

Mother Hubbard's Modern Cupboard

THIS BOOK IS NEVER SOLD
BUT IS GIVEN AWAY WITH
\$1.00 WORTH OF EXTRACTS

COMPLIMENTS OF...

R. W. SNYDER

Manufacturer of

FINE EXTRACTS

BATTLE CREEK, MICHIGAN

641.5
SNYDER

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BY

THE LITTLE-PRESTON COMPANY—LTD.

BATTLE CREEK, MICHIGAN

Purchased by R. W. Snyder, Battle Creek, Mich.

Berts Raisin Drop Cookies

3 tablespoons Butter

$\frac{1}{2}$ cup brown sugar

1 egg

$\frac{1}{2}$ cup raisins

3 tablespoons milk

1 cup flour

$\frac{1}{4}$ teaspoon Salt

2 teaspoon Baking Powder

$\frac{1}{2}$ teaspoon Ground cinnamon

MOTHER HUBBARD'S MODERN CUPBOARD

PUBLISHED BY
R. W. SNYDER

THE BEST IS NONE TOO GOOD



“There’s a maid and there’s an art,
To which the world is looking;
The nearest art unto the heart—
The good old art of cooking.”

BATTLE CREEK, MICHIGAN.

Berts, Nut Bread

1 egg

2 1/2 cups pastry flour

1 cup milk

1/2 cup sugar

1 teaspoon salt

1 cup chopped nuts & Raisins
Half & Half

4 Teaspoons Baking powder

1 Tablespoon Sard

put in pan Set stand 15
minutes, Then Bake

45 minutes make one
Sarge loaf

PREFACE

Tradition has it that Mother Hubbard's cupboard was bare. In order that such a deplorable condition of things may no longer exist, we offer to the public Mother Hubbard's *Modern Cupboard*. Every day newer, more healthful, more delightful dishes are invented for the delectation of the palate, and more economical methods are continually being sought out for their concoction, so that the possession of one cook-book in a household should not debar another of later date, later recipes and methods, and as

Our cooks in plying their art 'o please,
Some new ways have discovered
To give mankind content and ease,
By good things in the cupboard.

So Mother Hubbard's Modern Cupboard
We offer to the nation.
We 've proved it 's culinary hoard
By close investigation.

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HINTS ON MARKETING.

BEEF.—Good beef, if young, will be a bright red color, fine-grained, and firm to the touch. The fat, a clear straw color, and a little of it through the muscles, giving the meat a marbled appearance. The suet should be dry and crumbly and of a darker shade than the fat. In old beef both flesh and fat will be darker, much coarser in fiber, and decidedly dry compared with young beef.

A side of beef is divided into two parts, the fore and hind quarters, and these again into the various cuts. The hind quarters contain loin, rump, round, fillet or tenderloin, leg and flank; the loin includes the tenderloins, a small part of which runs back into the rump. The loin is usually cut into steaks and roasts. The flank is useless save for boiling and pressing. Rib roasts are next best to sirloin, the first five ribs being considered the choicest cut. The ribs may be removed if one desires and the roast rolled and tied. If this is done use ribs for soup. Steaks are most in demand, and come first porterhouse or tenderloin, sirloin, and round. Among other parts the shank is used for a soup-bone; the round for pot-roast; the flank for soup or stew; hock for soup; the rump to roast or boil.

MUTTON

Good mutton is one of the most nutritious and easily digested meats in use, and particularly adapted to invalids. In choosing mutton particular attention should be paid to the appearance of the fat. In the best it will look white and clear, and the lean will be firm, dark-red, and juicy. Mutton requires long keeping, even more than beef. After a few days hanging in a cool place in summer and a much longer time in winter, it will be found that the "woolly" taste is entirely gone and the meat has become tender. The saddle and

shoulder of mutton are the most desirable for roasting. A saddle of mutton is the two loins joined. The leg, unless very tender, is better for boiling and may be cooked when quite fresh. Chops are cut from the loins and ribs. The flank and breast are best for stews or broth. Mutton is at its best from August to the holidays.

LAMB.—Lamb is in season from May to September. It is cut very much like mutton. The bones are slightly reddish in color, and the fat is firm and white.

VEAL.—Veal, though a favorite meat, requires great discrimination in its selection, the question as to its wholesomeness being a disputed point. Very thorough cooking is required to fit it for the table and even then it is far less digestible than beef or mutton. Nevertheless, from mock turtle soup down through the bill of fare to calves-foot jelly, veal furnishes the material for many dainty dishes. It is in season from April to September. Good veal should have a firm, white fat, and lean with a pinkish tinge. If too white, the calf has been bled, and this detracts from the flavor. If too young, the meat will have a bluish tinge and be soft and flabby to the touch. Younger than four weeks, veal is unfit for food. The loin of veal is best for roasting. The leg furnishes fillets and cutlets; the knuckle makes a good white soup. The fillet is simply a solid piece of meat from the upper part of the leg, and can be roasted plain or stuffed. The breast answers for stews or soups. The sweetbreads are especially delicate, and should always be chosen in preference to those of the grown animal. Sweetbreads are white, fat looking pieces or glands found near the heart of the animal. The head makes a delicious mock turtle soup; the brains may be served in epicurean ways; the tongue is excellent pickled; the liver is the best of all animal livers, as also are the kidneys.

PORK.—Fresh pork should be firm with clear, white skin, pale red lean, and pure white fat. If the fat is tinged with yellow and inclined to be soft and flabby, the pork is inferior in quality. Spare ribs form the favorite roasting piece, the loin coming next, in the popular estimation. Chops and steaks may be cut from either loin or ribs. The ham and shoulders are smoked, the other portions are usually pickled, and the trimming, utilized as sausage meat. The head is most

desirable in the form of head-cheese ; the feet made into souse form the daintiest and most digestible portion of the animal.

GAME.

VENISON.—This meat is in season all the year. It requires less care in curing than other meats. Venison is usually kept several days before cooking. When venison is young, the fat is clear and white and of considerable thickness, while the lean should be a dark red. The cuts are about the same as mutton. A saddle of venison is a favorite roast, loin or haunch coming next.

HARE OR RABBITS.—The marks of a young hare are smooth, sharp claws, ears that tear readily, and a narrow cleft in the lip. With the exception of the last the same tests will apply to the choice of rabbits. They should be kept some time before cooking, especially hares.

POULTRY.

TURKEYS.—Turkeys weighing from ten to twelve pounds are most desirable. If young, the leg is smooth and black ; a rough and reddish look indicating age. The meat should be firm, and the breast bone easily bent.

CHICKENS.—Chickens may be chosen by the same tests. Remember that young fowl will have smooth legs and comb.

GEESE.—Geese, when young, have bills and feet yellow in color, changing to red as they advance in age. Another test is the brittleness of the windpipe. If this breaks easily between the finger and thumb, the bird is young ; if it rolls, it is not to be trusted.

DUCKS.—Ducks have supple feet, otherwise the same tests should be applied to them as to other fowls. Of the many varieties of wild duck the canvas-back is the finest and most expensive, the mallard and red-head coming next.

PIGEONS.—These birds may be selected by the condition of their feet ; if stiff and dry, they show age, while if pliable, the bird is young. Tame pigeons are larger than wild and much more tender and juicy. They make their appearance in October. They should be eaten fresh as keeping spoils them.

SQUABS.—Squabs are the young of the tame pigeons, and are delicate and delicious.

PRAIRIE CHICKENS.—Prairie Chickens can be found in market from September to April.

PARTRIDGES.—Partridges, when young, have yellow legs and dark colored bills.

WOOD-COCK.—Wood-cocks are in season from July to November, and are always excessively high priced.

PLOVERS.—Plovers should be fat and have pliable feet.

FISH.

FRESH FISH.—One test can be applied to all varieties. If fresh, the eyes should be full, the body full with firm, thick flesh and stiff fins, and the skin and scales bright. Small fish coming under the head of "pan-fish" are best fried or broiled. The large varieties are boiled or baked. Fish in a prime condition, if held in the hand horizontally, will remain rigid; any drooping of the tail shows it not quite right.

COD.—Cod is in season the whole year. The flesh should be firm and white.

SALMON.—Salmon should have firm, red flesh and gills. When fresh it is in season from April to July. It is very rich in oil. Fresh salmon is really improved by keeping a day or two.

WHITEFISH.—Whitefish is to be had almost throughout the year. It is very white and delicate.

MACKEREL AND HERRING.—Mackerel and herring are oily and nutritious.

TURBOT.—Turbot should be thick and firm with the underside a yellowish white.

HALIBUT.—Halibut if too large is coarse and dry. About seventy-five pounds is a good weight. The flesh of a fresh halibut should be purely white.

FRESH WATER FISH.—Fresh water fish may be chosen by the same tests.

SHELL FISH.

LOBSTERS.—Lobsters are best in May and June. If fresh, the elasticity of the tail will be a marked feature. If boiled remember that good ones are very heavy for the size, and that medium-sized ones are the best flavored.

CRABS.—Crabs are judged by the weight; if good the joints will be stiff and the odor agreeable. Eyes dull and sunken betray staleness.

OYSTERS.—The small varieties have the best flavor and make better stews and soup; for frying large ones are more convenient. Many people keep live oysters in some cool place, the cellar floor being usually chosen for this purpose. Sprinkle them thoroughly night and morning with meal and water, which is thought to flavor and fatten them at the same time.

EGGS.

Eggs are tested by holding them toward the light. If tiny spots present themselves, the egg is not newly laid. If a large spot appears, the egg is bad. The yolk of an egg is the most nutritious part; the white of an old egg is compact and is difficult to digest. Hens' eggs are considered the best; turkeys' eggs are not quite so mild. Goose eggs are large and well-flavored. Ducks' eggs are perhaps richer and stronger in taste than any other.

SUNDRIES.

FLOUR.—Flour improves with age and costs much less by the barrel. Whole spice, of every variety, is as necessary as ground. The store-room should, if possible, contain mustard, pepper, rice, tapioca, macaroni, vinegar, coffee, tea, sugar, chocolate, pearl barley, etc.

Cabbage, cauliflower, string beans, young turnips, asparagus, cucumbers, tomatoes, and summer squash should be bought in small quantities, as they quickly lose their fine flavor and do not keep well.

DINNER



Grape Fruit with Claret Wine

Oyster Cocktails—in Glasses

Bouillon in Cups, with a Thin Slice of Lemon and a bit of Parsley

Bread Sticks

Olives

Fish, Turbot in Ramekins

Sliced Cucumbers with French Dressing

Finger Rolls

Quail on Toast

Currant Jelly

Candied Sweet Potatoes

Roman Punch in Glasses

Fillet of Beef, Larded

Round Creamed Potatoes

Dry Peas with Sliced Hard Boiled Eggs

Spiced Cherries

Bread

Fruit Salad Garnished with Lettuce

Cheese Straws

Coffee Ice Cream Served in Glasses with Whipped Cream

Angel's Food

Coffee

Kennedy's Water Biscuit

Edam Cheese

Have Salted Almonds in Individual Dishes throughout the dinner

The grape fruit must be cut in halves, seeded, and covered with powdered sugar twenty-four hours before serving. Just before taking to the table, pour a tablespoon of Claret on each piece.

Fruit Salad :—Sliced Oranges, Sliced Malaga Grapes, Sliced Pineapple, Pecan Nuts, Candied Cherries, Mayonnaise Dressing.

HOW TO SET THE TABLE.

The first and absolute essential is neatness. The table, its cloth, knives, forks, spoons, each and every dish should be bright, fresh, and clean. Comply with these conditions and the plainest spread will be to the hungry appetizing and attractive.

First, cover the table with felt baize or canton flannel, over which any cloth, no matter what the texture, will look better and wear longer. To the right of folded napkin place orange spoon, oyster fork, soup spoon, fish fork, fork and knife, salad fork; above this array place the water glass, to the left the bread and butter plate, and above the napkin place dessert spoon, coffee spoon, etc.

This arrangement can be varied, but it seems in good taste to have the silver arranged in the order of service, thus avoiding confusion and making it easier for a new "diner-out," if there happens to be one in the company.

A flower piece in the center of the table always adds grace and beauty.

USE
SNYDER'S EXTRACTS
ONLY

HOW TO SERVE THE "COMPANY" TABLE.

A few simple rules may be laid down for serving the table. As a general rule the maid removes the large service plates used under the soup plates at the time she brings the filled plates. Sometimes when the service plates are unusually handsome they are allowed to remain on the table until the dessert is served, so that the guests may always have plates before them.

The maid passes the larger dishes and plates by hand ; the smaller dishes holding olives, bon-bons, and sugar, are passed on a tray. She serves all of the dishes from the left. Tea, coffee, and beverages are served from the right. The guest may never take the plate from the waitress, but must permit her to place it on the table before him.

Finger bowls should be used only with fruit courses. When the dish is a bit out of the ordinary it is quite the thing for the hostess to cause herself to be first served, when she begins to eat, thus demonstrating to the guests the proper way to eat it. When the hostess is not served first it is the rule to begin with the lady next to her on the right, and begin with a different guest with each course, so that no one shall be always last.

The French always serve the host or hostess first, a custom culminated to put the guests at ease. For luncheon it is best to serve hot rolls tucked into napkins, rather than bread on plates. A popular innovation is the thin sandwich of bread and butter.

USE SNYDER'S EXTRACTS ONLY

CARVING.

The carving-knife should be light, of medium size, with a fine edge. Skill is required in its management far more than strength, and to facilitate this, it is well to have the joints of the larger roasts divided before taking them from the market; thin slices may then be easily cut.

The chair of the carver may be somewhat higher than the others, thus making it more convenient and giving more ease of manner. If the seat be too low, the carver may with propriety rise to his feet while carving.

FOWLS.

Place fowl on the platter, breast up.

In carving, as the legs are always bent inward and tucked into the body, the skewers or cords by which they are confined should be removed before serving.

Some good carvers prefer laying the fowl on their own plate, placing the joints as they are cut on the platter.

In taking off the wing, the joint only should be divided by the knife, for lifting up the pinion of the wing and drawing it toward the leg the muscles will easily separate. Next slip your knife between the leg and the body, cut to the bone, and with the fork turn the leg back and the joint will give way. The neck bones are taken off by putting in the knife and pressing it under the long, hard part of the bone; then lift the neck bone and break it off from the part fastened to the breast. The back, as least desirable of all, is usually left in the dish, though the two sides may be taken off. Be sure

to serve dressing to each person, and if the fowl has been trussed with liver and gizzard, serve one of these with each wing. The leg should be divided in two joints for convenience in serving.

TURKEY.

This requires first that the breast should be carved ; after this, proceed in the same manner as with a fowl, except, that the legs and wings, being larger, are divided at the lower joint. The drumstick, if very hard and dry, is left upon the platter. To carve the breast, begin cutting close to the bone. Each slice should carry with it a portion of the dressing or forcemeat that fills the body.

GOOSE.

The breast and legs of a goose afford the finest pieces. Dismember the legs and wings. Next cut under the merry thought, remove it and slice from the breast, giving a portion of dressing with each slice.

DUCKS.

Carve in the same manner as a goose. Remember, however, that the joints of a water-fowl spread and go farther back than those of land-fowls.

PARTRIDGES, PHEASANTS, AND GROUSE.

To be carved in the same manner as fowls.

PIGEON, QUAIL, WOODCOCK, AND SNIPE.

These game birds are merely split down the back, and one-half given to each guest.

PORK.

Roast Pig.—A roast pig is divided before it is placed on the table, and is sometimes garnished with the head and ears. Separate a shoulder from side, then a leg. Dismember

the opposite side in the same manner. Then divide, and serve the ribs; they are frequently considered the choicest part.

HAM.

Ham may be served in several ways: First, by cutting long, thin slices through the fat down to the bone. Second, by running the point of the knife in the circle of the middle and cutting thin, round slices.

TONGUE.

Tongue should be carved as thin as a wafer, its delicacy depending greatly on this. Cut crosswise in round slices. Beef Heart is to be carved in the same manner.

BEEF, MUTTON, LAMB, AND VEAL.

Carve these roasts in thin, smooth slices. Cut across the grain always, taking care to pass the knife through the bones of the meat.

A sirloin of beef should be placed on the dish with the tenderloin underneath. Thin slices should be taken from the side next the carver, then turn over the roast and carve the tenderloin. A portion of both should be served.

A LOIN OF VEAL.

Begin at the small end, cut the ribs apart, and serve.

VENISON.

For a haunch, make a clean incision all along down to the bone to let the gravy out. Cut in deep, thin slices from the broad end.

A saddle of mutton or venison is carved from the tail forward along each side of the back-bone.

In serving fish take care not to break the flakes, which in cod and fresh salmon are very large, and contribute much to the beauty of its appearance. A fish knife divides it best. It is customary to serve this dish with a fish trowel. The middle part is usually considered best.

In serving a guest with gravy, do not pour over the meat or fish, but on one side the plate.

SOUPS.

"Not all on books their criticism waste :
The genius of a dish some justly taste,
And eat their way to fame."

—YOUNG.

Soups, nourishing but simple, should form the first course at every dinner-table. Remember that *Consomme* translated into English means simply a rich, clear soup, colored or not ; *Purée*, a pulp of meat or vegetables pressed through a sieve and added to a soup until it has a smooth consistency of gravy.

CROUTONS FOR SOUP.

Cut cold bread in any shape desired—dice, squares, leaves, or circles ; fry light brown in melted butter, one minute ; drain them on paper. The hotter the fat the less danger of their soaking grease. Croutons may also be used for garnishing.

QUENELLES OR EGG BALLS.

The yolks of 2 eggs hard-boiled, half as much boiled hot potato ; 1 teaspoonful of chopped parsley ; cayenne and salt to taste ; the yolk of one egg raw. Mash all together, make in balls size of cherries, flouring the hands. Put in the soup just before taking from the fire.

FORCEMEAT BALLS FOR SOUP.

Chop any kind of cold meat or fowl fine ; add a little butter or a bit of raw salt pork minced ; season well with salt

and pepper—a pinch of curry powder is an improvement. Mix together with an egg; form into balls; flour and fry brown; put them in soup just before serving. They may be used as a garnish for meat or fish, or when fried make an attractive *entrée* or side-dish.

SOUP COLORING.

BRANDY COLOR. A tablespoonful of burnt sugar dissolved in a little water will make a clear soup, the color of brandy or very strong tea. To make this caramel for coloring, burn in a dry sauce-pan over the fire, stirring constantly until scorched.

BROWN. This color may be obtained by enriching the soup stock with a piece of veal or veal bones roasted brown, and using browned flour for thickening. This will give a rich color. The flour may be browned in a dry sauce-pan over the fire, stirring quickly until a deep shade is obtained.

GREEN. Bruised spinach, the green leaves of celery or pounded green peas will give a green color to soup.

RED. Ripe tomatoes, or lobster coral, will color soup red.

WHITE. Cream may be added, use white vegetables with rice or pearl barley. A teaspoonful of corn-starch for thickening does not injure the clearness.

SOUP FLAVORING.

Curry powder. Mix 1 oz. of ginger, 1 oz. of mustard, 1 oz. of pepper, 3 oz. of coriander seed, 3 oz. of tumeric, $\frac{1}{4}$ oz. of cayenne pepper, $\frac{1}{2}$ oz. of cardamom, $\frac{1}{2}$ oz. cummin seed, $\frac{1}{2}$ oz. cinnamon. Have these ingredients well powdered; sift together, and keep in a tightly corked bottle. A sprinkle of this will greatly improve soups and some stews and gravies.

Rollod oatmeal—is nearly, if not quite, as nice in soup as rice.

Gumbo Filee—or Fela, is prepared from sassafras leaves dried and powdered. The addition of a few pulverized bay-leaves is an improvement. This gumbo for Gumbo Filee is indispensable.

“BAY-LEAF for flavoring,” says an epicure, “is among soups and meats what the vanilla is among the sweets. Skillful use of this gives an unmistakable flavor of French cookery to domestic viands.” One large bay-leaf will flavor two gallons of soup and only a small piece is needed for a family dinner.

Celery seed can be used for soups when the celery stalks are not at hand.

TO CLARIFY. Soup may be still further clarified by removing fat from stock and boiling slowly with the whites of one or two eggs, according to the quantity of broth. The egg and the sediment will rise and may be carefully skimmed off.

The water in which salt beef and cabbage are boiled is often used for soup when the beef is not very salt.

EGG DUMPLINGS.

- 1 heaping cup of flour.
- 2 yolks, or 1 whole egg.
- 4 tablespoonfuls of water.

Put the flour in a bowl, mix the egg with the water and salt, stir into the flour, making a stiff dough ; roll rather thin, cut with biscuit cutter, drop into hot soup ; keep lid on and boil ten minutes.

NOODLES.

Take 1 egg and a pinch of salt ; use all the flour this will take up. Roll as thinly as possible and dry, then roll up and slice off in very narrow strips. Drop into boiling soup fifteen minutes before serving.

BROWN SOUP STOCK.

Six pounds shin of beef, 3 quarts cold water, $\frac{1}{2}$ teaspoon peppercorns, 6 cloves, $\frac{1}{2}$ bay-leaf, 3 sprigs thyme, 1 sprig

marjoram, 2 sprigs parsley, carrot, turnip, onion, celery, $\frac{1}{2}$ cup each cut in dice, 1 tablespoonful salt. Wipe beef and cut the lean beef in inch cubes. Brown one third of meat in hot frying-pan in marrow from a marrow bone. Put remaining two thirds with fat and bone in soup kettle, add water, and let stand for thirty minutes. Place on back of range, add browned meat, and heat gradually to boiling point. As scum rises, it should be removed. Cover and cook slowly 6 hours, keeping below boiling point during cooking. Add vegetables and seasonings, cook $1\frac{1}{2}$ hours; strain and cool gradually.

VEAL SOUP WITH TAPIOCA.

3 pounds of neck or scrag of veal, the bones broken and the meat cut small; 1 turnip, 1 onion, $\frac{1}{2}$ cup of pearl tapioca, 2 blades of mace, 2 teaspoonfuls of salt, and $\frac{1}{2}$ teaspoonful of pepper, 2 teaspoonfuls of celery essence or 1 stalk of green celery, 3 quarts of cold water. Put over the meat and as soon as the water boils skim carefully. Then add the vegetables, salt, and pepper. Meanwhile soak the tapioca in one small cup of milk. To make the soup extra fine, strain, skim off every particle of fat and return to the fire before adding the tapioca. Stir this until it dissolves in the hot soup. Simmer half an hour, add the celery essence and serve.

CHICKEN GREEN CORN SOUP.

Cut up one large fowl and boil in a gallon of water until tender. Add the kernels from 12 ears of green corn to the soup, first removing the chicken from the kettle; stew one hour longer. Season with pepper, salt, and celery or parsley. Thicken with a tablespoonful of flour rubbed smooth in a cup of milk. Let it boil up and serve. Canned corn may be used.

SOUTHERN GUMBO.

1 large chicken, $1\frac{1}{2}$ pints of green okra pods, 3 pints of water, 1 small teaspoonful of pepper and 2 of salt; cut the chicken in small pieces, roll in flour, and fry brown in a little lard or butter. Take out the chicken, add the gumbo (or sliced okra pods) and brown that. There should then be one tablespoonful of fat in the pan: add to this a heaping table-

spoonful of flour and stir until brown ; then add the 3 pints of water slowly, stirring until smooth. Put in the chicken and simmer slowly for two hours. Serve with boiled rice.

TOMATO SOUP WITH STOCK.

One quart brown soup stock, 1 can tomatoes, $\frac{1}{2}$ teaspoon peppercorns, 1 small bay-leaf, 3 cloves, 3 sprigs thyme, 4 tablespoons butter, one-third cup flour, onion, celery, carrot, raw ham, salt, pepper, $\frac{1}{4}$ cup of each cut in dice. Cook onion, carrot, celery, ham in butter 5 minutes, add flour, peppercorns, bay-leaf, cloves, thyme, and cook 3 minutes, then add tomatoes, cover and cook slowly 1 hour. When cooked in oven, it requires less watching. Put through a strainer, add hot stock, season with salt and pepper.

VEGETABLE SOUP.

Put 3 pounds of soup bone into 3 quarts of water and boil 4 hours. One hour before serving cut in small pieces, 1 carrot, 1 potato, 1 onion, and chop 1 head of cabbage very fine. Add $\frac{1}{2}$ can tomatoes, salt, and pepper to taste. Strain before serving.

CREAM TOMATO SOUP.

Take the whole tomatoes from the can and press through a sieve to take out the seeds. Put this into a quart of the beef stock, and just before you are ready to serve add 1 pint of hot cream or milk. It is not necessary to use soda in this soup if you have the milk hot when it is added. Now add one tablespoonful of arrow-root and stir into the soup. Arrow-root is much nicer to the taste than corn-starch or flour.

BOUILLON.

Cover a good beef bone with cold water, add about a tablespoon salt and let simmer all day. It should be reduced nearly one half or until it forms a rich stock. Remove meat and bones and keep in a cool place over night. In the morning skim off every particle of fat. Heat again and strain through a fine cloth, then season with salt and a little cayenne pepper. A little Armour beef extract improves the color and adds more strength. Have a slice of lemon in each cup and

serve very hot. This is an economical way of making bouillon, but if directions are strictly followed will be found quite as satisfactory as when made from beefsteak.

MUSHROOM SOUP.

One onion cut fine, a little parsley, 2 cups of beef stock ; boil together 20 minutes, then strain. Add $\frac{1}{2}$ can mushrooms cut in thin slices, and boil 20 minutes. Add one cup of milk, 2 tablespoons of flour, and 1 tablespoon of butter. Cream flour and butter together. Let boil, and when ready to serve add 1 cup of whipped cream. This will serve 6 people.

CORN SOUP.

One can of corn grated or chopped, 1 quart milk, 1 teaspoon butter, cook in double boiler an hour. Melt in saucepan 2 tablespoons butter and 2 tablespoons flour and add to corn and milk. Let cook 10 or 15 minutes. Beat 1 egg or yolks of two eggs with $\frac{1}{4}$ cup milk and put in tureen. Strain soup over it boiling hot. Ready to serve.

OYSTER STEW.

Pour a little cold water over a can of oysters, wash and drain. Strain liquor, boil, and skim ; season with pepper and 1 tablespoon butter and add oysters. Scald $1\frac{1}{2}$ pints milk in double boiler, and when edges of oysters are curled add scalded milk and $\frac{1}{2}$ pint cream to oyster liquor. Salt.

CREAM OF WATERCRESS SOUP.

Two cups white stock, 2 bunches watercress, 3 tablespoons butter, 2 tablespoonfuls flour, $\frac{1}{2}$ cup milk, yolk 1 egg, salt, and pepper. Cut fine leaves of watercress, cook 5 minutes in 2 tablespoons butter, add stock and boil 5 minutes. Thicken with flour and butter cooked together, add salt and pepper. Just before serving add milk and egg yolk slightly beaten. Serve with slices of French bread browned in oven. The water in which veal or chicken is cooked makes white stock.

CREAM OF LETTUCE SOUP.

Two and one-half cups white stock, 2 heads lettuce finely cut, 2 tablespoons rice, $\frac{1}{2}$ cup cream, $\frac{1}{4}$ tablespoon onion

finely chopped, 1 tablespoon butter, yolk 1 egg ; salt and pepper. Cook onion 5 minutes in butter, add lettuce, rice, and stock. Cook until rice is soft, then add cream, yolk of egg slightly beaten, salt and pepper. Remove outer leaves from lettuce, using only tender part.

PERFECTION SOUP.

Four tablespoons of chilli sauce, cover with enough water to keep from burning, bring to boiling point. Then put in as much soda as can be heaped on the point of a pen-knife. As soon as it foams, pour over 1 quart of milk and season with butter and salt. As soon as it boils, serve.

CREAM OF CELERY SOUP.

Wash six or eight green stalks of celery and cut them in small pieces, using the leaves as well ; cover with a pint of boiling water and boil thirty minutes or until tender, then press through a colander ; do not drain, but allow the water to go through with celery ; put 1 quart milk in a double boiler, add the celery and water and a tablespoon of onion juice, rub 1 large tablespoon of butter and three even tablespoons of flour to a smooth paste, add a little of the soup until a liquid is formed, then turn into the double boiler, stir continually until it thickens ; add salt and pepper to taste. Serve immediately. This is delicious if properly made.

PINK SOUP WITH WHIPPED CREAM.

Put 3 pints of clear white stock into a sauce-pan, and when boiling, add salt to taste and 3 or 4 drops of tabasco sauce ; dissolve 1 tablespoon of arrowroot in a little cold milk, add slowly to the hot soup, and when it begins to thicken, color a bright pink with vegetable coloring. Just before serving stir in briskly a cupful of whipped cream.

PEANUT SOUP.

In serving soup, it is very nice to add peanuts, $\frac{1}{2}$ cupful of chopped or ground peanuts to each pint of soup stock. The nuts must be baked, shelled, and blanched and ground or chopped.

BISQUE OF OYSTERS.

One quart oysters, 1 quart rich milk or cream, 8 soda crackers rolled, teaspoon beef extract, a saucerful of finely minced celery, 2 tablespoons butter worked into an equal quantity of flour, yolks of three eggs, 1 teaspoon salt, $\frac{1}{2}$ teaspoon of pepper with a sprinkle of cayenne, chop the oysters, put into stew-pan with their own liquor and a pint of water, celery, beef extract, salt, pepper, crackers, and a little parsley. Boil slowly 20 minutes. Rub through a sieve. Return to stove, add milk and simmer 10 minutes, set back carefully, stir in the beaten yolks of the eggs. Serve at once.

NOODLES.

1 egg, $\frac{1}{2}$ teaspoon salt, flour. Beat egg slightly, add salt and flour enough to make very stiff dough. Knead, toss on slightly floured board and roll thinly as possible, which may be as thin as paper. Cover with towel, and set away for 20 minutes, then cut in fancy shapes, using sharp knife or French vegetable cutter. Dry, and when needed cook 20 minutes in boiling salted water.

Whites of eggs slightly beaten are employed for clearing soup stock or bouillon.

AMBROSIA BOUILLON.

One quart of water, rind and juice of half a lemon, 1 tablespoonful of tapioca, 1 cup of grape or Sherry wine, 2 tablespoonfuls of sugar. Boil water, add lemon and tapioca. Boil until tapioca is dissolved, add wine and sugar. Serve with small tea biscuits.

BEAN PUREE.

Cook and run through sieve as for Cream of Beans ; season, then add milk, and let it come to a boil. Serve at once.

BEAN SOUP.

Hulled beans make delicious soup. Be careful not to burn it.

THE QUEEN'S MORNING BROTH.

Sir Kenelin Digby, in his Closet of Cookery (page 150), London, 1669, informs us it was made in the following man-

ner : A hen, a bunch of parsley, a sprig of thyme, 3 of spear-mint, half an onion, a little pepper and salt, 1 clove, as much water as will cover them. Boil until less than a pint. Just one tureen full.

FRENCH GAME SOUP.

(Improved.)

On the family table, the fowl or game is seldom all eaten. Strip off the breast meat, crush all the remaining bones, and boil in broth for an hour. Boil six turnips, mash and strain them through a sieve, use the broth to help strain the turnip all through. Put all strainings near the fire, do not let it boil ; when ready to serve, have six egg yolks mixed with a pint of cream ; beat the pottage and stir in the creamed eggs with wooden spatula. Cut breast pieces of meat into dice, and place into tureen, pouring soup over it. Float sprigs of parsley on top.

BELGIAN HARE SOUP.

(Original.)

Cut off the legs and shoulders ; remove tenderloins ; crush all the remaining bones, which, with legs and shoulders, stew gently with a ham bone, one carrot, one onion, 4 cloves, in a gallon of water. Remove the meat from bones, and rub through sieve to make thickening for soup. Cut up the tenderloin into strips, place in tureen with glass of Port Wine and dash of grated nutmeg. Pour pottage over garniture, and float whipped cream on top.

FISH AND OYSTERS.

"He was a bold man who first ate an oyster."—SWIFT.

Fish should be dressed as soon as possible after they are caught, washed thoroughly in cold water, and salt rubbed on the inside. If they are to be broiled sprinkle pepper on the inside, as salt will prevent their browning nicely. The flesh of fish is apt to become flabby if soaked in water too long.

Fresh Mackerel become stale in a very short time after being caught.

Blue fish spoil sooner than any other fish.

Frozen fish should be put in cold water to draw out the frost.

Lard is preferable to butter in frying fish. Some use lard and butter in equal quantities.

Fish should be served immediately after soup with potatoes. Care and punctuality are necessary in cooking fish. To be underdone or overdone is equally injurious. Always serve as soon as cooked.

BOILING FISH.

All fresh fish, except salmon, should be placed in salted *cold* water for boiling! If placed in boiling water, the outside would cook much sooner than the inside. A little vinegar added to the water in which fish is boiled improves the flavor. Put the fish in the kettle with the backbone down. To eight or ten pounds of fish add one-half cup of salt. Boil the fish gently until you can draw out one of the fins easily. Most varieties of fish will be well done in twenty or thirty minutes, some in less time. Serve with drawn butter and hard-boiled eggs sliced.

BOILED RED SNAPPER.

This fish is common in the Gulf of Mexico and is one of the most delicious for table use that the waters of the sea afford.

To boil, take a medium-sized fish, cleanse and wash in cold water, tie tightly in a clean cloth, cover well with hot water, to which, for a fish of 5 or 8 pounds, add $\frac{1}{2}$ cup of vinegar and a handful of salt; boil for 45 minutes, or until the flesh comes readily from the bones. Serve hot, with sauce, as follows: 1 pint of water thickened with flour, let boil until clear; add salt to season, a little pepper, 1 tablespoonful of butter, and 2 hard-boiled eggs sliced.

RED SNAPPER BAKED.

Cleanse the fish, and in removing the entrails make no longer cut than is necessary. Stuff the fish with dressing as follows: Take sufficient stale bread to fill the cavity in the head and body, soften with cold water; take 2 tablespoonfuls of lard in a sauce-pan, mince a medium-sized onion and cook brown in the lard; add to the softened bread, mix well and season with pepper, salt, and herbs. Put enough water in the pan to prevent scorching and dredge the fish lightly with flour. Serve hot. Red Snapper and other fish may be baked with a can of tomatoes poured over them in the pan, with very good result.

FRESH MACKEREL.

This fish may be broiled carefully, buttering the fish and the bars of the gridiron, or it may be sewed closely in a thin cloth and boiled in salted water, if a fish kettle is not at hand. Twenty minutes is sufficient for a common-sized fish. Mackerel is always a delicate dish.

BOILED COD.

Allow 15 minutes to the pound in boiling. Sew the fish in thin muslin unless you have a regular fish boiler. Cover with cold water salted, add 2 tablespoonfuls of vinegar. This will make the fish more flaky. The boiling must be a gentle simmer, anything more rapid breaking the fish. Use egg or oyster sauce.

FISH CHOWDER.

Fry some pieces of fat pork well seasoned with pepper

When done remove the pork and put in 2 onions sliced. Then some fresh cod cut in pieces, or any other fresh fish, a layer of Irish potatoes sliced, another layer of fish, finish with a layer of potatoes. Season each layer highly with pepper and salt. Pour over this 1 pint of water, let stew a half hour, then add 1 pint of boiling milk previously thickened with flour. Let this boil up and serve hot.

FRIED EELS.

Eels can be found in the market ready skinned for cooking. Split them lengthwise and remove the bone. Cut the strips into 3-inch lengths, dredge with salt and pepper, dip each piece in egg then in corn-meal. When the lard is hot drop them in and fry about 5 minutes. Garnish with parsley and serve with potatoes.

FRIED OYSTERS.

Take the largest and best oysters, drain on a folded napkin, sprinkle with salt and pepper and let remain twenty minutes. Roll them one by one in rolled crackers then dip in beaten eggs. Season again and roll once more in cracker-crumbs. Drop in a boiling mixture of lard and butter, and remove as soon as browned. Serve with some tart sauce. Garnish with parsley and lemon.

SCALLOPED OYSTERS.

Butter an oyster scallop or pudding-dish. Put in a layer of bread-crumbs with bits of butter, then a layer of oysters, season with pepper and salt. Repeat this until the dish is full, leaving a layer of crumbs with bits of butter on the top. Mix the oyster-liquor with half its bulk in milk or sweet cream; a beaten egg added to this will be found an improvement. Pour this over the top. Bake 20 minutes. When done, if not sufficiently browned, heat a shovel very hot and hold over the top until it is a rich brown.

OYSTER OMELET.

15 oysters, 4 eggs, 4 tablespoonfuls of milk. Let the oysters boil up once in 2 spoonfuls of milk, seasoned with butter and slightly thickened with flour. Beat the eggs and to

the remainder of the milk add a pinch of salt. Place a spoonful of melted butter in a frying-pan, before it is very hot pour the omelet in and let it cook slowly. When partly done loosen the edges with a knife and place oysters in the center of the omelet. Turn the edges together to form a half circle. Slip on a dish, smooth side up; garnish with parsley and lemon. This omelet will serve 3 or 4 people.

CLAM CHOWDER.

1 quart clams, with juice; 3 potatoes, sliced; 2 onions, sliced; 2 tablespoonfuls pork, chopped; $\frac{1}{4}$ pound of butter. Salt, pepper, and mace to suit. 1 teaspoonful of celery seed. Pour on boiling water to cover. Boil 3 hours, add 1 quart milk, boil 1 hour, put in 4 large crackers, powdered. Sliced lemon may be served with this. Some chop the clams fine.

FRIED CLAMS.

The largest clams may be rolled in cracker-crumbs and fried in fresh hot lard.

HOT CRAB.

Pick the meat out of the crab, clear the shell from the head. Put the meat with a little salt, pepper, and nutmeg and butter, a few bread-crumbs and a little vinegar into the shell again. Place in the oven, let it heat through, remove and brown by holding a hot shovel over it or placing on the broiler in a gas range.

BOILED LOBSTER.

Put the lobster in boiling water head first, let it boil from half to three-quarters of an hour according to its size. For every 4 pounds of lobster add $\frac{1}{2}$ teacup of salt to the water. When done and cool, crack the shell, break off the claws, and remove the meat carefully to the dish upon which it is to be served, extracting all the blue veins. Serve warm with a sauce or cold as a relish.

SCALLOPED LOBSTER.

Chop the boiled lobster meat fine, season highly with salt, pepper, butter, and catsup, put in 1 tablespoonful of

vinegar, moisten still further with milk ; heat the mixture and bake in a buttered dish with bread-crumbs sprinkled over the top.

BAKED BLUEFISH.

Scale and cleanse the fish. Dry with a clean cloth, and fill the inside with dressing. Sew up and put in a baking pan with a slice of salt pork, a bit of onion, salt and drippings or butter. Pour in enough water to prevent burning. Bake half or three quarters of an hour, basting frequently. Remove the fish carefully to a platter. Pour enough water in the pan for gravy ; season with pepper.

DRESSING: 2 cups of bread-crumbs, 1 small cup of minced suet, 1 small cup of warm water, 1 egg well beaten ; season with salt, pepper, and thyme, or savory — mix together. This stuffing will do for any fish.

FRYING FISH.

Fish for frying, after being cleansed and washed, should be rolled in a cloth to absorb the moisture. Cut in neat pieces, dip in beaten eggs, and roll in flour or corn-meal. For every five or six pounds of fish fry a few slices of salt pork, and to the gravy thus obtained add lard or butter ; the pork gives it a better flavor. Brown the fish quickly, then cover the pan and set back to steam and cook through.

BOILED BASS.

Roll the fish in mosquito netting to preserve the shape, and boil according to rule given for boiling fish. When done serve with a sauce and sliced egg.

DEVEILED CRAB.

Drain off the liquor that may be in a 2-pound can ; make a dressing of 2 hard-boiled eggs ; rub the yolks in 2 tablespoons of melted butter, add to this 3 tablespoons of vinegar ; cayenne pepper and mustard to taste ; then stir in the yolk of a well-beaten raw egg ; add the white, first beaten well ; then add the chopped white of the first-mentioned hard-

boiled egg and $\frac{1}{2}$ teacup boiling water ; mix the dressing well through the meat, wash the shell and fill ; add one teaspoon of melted butter to each filled shell over the top of the grated bread-crumbs ; put the shells in a dripping-pan and bake 20 minutes. Serve with a Tartar Sauce.

SALMON TURBOT.

Three tablespoons of flour, 2 tablespoons butter, creamed. Have 1 pint of milk hot and add the paste, stirring constantly. Add the fish, grate part of small onion, season well with salt and pepper, put in bake dish and sprinkle bread-crumbs and bits of butter over the top and bake in moderate oven for $\frac{1}{2}$ hour. Any kind of fish may be used.

FRIED BROOK TROUT.

Leave heads on. Have hot butter half inch deep in hot spider. Brown on both sides the trout as quickly as possible ; place immediately on hot platter and garnish with water-cresses and serve.

CODFISH BALLS.

To one large cupful of shredded fish allow 6 medium-sized raw potatoes cut in slices, cook in boiling water, drain, whip in 2 yolks of eggs, tablespoonful butter, pepper and salt ; coat with bread-crumbs ; fry golden brown in any hot fat.

SALMON LOAF.

One can salmon, 4 eggs, 2 cups bread-crumbs, 7 tablespoons melted butter, salt and pepper to taste, strain off juice from salmon, mash the meat fine, add eggs one at a time, then add bread-crumbs and season ; last of all add melted butter, cook in double boiler $1\frac{1}{2}$ hours. Dressing : Boil $\frac{1}{2}$ cup milk, beat 1 egg and add carefully so as not to let string, add 4 teaspoons of flour moistened with milk, and last of all juice of salmon, and pour over loaf.

FISH TURBOT.

Boil the fish and pick to pieces, put in the bottom of buttered baking-dish, a dressing made of 1 pint milk or cream,

piece of butter size of hickory nut, salt, pepper, thicken with 2 tablespoonfuls of flour, put on top of fish, layer of fish, then dressing and upper layer fish, grate cheese on top, bake until brown. Whitefish is considered best.

BAKED FLOUNDER, A LA CREOLE.

Split and take out bone, lay in buttered pan, sprinkle 1 chopped onion, a thin layer of tomatoes, some bread-crumbs, season with salt, pepper, and butter, add another thin layer of tomatoes. Bake in hot oven half hour. Serve with crisp potatoes.

BOILED WHITEFISH.

Dress the fish nicely, tie up in a cloth, cover in a fish kettle with boiling water seasoned well with salt. Remove scum as it rises, and let it simmer, allowing from 8 to 10 minutes to every pound. When about half done add a little vinegar or lemon-juice. Take out, drain and dish carefully, pouring over it drawn butter, or garnish with parsley, and serve with egg sauce.

BAKED FISH.

Clean, rinse, and wipe dry a whitefish weighing 3 or 4 pounds, rub the fish inside and out with salt and pepper, fill with a stuffing made like that for poultry, but more dry; sew it up, put in hot pan with some drippings and a lump of butter, dredge with flour, and lay over the fish a few thin slices of salt pork or bits of butter. Bake one hour and a half, basting occasionally.

VEAL AND OYSTER PIE.

Two pounds of veal and 1 pint of oysters, 1 pint of milk, 1 small onion, $\frac{1}{2}$ pint of Parisienne potatoes, chopped parsley 1 tablespoonful, 2 pounds of pie paste, salt and pepper and thickening. Cut veal in small piece, add water enough to cover, draw oyster liquor by pouring hot water over them through a colander; add to veal. Skim it as it comes to a boil, cook 1 hour. Add milk, thicken and season, turn into baking-pan, add potatoes, oysters and parsley, sprinkled over. Cover with pie-crust and bake $\frac{1}{2}$ hour.

CREAMED OYSTERS.

One can mushrooms, 2 cans of small oysters washed and dried on a towel, one quart milk thickened to consistency of cream, $\frac{1}{2}$ cup butter, 1 cup sweet cream, salt and pepper to taste; pour dressing over oysters after they have been steamed and begin to curl. Fill pattie shells with this mixture. Serve very hot.

OYSTER DRESSING.

One teaspoonful freshly grated horseradish, 2 teaspoonfuls lemon-juice, 1 teaspoonful catsup, dash of paprika, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon Worcestershire sauce. Serve in lemon skin with raw oysters.

SALMON CROQUETTES.

One can of salmon, drain and bone, juice of 1 lemon, 1 cup of cracker-crumbs, 1 egg, salt and pepper to taste, mix all together and make into croquettes, then dip into the yolk of an egg, roll in cracker-crumbs, fry in lard until brown. Other fish can be used in place of salmon.

OYSTERS ON TOAST.

Heat the juice of 1 pint of oysters and skim it. Put 1 tablespoonful of butter in a sauce-pan, add 1 tablespoonful of flour and the juice, mixed with a gill of milk, add the oysters. Let it come to a boil, season with salt and pepper to taste. Serve on toast.

OYSTERS BAKED IN THE SHELL.

Chop the oysters fine and to 2 cupfuls add $\frac{1}{2}$ cup of bread-crumbs, 1 beaten egg, and season with salt and cayenne pepper. Make this mixture quite moist with the liquor from the oysters. Fill the deep side of the shell, rounding it over the top. Scatter a few browned crumbs over this and some tiny bits of butter. Bake in a quick oven about 15 minutes. Serve in shells, sticking a little sprig of parsley in center of each shell.

LOBSTER CHOPS.

Heat in a spider a piece of butter size of an egg ; add 2 heaping tablespoons of flour and brown ; add 1 cup hot sweet cream, then the lobster, having first shredded it. When cool add the well-beaten yolks of 3 eggs, beat again and season. Spread the mixture $\frac{1}{2}$ inch thick on a platter. When cool shape like lamb chops. Dip in egg and cracker-crumbs and fry in hot lard. One can of lobster will make from 15 to 17 chops. Serve with tomato sauce.

BROILED OYSTERS.

Dry a quart of oysters in a cloth, dip each in melted butter well peppered ; then in beaten egg roll in bread- or cracker-crumbs, also peppered. Broil on a wire broiler over hot coals 3 to 5 minutes. Serve hot.

SHRIMP, A LA CREOLE.

One can of shrimp, small tablespoon of butter, 1 small tablespoon of flour, 1 onion, 1 tablespoon of parsley chopped fine. Cook butter, flour, onion, in frying-pan (do not brown), add 1 cup of strained tomatoes, $\frac{1}{2}$ teaspoon of sugar, pepper and salt to taste. Put shrimp in strainer and pour boiling water over them to wash off salt, put on the dish they are to be served from ; pour the sauce over them, sprinkle parsley on top. Very nice for lunch. Enough for 6 persons.

OYSTER CAKES.

Chop one pint oysters and drain well ; add half as many cracker-crumbs, two beaten eggs ; season, make into cakes and fry in butter, the same as potato balls.

POULTRY AND GAME.

"I'm quite ashamed — 't is mighty rude
To eat so much — but all 's so good !
I have a thousand thanks to give —
My lord alone knows how to live."

— POPE.

In dressing game use as little water as possible. Wipe carefully with dry cloth.

Venison should be only wiped.

Larding, when it can be used to advantage, renders such dry game as venison, grouse, quail, and partridge more palatable. A sauce also should be served with them. Ducks are so rich that this is hardly necessary.

Currant jelly, melted, is preferred by many as the most appropriate sauce for venison. It is also used for mutton.

TO ROAST HAUNCH OR SADDLE OF VENISON.

Rub the surface with lukewarm vinegar and water (it should have hung at least a week in a cool place) also rub with butter to soften it. Cover with greased paper; over this a paste of flour and water $\frac{1}{2}$ inch thick may be spread, and the whole covered with another greased paper fastened securely. 15 minutes to the pound is the rule where it is preferred rare. Pour a pint of boiling water around the meat and cover with another dripping-pan. The oven should be hot. After the first hour baste thoroughly at short intervals, re-covering the pan each time. Half an hour before serving uncover the pan, remove the papers and paste, return to the oven, and baste with melted butter and a little lemon-juice; dredge a little flour over the whole and let brown. Repeat the basting with butter two or three times during the half hour, and take up on a heated dish. The

plates should be heated also, as venison cools easily. Serve with currant jelly.

VENISON STEAKS.

Heat the gridiron well, butter the bars, and lay on the steak which should be cut from the neck or haunch. Broil thoroughly; venison requires more cooking than beef. Save all the gravy possible. Serve with currant jelly. Venison steaks may be fried also, and served with a very little melted butter and jelly.

FROG ON TOAST.

The saddle or hind quarters of a frog is used for food. After dressing let lie in cold water until wanted. When ready to cook first roll in flour, then dip in beaten egg, then in rolled crackers, and fry 6 or 8 minutes in hot lard. Cut large squares of buttered toast across diagonally, arrange them down the middle of a large dish with a saddle on each piece, and decorate each side of platter with sliced lemon and parsley.

SQUAB PIE.

6 squabs, 4 tablespoonfuls of butter, 1 quart broth or water. Scald the squabs, pick, singe, and draw. Cut down the back first, like chickens for broiling, then cut in halves, wash, and wipe dry. Rub each piece with salt and pepper, roll in flour and fry slightly in melted butter. Arrange them in a deep baking-dish, pour in the broth or water and stew in the oven until tender. Then season the liquor and thicken slightly, if necessary; cover with a good pie-crust and bake 20 minutes, leaving an opening in the crust for the escape of steam. The crust should be kept well out of the liquor while baking. An inverted cup set in the center of the dish will support it.

BROILED WOODCOCK.

Dress, split down the back, and broil on a well-buttered gridiron, cooking slowly until a delicate brown. Season with salt, pepper, and butter. Serve with buttered toast. $\frac{1}{2}$ bird on each slice.

CHICKEN POTPIE.

Cut up the chicken as for chicken-pie, put it in a kettle

and cover with water, add a little salt, boil until done, have ready a light biscuit dough, cut in squares, lay it on top of the chicken, cover tightly, and boil 30 minutes without lifting the cover or allowing the boiling to cease. Lay the chicken in a deep dish, removing the largest bones. Cover with the crust, season and thicken the gravy and pour over it.

ROAST GOOSE.

Parboil an hour or two to remove some of the strong flavor. There are many ways of stuffing. The apple stuffing may be used or one made as follows: Two medium-sized onions, boiled rapidly 10 minutes; chop fine, mince sage half the quantity of the onions, add two cups of bread-crumbs, pepper, and salt, introduce a little cayenne, and bind together with a beaten egg, adding a tablespoonful of hot water. Do not stuff closely but leave room for the stuffing to swell. Secure the openings carefully. Roast an hour and three quarters in a quick oven; baste very frequently. Fasten paper over the breast at first to prevent scorching. There should be at least 2 cupfuls of water in the dripping-pan. To make a rich brown gravy, pour off the fat from the pan gravy, add sufficient water, thicken with browned flour, season and let it boil. Previous to serving, a flavoring may be made if desired: 1 dessertspoon of prepared mustard, $\frac{1}{4}$ teaspoonful of cayenne, same of salt. Mix with 2 wineglassfuls of the gravy and the juice of half a lemon. Make hot, remove the threads from the fowl, and pour the flavoring into the opening for forcemeat. Serve with hot apple sauce. A giblet sauce or gravy may be made as for turkey, if preferred to the above.

SPRING CHICKEN, MARYLAND STYLE.

Singe and pick free from pin feathers, draw by splitting down the back, cut off neck, then divide in halves through the breast bone, wash thoroughly, lay out on table, dredge with salt and pepper, dip both sides in a pan of flour. Cover bottom of pan with slices of salt pork cut very thin. Bake light brown to extract the fat. Take out the slices and fill the pan with the chicken laid close together, skin side down. Bake in a hot oven $\frac{1}{2}$ hour, basting with fat from corner of pan (if there is not enough fat add a little butter). When the upper side is light brown turn and brown the other side.

of sweet cream, take from the fire, add the beaten yolk of an egg, pour over the chicken and serve.

CURRY OF CHICKEN OR VEAL.

Cut the same as for the fricassee, put 2 ounces of butter in a frying-pan, cut 1 small onion into slices, add it with the chicken to the butter, and fry until a golden brown, then skim the chicken or veal out of the pan carefully, put it in a stewing-pan and cover with boiling water, add $\frac{1}{2}$ teaspoon of salt and cook about 1 hour; when done add to it a teaspoon of sugar and the juice of $\frac{1}{2}$ lemon; mix one even tablespoon of Curry powder, and one of flour in a little cold water to a smooth paste, and add to the chicken. Stir continually until it boils. Serve with boiled rice heaped around it. A teaspoon of Curry powder may be added to a white fricassee or a plain stew.

FRIED CHICKEN.

Cut the same as for a fricassee; dredge each piece thickly with salt, pepper, and flour; put 3 large tablespoons of lard in a frying-pan; when very hot put in the chicken and fry slowly (if young it will fry in $\frac{3}{4}$ of an hour), watch it carefully that it may not burn when done, arrange the pieces on a hot dish; pour off some of the fat, then add a tablespoon of flour, mix and add $\frac{1}{2}$ pint of sweet cream, season with salt and pepper and pour over the chicken.

FRIED SPRING CHICKEN.

A young chicken cut in small pieces; beat 1 egg with 2 spoons of sweet milk and have cracker dust ready, season with pepper and salt, dip chicken in egg and cracker dust, fry in hot butter and lard.

SAUCE.

Put on the stove $\frac{1}{2}$ pint milk, with large spoon of butter; when boiling thicken with a little flour, pepper, and salt; when this boils add $\frac{1}{2}$ pint of rich cream, heat this hot, but not boil; garnish the platter with mushrooms and French peas.

close to the back and tie firmly. Lard with 2 or 3 rows of sliced salt pork on the tops and bake until thoroughly done, basting often with salt and water and a little butter. Carve across in slices and serve with tomato sauce or meat jelly for boned turkey.

MEAT JELLY FOR BONED TURKEY.

Take oil from water (when cold) in which turkey was boiled, strain into a porcelain kettle, add 2 ounces of gelatine, 3 eggs with shells, a wine-glassful of sherry or Madeira; stir well. Add 1 quart of strained liquor, beat rapidly with an egg-beater, put on fire and stir till it boils; simmer 10 or 15 minutes, sprinkle with a pinch of turmeric, and strain as other jelly. Add lemon-juice to taste. When cold, break up and place over and around turkey. Cut in thick slices and fanciful shapes with paste cutter.

CREAM CHICKEN.

One large chicken, 1 can mushrooms, 1 quart cream, 5 tablespoons flour, a little bit of grated onion, a little grated nutmeg and cayenne pepper to taste. Put cream in double boiler to heat, add the butter and flour, stirred into a little cold milk. Then add onion and nutmeg. Put the picked-up chicken and mushrooms in a baking-dish, cover with bits of butter and bread-crumbs, pour the cream over and bake $\frac{1}{2}$ an hour.

ROAST CHICKEN WITH GIBLET SAUCE.

Make a stuffing from 1 large cupful of stale bread-crumbs; 1 tablespoon of melted butter, a tablespoon of chopped parsley, salt and pepper to taste; put it in the body of the chicken (do not pack it), sew up the vent, place the chicken on the table with the breast up, push the legs up under the skin, cross and fasten them to the bone of the rump; turn the wings back and fasten them; now tie the legs together, close to the body of the chicken, put two slices of bacon in the bottom of a baking-pan, lay the chicken on them, put dots of butter over the bottom of the pan, melt a small piece of butter and rub the chicken all over, sprinkle on salt and pepper and put in a moderately hot oven, baste every 10 minutes

Allow 15 minutes to every pound; when done remove the strings, place on a hot platter, and garnish with parsley.

SAUCE.

To make the sauce, put the giblets in a sauce-pan, cover with cold water, place on a moderate fire and let simmer as long as the chicken roasts; then cut them fine, add 1 tablespoon of flour to the pan in which the chicken was roasted, stir over the fire till a nice brown, then add the liquor in which the giblets were boiled, stir till it boils, add the chopped giblets, season to taste and serve.

BOILED CHICKEN.

Stuff and truss the same as for roasting, put in a pot with just enough water to cover, cover the pot closely, and cook till very tender, which will be in about 2 hours. When done serve with egg or oyster sauce.

BROWN FRICASSEE.

Cut the chicken into pieces, first take off the legs with the second joints, then separate the second joints from the leg, take off the wings, now cut the ribs on either side, unjoint the back and breast, cut the breast lengthwise, unjoint the back, place 2 ounces of butter in a sauce-pan; when a nice brown put in the chicken, stir until every piece is a nice brown, then add 2 tablespoons of flour, stir again, add 1 pint of boiling water, add 1 teaspoonful of salt; cover and simmer gently till tender; then add a teaspoon of onion-juice and a little black pepper; dish, put the neckpiece, heart, liver, gizzard, and the back in the center of the dish, the breast on one side of the plate, the legs crossed on the other, and a wing at each end; pour the sauce over and serve.

STEWED CHICKEN.

Cut the chicken as for a fricassee, put it in a stew-pan and cover with boiling water; when half done add 1 teaspoon of salt; when the chicken is done dish it as directed for a fricassee; moisten 2 tablespoons of flour with a little cold water, stir into the liquor in which the chicken was boiled, then stir until it boils, add salt and pepper to taste, add 1 cup

Take out chickens and add a little flour to dripping, stir till thick, add hot milk enough to make a nice gravy, pour over chickens, heat well, serve with a slice of salt pork and corn fritters.

CHICKEN CROQUETTES.

A 4 pound chicken, 1 small onion, 1 bay-leaf, 1 pair of sweetbreads, 4 whole cloves, 1 sprig of parsley. Put the chicken on to cook in boiling water, add the onion, bay-leaf, cloves, and parsley, cover and cook gently till the chicken is tender ; while this is cooking, prepare the sweetbreads, cover with boiling water, a little salt, and cook for 20 minutes : do not boil hard as that makes them tough. When done, throw them into cold water ; remove and chop fine. As soon as the chicken is done, skin and bone and chop the meat finer, mix with the sweetbreads, and to every pint of this meat allow $\frac{1}{2}$ pint cream, 1 large tablespoon of butter, 2 large tablespoons of flour, 1 large tablespoon of chopped parsley, 1 teaspoon of onion-juice, 1 teaspoon salt, $\frac{1}{4}$ nutmeg grated, cayenne and pepper to taste ; put the milk on to boil in a farina kettle, rub the butter and flour to a smooth paste, and stir it in the boiling milk, and stir until very thick, take from the fire, and beat thoroughly, add the seasoning, and turn out to cool ; when cool and hard, form into cone-shaped croquettes. Dip first in egg and then in bread-crumbs and fry in boiling fat. Serve with a sprig of parsley on each croquette.

BONED TURKEY.

With a sharp knife slit the skin down the back and raising one side at a time with the fingers, separate the flesh from the bones with a knife until the wings and legs are reached. These, unjoint from the body and cutting through to the bone, turn back the flesh and remove the bones. When bones are removed, the flesh may be reshaped by stuffing. Some leave the bones in the leg and wings, as they are most difficult to remove. Stuff with forcemeat made of cold lamb or veal and a little pork chopped fine and seasoned with salt, pepper, sage or savory, and the juice of a lemon. Sew into shape, turn ends of wings under, and press the legs

PRESSED CHICKEN.

Boil 2 chickens till tender, pick the meat off and cut as for salad, season with salt and paprika, let the water boil down; add butter size of an egg, boil four eggs hard, slice and stir through; put away in a mold till cold.

CHICKEN PIE BAKED.

Boil a chicken till very tender in just enough water to cover, season with salt and a little celery; make a nice puff paste, line a deep dish on the sides; after removing the chicken thicken the gravy with a little flour. If you wish it very nice add $\frac{1}{2}$ can of oysters, let boil up, pour the gravy over the chicken, put in piece of butter size of an egg, cover with a top crust and bake.

ROAST TURKEY.

Prepare exactly as for roast chicken, using double the amount of stuffing. Roast 15 minutes to every pound.

ROAST DUCK.

Make a stuffing of bread-crumbs, 1 cup, 1 teaspoon of powdered sage, 1 onion grated fine, 1 large tablespoon butter, 1 teaspoon salt and $\frac{1}{4}$ of pepper. Fill up the body of the duck and sew and truss the same as a chicken. Place in baking-pan, cover the breast with a thin slice of bacon; bake $1\frac{1}{4}$ hours. Serve with sauce made from the giblets.

DIRECTIONS FOR COOKING THE BELGIAN
HARE—FRY.

Take a 6 or 7 months' old animal, which will dress about 5 pounds, slightly parboil, fry in butter and serve with brown gravy.

STEAMED.

Steam in a double cooking dish (just covering the meat with water), for about 3 hours. Just before taking out thicken the gravy and add butter and pepper and salt to taste. Serve on hot toast.

BAKED.

Cut the breast bone down to the neck, place a few strips of bacon along on top and bake.

PIE.

Boil for an hour or until done. Prepare a crust the same as for chicken-pie, place hare and gravy inside, put in about 3 pieces each of fat and lean salt pork ; bake in a quick oven from 30 to 40 minutes or until the crust is well browned.

ROAST.

After properly dressed, rub inside with salt and fill with a rich bread-dressing of moistened bread-crumbs ; butter, pepper, salt, and a little sage (or any other dressing preferred). Sew up the opening and place the hare in a roasting-pan, sprinkle with pepper and salt and lay a few pieces of fat salt pork along on top, cutting the slices as thin as possible. Place in a moderate oven and baste frequently. Be sure that it is well cooked, a little over an hour may be required. Garnish with slices of lemon. Thicken the gravy and send to the table in a sauce boat.

ENGLISH FRY.

Use a young, tender animal ; prepare the same as for fricassee ; after removing from the salt water and rinsing, wipe dry and place on a plate. Obtain a little fat by frying a few slices of salt pork, remove the pork and add a generous piece of butter. Put the pieces of hare in the pan, sprinkle with salt and pepper, cook till well done and of a nice color and send to the table hot. Garnish with slices of lemon and cress. If preferred before frying, dip the pieces in beaten egg, then in cracker dish of fine bread-crumbs.

FRICASSEE (BROWN).

Cut the hare into pieces, put into salt water for an hour, rinse in cold water, put into a sauce-pan with hot water enough to cover, put in a pinch of salt ; remove the scum as it rises ; cook till tender, draw the sauce-pan to the side of the stove and prepare the following : A few slices of lemon, &

bunch of sweet herbs, a slice of fat salt pork, an ounce of butter, a half-dozen pepper-corns, fried together to a nice brown, being careful not to let it scorch, then add the liquid from hare, allow it to boil up, strain back into the sauce-pan, in which the hare still remains, thicken with browned flour, boil. Send to the table on a hot platter with the sauce about the meat.

CHESTNUT STUFFING.

Shell a quart of large French chestnuts, put them in hot water and boil until the skins are softened, then drain off the water and remove the skins. Replace the blanched chestnuts in water and boil until soft. Press them through a colander or a potato masher. They mash easier when hot. Season the mashed chestnuts with a tablespoonful of butter, a teaspoonful of salt and a quarter teaspoonful of pepper.

DUCKS A LA FRANCAISE.

Chop the liver with some pork fat and eschalots, and make up into a forcemeat with some wheat bread soaked in water and pressed, 2 eggs, nutmeg and salt, fill into the duck and sew. Line the bottom of the kettle with butter or fresh bacon and roast the duck in it to a yellow color, add a little of parsley, 3 or 4 whole onions, and when the broth is all cooked away some carrots. Pour in 1 pint of water or weak bouillon, and cook the duck in this until light brown in color and well done. Stir through the gravy a little browned flour, boiling water, a trifle of vinegar, and according to taste, a lump of sugar. Stew the duck in this for a few minutes longer, or until done.

CREAMED CHICKEN.

One chicken of $4\frac{1}{2}$ pounds or 2 of 6 pounds, 4 sweet-breads, and 1 can of mushrooms. Boil chicken and sweet-breads, when cold cut up as for salad. In a sauce-pan 1 quart of cream; in another 4 large tablespoons of butter, and 5 even ones of flour. Stir until melted, then pour on the hot cream, stirred until it thickens. Flavor with a small half of a grated onion, and a very little grated nutmeg; season highly with black and red pepper. Put chicken and ingredients

together with sweetbreads and mushrooms (which if large should be cut in 4 pieces) in a large baking-dish, cover with bread-crumbs and pieces of butter and bake 20 minutes. Serve 16 persons.

BROILED BIRDS.

Place the birds (cut down the back) on a hot broiler, season with salt and pepper. When they are browning finely dip into hot water and return to boiler. Repeat this until they are thoroughly cooked, which will take about $\frac{1}{2}$ hour. If you wish a dressing, thicken the hot water in which the birds were dipped, season and pour over them.

QUAIL ON TOAST.

Pick birds and singe as you do chickens. Cut them up the back, wash, and thoroughly dry. If you wish to broil them, lay the inside on the broiler first and rub the outside with butter, then broil outside. Have a dish of melted butter and as they are taken off the broiler dip them in the butter. Serve on squares of thin toast slightly moistened.

A good way to cook quail is to put 2 tablespoons of butter and two tablespoons lard into a frying-pan and let it get very hot, lay the birds in, inside down and cook well, turn and cook outside until brown. Game birds should not be cooked well-done.

ROAST PARTRIDGE.

Prepare same as quail, but leave whole; stuff with bread dressing, lay thin slices of salt pork over breast and baste very often. Bake three quarters of an hour.

WILD RABBIT.

Cut in pieces and put in boiling water; boil until tender, put in frying-pan, in melted butter and lard, and fry a golden brown.

USE SNYDER'S EXTRACTS ONLY

SAUCES FOR POULTRY, GAME, FISH, AND OYSTERS.

"Always have lobster sauce with salmon
And put mint sauce your lamb on."

MINT SAUCE.

Two tablespoons mint chopped fine, $\frac{2}{3}$ cup sugar, $\frac{1}{2}$ cup
cider vinegar. Dilute vinegar if too strong.

DRAWN BUTTER SAUCE

One-half cup of butter, made smooth with a tablespoon of
flour ; pour into this 1 cup of water or stock. Place in double
boiler, stirring constantly, till it begins to thicken. Season
with salt and pepper.

BOILED EGG SAUCE.

Add to 1 cup drawn butter sauce (as given above) 2 or 3
hard-boiled eggs chopped.

PICKLE SAUCE.

Same as boiled egg sauce, only adding pickled cucumbers,
minced fine, instead of eggs.

TOMATO SAUCE.

One can of tomatoes stirred down and strained. Put 2 tablespoons of butter in a sauce-pan, and when hot add one tablespoonful flour made smooth, and a little pepper and salt. Add tomatoes and let all come to a boil.

CAPER SAUCE.

Make the drawn butter sauce found among these recipes and add 3 tablespoons of French capers. Remove from fire and add a little lemon-juice.

CAPER SAUCE NO. 2.

Mix well one tablespoonful of flour and twice the quantity of butter ; add boiling water until it thickens. Chop fine and add one hard-boiled egg and two tablespoonfuls of capers.

CELERY SAUCE.

Pick and wash 2 heads of celery, cut into small pieces and stir in a pint of water until tender. Put a tablespoon each of butter and flour together ; stir into this 1 pint hot cream, put in the celery and boil up once. Serve with poultry.

LEMON SAUCE.

Cut 3 slices of lemon into very small dice and put them into drawn butter sauce ; let it come to the boiling point and pour over boiled fowls.

MUSHROOM SAUCE.

Prepare mushrooms by cutting lengthwise through stems and throw into boiling water. Season with salt, pepper, and butter. Boil until tender, thicken the gravy with a little butter and flour and a little lemon-juice, and pour over the meat. If you wish the sauce brown, brown the flour.

OYSTER SAUCE.

One pint oysters cut small, boil 5 minutes in their own liquor — 1 cup of milk, 1 tablespoon butter rubbed smooth in a tablespoon of flour. Season and let boil. Serve with turkey.

OYSTER SAUCE NO. 2.

To draw butter-sauce add a few small oysters drained from their liquor, and a few drops of vinegar or lemon. Let come to a boil and serve.

WHITE SAUCE

Put in stew pan 2 tablespoons of butter ; when heated put in 2 heaping tablespoons of flour, stir well, but do not brown. When cooked add a little at a time, 2 cups hot milk, stirring constantly to keep smooth. When done, season with $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ salt spoon white pepper, 1 salt spoon of celery, salt and a little cayenne pepper.

PREPARED MUSTARD.

Three teaspoons of mustard, 1 of flour, 1 of sugar. Pour boiling water on and mix into a smooth paste. When cold add vinegar enough to make it the right consistency, and a little salt.

TARTAR SAUCE.

Make a mayonnaise salad dressing by putting into a bowl the yolks of 3 raw eggs, 1 level teaspoon of salt, $\frac{1}{2}$ teaspoon of white pepper, $\frac{1}{4}$ teaspoon cayenne pepper, 1 teaspoon mordant mustard ; quickly mix these to a smooth cream, then stir into this mixture 1 pint bottle olive-oil, drop by drop, alternating with $\frac{1}{2}$ cup tarragon vinegar and $\frac{1}{2}$ lemon-juice squeezed in ; grate a little onion in last—as fast as oil thickens, thin with a drop or two of vinegar. Set on ice. Just before using chop a small pickle and an olive fine and stir in. Fine for deviled crabs, etc.

SAUCE TARTAR, 2.

To the yolks of four eggs add salt and mustard to taste, and a pinch of powdered sugar ; stir in drop by drop four tablespoonfuls of olive oil ; follow in the same way with an equal quantity of tarragon vinegar ; add a button onion minced and mashed, a little pickled cucumber cut fine ; pepper. This makes a fine sauce.

TRYABITA FOOD WITH MEATS.

Use Tryabita Food instead of crackers or bread-crumbs where crumbs are served with meats ; such as breaded veal, pork, mutton, or lamb chops, fried fish, fried oysters, dressing for fowls, etc.

SARATOGA SAUCE.

Three pounds fresh currants, 3 pounds sugar, 1 pound raisins (seeded), 2 oranges. Chop orange peel and raisins. Boil raisins, sugar, currants and chopped peel with very little water till it jellies, then add oranges (cut in small pieces). Let boil about 10 minutes.

ONION-JUICE FOR MEAT DISHES.

Take the outside skin from a large onion and then trim off the bottom, press the onion firmly against a large grater, and quickly draw it up and down, allowing the juice to drop from one corner of the grater.

MUSHROOM GRAVY.

Put a pint of peeled mushrooms into a small saucepan with a few slices of fat bacon or a lump of butter ; brown until they stick to the bottom, but be careful not to scorch ; stir in a tablespoonful of flour, add a pint of broth, and let simmer five minutes. A little lemon-juice may be added if desired.

BECHAMEL SAUCE.

Melt a tablespoonful of butter in a saucepan, and when melted stir in an equal quantity of flour ; cook thoroughly, being careful not to allow it to scorch ; add one-half pint each of rich cream and veal stock ; season with pepper, salt, and nutmeg to taste ; add three ounces of grated Parmesan cheese and the yolks of three eggs well beaten. Stir until hot, but do not let it boil.

MEATS.

"Some hae meat and canna eat,
And some would eat that want it ;
But we hae meat, and we can eat,
Sae, let the Lord be thank it."

BEEF.

This meat should be of a fine grain, a clear red color with a yellowish, white firm fat.

ROAST BEEF.

Place the joint in the bottom of a baking-pan, dredge it lightly with pepper, add 1 teaspoon of salt to $\frac{1}{2}$ cup of water, place it in a very hot oven. Baste every five minutes lest it should burn ; after browning on all sides roast slowly 15 minutes to every pound ; for the gravy allow 2 tablespoons of drippings to remain in the bottom of the pan, add to it 1 tablespoon of browned flour, mix until smooth, add 1 cup of boiling water ; let boil 6 minutes.

BAKED RIB OF BEEF WITH YORKSHIRE PUDDING.

Place it in a baking-pan, dredge lightly with pepper and salt, add 1 cup of water, bake 12 minutes to every pound. One hour before the meat is done make the pudding ; turn nearly all the dripping from under the meat into another pan and turn in the pudding and bake one hour.

THE PUDDING.

Three eggs, 1 pint of milk, 6 large tablespoons of flour, $\frac{1}{2}$ tablespoon of salt, 2 dashes of pepper, beat the eggs, whites and yolks together, till light, add the milk, put the flour in a bowl, moisten it gradually with the milk, beat till smooth, add salt and pepper, turn in the pan with the meat and bake. Cut in squares and serve with the meat.

A POT ROAST.

Have your butcher trim off the rough parts of a brisket of beef, place your kettle over a good fire, get it very hot, brown your meat on one side, turn and brown on the other till all browned, add 1 pint of boiling water, cook 15 minutes to every pound, add salt when meat is half done. After the water evaporates, add no more, as there should be fat enough to finish cooking. Serve with a brown gravy.

BROILED STEAK.

Trim the steak free from all suet, grease the broiler, see that the fire is clear, put the steak in the hot broiler, place over the fire, turn constantly ; it will take 8 minutes to broil if the steak is $\frac{3}{4}$ of an inch thick. When done, place on a hot platter and put on it a generous slice of butter. Serve immediately.

BEEFSTEAK SMOTHERED IN ONIONS.

Cut 1 dozen onions into slices, place the onions over a moderate fire, and simmer for half an hour, or until the water is evaporated, and the onions tender. Have ready a broiled steak ; place it in the pan with the onions, cover the top with some of them, and let cook together till onions are browned.

TO PAN A STEAK.

When there are no conveniences for broiling (and we never fry a steak) heat an iron pan very hot, put in the steak, turn from side to side over a hot fire for 15 minutes, serve on a hot plate, season same as broiled steak.

BEEF BOUILLE.

Take a piece of the round weighing 4 lbs., tie it in a neat shape with a strong tape, put in a stewing-pan, cover with boiling water, stand over a moderate fire, skim carefully, and cook 45 minutes to every pound. When the meat is half done, add 1 teaspoon of salt, 1 carrot, 1 onion, and 1 turnip sliced. Twenty minutes before you dish it add 2 sliced potatoes; when done dish the meat. Rub together 1 tablespoon of butter and 3 tablespoons of flour, stir into the boiling stew, garnish with the vegetables. No other vegetables are needed for the dinner.

BOSTON BROWN HASH.

Chop any remains of steak, roasts, or stews very fine, butter a deep pie dish, put a layer of mashed potatoes (cold ones will do) in the bottom of the dish. Then a layer of stale bread-crumbs, then a layer of meat, sprinkle with salt and pepper, place here and there a few bits of butter, moisten with $\frac{1}{2}$ cup of the gravy, then another layer of potatoes, dip a knife into milk and smooth over the top, bake in moderate oven $\frac{1}{2}$ hour until a nice brown.

BEEFSTEAK PIE.

One quart of cold cooked meat cut into dice, 2 slices of bacon cut into small pieces, 6 medium-sized potatoes cut into dice, 1 tablespoon of butter, line a baking-dish with plain paste, cover the potatoes with boiling water, and parboil 10 minutes, then drain. Place the meat in the bottom of the baking-dish, then a layer of potatoes, then a few pieces of bacon, and a few pieces of the paste about an inch square; sprinkle with salt and pepper, then another layer of meat, and so on until all is used. Cut the butter into bits and put over the last layer. Cover with plain paste, making a hole in the center and bake in a quick oven, $\frac{3}{4}$ of an hour. Make a cream or brown sauce, and when the pie is done place a funnel in the hole in the upper crust, and pour the sauce into the pie through it. Serve it in the dish it was baked in.

TO BOIL CORN BEEF.

Wash it well and put it on to boil in cold water, bring it slowly to a simmer, and simmer 30 minutes to every pound. If the meat is to be served cold, allow it to cool in the liquor in which it was boiled. If for a hot dinner you may boil with it cabbage, turnips, and potatoes, allowing an hour and a half for the cabbage, one hour for the turnips, and 20 minutes for the potatoes.

PRESSED CORN BEEF.

Take 6 lbs. of the brisket of beef, put in a kettle and cover with cold water, and simmer gently for five hours; when done take out pick off the bones, place it in a square pan, put a heavy weight over it, let remain over night, and it is ready for use.

BOILED BEEF'S TONGUE.

Wash the tongue well, soak it in cold water over night, in the morning put it into a kettle full of cold water, stand it over a slow fire and cook gently 4 hours, until you can pierce it with a fork, and it will be perfectly tender. If the water boils away add more boiling water; when done stand away in the liquor in which it was boiled. When cold remove the skin, beginning at the tip, and stripping it back, and it is ready for use. If you wish to serve it as a hot dish for dinner, take it out when done, skin, place on a platter, cover the root end with sprigs of parsley. Garnish with black currant jelly. Another pretty way to serve cold-boiled tongue is to cut it in thin slices, arrange on a meat platter each one overlapping the other, with sauce tartar in the center.

BRAISED ROLL OF BEEF, PROVENCALE.

To a strip of beef place some thinly sliced salt pork in center. Roll and tie. Chop up an onion, $\frac{1}{2}$ can of tomatoes, 1 head of celery, and a carrot. Place in a baking-pan with beef and season with salt, cayenne pepper, and clove of garlic. When done through strain off the sauce and thicken with corn-starch. Slice beef and pour sauce over. Serve hot.

BAKED HASH WITH EGGS.

To each cupful minced cooked corn beef allow two cupfuls sliced cold potato, pour over 2 teaspoons of melted butter, and milk to moisten; put it in a covered dish, bake 20 minutes, invert on hot plate, place poached eggs on top, and garnish with parsley.

HAMBURG LOAF.

Use 2 lbs. of Hamburg steak, 2 eggs, $\frac{1}{2}$ cup of melted butter, 2 cups of cracker-crumbs, pepper and salt to taste. Mix all together well, press into bake-dish, and before baking put over one and one-half cups of water.

BEEF ROLL.

Three pounds of round beefsteak, chopped fine, 1 cup cracker-crumbs, 2 eggs well beaten, $\frac{1}{4}$ cup melted butter, salt, and pepper. Mix well and bake slowly 2 hours.

FILET DE BOEUF AU CHAMPIGNONS.

For this you must get a tenderloin roast, which you will have to order at least a day or two before you wish to use it, as butchers do not always keep them on hand. Rub the roast well with salt and pepper; make a bed of onions, celery, and parsley root in the roasting-pan, lay the roast upon this bed and put flakes of fat or butter here and there on top of the roast, and cut up a few tomatoes and lay on top last. Cover up the roast air-tight and roast in a quick oven. Look after it carefully, basting when necessary and adding hot water. When done lay on a platter, strain the sauce and add the mushrooms; thicken the sauce with a teaspoonful of flour and pour it over the roast when ready to serve. Dissolve the flour in a very little cold water before adding to the sauce. Spinach is a nice accompaniment. A very attractive looking dish may be made of this roast by putting all kinds of vegetables around it on the same platter, such as cauliflower, green peas, Lima beans, spinach, and carrots. Of course judgment must be used as to the harmonizing of colors. Do not put more than about 4 tablespoonfuls of each vegetable around the roast. Serve the sauce in a sauce boat. Slice the roast, but do not destroy the shape.

MEAT BALLS.

Chop meat fine, moisten a coffee cup of bread-crumbs with sweet milk, or soup stock, mash fine, add 1 beaten egg, salt and pepper ; make into little flat cakes and fry in hot butter.

BEEF OMELET.

Three pounds beef chopped fine, 3 eggs well beaten, 6 crackers rolled, 1 tablespoon of salt, 1 teaspoon pepper, 1 tablespoon melted butter, sage to taste. Mix well and make in loaf. Put in a little water and bits of butter in the pan. Baste occasionally. Bake $1\frac{1}{4}$ hours. When cold slice thin.

MUTTON PIE WITH POTATO CRUST.

Boil several potatoes, mash them and season as for the table, line bottom and sides of baking-dish with the potato ; have ready some lamb or mutton, previously stewed, and cut into small pieces, fill dish with the meat, adding pepper, salt, and butter, covered with potato as with a crust and bake until brown.

BAKED LEG OF SOUTHDOWN MUTTON.

Get a leg of Southdown mutton, wipe it with a damp towel, place it in a baking-pan, add one teaspoon of salt to one cup of boiling water, baste every 10 minutes, add no more water, bake 15 minutes for every pound. When done and ready for the table, put on the platter a large slice of butter, and 1 lemon cut in two, spread the butter all over it, and then squeeze the juice of the lemon over it before slicing. Serve with brown gravy.

BOILED MUTTON WITH CAPER SAUCE.

Put in a kettle, cover with boiling water, and boil 15 minutes to a pound, add a teaspoon of salt when it is half done. Serve with caper sauce poured over the mutton.

BROILED CHOPS.

Chops are broiled exactly as beef steak, trimming off the fat before broiling. Serve plain with butter, pepper, and salt, or with tomato sauce.

CURRY OF MUTTON.

One pint of finely chopped mutton, 1 tablespoon of butter, 1 of flour, $\frac{1}{2}$ cup of rice, 1 tablespoon of curry powder, 2 quarts of boiling water ; salt to taste. Wash the rice and put it in the boiling water ; let it boil 35 minutes, drain, put the butter in a frying-pan ; when melted add the flour, stir until smooth, add $\frac{1}{2}$ pint boiling water, let boil up, then add meat curry and salt, stir 10 minutes. Heap in the center of a meat dish, put the rice around as a border, brush all over with beaten egg, place in the oven to brown.

HARRICOT OF MUTTON (VERY FINE).

Two pounds of chops, 2 onions, 1 bay leaf, 1 tablespoon of mushrooms, catsup, 1 stalk of celery, 1 turnip, 1 carrot, 1 tablespoon of flour, $\frac{1}{2}$ pint of water or stock, 1 tablespoon of butter, salt, and pepper. Put the butter in a frying-pan, and when very hot fry the chops brown on both sides, take them up, add the flour to the butter remaining in the pan, mix and add the stock or water. Stir constantly until it boils, then put the chops back, add the onions cut into slices, salt and pepper, the celery cut into small pieces, and the catsup. Stand over a slow fire to simmer for $\frac{3}{4}$ of an hour. Cut the carrot and turnip into slices, then into fancy shapes with a vegetable cutter ; cover them with boiling water, boil 10 minutes, drain and add them with the bay leaf to the meat, and allow them to simmer with the meat the full time it is cooking. When done add one tablespoon of sherry (if you use it) and serve very hot.

A QUARTER OF LAMB ROAST.

Wipe the lamb with a damp towel, place in a baking-pan, dredge all over with salt and pepper, add $\frac{1}{2}$ cup of water to baste with. Lamb must be basted every 10 minutes and baked 15 minutes to a pound. Mint sauce, green peas, and asparagus tips should be served with spring lamb.

STUFFED BREAST OF VEAL.

For the stuffing, 1 cup of bread-crumbs, 1 teaspoon of sweet marjoram, $\frac{1}{4}$ pound of salt pork, 1 teaspoon of thyme,

1 teaspoon of salt, 2 dashes of pepper. Chop the pork very fine, add it and all the other ingredients to the bread-crumbs. Wipe a breast of veal with a damp towel, make long gashes between the ribs and fill this with stuffing. Place in the baking-pan and roast.

MARBLED VEAL.

Boil an ox tongue tender and cut into small pieces, which, with a pound of butter, rub through a sieve. Make fine sausage meat of the like quantity of veal, seasoning with black pepper, salt, and a dash of ground nutmeg. Put a layer of veal and tongue in a square dish or form, alternately; cover with clarified butter, bake in oven 10 minutes. Served in slices or blocks on a folded napkin, or crisp lettuce leaves, with tart jelly, "en bordure."

VEAL LOAF.

Two and three-quarters pounds chopped veal, $\frac{1}{4}$ pound salt pork chopped, butter size of an egg, 3 eggs, 3 tablespoonfuls of cream; 1 cup pounded crackers, 1 tablespoonful salt, 1 tablespoonful sage. Form in a loaf and bake $2\frac{1}{2}$ hours. Cut in thin slices when cold.

VEAL DUCK.

Season a large veal steak with pepper, salt and spread with a bread dressing sauce as used for poultry, seasoned with sage or thyme, roll up carefully, and tie in place with twine, cover with some thin slices of salt pork, secure all by folding a thin white cloth around it, put in a dripping-pan with a little water, bake slowly for 1 hour, then remove the cloth, basting and browning for another hour. Serve with the gravy turned over it.

VEAL SOUFFLE.

Trim all fat and gristle from cold roast or boiled veal, chop very fine. Allow one tablespoonful of butter to each pint of chopped meat, 2 cupfuls of thin cream or rich milk, 2 tablespoonfuls of flour, 2 eggs, and $\frac{1}{2}$ a cupful of bread-crumbs. Melt butter, add flour, stir until smooth, add cream, stir until it thickens, then add bread-crumbs. Cook 3 minutes longer, add beaten yolk of eggs, stir half a minute, and take from fire.

Add to veal 2 tablespoonfuls of chopped parsley, 1 tablespoonful of salt and one-third teaspoonful of white pepper. Whip whites of eggs to a stiff froth. cut lightly into the mixture, turn into a greased baking-dish, bake for 20 minutes in a very quick oven. Serve immediately.

STEWED KNUCKLE OF VEAL.

Dedicated to the Rev. W. H. Osborn.

Take a knuckle of veal ;
 You may buy it, not steal ;
 In a few pieces cut it.
 In a stewing-pan put it ;
 Salt, pepper, and mace
 Must season this knuckle ; (salary)
 Then what 's joined to a place — (celery)
 With other herbs muckle,
 And lettuce and beets.
 With marigold meet.
 Put no water at all
 In a boiling hot kettle
 And there let it be,
 (Mark the doctrine I teach)
 About — let me see —
 Thrice as long as you preach.
 So, skimming the fat off,
 Say grace with your hat off.
 Oh, then with what rapture
 Will it fill Dean and Chapter !

ROAST SHOULDER OF VEAL.

Have your butcher remove the bone from the shoulder, fill the space from which the bone was taken with a stuffing made the same as for the breast.

VEAL CUTLETS.

Have the cutlets thin as possible, dust with salt, pepper, and flour, put a tablespoon of dripping in a frying-pan, and when very hot put in the cutlets ; when brown on one side turn and brown on the other, take out and place on a heated dish, add a tablespoon of flour to the fat remaining in the pan, mix, and stir until brown, add $\frac{1}{2}$ pint water, stir until it boils, add salt and pepper to taste, pour over the cutlet and serve.

VEAL CUTLETS BREADED.

Have the cutlets thin as possible, cover them with boiling water, let stand a minute, drain and wipe dry, cut in pieces about 2 inches square, dip first in beaten egg and then in bread-crumbs, put 2 tablespoons of dripping in a frying-pan, when hot, fry the cutlets first on one side, and then the other. Dish and serve with brown gravy.

VEAL CROQUETTES

are made precisely as chicken croquettes, using chopped veal.

FRICANDEAU OF VEAL.

Four pounds of the fillet of veal, 1 onion, 1 stalk of celery, 2 sprigs of parsley, 1 carrot, 1 bay leaf, 1 turnip, $\frac{1}{4}$ pound larding pork, 1 teaspoon of salt. Cut the larding pork into lardoons and lard the fillet thickly on one side. Clean the vegetables and cut them into slices, put them in the baking-pan with the bay leaf, salt and parsley, lay the fricandeau on the top of these, with the larded side uppermost, and pour around it 1 quart of stock or water, cover the baking-pan with another, and bake in a moderate oven 2 hours; when done dish the fricandeau and make a sauce as follows: 1 tablespoon of butter, 2 tablespoons of flour, 1 tablespoon of Worcestershire sauce, 1 tablespoon of mushroom catsup. Put the butter in a frying-pan and stir over the fire until a dark brown, then add the flour, mix and strain the liquor from the braising pan into this, which should be 1 pint; if not, add stock or water, stir constantly until it boils, take from the fire, add the sauce and catsup, salt and pepper, pour around and serve. The vegetables are a sufficient accompaniment to this dish.

VEAL POT PIE.

One knuckle of veal, 1 teaspoon of salt, 1 large spoonful of lard, 1 small onion, 1 quart of sifted flour, 2 teaspoons of baking-powder, $\frac{1}{2}$ pint of sweet milk, 3 pints water. Put the water in a saucepan, add the knuckle, onion, and salt, and let all simmer till the meat is tender, about an hour and

a quarter, there must be two thirds of a quart of liquor when the meat is done, put the flour into a bowl, add the salt, then rub in the lard, add the baking-powder, mix, and moisten with the milk, roll out on a board, cut with a round cutter, and place over the top of the meat, cover the stew-pan, and boil 20 minutes.

LIVER AND BACON.

One pound of calf's liver, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ pound of bacon, 1 tablespoon flour, a dash of pepper, cut the liver into thin slices, scald it, wipe dry, cut the bacon into as many slices as you have slices of liver, put the bacon in a frying-pan, and fry until brown, then take it out, put on a heated dish and keep it warm, dust the liver with flour, salt, and pepper, and fry it in the bacon fat; when a nice brown, arrange it on the heated dish, with a slice of bacon on each side of the liver, add the flour to the fat remaining in the pan, mix, add a half pint of boiling water, season with salt and pepper, pour it around the liver and serve.

LIVER AND ONIONS.

Fry the liver and bacon as above, have ready onions prepared the same as beefsteak and onions, add them to the fat, cook two minutes, and heap on top of the liver and bacon.

BROILED LIVER.

Cut the liver into slices and scald it, then wipe it dry, season with salt and pepper, and broil over a clear fire, first on one side and then on the other. When done spread lightly with butter and serve on a heated dish.

FRIED SWEETBREADS.

Sweetbreads should be thrown in cold water the moment they come from the market. After soaking an hour, trim them from fat, put them into boiling water, add a teaspoon of salt and parboil 15 minutes. Put them in a cold place until you are ready to cook them; in this way they will keep 3 or 4 hours. Always use a silver knife in cutting. To fry cut them in nice pieces, dip in egg first, then in bread-crumbs, and fry in boiling fat.

CREAMED SWEETBREADS.

One pair of sweetbreads, 1 tablespoon of butter, 5 mushrooms, 1 tablespoon flour, $\frac{1}{2}$ pint cream; parboil as directed, pick them to pieces, chop mushrooms very fine, put butter on to melt; be careful not to brown. When melted, add the flour, mix until smooth, add the milk, stir till it boils, add mushrooms and sweetbreads, and stir for 5 minutes, add $\frac{1}{2}$ teaspoon of salt and a dash of white pepper. Serve in shells.

JELLIED VEAL.

Get a knuckle of veal, or two knuckles, boil till the meat is all off the bones, boil nearly all day, strain through a colander, have 3 hard-boiled eggs sliced, also have 2 lemons peeled and cut into dice, put picked meat first in a layer, then a layer of hard-boiled eggs, then scatter over all the dice of lemon; when dish is full, pour over the liquid and put away to cool; let stand over night in the ice box. When ready to use slice thin.

BROILED SWEETBREADS.

When ready to broil season with salt and pepper, baste with melted butter, broil over a clear fire. Serve hot.

SUCKING PIG (TO ROAST).

The pig should be four weeks old. Make a dressing as follows: A cup of stale bread-crumbs, a heaping teaspoon of chopped suet, 1 tablespoon of chopped parsley, 1 teaspoon of powdered sage, 1 teaspoon of salt, $\frac{1}{4}$ of black pepper, 1 tablespoon of onion-juice, mix all well together. When ready put the stuffing in, sew the opening together, rub with melted butter. Roast from 2 hours to 2 $\frac{1}{2}$. When done place on a dish with parsley, put in its mouth a small red apple. Serve hot with apple-sauce.

THE GRAVY.

Put in the pan in which it was roasted 2 tablespoons of browned flour, stir till smooth, add one pint of boiling water; let boil up, take from the fire, add 4 tablespoons of sherry and serve.

ROAST LEG OF PORK.

A leg to be roasted should not weigh over 6 or 7 pounds. Score the skin with a sharp knife, about half of an inch apart. Place it in a baking-pan, add a teaspoon of salt and a half a cup of boiling water in a hot oven, basting every five minutes for 20 minutes; then allow it to roast moderately, basting every 10 minutes. Roast 25 minutes to every pound. Serve apple-sauce and horseradish with it.

ROAST SPARE RIB.

Put the spare rib in a pan, dredge it lightly with pepper, add $\frac{1}{2}$ teaspoon salt to $\frac{1}{2}$ cup of boiling water, and pour in the bottom of the pan; place in a quick oven; for 10 minutes, baste with butter and cover with a piece of buttered letter paper. Roast 20 minutes to every pound, basting every 10 minutes; 15 minutes before it is done, brush it well with melted butter, and dust with $\frac{1}{2}$ teaspoon of powdered sage. When done make a gravy the same as for a roast leg of pork.

SPARE RIB WITH A STUFFING MADE OF BREAD
OR MASHED POTATOES.

The ribs cracked crosswise, the entire length in two places. The stuffing placed in the center, the two ends folded over and tied. Serve with tomato sauce.

PORK CHOPS.

Put a tablespoon of dripping in a frying-pan to heat; dust the chops with salt, pepper, and flour; fry in the hot dripping till a nice brown, till thoroughly done; it will take 25 minutes; then pour out nearly all the fat from your frying-pan, and to the remaining add 1 tablespoon flour and brown, then add $\frac{1}{2}$ pint boiling water; let it boil up, add salt and pepper to taste, and pour over the chops. Steaks and cutlets may be fried in the same way. Pork tenderloins are fried the same as pork chops. Before frying split them lengthwise.

PORK AND BEANS.

To every quart of small white beans allow 1 pound of pork. Soak the beans over night in cold water. In the morning wash them well. Put on to boil in cold water; at the first boil, drain this water off, and cover with fresh boiling water; simmer till you can blow the skin off the beans; turn out and drain, put the beans in an earthen pot, almost bury the pork in the center, allow 1 teaspoon of salt, $\frac{1}{2}$ teaspoon mustard dissolved in water, a large spoon of molasses, put on the lid and bake in a moderate oven 9 hours.

TO BOIL A HAM.

Wash the ham well in cold water, thoroughly. You should use a small scrubbing-brush, place over a slow fire. It should not come to a boil for two hours. Skim carefully and simmer 15 minutes to every pound from the time it begins to simmer. When done allow it to cool in the liquor in which it was boiled; then remove the rind carefully, brush it over with a beaten egg, and sprinkle with bread-crumbs, place it in a quick oven for 15 minutes to brown. Serve cold. Garnish with parsley.

BROILED HAM.

Have the ham cut into slices $\frac{1}{2}$ inch thick, place on a broiler on a clear fire 8 minutes, turning two or three times. When done spread lightly with butter, dust with pepper and serve.

FRIED HAM.

Heat a frying-pan and fry over a quick fire 10 minutes, or until the fat of the ham is a nice brown; dish, add 1 tablespoon of flour to the fat remaining in the pan and mix smooth, add $\frac{1}{2}$ pint milk, stir constantly till it boils, add a dash of pepper, pour it over the ham and serve.

BOILED DINNER.

Four pounds of ham, 2 pounds of loin of pork, ham to boil 3 hours, pork 1 $\frac{1}{2}$ hours, 1 small or medium-size cabbage white turnips and potatoes, boiled beets on the side.

BROILED HAM.

Cut the ham in slices of medium thickness, place on a hot gridiron, and boil until the fat readily flows out and the meat is slightly browned ; take from the gridiron, drop into a pan of cold water, then return again to the gridiron, repeat several times and the ham is done. Place in a hot platter, add a few lumps of butter, and serve at once.

HAM AND EGGS.

Fry as directed in the recipe for fried ham. When done, place on a heated dish, allow 6 eggs to every slice of ham ; have them broken one by one, and drop into the hot fat, stand over a moderate fire until the yolks are set, cut the ham into six nice pieces, lift each egg carefully, and lay one upon each piece of ham, dust lightly with salt and pepper, and serve very hot.

FRIED BACON.

Cut in thin slices, put in frying-pan, and heat for two minutes, then fry until brown. Serve with fried potatoes.

GIBLET PIE.

Clean the giblets well ; stew with a little water, onion, pepper, salt, and sweet herbs, until nearly done. Cool, and add beef, veal, or mutton steaks. Put the liquor of the stew to the giblets. Cover with paste, and when the pie is baked, pour into it a coffee-cupful of cream.

SALMI OF CHICKEN.

Take minced cold chicken and moisten well with drawn butter, using celery, salt, and pepper for seasoning, and heating the whole. Cover the bottom of the baking-dish with bread-crumbs ; add to the chicken a beaten egg, and lemon-juice to flavor, and pour into the dish. Sprinkle bread-crumbs over the top, together with pieces of butter, and bake to a nice brown. The baking-dish should be covered.

IRISH STEW.

Chop mutton or beefsteak or both together ; add raw potatoes sliced very thin, two onions, and two small carrots ;

season with pepper and salt. Cover with water in a stew-pan and stew gently until the meat becomes tender and the potatoes are nearly or quite dissolved in the gravy.

VEAL PATÉS.

Chop the remains of veal with a little ham ; season well, add gravy and a little oyster liquor. Heat almost to boiling, and set by, covered, where it will keep warm. Butter patty-pans, line with paste, and bake. Slip the shells onto a hot dish, fill with the mince, sprinkle with crumbs on top, and brown lightly.

VEAL AND HAM PIE.

Cut about one and a half pounds of veal into thin slices, as also a quarter of a pound of boiled ham ; season the veal highly with pepper and salt, with which cover the bottom of the dish ; lay upon this a few slices of ham, then the remainder of the veal, finishing with the remainder of the ham ; add a wineglassful of water and cover with a good paste, and bake. A bay leaf will improve it.

VEAL SCALLOP.

Mince cold veal very fine. Put a layer in the bottom of a buttered bake-dish, season with pepper, salt, and a very little nutmeg. Put a layer of fine crumbs, next veal again, and so on until full. Wet with good broth, and put on top a layer of crumbs wet with milk and mixed with a beaten egg. If the oven is hot, cover with a pan for half an hour, and then brown ten minutes.

CHIPPED BEEF — STEWED.

Make a gravy of equal parts of milk and water, using a beaten egg and a little flour as thickening ; chip or slice the beef as thin as possible and put in the pan as soon as the gravy comes to a boil ; do not let the meat remain long, as it will be better for not being over-much cooked. If the beef is not very salt, it will season just right ; otherwise it should be freshened a little before being put in the pan.

BREAKFAST DRIED BEEF.

Cut or pare the beef very thin and freshen by placing in hot water for a few minutes ; pour off the water ; place in the pan or skillet a lump of butter, and as soon as it is heated put the dried beef into it, adding five or six eggs immediately.

CANNELON OF BEEF.

Chop the remains of a piece of beef, season well, and moisten with thickened gravy. Bind with a beaten egg or two. Roll some pie-crust into an oblong sheet, put the beef in the middle, and make into a roll enclosing the meat.

PORK SAUSAGE.

Take six pounds of young pork free from gristle or fat ; mince and beat fine in a mortar ; chop six pounds of beef suet very fine ; pick off the leaves of a handful of sage and shred it very fine ; spread the meat on a clean dresser and sprinkle the sage over it ; grate the rind of a lemon and sprinkle it with sweet herbs over the meat ; grate also two nutmegs, to which add a teaspoonful of pepper and a tablespoonful of salt ; throw the suet over and mix all well together. Pack closely in the pot, and when used, roll with as much egg as will make it smooth.

..USE..

SNYDER'S EXTRACTS

..ONLY..

VEGETABLES.

“Better is a dinner of herbs where love is, than a stalled ox and hatred therewith.”—SOLOMON.

TIME FOR COOKING VEGETABLES.

Potatoes, $\frac{1}{2}$ hour; potatoes (sweet), baked, $\frac{3}{4}$ hour; beets, $3\frac{1}{2}$ hours; string beans, 2 hours; asparagus, $\frac{1}{2}$ hour; parsnips, 1 hour; turnips, 2 hours; green peas, $\frac{1}{2}$ hour; green corn, $\frac{1}{2}$ hour; dandelions, $1\frac{1}{2}$ hours; squash, 1 hour; cabbage, 1 hour.

BROILED POTATOES.

Cut cold boiled potatoes in slices lengthwise and a quarter of an inch thick, dip each in wheat flour, lay them on a grid-iron over bright coals; when both sides are nicely brown take them up on a hot dish—put a bit of butter, a little salt and pepper on each piece, and serve hot.

DIRECTIONS FOR COOKING HULLED BEANS.

BAKED BEANS.

Soak for half an hour in hot water. Drain, put in baking-dish, season with salt pork cut into thin slices, salt, pepper, and New Orleans molasses; cover with hot water and bake in moderate oven from an hour and a half to two hours.

BOILED BEANS.

Soak as for baked beans and then season and boil until tender. Care should be taken not to boil too long, or they will cook to pieces. They cook much quicker than unhulled beans.

BAKED CORN CUSTARDS.

One can of corn, 2 tablespoons of butter, $\frac{1}{2}$ teaspoon salt, $\frac{1}{4}$ teaspoon of pepper, 3 eggs, 1 quart of milk. Empty the corn in pan, melt butter and stir in; mix eggs and milk together, stir into the corn. Bake in moderate oven until just fairly set. Too much baking makes it watery.

CARROTS.

Cut up fine, boil in salt and water, when done thoroughly drain; chop, season with butter and pepper, and serve hot.

CHOPPED BEETS.

Boil beets in plenty of water until tender. Then take the skins off and chop, not too fine. Now put in frying-pan some vinegar and butter. When hot, put in chopped beets, stir briskly for a few moments, and serve hot.

STUFFED SQUASH.

Cut end of squash off, so that it will stand upright. Then cut the other end off to make opening, and take seeds out. Now put a piece of butter in and set in oven to warm. Then turn round so that butter will get all over inside. Prepare dressing same as for turkey, put in squash, and bake three hours. Serve in pieces, putting a spoonful of dressing on each piece.

ESCALLOPED VEGETABLE OYSTERS.

Cook vegetable oysters until tender. Then put in dish a layer of cracker-crumbs and then a layer of vegetable oysters. Season with butter, salt, and pepper. Moisten with milk.

ESCALLOPED TOMATOES.

Six good-sized tomatoes, alternate first with crumbed crackers and then with tomatoes, season each layer with salt, pepper, and bits of butter.

BAKED SWEET POTATOES IN THE HALF SHELL.

Select shapely sweet potatoes of even size, wash and scrub with care; take and cut into halves lengthwise; remove the pulp from the skins and pass it through a ricer; season with salt, butter, and cream; beat until smooth, then refill the skins with the mixture; reheat before serving. If desired, dust the tops with powdered sugar.

ESCALLOPED POTATOES WITH BACON.

Slice potatoes and bacon thin, put layer of bacon in bottom of pan, then layer of potatoes and bacon alternately until pan is filled. Place bread-crumbs on top and last of all layer of bacon. No moisture is required. Cover for the first 20 minutes; season.

CREAMED POTATOES.

Put 1 tablespoonful of butter in a frying-pan; when hot add 1 tablespoon of flour, add 1 cup of hot cream with salt and pepper to taste. Pour over 1 pint of cold boiled potatoes cut into small dice. Cook until potatoes are thoroughly heated through.

CABBAGE RELISH.

One quart chopped cabbage, 1 quart chopped beets, 2 cups sugar, 1 cup horseradish, 1 tablespoonful salt, 1 tablespoonful black pepper, $\frac{1}{4}$ tablespoonful red pepper, cover with cold vinegar; cabbage chopped and boiling water poured over and let stand over night. Drain and add the rest.

TOMATO JELLY.

One-half can of tomatoes scalded and strained, 1 bay leaf, 4 cloves, 1 blade of mace, $\frac{1}{2}$ teaspoon of salt, $\frac{1}{4}$ teaspoon of pepper, 10 drops of onion-juice. Simmer 10 minutes, strain again, add one-third box of gelatine previously soaked in cold water, and two tablespoons of vinegar. Mold.

POTATO PIE.

Six medium-sized raw potatoes, roll pie crust as for an ordinary pie, slice potatoes on bottom crust, season with pepper, salt, and butter, dust flour over the whole and add teacup of water ; cover and bake as apple pie 1 hour.

CROOK NECKED SQUASH.

Cut in thin slices and let stand two or three hours in cold salt and water. Then let them drain in a colander and roll in flour, fry them in butter until brown.

DELMONICO POTATOES.

Chop fine sufficient cold-boiled potatoes to make 1 pint, put 1 tablespoon of butter and 1 of flour into a pan or double cooker, add $\frac{1}{2}$ pint of milk, $\frac{1}{2}$ teaspoon salt, a dash of pepper ; when boiling, mix this with the potatoes. Turn into a small baking-dish, sprinkle the top with four tablespoons of grated cheese, and bake in a quick oven until a light brown. You will find Delmonico potatoes a pleasant change from the ordinary cooked-over ones.

CORN OYSTERS.

Grate 6 ears of corn, stir up with 1 egg, 1 tablespoon of cream or butter, 1 tablespoon of flour, season with salt and pepper. Fry in boiling lard, 1 spoonful at a time.

FRIED EGG PLANT.

Slice and let stand 2 hours in salt and water ; dip in beaten egg and cracker crumbs and fry like oysters.

SPAGHETTI CHEESE AND TOMATOES.

Twelve sticks of spaghetti, 1 can tomatoes, $\frac{1}{2}$ cup grated cheese, break spaghetti in pieces, throw into boiling water and cook until tender ; have ready a basin of cold water, put the spaghetti into it and to 1 can of tomatoes $\frac{1}{2}$ cup butter ; pepper and salt to taste, 4 butter crackers, crushed fine ; heat on the stove until heated through ; a layer of spaghetti, then of cheese until your pan is half-full ; pour the tomatoes over the cheese and spaghetti and bake $\frac{3}{4}$ of an hour in hot oven.

ASPARAGUS.

Put the green part into boiling water with a little salt, and, after a five minutes' boil drain off the water ; pour on a second water, boiling hot, and boil briskly a second time for ten or fifteen minutes, or until there is just sufficient water left for the gravy ; add salt, pepper, and a lump of butter, and take a sufficient number of thin slices of toasted and buttered bread, which place on the dish on which the asparagus is to be served, and distribute the asparagus over it. The toast is a matter of choice and may be omitted.

SCALLOPED ONIONS, CAULIFLOWER, OR
ASPARAGUS.

Boil until tender, then put in baking-dish and pour over it sauce made of one tablespoonful butter rubbed into one and one-half tablespoonfuls flour, pour over it one pint hot milk, and cook until like custard. Bake one-half hour. Cut cauliflower or asparagus into small pieces before pouring over the sauce.

ASPARAGUS IN 'AMBUSH.

Scrape out the inside of eight or nine rolls or plate biscuits (cut off tops to serve as covers). Set open in the oven to crisp. Heat two cups of milk, pour upon four beaten eggs ; stir over the fire until it thickens, add one spoonful of butter rolled in flour. Put in the tops of two bunches of asparagus, boiled tender, chopped fine and seasoned. Fill the rolls with this mixture, put on the tops and serve hot.

ASPARAGUS AND EGGS.

Cut about two dozen stalks of asparagus (tearing out hard parts) into inch lengths and boil tender. Drain, pour on a cupful of drawn butter ; stir until hot, turn into a bake-dish. Break about six eggs on top, put a bit of butter on each ; salt, pepper, and put into a quick oven until the eggs are "set."

ASPARAGUS PUDDING.

Beat together four eggs, a tablespoonful of butter, pepper, and salt. Add three tablespoonfuls of flour mixed with one-

third teaspoonful of baking powder, then a scant cup of milk, and finally the boiled, chopped, tender tops of two bunches of asparagus, when cool. Put into a well-greased mould with a top, cook in a pot of boiling water two hours; turn out and pour over it a cup of drawn butter.

BAKED ASPARAGUS.

Lay two bunches of cooked asparagus on a buttered baking-dish, and spread Bechamel sauce thickly over the upper half of the stocks only. Sprinkle with grated cheese and bread-crumbs, and dot with bits of butter. Lay an inverted pan over the baking-dish so that only the part of the asparagus covered with the sauce will be exposed to the heat, and bake a light brown.

DEVEILED TOMATOES.

Take two or three large, firm tomatoes, not over ripe, cut them in slices half an inch thick and lay on a sieve. Make a dressing of one tablespoonful of butter and one of vinegar rubbed smooth with the yolk of one hard-boiled egg.

STUFFED EGG PLANT.

Cut the plant in two; scrape out the inside and put it in a saucepan with a little minced ham; cover with water and boil until soft; drain off and add two tablespoonfuls grated crumbs, one tablespoonful of butter, half a minced onion, with pepper and salt to taste. Fill each half of the hull with the mixture; add a small lump of butter and bake for fifteen minutes. Or, if preferred, omit ham, using more bread-crumbs and mixing them with beaten egg yolks (two to an egg plant).

OYSTER PLANT.

After scraping, cut across in thin slices; put in water sufficient to cover them, using a piece of salt codfish for seasoning, and stew until quite tender, removing the codfish before serving; add flour and butter mixed together for thickening; put slices of toasted bread on a dish and pour over.

FRIED OYSTER PLANT.

Scrape and lay in cold water ten minutes. Boil tender, drain, and when cold mash with a wooden spoon, picking out the fibrous parts. Wet to a paste with milk ; work in a little butter and one and one-half eggs for each cupful of oyster plant. Beat the eggs very light, season to taste, make into round, flat cakes, dredge with flour, and fry to a light brown ; drain off the fat and serve hot.

FLAKED POTATOES.

Get potatoes as perfect as possible, large, white, and free from blemish ; boil in their skins in salt water until fully done ; drain and dry, and then peel ; rub them through a coarse sieve on to a hot dish before the fire ; do not touch them after this, or the flakes will flatten out. Serve hot. The great art in cooking potatoes lies in taking them up as soon as they are done, as too long cooking makes them soggy. Do not let the water stop boiling, as this will have the same effect.

SARATOGA CHIPS.

Peel the potatoes carefully, cut into very thin slices and keep in cold water over night, drain off the water, and rub the potatoes between napkins or towels until thoroughly dry, then throw a handful at a time into a kettle or pan of very hot lard, stirring with a fork so that they may not adhere to the kettle or to each other. As soon as they become light brown and crisp remove quickly with a skimmer, and sprinkle with salt as they are taken up.

FRENCH FRIED POTATOES.

Slice the potatoes lengthwise in slices about a quarter of an inch thick, and let them remain in cold water for an hour or longer ; dry on a cloth and fry in hot lard. Before they become quite done, and for the purpose of making them puff up, take them out with a skimmer, and drain, returning them again to the lard and continuing the frying until done. Sprinkle with salt and serve hot.

LYONNAISE POTATOES.

Cut cold boiled potatoes into irregular shapes, and for one quart of potatoes take one tablespoonful each of chopped onions and chopped parsley, with three tablespoonfuls of butter. Fry the onion in butter, and when yellow add the potatoes seasoned to taste with salt and pepper; stir with a fork carefully so as not to break the potatoes, and when hot add the parsley. Cook for about two minutes longer and serve hot in a hot dish.

FRIED POTATOES.

A nice way to fry potatoes is to dip them in egg and then in bread-crumbs; then fry until brown.

WHITE OR SWEET POTATOES, FRIED RAW.

Peel and cut into thin slices and put in cold water; drain and put into a frying-pan containing drippings or melted butter, or a mixture of both; cover and cook for ten minutes, only stirring to prevent burning; cook for ten minutes longer until lightly browned.

PARSNIP FRITTERS.

Boil the parsnips, and when tender take off the skin and mash them fine; add a tablespoonful of flour and a beaten egg; make into small cakes with a spoon and put into boiling hot lard or beef drippings in a hot frying-pan. When fried a delicate brown put on a dish with a little of the fat in which they were fried over them, and serve hot.

SPINACH ON TOAST.

Wash well, cooking in salted, boiling water. Drain and chop fine. Put a tablespoonful of butter into a saucepan with seasoning. Stir in the spinach and beat smooth. When hot add a tablespoonful of cream, or two of milk. Pour upon buttered toast.

CAULIFLOWER.

Tie up the cauliflower in coarse tarlatan and boil in hot water to which a little salt has been added. Drain and lay

in a deep dish with flower uppermost. Heat a teacupful of milk thickened with two tablespoonfuls of butter cut in pieces and rolled in flour; add pepper, salt, and the beaten white of an egg; boil up for a few seconds, stirring briskly. Take from the fire; flavor with lemon and pour over the cauliflower, reserving about half the sauce for use at the table.

SCALLOPED CAULIFLOWER.

Boil in a net, then clip into clusters and set, stems downward, in a buttered bake-dish. Beat a cup of bread-crumbs to a soft paste with two tablespoonfuls of melted butter and four of milk. Season and whip in a raw egg. Butter, pepper, and salt the cauliflower, and pour the mixture over. Bake ten minutes, covered, in a brisk oven, then brown.

BAKED MUSHROOMS.

Toast for each person a large slice of bread and spread over with rich sweet cream; lay on each slice, head downward, a mushroom, or if small, more than one; season and fill each with as much cream as it will hold. Place over each a custard cup, pressing well down to the toast; set in a moderate oven and cook fifteen minutes. Do not remove the cups for five minutes after they come from the oven, as thereby the flavor of the mushroom is preserved in its entirety.

GRILLED MUSHROOMS.

Prepared in this way the mushrooms must be large. After washing and peeling, score the tops with a knife and lay them for one hour in a pickle of oil, salt, pepper, and lemon-juice. Place them tops down on a close-barred grid-iron and broil over a clear, slow fire. Serve on toast with a sauce made as follows: Chop the stalks and pieces of mushrooms that have broken in the washing, and stew in broth for ten minutes with a little minced parsley and onion. Beat the yolk of one egg with a gill of cream and add slowly to the sauce. Stir the whole until hot without boiling, and pour it over the toast.

ESCALLOPED MUSHROOM.

Put the mushrooms in a buttered baking-dish with alternate layers of crumbs, seasoning each layer plentifully with butter; add salt, pepper, and a gill of cream or gravy. Bake twenty minutes, keeping covered while in the oven.

STRING BEANS.

String, snap, and wash two quarts beans, boil in plenty of water about fifteen minutes, drain off and put on again in about two quarts boiling water; boil an hour and a half, and add salt and pepper just before taking up, stirring in one and a half tablespoonfuls of butter rubbed into two tablespoonfuls of flour and half a pint of sweet cream. Or boil a piece of salted pork one hour, then add beans and boil an hour and a half. For shelled beans boil half hour in water enough to cover, and dress as above.

HOT SLAW.

Take one-half of a firm, white head of cabbage, cut into fine pieces, and put in a pan with a teaspoonful of salt, about the same quantity of pepper, and a piece of butter the size of an egg, adding a teacupful of vinegar and half that quantity of water. Cover and cook until the cabbage becomes tender, stirring frequently.

SUCCOTASH.

Cut the corn from eight ears and mix with one pint of lima beans; cover with water and boil for about an hour; drain off and add one teacupful of milk, and when this is heated put in one tablespoonful of butter, with salt and pepper to taste. Simmer the whole gently for about ten minutes.

CREAMED TOMATOES.

Peel and slice 2 tomatoes; heat $\frac{1}{2}$ tablespoonful butter in frying pan and add tomatoes. Sprinkle with salt and pepper. When tomatoes are soft place on a warm platter, put 1 cup milk in the pan, moisten 1 tablespoon of flour with cold water and stir in boiling milk; cook till smooth, season to taste. Pour over tomatoes and serve.

SALADS.

"Man falls upon everything that comes in his way, not the smallest fruit or excrescence of the earth, scarce a berry or a mushroom can escape him."

A good rule to remember in preparing salads is that all meats and fish salads should be served with mayonnaise dressing; all vegetable salad with French dressing. The two exceptions are tomatoes and cucumbers.

SALAD DRESSING.

Beat two eggs, with 2 tablespoonfuls of sugar, butter size of an egg, tablespoonful of mustard, pinch of pepper, one cup of vinegar. Put in a dish and cook like a soft custard. Some add one-half cup sweet cream, and then add less vinegar. Fine either way.

NUT AND CELERY SALAD.

Mix equal parts of English Walnuts or pecan meats cut in pieces and celery cut in pieces with French dressing. Serve on lettuce leaf.

BEET SALAD.

Two large beets boiled and chopped, 3 eggs hard boiled and chopped; mix with mayonnaise dressing and add salt to taste; celery chopped or $\frac{1}{2}$ teaspoon celery salt improves it if one likes the celery.

TOMATO JELLY.

One can tomatoes, $\frac{2}{3}$ package gelatine, 1 small onion; season with pepper and salt. Stir in the gelatine after dissolving, two strained tomatoes. Mould in small cups and when cold serve with mayonnaise dressing.

NUT SALAD.

Mix one cup chopped English walnut meats (or pecans) and two cups shredded lettuce. Arrange on lettuce leaves and garnish with mayonnaise dressing.

CHEESE SALAD.

Arrange one head of lettuce on a salad dish, sprinkle with $\frac{1}{4}$ pound Edam cheese, broken in very small pieces, and pour over it a French dressing.

FRUIT SALAD.

Mix equal parts of shredded pineapple, oranges and bananas, stir through $\frac{1}{2}$ lb. white grapes and pecan meats, marinate with mayonnaise dressing.

TOMATO SALAD EN SURPRISE.

Select six medium smooth tomatoes, scald to remove the skin, set on ice until cold. Cut piece off the top, remove the pulp and fill with a mixture of chopped chicken and celery mixed with cream salad dressing. Replace top and serve on bed of shredded lettuce.

FRENCH DRESSING.

Three tablespoons oil, 1 tablespoon vinegar. Salt, pepper and Worcestershire sauce. Made at the table and to be used on vegetable and fruit salads.

MAYONNAISE DRESSING.

Beat the yolk of 1 egg, add a little dry mustard, pour oil in drop by drop slowly—one person pours and another stirs, always stirring one way. Add oil until very thick. Add salt and lemon-juice and last the white of an egg beaten very stiff and season at once.

LOBSTER SALAD.

Boil the lobster rapidly in boiling salted water for about twenty minutes. If boiled too long it will be tough. When cold split the body lengthwise, crack the claws, and take off

the head. Pick out the meat and save the coral ; cut up a head of lettuce and place on a dish, upon which lay the lobster, arranging the coral on the outside of the dish. Pour a mayonnaise dressing over the lobster before sending to table.

POTATO SALAD.

Slice 5 large potatoes, 2 fresh cucumbers, 3 good-sized onions, pepper and salt to taste ; mix thoroughly with mayonnaise dressing and a little sweet cream.

CELERY AND APPLE SALAD.

Select sour, juicy apples and crisp white celery, take equal parts, chop fine, sprinkle with a little lemon-juice and salt, serve with crisp lettuce and salad dressing ; do not let the apples stand after paring and chopping or they will discolor. Nut meats can be added.

SHRIMP SALAD.

One can dry shrimps, 3 small stalks celery, 4 hard-boiled eggs, chop fine and mix well.

DRESSING.

Two eggs, 1 teaspoonful mustard, $\frac{1}{2}$ teaspoonful pepper, 1 tablespoonful of olive-oil, 1 cup vinegar, butter half the size of an egg, and a pinch of salt. Put on stove and stir till it thickens. When cool pour over the shrimps.

SHRIMP SALAD.

For 1 can shrimps take 4 eggs, or yolks of 8 ; 8 tablespoonfuls vinegar, 2 tablespoons cream (or the same of milk) and a piece of butter, 2 teaspoons sugar. Beat the eggs well with egg-beater, add the sugar, $\frac{1}{2}$ teaspoon each of salt and dry mustard, then the vinegar and the cream. Place the bowl in a kettle of boiling water and stir until very thick. Let this dressing get very cold before using. Place the shrimps in cold water from 3 to 4 hours and put the dressing and the shrimps together with an equal quantity of lettuce or celery ; cut rather coarse.

CHICKEN SALAD.

Boil the chicken until it is tender and chop in small pieces; chop also the whites of a dozen hard-boiled eggs; add chopped cabbage and celery in equal quantities; pound the yolks of the eggs fine and add two tablespoonfuls of sugar and butter, one teaspoonful of mustard with pepper and salt to taste. Finally, add half a teacupful of good cider vinegar. Mix thoroughly.

SALMON SALAD.

Take a quart of boiled salmon and break it up into small bits; add one teaspoonful of salt, one-third of a teaspoonful of pepper, one tablespoonful of vinegar and two tablespoonfuls of lemon-juice. Place in the ice-chest for two or three hours. Cut up a lettuce slightly, place on a dish, and put the salmon on it, picking out enough of the leaves to border the dish; cover the salmon with a dressing made of the yolks of eggs and salad oil, a little salt, red pepper, vinegar and mixed mustard. Other fish may be used in the same way.

CELERY SALAD.

Boil a cup of milk and thicken it with a tablespoonful of cornstarch dissolved in a little milk; mix well together one beaten egg, two teaspoonfuls of sugar, one of salt, a half teaspoonful of dry mustard and a small pinch of cayenne pepper; pour this into the hot milk a little at a time, stirring constantly; when quite smooth take off the fire and add a tablespoonful (or more) of olive-oil and the same quantity of vinegar; mix well together, and when cool pour over celery cut in very small pieces.

VEGETABLE SALAD DRESSING.

One teaspoonful celery seed, one of salt, pinch of pepper; one-half cup sugar, one-half cup vinegar; a tablespoonful of butter, a teaspoonful of Worcestershire sauce. Put butter and vinegar on the stove. When warm add other ingredients and let it come to boil, stirring all the time. Draw back on the stove, and add the beaten yolks of two eggs. Continue stirring till it thickens, then remove from the fire and bottle.

VEGETABLE SALAD.

Six good-sized potatoes boiled and sliced thin; three-quarters of a cup of finely-chopped cabbage; three tablespoonfuls of finely-chopped celery; three tablespoonfuls of chopped pickles; two chopped onions; two chopped apples; yolks of three hard-boiled eggs pounded fine; a green pepper cut fine; butter size of an egg; one tablespoonful flour. Chop all separately, then mix thoroughly. Pour over it a vegetable-salad dressing.

HERRING SALAD.

Three parts of dried herrings picked fine to one part of chipped dried beef; mix with an equal bulk of the white crisp part of celery cut in dice shape, with a small proportion of stoned olives and boiled beet root. Sprinkle with chopped chives and parsley. For a sauce break and mash the yolks of two hard-boiled eggs, adding oil and vinegar as in mayonnaise, and season with red pepper.

SALAD CREAM.

Heat one-half cup of vinegar and one-half cup of sugar. When very hot add one-half cup of sour cream into which the yolks of two eggs have been beaten. Stir well, remove from the fire, and when cool enough, use.

LETTUCE SALAD.

Arrange a head of lettuce on a platter. Cut several (about three) hard-boiled eggs in half crosswise; take out the yolks and pound them fine, mix with one and a half tablespoonfuls of olive-oil and one teaspoonful of mustard, pepper, etc.

CABBAGE SALAD.

Chop fine one-half head of cabbage and pour over it a cream dressing.

MAYONNAISE CHICKEN SALAD.

Mix chopped chicken and celery, two heads of celery to one fowl; arrange in a salad bowl and pour over it a mayonnaise sauce.

CUCUMBERS.

Peel, slice thin and lay in salted water for a short time. Serve with vinegar, salt and pepper. One-third as many onions sliced with them is an improvement with most people. Thick sweet cream may be added. If cucumbers are not perfectly fresh, keep in cold water an hour or two.

SALAD DRESSING.

One tablespoon of butter, 1 tablespoon flour, vinegar and water, to make a paste; yolks of 2 eggs, boil together and cool, then add $\frac{1}{2}$ tablespoon of mustard and 1 cup of olive oil, drop by drop, well beaten in. Add juice of $\frac{1}{2}$ lemon and a little salt. Beat well and add 4 tablespoonfuls of sweet cream.

FRENCH FRUIT SALAD.

Two oranges, 2 bananas, 12 English walnuts, 1 head lettuce, mayonnaise. Wash and put the lettuce to crisp. Peel the oranges, cut into slices, remove the seeds, then cut the slices into small pieces. Peel the bananas and cut cross-wise into thin slices. Crack the nuts and break the meats into small pieces. Arrange the lettuce for individual serving, place a layer of bananas, then oranges, then bananas, in each lettuce cup, and dress with the mayonnaise, garnish with the nuts, and serve.

SALAD DRESSING.

Two eggs, $\frac{1}{2}$ cup weak vinegar, $\frac{3}{4}$ cup sugar, 1 teaspoon mustard as prepared for table use, 1 teaspoon salt, 1 teaspoon pepper; cook until thick as custard and thin with cream.

SALAD DRESSING.

Four eggs beaten separately, 1 even teaspoon of salt, 1 even teaspoon of sugar, a pinch of red pepper, lump of butter size of an egg, 1 cup of cream, beat all with egg-beater;

put on stove in double boiler, when warm (not hot); add one-third cup of vinegar, cool, stirring constantly until thick as custard. Add four tablespoons of oil, drop at a time; can be made without the oil.

SALAD DRESSING WITHOUT OIL.

One scant tablespoon sugar, $\frac{1}{2}$ tablespoon salt, 1 tablespoon butter, $\frac{1}{2}$ tablespoon mustard, heaping tablespoon flour, mixed well together; 3 eggs, 1 cup milk, put in double boiler until butter has dissolved, stirring all the time; then add $\frac{3}{4}$ cup vinegar very slowly until it creams. Cool quickly. Will keep two weeks.

DRESSING FOR RIPE TOMATOES.

Cup vinegar, 2 teaspoons flour, $\frac{1}{2}$ cup butter mixed, 4 teaspoons sugar, salt and pepper to taste; $\frac{1}{2}$ teaspoon mustard; boil all together until thick; beat one egg and stir the others into it while hot. Pare the tomatoes and pour dressing over, leaving tomatoes whole, and serve one to a person.

ORANGES A LA WINDSOR.

Cut oranges in half, take out pulp, chop fine, flavor with rum, place back in shell and sprinkle shredded cocoanut and powdered sugar over it. Serve in leaf of lettuce.

CHESTNUT AND APPLE SALAD.

Use large French chestnuts, shell them and scald to remove the skins and boil in salted water until tender, but unbroken; cool, cut into quarters and mix with cut tart apples; add either French or mayonnaise dressing and serve on lettuce leaves.

GRAPE FRUIT.

Serve grape fruit, ice cold, in its own cups set in a wreath of smilax, the center scooped out; sugar and a dash of wine in the fruit.

RADISH AND LETTUCE SALAD.

Wash and chill a bunch of radishes, and just before ready to serve, thinly slice them and mix with lettuce and a French dressing.

OYSTER SALAD.

Take 2 quarts of oysters, the yolks of 6 hard boiled eggs and 1 raw egg, 2 spoons of salad oil, 2 tablespoons of mustard, 1 teacup of vinegar, pepper, salt, and 4 bunches of celery. Drain the liquor from the oysters, and put them into hot vinegar and simmer five minutes; let cool, mash the yolks of the eggs, mix the other ingredients, and pour over the chopped celery and oysters. Set on ice until very cold.

..USE..

SNYDER'S EXTRACTS

..ONLY..

BREAD.

"One little simple song we sing,
To brides but newly wed,
Just to make the best of every thing,
Especially of bread."

Salt is always used in bread-making, not only on account of its flavor, but because it makes the dough rise better.

In using milk for bread it should be boiled, not simply scalded, but heated to boiling over hot water, then cooled to blood-warm before mixing. Simply heating will not prevent bread from turning sour in the rising.

The yeast must be fresh if the bread is to be digestible and nice. Stale yeast produces, instead of vinous fermentation, an acetous fermentation.

For a small portion of yeast, or insufficient time allowed for the dough to rise, will cause the bread to be heavy.

If you like crusts that are crisp, do not cover the loaves when taken from the oven, but to give the tender, wafer-like consistency, wrap them while still hot in several thicknesses of bread cloth.

POTATO BREAD.

Boil 6 or 8 good-sized potatoes, mash fine while hot, then add 1 quart sweet milk, $\frac{1}{2}$ cup of white sugar, a good pinch of salt, one-third cup of good yeast; have ready a pan of sifted flour, make a hole in the middle, stir in the ingredients. Do this about 6 o'clock and if it gets light before bed-time, stir it down, sprinkle flour over top, let stand until morning,

then mix it down again, and when light the third time, knead into loaves. New potatoes are of no value in bread-making. Use best flour well sifted.

WHEAT AND INDIAN BREAD (STEAMED).

Molasses, 1 cup; sour milk, 2 cups; soda, 2 teaspoonfuls; flour and Indian meal of each 1 pint. Beat well; steam 2 hours.

WHITE BREAD.

One compressed yeast dissolved in warm water, 1 pinch ginger, 1 potato sliced and cooked in 1 pint of water with a small bag of hops. Drain water from potato, add to water 1 pint of sweet milk, 1 large spoon of lard, 1 of sugar, 1 of flour; make smooth and when cool add the yeast when light, stir in enough flour to make a smooth paste, or as much as you can stir easily; let rise, stir in more flour and knead until it will not stick to the board; let this rise to double its bulk, make into loaves, when light bake; do not add lard or flour when you make into loaves; handle with your hands. This makes 2 loaves and 10 biscuits.

BROWN BREAD.

One cup sour milk, $\frac{1}{2}$ cup New Orleans molasses, 1 teaspoon soda, a little salt, enough graham flour to thicken until it drops from the spoon easily; steam three hours, enough for one loaf, steamed in a pound baking-powder can.

GRAHAM BREAD.

Two cups of sour milk, 2 teaspoons of soda, 1 teaspoon of salt, two-thirds cup of molasses, 3 cups of graham flour. Make in one loaf and bake 1 hour in slow oven.

RAISIN BREAD.

Two cups bread sponge, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup butter, 1 cup raisins, 1 teaspoon cinnamon. Do not make quite as stiff as ordinary bread. Put in pan, raise, and bake.

SPLENDID BUNS.

Nine oz. butter, 9 oz. sugar, 4 eggs, 1 pint milk, $\frac{1}{2}$ pint yeast; rise over night.

BROWN BREAD.

Two cups milk, $\frac{1}{2}$ cup molasses, 2 teaspoons soda, little salt, 2 cups graham flour, 1 cup white flour, 2 tablespoons butter. Bake in slow oven.

POPOVERS.

Two teacups sweet milk, 1 cup sifted flour, 2 eggs, 1 tablespoonful of sugar, 1 teaspoonful salt, 2 teaspoonfuls butter. Place the salt, sugar, and flour together, rub the butter into the mixture, beat the eggs light, add the milk to the dry mixture, then stir in the eggs, bake in hot pans 20 minutes.

BAKED BROWN BREAD.

For one loaf : One pint sour milk, $\frac{3}{4}$ pint of light molasses, 1 teaspoonful of salt, 3 heaping pints of graham flour, 1 teaspoon soda dissolved in hot water. Bake 1 hour.

GRAHAM BREAD.

One pint sweet or sour milk, 2 cups graham, 1 cup wheat flour, $\frac{1}{3}$ cup molasses, 1 teaspoon soda, salt.

BAKING-POWDER BISCUIT.

One quart flour, 3 teaspoons baking-powder, butter the size of a small egg and a little salt ; mix up very soft with sweet milk and bake in quick oven.

RUSK.

One pint bread sponge, $\frac{1}{2}$ cup of sweet milk, $\frac{1}{2}$ cup of sugar, 1 cup of butter, 1 egg, 2 teaspoons baking-powder. Bake as rolls. Seeded raisins may be added.

PARKER HOUSE ROLLS.

One pint of milk, $\frac{1}{2}$ cup of butter, $\frac{1}{2}$ cup of sugar, a little salt, $\frac{1}{2}$ cup of yeast. Mix sugar and butter to a cream, then add other ingredients and flour enough to make as stiff as muffins. Set at 4 o'clock p. m. ; knead before going to bed. In the morning mix and cut 1 hour before breakfast, let rise and bake. If you wish rolls for supper set early in the morning.

GRAPE-NUT MUFFINS.

One quart graham flour, 1 cup Grape-Nuts, one heaping teaspoon baking-powder, 1 egg, pinch of salt, 4 tablespoons maple syrup. Soak Grape-Nuts in 1 pint warm milk and when cool stir into other ingredients, mixed as for ordinary muffins. Bake 15 minutes.

GRAPE-NUT GEMS.

Two eggs, one coffee cup Grape-Nuts, 1 coffee cup flour, one scant cup cold milk, 1 tablespoon sugar, 1 tablespoon melted butter, 1 tablespoon baking-powder, pinch of salt. Bake in moderate oven 20 minutes. The above makes 12 gems.

TRYABITA BREAD.

One pint milk, or milk and water, lukewarm; 1 teaspoonful of sugar and 1 of salt; 1 compressed yeast cake dissolved in $\frac{1}{4}$ cup of water. Stir this into 1 $\frac{1}{2}$ pints of Tryabita Food and 1 $\frac{1}{2}$ pints of spring wheat flour, thoroughly mixed, adding more flour if necessary, so that it will make a stiff dough that will knead without sticking to the board. After it has been thoroughly kneaded, grease your bread-raising pan with a piece of sweet lard about the size of an egg, put in dough and let it raise until three times its size, then take it out and put it upon the board and fold down; place back into greased bread-pan and let raise again, and fold down the second time. Divide the dough into two equal parts, put into tins and raise to twice its size. Bake in oven from 30 to 40 minutes.

Tryabita bread may truly be called the "Staff of Life" as it contains all the nourishing qualities to make bone and muscle and feed the nerves. These qualities are nearly all lacking in ordinary white bread.

SALT-RAISED BREAD.

Pour upon a teacupful of milk sufficient boiling water to bring it to a blood temperature, or about 90 degrees—must not be too hot, or you will fail—add a very little salt and sugar, say one-fourth of a teaspoonful of each; then stir in one large tablespoonful of corn meal or Graham flour and two tablespoonfuls of wheat flour; mix all up to the consistency of

pancake batter and set to rise by placing the cup or bowl containing it in warm water; should water gather on top, dust a little flour and stir. If set in the early morning it will rise at noon. Mix as other bread, put in pans at once and let stand until light, when it is ready for the oven.

OATMEAL BREAD.

Boil half a pint of oatmeal thoroughly in salted water, and when boiled add to it three-fourths of a pint of milk; mix in carefully one and a half pints of flour previously sifted with three teaspoonfuls of baking powder and half a teaspoonful of salt. Grease the bread pan well and bake in a moderate oven.

BREAKFAST ROLLS.

Scald one-half pint of milk and put in it a piece of lard or butter; sift together one pint of flour, one teaspoonful of baking powder, one tablespoonful of sugar and a little salt. Add the milk, working it in carefully, so as to make a smooth dough; roll out and cut with a biscuit cutter; spread a little butter on each roll and lap together. Bake in quick oven.

VIENNA ROLLS.

Sift two or three times one quart of flour, two teaspoonfuls of baking-powder and half a teaspoonful of salt; work in one tablespoonful of butter; add one pint of milk, stirring into a dough of the usual consistency; roll to the thickness of half an inch, cut into circular forms and fold over once, moistening a little between the folds, if necessary, to make them stick; butter the baking pan well, and do not let the rolls touch each other when placed thereon; moisten the tops of the rolls with a little milk, or butter melted in milk, and bake in a hot oven.

FRENCH ROLLS.

Mix as for lunch rolls and add a scant pint of milk, mixing into a firm dough. Roll pieces of the dough into short, thick rolls, tapering at the ends, and put two of these side by side, pressing the ends together to make the finished roll. Wash over with milk and bake in a hot oven.

EGG BISCUIT.

Take one pound of flour; wet nearly all of it to a paste with the whites of two eggs, beat and roll out thin, work in three-quarters of a pound of butter, placing bits on the paste, flouring, folding, and rolling it out again until all is used. Move the rolling-pin always FROM you. Cut out in small squares or with a tumbler, and bake in a quick oven.

CREAM BISCUIT.

Sift together two or three times one quart of flour and two heaping teaspoonfuls of baking powder; work in one tablespoonful of butter or lard and half a teaspoonful of salt; add one teacupful of cream, and beat to a soft dough; roll to the thickness of three-fourths of an inch, cut out and bake immediately.

SCOTCH SHORT BREAD.

Sift together one and a half pints of flour, four tablespoonfuls of sugar, one teaspoonful of baking powder and half a teaspoonful of salt; add four tablespoonfuls of butter and three beaten eggs with one teacupful of milk and a little caraway seed; work into a smooth dough with as little handling as possible and roll to quarter inch thickness; cut into shapes about two by three inches, wash over with milk when in baking pan and bake in a moderate oven.

SCANDINAVIAN BREAD.

Sift together half a pint each of wheat and Graham flour, one pint of barley meal, two teaspoonfuls of baking powder and a teaspoonful of salt; make into a batter with one pint of milk and bake in greased bread pan in a fairly hot oven.

SOUTHERN CORN BREAD.

Sift one quart of white corn meal with two teaspoonfuls of baking powder. Add three tablespoonfuls of melted lard, salt to taste, three beaten eggs and a pint of milk or enough to make a thin batter. Beat all very hard for two minutes and bake rather quickly in a hot, well-greased pan in which a little dry meal has been sifted. Eat immediately.

GRAHAM BREAD.

To one part risen white bread sponge add two parts Graham flour, a little Indian meal, salt. Wet up, mix, add half a teacup of molasses to a loaf. Have the dough very soft. Knead well, set to rise. It takes longer to rise and longer to bake than white bread. Bake in a steady oven.

CORN PONE.

Mix one quart of corn meal with cold water into a soft dough, adding a teaspoonful of salt and a little melted lard. Shape with the hands into oval cakes and bake in a well-greased pan and in a very hot oven.

LUNCH ROLLS.

Sift together one pint of flour, one teaspoonful of baking powder and half a teaspoonful of salt; work in one teaspoonful of lard or butter and add one-half pint of milk; mix to a smooth dough; roll out to half-inch thickness and cut into circular shapes. Bake in a moderate oven.

..USE..

SNYDER'S EXTRACTS

..ONLY..

GRIDDLE-CAKES, WAFFLES, &c.

BUCKWHEAT CAKES.

Sift dry one pint of buckwheat flour and two teaspoonfuls of baking powder, and add a tablespoonful of brown sugar with water sufficient to make a batter. Beat but lightly and bake at once on a hot griddle.

RICE GRIDDLE-CAKES.

Take half a teacupful of rice and boil; when cold mix with one quart of milk, the yolks of four eggs and two teacupfuls of flour sifted with two teaspoonfuls of baking powder with a little salt; beat the whites of the eggs to a froth and add last. Bake on a griddle.

INDIAN GRIDDLE-CAKES.

Sift and mix together two-thirds quart of corn meal, one-third quart of flour, one teaspoonful of brown sugar, two heaping teaspoonfuls of baking powder and a half teaspoonful of salt. Add two beaten eggs and one pint of milk, beating into a smooth batter. Brown nicely on a very hot griddle. Serve with syrup.

FLANNEL CAKES.

Sift together one and a half pints of flour, one tablespoonful brown sugar, two teaspoonfuls of baking powder and one teaspoonful of salt. Add two beaten eggs and one and a half pints milk and beat into a smooth, thin batter. Bake on hot griddle to a rich brown color and serve with maple syrup. These should never be larger than a tea saucer.

PANCAKES.

Mix one pint of flour and one teaspoonful of baking powder. Beat separately the whites and yolks of six eggs ; add the yolks first with one saltspoonful of salt ; then follow with the whites and flour alternately, with flour sufficient to make a thin batter. Lard the bottom of a hot frying pan and fry quickly. Pancakes should be rolled up like a sheet of paper, laid upon a hot dish and served with butter, jelly, or preserves, as preferred. If not sent to the table immediately upon coming from the pan they should be kept hot over boiling water so that they may not become dry.

ENGLISH PANCAKES.

Sift together one teacupful of flour, one teaspoonful of baking powder and a pinch of salt ; beat two eggs with one tablespoonful of sugar and diluted with one pint of milk and one teacupful of cream ; make thin batter with flour. Cook in hot frying pan with melted butter, using sufficient batter to cover the pan.

BANNOCKS.

Two teacups of oatmeal or barley meal sifted with two teaspoonfuls of baking powder ; add to two beaten eggs one tablespoonful of sugar and one pint of milk with a little salt, sifting in the oatmeal. Bake on a griddle.

JOLLY BOYS.

Mix together thoroughly while dry one and a half pints of rye meal, half a pint of flour, half a teacupful of corn meal, two pinches of cinnamon, a little salt and two teaspoonfuls of baking powder. Add one egg, well-beaten ; two tablespoonfuls each of molasses and sugar, and cold water enough to make a thick batter. Fry in hot lard a heaping tablespoonful at a time, and cook until well-browned.

WILHELM WAFFLES.

Mix one quart of flour with three tablespoonfuls of sugar, two large teaspoonfuls of baking powder and half a teaspoonful of salt ; work in two tablespoonfuls of lard

or butter and add four beaten eggs with one pint of milk and the grated rind of a lemon. Beat into a smooth, stiff batter and bake in hot, well-greased waffle iron. Sprinkle with sugar before serving.

SOFT WAFFLES.

Sift together one quart of flour, two teaspoonfuls of baking powder, one teaspoonful of sugar and half a teaspoonful of salt ; rub in butter and add two beaten eggs with one and a half pints of milk. Mix the whole into a smooth batter and pour into hot and well-greased waffle iron. Sprinkle with sifted sugar and serve hot.

RICE WAFFLES.

One teacupful of flour sifted with a teaspoonful of baking powder, one coffee-cupful of cold boiled rice, one tablespoonful of melted butter, half a teaspoonful of salt and three beaten eggs. Mash the rice fine, add the butter, then two teacupfuls of milk with the flour, and finish with the eggs. Beat all together. Have the waffle irons hot and well-greased with butter. Fill three-quarters full and let the first side be well-browned before turning.

KENTUCKY CORN DODGERS.

One pint sifted meal, one large tablespoonful of lard, one-half pint cold water, pinch of salt. Mix the ingredients well, shape the dough into balls a little larger than an egg. Heat the griddle and place balls on it, bake in oven until brown on the bottom, turn them over and brown top. Serve hot with plenty of butter.

GRIDDLE CAKES.

Three cups sour milk, 1 egg, well-beaten, $\frac{1}{2}$ teaspoon salt, 2 rounded teaspoons soda, 3 cups Korn-Krisp, enough flour to make a nice batter. Bake on a hot griddle.

BREAKFAST, TEA DISHES, AND ENTREES.

“For the sake of health medicines are taken by weight and measure. So ought food to be, or by some similar rule.”—SKELTON.

PLAYTHINGS FOR THE PALATE—POST TAVERN RAMEQUINS.

One-half pound of grated cheese, 1 tablespoon grated horseradish, $\frac{1}{2}$ ounce butter, 1 beaten egg ; incorporate into balls, serve on lettuce leaf and pierce, a la porcupine, with julienne truffles.

CHEESE STRAWS.

Three-fourths cup of butter, $\frac{1}{4}$ cup lard, $1\frac{1}{4}$ cup flour, $\frac{1}{4}$ cup water, mix as for pie-crust, then add 2 cups grated cheese, seasoned with red pepper and salt to taste. Mix well, roll out thin, cut in narrow strips, bake in quick oven.

CHEESE STICKS.

One cup flour, $\frac{1}{2}$ cup butter, 1 cup cheese grated, $\frac{1}{3}$ teaspoon salt, $\frac{1}{3}$ teaspoon baking-powder ; a dash of cayenne pepper, mix thoroughly, roll and cut in strips ; bake in moderate oven. A strong cheese is better than a mild one.

STUFFED CELERY.

One pound fresh cheese, juice of 1 lemon, cream with a fork after adding juice of lemon and a dash of red pepper ; when cheese is soft take 3 small stalks of celery, folding them together and fill with the mixture ; tie stalks with baby ribbon—delicious.

A BREAKFAST DISH.

Make toast ; moisten and then have cooked meat chopped fine. Put a piece of butter in hot spider, then add meat and a little milk and thicken with flour.

CORNEB BEEF HASH.

Take two-thirds lean corned beef, chopped fine, add one-third chopped boiled potatoes, mix, season with pepper, moisten with milk or cream. Can be browned, baked, or served with poached egg.

OMELET SOUFFLE.

Whites of 6 eggs, yolks of 3 eggs, 3 tablespoonfuls powdered sugar ; put yolks into bowl and beat until light, add vanilla. Beat whites until frothy, add sugar—tablespoon at a time—continue beating until stiff ; five minutes in a moderate oven.

FRITTERS.

Four eggs, 1 pint milk, 1 quart flour, 3 teaspoons baking powder, pinch of salt.

CREAM FRITTERS.

One pint of milk, 3 oz. of sugar, 3 oz. of mixed corn starch and flour, 4 yolks of eggs, 1 oz. of butter, lemon extract $\frac{1}{2}$ teaspoon, and little salt. Boil the milk with the salt and butter in it ; melt the sugar into starch and flour, dry and dredge and beat them into the boiling milk. Let it cook slowly at the side of the range for 10 minutes, then stir in the yolks of the eggs and take off and flavor with a lemon ; then turn into a buttered pan one inch thick. Let it get cold, and cut in squares. Bread in eggs and cracker meal, fry in hot lard. Serve with wine sauce.

POPOVERS.

Two eggs beaten lightly, 2 cups milk, 2 cups flour ; beat all thoroughly ; add salt ; let your irons get hot on stove ; grease with lard, fill and let stand on top of stove until they begin to raise ; then bake in quick oven. Serve at once.

BAKED HASH.

Two cups cold mashed potatoes, allow 2 well-beaten eggs, 2 tablespoons melted butter, and 1 cup sweet milk. Beat together until light; add 2 cups chopped meat, beat well, and bake from twenty minutes to half hour.

CHEESE CRACKERS.

Take square soda crackers, spread with butter and sprinkle thickly with grated cheese. Put in a quick oven and brown.

BAKED RAREBIT.

Cover bottom of 2 quart pan with buttered slices of baker's bread, add layer of sharp New York cheese; season highly with salt and cayenne pepper. Continue until dish is full, leaving cheese on top. Beat 3 eggs well, add 1 pint of milk, pour over all and bake until brown about 20 minutes.

MACARONI AND CHEESE CROQUETTES.

One-half package of macaroni, 3 tablespoons of cheese, 1 tablespoon of butter, 1 cup of milk, 2 tablespoons of flour, yolks of 2 eggs, 1 teaspoon of salt and a dash of cayenne pepper; break macaroni into 2 inch pieces and boil in large quantity of boiling water, and cook until tender. Drain and shower with cold water, and drain again. Make paste with flour, butter and milk; add salt, pepper, cheese and egg yolks, and cook a few minutes. Then add the macaroni and mix well and set aside to cool. Form into croquettes. Use 1 egg and 1 tablespoonful of water, with bread-crumbs to dip the croquettes in. Fry in hot lard.

CHEESE BALLS.

Mix together thoroughly one cup and a half of cheese grated, a tablespoonful of flour, $\frac{1}{4}$ teaspoonful salt and a few grains of cayenne pepper; then add the whites of 3 eggs beaten stiff, shape in small balls, roll in cracker crumbs and fry in deep fat, drain on brown paper.

CHEESE BALLS.

The beaten whites of 4 eggs to one cup of grated cheese, add a little red pepper and salt, whip well together, form in tiny balls and roll in cracker crumbs. Drop in hot lard. Serve hot.

CHEESE SOUFFLE.

One tablespoon flour, 1 tablespoon butter, $\frac{1}{2}$ cup of milk ; when thick add two tablespoons of grated cheese; salt and pepper to taste. Take from the fire and add yolks of two eggs well-beaten. Then add the beaten whites, fold in carefully, put into a buttered dish and bake in a hot oven until brown. Serve at once.

BARNES OMELET.

Six eggs, 1 teacup warm milk, 1 tablespoon butter melted in it, 1 tablespoon flour mixed with cold milk and added to warm milk ; let cool few minutes ; $\frac{1}{2}$ teaspoon salt, then add eggs, whites last ; cook 10 minutes on top of stove and place in oven to dry off before serving.

EGGS A LA GOLDENROD.

Boil half dozen eggs till tender, chop whites, mix with dressing, place on platter or in salad bowl, put the yolks through a ricer and place on top. Season and garnish. Very attractive dish.

Dressing made same as plain milk gravy ; add cream with butter and dash cayenne pepper. This amount will serve six people.

OMELET.

Five eggs beaten separately, a pinch of salt and tablespoon of flour beaten with yolks ; add 1 cup of sweet milk. Lastly, the stiff beaten whites. Grease spider, cook slowly on top of stove five minutes, then put in hot oven to brown, double over and slide on platter. Tomato filling for omelets, 1 can tomatoes drained, $\frac{1}{2}$ green pepper chopped fine, mix well with tomato pulp, little salt, let thoroughly heat and spread on omelets and roll. Serve very hot.

OMELET A L'ESPAGNOLE.

Stew together in shallow sauce pan three large tablespoons of tomatoes, a few chopped mushrooms, a little chopped ham, season with salt, cayenne pepper, sugar, and a clove of garlic. Beat three eggs and a spoonful of milk, make omelet the usual way. Place the thick part of the foregoing in the middle, roll up the omelet, place in the hot dish and pour the remainder of the sauce around. Serve.

HOT TOMALES.

Boil 1 chicken until thoroughly done, pick from the bone, and chop fine, add salt, pepper, and 1 salt spoon of paprika, boil down the broth until there is about 1 pint, put the chopped meat in the broth and let come to a boil, then thicken with corn meal to the consistency of mush, let boil until the meal is thoroughly cooked, stirring constantly, roll in corn husks for tomares, or it may be used for pressed sandwiches.

LEFT OVERS FOR BREAKFAST.

A nice breakfast dish is prepared by chopping very fine any pieces of cold meat and vegetables that may be left from the previous day. Beat from 2 to 4 eggs and add to $\frac{1}{2}$ or 1 pint of milk, according to the amount of meat. Stir in the meat and vegetables, season to taste, and pour into cups, place them in a pan of water and bake half an hour in a quick oven.

BAKED EGGS.

Butter a plate thoroughly, then break six eggs carefully and put on plate, adding pepper and salt, put in a hot oven until the white is cooked, which will take about 15 or 20 minutes.

"NOTHING'S."

Yolks of three eggs and one whole egg, teaspoon cream, knead as much flour as for noodles; roll thin and cut in strips like crullers, fry in hot lard like fried cakes, roll in powdered sugar. Nice served with chocolate.

BAKED EGGS.

Break 6 eggs, taking out whites and beat until stiff ; add salt ; fill baking shells, putting a whole yolk on the top of each shell in a little dent made in the white ; add bits of butter and bake in quick oven. Serve at once, garnished with parsley.

. FRUIT COCKTAIL.

Mix 4 tablespoons granulated sugar, $\frac{1}{4}$ teaspoon cinnamon, add 1 teacup sherry wine, stir until sugar is dissolved, peel and slice 4 bananas, 4 oranges, $\frac{1}{4}$ lb. white grapes, cut in two and remove seeds ; fresh peaches can be used instead of grapes, put in cold place two hours before serving.

HAM CAKES.

One and one-half cups mashed potatoes, 1 cup finely chopped ham, 1 tablespoon melted butter, $\frac{1}{4}$ teaspoon pepper. Beat together until light and make into flat cakes. Fry in hot butter quickly.

GRAHAM GEMS.

Two eggs, a little salt, 1 pint milk, and thicken with graham, not very thick. Beat a long time. The whole success is in the beating. Heat gem irons hot, drop a little piece of butter in each and bake quickly. Serve at once.

BREAKFAST DISH.

Put butter size of an egg in frying pan, break in 6 eggs and stir in $\frac{1}{2}$ lb. cheese, cut in small bits, cook until eggs are done, seasoning to taste.

FRITTERS.

Two eggs (well-beaten), $1\frac{1}{2}$ cups sweet milk, 2 cups Korn-Krisp, $\frac{1}{2}$ teaspoon salt, 2 heaping teaspoons baking powder, enough flour to make a stiff batter. Fry in deep fat and serve hot with maple syrup or crushed fruit. Apples or bananas may be added to the batter if desired.

JUST A DOZEN KORN-KRISP MUFFINS.

One egg (beaten), 1 teaspoon sugar, 1 tablespoon melted butter, 1 cup sweet milk, 1 heaping cup Korn-Krisp, 1 cup flour, 2 teaspoons baking powder. Bake in quick oven.

BLUEBERRY MUFFINS.

One quart blueberries, $1\frac{1}{2}$ cups sweet milk, 1 cup sugar, 1 large tablespoon melted butter, 2 eggs (well-beaten), 2 teaspoons baking powder, 1 cup Korn-Krisp (heaping), and flour enough to make a thick muffin batter. Bake in a very hot oven.

CHEESE BALLS.

Grate enough cream cheese to fill 1 cup, add $\frac{1}{2}$ cup of sifted bread crumbs, 1 tablespoon of melted butter, a few drops of onion juice, $\frac{1}{2}$ teaspoon of made mustard and 1 egg well-beaten. Shape into small balls, coat them with finest bread crumbs and drop in hot lard.

GOLDEN MANNA PUFFS.

Two eggs, $\frac{1}{2}$ teaspoon of salt, $1\frac{1}{2}$ cups of milk, $1\frac{1}{2}$ cups of flour, $\frac{1}{2}$ cup of Golden Manna. Beat briskly for 2 minutes. Bake in gem irons previously oiled and heated.

PER-FO SALMON LOAF.

One can salmon with skin and bones removed—mince fine. Add the following mixture : Two beaten eggs, 2 level tablespoonfuls butter, 8 tablespoonfuls milk, 7 tablespoonfuls coarse Per-fo, salt and pepper to taste. Place in a greased can cover and steam one hour.

Per-fo used in escalloped dishes is very fine ; in fact, as a substitute, in whole or part, for cracker and bread crumbs, it is very superior, being much more healthful, and adding a rich, nutty flavor not to be obtained in the other. The up-to-date housewife and cook will find, constantly, some new use for Per-fo. It is her friend in many hours of need.

QUINCE SOUFFLE.

Take ripe fruit, cut in pieces and stew until tender, put through a colander, sweeten, and turn into a deep dish.

Make a boiled custard of the yolks of three eggs, and pour over the quinces. Whip the whites to a stiff froth, add two spoons of powdered sugar, flavor to taste, and heap upon the custard.

CHEESE CUSTARDS.

Six tablespoonfuls of grated cheese, two of butter, four eggs, one cup of milk with a teaspoonful of corn-starch stirred into it, salt and pepper to taste. Beat the eggs very light and pour upon them the heated milk (with a pinch of soda), having thickened with the cornstarch. While warm add butter, pepper, salt and cheese. Beat well and pour into greased custard-cups. Bake in a quick oven about fifteen minutes, or until high and brown. Serve at once, as a separate course, with bread and butter, after soup or before dessert.

COLUMBUS EGGS.

Peel the shells from a dozen hard-boiled eggs and cut each egg in two around the center, cutting off also a little piece from one end so that they can stand on end as did the famous egg which Columbus handled ; pulverize the yolks and mix with some finely minced chicken, smoked tongue, or lean ham ; moisten with a little fresh butter or vinegar and seasoning to the taste with salt, pepper, and mustard. Fill with this the empty whites, taking care not to break them ; press the two parts together and stand on a platter so that they will have the appearance of eggs that have not been dissected. The filling which remains over and above the capacity of the whites of the eggs to accommodate, may be made into a dressing by adding a little vinegar to it and pouring over the eggs.

BAKED EGGS, WITH GRAVY.

Butter a shallow pudding-dish or large pan lightly, and drop into it as many eggs as will cover the bottom. Pour over them a small cup of good, well-seasoned gravy and bake till the whites are firm, about seven minutes.

APPLE FRITTERS.

One quart sweet milk, 3 eggs, 12 apples chopped fine, $\frac{1}{2}$ teaspoonful salt. Flour to make stiff batter. Beat the eggs

separately and add the whites beaten to a stiff froth, add chopped apples last, fry in hot lard. Serve with maple syrup, vanilla pudding sauce, or cream and sugar.

PEACH FRITTERS.

Make batter same as for apple fritters, adding 1 teaspoonful of butter. Peel and cut the peaches in halves, stir in the batter and fry same as apple fritters. Drain in sieve and dust with powdered sugar.

FRIED MUSH.

Make mush by stirring cornmeal in salt boiling water until a thick smooth mush is formed. Put in mould or pudding dish to cool, then slice for frying, roll in flour and fry slowly in hot lard or drippings. Serve with maple syrup.

APPLE TOAST.

Peel, core, and slice 6 tart apples, put 1 tablespoonful of butter in a saucepan with the apples, scatter over them 2 tablespoonfuls of white sugar; stew quickly, stirring all the time. Cut three slices of bread $\frac{1}{2}$ inch thick and fry both sides a light brown. Take up on a dish, spread the apples on bread, dust with powdered sugar and serve hot.

DEVILED CRABS.

Boil the crabs and extract the meat therefrom, season with cayenne pepper, mustard, salt, and such table sauce as you may prefer; put into a covered saucepan with hot water sufficient to keep from burning; add cracker dust moistened with a tablespoonful of cream, together with a quantity of butter. Serve in the back shell, putting a sprig of parsley on each.

PEACH OR APPLE SAUCE.

Pare, core, and slice the fruit, stew in water enough to cover until it breaks to pieces. Beat to a pulp with a good lump of butter and plenty of sugar; serve cold or hot, as preferred.

CRANBERRY SAUCE.

Cook a pint of cranberries in one-half teacupful of water for ten minutes ; add a teacupful of sugar and cook about ten minutes more. Pass through a colander and pour into a mould or dish.

..USE..

SNYDER'S EXTRACTS

..ONLY..

RECIPES FOR CHAFING DISH AND SANDWICHES.

"Mingles with the friendly bowl
The feast of reason and the flow of soul."
—POPE.

FOR THE CHAFING DISH.

When quick cooking is required as in case of boiling or frying the blazer is used alone. Other dishes containing milk and egg should be prepared over boiling water.

When using flour and butter, remember the usual rule, 2 scant even tablespoonfuls flour mixed smoothly with 2 heaping tablespoonfuls of melted butter.

Good stock can be made by dissolving a dessert spoonful of beef extract in half pint of boiling water. Season with salt and pepper. Three drops of celery extract and small teaspoonful of onion juice.

AFTER THEATRE DELIGHT.

(Original.)

Have two chafing dishes, 1 pint of Bass ale, 3 eggs, 3 teaspoons Worcestershire sauce, 1 pound of creamery cheese, 3 tablespoonfuls of cornstarch, 1 teaspoonful of mustard, 1 pint of minced chicken, $\frac{1}{4}$ pound of butter, 1 cup of cream, slices of toast. Put ale and cheese in one chafing dish, and chicken, butter and cream in second. Stir ale and cheese until cheese is thoroughly melted, then add cornstarch, mustard, eggs, Worcestershire sauce. Have toast on platters, put creamed chicken on toast, and pour Welsh rarebit over all.

CHICKEN CREAMED.

Two tablespoons butter, 2 tablespoons flour, 1 pint cream, 1 wine glass sherry, $\frac{1}{2}$ cup mushrooms cut up, 1 pint chicken chopped or cut into small pieces. Salt, paprika or pepper. Put butter in pan over flame. When it bubbles add flour and stir. Add hot cream and stir till it thickens, then add chicken, mushrooms, salt and paprika to taste. Let simmer for 5 minutes, stirring occasionally, add wine last and serve on toast made from crimped bread cut thin. The same recipe, using 2 hard boiled eggs chopped instead of the mushrooms makes chicken terrapin.

FRICASSEED EGGS.

Take hard boiled eggs, cut into four thick slices. Place a piece of butter in the blazer and small onion shredded fine, some parsley, 2 teaspoons of flour, and a cup of stock or beef extract. When sauce has bubbled, lay the eggs in gently, let them cook until smoking hot, and serve on fried bread.

SCRAMBLED EGGS.

Break 5 eggs in a bowl, beat them with a fork, only enough to blend the white and yolks. Melt a tablespoon of butter in the blazer, and pour in the eggs. Stir constantly until you have a thick, smooth mass. Season to taste.

FISH WITH SAUCE PIQUANT.

A delicious relish can be made with a large cup of cold flaked fish, a tablespoon of butter, vinegar, catsup, either cucumber or tomato, half a small onion chopped fine, season with salt and add a dash of red pepper.

GREEN PEPPERS SAUTE.

Slice green peppers, removing the pungent seeds. Melt two tablespoons of butter in the blazer and cook the peppers until they are brown and tender, salt to taste. They make an appetizing garnish to cold meats or steak.

LOBSTER A LA NEWBERG.

Take the best part of 1 large lobster, cut into small pieces, with a tablespoon of butter, season with pepper and salt;

pour over it a gill of sherry wine, cook 10 minutes; add the beaten yolks of 3 eggs and $\frac{1}{2}$ pint of cream. Let all come to a boil and serve immediately. Add truffles if preferred.

CHICKEN HASH.

Chop fine 1 chicken, 3 cold boiled potatoes and small piece of onion. Season to taste.

DRESSING.

Yolks of 2 eggs, whipped very light, 1 cup of cream. Mix all together in chafing dish, and when thick serve on buttered toast.

OYSTERS ON TOAST.

Chop 1 pint oysters and drain, season with salt and pepper, melt 1 tablespoon of butter, add the oyster mince, beat light the yolks of 3 eggs with $\frac{1}{2}$ pint cream, and stir into oysters. When thick serve on buttered toast.

WELSH RAREBIT.

Melt tablespoon of butter in blazer, shave a small piece Schweitzerkäse, a pound and a half of fresh, warm cheese, add to the butter with a small spoonful of dry mustard, pinch of cayenne, black pepper, salt, a dessertspoon Worcestershire sauce. When cheese begins to melt add part pint of beer; stir constantly. Serve on toast.

SCOTCH WOODCOCK.

Butter size of hickory nut, a dash of flour, $\frac{1}{2}$ cup of milk, $\frac{1}{2}$ teaspoon of anchovy paste, 6 hard boiled eggs, chopped fine, season, cook in chafing dish until thickened, dip toast into hot water. Spread with the mixture and serve.

FRIED SANDWICH.

Cut crimped bread in thin slices and butter, spread 1 slice with thin layer of cheese, cover with another slice of bread, melt tablespoon of butter in blazer, fry bread until delicate brown. Serve hot.

CREAMED SWEETBREADS.

One pair sweetbreads, parboiled, blanched and cut in small pieces, $\frac{1}{2}$ pint of cream, 1 tablespoon of butter, tablespoon of flour, salt, white pepper and pinch of nutmeg; melt butter, stir in flour, and when well mixed add cream. As soon as sauce is smooth put in sweetbreads, season and cook 5 minutes. Add a tablespoon of sherry wine.

SARDINES.

Prepare a dozen sardines by removing skin; put a tablespoonful oil in chafing dish; juice of $\frac{1}{2}$ a lemon; teaspoonful sauce piquante; heat the fish in this 3 minutes; serve on salted wafers.

CREAMED SHRIMP.

One cupful of shrimp; 1 cupful of milk; 2 tablespoonfuls butter; 1 tablespoonful flour; salt and paprika. Melt butter in chafing dish; add flour; then add milk. When cooked to a cream add the shrimp. Salt and paprika to taste. Serve with salted wafers.

WALNUT SANDWICHES.

Chop 1 cup of English walnut meats fine, mix with enough cream cheese to make a paste, add a little salt and spread on thin slices of bread.

ONION SANDWICH.

Spread thin slices of bread, with salad dressing; place between slices thin layers of Bermuda onions, previously soaked in cold water.

CLUB SANDWICHES.

Cut bread for sandwiches, toast one side and butter the other, lay on buttered side a crisp lettuce leaf and brushed with mayonnaise, and then a slice of bacon and game. Serve immediately.

OYSTER SANDWICHES.

One pint oysters (makes 18), chop fine, drain thoroughly, season with salt and pepper; also nutmeg if desired; 1 tablespoon melted butter, creamed with $\frac{1}{2}$ tablespoon flour, $\frac{1}{4}$

cup of cream; cook in double boiler; add whites 2 eggs beaten well. Let cool, and spread between thin layers of bread and butter. Very delicate.

HAM SANDWICHES.

Cut the bread very thin, butter it lightly, put on it a good layer of finely chopped cold boiled ham, lay another piece of buttered bread on top and press together gently, trim the crust off after putting in the ham.

LETTUCE SANDWICHES.

Place between thin slices of bread, buttered, a crisp lettuce leaf brushed with the mayonnaise.

SALMON SANDWICHES.

Salmon minced fine and mixed with mayonnaise and spread between thin slices of bread, buttered. Makes a delicious sandwich for picnics.

FILLING FOR SANDWICHES.

Two-thirds minced chicken, one-third ham and tongue chopped fine, mixed with mayonnaise; spread on lettuce leaf between thin slices of bread.

MADE MUSTARD FOR SANDWICHES.

One tablespoon mustard, 1 tablespoon sugar, 1 teaspoon of salt, $\frac{1}{2}$ wine glass of vinegar and 1 egg. Let come to boil and thin with boiling water.

OLIVE AND TONGUE SANDWICHES.

Take 1 cup minced olives, 1 cup cold boiled tongue, a teaspoonful of lemon juice, a dash of cayenne pepper, a tablespoonful of mayonnaise dressing, mix well and spread between slices of buttered bread.

EGG AND CHEESE SANDWICHES.

The yolks of 4 hard-boiled eggs, $\frac{1}{2}$ pound of cheese, made into paste, add a little salt and cayenne pepper, $\frac{1}{2}$ cup of sweet cream, mix well and spread.

ANCHOVY SANDWICHES.

Pound to a paste 6 anchovies and the yolks of 2 hard-boiled eggs, add 2 tablespoonfuls of melted butter, a little

cayenne, spread on a lettuce leaf, place between thin slices of buttered bread and serve.

CHICAGO SANDWICHES.

Four tablespoonfuls of butter, 1 tablespoonful of mushroom ketchup, the juice of half a lemon, a little cayenne pepper, 1 cup cold minced turkey, mix well, spread on thin slices of buttered bread cut in fancy shapes, serve garnished with parsley.

SARDINE SANDWICHES.

One cup of sardines, boned and minced fine, 1 tablespoonful of oil, 1 tablespoonful of lemon juice, 2 tablespoonfuls of mayonnaise dressing, mix well and spread between slices of buttered bread, or serve spread on saltine crackers, or thin slices of brown bread.

ROLLED SANDWICHES.

Fresh bread is a necessity for rolled sandwiches. Cut it lengthwise from the loaf in thin slices, so thin that it is necessary to butter the loaf evenly and thinly before cutting. Trim off the crust and cover the slice with a thin layer of chopped ham. Chicken can be used, if seasoned slightly, a little ham minced with it is an improvement. These sandwiches should be small. After the grated meat is spread on, roll up like a roll jelly cake, and one after the other wrap tightly in a long, narrow cloth to keep in shape. Before serving tie each one with a narrow ribbon.

PIES AND PUDDINGS.

"No soil upon earth is so dear to our eyes
As the soil we first stirred in terrestrial pies."

PLAIN PIE-CRUST.

Two and one-half cupfuls sifted flour, 1 cupful shortening, half butter and half lard, cold, a pinch of salt, a heaping teaspoonful of baking powder, sifted in flour. Rub thoroughly together. Mix together with a half a teacupful of cold water or enough to form rather a stiff dough, mix as little as possible, handle very lightly. This rule is for two pies.

ANOTHER PIE-CRUST.

One-half cup lard, 1 cup flour; mix together, pinch of salt and water to moisten. This is enough crust for one pie.

PIE-CRUST.

One cup flour, $\frac{1}{2}$ cup lard, $\frac{1}{2}$ teaspoon salt, rubbed together, then water enough to stick it together; roll out.

MINCE MEAT.

One quart of chopped meat, 2 quarts of chopped apples, 1 pint of sugar, 2 cups of molasses, 1 quart of boiled cider, 1 glass of jelly, $\frac{1}{2}$ cup of butter, 1 tablespoon each cinnamon, cloves, allspice, 1 teaspoon of black pepper, 2 pounds of raisins, 1 pound currants, small piece of citron, and cook thoroughly done.

MINCE MEAT.

Two pounds of sugar, 2 pounds of raisins, 2 pounds of currants, $1\frac{1}{2}$ pounds of beef, 6 quarts of apples, 4 ounces of candied lemon peel and citron peel, 1 nutmeg and

the juice and rind of 2 large lemons, $\frac{1}{2}$ pint of brandy. Chop all fine but raisins and currants. Mix well, pack in stone jar and cover. In one week will be ready for use.

CRANBERRY PIE.

One cup of cranberries chopped fine, 1 cup of raisins also chopped, 1 scant cup of sugar, 1 tablespoon of corn starch, mixed with sugar; put all together with $\frac{1}{2}$ cup of hot water, bake with two crusts.

ONE CRUST PIE-PLANT PIE.

One cup stewed pie-plant, 1 cup sugar, 1 tablespoon flour, 1 teaspoon lemon extract, yolk of 1 egg, white of 1 egg beaten and put on top.

TOMATO PIE.

To 1 pint stewed tomatoes add 1 scant cup sugar, 1 even teaspoon cornstarch, mix in water, the juice and grated rind of one small lemon, a pinch of salt, bake with 1 crust; make a meringue with the beaten white of 2 eggs and 2 tablespoons of sugar spread over top and return to the oven to brown slightly.

SOUR CREAM PIE.

One egg, 1 cup sugar, 1 teaspoon flour, 1 cup sour cream, a little nutmeg and cinnamon and salt, $\frac{1}{2}$ cup raisins. Mix flour with sugar. Bake with two crusts slowly.

LEMON PIE.

One lemon, 4 eggs, 2 tablespoonfuls melted butter, 1 tablespoon flour, 1 cup water, 1 cup sugar, grate the rind, add the juice and bake. Beat the whites and put on top, then set in the oven two or three minutes.

MOCK MINCE PIE.

One and one-half cups rolled cracker, 1 cup chopped raisins, 1 $\frac{1}{2}$ cups molasses, 1 $\frac{1}{2}$ cups sugar, 2 cups hot water, 1 cup vinegar, 1 teaspoon of cloves, cinnamon, and allspice, little butter and nutmeg; makes 4 pies.

LEMON PIE.

Two cups of water, yolks of 2 eggs, 2 tablespoonfuls of flour, 1 cup of sugar. The grated rind and juice of 1 lemon, the whites of 2 eggs for frosting, for one pie, cook on the stove, then frost.

DATE PIE.

Two cups milk, 2 eggs, $\frac{1}{2}$ pound sugar dates, $\frac{1}{4}$ teaspoonful of salt. Cook dates with milk in double boiler 20 minutes. Strain and rub through a sieve, then add eggs and salt. Bake as custard pie.

COCOANUT PIE.

One cup of sugar, 1 $\frac{1}{2}$ sweet milk, $\frac{1}{2}$ cup of cream or 1 tablespoon melted butter, 1 egg, 1 cup of cocoanut.

ECONOMICAL PLUM PUDDING.

One-half package "None Such" mince meat, 2 eggs, 1 cup bread crumbs, $\frac{1}{2}$ cup of sugar. Beat eggs very light, and let mince meat soak in them, while you grate a cupful of bread crumbs; add the sugar and stir all together, beat very hard. Steam for one hour. Use any good sauce. Add a small $\frac{1}{2}$ teaspoon of baking powder.

ELEGANT PUDDING SAUCE.

Four tablespoons of fine sugar, 2 tablespoons of butter, 1 tablespoon of flour; stir together to a cream; beat the white of an egg to a stiff froth, add it, pour in boiling water until thick enough. Flavor.

RICE PUDDING.

Three pints of milk, 1 small cup of rice, 1 small cup of sugar, piece of butter size of walnut, pinch of salt; cook slowly till rice is thoroughly cooked. Little nutmeg.

HUCKLEBERRY PUDDING.

One pint flour, 1 teaspoon cream tartar, $\frac{1}{2}$ teaspoon soda, good tablespoon melted butter. Stir pretty stiff with cold water. Flour, pint of huckleberries, and add last thing. Steam 1 hour.

BLACK PUDDING.

One egg, two-thirds cup molasses, 1 cup lukewarm water, 1 teaspoon soda dissolved in water, $2\frac{1}{2}$ cups sifted flour, 1 cup chopped raisins, 1 teaspoon each cinnamon and cloves, a little salt. Steam 1 hour.

CHOCOLATE PUDDING.

One cup sugar, 1 cup grated bread crumbs, 1 cup grated chocolate, 1 teaspoon baking powder, 4 eggs, used separately. Serve with cream.

CARMEL CUSTARD.

Separate the whites and yolks of 5 eggs, beat the yolks well with one-third cup sugar. To the whites of the eggs add a little salt, and beat to a stiff froth, add this to the beaten yolks and sugar, and mix well with 1 quart milk, flavor to suit taste, and pour into a buttered mould, set this into a pan of hot water in a moderately hot oven and bake $\frac{1}{2}$ hour.

PRUNE PUDDING.

Cover $\frac{1}{2}$ pound of prunes (French preferred) with water and cook until dry. Let them get perfectly cold and chop or cut in small pieces. Mix together 5 eggs (whites beaten very stiffly) $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ teaspoon cream of tartar, and a small pinch of salt. Add the prunes. Put in a buttered bake dish and bake 20 minutes. Serve with whipped cream.

ORANGE PUDDING.

Peel and slice 4 oranges, add 1 cup sugar. Then make custard of 1 pint of sweet milk, let milk get quite hot (not boiling); add $\frac{1}{2}$ cup sugar, 3 eggs well-beaten together, 1 tablespoon of cornstarch, cook a few minutes until it thickens, then add tablespoon of butter, stir well. Pour all over the prepared orange, beat whites of 2 eggs, add sugar spread on top, and brown in oven.

INDIAN PUDDING.

Two quarts of milk, put 1 quart in kettle, when hot put in small cup of corn meal and let cook until smooth. When cooked add a large cup of suet chopped fine, $2\frac{1}{2}$ cups seeded

raisins, 2 cups sugar, 1 $\frac{1}{2}$ cups molasses, remainder of the milk, 3 eggs well-beaten, 1 teaspoon ground cloves, 3 teaspoons ground cinnamon, and salt to taste. Fill two baking dishes, cover the top with rolled crackers and bits of butter. Let bake slowly 3 hours. Serve hot with brandy sauce. Will keep some time in winter and can be steamed to warm.

CREAM FRITTERS FOR SIX.

One pint milk, $\frac{1}{2}$ cup sugar, 4 tablespoons cornstarch; place in double boiler and cook 15 minutes. Add beaten whites of 2 eggs and stir in for 5 minutes. Vanilla. When stiff pour in greased shallow tin to harden. Cut in strips, crumb with crackers and dip in eggs and fry on griddle with butter and little lard. Serve with lemon sauce.

LEMON SAUCE.

One cup boiling water, $\frac{1}{2}$ cup sugar, juice of half a lemon, thicken with teaspoon cornstarch. Boil 3 minutes.

ORANGE PUDDING.

Soak a quarter of a pound of macaroons in 1 pint of milk, 1 large cooking spoon of sifted cracker crumbs, 4 well-beaten eggs, $\frac{1}{2}$ cup of sugar; mix all together, beat until very smooth, then add the juice of 2 oranges, the grated rind of 1. Steam in buttered mould 1 hour, no longer. Serve with hard sauce.

BAKED PEACH CUSTARD.

One quart of milk, when boiling add 2 tablespoons of cornstarch, wet in milk, boil until thickened, remove from the stove and add 1 tablespoon of butter. When cool add the beaten yolks of 3 eggs and $\frac{1}{2}$ cup of fine sugar. Cover the bottom of a well-buttered baking dish with ripe peaches that have been pared and halved, $\frac{1}{2}$ cup of sugar over fruit, then custard, and bake 20 minutes. Take from the oven and cover with the beaten whites of 3 eggs and cup of sugar $\frac{1}{2}$ lightly browned in the oven. Serve warm with sauce, or cold with cream.

TAPIOCA PUDDING.

Soak 3 tablespoons of tapioca in warm water 2 hours, and then stir into 1 quart of boiling milk, let boil 15 minutes. Beat yolks of 4 eggs and 1 cup of sugar, stir into pudding and flavor, put into dish, and put the beaten whites on top, and brown in oven.

BAKED APPLE DUMPLINGS.

Peel and core 6 apples to 1 pint flour, add 2 teaspoons baking powder, $\frac{1}{4}$ cup butter, rub thoroughly together, using milk enough to make a soft dough, roll thin and cut into five 4 inch squares, fill with apples, butter a deep tin, put dumplings in, add 1 cup sugar and sprinkle with cinnamon and small pieces of butter, cover with boiling water, which makes the dressing.

CHERRY PUDDING.

One pint flour, 1 pint sweet milk, 1 quart of cherries, 4 eggs, a small piece of butter, $\frac{1}{2}$ teaspoon of salt, 1 teaspoon baking powder, steam $\frac{1}{2}$ hour. Serve with butter and sugar creamed.

FRUIT SYRUP SAUCE.

One cup canned fruit, cherries or strawberries, $\frac{1}{2}$ cup of sugar, 1 teaspoon cornstarch or flour, 1 tablespoon butter. Mix the cornstarch and sugar and stir into the boiling fruit syrup; let boil 5 minutes and just before serving stir in the butter.

YULETIDE PUDDING.

Stir 1 cup of vitos into 2 cups scalded milk. As soon as the mixture thickens remove from the stove, add $\frac{1}{2}$ cup molasses, 2 well-beaten eggs, 2 tablespoons of melted butter, 1 teaspoon of soda, $\frac{1}{2}$ teaspoon of salt, and 1 cup of dates stoned and cut in pieces; turn in a buttered mould holding 3 pints, steam 3 hours. Serve hot.

SAUCE.

Stir $\frac{1}{4}$ of a cup of butter, 1 cup sugar, the yolks of 2 eggs and the grated rind of 1 lemon and juice of 2 over hot water until the mixture thickens.

FIG PUDDING.

One loaf of bread soaked in cold water, 1 pound figs chopped fine, $\frac{1}{2}$ pound suet, 3 eggs, 1 cup sugar, 1 teaspoon of each of the spices, 1 teaspoon soda. Put soda in little cold water before adding. Steam 2 hours, take pulverized sugar, add butter size of 1 egg, pour boiling water over same, "beat with spoon," add very little water as you think it needs it. I prefer cooking figs.

SUET PUDDING.

One cup molasses, 1 cup sweet milk, 1 cup suet chopped fine, 1 cup raisins, $\frac{1}{2}$ cup currants, 3 cups flour, $\frac{1}{2}$ teaspoon soda. Mix well. Salt and spice to taste; steam 2 hours.

APPLE TAPIOCA PUDDING.

To $\frac{1}{2}$ cup of tapioca add $1\frac{1}{2}$ cups cold water. Let it stand on a slow fire till cooked. Keep stirring to prevent burning. Sweeten and flavor. Pour the tapioca into a dish in which have been placed 6 apples sliced thin. Bake until apples are done. Serve cold with cream.

BOILED BREAD PUDDING.

One pint bread broken into small pieces, 1 cup of sweet milk, $\frac{1}{2}$ cup of molasses, 1 egg well beaten, 1 cup of raisins stoned and cut in halves, a small piece of butter, $\frac{1}{2}$ teaspoon each of cinnamon, nutmeg, and salt, and 1 pinch of soda; butter the dish and boil 2 hours.

SAUCE.

Boil 1 cup of milk, thicken with 1 tablespoon of flour worked smooth in a little cold water, cook five minutes, set it off to cool, then cream; 1 teaspoon of butter with powdered sugar, 1 teaspoon vanilla, and then beat in the cooked milk, beat 1 egg stiff and stir in the sauce last.

PLAIN STEAM PUDDING.

One cup of molasses, 1 cup of warm water, 1 cup of chopped raisins, $2\frac{1}{2}$ cups of flour, 1 egg, 1 teaspoonful of soda. Steam 2 hours.

SAUCE FOR PUDDING.

One cup of sugar, $\frac{1}{2}$ cup of butter beaten to a cream, add 1 beaten egg, 1 teaspoonful of flour, $\frac{3}{4}$ of a cup of boiling water. Let boil half a minute and serve.

FRUIT PUFF PUDDING.

Mix well 1 pint of flour, $1\frac{1}{2}$ teaspoons baking-powder and a little salt. Make into a soft batter with milk. Put into well-greased cups a spoonful of batter, then strawberries or any prepared fruit. Cover with another spoonful of batter. Steam 20 minutes. Serve with liquid sauce.

CHOCOLATE PUDDING.

One pint milk, 1 pint grated bread-crumbs, 5 tablespoons of chocolate or 3 small tablespoons cocoa, 1 cup sugar, butter size of a walnut, yolk of 2 eggs, 1 teaspoon vanilla. Bring milk to boiling point, remove immediately and stir in bread-crumbs, beaten yolks and rest of ingredients, and bake 15 minutes. Take out and cool and frost with whites of eggs and 2 tablespoons of sugar. Serve without dressing.

MOONSHINE (DESSERT).

Whip 1 pint of cream until stiff, add $\frac{1}{2}$ cup pulverized sugar; put fruit, either canned or fresh, in bottom of sherbet cup. If fruit is large, cut in small pieces; cover with whipped cream, add alternately fruit and cream until cup is full. Set in cold place and serve with sauce.

MALT-TOO PUDDING.

One pint sweet milk, yolks of 2 eggs beaten with 1 cup sugar, 3 heaping tablespoons white flour in a little milk, stir in milk, cook in double cooker until it thickens; add pinch of salt, flavoring, beat whites of eggs, put over top; brown in hot oven; before serving place large tablespoon Malt-Too flakes in each dish; cover with custard. This is enough for six.

SPANISH CREAM.

One pint milk, $\frac{3}{4}$ cup gelatine dissolved in a little water, 1 small cup sugar, yolks of 3 eggs with half of the sugar whipped to a cream, boil 3 minutes, then add the whites of eggs well beaten with remaining half cup sugar; add 1 teaspoon vanilla, remove from fire, set on ice to cool. Serve with whipped cream.

RAISIN PIE.

One-half package raisins, $\frac{1}{2}$ cup sugar, 1 egg, small piece of butter, 2 tablespoons cornstarch. Cook the raisins for $\frac{3}{4}$ of an hour or until soft. When done, have covered with water. Then add the sugar, egg, butter, and cornstarch to thicken. Bake with upper and lower crust.

IN DESSERTS.

MANNA FORTE.

Beat yolks of 3 eggs with 1 cup of sugar, 10 minutes, add $\frac{1}{2}$ cup of chopped walnuts, two-thirds cup of Golden Manna, 1 teaspoon of baking-powder, and the beaten whites of the eggs; stir mixture one way 5 minutes. Bake in slow oven from one-half to three-fourths of an hour. Beat into small pieces and serve with whipped cream.

PER-FO LEMON PIE.

Two eggs, well beaten, reserving the white of one for frosting. Add the juice of one lemon and enough water to make 1 $\frac{1}{2}$ cups wetting. Stir in this mixture $\frac{1}{2}$ cup sifted Per-fo, and $\frac{3}{4}$ cup sugar, a small piece of butter, and a pinch of salt. Put on the stove, and when it has boiled, place in a baked pie-crust, cover with frosting, and brown in the oven.

PER-FO PUDDING.

Stir $\frac{1}{2}$ cup of Per-Fo into 1 pint of sweet milk, add $\frac{1}{4}$ cup of sugar, 1 egg well beaten, a pinch of salt, and a little nutmeg or cinnamon. Scatter $\frac{1}{4}$ cup of raisins over the top. Bake 20 minutes, stirring occasionally, and serve hot. Use with or without sauce. A delicious dessert.

KORN-KRISP PUDDING.

Two cups Korn-Krisp, 2 cups milk (sweet), 2 eggs, $\frac{1}{2}$ cup of sugar. Season to taste with vanilla or other flavoring, and add raisins or currants if desired. Bake in a moderate oven 25 minutes.

ORANGE PIE.

Beat together the yolks of four eggs and eight tablespoonfuls of sugar; grate the skin of two oranges and with the juice and two-thirds of a tumbler of milk, add to the eggs and sugar. Bake for half an hour in an undercrust. For the frosting beat the whites of four eggs to a firm paste with four tablespoonfuls of powdered sugar, and as soon as the pie is done, take from the oven and pour the frosting over the top, returning it again to the oven to be baked to a delicate brown.

COCOANUT PIE.

To a pint of scalded milk add half a teacupful of sugar, the yolks of two eggs and a dessertspoonful of cornstarch dissolved in milk; beat altogether; cook in the boiling milk, and add a teacupful of grated cocoanut which has been soaked in milk over night; bake with the lower crust only. Beat the whites of the eggs to a froth, mix with two teaspoonfuls of sugar and spread over the pie when baked, returning it to the oven until the surface is browned.

NEW ENGLAND PUMPKIN PIE.

Stew the pumpkin until soft and then press through a sieve. To a quart of pumpkin allow two quarts of milk and six eggs. Beat the eggs well and stir into the milk, adding the sifted pumpkin gradually. Add a little melted butter, sweetening to taste, a pinch of salt, a very little cinnamon and a generous flavoring of ginger. Pour into shells of pie-paste and bake in a quick oven.

APPLE PIE.

To make a perfect apple pie a fine flavored, tart apple is needed; ripe, but not too soft. Pare, quarter and cut in thin slices. Line the pie-plate with a fine puff paste neatly

trimmed around the edges. On this heap the apple, allowing an abundant filling, put on the top crust, moistening the edges before pressing the upper and lower crusts together. Bake in a brisk oven about half an hour. Take from the oven and quickly loosen the upper from the lower crust around the edges and lay the upper crust on another plate, scatter into the pie two or three tablespoonfuls of sugar, a lump of butter and a little grated nutmeg. Replace the upper crust quickly and put the pie in the oven again for five minutes.

APPLE CUSTARD PIE.

Make a very smooth apple sauce; to each cupful add two eggs beaten light, and half a cup of fresh milk. Have shells of paste ready and fill with the custard. Bake without upper crust.

APPLE MERINGUE PIE.

Fill a lower crust with fine apple sauce and cover with a meringue made of the white of an egg beaten stiff, with sugar. Brown lightly after putting on the meringue.

APPLE SLUMP.

Cut apples as for pies and fill a rich undercrust of a good thickness, cover with a thick top crust and bake in a slow oven for about an hour; when baked remove the top crust, add sweetening, seasoning, and butter half the size of an egg; then remove part of the apple. Place the top crust in an inverted position upon what remains, and the apple that has been taken out on top of that. Should be eaten hot.

CHERRY, BLACKBERRY, AND PEACH PIES.

Make both upper and lower crust, and fill with the fruit well sweetened.

CUSTARD PIE.

Make a custard of the yolks of three eggs with milk, and seasoned to taste, bake it in an ordinary crust, and in an oven but moderately heated, so that the custard may not curdle; when done, beat the whites of the eggs to a froth, add sugar and spread over the top, return it to the oven to brown slightly. A small pinch of salt will improve the custard.

CREAM PIE.

Beat together one tablespoonful of flour, the white of an egg and half a teacupful of sugar; add a teacupful of milk; sprinkle grated nutmeg over all. No top crust.

POTATO PIE.

Boil and mash fine four potatoes, to which add three eggs entire, and the yolks of three others, with one teacupful of butter; flavoring and sweetening to taste. Beat with sugar the whites of the eggs left out, and spread over the pie, returning it to the oven until browned.

TRANSPARENT PIE.

The yolks of two eggs with a third of a teacupful of butter and double the quantity of sugar, one tablespoonful of flour with flavoring of brandy and nutmeg or cinnamon. No upper crust.

APPLE DUMPLINGS.

For boiled dumplings the shortening should be suet powdered and rubbed thoroughly with the flour and a little salt. Wet with milk to the proper consistency and roll out the dough to quarter-inch thickness; cut into squares; put the apple, pared and cored, in the center and cover with the paste. Place each dumpling in a small square cloth dipped in hot water and floured on the inside. Tie up loosely and boil one hour. Apple dumplings for baking should be made with a pie paste by sifting the flour with baking powder, in the proportion of one teaspoonful of powder to one teacupful of flour, and adding a little salt; afterwards working the butter or lard into the flour, adding milk necessary to make a smooth paste and rolling out quickly. Put the apple in the paste and bake in a hot oven to a nice brown. Glaze with butter when done and serve hot with cream or sweet sauce.

BACHELOR'S PUDDING.

Pare, core and slice apples sufficient to weigh a quarter of a pound; add a quarter of a pound each of currants and grated bread; two ounces of sugar; beat three eggs and add

with lemon to flavor and a little nutmeg. When all are thoroughly mixed, put into a buttered basin; tie down with a cloth and boil for three hours.

GOOSEBERRY PUDDING.

One quart of scalded gooseberries rubbed smooth when cold with the back of a spoon. Take of the pulp six tablespoonfuls, half a pound of sugar, quarter of a pound of melted butter, six eggs, the grated rind of two lemons and a handful of grated bread. Bake thirty minutes.

FAVORITE PUDDING.

Stew prunes or any small fruit, sweeten to taste, and while boiling hot put in a few thin slices of good bread; when the bread has become fully saturated with the boiling juice, put the bread and fruit in alternate layers in a deep dish, leaving a thick layer of fruit for the top. Place a plate over it and when cool set on ice. With whipped cream it will be found most delicious.

CHRISTMAS PUDDING.

Sift and mix with one and a half pounds of flour, three teaspoonfuls of baking powder; chop fine one pound of suet and mix with it ten well-beaten eggs, one teacupful of milk, a quarter of a pound of sugar, one pound of raisins seeded and chopped, and the same quantity of clean currants, one teaspoonful each of cinnamon, allspice, and ground cloves, the grated rind and juice of a lemon and two ounces of citron. Mix thoroughly, rinse the pudding cloth in hot water and sprinkle it with flour; tie up the ends and boil for five hours. Sauce to liking.

FLORENTINE PUDDING.

Put a quart of milk into a pan and let it come to a boil; mix smoothly three tablespoonfuls of cornstarch and a little cold milk; add the yolks of three beaten eggs, half a teacupful of sugar and flavoring to taste; stir into the boiling milk, and stir until of the consistency of starch ready to use, then put into the dish in which it is to be served. Beat the whites of the eggs with a teacupful of pulverized sugar, spread over the top and place in the oven to brown.

SNOW PUDDING.

In half a teacupful of cold water put half a package of gelatine and let it stand for an hour ; pour over it a pint of boiling water, adding two teacupfuls of sugar and the juice of a large lemon. Set aside again, and when cool, but not cold, mix in the whites of five eggs and beat the whole to a stiff froth. For a custard to be served separately and poured over the pudding take one egg entire and the yolks of three others with one pint of milk and a teacupful of sugar.

PEACH COTTAGE PUDDING.

Stir sliced peaches into a batter made of one-half cup sugar, three tablespoonfuls melted butter, one beaten egg, one cup milk, one pint flour, and one and one-half teaspoonfuls baking powder. Bake in a loaf, and serve with hard sauce. It is nice made with berries, also without fruit.

PEACH COBBLER.

Fill a shallow pudding dish or deep earthen pie plate with ripe, peeled peaches, leaving in the pits to increase the flavor of the fruit. Add cold water enough to half fill the dish and cover the whole with a light paste rolled to twice the thickness used for pies. Cut slits across the middle, prick with a fork and bake in a slow oven about three-fourths of an hour. The peaches should be sugared according to the taste before putting on the crust. Serve either warm or cold; the crust should be inverted after being cut into sections, and the peaches piled upon it. Eat with sweet cream.

DESSERTS, CREAMS, and ICES.

"An't please, your Honor," quoth the peasant,
"This same dessert is very pleasant."

— POPE.

CHARLOTTE RUSSE.

One pint of milk, 1 pint of thick cream, 9 ounces of sugar, 1 $\frac{1}{2}$ ounces of gelatine (full weight), $\frac{1}{2}$ cup of Maraschino wine. Set the milk over the fire with the sugar and gelatine in it and stir till the gelatine is all dissolved nearly at boiling point, then strain into a pan or basin and set on ice and let it get nearly cold. Whip cream to stiff froth and beat the milk in the pan same as the cream, and add the two together, and keep beating till it is a delicate white sponge, and mix in the Maraschino wine; then spread over a pan lined with lady-fingers and set where it will keep until ready to serve; then cut in squares.

PRUNE SOUFFLE.

Soak $\frac{1}{2}$ pint prunes and stew until soft, sweeten and put through sieve, beat whites of 6 eggs stiff and beat prunes thoroughly into half the eggs, beat other half in lightly, bake 10 minutes. Serve with whipped cream or custard.

TAPIOCA CREAM.

Soak 3 tablespoons tapioca over-night and boil in 1 quart of milk 10 minutes. Beat the yolks of 4 eggs with 1 cup of sugar and flavor to taste. Beat whites and sweeten, pour over pudding, put in oven to brown.

GRAPE-NUTS CREAM FRITTERS.

One quart of milk, 6 ounces of sugar, 1 cup of Grape-Nuts, 1 tablespoonful of butter, 1 pinch of salt, yolks of 6 eggs, 6 ounces of flour and cornstarch mixed. Boil milk with butter and salt in it, mix the sugar with the starch and flour, beat into the boiling milk, add the Grape-Nuts that have been slightly moistened. Let boil slowly about 10 minutes, stir in the yolks and take off the fire. Flavor with lemon or vanilla. Put into buttered pan and let get cold, cut in slices, roll in eggs, then in cracker-meal, fry in smoking hot lard. Serve with syrup.

FRIED GRAPE-NUTS AND BANANAS.

Six bananas, 2 eggs, $\frac{1}{2}$ cup milk, 1 tablespoonful of sugar, 1 $\frac{1}{2}$ cups of Grape-Nuts. Peel bananas, beat eggs well, and add milk and sugar, roll bananas in flour, then in the eggs, then in Grape-Nuts. Fry in hot lard till light brown. Serve with sugar, syrup, or sprinkle with powdered sugar.

CHOCOLATE CREAM.

Three pints of double cream whipped stiff, 1 ounce of gelatine, sugar to taste, juice of 1 lemon, $\frac{1}{2}$ pound of milled chocolate, pour in molds, set in ice.

APPLES, EN CROUSTADE, SAM WARD.

Six nice, sound apples, 1 cup sugar, $\frac{1}{2}$ lemon, 4 cloves, $\frac{1}{2}$ pint water, 1 cup whipped cream, sweetened, 2 spoonfuls jam, six slices of trimmed toast. Peel and core apples, put on to boil the water, sugar, lemon and cloves, for 15 minutes, thicken with a little cornstarch, strain over the apples into a bright sauce pan, cover and cook until barely done. Stuff the apples with the jam, serve on the toast, put the whipped cream over the apples and serve the sauce around.

Note.—Tart apples are the best to use for this.

MOCHA TART.

To the beaten whites of 5 eggs add 1 cup sugar, 1 $\frac{1}{2}$ tablespoons Mocha essence (Crosse & Blackwell), 5 yolks of eggs, $\frac{3}{4}$ cup flour sifted 7 times with 1 teaspoon of baking

powder. Bake in 2 layers, and into the whipped cream between the layers put 1 tablespoon Mocha and sugar to taste.

MAPLE PARFAIT.

Beat the yolks of 6 eggs until light and add 2 cups maple syrup. Place the mixture on the stove and stir constantly until the eggs have thickened enough to make a thick coating on the spoon. Turn into a bowl and beat until cold. Whip 1 pint of cream to a stiff froth and mix lightly with the egg mixture. Turn into a mold and pack in salt and ice for 3 hours. In warm weather add 1 rounding teaspoon of gelatine dissolved in a little warm water.

FOR DESSERT.

Bake an angel food in layers. Make a boiled icing, color with violet, add candied violets and put between layers. Ice all over and sprinkle the violets over it. Makes a very dainty dessert to serve with whipped cream.

PRUNE WHIP.

One pound prunes, whites of 4 eggs, powdered sugar, stew the prunes with sugar and a little water until perfectly soft, remove stones and cool, beat whites of eggs stiff, add sugar until like icing, whip with the prunes and bake 20 minutes. Serve cold with cream.

A DAINTY DESSERT.

Take macaroons, put on a plate in the shape of a pyramid, pour over white wine, beat whites of 6 eggs stiff, add sugar and small cup of blanched almonds, cover over macaroons, brown lightly in oven and when cold add small pieces of red jelly.

LEMON ICE WITH MILK.

One quart of milk, scalded and cold, 1 pint of sugar, 4 eggs well beaten, juice of 4 lemons. Freeze.

ICE CREAM.

One pint milk, 1 pint cream, 4 eggs, coffee cup of sugar, 1 tablespoon of cornstarch. Boil milk, sugar and corn-

starch 10 minutes. Add eggs well beaten after taking from the stove. When thoroughly cold, add cream and flavoring. Freeze.

CHOCOLATE ICE CREAM.

One pint sweet cream, 2 quarts new milk, 2 cups sugar, 2 eggs beaten very light and 5 tablespoons of chocolate rubbed smooth in a little milk. Heat the milk almost to boiling and pour by degrees into the beaten egg and sugar. Stir in chocolate and beat 3 minutes, return to inner kettle and beat until it thickens, stirring constantly. When cold stir the cream into the custard and freeze.

LEMON ICE.

Two tablespoons of gelatine, 1 pint of sugar, 4 lemons, 1 orange and 3 pints of water. Freeze.

RASPBERRY ICE.

One-half pint raspberry jam, pour over it $\frac{1}{2}$ pint of hot water. Let it simmer over the fire a few minutes, strain through a sieve, add $\frac{1}{2}$ pint cold water and freeze solid. Serve with whipped cream. Enough to serve 6 people.

CHOCOLATE CREAM.

Three ounces of chocolate, $\frac{1}{4}$ pound of sugar, $1\frac{1}{2}$ pints of cream, $1\frac{1}{2}$ ounces gelatine, yolks of 6 eggs. Beat yolks and add to them chocolate, sugar, and 1 pint cream. Stir well, cook in double boiler, stirring all the time until it thickens. Strain the cream and add the gelatine and the remaining $\frac{1}{2}$ pint of cream, whipped. Pour into mold, and serve with whipped cream.

MILK ICE.

Two quarts milk, 6 lemons, juice, 2 cups sugar. Put milk and sugar in and half freeze, then stir in the juice of lemons and finish freezing. So little work and inexpensive.

TAPIOCA CREAM.

Soak 1 teacup of tapioca over night in enough water to cover it; in the morning boil 2 quarts of milk with the soaked

tapioca by placing it in a tin can or pail set in water to boil, 1 cup of sugar and a little salt, beat the yolks of 4 eggs thoroughly, add to the cream, stirring for a few moments or until like cream; then turn into a baking dish and flavor to taste. Beat the whites of the eggs to a stiff froth, pour over the top of the cream, sift on a little sugar, and brown a few minutes in oven.

HOW TO WHIP CREAM.

Too rich cream, which will hardly pour, will turn to butter, and should be diluted with milk. Too poor cream will not whip well, either. Have the cream ice cold, and while whipping stand the bowl in a pan of ice-water. Skim off the froth as it rises and continue till all the cream is whipped.

QUINCE SOUFFLE.

Stew the quinces soft, sweeten and pass through a colander. Pour into a glass dish and cover with a custard made of 1 pint of milk, 3 egg-yolks, and half a cup of sugar. Whip whites of eggs light with sugar and heap on top.

ORANGE JELLY.

Mix with the juice of 8 oranges and 4 lemons, 1 pound of white sugar, 1 box of gelatine previously soaked in a pint of cold water; add 1 ½ pints of boiling water, and strain. Put into molds.

WINE OR LEMON JELLY.

Take half a package of gelatine, a gill and a half of cold water; soak for two hours; add one teacupful and a third of sugar and one pint of boiling water; stir all together; add the juice of two lemons or one glassful of wine; strain through a cloth and put in mold.

ICELAND MOSS JELLY.

Into one quart of water put about three-fourths of an ounce of moss and simmer it down to half a pint; add fine sugar and a little lemon-juice. One-fourth of an ounce of

isinglass will improve it. The moss should first be steeped in cold water for an hour or two.

DUTCH FLUMMERY.

Boil gently seven sheets of isinglass in a pint and a half of water for forty-five minutes and strain through a sieve; beat and add the yolks of seven eggs with the grated peel of one lemon and the juice of three in a pint of Madeira wine; sweeten to taste; give it a scald and put into molds.

FLOATING ISLAND.

For one common-sized floating island have a sponge cake that will weigh a pound and a half or two pounds; slice it downward, almost to the bottom, but do not take the slices apart; stand up the cake in the center of a glass bowl or a deep dish; have ready a pint and a half of cream, make it very sweet with sugar, and color it a fine green with a teacupful of the juice of pounded spinach, boiled five minutes by itself, strained and made very sweet. Or for coloring pink, currant jelly or the juice of preserved strawberries may be used. Whip to a stiff froth another pint and a half of sweetened cream, and flavor it with a glass of mixed wine and brandy; pour round the cake in the dish the colored, unfrothed cream, and pile the whipped white cream all over the cake, highest on top.

VANILLA SNOW EGGS.

Beat stiff the whites of six eggs; have ready on the fire a pint of milk sweetened and flavored with vanilla; as soon as it boils drop the beaten egg into it by tablespoonfuls, and as soon as they become set dip them out with a tin; slice and arrange them according to fancy upon a broad dish; allow the milk in the saucepan to cool a little, and then stir in the yolks of the eggs very gradually. When thick, pour around the snowed eggs and serve cold.

SNOW PYRAMIDS.

Beat the whites of half a dozen eggs to a stiff froth; add a teacupful of currant jelly, and whip all together; fill saucers

half full of cream, dropping in the center of each a tablespoonful of the egg and jelly in the shape of a pyramid.

APPLE SNOW.

Take apples of clear, white pulp, pare, core and quarter, put with the necessary quantity of water, over a hot fire, and cook as rapidly as possible. Pass through a sieve and set in the coldest place you can find. While they are cooling, whip the whites of two or three eggs to a stiff froth, and add some powdered sugar. When the apple has become quite cool, whip the egg into it and keep it in a cold place until time for serving. Whipped cream may be served with it if desired.

COFFEE ICE CREAM.

One and one-half pints cream, 12 tablespoonfuls sugar, one-half pint strong coffee. Mix the coffee and the sweetened cream. Freeze. When frozen beat light with a wooden spoon. Part milk can be used instead of all cream.

ALMOND ICE CREAM.

One-half pound of almonds weighed in shell, two ounces of bitter almonds, one and one-half pints milk, three-fourths pound white sugar, four eggs. Blanch almonds and pound with one tablespoonful of rose-water until they are a smooth paste. Add eggs well beaten. Place over the fire and stir constantly until it thickens; do not let it boil. Strain into a freezer. When quite frozen pack into a mold; set in ice until wanted. Turn out upon a glass dish to serve and garnish with fruit preserved in fine syrup.

TUTTI FRUTTI ICE CREAM.

When a plain cream of any kind is partly frozen, fruit of any variety, chopped fine, may be added. Use about the same quantity of fruit as of ice cream. Chopped citron, raisins, figs—any candied fruit may be added. After adding fruit freeze again. Whipped cream served with this is delicious.

FRUIT WATER ICES.

Strawberry, raspberry, currant, pineapple—all kinds of fruit water ices may be made in about the same way—one quart of water to one and one-half pints of the fruit juice, sweeten to taste. Put into a freezer and when partly frozen add the beaten whites of two eggs to each quart of the mixture. This will be found a good general rule for all manner of fruit water ices.

..USE..

SNYDER'S EXTRACTS

..ONLY..

CAKES.

Now the housewife studies the book receipt,
Runs to the oven and tests the heat;
For company's coming and she would make
A delicious, fragrant loaf of cake.

POUND CAKE.

One cup sugar, one cup butter, a pinch of soda, one-half teaspoon of cream tartar, one tablespoonful milk, one and one-half cup of flour, one tablespoonful of lemon.

HICKORY NUT CAKE.

Beat half cup of butter to a cream, add a cup and a half of powdered sugar, beat until light. Measure two-thirds of a cup of water, add teaspoon of baking powder to two cups of flour and sift. Beat the whites of four eggs to a stiff froth, add the water and the flour alternately, beat until smooth, then add half the whites, fold in carefully and add one cup of chopped hickory nut meats, then add the remainder of the whites. Bake in a round, deep cake tin, in a moderate oven, for three-fourths of an hour. Ice with soft icing and decorate with halves of hickory nut meats.

SOLID CHOCOLATE CAKE.

One and one-half cups sugar, one-half cup butter, one-half cup milk, one and three-fourths cups flour, two teaspoons baking powder, three eggs; flavor with vanilla; 10 tablespoons grated chocolate dissolved in two tablespoons milk and three of sugar, added the last thing. A white frosting is used with this cake.

DOUGHNUTS.

One small cup sugar, one-half cup sour milk, one tablespoon melted butter, two eggs, $\frac{1}{2}$ teaspoon of soda; flavor with nutmeg; one teaspoonful lemon extract; $\frac{1}{2}$ teaspoonful of soda. Makes two dozen.

WHITE CAKE.

One cup sugar, one-half cup butter creamed together, one-half cup sweet milk, one and one-half cups flour, gilt edge, one and one-half teaspoons baking powder, one teaspoon vanilla, and lastly the whites of three large or four small eggs beaten to a stiff froth. Bake in two layers or loaf.

DROP CAKES.

Take the yolks of four eggs, add a scant cup sugar, scant one-half cup butter, same of sweet milk, one cup flour, one teaspoon baking powder, and a cup of cocoanut; season with lemon. Makes elegant drop cakes.

CHOCOLATE CAKE.

One-half cup butter, one cup sugar, creamed, one and one-half cup sifted flour, two eggs, one-half cup water, one teaspoon of baking powder, vanilla, some melted chocolate. Bake in two layers, put together with chocolate frosting, put raisins and nuts between the layers on the frosting.

WHITE FRUIT CAKE.

One cup of butter, two cups of sugar, one-half cup of milk, three cups flour, whites of eight eggs, one-half glass of white wine, three teaspoons baking powder, one-fourth pound of citron, cut fine, one-fourth pound blanched almonds, one cup cocoanut flavoring.

ALMOND CAKE.

One-half cup milk, whites three eggs, one and one-half cup flour, three level teaspoons baking powder, almond flavor. For filling, cup milk, yolks three eggs, one tablespoon cornstarch, dissolve in the milk two-thirds cup chopped almonds. Cook until thick and spread between layers. Frost top.

ALMOND CAKES.

Take the whites of six eggs, one pound pulverized sugar, one ounce ground cinnamon, one pound almonds blanched and chopped fine, and the grated rind of one lemon. Mix all together until quite stiff; roll quite thin, using as little flour as possible. Cut in shape of stars and bake in a very slow oven.

TWO EGG CAKE.

One cup of pulverized sugar, scant $\frac{1}{2}$ cup of butter, 2 eggs, $\frac{1}{2}$ cup of sweet milk, $1\frac{1}{2}$ teaspoons of baking powder and a cup and a half of flour; flavor with 1 teaspoon of lemon extract.

WHITE CAKE.

Whites of 2 eggs, $\frac{1}{2}$ cup of butter, $\frac{1}{2}$ cup sweet milk, $1\frac{1}{2}$ cups of flour. Flavor, 2 teaspoonfuls baking powder.

MOLASSES LAYER CAKE.

One-half cup butter, 1 cup sugar, $\frac{3}{4}$ cup sweet milk, $\frac{1}{2}$ cup molasses, 2 eggs, $\frac{1}{2}$ teaspoon soda, 1 cup raisins, 2 cups flour, cinnamon. If used as layer cake add chopped raisins to boiled icing.

SPICE CAKE.

One cup of sugar, 1 egg, scant $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sour milk, 1 teaspoon cloves and cinnamon, $1\frac{1}{2}$ cups of flour, $\frac{1}{2}$ teaspoon soda dissolved in the milk.

BUTTER DROPS.

One cup of sugar, $\frac{1}{2}$ butter, 2 eggs, 2 cups flour, 2 table-spoons sweet milk, large teaspoon baking powder. This will make 16 to 18 drop cookies.

MARBLE LOAF CAKE.

One-half cup butter and lard, 1 cup sugar, 1 scant cup milk, $1\frac{1}{2}$ cups flour, 2 teaspoons baking powder, 3 whites of eggs beaten.

DARK PART.

One-half cup shortening, 1 cup brown sugar, 1 cup cold water, $\frac{1}{2}$ cup molasses, yolks of 3 eggs, 1 large teaspoonful soda, cinnamon and cloves, nutmeg, $1\frac{1}{2}$ cups flour; put in tin afterwards.

CHOCOLATE DRESSING FOR CAKE.

Cook 1 cup granulated sugar in enough water to dissolve without stirring till it hairs well. Test by putting tip of spoon in and thin; do not put the spoon back in dish till you wish to test again. Pour this while hot over the well-beaten yolks of 2 eggs, stirring the mixture rapidly and add while stirring $\frac{1}{4}$ cake Baker's chocolate cut fine. Beat the mixture with Dover egg beater till thick. If too stiff, as it probably will be, add sweet cream slowly and beat in well till the dressing is the right consistency.

BLUEBERRY CAKE.

Four cups flour, 1 cup sugar, 1 cup milk, 3 eggs, $1\frac{1}{2}$ teaspoons cream tartar, 1 of soda, $\frac{1}{2}$ cup melted butter scant. After flour is all in add 1 pint of berries sprinkled with flour.

FRENCH CREAM CAKE.

One cup sugar, 3 eggs well-beaten, 2 tablespoons cold water, $1\frac{1}{2}$ cups flour, 2 level teaspoons baking powder. Bake in two layers, then split, making 4 layers and put the following custard between; 1 cup milk, 1 cup sugar, 1 tablespoon cornstarch, 2 eggs, leaving 1 white for frosting. Flavor with vanilla.

NUT AND RAISIN CAKE.

One cup of sugar, 1 cup of butter, well-creamed, 3 eggs, 1 cup of milk, 3 cups of flour before sifting, 3 teaspoons baking powder sifted with the flour. Flavor with $1\frac{1}{2}$ teaspoons lemon extract. One cup of chopped raisins, 1 cup of chopped English walnuts dredged. Bake in moderate oven. Use boiled icing.

VELVET SPONGE CAKE.

Two cups sugar, 6 eggs, leaving out the whites of 3, 1 cup of boiling hot water, $2\frac{1}{2}$ cups of flour, 1 tablespoon baking powder in the flour; beat the yolks. Add the sugar and beat 15 minutes. Add the 3 beaten whites and the cup of boiling water just before the flour. Flavor with lemon or vanilla.

CHOCOLATE CAKE.

One and one-half cups sugar, $\frac{1}{2}$ cup butter, 3 teaspoons cocoa dissolved in $\frac{1}{2}$ cup boiling water, $\frac{1}{2}$ cup sweet milk, 2 eggs, 2 cups flour, 2 teaspoons baking powder, 1 teaspoon vanilla extract.

FROSTING.

A bowl full of XXXX sugar, 3 teaspoons cocoa and enough boiling water to dissolve, turning in a little at a time.

SOUR CREAM COOKIES.

One and one-half cups sugar, 1 cup butter, 1 cup sour cream, 1 teaspoon of soda. Flour. Mix stiff.

CAMPAIGN CAKE.

One cup sugar, one-third cup butter, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup sour milk, 2 cups flour, 1 teaspoon soda, 1 teaspoon baking powder, 2 tablespoons cold coffee, 2 eggs, 1 square grated chocolate, $\frac{1}{2}$ teaspoon cloves and 1 teaspoon cinnamon. For filling use 1 cup chopped raisins, added to boiled frosting.

CHOCOLATE CAKE.

One cup of sugar, 1 cup of milk, 2 cups of flour, butter size of an egg, 2 heaping teaspoons of baking powder, 2 eggs, save white of 1 to use for frosting, grate $\frac{1}{4}$ cake of chocolate and dissolve. Flavor with vanilla. Bake in two layers and put together with a boiled chocolate frosting.

BLACK CHOCOLATE CAKE.

Two cups brown sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sweet milk, 2 eggs, 2 cups flour, 2 teaspoons baking powder, vanilla. Dissolve 2 squares of chocolate in $\frac{1}{2}$ cup boiling water; let it stand until cold, then stir in before adding milk, flour, and eggs.

SUGAR COOKIES.

Three eggs, $1\frac{1}{2}$ cups sugar, 1 cup butter, 1 teaspoon soda, dissolved in one-third cup cold water, 2 teaspoons lemon. Mix soft.

DELICIOUS WHIPPED CREAM CAKE.

Two cups granulated sugar, $\frac{1}{2}$ cup butter rubbed in sugar, 1 cup milk, 3 even cups flour, whites of 6 eggs, 3 teaspoons of baking powder, makes 3 or 4 layers; put together with whipped cream sweetened, and flavored with vanilla.

WHITE CAKE.

One cup of sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sweet milk, $1\frac{1}{2}$ cups flour, whites of 4 eggs beaten to a stiff froth, $1\frac{1}{2}$ teaspoons baking powder, $\frac{1}{2}$ teaspoon vanilla.

ANGELS' CAKE.

Whites of 8 large eggs, $1\frac{1}{4}$ cups of granulated sugar, 1 cup flour, scant $\frac{1}{2}$ teaspoon cream tartar, a pinch of salt, added to eggs before whipping, $\frac{1}{2}$ teaspoon almond. Sift and measure sugar once; sift flour over and measure, then sift it three times. Whip eggs to a foam, add cream tartar, then whip to a stiff froth until points of egg stand straight on beater when turned over; add sugar and beat in with spoon; then fold the flour carefully in and bake in tin not greased; put in a very moderate oven. Bake 40 minutes.

DEVIL'S CAKE.

One cup sugar sifted, butter size of an egg, yolks of 2 eggs well-beaten, $\frac{3}{4}$ cup milk, $1\frac{1}{2}$ cups flour, 1 cup grated chocolate dissolved by putting in a dish and setting in boiling water; lastly the well-beaten whites of 2 eggs, 2 teaspoons baking powder. Bake in layer or loaf. For icing, 1 cup granulated sugar, $\frac{1}{4}$ cup grated chocolate, 4 tablespoons water; let come to boil until dropping in water will stick to dish, then add yolk of 1 egg beaten with 3 tablespoons sweet cream, stir in and let boil until it will drop from spoon. When cool, ice.

WALNUT CAKE.

Yolks of 10 eggs, well-beaten, $1\frac{1}{2}$ cups granulated sugar, $\frac{1}{2}$ lemon, juice and grated rind beaten well together, 1 teaspoon vanilla, a few drops of almond flavoring, 1 cup grated walnuts, $1\frac{1}{2}$ cups grated lady fingers, 1 teaspoon baking powder. Add last the whites of 10 eggs beaten stiff. Bake in one large loaf.

SOUR CREAM CAKE.

One cup sugar, beat well with 2 eggs, 1 cup of sour cream with a pinch of soda; $1\frac{1}{2}$ cups of flour, 1 teaspoon of baking powder; beat the mixture well; flavor to taste; bake in layer or loaf.

SPONGE CAKE.

Four eggs well-beaten, $1\frac{1}{4}$ cups of sugar, $1\frac{1}{2}$ cups flour, pinch of salt, 1 heaping teaspoon baking powder. Add last 5 tablespoons of boiling water. Bake in quick oven.

BOILED FROSTING.

Three-fourths cup granulated sugar, a little water to moisten and boil until dropping from spoon will hair, beat 1 egg to a stiff froth, add $\frac{1}{4}$ teaspoon cream tartar to egg, then pour sugar on egg and beat until thick. Flavor with a little vanilla and spread.

SPONGE CAKE.

Four eggs well-beaten, little salt, 2 cups sugar, 2 cups flour, 2 teaspoons baking powder, 1 teaspoon lemon and 1 of vanilla, $\frac{3}{4}$ cup of hot water. Bake 40 minutes.

FRUIT CAKE NO. 1.

Twelve eggs, $2\frac{1}{2}$ pounds flour, 1 pound sugar, 1 pound butter, 3 pounds seeded raisins, 2 pounds currants, 1 pound citron, 2 tablespoons ground cinnamon, $\frac{1}{2}$ pound blanched almonds, 1 pound candied cherries, 4 nutmegs, 1 tablespoonful ground cloves, $\frac{1}{2}$ cake Baker's chocolate, 3 tablespoons vanilla, 1 handful common salt, 1 cup molasses, 1 cup sweet milk, 1 teaspoonful cream tartar, 1 teaspoonful soda, 1 gill of brandy.

DEVIL'S FOOD.

One and one-half cups of sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup buttermilk or sour milk, yolks of 3 and white of 1 egg, pinch of salt, $\frac{1}{2}$ cake Baker's chocolate, $\frac{1}{2}$ cup boiling water poured over chocolate, 1 teaspoon of soda, 1 teaspoon of vanilla, $2\frac{1}{2}$ cups of flour.

WHITE CAKE.

One cup sugar, 1 cup butter, 1 cup milk, 3 cups flour, 1 cup cornstarch, whites of 12 eggs, beaten to a froth, 2 teaspoons of cream of tartar in the flour, 1 teaspoon soda in $\frac{1}{2}$ the milk; dissolve the cornstarch in the rest of the milk; add to the sugar and batter well-beaten the milk and soda, flour and whites of eggs.

DEVIL'S FOOD CAKE.

One cup sugar, $\frac{1}{2}$ cup sweet milk, 3 tablespoons butter, 2 egg yolks, 2 scant cups flour, 1 teaspoon soda. Then add 2 squares Baker's chocolate, cut into small pieces, and $\frac{1}{2}$ cup of milk, let come to boiling, then add to first part after cooling a little.

FOR FROSTING.

Whites of 2 eggs, 1 cup and 2 tablespoons sugar, one-third cup boiling water; let boil until waxy, and add beaten whites; stir until cold.

PUFF CAKE.

Two very scant cups sugar, $2\frac{1}{2}$ cups of flour sifted, with 2 heaping teaspoons of baking powder, 1 cup of milk, $\frac{1}{4}$ cup of butter, 3 eggs. Use any flavoring liked. When cold turn bottom side up and dust with powdered sugar. Makes a very large loaf cake or layer cake. Is always good if not put in too hot an oven.

ONE-TWO-THREE-FOUR CAKE.

One cup butter, 2 cups granulated sugar, 3 cups sifted flour, 4 whole eggs, 1 cup sweet milk, 2 teaspoons baking-powder. Lemon to taste. Bake in loaves for $\frac{1}{2}$ an hour. For a loaf hickory nut cake, add cup chopped hickory nuts Delicious either way.

CARAMEL FROSTING.

One and one-half cups light brown sugar, piece of butter size of hickory nut, 6 tablespoons of milk. Boil until it will hair ; cool, and stir until it will spread.

BRITTLE GINGER SNAPS.

One cup sugar, 1 cup molasses, 1 teaspoon ginger, $\frac{1}{2}$ teaspoon salt, 2 teaspoons soda. Boil sugar, molasses, and vinegar together for a few minutes, take from stove and add butter. When melted, mix in flour, into which has been added ginger and salt. Mix hard, roll thin, bake a nice brown. Keep in tin box and will remain brittle.

MOLASSES LAYER CAKE.

One cup of sugar, $\frac{1}{2}$ cup of molasses, $\frac{1}{4}$ cup of butter, $\frac{1}{2}$ cup of buttermilk, 2 cups flour, yolks of 3 eggs, white of 1 egg, 1 teaspoon each soda, cinnamon, and nutmeg, $\frac{1}{2}$ teaspoon cloves and salt. Bake in layers, put together with boiled frosting made of 1 cup of white sugar and the whites of two eggs.

SPONGE CAKE.

Three eggs, 1 cup of sugar, 1 cup of flour, 3 tablespoons of water, 2 teaspoons of baking-powder, a little salt, 1 tablespoon of vanilla or lemon.

MOLASSES COOKIES NO. 2.

One cup of brown sugar, 1 cup of lard, 1 cup of molasses, 2 eggs, 1 tablespoon soda dissolved in $\frac{1}{4}$ cup boiling water, 1 teaspoon cinnamon, 1 teaspoon ginger, a little salt.

PLAIN FRUIT CAKE.

One cup of brown sugar, $\frac{1}{2}$ cup of molasses, 1 cup buttermilk or sour milk, 2 tablespoons of butter, $2\frac{1}{2}$ cups flour, 1 cup raisins chopped, 1 cup English currants, 1 teaspoon cinnamon, cloves, allspice, nutmeg, 1 teaspoon soda. Bake 40 minutes in a slow oven.

PORK CAKE.

One pound pork, chopped fine, 1 pint boiling water, 1 $\frac{1}{2}$ cups brown sugar, 1 $\frac{1}{2}$ cups molasses, 1 pound raisins, 1 pound currants, $\frac{1}{2}$ pound of citron, 1 tablespoonful of soda, 1 teaspoon of cinnamon, 1 teaspoon of cloves, 1 teaspoon of allspice, 2 teaspoons of baking-powder, 8 cups of flour.

FRUIT COOKIES.

Two cups brown sugar, 1 cup butter (large), 2 eggs, 1 teaspoon soda wet with warm water, 1 cup of English walnuts, chopped, $\frac{1}{2}$ pound canned raisins chopped, cinnamon, cloves, and nutmeg, 1 teaspoonful; pinch of salt, 4 cups flour.

SOUR CREAM COOKIES.

One cup sugar, 1 cup sour cream, 1 teaspoon of soda dissolved in a little water. Flavor with nutmeg, a little salt, mix soft.

DEVIL'S FOOD.

One cup brown sugar, 1 cup of Baker's grated chocolate, $\frac{1}{2}$ cup sweet milk. Set in a dish of hot water to melt. Then let cool before putting into the cake. One-half cup butter, 1 cup of brown sugar, the yolks of 3 eggs, $\frac{1}{2}$ cup sweet milk, 1 teaspoon of soda in 2 cups of flour.

FILLING.

Two cups of brown sugar, 1 tablespoon of butter, $\frac{1}{2}$ cup of milk.

TO MAKE LEMON CHEESE CAKES.

To $\frac{1}{4}$ pound butter add 1 pound of loaf sugar, broken in small pieces, 6 eggs, leaving out two whites, the rind of 2 lemons grated and the juice of 3; put them all into a pan, let it simmer over the fire until the sugar is dissolved and it begins to thicken like honey. When cool put jelly in tins, then mixture, and bake in quick oven.

WHITE CAKE.

Two small cups granulated sugar, $\frac{1}{2}$ cup butter, 1 cup milk, 3 cups flour, 2 teaspoons baking-powder, whites of seven eggs.

CHESS CAKES.

Line patty-tins with pastry, mix together 1 cup sugar, $\frac{1}{2}$ cup butter, yolks of 5 eggs, 1 tablespoon flour, flavor with lemon or vanilla, put jelly in tins, then mixtures, and bake in quick oven.

MINNEHAHA CAKE.

One and one-half cups of sugar, $\frac{1}{2}$ cup of milk, small $\frac{1}{2}$ cup sugar, 1 teaspoon baking-powder, 3 eggs, beaten to a cream, 2 heaping cups flour.

FILLING.

One cup sugar boiled in a little water until brittle. Remove from the stove. Stir in quickly the well-beaten whites of 2 eggs. Add cup of chopped nuts or raisins.

LAYER FRUIT CAKE.

One cup brown sugar, $\frac{1}{2}$ cup of molasses, $\frac{1}{4}$ cup butter, $\frac{2}{3}$ cup of sour milk, 2 eggs, 1 teaspoon soda, 1 teaspoon of cinnamon and cloves, $\frac{1}{2}$ teaspoon nutmeg.

FILLING.

One-half cup seeded raisins chopped fine. Put in cooked frosting.

EGGLESS FRUIT CAKE.

One cup of sugar, 1 tablespoon butter, 1 cup sour milk or buttermilk, 2 cups of flour, 1 cup of raisins, 1 teaspoon soda, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon cloves.

HICKORY-NUT CAKE.

One and one-half cup of sugar, $\frac{1}{2}$ cup of butter, 2 cup of flour, $\frac{3}{4}$ cup of milk, 2 teaspoons baking powder, the whites of 4 eggs well beaten. Roll in flour 1 cup of hickory nut meats and add last.

FRUIT COOKIES.

One and one-half cups sugar, 1 cup of butter, 3 eggs, 1 cup of chopped raisins, good $\frac{1}{2}$ teaspoon soda dissolved

BEVERAGES.

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

—POPE.

BOILED COFFEE.

Scald out the coffee-pot and see that it is thoroughly heated, grind the coffee fine, put in 1 tablespoonful for each person, add $\frac{1}{2}$ cup cold water, let it come to a boil, then stir in $\frac{1}{2}$ the white of 1 egg, add hot water to make sufficient to serve number. Let it boil 1 minute, then stand where it will keep hot but not boil, for 10 minutes and serve.

UNFERMENTED WINE.

Weigh the grapes, cook in a porcelain kettle until the pulp separates from the skin. Strain through a thick cloth, add 3 pounds sugar to every ten of grapes, heat to simmering.

PUNCH.

The grand art of making genuine punch consists in the preparation of a rich and delicate sherbet. Procure a punch bowl, first, get a pretty one to please the eye, for you are going to put in it Nature's best lemons, oranges, loaf sugar, fruit juices, and the spirit which is to give it animation. Then you will bedeck it with petals of roses. Make a strong lemonade; rub off the rind of one of the lemons with loaf sugar; incorporate the whole together with a punch ladle. Try its richness of flavor with the palate. Spirit should be added in the proportion of a bottle of best Jamaica rum, to every pint of the best cognac brandy. Serve hot in winter, and iced in summer.

eggs, one teacupful of milk, a little salt, and flavor to taste. Put half of the mixture in two oblong tins and add to the remainder three tablespoonfuls of molasses, one large cup of raisins stoned and chopped, one teaspoonful of cinnamon, half a pound of citron sliced fine, a tablespoonful of flour, and half a teaspoonful each of cloves and allspice, with the addition of a little grated nutmeg. Put this latter mixture in two tins in size and shape like the former; put the white and brown together alternately, with jelly or jam between. Or, it will make a handsome marble loaf if baked in one pan, omitting the fruit, and pouring in the light and dark in alternate layers.

QUEEN CAKE.

One pound each of flour and sugar, one teaspoonful baking powder, three-fourths of a pound of butter, five eggs, one gill each of wine, brandy, and cream, one pound of currants, citron, mace and nutmeg to taste.

LADY-FINGERS.

Beat two eggs light; add one teacupful sugar, a little salt, and flavoring to taste. Use one teacupful flour sifted with one teaspoonful baking powder, making the dough of a consistency that can be rolled. Cut into strips the size of the finger, and bake.

MACAROONS.

One pound of sweet almonds blanched and beaten to a paste; mix with them one and a quarter pounds of powdered sugar, the grated rind of two lemons and the whites of six eggs. Drop on buttered paper, and bake a light brown in a moderate oven.

ALMOND CAKE.

Beat one teacupful of sugar with half a teacup of butter; add half a teacup of milk; sift two teacupfuls of flour with a teaspoonful of baking powder, and add whites of four eggs and one pound of blanched almonds chopped fine.

BRIDE'S CAKE.

Sift with six teacupfuls of flour 6 teaspoonfuls of baking powder. Beat very light the whites of two dozen eggs, and cream four teacupfuls of sugar and two teacupfuls of butter. Add to the butter and sugar a portion of the flour, using a teacupful of milk, then a portion of the egg, alternating until all are mixed. Bake in a moderate oven for an hour and a half.

..USE..

SNYDER'S EXTRACTS

..ONLY..

in 3 tablespoons of milk, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon each of allspice and cloves, teaspoon vanilla. Mix soft and bake.

WHITE COOKIES.

Two cups sugar, $1\frac{1}{2}$ cups of butter, 1 cup of sweet milk, 2 teaspoons of soda, 2 eggs, nutmeg; flour enough to handle them well.

WEDDING CAKE.

Beat to a cream two pounds of butter, and beat into it two pounds of crushed loaf sugar powdered and sifted; add the yolks of sixteen eggs beaten to a froth, and follow with the whites beaten stiff. Mix with 2 pounds of flour browned, two pounds of raisins, four pounds of currants, two-thirds of a pound of citron, two-thirds of an ounce each of cinnamon, nutmeg and mace, a quarter of an ounce of cloves, and add last half a gill of brandy, beating the whole very thoroughly. Bake about five hours.

NEUFCHATEL CHEESE CAKE.

One Neufchatel cheese, one teacupful sugar, grate the rind of one lemon, and use with it half of the juice, half a teacupful each of rolled cracker crumbs and currants, four eggs, one tablespoonful melted butter, half a teacupful cream or rich milk, half a nutmeg grated, and one saltspoonful of salt. Mix the cracker crumbs dry with the cheese, first removing the wrapper and taking off the thin skin on the outside of the cheese; crumble the cheese and cracker crumbs well together, beat the eggs well with the sugar, and add, following with the butter and cream. If the cream is very rich the butter may be omitted. Lastly, add lemon, nutmeg and currants. The currants must be washed, dried, and dusted with cracker dust or flour. Mix all well together, and put into well-buttered patty-pans that have been lined with puff-paste. Bake fifteen or twenty minutes in a quick oven. They will puff up, but must not be permitted to get too brown.

JELLY CAKE.

Four cups of flour, one teaspoonful of baking powder, two teacupfuls of sugar, two-thirds of a teacupful of butter, three

GRAPE JUICE PUNCH.

Boil together 1 pound of sugar and $\frac{1}{2}$ pint of water until it will thread. Remove from the fire, when cool add the juice of 6 lemons and 1 quart of unfermented grape juice. Set aside for several hours; when ready to serve add Apolinaris water.

SOUTHERN EGG NOGG.

Separate 11 eggs, beat them well, add 2 tablespoons of brandy for every yolk, stir slowly and add 1 tablespoonful of sugar for every yolk, then add the stiffly beaten whites and 3 pints of whipped cream added just before serving.

SOUTHERN PUNCH.

One quart cream, 1 pound sugar, yolks 9 eggs, mix sugar and egg together, beat well, boil cream and mix all together; when cold add 2 ounces brandy, 2 ounces rum and freeze. Do not have cream too rich.

COHASSET PUNCH.

Put juice of 12 lemons and 6 oranges in punch bowl, sugar to taste; place square cake of ice in bowl and pour slowly over it 2 bottles cohasset and 1 quart domestic champagne; add a small can of pineapple.

ROMAN PUNCH.

To serve about 20 people take the following: Take the juice of $1\frac{1}{2}$ dozen oranges, 2 dozen lemons, 2 cans of pineapple, 1 can of cherries (home canned), mix all together and strain; add enough sugar to sweeten, then put in the bowl and slice $\frac{1}{2}$ dozen bananas into it.

CHOCOLATE.

One quart milk, 8 tablespoons Baker's chocolate grated, sweeten to taste and flavor with 1 teaspoon vanilla; cook in double boiler. Serve with whipped cream on top.

ICED CHOCOLATE.

Make chocolate in usual way; 2 tablespoons Baker's chocolate to 1 pint boiling water; when cold add 1 cup cream. Beat with Dover egg-beater. Serve in tall glasses partly filled with chopped ice.

LEMONADE.

Put the outer rind of 1 lemon on 5 ounces of loaf sugar and squeeze over it the juice of 3 lemons, then pour upon this 1 quart boiling water, cover and let it cool.

LADIES' PUNCH.

To the juice of 8 lemons and 4 oranges, sweetened to taste, add 2 quarts of Apollinaris water, slice in part of an orange and 1 banana. One may also add a little raspberry syrup.

UNFERMENTED GRAPE JUICE.

Scald grapes and separate the juice from the pulp. Heat the juice to boiling point, then bottle and seal while very hot.

COMMUNION WINE.

Weigh grapes, pick from stems, add a very little water, heat in a porcelain kettle until seeds and pulp separate, then press and strain through a thick cloth, return juice to kettle, add 3 pounds of sugar to every 10 pounds of grapes and raise to a simmering heat, keeping it well skimmed; bottle hot.

"KOUMESS."

Three quarts of sweet milk, 1 quart hot water in which dissolve $\frac{1}{2}$ pint of sugar, add the water to the milk. When lukewarm add 3 tablespoons of good yeast, set in a warm place, and stir often, and when it begins to bubble and look light, put in strong bottles and cork, keep in cool place, and in 8 or 10 hours it will be ready for use. For half the recipe use about one-third cake compressed yeast.

COFFEE NO. 2.

The quantity of coffee to be used must be governed by individual taste, but as a general rule one tablespoonful to each cup of coffee will give satisfactory results. Pour on the water

boiling hot, adding the white of one egg and crushed shell ; stir well together ; set aside for a moment and throw in a little cold water to drive the grounds to the bottom. In five minutes it will be clear. Coffee should not be allowed to boil else the aroma will be lost.

FRENCH COFFEE.

Three pints of water to one cupful ground coffee. Put coffee in bowl ; pour over it about half pint cold water and let stand for fifteen minutes ; bring remaining water to a boil. Take coffee in bowl, strain through fine sieve, then take French coffee-pot, put coffee grounds in strainer at top of French pot, leaving water in bowl. Then take boiling water and pour over coffee very slowly. Then set coffee-pot on stove five minutes ; *must not boil*. Take off and pour in cold water from bowl that coffee was first soaked in to settle. Serve in another pot. The French, who have the reputation of making the best coffee, use three parts Java, one part Mocha.

CHOCOLATE.

Dissolve three tablespoonfuls of scraped chocolate, or equal parts of chocolate and cocoa, in a pint of boiling water and boil for fifteen minutes ; add one pint of rich milk ; let scald and serve hot.

TEA.

Put into a tea-steepers a very little boiling water, and into the water a teaspoonful of tea for each person. Pour over the tea boiling water until the steeper is about half full ; cover tightly and set aside to draw, but do not let it boil. After not to exceed ten minutes pour into the tea urn, adding boiling water in the proportion of a teacupful of water to each teaspoonful of tea that was put into the steeper, and serve. A pot of boiling water should be kept at hand on the table to weaken the tea should any person so desire.

RUSSIAN TEA.

Pare and slice good juicy lemons and lay a piece in the bottom of each cup ; sprinkle with white sugar and pour hot, strong tea upon it. Do not use cream.

CAFÉ-AU-LAIT.

This dainty way of preparing coffee is very common in France. Prepare 1 quart of strong hot coffee in any preferred manner ; strain into a hot urn or coffee-pot ; add an equal amount of boiling milk, cover closely with a thick cloth for five minutes before serving. Whip the whites of 3 eggs to a stiff froth, sweeten to taste and put 1 tablespoonful in each cup. Café-au-lait may be made without the whites of eggs, simply using the hot coffee and milk and sweetening to taste.

COCOA SHELLS.

Two heaping tablespoonfuls of the shells to 1 quart of boiling water. Boil 20 minutes, serve with cream and sugar.

TO KEEP SWEET CIDER.

Let sweet cider be heated carefully up to boiling point, skim and seal up.

RASPBERRY, STRAWBERRY, CURRANT, OR
ORANGE EFFERVESCING DRAUGHTS.

Take 1 quart of the juice of either of the above fruits; strain and boil into a syrup with 1 pound of loaf sugar; to this add 1 ½ ounces of tartaric acid ; when cold bottle and keep well corked. To use, fill a one-half pint tumbler three parts full of water and add 2 tablespoonfuls of the syrup; stir in briskly ½ teaspoonful of bi-carbonate of soda. This forms a very delicious drink.

MULLED CIDER.

One quart boiling cider, beat 2 eggs very light with enough sugar to sweeten, pour the boiling cider over the eggs, stir and pour from one vessel to another until it foams. Serve warm.

CONFECTIONERY.

Sweets For the Sweet and a Few Other People.

CANDY WAFERS.

Two cups granulated sugar, moisten with boiling water, then boil until it threads. Take from the fire and add a pinch of cream of tartar and flavoring (peppermint or wintergreen). Beat briskly until the mixture whitens, then drop quickly upon greased paper. If it sugars before it is all dropped, add a little water and boil again.

SPANISH CANDY.

Two cups brown sugar, $\frac{3}{4}$ cup water, $\frac{1}{4}$ teaspoonful cinnamon, $\frac{1}{4}$ teaspoonful cream tartar, 1 cup nut meats (black walnuts best), 1 teaspoonful vanilla. Boil sugar, water, and cream tartar until it hairs. Then add the cinnamon and remove from fire, beating it until it is creamy. Add the vanilla while beating and the nuts just before putting it in buttered pans. Cut in squares before quite cold.

CREAM TAFFY.

Three cups granulated sugar, $\frac{1}{2}$ cup of vinegar, $\frac{1}{2}$ cup of water, butter size of a walnut. Boil without stirring until it will candy when dropped in cold water. Flavor, pour on buttered pans, moisten the hands when pulling; when cold cut with scissors.

CHOCOLATE FUDGE.

Three cups granulated sugar, $\frac{1}{2}$ cup milk, butter size of an egg. Let all come to a boil, and add $\frac{1}{4}$ cake cooking chocolate, and boil until it candies in cold water. Take off

the fire and add a teaspoonful of vanilla, and stir constantly until it begins to harden, and pour quickly into buttered dish. Much depends upon getting it into buttered dish while it pours easily. Instead of vanilla flavoring one can use cocoanut.

MAPLE FUDGE

Can be made in the same way by using maple sugar instead of granulated sugar and chocolate.

CHOCOLATE CARAMELS.

Two cups brown sugar, 1 cup cream, $\frac{1}{2}$ cup butter, $\frac{3}{4}$ cup molasses, 1 cup chocolate; flavor with vanilla. Boil until it hardens in water. Pour into tins; while cooling, cut into squares.

PRUNELLAS.

Two cups sugar, $\frac{1}{2}$ cup water, $\frac{1}{2}$ cup milk, 2 tablespoons butter; boil 20 minutes, then add 1 cup peanuts or chopped almonds (blanched), stir until it boils again, remove from fire and stir until cool enough to handle; make into rolls and cover with chocolate.

CANDIED ORANGE PEEL.

Keep peel in weak brine not less than 5 days. Put on stove in sauce pan of cold water, let come to boil; change water (cold), let it again come to a boil; repeat this 5 times, boiling the fifth water until they can be pierced with a straw. When cool shred them; make syrup enough to cover the peel — allowing 1 pt. sugar to 1 pt. water. When hot drop in the peel and cook slowly until clear, then boil rapidly until syrup is reduced to dryness. Roll in powdered sugar.

STUFFED DATES.

Remove stones from dates and fill cavities with neufchatel cheese.

COCOANUT DROPS.

Grate one cocoanut and add to it one-half its weight in sugar and the white of an egg whipped to a stiff froth. Mix

all together thoroughly and drop on buttered white paper in a pan. Bake for fifteen minutes.

MOLASSES CANDY.

Two teacupfuls browned sugar, one teacupful molasses, one tablespoonful of vinegar, a little butter and vanilla or other flavoring; boil the mixture for ten minutes, and pull thoroughly when sufficiently cooled.

LEMON CANDY.

Put one pound of sugar into a pan or kettle with half a pint of water and a third of a teaspoonful of cream of tartar; let it boil and when a little of it dropped in cold water becomes brittle it is done; pour into a shallow butter-dish. When cooled sufficiently to be handled, add one-third of a teaspoonful of tartaric acid with the same quantity of extract of lemon, and work thoroughly into the candy until the acid has been evenly distributed. If worked too much the transparency of the candy may be destroyed.

CHOCOLATE CARAMELS NO. 2.

Cream together one teacupful of sugar with half the quantity of butter; add one-fourth of a pound of grated chocolate and one teacupful each of molasses and milk. Beat well together and boil until a portion of it dropped in ice-water sets and cracks. Pour into well-buttered tin pans to the thickness of half an inch. When nearly cold mark into squares with a buttered knife.

COFFEE CREAM CARAMELS.

Melt two pounds of sugar with as little water as possible in a vessel on the fire; when the sugar begins to bubble, pour in slowly one teacupful of rich cream and stir carefully; add two ounces of fresh butter and extract from two ounces of coffee, stirring gently and continuously while adding. As soon as cooked sufficiently to be brittle when dropped in cold water, pour into buttered tin dish, and when nearly cooled, mark off with a buttered knife into squares.

CANDIED POP-CORN.

Put into an iron kettle one tablespoonful butter, three tablespoonfuls water, one teacupful white pulverized sugar. Boil until ready to candy, then throw in three quarts of nicely popped corn. Stir briskly till candy is evenly distributed over corn. Take kettle from fire, stir until it is cooled a little, and you have each grain separate and crystallized with sugar, taking care that corn does not burn. Nuts of any kind may be prepared in the same way.

EVERTON TAFFY.

Put into one teacupful of water one pound of powdered white sugar, and when the sugar is dissolved, add a quarter of a pound of butter beaten to a cream and keep constantly stirring the mixture until a little of it put on a buttered dish firmly sets; add lemon or other flavoring to taste just before taking from the fire. Pour out on a dish that has been buttered. Never undertake to make candy of any kind in a tin saucepan.

BUTTER SCOTCH.

Melt a pound of brown sugar in a pan without water, and when dissolved add a quarter of a pound of butter beaten to a cream and keep constantly stirred. Flavor with an ounce of ground ginger.

CREAM WALNUTS.

Dissolve one pound of powdered sugar in half a teacupful of water; boil five minutes and cool slowly, keeping it constantly stirred; flavor when cold; if not stiff enough to handle, work in a little more sugar; roll into small balls, press half an English walnut on each side, and drop into granulated sugar.

TO BLANCH ALMONDS.

Shell the nuts and pour boiling water over them. Let them stand in the water a minute, and then throw them in cold water. Rub between the hands.

JELLIES, PRESERVES, PICKLES.

"A combination and a form, indeed." — Shakespeare.

CURRANT JELLY.

Stem, wash and drain the currants, crush them and press out the juice. To 2 cups of juice add 2 rounding cups of sugar (no more must be cooked at a time). When the entire contents of the kettle are boiling, time it and boil 3 minutes, skim and turn into glasses and repeat the process.

PRESERVED PINEAPPLE.

Pare pineapples and take out all the eyes, cut in slices about $\frac{1}{2}$ inch thick, then cut in squares or diamond shape. To 1 pound of the fruit add $1\frac{1}{4}$ pounds of granulated sugar, put in a stone jar and let stand 24 hours; stir well five or six times during the 24 hours, then put in pint cans, screw top on tight as possible, turn cans top down and let stand 12 hours, then set away where it will not be disturbed, as it takes several months to clear; will ferment until perfectly clear, then ready for use. Very nice to serve with creams and fancy desserts.

CELERY PICKLE.

Select a very solid white head of cabbage, and chop sufficiently fine to make 2 quarts; cut into small pieces the same amount of white celery. Put both in a porcelain-lined kettle, add 2 tablespoons salt, $\frac{1}{4}$ pound white sugar, $\frac{1}{4}$ white mustard seed, $\frac{1}{2}$ ounce ginger root or powdered ginger and 2 quarts of good cider vinegar. Stand over a slow fire to simmer until cabbage is tender, about 30 minutes. When cold put into glass or stone jars for keeping.

CHILLI SAUCE.

Nine large, ripe tomatoes, 2 large green peppers, 4 onions, 2 cups vinegar, 2 tablespoons salt, 2 heaping tablespoons sugar, 2 even teaspoons each cloves, cinnamon, allspice; chop onions, peppers, tomatoes fine, and cook one hour.

PICKLED PEACHES.

Seven pounds fruit, 3 pounds brown sugar, 1 pint vinegar, 2 tablespoons cloves, 2 tablespoons cinnamon. Steam the fruit soft, lay in syrup a few moments, then place in jar and pour syrup over them hot.

SPICED CURRANTS.

Five pounds currants, 4 pounds sugar, 2 tablespoons cloves, 2 of cinnamon, 1 of allspice, 1 pint vinegar. Boil 30 minutes

TOMATO JELLY.

One can tomatoes, two-thirds package gelatine, 1 small onion; season with pepper and salt to taste, dissolve the gelatine, and add to strained tomatoes; mould in small cups and when cold serve on lettuce leaf with mayonnaise dressing.

CHERRY PICKLE.

Ten pints of seeded cherries, 5 pints sugar, 1 pint best vinegar. Let vinegar and sugar come to boil, pour over cherries boiling hot; do this for eight mornings, putting in spices (cloves and cinnamon), the last two mornings tie spices in bag. Should syrup get thick, don't boil but seven mornings.

TOMATO JAM.

Peel tomatoes and cut into dice, weigh, taking $\frac{3}{4}$ pound sugar to pound tomatoes, juice of 2 lemons, 1 whole, cut fine. Cook down till thick. Splendid.

LEMON PICKLES.

Six lemons, $\frac{1}{2}$ pound fine salt, 2 quarts vinegar, $\frac{1}{4}$ ounce of cloves, $\frac{1}{4}$ ounce of mace, $\frac{1}{4}$ ounce of cayenne pepper, 3

heads of garlic, 2 ounces white mustard seed. Slice lemon and put in a stone crock; scald the vinegar with all the spices and pour over the lemons while hot. Good to eat in 6 or 8 days.

MUSTARD PICKLES.

Four green peppers, 6 quarts small onions, 6 quarts small cucumbers, 6 quarts cauliflower, 6 quarts sliced cucumbers. Pour over this a brine of 1 tablespoon of salt to 1 quart of water until all is well covered. Let this stand 24 hours, drain off, and then it is ready for the dressing.

DRESSING.

To each quart of vinegar, add 4 tablespoons of mustard, 1 cup of brown sugar, $\frac{1}{2}$ cup flour, $\frac{1}{2}$ ounce tumeric, $\frac{1}{2}$ ounce Curry powder; boil all together 5 minutes and pour over pickles. The dressing should be the consistency of rich sour cream when cold; 1 $\frac{1}{2}$ gallons vinegar will make dressing enough.

FRENCH MIXED PICKLE.

Two dozen green tomatoes, 3 large cucumbers, 1 head celery, 1 cabbage, 2 green peppers, 3 onions; all chopped fine. Put in a crock with a handful of salt, let stand 2 hours, then drain. Take 1 gallon vinegar, 3 pounds brown sugar, $\frac{1}{2}$ pound of mustard seed, 2 tablespoons of ground mustard, 3 of cinnamon, 1 of cloves, 1 of black pepper, 1 red pepper; let all boil, then take out red pepper, put in pickle and boil 1 hour.

CURRANT PRESERVE.

Five pounds ripe currants, 1 pound seedless raisins, 6 pounds granulated sugar, 4 oranges (rind and juice). Mix well and boil until thick.

SUN DRIED STRAWBERRIES.

Pound to pound of berries and sugar; put layers alternately in kettle and boil 5 minutes. Put on platters in sun for 4 days.

PICKLED CUCUMBERS IN OIL.

One dozen medium-sized cucumbers, sliced thin, sprinkle with salt and let stand 3 or 4 hours; then drain and add 1 quart vinegar, 1 teacup best olive oil, $\frac{1}{4}$ teacup white mustard seed, $\frac{1}{4}$ teacup black mustard seed, 1 teaspoon celery seed. Mix well, put in cans and seal. Do not cook.

PICCALILLI.

Chop 1 peck of green tomatoes, add 1 pint of salt, cover with water and let stand over night. Drain thoroughly, pour on hot water and drain again. Chop 1 head of cabbage, put cabbage and tomatoes together and scald in weak vinegar, then drain. Then add the skin of 6 peppers, 1 tablespoon of cloves, 1 tablespoon of cinnamon, $\frac{1}{2}$ pint of mustard seeds, 6 onions chopped fine, 1 pint of molasses, 1 pound of sugar. Mix well, pack in a jar and cover with cold vinegar. Splendid.

GINGER PEAR.

Eight pounds pears chopped, 8 pounds sugar, 6 lemons, $\frac{1}{4}$ pound green ginger root, 1 pint water. Chop lemons, using rind of 2, taking out the hard white parts. Boil slowly 2 or 3 hours until clear. One-half recipe makes 2 quarts.

CHOPPED PICKLE.

One peck green tomatoes, 5 large onions, 2 green peppers; chop fine. Let stand over night with 1 cup salt. Drain and scald in good vinegar. Drain again. Two and one-half pounds brown sugar, 3 pints strong vinegar, $\frac{1}{2}$ pound white mustard seed, 2 teaspoons cinnamon, 1 teaspoon cloves. A little grated horseradish. Boil all together 20 minutes.

TOMATO CATSUP.

Four quarts strained tomatoes, 1 quart vinegar, 4 tablespoons salt, 4 tablespoons mustard, 1 teaspoon cloves, 1 teaspoon cinnamon, 1 teaspoon black pepper. Simmer 2 hours.

RAW TOMATO CATSUP.

One-half peck tomatoes, remove seeds and juice, 1 $\frac{1}{2}$ pints cider vinegar, $\frac{1}{2}$ cup salt, $\frac{1}{2}$ cup horseradish, $\frac{1}{2}$ cup mustard

seed, 1 ounce celery seed, 1 large onion cut fine, 1 teaspoonful ground cloves, 1 of mace or nutmeg, 2 teaspoons cinnamon, 1 teacup sugar, 2 green peppers cut fine. Put all in the prepared vinegar.

CHILLI SAUCE.

One bushel of tomatoes, 2 cups sugar, 1 tablespoon black pepper, 2 large tablespoons salt, 1 cup strong vinegar, 4 chopped onions or less. If canned tomatoes are used take 12 cans. Boil slowly 2 hours.

SPICED CURRANTS.

Three pounds light brown sugar, 5 pounds of currants, 1 tablespoon each cinnamon, nutmeg, allspice and $\frac{1}{2}$ tablespoon cloves. Boil currants 1 hour, then add sugar, spices, $\frac{1}{2}$ pint vinegar and boil $\frac{1}{2}$ hour longer. Tie spices in small bags if currants are put in cans.

CANNED PEARS, 2.

Pare, cut in halves and throw into cold water. Take one pound of sugar and a little over a cup of water for every three pounds of the fruit. When the syrup boils put in a layer of fruit and cook until tender. Have jars ready in a pan of boiling hot water (be careful to plunge them in so the water strikes outside and inside at the same time); fill the jars to the top with fruit, then pour on boiling syrup to the brim and screw the tops very tight. Set away in a cool, dark place.

CANNED PEACHES.

Plunge into boiling water to make the skins come off easily, then throw into cold water. For three pounds of fruit use one pound of sugar and not quite a cup of water. When the syrup boils put in peaches, a few at a time, and cook until tender. Fill jars as for pears. The stones will add to the flavor.

BRANDIED PEACHES.

Put the peaches in boiling water for a few minutes, when the skin will peel off easily. Make a syrup of half a pound of sugar and half a teacup of water for each pound of peaches.

Skim as the scum rises in boiling, then put in the peaches and boil them gently until tender, no longer. Take them out carefully and fill your cans or jars. Remove the syrup from the fire, and add to it half a pint of best brandy to every pound of peaches.

PRESERVED QUINCES.

Pare and quarter, taking out cores and all hard parts. Boil in clear water until tender; spread out to dry. Allow a half pound of sugar and one-third of a cup of water to a pound of fruit. When the syrup boils put in the fruit, set back on stove and cook very slowly for an hour or more if not too tender, as the longer it cooks the brighter will be the color. Put in jars as other fruit.

PRESERVED GRAPES.

A delicious preserve can be made of California grapes. Cut each grape open with a knife and extract the seeds; add sugar to the fruit, pound for pound; cook slowly for half an hour or longer until the syrup and pulp of the grapes are perfectly clear and transparent.

TOMATO MARMALADE.

Pare and slice without wetting four pounds of unripe tomatoes; give them a slow boil for several hours until a large portion of the water has evaporated; add for each pound of tomatoes three-quarters of a pound of sugar and two sliced lemons. Boil for one hour longer.

ORANGE MARMALADE.

Take equal weights of sour oranges and sugar. Grate the yellow rind from one-fourth of the oranges. Cut all the fruit in halves at what might be called the "equator." Pick out the pulp and free it of seeds. Drain off as much juice as you can, and put it on to boil with the sugar. Let it come to a boil; skim and simmer for fifteen minutes; then put in the pulp and grated rind, and boil fifteen minutes longer. Put away in jelly tumblers.

RASPBERRY JAM.

To three or four pounds of ripe red raspberries add an equal quantity of white sugar. Crush the whole well in a preserving kettle; add one pint of currant juice and boil gently until it jellies upon a cold plate; put into small jars and cover with brandied paper. Tie over them a thick paper and keep in a dark, cool and dry place.

STRAWBERRY JAM.

Put into a porcelain kettle four pounds of strawberries, one pint of red currant juice and two pounds of sugar. Boil the berries and currant juice first; add the sugar and boil up again, skimming well. Put in jars, cover with brandied paper and keep in a cool place.

APPLE JELLY.

Apples for jelly should be tart, juicy and a good flavor. Pare the apples, core and quarter them, then put them, with the skins and cores, in a jar in a slow oven. When they are quite soft, strain all through a coarse muslin bag, pressing hard to extract all the flavor of the fruit. Put a pound of loaf sugar to every pint of juice, and the juice of a lemon, and put the liquor over the fire in a preserving kettle. Boil steadily for 20 minutes or so, skimming occasionally. Roll glasses in hot water, and fill them with the jelly while hot. When cold, cover with brandied tissue paper, and store in a cool, dry place.

CHOW-CHOW.

Take one peck of green tomatoes, five onions, three heads of solid cabbage, one dozen of green peppers. Chop separately, then mix, salt well and drain over night. Put in a porcelain kettle one pound of brown sugar, half a teacupful of grated horseradish, a teaspoonful of ground black pepper, one of ground mustard, a tablespoonful each of whole white mustard and of celery seed. Cover with vinegar, boil and pour on the pickles in a jar. Do this for several successive days, then put away in glass jars.

SWEET CUCUMBER PICKLES.

Take ripe cucumbers, cut in two, scrape out the seeds, cut into strips and soak over night in salt water. To every quart of vinegar, add one pound of sugar; boil and skim. Boil the strips in the vinegar until tender and quite transparent. Take out the pickles, strain the vinegar, put it over the fire with a small muslin bag of mixed spices, boil two hours, pour over the pickles, cover and put away.

INDIAN CHETNEY.

Pare, core and chop in small square pieces half a pound of sour apples, and to them add half a pound each of tomatoes, brown sugar, stoned raisins and salt, a quarter of a pound each of cayenne pepper and powdered ginger, two ounces each of onions and garlic, one quart of lemon juice and three quarts of vinegar. Mix all well together and put in a closely-covered jar. Keep in a warm place and stir every day.

CRAB-APPLE JELLY.

Wash the fruit clean, put into a kettle, cover with water and boil until thoroughly cooked. Then pour into a sieve and let it drain. Do not press it through. For each pint of this liquor allow one pound of sugar. Boil from twenty minutes to half an hour. Jellies can be made from quinces, peaches, and Porter apples in the same way.

CANNING.

The proportions of sugar and fruit used in canning and preserving vary greatly. The amount of sugar given below is about an average for canning when a very rich preserve is not desired. These canned fruits are excellent for pies, etc.

SUGAR TO A QUART JAR.

Cherries.....	6 ounces,	Grapes.....	6 to 8 ounces.
Strawberries... 6 to 8	"	Peaches.....	4 "
Raspberries ...	4 "	Pineapples ...	4 to 6 "
Blackberries... 5 to 6	"	Crab-apples..	6 to 8 "
Quinces 8 to 10	"	Plums.....	4 "
Pears 4 to 6	"	Pie-plant.....	8 to 10 "

CANNED WATERMELON.

Pare off the thin green rind, cut the melon (or white rind) in pieces and weigh it. Cook in clear water until partly transparent, but not until likely to break. Take out the pieces in a dish. There will be nearly enough juice that drains from the pieces; add a little from the kettle if necessary. With the juice put sugar to the amount of one-half pound to a pound of the fruit as it weighed when raw. When the sugar is well-dissolved put in the melon and cook until even and clear. Flavor as desired and can.

..USE..

SNYDER'S EXTRACTS

..ONLY..

THINGS WORTH KNOWING.

"The back door robs the house." — Herbert.

Soda should always be dissolved in milk.

There are thirty tablespoons of coffee in one pound.

Four bunches of celery will make one quart when diced.

A small piece of horseradish in a pan of milk, will keep it sweet.

Do not let sun shine on mirrors, it will give them a milky appearance.

A good-sized cup of cold water placed in the oven prevents cake from burning.

In making mayonnaise dressing, have oil, eggs and vinegar, even the platter very cold.

It takes one pint of chopped meat with the cream dressing to fill eighteen rissoles.

One and one-half pounds of butter will spread one hundred slices of bread for sandwiches.

In scalloping oysters allow one-half loaf of bread and one pound of butter to two quarts of oysters.

A two-quart brick of ice-cream will serve ten persons, and one quart of ice will fill ten punch glasses.

One can of salmon, with bread crumbs, and a half pint of cream will fill nine individual bake dishes.

In mixing a batter, the lumps of flour are easily overcome by putting the salt in the flour before wetting.

Lamp wicks soaked in vinegar twenty-four hours, then dried will never cause an odor, and will burn with brighter light.

In severe cold weather, windows can be beautifully cleaned

with coal oil. Apply the oil thoroughly and rub with a fresh cloth.

Cheese cloth bags filled with corn meal are a great assistance in house cleaning. Spots can be taken off the paper, window shades can be made almost as fresh as new.

Eggs will keep forever in a brine made of one heaping pint of salt, one scant pint of lime, and six quarts of water. Stand a week, stirring occasionally, before dropping in the eggs, which must be fresh and not cracked.

Three and one-half pounds of uncooked chicken will make one heaping quart of diced meat after boiling. This with one quart of diced celery, and one measure of our salad dressing will make enough chicken to serve a dozen persons.

In canning fruit take a thick cloth or one folded in many thicknesses, wring it out in cold water and lay on table. On this set the bottle for filling, and you may pour the boiling fruit with impunity, thus avoiding the discomfort of handling heated bottles.

A ham weighing fifteen and one-half pounds before boiling, will weigh seven and one-half after, and when chopped will make six and one-half quarts. One quart of this mixed with one measure of our number one salad dressing, will spread seventy sandwiches.

Fresh butter may be kept any length of time by tying it up in a clean cloth, and putting it in a brine made as follows: Take sufficient rock salt that when dissolved in water will bear an egg, boil and skim well. When cold pour over the butter. Be careful to see that the brine covers the rolls of butter, and that the vessel is well covered.

In preparing for a church supper, for two hundred persons, it will be necessary to provide ten loaves of white bread, eight loaves of brown, and eight pounds of butter. Nine three-quart pans of scalloped oysters, two twelve-pound hams, six gallons of chicken salad, six pounds of coffee, five pounds sugar, two and one-half gallons of cream, seven gallons of ice cream, nine loaves of cake and five ten pound turkeys.

To serve an evening company of fifty persons, it will be necessary to provide three loaves of brown bread, four loaves of white bread, twelve pounds of cold turkey, ten pounds cold ham, two gallons of chicken salad, two six quart pans of

scalloped oysters, two large bottles of olives, two bottles of pickles, four dozen of love puffs, four dozen macaroons, three loaves of cake, one gallon of ice, two gallons of ice cream, two pounds of coffee, and three quarts of cream for the coffee.

Buy 10 cents worth of dry squills, take 2 parts of squills, to three parts of chopped bacon, enough of corn meal to make into cakes, bake them and put where accessible to the rats and mice; they will rid the place, and leave no dead ones.

Heat the bread knife hot before cutting warm bread. Try it.

TO KILL RED ANTS.

One-fourth ounce of tartar emetic dissolved in water with a little sugar.

BAKING POWDER.

Eight ounces bi-carbonate soda, 7 ounces tartaric acid, 1 pint flour. Sift seven or eight times.

CURLING FLUID.

Borax 1 oz., gum arabic 1 drachm, hot water (soft) 1 pint, spirits camphor 2 spoonfuls, dissolve ingredients together and add camphor; add attar of roses when cool.

In going to the dining-room the host should offer his arm to the oldest guest or greatest stranger, unless there be a bride present, in which case she takes precedence. The lady whom he escorts should be seated at his right.

The hostess is escorted by the eldest gentleman, greatest stranger, or such member of the company as she desires to occupy the seat of honor at her right.

The seat for the carver should be higher than the other chairs at the table.

It is the rule in carving to cut across the fibre of the meat, except in the case of the fillet or under side of the sirloin of beef, which should be sliced in the direction of the fibre.

In carving fish the flakes should not be broken else the beauty and delicacy of the fish will be destroyed. The blade of the fish-knife should be broad.

The washing of pans and kettles will not involve half the labor if done immediately after using.

Wipe the range with brown paper after cooking and it can be kept bright with little trouble.

The hot air passages of stoves and ranges should be kept free from soot. Inattention to this will seriously interfere with the heating of the oven.

A basin of cold water placed in an oven will soon lower the temperature.

Rusty flat-irons should be rubbed over with beeswax and lard, or beeswax and salt.

Tough meat will be made tender if placed in vinegar water for a few minutes.

To beat the whites of eggs quickly add a pinch of salt.

Dish cloths should be scalded and washed daily.

For ironing days a fire of cinders is better than fresh coal.

Milk will keep sweet longer in a shallow pan than in a pitcher.

To prepare a new iron kettle for use and prevent rust, fill with potato peelings and boil for an hour, then wash the kettle with hot water; wipe dry and rub with a little lard.

Turpentine mixed with stove polish prevents rust and gives a brighter gloss than the use of water.

The mica in stoves can be made clear by washing with vinegar slightly diluted. If the black does not come off immediately allow the mica to remain in the vinegar a short time.

A small quantity of green sage placed in the pantry will keep out red ants.

Cold fruit requires cold jars. Hot fruit, hot jars.

The hands should be dipped in cold water before making pastry.

Yolks of eggs should be beaten until a spoonful can be taken up clear from strings.

Whites of eggs should be whipped to a froth.

Old bread or biscuit can be made fresh by moistening and placing in an oven until heated through.

A bath of skimmed milk will brighten faded oilcloth.

Potatoes keep best in a basket or a box in the cellar.

A teaspoonful of sugar in the stove blacking will add to the luster of the stove.

Never put warm food of any kind away in a covered dish if you want it to keep well.

Cleanse the inside of the coffee pot every few days with a thorough salt rubbing and rinsing.

A thin paste made of whiting and cold tea is a splendid mixture with which to clean mirrors.

Turnips, carrots, sweet potatoes and horseradish keep fresh all winter if put in sand in the cellar.

A little washing soda mixed in the blacklead will remove all grease and give grates and stoves an excellent polish.

Tarnished brass should be rubbed with a cut lemon, then well-washed in hot soapy water and polished with a nice, soft leather.

Vinegar and tea leaves used together are excellent for cleaning specimen glasses and other vases discolored by flowers.

Onions should be kept in a cool, dry place, but never placed in the ice-box. They will keep well if put in paper bags and hung up.

When boiling a cracked egg, add a teaspoonful of salt to the water and you will find that it cooks without any of the white part leaving the shell.

WEIGHTS AND MEASURES.

2½	Teaspoonfuls.....	make	One Tablespoonful.
4	Tablespoonfuls.....	"	One Wineglassful.
2	Wineglassfuls.....	"	One Gill.
2	Gills.....	"	One Teacupful.
2	Teacupfuls.....	"	One Pint.
4	Teaspoonfuls Salt.....	"	One Ounce.
1½	Tablespoonfuls Granulated Sugar.....	"	One Ounce.
2	Tablespoonfuls Flour.....	"	One Ounce.
2	Cups or 1 Pint Granulated Sugar will weigh.....	about	One Pound.
1	Scant Quart Wheat Flour.....	"	One Pound.
10	Ordinary Sized Eggs.....	"	One Pound.
	A Piece of Butter the size of an Egg.....		1½ Ounces.
2	Cups of Butter.....	"	One Pound.

UTENSILS FOR MINERS OR RANCHMEN.

1 Iron Pot. 2 Saucepans. 1 Gridiron. 1 Frying-pan. Poor Man's Jack for toasting.

Mother Tyler, Browder Receipt

$\frac{1}{2}$ bu. of green Tomatoes

$\frac{1}{2}$ meduim cabbage Head

$\frac{1}{2}$ doz. of Onions

1 doz green peppers

Drop all the above fine
sprinkel with 1 pint of
salt, let stand over
night, drain off the brine
cover with weak vinegar
cook 1 hr, drain off again
put back in jar.

2 lb of brown sugar

2 table spoon cinnamon

1 " " cloves

1 " " pepper

1 " " allspice

$\frac{1}{2}$ cup white mustard seed

1 pint of horse radish grated
fine, mix with enough vinegar
boiling hot to cover, pack in
cans and seal while hot.

Chwicks Pickles

5 cents Sacharine

1 cup Salt

1 cup whole mustard seed

1 Bot mixed spice take
out red peppers

Alum size of a Walnut

1 gal Vinegar

wash and wipe dry
String beans

9 Pint beans

$\frac{1}{2}$ cup Salt

$\frac{1}{2}$ cup Sugar

$\frac{1}{2}$ cup Vinegar

cook 20 min, and can
put enough water to
cover,

Gold. Cake

One of flour sifted five times
 $1\frac{1}{4}$ cups of sugar, boil until
it spins a hair. Pour into the
whites of six eggs beaten stiffly
as you would for frosting, then
beat the yolks of the six eggs.
1 teaspoon of cream of tartar.
a pinch of salt. Vanilla to
suit the taste. Bake 1 hour in
a medium oven.

Mrs Elmer Risings' Receipt

James P. Tyler.

Secy
Sept. 21th 1919

mis. Owen Smith maple
Fudge)
2 cups Granulated Sugar
1 thick maple syrup
1 Table spoon Cocoa.
use what cream you
would want the more
cream you use the
richer the Fudge will be
and nuts meats, boil
the same as for
chocolate Fudge

35⁰⁰

Berts plain cake
1 cup of Sugar
Butter size of walnut
1 egg or whites of 2 eggs
Break egg in cup &
fill up with milk
1 teaspoon baking powder
1 " Vanilla
1 1/2 cup of flour, or a little
Beat well more

USE

R. W. SNYDER'S

SUPERIOR
EXTRACTS

