

BAKED CHICKEN AND MUSHROOMS.

Cut medium sized boiled chicken into small squares. Make sauce of the following: 1 pt. boiling milk; 1 tablespoon butter; 1 tablespoon cornstarch; salt; red pepper. Dissolve cornstarch in butter. Pour the sauce over the chicken and add half a can of mushrooms. Put into shells, with crumbs and a little fresh butter on top. Bake about 15 minutes.

BIRD'S NEST.

Cover each slice of bread with grated American cheese. Toast in oven. Poach the yolks of eggs and place one in the center of each piece of toast. Beat the whites of the eggs to a froth and surround each yolk with beaten white. Bake in the oven until the white turns brown.

BROILED OYSTERS.

Drip oysters; pat in floured towel. Broil oysters quickly; place on buttered toast, and pour over some melted butter, and seasoning to taste. Serve very hot.

CHEESE PUDDING.

1 pt. milk;

2 eggs;

½ teaspoon salt;

1 pt. bread crumbs;

1½ cups grated cheese;

pinch of soda.

Beat eggs light and mix with other ingredients. Place in baking dish in which it can be served and bake in a moderate oven until brown on top.

BROILED SARDINES.

Select large sardines; wipe the oil from them. Dip in egg and rolled cracker. Fry in hot butter and serve on toast.

CHEESE SOUFFLE.

1 lb. American cheese (grated); 2 to 3 cups milk;
1 tablespoon flour; 6 eggs (beaten separately);
2 tablespoons butter; Worcestershire sauce.

Melt flour and butter together. Add the milk and when thoroughly cooked; stir in the cheese, but only let it melt; do not let cheese boil. Add eggs and Worcestershire sauce. Bake in a good oven 10 to 20 minutes.

—N. Y.

CHICKEN LIVER TIMBALES.

4 eggs; seasoning.
12 chicken livers;

Chop the livers fine; add the seasoning, yolks of 4 eggs, then the stiff-beaten whites and mix all together. Grease timbale moulds and set into pan of hot water to bake for 25 minutes.

—Mrs. A. H. New, New York.

CREAM OYSTERS.

Melt 1 tablespoon of butter; add 1 cup of milk, 1 small grated onion, salt and paprika to taste, some chopped parsley and juice of half a lemon. Drain 1 pt. of oysters, boil up and serve on toast.

—Mrs. M. Saller.

DEVILED EGGS.

Boil eggs until hard; remove shells when cold; cut in two lengthwise; take out yolks. Mash the yolks in a bowl; mix with a piece of butter, salt, pepper, mustard and a few drops of vinegar. Fill the whites and serve on toasted crackers.

—Mrs. Abe J. DeRoy.

CREAMED OYSTERS.

1 pt. oysters;	½ teaspoon salt;
milk;	⅛ teaspoon pepper;
3 tablespoons butter;	celery salt.
5 tablespoons flour;	

Clean Oysters and cook until plump; drain the liquor and add enough milk to make 1½ cups. Melt butter and add flour and pour in gradually the liquor. Season with salt, pepper and celery salt. Add oysters, and as soon as heated, pour over slices of toast.

CREAMED SALMON ON TOAST.

1 can salmon;	1 cup milk;
1 tablespoon grated cheese;	toast;
1 tablespoon butter;	salt.
1 tablespoon flour;	

Remove bones and cut salmon into small pieces, and cover with cheese. In a sauce pan melt butter, add flour to a paste; add milk and season to taste and boil, stirring until smooth. Drop in the salmon and boil 1 minute longer. Serve hot on toast.

—Miss B. S.

EGGS A LA DENIS.

Eggs;	1 can mushrooms;
toast;	sherry wine;
2 cups broth;	flour;
1 onion (small);	pepper;
salt.	3 tablespoons tomatoes (canned);
butter (lump);	

Poach as many eggs as needed; slice round with cake cutter toast size of eggs. One hour before make sauce of broth tomatoes, strained, grated onions, lump butter, salt, pepper, mushrooms, and boil 1 hour slowly, in double boiler. Add the browned flour and boil 20 minutes longer; then add sherry to taste and pour over the poached eggs on toast.

—Mrs. I. W. Frank.

EGGS A LA PARIS.

Boil 8 eggs, not too hard. Take a piece of butter with a large spoon of flour; add $\frac{1}{2}$ pt. cream; beat these all together (not including the boiled eggs) and season with salt and a little sugar. Add to this mixture the yolks of 8 other eggs. Beat the whites and add to the cream mixture. Butter a platter and place half the above mixture on it; bake 10 minutes. Then add the boiled eggs and balance of the mixture and bake 10 minutes more. This amount serves 6 persons.

—Chef of Plaza Hotel, New York City.

EGGS A LA COLBERT.

Put into the bottom of small cups one tablespoon cream sauce; into each cup put 1 peeled tomato with the center scooped out. Drop an egg into the tomato. Cover with cream sauce. Dust with bread crumbs. Stand in hot water and bake 15 minutes.

EGGS A LA AUREORE.

Eggs;	paprika;
1 small onion;	large lump butter;
parsley;	cream;
salt;	grated American cheese.

Boil eggs hard; cut lengthwise; put yolks in a chopping bowl, adding 1 small onion, parsley, salt, dash of paprika and a good sized lump of butter. Chop very fine and refill the eggs. Put them in a round baking dish. Heat 2 ozs. butter and stir into this a little flour, the remainder of the egg filling; also enough cream to make a thick sauce; pour over eggs; add grated American cheese on top and bake for $\frac{1}{2}$ hour.

—N. Y.

EGGS A LA RAGOUT.

Boil eggs $4\frac{1}{2}$ minutes. Remove shells and place in cold water. Dip them in beaten egg and cracker dust or bread crumbs. Fry them in boiling fat until they are brown. Serve in a bed of lettuce with cream sauce.

EGGS BRONILLE.

2 fresh mushrooms;	salt;
6 eggs;	pepper;
3 tablespoons butter;	nutmeg;
½ cup milk;	toast.

Peel two fresh mushrooms, cut in dice and fry in 1 spoon of butter for 1 minute. Beat up 6 eggs with the milk or cream and seasoning. Now add 2 spoons butter to the mushrooms in the pan, turn in the eggs and stir until mixture thickens and creams. Pour over thin pieces of toast and serve.

EGGS A LA MARTIN.

Poach the desired number of eggs in muffin rings. When cold pour over them into the rings a strong chicken or beef stock. Put on ice to harden. When the eggs are jellied remove from rings and place on round pieces of cold meat. Decorate with a narrow strip of red or green pepper. Place in a bed of cress.

EGGS IN MUSTARD.

An egg for each person; parsley; salt; pepper. Butter timbale forms well and sprinkle with chopped parsley. Into each mould drop an egg (carefully without breaking); sprinkle with salt and pepper. Place moulds in pan with boiling water and steam until hard. When cold, turn out and serve each on a leaf of lettuce. Over this pour mayonnaise to which has been added a bottle of German mustard. The above eggs can be served hot on lettuce with a cream sauce flavored with cheese.

—New York.

EMINCE OF CHICKEN.

Red and green peppers;	rice;
chicken;	tomato sauce.
lobster;	

Saute in butter peppers, and add to this minced chicken and lobster cut in dice. Cook a few minutes and serve on a bed of hot boiled rice, with tomato sauce.

—N. Y.

EGGS AND TOMATOES WITH CHEESE.

1 dessertspoon butter;	salt;
½ cup of cheese;	2 eggs;
pepper;	3 tomatoes.

Put a good dessertspoon of butter in a pie dish. Slice in melting cheese, or hard cheese grated will do. Take care to season very well with pepper and salt, because on how it is seasoned will depend the success of the dish. Break in eggs to cover the cheese and more seasoning. Finally, cut some fresh tomatoes into pieces like the sections of an orange, and lay them round the dish. Bake in a quick oven about 10 minutes, or a quarter of an hour.

—Mrs. A. Kingsbacher.

EGG TIMBALES.

½ pt. bread crumbs;	1 teaspoon parsley (chopped);
1 cup milk;	½ teaspoon salt;
5 eggs;	cayenne (a dash).

Cover the bread crumbs with boiling milk, and when crumbs are soft add the eggs, well-beaten, parsley, salt and cayenne pepper. To this mixture you may add a little cold meat or a cup of green peas, cauliflower or asparagus (tips, previously cooked). Pour into tiny timbale pans, set them in a pan of hot water and cook in the oven for 20 minutes. When done invert into a platter. Remove the moulds, and serve with a well-seasoned cream sauce.

—Ida Ehrman Hirschfield.

NUT SALAD SANDWICHES.

Grind English walnuts or hickory nuts in your meat grinder, mix with an equal quantity of celery, chopped very, very fine, and add to this mixture mayonnaise, made with plenty of lemon juice. Have white bread cut thin, brush lightly with melted butter, lay on a crisp lettuce leaf; spread this with the nut and celery mixture; lay the second slice of bread upon it and serve at once.

OYSTERS KIRKPATRICK.

Use deep shells or ramekins, and place therein a piece of butter, oyster, pepper and salt. Cover with thick layer of tomato catsup and grated cheese. Bake 20 minutes.

—N. Y.

OYSTER POULETTE.

1 pt. milk;	1 pt. oysters;
liquor of oysters;	1 egg (yolk).

Put milk to boil; add some liquor of oysters; when boiling, thicken with flour; add salt, pepper and a little sherry wine to taste; then oysters; boil 1 minute; before serving, add yolk of egg.

—Mrs. Morris Kaufmann.

OYSTERS—SPANISH STYLE.

Have toast ready, quite thin. Put liquor of oysters on with a little butter, tabasco, Worcestershire, catsup, salt, pepper, and a green pepper, chopped very fine. Let this cook well, and add oysters; let cook until the ends curl. Skim out oysters and arrange on the toast and keep hot. Add browned flour to same and pour over oysters and serve at once.

—N. Y.

PIGS IN BLANKETS.

Select good-sized oysters; season slightly and wrap each one in a very thin slice of bacon, large enough to encircle it, and fasten with a toothpick. Cook in the broiler just long enough to crisp the bacon, and serve on hot toast.

—Helen K. Lieberman, Atlanta, Ga.

POACHED EGGS WITH MUSHROOMS.

1 can mushrooms;	2 drops lemon juice;
1 tablespoon butter;	10 poached eggs.

Place mushrooms in saucepan with butter; season with salt and pepper; add lemon juice; cook for 10 minutes. Thicken the sauce. Arrange eggs around a platter, pour on the sauce, put mushrooms in center, and serve hot with toast.

SALMON LOAF.

1 can salmon;	pepper and salt to taste;
2 eggs;	dash of chopped parsley;
1½ cups bread crumbs;	milk.
1 tablespoon butter;	

Mix the ingredients, adding milk enough to make them mix well; form into a loaf in a dripping pan, the bottom of which is covered with bread crumbs; cover the loaf with bread crumbs and bits of butter. Bake in a slow oven. The loaf should be brown on top. Cover with—

Dressing—

Oil of salmon;	1 teaspoon cornstarch;
1 cup milk;	salt and pepper to season.

Boil the salmon oil and milk; when boiling thicken with cornstarch, add salt and pepper, and cook until it is creamy.

SALMON MOUSSE.

6 eggs;	1 lemon;
1 pt. milk;	salt;
1 package gelatine;	paprika.
1 can salmon;	

Make a custard of the milk and eggs and add dissolved minute gelatine. Shred the contents of a large can of salmon and flavor with the juice of a lemon and a little salt and paprika. Mix all thoroughly and add the beaten whites of the eggs. Mold into form and put on ice.

—Mrs. A. H. New, New York.

SARDINES EN CASSE.

Take 2 sardines to a person; skin and bone sardines; Mash fine with a fork. Add dash red pepper; dash white pepper; piece of butter; Worcestershire sauce; enough cream to moisten mixture. Put in ramekins, sprinkle with cracker crumbs and specks of butter. Set ramekins in pan of water and bake for 5 minutes.

—Mrs. Charles Dreifus.

SCALLOPED LOBSTER.

Lobster;	salt;
lemon juice;	pepper;
1 pt. milk or cream;	bread crumbs.

Boil and pick lobster into small pieces, and in a deep baking dish alternate lobster meat and bread crumbs, adding seasoning and juice of a lemon. Finish with crumbs, and over all pour cream or milk, and bake $\frac{1}{2}$ hour. Serve hot.

—Miss B. S.

SHRIMP FRICASSEE.

1 tablespoon butter;	1 lb. shrimp;
1 tablespoon flour;	salt;
1 teaspoon chopped onion;	pepper.
2 cups strained tomato;	

In a chafing dish cook the butter, flour and onion until the mixture is brown; then add the tomato. Stir occasionally until it becomes thick. Clean, wash, and drain the shrimps, and add them to the mixture. Season according to taste. Cover the dish, turn the lamp down, and allow the whole to simmer for 10 minutes, stirring occasionally.

SUNDAY SUPPER DISH.

Potatoes, Frankfurters and bacon. Pare potatoes of about one size, then hollow them through the center with an apple corer. Through this hollow, slip the Frankfurter and around the potato put a piece of bacon. Put in a pan in the oven, with a little water and some butter, and cook until potatoes are done.

—N. Y.

TOMATO OMELET.

5 eggs;	tomatoes enough for meal.
1 cup milk;	

Cook tomatoes and rub through colander, season with butter, salt, pepper and sugar. Make omelet of eggs and milk; make in two rolls; lay on platter and pour tomato over it. Send to table hot.

—Mrs. M. M. Fink.

TOMATO SURPRISE.

1 head cabbage, shredded fine; tomatoes, as many as are required. Peel firm, smooth tomatoes; cut off the top, (to be used again as covering); scoop out the inside, and put in a bowl.

Dressing—

1 tablespoon sugar;	1 egg;
½ teaspoon dry mustard;	1 tablespoon butter;
1 cup vinegar;	salt and pepper.

Beat all together and boil 5 minutes, stirring constantly. Pour this mixture over cabbage and fill tomatoes with this salad. Put on covering, serve individually on lettuce leaf.

—Mrs. M. M. Kann.

TOMATO RAREBIT.

1 tablespoon butter;	¼ teaspoon soda;
2 cups grated cheese;	salt;
2 egg yolks;	paprika.
½ cup tomato puree;	

Melt the butter; add cheese; stir till melted; then add other ingredients, previously mixed. Stir till smooth, and serve on toast.

—Helen K. Lieberman, Atlanta, Ga.

TOMATO TOAST.

1 can tomatoes;	salt;
1 tablespoon chopped onion;	pepper.
1 tablespoon chopped parsley;	

Stew all this till thick. When the juice is somewhat absorbed, pour over slices of buttered toast and serve at once. Do not strain

—Mrs. John X. Smith, Watertown, N. Y.

WELSH RAREBIT.

½ lb. cheese;	½ teaspoon salt;
1 tablespoon butter;	dash cayenne pepper;
1 egg;	¾ teaspoon dry mustard.
½ cup cream;	

Mince cheese and put all the ingredients into the chafer and stir continually until it is smooth and of the consistency of thick cream. Serve immediately on hot crackers.

WELSH RAREBIT.

1 lb. stale American cheese;	dust of paprika;
1 glass stale beer or ale;	1 tablespoon Worcestershire sauce;
1 teaspoon dry mustard;	1 teaspoon cornstarch;
pinch salt;	yolks of 3 eggs.

Melt small piece of butter in chafing dish, and add grated cheese, stirring all the time. Pour off fat, if too much drains off. Mix together all dry ingredients; then rub in slowly the beer; add eggs, well beaten, and stir together until perfectly smooth, and thick enough. Serve on toast, on very hot plates.

—Mrs. Ch. Dreyfus.

MEMORANDUM

Reena Brown Cookies.

- 2 cups of G. Sugar.
 - 1 cup of currants
 - $\frac{3}{4}$ of a cup of butter
 - $\frac{1}{2}$ lb of walnuts.
 - 3 eggs
 - 1 tablespoonful of Annison
 - 1 teaspoonful of Baking powder
 - 3 or 4 cups of flour.
-

Helen L. Cookies.

- 1 lb of dates.
- 3 eggs
- 1 cup of chopped Almond's
- 1 teaspoonful of baking Soda.
- 3 cup of flour
- $\frac{1}{2}$ of boiling water put Soda into this.
- 1 lb of dark brown sugar.

MEMORANDUM

MEMORANDUM

CANDY

BUTTER SCOTCH.

1 cup molasses; 1 teaspoon vanilla;
1 cup butter; ¼ teaspoon baking soda.
2 cups sugar;

Boil together until it threads from the spoon. Pour into buttered tins. When cool, cut in squares.

—Miss Maltinsky.

CHOCOLATE CARAMELS.

1 cup grated chocolate; 1 cup granulated sugar;
½ cup New Orleans molasses; small lump butter;
1 cup milk; 3 tablespoons vanilla.

Let milk boil; stir in chocolate; continue to stir until lumps are all gone; add molasses, sugar and butter; stir constantly, cooking hard all the time, until it is the consistency of mush. Flavor; pour into well-buttered pans. When slightly cool, mark off into squares.

DIVINITY CANDY.

3 lbs. white sugar; 1½ pts. cream;
1 lb. silver drip syrup; 2 lbs. English walnuts.

Cook until firm soft ball between the fingers, rather firm; then stir until creamed, and add chopped nuts when nearly creamed, and pack tight.

—Dr. Jane Wells Craven.

FIG PASTE.

3 cups candy sugar, mixed with 1 cup milk, and cooked until it will form in glass of cold water. Remove from fire and stir into it 1 cup chopped figs, and beat well; then pour into buttered pans and mark into squares.

FUDGE.

1 cup chopped nuts; 2 cups sugar;
1 cup cream; vanilla to flavor.

Boil together until it threads; stir in chopped nuts, which have been dipped in melted chocolate. Pour on oiled paper. Cut into squares. Press nut on top of each one.

—Miss Maltinsky.

FUDGE.

1 cup milk; ½ lb. chocolate;
2 cups sugar; 1 teaspoon vanilla;
1 cup molasses; butter size of an egg.

Boil together until it crisps; beat it well off the fire; pour into buttered pans, and cut in squares.

—Miss Maltinsky.

GLACE FRUIT.

Dry oranges and lemons after peeling and separating each division. Take walnuts and Brazil nuts, being careful not to break; Malaga grapes and figs cut in small pieces. Take $\frac{3}{4}$ cup granulated sugar; $\frac{1}{2}$ cup water; $\frac{1}{4}$ cup white wine vinegar; 1 tablespoon vanilla. Let this boil over a hot fire until when a little is dropped in cold water and tried it will eat well without sticking. Drop the prepared nuts and fruit, one at a time, in this mixture, placing each piece separately on well-buttered platter.

—Macon, Ga.

GLACE NUTS.

1 cup dry sugar should be melted over the fire, stirring slowly but constantly to prevent burning. Have a pan with boiling water ready, in which to set the saucepan of melted sugar, to prevent its hardening while dipping the nuts. Any kind of nuts can be used, and Malaga grapes are nice treated in the same way—but leave on the little stem to dip them by, so as to keep the grape firm, and to prevent the escaping juice thinning the syrup.

—Helen K. Lieberman, Atlanta, Ga.

FILLED PRUNES.

Swell prunes in sherry over night. If not swelled enough, steam. Fill with marshmallows and roll in sugar.

—Mrs. M. Kingsbacher.

MAPLE NUT CANDY.

To 1 lb. maple sugar, broken in pieces, 1 pt. sweet cream and the mixture boiled for 1 hour, stirring constantly. When nearly done, add chopped walnuts. When taken from fire, stir while mixture cools and begins to thicken. Then pour on buttered plate; allow to harden, and cut into squares. Very good.

NUT KISSES.

3 eggs; 2½ cups nuts.
2 cups pulverized sugar;

Mix the beaten whites of the eggs and the sugar to an icing. Add chopped nuts and bake in a slow oven.

NUTTED FIGS.

Use any kind of figs; wash them well and cut open and lay over night in claret or a mixture of wine and sherry. Then roll in a mixture made of ground nut meats, some orange peel and chopped citron; a few dried prunes and apricots cut fine and candied fruits also cut up—try to add the candied rhubarb as it gives a fine flavor. After rolling both sides of the figs with this coil up close with a toothpick.

—Mrs. Sam. Gallinger.

PEANUT BRITTLE.

2 cups granulated sugar; 1 cup shelled nuts.

Stir sugar over a slow fire until melted; then whirl in the nuts in the melted sugar. Remove to greased pan and break into squares when cold. This may be improved by grinding the nuts, instead of using whole.

—Miss B. S.

ORANGE STRAWS.

Soak orange skins in lukewarm water for an hour or longer. Then scrape out all the soft pulp that adheres to the skin; cut into narrow strips about $\frac{1}{4}$ inch wide; boil these hard, in clear water, until very soft—soft enough to be almost transparent—put them in a colander to drain. Then make a syrup of 1 cup granulated sugar and enough boiling water to dissolve the sugar. When it is thoroughly boiled and clear, cook a few “straws” at a time in the syrup for about 5 minutes. Have a large platter of granulated sugar, in which roll the straws. When they have absorbed all the sugar they can, put them on another plate to dry. These are a nice addition to the nuts and candied fruits served for a luncheon or dinner.

—Mrs. Max Hamburger, Chicago.

PRALINES.

$1\frac{1}{8}$ cups powdered sugar; $\frac{1}{2}$ cup cream;
1 cup maple syrup; 2 cups pecan or hickory nuts.

Boil sugar, syrup and cream until when tried in water a soft ball is formed. Remove from fire and beat until creamy. Add nuts and drop from tip of spoon in small piles on buttered paper.

—Mrs. Meyer Fink.

SALTED ALMONDS.

Blanch Jordan almonds carefully, and add 1 teaspoon best olive oil to each 2 cups nuts. Place in hot oven and stir often. When brown, remove and sprinkle with fine salt to taste.

SEA FOAM.

$1\frac{1}{2}$ cups maple sugar; $\frac{1}{2}$ cup water;
1 egg (white); vanilla.

Boil sugar and water until it threads, and beat white of egg very stiff, and pour hot syrup over it, very slowly, beating all the time. Drop with a fork on buttered platter. Brown sugar may be used, if preferred.

—Miss L. Smith.

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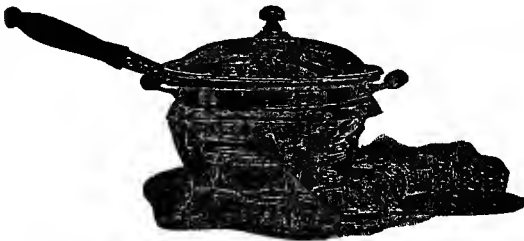
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1 teaspoon vanilla;

3 eggs;
 $2\frac{1}{2}$ cups flour;
1 teaspoon baking soda;
1 cup Zatek Cocoa.

Mix butter and eggs; add sugar, milk, flour (well sifted), baking soda, cocoa and vanilla. Bake in a lond pan in moderately hot oven.



Walter C. Jarrett

PHOTOGRAPHER

266 Shady Ave., Pittsburgh, Pa.

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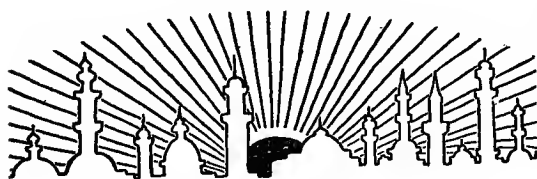
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(An entree made from one chicken to serve eight)

By MR. G. SCHULT (HEDELIN)
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Remove the fillets with care, to avoid separating the mignon and large fillets. Cut each side lengthwise into four fillets; bat each to a uniform thickness with a broad knife wet in cold water, dispose in a buttered agate pan, sprinkle with lemon juice, salt and pepper; cover with a buttered paper and cook about five minutes in a moderate oven, then press under a light weight until cold. Free the meat, taken from the first and second joints, of skin and sinew. To each half pound of meat add four ounces of panada, one ounce of butter, salt and white pepper, and pound in a mortar to a smooth paste, adding meanwhile two raw eggs. When well blended press through a sieve. Spread this to the depth of half an inch over the fillets, smooth the tops and edges with a knife wet in hot water and trim the fillets into shape if needed; put into a buttered saute pan, add two tablespoonfuls of sherry wine and set into the oven for about fifteen minutes or until firm to the touch. Dispose the fillets on a border of forcemeat or potato and fill the center with a ragout of button mushrooms and chicken quenelles, or of peas or asparagus in a rich sauce.

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