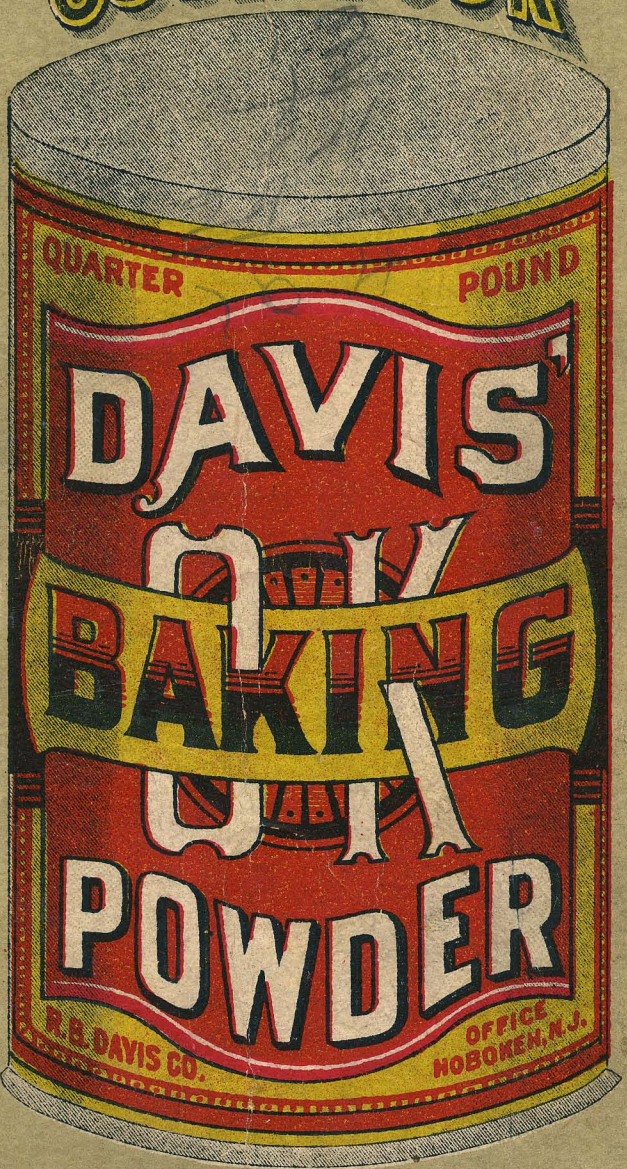
Lizzie Marshall

DAVIS' O.K. COOK BOOK



USEFUL INFORMATION
AND
BUDGET OF FUN.

HIGHEST GRADE
AND
MOST ECONOMICAL

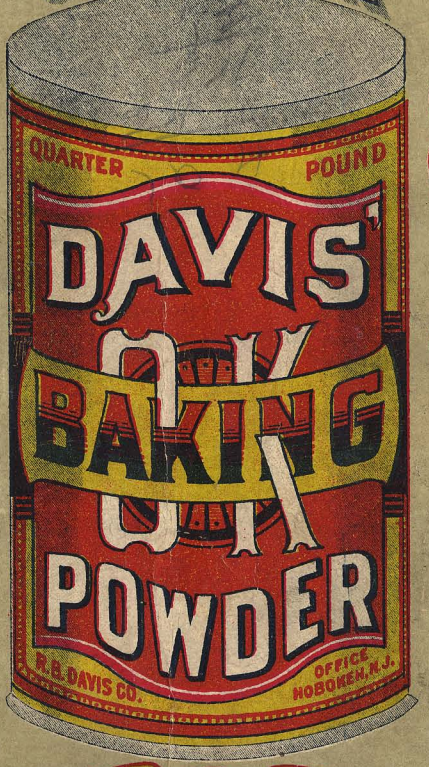


MADE TO CONFORM
WITH ALL
PURE FOOD LAWS.

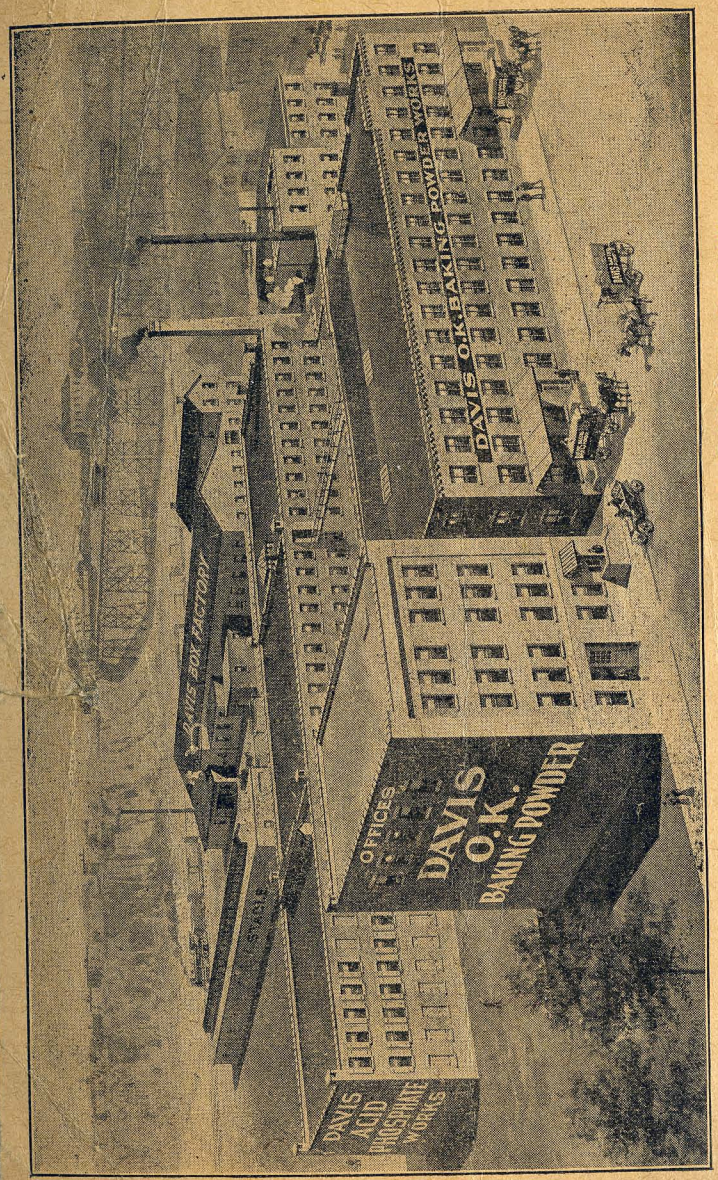
RODE & BRAND LITH. 200 WILLIAM ST. N.Y.

Lizzie Marshall

DAVIS' O.K. COOK BOOK



USEFUL INFORMATION
AND
BUDGET OF FUN.



DAVIS' ACID PHOSPHATE & BAKING POWDER PLANT
JACKSON, FERRY AND HARRISON STS.
DAILY CAPACITY 20 TONS

COOK BOOK,

USEFUL INFORMATION

AND INTERESTING DATA.

GOOD FOOD AND GOOD HUMOR ARE THE CHIEF REQUIREMENTS OF HEALTH AND HAPPINESS.

Humor in this book is some of the choice thoughts from "The Foolish Dictionary," published by J. W. Luce & Co., Boston, Mass.

(Copyright 1904, by the Robinson Luce Co.)

PUBLISHED BY THE
R. B. DAVIS COMPANY,
HOBOKEN, N. J.

DEDICATION.

This little book is respectfully dedicated;

To the lovers of good living;

To the many housewives who have been deceived, by alluring advertisements, into the belief that Cream of Tartar Baking Powders are wholesome;

To the numerous sufferers from Bright's Disease of the kidneys, who do not seem to understand, that the cause of their malady is traceable to the constant dosing of Potash, which is an ingredient of Cream of Tartar.

DAVIS' O. K.
BAKING POWDER

IS THE MOST WHOLESOME

BECAUSE foods containing phosphates are necessary in order to sustain life. In the process of bolting, the finest wheat flour is deprived of the nutritious phosphate which is the sustaining element of the grain. Davis' Baking Powder supplies these phosphates to the bread foods in proper physiological quantities.

BECAUSE the phosphate it contains is manufactured from a specially improved process, thus insuring a higher state of perfection and purity. The entire output of this process being used in the manufacture of Davis' Baking Powder.

BECAUSE it is skillfully prepared under the immediate supervision of competent Chemists, thus protecting the consumer against mistakes commonly caused by lack of knowledge of the materials used.

BECAUSE Corn Starch, which is an indispensable ingredient of a Phosphate Baking Powder, forms the bulk of that which is left in the food after the leavening gas has been evolved.

IT IS THE BEST

BECAUSE it never fails to produce the most satisfactory results.

BECAUSE it makes lighter, sweeter and more wholesome biscuits, cakes, muffins, etc., than either Cream Tartar and Soda, or Baking Powder in which Cream Tartar is an ingredient.

IT IS LESS EXPENSIVE

BECAUSE it has more available gas for raising purposes; therefore less should be used than of other Baking Powders.

BECAUSE it is sold on its merits without the enormous expense of newspaper advertising, which is always added to the cost of high-priced Baking Powders.

BECAUSE Davis' Baking Powder contains no Potash, which is the principal ingredient of Cream Tartar.

PLAIN FACTS FOR HOUSEKEEPERS' CONSIDERATION.

Davis' Baking Powder is made from the most wholesome ingredients that are known for Baking Powder use. These are combined with the utmost care, under the personal supervision of expert chemists, thus insuring against errors of composition so common with manufacturers of food products who are too indifferent to their responsibilities to employ competent chemists.

AS TO PRICE.

It is a common error, as well as an injustice, to judge the quality of an article, by the price at which it is sold. Two brands of Baking Powder may be of equal merit, but the large sums of money expended in advertising the one, will make it necessary to sell that brand at double the price at which the unadvertised one is sold, or for twice what it is really worth.

THE HOUSEWIFE

will find no real substitute for Davis' Baking Powder. No other Baking Powder, based on the quality and cost, will give such general satisfaction.

THE HOUSEWIFE

should insist on receiving Davis' Baking Powder. It is the only Baking Powder selling at 20 cents per pound, which is universally recognized as superior, not only to other Baking Powders selling at the same price, but to those which are largely advertised and selling at a much higher price.

DAVIS' BAKING POWDER

is a high-grade Baking Powder, and does not impart to the food the bad taste so frequently resulting from the use of Baking Powders of inferior quality.

Nearly all the high-priced Baking Powders are manufactured by the Baking Powder Trust, a corporation with a capital stock of $20,000,000 on which to pay dividends, and estimated spending from one to two millions yearly for advertising purposes. All such extra expense must be paid for by the consumers of these high-priced Baking Powders, manufactured or controlled by the Baking Powder Trust.

The Phosphates contained in Davis' Baking Powder replace the nutriment lost in milling the finest wheat flour.

NOTED PHYSICIANS TELL THE MASSACHUSETTS PUBLIC HEALTH COMMITTEE THAT CREAM OF TARTAR AND SODA, AS USED IN FOOD, PRODUCE POTASH SALTS; WHICH IS A POISON.

Dr. George M. Palmer, former professor of chemistry in Harvard College, and of the Massachusetts State Board of Health, was asked by the chairman of the committee, as follows:

"You think the use of salts of potash a menace to th health of the commonwealth?"

Dr. Palmer answered:

"I certainly think there is no question but what potash salts (cream of tartar and soda), used as they are, are very harmful to the people who use them. They do not know they are being harmed by them, and I doubt that the people who deal in them have any knowledge that they are harmful."

* * *

"Cream of tartar is a valuable medicine but a poor food."

* * *

"I think potash salts (cream of tartar and soda) should be put under the head of POISONS, because it is used in poisonous doses unintentionally."

* * *

"I think there is no doubt that potash salts (cream of tartar and soda) are harmful to the health, and I think there is no doubt but what there should be a LAW stopping their sale."

Dr. Hartung, of Boston, says:

"It is a well known fact that salts of potash (cream of tartar and soda) act as a depressant to all the vital functions if they are taken in food day by day."

* * *

"The use of the salts after it has been taken for a certain length of time; * * * First acting on the liver, and after a while on the kidneys and finally affecting the heart itself."

THE FOLLOWING IS A LIST OF BAKING POWDERS PRODUCING POTASH SALTS:

ROYAL BAKING POWDER;
CLEVELAND'S BAKING POWDER;
DR. PRICE'S BAKING POWDER;
CREAM BAKING POWDER;
THATCHER'S BAKING POWDER;
CONGRESS BAKING POWDER;
SCHILLING'S BAKING POWDER.

THERE IS NO POTASH SALT IN DAVIS' BAKING POWDER. IT IS PURE AND WHOLESOME.

HER FIRST ATTEMPT.

She measured out the butter with a very solemn air;
The milk and sugar also, and she took the greatest care
To count the eggs correctly and to add a little bit
Of baking-powder, which, you know, beginners oft' omit.
Then she stirred it all together and she baked it full an hour;
But she never quite forgave herself for leaving out the flour.

RECIPES.

BREAD MAKING.

Always Sift Flour and Meal Before Using.

BREAD.

One quart flour; one teaspoon salt; one small boiled potato; two teaspoons of Davis' Baking Powder; mix thoroughly together the flour, Baking Powder and salt; rub the potato well into the flour; add enough water to mix rapidly into a stiff batter, but do not make as stiff a dough as for yeast bread. Put the batter into a well-greased, warm bread pan and bake immediately in a hot oven fifty minutes, placing paper or an inverted loaf-tin over, for twenty minutes, to prevent crusting too soon.

WHITE BREAD.

Four cups flour; two teaspoons of Davis' Baking Powder; a small teaspoon salt; sifted thoroughly together; add enough milk to make a dough just stiff enough to mold into a loaf. Put in warm, greased bread pan and bake immediately.

BROWN BREAD.

One and a fourth cups sweet milk; one cup corn meal; one cup graham flour; one-half teaspoon salt; one-half cup molasses and two teaspoons of Davis' Baking Powder. Use coffee cups. Bake immediately.

GRAHAM BREAD.

Sift together thoroughly three cups graham flour; one cup wheat flour; two tablespoons sugar; one teaspoon salt; and two teaspoons of Davis' Baking Powder; add milk or water sufficient to make a batter as stiff

as it can be stirred. Put in warm, greased bread pan and bake one hour.

ENTIRE WHEAT BREAD.

Three cups entire wheat flour; one cup flour; a small teaspoon salt; one tablespoon brown sugar or half-cup molasses; three teaspoons of Davis' Baking Powder; sift the flour, salt and baking powder thoroughly together, add sugar or molasses and just enough milk to make a batter as stiff as it can be stirred. Put in greased bread pan; let stand five minutes; bake slowly and longer than white bread.

BOSTON BROWN BREAD.

One cup wheat flour; one cup rye flour; two cups corn meal; one large boiled potato; one teaspoon salt; a half cup molasses; two teaspoons of Davis' Baking Powder. Sift the flour, meal, salt and baking powder thoroughly together, add the molasses, and one cup water; then mix the potato, well mashed and diluted with a little water, to the flour and other ingredients. Put into a battered tin boiler, simmer one hour, then take off cover; finish by baking forty minutes.

RYE BREAD.

Two cups rye flour; one cup corn meal; one cup wheat flour; one teaspoon salt; one teaspoon sugar; two teaspoons of Davis' Baking Powder; one tablespoon lard. Stir together the rye flour, corn meal, wheat flour, sugar, salt and baking powder; rub in the lard, then add only milk or water enough to make a thick batter. Bake one hour.

CORN BREAD.

One pint corn meal; one pint wheat flour; one pint milk; two eggs beaten light; one-half cup sugar; a piece of butter the size of an egg; two teaspoons of Davis' Baking Powder, stirred well into the flour; add to the beaten eggs, the milk, meal and flour alternately, then the butter and sugar. Bake twenty minutes in a hot oven.

CORN BREAD (Southern).

Stir thoroughly into one quart of corn meal and one pint of wheat flour two teaspoons of Davis' Baking Powder; add three tablespoons of melted lard, one tablespoon of sugar, one teaspoon salt, three well-beaten eggs and milk enough to make rather a thin batter; beat vigorously, put in a hot greased pan and bake quickly.

More than ten tons of Davis' Baking Powder are consumed daily within the United States.

ADVERSITY—A bottomless lake, surrounded by near-sighted friends.

AGE—Something to brag about in your wine-cellar and forget in a birth-day book. The boast of an old vintage, the bug a boo of an old maid.

ALCOHOL—A liquid good for preserving almost everything except secrets.

APPENDICITIS—A modern pain, costing about $200 more than the old-fashioned stomachache.

ARGUMENT—Breaking and entering the ear, assault and battery on the brain and disturbing the peace.

ATHLETE—A dignified bunch of muscles, unable to split wood or sift the ashes.

BENEDICT—A married male.

BENEDICTINE—A married female.

BENEDICTION—Their children.

BERTH—An aid to sleep, invented by Pullman. Lower preferred.

BIRTH—An aid to life, discovered by Woman. Higher preferred.

BICYCLE-SKIRT—An abbreviated garment that makes women look shorter and men longer.

BILLIOUSNESS—A liver complaint often mistaken for piety.

BISCUITS AND ROLLS.

HOT BISCUIT.

Into one quart of flour put two teaspoons of Davis' Baking Powder; one teaspoon of salt, and one tablespoon of white sugar; mix together thoroughly; rub in one tablespoon of butter; add enough milk or water to make a dough just stiff enough to roll out an inch thick; cut out with biscuit cutter, place in heated, buttered pans and bake fifteen minutes. Handle as little and make as rapidly as possible.

SPOON BISCUIT.

Stir together thoroughly one quart of flour; one teaspoon of salt; two teaspoons of Davis' Baking Powder. Mix quickly with milk to form a stiff batter; drop in hot gem pans and bake in a quick oven.

CREAM BISCUIT.

One quart of sweet cream; one cup butter or fresh lard; two tablespoons white sugar; one teaspoon salt; to a little flour and two teaspoons of Davis' Baking Powder and stir it in, then add sufficient flour to make a stiff dough; knead well and mold into neat small biscuits with the hands.

EGG ROLLS.

Two cups sweet milk; two eggs; a little salt; three and a half cups of flour; one teaspoon of Davis' Baking Powder. Bake in hot gem pans.

BREAKFAST ROLLS.

Scald one pint of milk and put in it a tablespoon of butter or lard. Into one quart of flour thoroughly mix two teaspoons of Davis' Baking Powder; one tablespoon of sugar and one tablespoon of salt. Add the milk, working it in slowly so as to make a smooth dough. Roll out and cut with a biscuit cutter; spread a little butter on each roll and fold over one half. Bake in quick oven.

FINGER ROLLS.

Stir together two cups flour; two cups corn meal; two teaspoons Davis' Baking Powder; one teaspoon salt, and one tablespoon sugar. Rub in a tablespoon butter and mix to a dough with one and a half cups of sweet milk. Flour the bread board and knead the dough just a little. Divide into pieces half the size of an egg and roll out under the hand until they are the form of small cylinders. Lay on a greased baking-tin so they do not touch each other, wash them over with milk, and bake in a quick oven fifteen minutes.

The Cost of High-priced and Largely Advertised Cream Tartar Baking Powder is as follows:

2 lbs. Cream Tartar (Journal of Commerce quotation) at 17c	34c.
1 lb. Soda	.01½
1 lb. Flour	.02
4 lbs. Baking Powder, at a total cost of	$.37½
Cost of 1 lb. Baking Powder	.09⅜
Wholesale and retail profit and freight charges	.06¼
Advertising, and dividends on $20,000,000 Capital Stock, charged to consumer	.29⅜
Cost to consumer	$.45

ADVERTISING

Advertising adds nothing to the quality of Baking Powder. It adds only to the cost. When a housewife pays from 40c. to 50c. per pound for Baking Powder, at least half the amount is for advertising. The best Baking Powder can be sold, with a profit to all concerned, at 20c. per pound, without the added cost of advertising.

The best cooks sometimes fail to have good results with the old-fashioned Cream Tartar and Soda mixture. Davis' Baking Powder is scientifically combined, under the supervision of expert chemists, which insures uniformity of results.

In all recipes where Cream Tartar and Soda is called for, Davis' Baking Powder may be substituted. Instead of two teaspoons of Cream Tartar and one of Soda, use two teaspoons of Davis' Baking Powder.

The great popularity of Davis' Baking Powder is due to merit, and not to misleading advertisements.

Davis' Baking Powder contains absolutely no adulterations.

Baking Powders sold with a "prize" should be avoided. Consumers pay dearly, both for the "prize" and the Baking Powder, which is generally of poor quality and injurious to health. Buy Davis' Baking Powder at 20c. per pound, and save the 25c. to 30c. on every pound purchased.

Davis' Baking Powder is not advertised in newspapers and magazines, thus enabling the manufacturers to place it in the consumers' hands at 20c. per pound—the lowest price consistent with its high quality and reasonable profits to the manufacturers, wholesale and retail dealers.

GRAHAM ROLLS.

Two cups graham flour; two cups wheat flour; one teaspoon salt; two teaspoons Davis' Baking Powder thoroughly mixed together. Rub in one tablespoon of lard, add one tablespoon of molasses and only milk enough to make a smooth dough; form into rolls, wash the surfaces with milk. Bake in a hot oven fifteen minutes.

PARKER HOUSE ROLLS.

Stir into one quart of sifted flour; three teaspoons of Davis' Baking Powder; one tablespoon of cold butter; one teaspoon of salt and one of sugar; one well-beaten egg; rub all well into the flour, pour in a pint of cold milk, mix up quickly into a smooth dough, roll it out less than half an inch thick, cut with a large biscuit-cutter, spread soft butter over the top of each; fold one-half over the other by doubling lay them a little apart on greased tins. Set them immediately in a pretty hot oven. Rub over the tops with sweet milk before putting in the oven, to give them a glaze.

GRIDDLE CAKES, MUFFINS, DOUGHNUTS, &c.

COFFEE CAKE.

One cup butter, two cups sugar; three eggs; three cups flour; two teaspoons Davis' Baking Powder; one cup stoned raisins cut in two; a little nutmeg; one teaspoon cinnamon; half a cup of milk and one cup strong coffee. Cream the butter and sugar, add the eggs well beaten, then the milk, raisins, nutmeg, cinnamon and coffee; lastly the flour, into which the baking powder has been well stirred. Bake fifty minutes.

WHEAT GEMS.

To the beaten yolks of two eggs add one cup sweet milk, a piece of butter half the size of an egg, melted; two cups flour into which has been thoroughly mixed one teaspoon of Davis' Baking Powder and a little salt; lastly, add the beaten whites of the eggs. Beat well, bake immediately in hot gem pans.

GRAHAM GEMS.

To two well beaten eggs add two cups of sweet milk; half a teaspoon of salt; one cup graham flour, into which has been well stirred one teaspoon of Davis' Baking Powder. Then add more graham flour until the batter will drop off the spoon nicely; put in hot gem pans and bake about twenty minutes.

BIRDIE—A term a woman is apt to apply to a man she is playing for a jay.

BOARD—An implement for administering corporal punishment, used by mothers and landladies. "The Festive Board" may be a shingle, a hair-brush, a fish-hash breakfast or a stewed prune supper.

BONE—One dollar—the original price of a wife. Note, Adam, who had to give up one bone before he got Eve.

BONNETS—A female head trouble, which is contracted the latter part of Lent and breaks out on Easter.

BOODLE—Money, born of poor, but dishonest parents, and taken in by the Graft family.

BUNCO—The art of disseminating knowledge in the rural districts.

CAFE—A place where the public pays the proprietor for the privilege of tipping the waiters for something to eat.

CANNIBAL—A heathen hobo who never works, but lives on other people.

CAULIFLOWER—A Cabbage with a college education.

CAVALRY—That arm of the military service that engages in the real hoss-tilities.

CEMETERY—The one place where princes and paupers, porters and presidents are finally on the dead level.

CORN GEMS.

One pint corn meal; one tablespoon sugar; a little salt and one teaspoon Davis' Baking Powder; mixed thoroughly together. Add one tablespoon melted butter; two well beaten eggs and sweet milk enough to make a moderately thin batter. Pour in well-greased hot gem pans and bake thirty minutes.

WHEAT MUFFINS.

Two cups milk; two cups flour; two eggs; whites beaten separately; one even tablespoon melted butter; two teaspoons of Davis' Baking Powder and a little salt. Beat the yolks of the eggs, stir in the milk, add the butter then the flour after the baking powder and salt has been mixed with it; lastly, the beaten whites. Put in hot well greased gem pans.

GRAHAM MUFFINS.

Two cups milk; two tablespoons brown sugar; a little salt; two teaspoons of Davis' Baking Powder and sufficient graham flour to make moderately stiff; to add the baking powder sift it in a little of the flour.

CORN MUFFINS.

Mix one cup corn meal; one cup flour; one teaspoon of Davis' Baking Powder and a little salt together; add gradually one scant cup milk; two even tablespoons molasses; one tablespoon melted butter and one egg well beaten. Put in hot muffin pans, bake thirty minutes.

POP OVERS.

Two eggs; two cups milk; two cups flour, into which has been stirred a little salt and one teaspoon of Davis' Baking Powder, one tablespoon melted butter. Beat the whites of the eggs separately and add last. Bake in small muffin pans in a quick oven.

WAFFLES.

One quart flour; two teaspoons of Davis' Baking Powder and one teaspoon of salt, well sifted together; add one tablespoon melted butter; two eggs well beaten and milk enough to make a thick batter. Beat well and bake at once in waffle irons.

A WORD TO THE WISE.

Davis' Baking Powder is the only strictly high grade Baking Powder selling at 20c. per pound. It is equal in all respects to the higher priced and much advertised Baking Powders.

CHRISTMAS—A widely observed holiday on which the past nor the future is of so much interest as the present.

CHUMP—Any one whose opinion differs radically from ours.

COLLECTOR—A man whom few care to see but many ask to call again.

COLONEL—A male resident of Kentucky. See KERNEL.

COT—A snooze for one.

COTILLO—A dance for eight.

CROOK—One who exceeds the speed limit in Law & Order Ave. A Misfit in the Straight and Narrow Way.

CULTURE—A degree of mental development that produces tailor-made women, fantastically-sheared poodles and dock tailed horses.

DANCE—A brisk, physical exercise, invented by St. Vitus.

DEADBEAT—One who makes a soft living by sponging it.

DEBT—A big word beginning with Owe, which grows bigger the more it is contracted.

DEE-LIGHTED—An Oyster Bay localism, derived from de-delighted.

DIPLOMAT—An international liar with an elastic conscience and a rubber neck.

QUICK WAFFLES.

One quart milk; half a cup melted butter; flour to make a soft batter; add the well-beaten yolks of four eggs, then the whites beaten to a stiff froth; lastly three teaspoons of Davis' Baking Powder well beaten in. Bake at once in greased waffle irons.

RICE WAFFLES.

One cup of soft boiled rice; three eggs, whites beaten separately; two tablespoons melted butter. Beat the yolks of the eggs, stir in the rice and butter, mix with milk and flour (into which has been sifted two teaspoons of Davis' Baking Powder) to make a thin batter. Lastly add the well beaten whites. Bake in greased waffle irons.

BUCKWHEAT CAKES.

Four cups buckwheat; one small cup corn meal; one even tablespoon salt; three teaspoons of Davis' Baking Powder mixed thoroughly together; add two cups milk and two cups water. Bake immediately on a greased griddle, using no more fat than necessary. If not thin enough add more milk.

BATTER CAKES.

One quart of flour into which has been well mixed two teaspoons of Davis' Baking Powder, one quart sweet milk; two tablespoons melted butter; three eggs beaten separately. Add whites of eggs just before baking.

GRAHAM GRIDDLE CAKES.

One quart of graham flour; two teaspoons of Davis' Baking Powder; two eggs and milk to make thin enough for baking on griddle.

CORN CAKES.

Two cups corn meal; half a cup of wheat flour into which mix two teaspoons of Davis' Baking Powder; two cups sweet milk, a little salt, one tablespoon melted butter, one tablespoon molasses; and two well beaten eggs. Bake on griddle.

RICE GRIDDLE CAKES.

Two cups boiled rice; two cups flour; a half teaspoon salt; one and a half cups milk; two eggs, two teaspoons of Davis' Baking Powder well mixed into the flour. Add to the rice the milk and the well beaten eggs, mix into smooth batter, then the salt and flour.

Do not confound Davis' Baking Powder with the many low-grade Baking Powders which are sold at the same price.

DUST—Mud with the juice squeezed out.

DYSPEPSIA—A good foundation for a bad temper.

EARTH—A solid substance, much desired by the seasick.

ECHO—The only thing that can cheat a woman out of the last word.

ENGAGEMENT—In war, a battle. In love, the salubrious calm that precedes the real hostilities.

EQUATOR—An imaginary line around the earth. Recently held by J. P. Morgan.

EVOLUTION—A clever trick performed by one Darwin, who made a monkey of Adam.

EXERCISE—Bodily exertion requiring a $10,000 gymnasium, a ten-acre lot and impossible raiment. Originally confined to the wash-tub and the wood-pile.

EXPLOSION—A good chance to begin at the bottom and work up.

EXPOSITION—An overgrown Department Store, usually opened a year or two behind time.

FACE—A fertile, open expanse, lying midway between collar button and scalp, and full of cheek, chin and chatter. The crop of the male face is hair, harvested daily by a lather, or allowed to run to mutton-chops, spinach of full lace curtains. The female face product is powder, whence the expression, "Shoot off your face." Each is supplied with lamps, snufflers and bread boxes.

INDIAN PANCAKES.

Scald two cups Indian meal; let stand until cool; then add one teaspoon of salt; the yolks of four eggs; half a cup flour in which is mixed two teaspoons of Davis' Baking Powder. Beat the whites to a stiff froth and add just before baking. Have a small round frying-pan, melt a little butter in it, pour about half a cup of batter in it, turn pan around so that the batter may cover the bottom, and brown both sides; butter and sprinkle with powdered sugar.

FRENCH PANCAKES.

Two cups milk; three eggs; one tablespoon sugar; one cup cream; and one and a half cups flour into which mix one teaspoon of Davis' Baking Powder and small teaspoon salt. To the well beaten eggs add the sugar, milk, flour and cream. Melt a little butter in a small frying-pan, put about half a cup of batter in it, let it brown; turn and brown on other side. Spread each pancake with butter and sugar and serve whole, or spread with marmalade or jelly and roll up.

CORN MEAL GRIDDLE-CAKES.

Scald two cups of sifted meal; mix with one cup of flour and one teaspoon of salt; two teaspoons Davis' Baking Powder. Add three well-beaten eggs; thin the whole with sweet milk enough to make it the right consistency. Beat the whole till very light.

CLAM FRITTERS.

Twenty-five small clams; one gill milk; four tablespoons flour; three eggs; one saltspoon pepper. Chop and drain the clams; add the milk, flour, yolks of eggs and pepper. Stir in the well-beaten whites of the eggs and fry or saute in lard. Do not float, but cook one side at a time. Drain on soft paper and serve very hot.

APPLE FRITTERS.

Three tart apples; two eggs; one cup milk; one teaspoon salt; about one and one-half cups flour; one teaspoon Davis' Baking Powder. Pare and core the apples; cut them into rings; dust with sugar and cinnamon; stand aside to use. Beat eggs without separating until light; add milk, salt and sufficient flour to make a soft batter; beat well and add the baking powder; beat again. Have ready, very hot, a deep pan of lard, dip each ring of apple in the batter, drop it in the lard and fry until brown. Serve hot, dusted with powdered sugar.

FAILURE—The quickest method known for making money.

FAME—Having a brand of cigars named after you.

FAMILY—Originally a wife and several children, a matter of pride to the possessor. Now obsolete among the careful, or confined to the wife, a bull pup and a canary bird.

FAULT—About the only thing that is often found where it does not exist.

FIRMNESS—That admirable quality in ourselves that is detestable stubbornness in others.

FIG—Nothing. Note, "I don't care a fig," etc.

FIG LEAF—A small outer garment, next to nothing, worn by Adam 4000 B. C. and occasionally revived by Bostonian Art Committees.

FLY—A familiar summer boarder who mingles with the cream of society, gets stuck on the butter and leaves his specs behind.

FOOT—The understanding of a girl from the west.

FOOTPATH—Chicago, Ill.

FOOTBALL—A clever subterfuge for carrying on prize-fights under the guise of a reputable game.

FROST—An old flame after the engagement is broken off.

GIRAFFE—The champion rubber-neck of the world, and the longest thirst on record.

DORIS MUFFINS (Delicious for Breakfast).

Two cups flour; one saltspoon salt; one heaping teaspoon Davis' Baking Powder; mix with milk the same as for biscuit dough. Cook in frying pan on top of the stove with sufficient lard to prevent burning. For each muffin use a tablespoon of the dough, and drop them a half-inch thick on the pan. These should be cooked slowly and after one side is well browned, turn over (as with griddle cakes), and leave until thoroughly cooked through.

PLAIN DOUGHNUTS.

One-half pint sugar; one-half pint milk; one and one-half pints flour, or about that quantity; two eggs; two teaspoons Davis' Baking Powder; one teaspoon salt; one nutmeg, grated; grated yellow rind of a lemon. Mix the baking powder, salt and nutmeg with the flour, and rub through a sieve. Beat the eggs till light, and then add the sugar and lemon rind to them. Beat this mixture until thick and light; it will take about ten minutes' hard beating. Now add the milk and finally the flour. This should make a soft dough. Sprinkle the molding-board with flour, and, putting a small piece of dough upon it, roll down to the thickness of about an inch. Cut with a round cutter that removes a piece from the center, and, dropping the cakes into a kettle of hot lard, cook them for six minutes, turning often. Lift from the fat with a skewer and drop into a colander to drain. The lard should be about three inches deep in the kettle. The fat must be so hot that the cake will rise at once from the bottom of the kettle where it drops when first put in. Two tablespoons of rich cream, added to the milk when mixing the dough, will make a great improvement.

CRULLERS.

Two cups sugar; six eggs; one tablespoon butter or lard; three teaspoons Davis' Baking Powder; six cups flour. Mix, cut half an inch thick and drop into hot butter or lard. When brown, sprinkle with sugar.

CRULLERS.

Two cups of sugar; one cup of butter; nine eggs; six cups of flour; two teaspoons of Davis' Baking Powder and half a nutmeg.

The Phosphates in Davis' Baking Powder serve as a lubricant for the brain.

A WARNING

Cream of Tartar (or properly, Bi-tartrate of Potash) and by-products, is the concentrated sediment of sour wine, refined by the use of Oil Vitriol. The chemical union of Tartaric Acid with Potash as a base, makes a crystal used by some manufacturers for Baking Powder. The grape takes up Potash from the earth the same as trees. Our grandmothers leeched wood ashes and boiled the lye to get Potash which they used for making soap. This same Potash is the basic element of Cream of Tartar. Every pound of pure Cream of Tartar Baking Powder used for raising bread will leave 6.65 ounces of tartrate of Potash in the food so raised. This is an undeniable fact. Since it requires ½ an ounce of Cream of Tartar Baking Powder, or Cream of Tartar and Soda, to raise 1 pound of flour, which is sufficient to make six ordinary sized biscuits, it will readily be seen that each biscuit must contain 30.3 grains of Potash salts. This is a shocking fact, as will be seen by referring to page 5.

For a great many years there has been a popular impression that Cream of Tartar is one of the few chemicals which can be used in food with perfect safety. In fact, numerous housewives have considered it wholesome, beyond all question of doubt. Our grandmothers used it with blissful confidence in preparing cakes and biscuits.

The one feature which has led up to the exalted ideas regarding Cream of Tartar, is the alluring sound of its commercial name—Cream—never was a word more shamefully abused than the word Cream, so closely associated with Tartar. It is like connecting the word Faith with the name Satan. The chemist calls Cream of Tartar,—Bi-Tartrate of Potash, which is its true name. Potash is its chief element, and while that is very useful in the manufacture of strong soaps, it should be rigidly avoided in foods.

On page five of this book, several eminent physicians tell of the damaging effects of Potash.

Do not be beguiled by deceiving advertisements into the belief that Baking Powders containing Cream of Tartar are wholesome.

"DELIGHTED," said the President, when he saw the wedding cake;
"DE-LIGHT-EST ever made, sir," says the proud and honored cook.
Now, to build one just as fancy, here's directions how to make:
Use Davis' Baking Powder, as called for in this book.

CAKE MAKING.

Get everything ready before beginning to make your cake. Use only the best materials, and, above all, good baking powder, which you will find in Davis' Baking Powder. Never beat cake in tin, but in earthen or stone ware, and use a wooden spoon. Use pulverized sugar for all delicate cakes; for dark cakes brown sugar; for jelly cakes and light fruit cakes granulated sugar. In warm weather let the eggs stand in cold water awhile, as they will then make a finer froth. Always be careful to mix the baking powder thoroughly in the flour before using. First cream the butter and sugar until white and smooth, add the milk in small quantities, next the yolks of eggs, then a part of the flour, then a part of the whites, and so on until the whole is used; lastly, add the fruit or flavoring. Always dredge currants, raisins, citron and nut meats with flour. Never stir cake, but beat thoroughly, bringing the batter up from the bottom of the dish so that the air is driven into the cells of the batter. Do not open the oven door oftener than is necessary; close it gently so as not to jar the cake. Test with a broom splint or knitting needle, and if the dough does not adhere the cake is done.

KING CAKE.

One pound of sugar; three-quarters of a pound of butter; eight tablespoons of milk; six eggs; one pound of flour; two teaspoons of Davis' Baking Powder; flour with almond.

Davis' Baking Powder is sold under one label only. Avoid Baking Powders sold in bulk, or in packages not bearing the manufacturers' name. Accept only well-known brands made by responsible manufacturers.

GOLF—An excuse for carrying unconcealed weapons and a Scotch breath.

GOSSIP—A vulture that tears its prey to bits, or an exercise of the wind-pipe from which every victim gets a blow.

GUNPOWDER—A black substance much employed in marking the boundary lines of nations.

HAMMOCK—Happiness on hooks. Also, a popular contrivance whereby love-making may be suspended but not stopped during the picnic season.

HAY-FEVER—A heart trouble caused by falling in love with a grass widow.

HEARSE—A handsome vehicle in which the man who has always been a tail-ender is finally permitted to lead the procession.

HEDGE—A fence.

HEDGEHOG—One who hogs the fences. A Bill-Poster.

HORSE-SENSE—A degree of wisdom that keeps one from betting on the races.

HOSE—Man's excuse for wetting the walk.

HOSIERY—Woman's excuse for walking in the wet.

HOTEL—A place where a guest often gives up good dollars for poor quarters.

HOUSECLEANING—A domestic upheaval that makes it easy for the government to enlist all the soldiers it needs.

CHOCOLATE CAKE.

Two cups of powdered sugar; half a cup of butter; three eggs; half a cup of milk; three cups of flour; three teaspoons of Davis' Baking Powder and two squares of chocolate. Cream the butter, sugar and yolks of eggs, add milk, then whites of eggs beaten stiff, then flour; beat hard and add the chocolate previously dissolved in half a cup of water or milk. Use white icing of sugar and water.

PORK CAKE.

One cup of chopped fresh pork; one cup of molasses; one cup of milk; half a teaspoon of salt; one cup of raisins; four cups of flour; two teaspoons of Davis' Baking Powder; spice to taste.

NUT AND FRUIT CAKE.

Two cups of sugar; one-half cup of butter; one cup of milk; the whites of four eggs; three and one-quarter cups of flour; three level teaspoons of Davis' Baking Powder; one cup of walnut meats chopped fine, and one cup of seeded raisins. Frost with chocolate icing.

SPICE CAKE.

One cup of sugar; one cup of molasses; one cup of butter; one-half cup of water or wine; one teaspoon of cloves; one tablespoon of nutmeg; one tablespoon of cinnamon; yolks of four eggs; three cups of flour, and two teaspoons of Davis' Baking Powder.

COFFEE CAKE.

Two cups of sugar and one cup of butter creamed, add one small cup of molasses; one cup of strong coffee; four eggs well beaten; five cups of flour; two teaspoons of Davis' Baking Powder; one cup of stoned raisins cut in two; one cup of currants; half a cup of citron cut fine; two teaspoons of cinnamon; two teaspoons of cloves, and one teaspoon of nutmeg. Bake in paper-lined tins one hour.

STRAWBERRY SHORT CAKE.

One cup of sugar; one tablespoon of butter; one heaping cup of flour; one-fourth cup of milk; three eggs beaten separately; one teaspoon of Davis' Baking Powder. Bake in three jelly-cake tins; when cold, place one quart of berries between, sprinkling them with sugar. Heap whipped cream on top of cake.

THE FIRST COLUMN OF THIS PAGE SHOWS SOME OLD-FASHIONED NOTIONS; THE SECOND COLUMN THE MODERN AND SCIENTIFIC VIEW OF THE SAME SUBJECT.

Old Notions.	Modern Ideas.
Only a few years ago patients suffering with fevers were not permitted to drink cold water.	Now we give them all the cold water they will drink, and even ice; it allays the fever and permits recovery.
It was thought not wise to educate girls far beyond ordinary household duties.	We now educate them on an equal footing with boys, and they furnish brisk rivalry.
Tomatoes, which were known as "Love Apples," were regarded as flower-garden ornaments only.	To-day the tomato is one of our choicest foods, largely cultivated, and is a staple on the market.
Grandmother's Cream of Tartar and Soda biscuits and cakes were famous the world over; they surely were very tempting.	Science has proven that Cream of Tartar and Soda form Potash Salts—a producer of Bright's Disease and many kidney troubles.
It was considered very rude for girls to indulge in outdoor sports; they should appear very timid.	Now we find them in all sorts of athletic games, and they are better for the exercise.
There was once a notion that woman's tongue hangs on a pivot and wags at both ends.	It is no longer a notion, but a well established fact.
Up to a few years ago, dates grew on trees.	Now they are made.
Some years ago it was necessary to pay 50c. per pound for Baking Powder.	Now, Davis' Baking Powder, the best made, costs only 20c. per pound.

LEMON CAKE.

Three cups of sugar; one cup of butter; five eggs; the yolks and whites beaten separately; one cup of milk; four cups of flour; two teaspoons of Davis' Baking Powder, and lastly the grated rind and juice of one lemon.

CITRON CAKE.

Two cups of granulated sugar; one cup of butter; one cup of milk; one cup of Davis' High Grade Corn Starch; three cups of flour; two teaspoons of Davis' Baking Powder, and the whites of ten eggs; flavor with lemon; three-fourths of a pound of citron cut in thin slices and well floured; put a layer of dough, then a layer of citron, in a deep pan and so on until all is used, putting the dough on top; cover with a paper to keep the top from burning.

JENNY LIND CAKE.

Two cups of sugar; two-thirds of a cup of butter; two eggs; one cup of milk; three cups of flour and two teaspoons of Davis' Baking Powder.

WATER CAKE.

One pound of sugar; a half pound of butter; six eggs; yolks and whites beaten separately; one cup of cold water; three cups of flour and two teaspoons of Davis' Baking Powder.

ANGEL CAKE.

Whites of six eggs; one tumbler of pulverized sugar; half a tumbler of flour; one teaspoon of Davis' Baking Powder; pinch of salt; mix the flour, sugar, salt and baking powder together, and sift five times; whip the whites of the eggs on a platter with a silver fork and stir in gently the dry ingredients; flavor with a small teaspoon of vanilla; do not grease the cake pan.

Icing.—White of one egg, one teacup of granulated sugar; boil the sugar until clear with just water enough to moisten it. Beat the white to a stiff froth, pour boiling syrup very slowly over it, add a little essence of lemon.

FIFTH AVENUE CAKE.

The whites of ten eggs; one cup of sugar; one cup of flour; one teaspoon of Davis' Baking Powder; juice of one lemon.

HUG—A roundabout way of expressing affection.

HUMOR—An outbreak, either of skin or brains frequently branded as Rash.

ICEMAN—A cool proposition who has Axe-cess to the best families, makes his Weigh in every home and can take his Pick in the kitchen, if he leaves his Chips in the street. "How'd You Like to be The Iceman?"

IDIOT—From Eng. *idea*, and *out*. One who is just out of ideas.

INDEPENDENCE—Self government. Good enough for a Cuban, but too good for a Filipino.

INHABITANT—A native of any village, town or city. OLDEST INHABITANT: The Champion Liar.

INTUITION—A fictitious quality in females—really Suspicion.

IRRITANT—Something which irritates. COUNTER IRRITANT: A woman shopping.

JELLY-CAKE—Synonym for Belly-Ache.

JOB—An uncertain commodity regulated by a Union Card.

JURY—Twelve men chosen to decide who has the better lawyer.

GOLD CAKE.

Two cups of sugar; three-fourths cup of butter; one cup of milk; yolks of five eggs; four cups of flour; two teaspoons of Davis' Baking Powder. Flavor with lemon.

SILVER CAKE.

Two cups of sugar; three-fourths cup of butter; one cup of milk; whites of five eggs beaten stiff; four cups of flour; two teaspoons of Davis' Baking Powder. Flavor with peach or almond.

TEA CAKE.

One cup of sugar; half cup of butter; one cup sour milk; one egg; two and one-half cups of flour; one teaspoon of soda; one cup of raisins, and dark spices if desired.

ORANGE CAKE.

Two cups of sugar; half a cup of butter; four eggs; leaving out the whites of two; one cup of water, three cups of flour, two teaspoons of Davis' Baking Powder; juice, grated rind and pulp of one orange; use the remaining whites for icing.

FRENCH CAKE.

Two cups of powdered sugar; one and one-half cups of milk; three eggs; five cups of flour; a wineglass of wine; spice to taste, and two teaspoons of Davis' Baking Powder.

HICKORY NUT CAKE.

One and one-half cups of sugar; one-half cup of butter; three-fourths cup of milk; whites of four eggs; two cups of flour; one teaspoon of Davis' Baking Powder; and one cup of hickory nut meats.

FRENCH LOAF CAKE.

Three cups of sugar; one cup of butter; one-half cup of sweet cream; eight eggs; four cups of flour; two teaspoons of Davis' Baking Powder; wineglass of brandy; juice and grated rind of one lemon; fruit if desired.

High Price does not necessarily mean high quality. Trust Dividends, and the enormous expenditures for newspaper and magazine advertising, are added to the original cost of the high priced Baking Powders, thus forcing the consumers to pay two or three times their actual value.

JUSTICE—Fair play; often sought, but seldom discovered, in company with Law.

KEYHOLE—A frequent test for sobriety.

KID—Either a boxing-glove or a first-born. In either case, hard to handle until well tanned.

KILTS—A Scotchman's apology for indecent exposure.

KISS—Nothing divided by two; meaning persecution for the infant, ecstasy for the youth, fidelity for the middle-aged and homage for the old.

LAUNDRY—A place where clothes are mangled.

LAUGH—A peculiar contortion of the human countenance, voluntary or involuntary, superinduced by a concatenation of external circumstances, seen or heard, of a ridiculous, ludicrous, jocose, mirthful, funny, facetious or fanciful nature and accompanied by a cackle, chuckle, chortle, cachinnation, giggle, gurgle, guffaw or roar.

LAWYER—One who defends your estate against an enemy, in order to appropriate it to himself.

LIE—A very poor substitute for the truth but the only one discovered up to date.

JERSEY CAKE.

Three cups of sugar; one cup of butter; one cup of milk; four eggs; the whites and yolks beaten separately; five cups of flour and two teaspoons of Davis' Baking Powder.

WELLINGTON CAKE.

Two and one-half cups of powdered sugar; three-fourths cup of butter; one cup of milk; three cups of flour; two teaspoons of Davis' Baking Powder; four eggs and the juice and grated rind of one lemon.

SPONGE CAKE.

One cup of sugar; four eggs; one cup of flour; one teaspoon of Davis' Baking Powder; the juice and grated rind of half a lemon. Do not beat Sponge Cake batter very much after adding the flour or the cake will be heavy.

COCOANUT CAKE.

One cup of butter; three cups of sugar; one cup of milk; four eggs; the whites beaten separately to a stiff froth; four and a half cups of flour; three teaspoons of Davis' Baking Powder, and one grated cocoanut.

CORN STARCH CAKES.

One cup each of butter and sweet milk; one-half cup of Davis' High Grade Corn Starch; two cups each of sugar and flour; the whites of five eggs beaten to a stiff froth; two teaspoons of Davis' Baking Powder; flavor to taste. Bake in gem-tins or patty-pans.

CORN STARCH CAKE.

One cup sugar; one-half cup butter; two eggs; one cup milk; one cup Davis' High Grade Corn Starch; one cup flour; two teaspoons Davis' Baking Powder; flavor to suit. Cream sugar and butter; add yolks of eggs, then the milk and the flour and half of the corn starch. Cream well together and add the other half cup corn starch with the baking powder. Lastly, stir in very lightly the two whites of the eggs after being beaten into a froth; bake in moderate oven.

The special process by which Davis' High Grade Corn Starch is made, is much more expensive than any other, yielding less Starch from the corn; but is superior to all other processes in the quality of production.

LIBRARY—From Fr. *libre,* meaning free, and proper name ANDY. Something free from Andy Carnegie.

LION—A cruel beast who never patronizes the barber and is always bearded in his den, yet will furnish a close shave if you get near enough.

LOVE—A man's insane desire to become a woman's meal-ticket.

LOVER—An ardent admirer who says, "Yes, dearest, I will shovel the snow off the lake so that we can go skating!" and, after marriage, remarks, "What! Shovel the snow off the walk for you? Well, I should say not! I'm no chore boy."

MAIDEN LADY—A term applied to an old maid by those who wish to avoid hurting her feelings.

MANICURE—The only woman who can beat a carpenter at soaking nails.

MASSAGE—A touch, with intent to rub it in.

MIND—No matter. MATTER—Never mind.

MIRACLE—A woman who won't talk.

MITTEN—Something a tender-hearted girl gives a young man when she knows she is going to make it chilly for him.

CHOCOLATE TARTS.

Four eggs, whites and yolks; one-half cake chocolate grated; one tablespoon Davis' High Grade Corn Starch, dissolved in water; three tablespoons milk; four tablespoons white sugar; two teaspoons vanilla; one saltspoon salt; one-half teaspoon cinnamon; one teaspoon melted lard. Rub the chocolate smooth in the milk and heat to boiling over the fire, then stir in the corn starch. Stir five minutes until well thickened, remove from the fire and pour into a bowl. Beat all the yolks and whites of two eggs well with the sugar, and when the chocolate mixture is almost cold, put all together with the flavoring, and stir until light. Bake in open shells of pastry. When done, cover with a meringue made of the whites of two eggs and two tablespoons of sugar flavored with a teaspoon of lemon juice. Eat cold. These are nice for tea, baked in patty pans.

CREAM CAKES.

One cup hot water; one-half teaspoon salt; one-third cup lard; one and one-half cups pastry flour; four eggs. Put on the water, salt and lard to boil; when thoroughly boiling, quickly add the flour all at one time; stir well until it cleaves from the pan; it will take about five minutes. Let the mixture cool, then add the eggs, one at a time, and beat each egg in thoroughly before adding another. When well mixed, drop in small tablespoons, on a buttered baking pan, some distance apart to allow for spreading. Bake about thirty minutes in a hot oven until well risen, then decrease the heat and be careful to bake them until done. Split when cool and fill with cream.

CREAM FOR CREAM CAKES.

One pint milk, boiled; two tablespoons Davis' High Grade Corn Starch; three eggs, well beaten; three-quarters cup sugar; one-half teaspoon salt. Wet the corn starch in cold milk, and cook in the boiling milk ten minutes, stirring thoroughly. Beat the eggs; add the sugar and salt; stir this into the thickened milk, and cook a few minutes longer. When cool, flavor with a few drops of almond and one teaspoon vanilla.

"Pure Food" is the great cry of the present day, when countless adulterations are practiced for profit. Davis' High Grade Corn Starch is as pure as can be made—Absolutely Pure.

AN ASSURANCE OF PURITY FROM THE HIGHEST AUTHORITY.

BELLEVUE HOSPITAL
MEDICAL COLLEGE
NEW YORK

R. B. Davis Co.,

Gentlemen:

I have analyzed the "Davis Baking Powders;" I am therefore familiar with each and all of the materials used in their composition. I have also studied their effects upon the human system when combined in bread making, and find them not only harmless, but healthful.

Yours respectfully

F. Taylor Doremus M.D. LL.D

Prof. Chemistry and
Toxicology in
"Bellevue Hospital
Medical College."

Prof. DOREMUS is the highest authority on this subject. His statements are based on actual analyses and experiments.

CHEESE CAKE.

One and one-half cups cottage cheese; two tablespoons cream; one-half cup sugar; three eggs; one teaspoon melted butter; lemon or vanilla flavoring. Press the cheese through a colander; beat the eggs until light; add them with all the other ingredients to the cheese; beat until smooth. Line a deep pie dish with plain paste; fill with this mixture and bake in a quick oven for thirty minutes. The quantities given will make only one pie.

STRAWBERRY SHORT CAKE.

One quart of sifted flour, one scant teaspoon of salt, two teaspoons of Davis' Baking Powder, and one-half cup of butter rubbed well through the flour, add milk sufficient to make it stiff enough to roll out, handle as lightly and as quickly as possible. Roll out about half an inch in thickness, bake about twenty minutes. Have ready a large bowl of strawberries covered with plenty of sugar; pull the cake apart, as cutting will make it heavy, spread well with butter, and pile on plenty of the berries, then lay on the other half of the cake and put the remainder of the berries over the top; when serving, add cream if desired. Raspberry, blackberry and peach short cake can be made in the same way.

CREAM COOKIES.

One pint of cream; two cups of sugar; three eggs; two teaspoons of Davis' Baking Powder; mix thoroughly through a little flour. Mix as soft as possible to roll. Flavor with nutmeg or cinnamon. Bake quickly.

CHOCOLATE CAKE.

One cup of butter; two cups of sugar; one cup of milk; five eggs, leaving out the whites of three; four cups of flour; two teaspoons of Davis' Baking Powder; bake in three layers in jelly tins. For icing, the whites of three eggs; one and one-half cups of sugar; six tablespoons of grated chocolate; two teaspoons of vanilla. Beat well together, spread between layers and over top of cake.

PICNIC CAKE.

Two cups of white sugar; three eggs; one cup of butter; one cup of sweet milk; two cups of flour; one cup of Davis' High Grade Corn Starch; one teaspoon of Davis' Baking Powder; beat sugar and butter together, add eggs; afterward add milk and flour into which the Corn Starch has been sifted; mix thoroughly.

MOON—The only lighting monopoly that never made money.

MOSQUITO—A small insect designed by God to make us think better of flies.

NEIGHBOR—One who knows more about your affairs than yourself.

NON-CONDUCTOR—The motorman.

OAR—A popular device for catching crabs.

ONION—The all-round strength champion of the Vegetable Kingdom, garlic and cabbage being close rivals.

OPIUM—The real author of "The Dream Book."

ORCHARD—The small boy's Eden of today, in which the apple again occasions the fall.

OSTRICH—The largest and heaviest bird on earth, yet rated by his owners only as a featherweight.

PANTS—Trousers' Country Cousins.

PARENTS—One of the hardships of a minor's life.

PASTRY—A deadly weapon carried by cafés, cooks and newly married housekeepers.

CREAM CAKE.

One cup of sugar; one-half tablespoon of butter; three eggs; two-thirds cup of flour; one-half cup of Davis' High Grade Corn Starch; one teaspoon of Davis' Baking Powder sifted in the flour; flavor to taste; mix butter and sugar to the cream; add eggs, then Corn Starch and flour; mix well; bake in tins the same as for jelly cake, substituting cream for jelly.

LILY CAKE.

One-third cup butter; one cup sugar; one-half cup milk; one and three-fourths cups flour; two teaspoons Davis' Baking Powder; whites of three eggs; one teaspoon vanilla. Mix and cover with chocolate frosting.

Davis' Baking Powder has for 30 years been a standard of purity and wholesomeness, and of the highest leavening power. It is always uniform, and does not impart a bad taste to the food.

FROSTINGS AND CAKE FILLINGS.

FROSTING WITH GELATINE.

Dissolve large pinch of gelatine in six tablespoons of boiling water; strain; thicken with sugar and flavor with lemon.

CHOCOLATE FROSTING.

Six tablespoons of grated chocolate; one and a half cups of powdered sugar, whites of three eggs; beat the whites but little, not until they are white, and stir in the chocolate, then gradually put in the sugar, beating to mix it well.

FROSTING.

Beat the white of one egg to a stiff froth, stir in ten heaping teaspoons of pulverized sugar and one teaspoon of Davis' High Grade Corn Starch and beat thoroughly. To color frosting a delicate pink use strawberry, currant or cranberry; the grated peel of an orange or lemon moistened with the juice and squeezed through a thin cloth will color a nice yellow.

The brains of all great thinkers are well supplied with Phosphates. Davis' Baking Powder is rich in Phosphate.

PESSIMIST—One who paints things blue. And sometimes red.

PIANO—A tool frequently used in building a Rough House.

PIN—The best dresser in a woman's acquaintance—of remarkable penetration and true as steel, seldom loses its head, follows its own bent and carries its point in whatever it undertakes.

PLUM—A fruit that ripens and falls from the Political Tree—but only after careful grafting.

PLUMB—To ascertain the capacity of.

PLUMBER—One who ascertains the capacity of your purse, soaks you with a piece of lead and gets away with the money—a process vulgarily known as "a lead-pipe cinch."

POLICEMAN—A never present help in time of trouble.

POSTSCRIPT—The only thing readable in a woman's letter.

QUEEN—One entitled to rule a nation, make up a deck, or beat a knave.

QUESTION—Is marriage a failure?

QUEUE—The only Mongolian line connecting America and China.

REPARTEE—The sassy habit of talking back.

REPUTATION—A personal possession, frequently not discovered until lost.

CHOCOLATE FROSTING AND FILLING.

One-quarter pound unsweetened chocolate grated; one cup granulated sugar; two tablespoons water; cook on slow fire until chocolate is thoroughly dissolved. Stir constantly; then add three teaspoons Davis' High Grade Corn Starch dissolved in a little less than one-half cup water; stir constantly; allow to boil three minutes; add vanilla to flavor; set aside to cool. Use for frosting or filling.

DO NOT FORGET THAT.

The great care with which Davis' High Grade Corn Starch is manufactured insures absolute purity.

PUDDINGS AND DESSERTS.

DELMONICO PUDDING.

One quart of milk; three tablespoons of Davis' Corn Starch dissolved in a little cold milk; the yolks of six eggs beaten well; six tablespoons of sugar. Boil three or four minutes, flavor with vanilla or lemon and put into a pudding dish. Beat the whites with four tablespoons of sugar to a stiff froth, spread over the top and brown in the oven.

CORN STARCH PUDDING.

Put in a double boiler two cups of milk; when hot add the yolks of two eggs beaten with four tablespoons of sugar, and two even tablespoons of Davis' High Grade Corn Starch, wet with a little cold milk; let cook for a few minutes, then add the whites of eggs whipped to a stiff froth.

FRUIT PUDDING.

One cup of molasses, one cup of chopped raisins; one cup of chopped suet; one cup of sweet milk; three and one-half cups of flour; two teaspoons of Davis' Baking Powder and a little salt. Boil three hours and serve with a liquid sauce.

Davis' Baking Powder is sold on its merits, without the aid of extensive advertising, and Trust Dividends added to its cost.

NOW THEY DON'T SPEAK.

Funniman—"Now, there's your husband coming, Mrs. Candor. Let's make a little surprise for him. Mrs. Funniman and I will hide behind the curtains here, and you tell him that your expected guests haven't come. Then we'll step out and surprise him."

(Enter Mr. Candor.)

Mrs. Candor (obeying orders)—"Well, Henry, our expected guests have disappointed us—Mr. and Mrs. Funniman haven't come."

Mr. Candor (heartily)—"Thank heaven!"

A SLIGHT OVERSIGHT.

Irate Customer—"I thought you said that parrot you sold me could talk?"

Bird Dealer—"So it can, madam."

Irate Customer—"Why, I've had him over a week and he hasn't uttered a single word!"

Bird Dealer—"I forgot to tell you he is a Hebrew parrot —he talks with his claws."

A wee Scotch boy had been getting much the worse of a fight with a big English boy, and his mother catching him said, "What garred ye fecht a great laddie like yon." The boy said, "I'd fecht him again if he said the reason we had to wear the kilt was that our feet were too big to get in trousers."

ALL IS VANITY.

Crawford—"I noticed your wife acting strangely from my window across the street, so I came over to see if she had suddenly gone crazy.

Crabshaw—"Oh, no; she's merely going through the motions described in a Sunday paper to make her beautiful."

Two brothers, A and B, while walking together met three charming, fair-haired children. "I must speak to these children," said A; "they are my nieces and nephew."

"Ah," said B, "I have no nephews or nieces, so I shall walk on." How was this?

They were B's children.

If a man sells a horse for $50,
And buys him back for $40,
And sells him again for $45,
How much does he make or lose by the transaction?

BAKED APPLE DUMPLINGS.

For six dumplings use half the rule for pie crust, and six large tart apples. Core and pare the apples. Divide the paste into six parts, and roll out one piece into a shape and size that will cover the apple. Place an apple on this and fill the center with sugar, a lump of butter the size of hazel nut and some cinnamon. Now draw the paste over the apple and press the edges together. Put the dumplings in a baking pan, the rough side down, and proceed with the others in the same manner. Bake in a moderately hot oven for half an hour. Serve hot with a nutmeg or cold sauce.

CORN STARCH CUSTARD.

Scald one quart of milk. Dissolve two level teaspoons Davis' High Grade Corn Starch in a little cold milk. Turn quickly into the hot milk; stir till thickened, then cover and cook ten minutes. Beat two eggs with three tablespoons sugar, add to custard, stir a moment longer and strain. Add flavoring when partly cooled.

BOILED CUSTARD.

Two cups scalded milk; yolks of two eggs; one-half cup of sugar; one-eighth teaspoon salt; one-half teaspoon vanilla; one tablespoon Davis' High Grade Corn Starch. Use double boiler, adding the sugar and salt gradually to the scalded milk, then add the eggs, slightly beaten. Stir constantly, until the mixture thickens; flavor and strain immediately. Chill and serve.

PINEAPPLE PUDDING.

Two and two-thirds cups scalded milk; one-quarter cup cold milk; one-third cup Davis' High Grade Corn Starch, one-quarter cup sugar; one-quarter teaspoon salt; one-half can grated pineapple; whites three eggs. Follow directions for Rebecca Pudding and add pineapple just before serving. Serve with cream.

FACTS WORTH REMEMBERING.

Good health and a clear brain depend on the foods we eat. Better make Puddings and Deserts from Davis' High Grade Corn Starch than any of the inferior brands on the market.

A NEW ERA IN SIGHT.

Figures show that dyspepsia has spoiled more good fellows than marriage has. If all wives would use Davis' Baking Powder these precious creatures would be spared.

A FEW IFS, DON'TS AND BUTS.

IF people would do more thinking and investigating on their own account, instead of believing and acting upon what they see in print, they would be more independent and save many dollars.

DON'T believe anybody who has designs on your pocketbook, until he proves his assertions.

IF a manufacturer of Baking Powder asks more than 20 cents per pound for his product, ask yourself: "Is the price reasonable?"

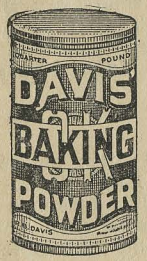
DON'T allow him to charge his advertising expenses to you.

IF the price of Baking Powder is more than 20 cents per pound, you DON'T get your money's worth.

BUT we say that Davis' Baking Powder is the *best* and **most economical, and ask you to make us prove it.**

IF you buy a package from your grocer, BUT DON'T find it perfectly satisfactory, make use of the following **guarantee:**

DAVIS' O. K. BAKING POWDER is guaranteed perfectly PURE AND WHOLESOME, FREE FROM ALL ADULTERANTS AND INJURIOUS SUBSTANCES.



Grocers are authorized to exchange, or refund the purchase price of DAVIS' O. K. BAKING POWDER, where for any reason, every spoonful does not prove to be equal in all respects to the same quantity of any Baking Powder, or Cream Tartar and Soda combination, ever used.

R. B. DAVIS' CO., Manufacturer.

HOW TO KEEP WELL.

Don't forget to use Davis' Baking Powder—it is pure and wholesome.

Don't sleep in a draught.

Don't stand over hot-air registers.

Don't eat what you do not need, just to save it.

Don't try to get cool too quickly after exercising.

Don't forget that cream of tartar baking powders contain potash.

Don't sleep in a room without ventilation of some kind.

Don't sit in a damp or chilly room without a fire.

Don't forget that Davis' High Grade Corn Starch is the finest food Starch made.

CHOCOLATE CREAM PUDDING.

Two cups scalded milk; five tablespoons Davis' High Grade Corn Starch; one-half cup sugar; one-quarter teaspoon salt; one-third cup cold milk; one and one-half squares chocolate; three tablespoons hot water; one teaspoon vanilla; whites of three eggs. Mix corn starch, sugar and salt, dilute with cold milk, add to scalded milk, and cook over hot water ten minutes, stirring constantly until thickened; melt chocolate, add hot water, stir until smooth and add to cooked mixture; add whites of eggs, beaten stiff, and vanilla. Mould, chill, and serve with cream.

MAHNUD CREAM PUDDING.

Stir in one quart of milk, when near boiling, four tablespoons of Davis' High Grade Corn Starch, dissolved in a little cold milk. Add four eggs well beaten with seven ounces of sugar. Flavor with grated lemon peel, nutmeg and mace to suit taste.

BAKED PUDDING.

Four tablespoons of Davis' High Grade Corn Starch; one quart of milk; two or three eggs; four tablespoons of sugar. Flavor to taste; dissolve Corn Starch in a little of the milk, cold, and heat remainder of the milk near boiling before adding Corn Starch to it. Boil a short time and then remove and allow to cool. After it has cooled mix it with the eggs well beaten with the sugar and a little salt; flavor to taste. Place in oven and bake half an hour.

LEMON MERINGUE.

Four tablespoons of Davis' High Grade Corn Starch; one cup of sugar; juice and grated rind of one lemon; three eggs; one quart of milk. Dissolve the Corn Starch in a little cold milk; add one tablespoon of sugar; grated rind of lemon and yolks of eggs and beat all well together. Heat remainder of milk and when near boiling add the above. Stir and boil for five minutes. Pour on a platter, so it will be nearly one inch in thickness. Beat up the whites of the eggs with the juice of the lemon and the cup of sugar to a stiff froth and spread over the pudding, and brown in oven.

A REMINDER.

Puddings and pastries made with Davis' High Grade Corn Starch excel those made with any other Corn Starch.

NO DOUBT OF IT.

At a luncheon to which little Mary and her mother were invited a peculiar kind of cake, new to the three-year-old, was served. After tasting it thoughtfully she said, "Mother, I wish you'd get the recipe for this."

"Why, darling?" said the gratified hostess. "Do you like it?"

"Not at all," answered the cherub decidedly; "but if mother'd make it and use Davis' Baking Powder, I think it would be fine."

A little Davis' Corn Starch
A little gob of paint,
Will make a lady's freckles
Look as though they ain't.

Davis' High Grade Corn Starch is all that its name implies.

GOOD FOR NOTHING.

Mrs. Wise—Where did you get that yellow bowl?

Mrs. Stupid—It was a present with a pound of 50c. baking powder. Why?

Mrs. Wise—I bought one just like it for 10c. and a pound of Davis' Baking Powder for 20c., so I guess you made someone a present of 20c., didn't you?

Mrs. Stupid—The idea! I'll know better next time.

Practice economy by using Davis' Baking Powder.
Thus saving money, time, patience and doctor's bills.

When is a good cook like a nervous old bachelor?

When she uses Davis' Baking Powder—it is a safety raiser, you know.

LADIES—DO NOT READ THIS.

Say, fellows: Don't mind if you do get a little powder in your mouth, from your best girl's face—chances are it's Davis' Corn Starch, and is as pure as her affections.

MEN—DO NOT READ THIS.

Say, Girls: Do you know how I please the fellows? Why, through their stomachs, of course—a nice Blanc Mange or a little Ice Cream made of Davis' Corn Starch does the trick.

A woman fell overboard from a ship the other day, and a shark came up and looked her over, but went away without touching her.

Never touched her?

No; he was a man-eating shark.

FIG PUDDING.

Half a pound of figs; half a cup of suet; half a pound of bread crumbs; two tablespoons of sugar; three eggs; one cup of milk and a little salt. Chop the figs and suet fine, and by degrees add the other ingredients, with a little cinnamon, a little nutmeg, and a glass of wine if you choose. Put one teaspoon of Davis' Baking Powder in the bread crumbs before adding them. Butter and sprinkle a mold with bread crumbs, pour in pudding, cover closely, and boil for three hours. Serve with lemon sauce.

COTTAGE PUDDING.

One cup of sugar; two tablespoons of butter; two eggs; one cup of milk; three cups of flour; two teaspoons of Davis' Baking Powder and half a teaspoon of extract of lemon. Serve with a sauce made of two tablespoons of butter, one cup of sugar, one tablespoon of flour; wet with a little cold water and stirred until like cream; add a pint of boiling water, let boil two or three minutes, stirring all the time. After taking from the fire, add half a teaspoon of extract of lemon. Nutmeg may be used instead of lemon.

STEAMED SUET PUDDING.

Three cups of bread crumbs; one cup of flour; two teaspoons of Davis' Baking Powder; one and a half cups of chopped suet; one and a half cups of stoned raisins chopped; one cup of molasses; one cup of milk; one teaspoon of salt; one teaspoon each of cinnamon and cloves; nutmeg to taste. Steam or boil three hours. Divide in two portions, putting each in stoneware bowls. Sauce: One tablespoon of butter, one cup of powdered sugar, the yolk of one egg; when beaten light and creamy flavor with nutmeg.

FLOATING ISLANDS.

Three pints of milk; the yolks of three eggs; four tablespoons of sugar; three tablespoons of Davis' High Grade Corn Starch; a little salt; flavor to taste. Beat the yolks and sugar together; mix the Corn Starch with a little of the milk, cold; put the remainder of the milk on the fire; when near boiling, add the Corn Starch, stirring briskly until it thickens; add the eggs and sugar; cook a few moments; put it into an earthen dish; beat the whites of five eggs to a stiff froth, lay them on the custard with a tablespoon, and place in the oven six or ten minutes, until of light brown.

Absolute purity and Davis' High Grade Corn Starch are synonymous terms.

WHY IS BAKING POWDER BETTER THAN CREAM TARTAR AND SODA?

Both Cream Tartar and Soda vary in strength, and to insure uniform results they should be scientifically combined, as in Davis' Baking Powder, according to their strength, and not according to their weight or bulk.

Soda is often adulterated, and pure Cream Tartar is seldom sold, the amount of adulteration sometimes reaching as high as 80 per cent., according to Prof. Chandler, the celebrated chemist of New York.

Davis' Baking Powder is composed of strictly pure ingredients, carefully compounded, and always insures uniform results.

PUDDINGS—(CONTINUED.)

BANANA CORN STARCH PUDDING.

To one quart of milk when near boiling, add two tablespoons of Davis' High Grade Corn Starch dissolved in a little cold milk. Allow it to thicken and add two eggs well beaten with two-thirds of a cup of sugar; stir well and take from fire. When cool pour it over bananas (six or eight peeled and cut thin in pudding dish).

PORRIDGE.

One tablespoon of Davis' High Grade Corn Starch; three tablespoons of cold water (or milk); one pint of boiling milk (or water); a little salt. Dissolve the Corn Starch in a little cold milk (or water) and add the salt, then add the pint of boiling milk (or water) and boil a few minutes. If desired thicker, add the yolk of one egg to the Corn Starch and cold milk (or water) before adding the boiling milk (or water). Sugar can be used if desired

ORANGE FLOAT.

Add to one quart of water, the juice and pulp of two lemons; one cup of sugar, and heat to near boiling. Stir in four tablespoons of Davis' High Grade Corn Starch, having previously dissolved it in a little cold water, boil a few minutes. When this has partly cooled pour it over four or five sliced oranges. Over the top spread the beaten whites of three eggs sweetened, and flavor with a few drops of vanilla. Serve with cream.

CORN STARCH CHOCOLATES.

(An easy dessert for warm weather—very simple and quickly made.)

Scald a pint of milk and four tablespoons of sugar; add an ounce of chocolate shaved thin, so it will dissolve quickly; then add two heaping teaspoons of Davis' High Grade Corn Starch which has been diluted with a little cold milk. Stir over the fire until the mixture is thickened; add a half teaspoon of vanilla and then turn into small cups to cool and harden. (If there are any lumps in the mixture it should be strained before turning out.) Unmold the forms when ready to serve, and use thick cream or sweetened milk as a sauce.

REBECCA PUDDING.

Four cups scalded milk; one-half Davis' High Grade Corn Starch; one-quarter cup sugar; one-half teaspoon salt; one-half cup cold milk; one teaspoon vanilla; whites three eggs. Mix the corn starch, sugar and salt, dilute with cold milk, add to scalded milk, stirring constantly until mixture thickens; afterwards stir occasionally. Cook twenty-five minutes; add flavoring and whites of eggs beaten stiff; mix thoroughly; mould, chill and serve with yellow sauce.

A DELICIOUS BLANC MANGE.

Mix four tablespoons of Davis' High Grade Corn Starch with one cup of cold milk, until blended smooth. Mix three cups of milk, four tablespoons of sugar, a little salt and flavoring to suit the taste. To make it more attractive and tasty, add a little clear juice from preserved, or fresh stewed, black raspberries or huckleberries, just enough to produce a rich fruit coloring. Bring to a boil, stir in the Corn Starch previously mixed, and cook for seven minutes suspended in a kettle of boiling water, or over a slow fire until well thickened. Stir frequently. Avoid making it too stiff. Pour into a mold, or cups, previously wet with cold water, and set aside for an hour to cool. Serve with sweetened whipped cream, or any cold sauce you are accustomed to making.

PUDDING SAUCES.

STRAWBERRY OR FRUIT SAUCE.

One quart strawberries; one cup sugar. Mash the strawberries, over which the sugar has been poured; let stand for two or three hours; ten minutes before serving time put it into a stewing pan and on the fire. It should be heated simply to the boiling point, and will then be ready for use. Blackberry, raspberry and peach sauce may be made in the same way.

WINE SAUCE.

One cup boiling water; one tablespoon Davis' High Grade Corn Starch; one-quarter cup butter; one cup powdered sugar; one egg; one-quarter nutmeg grated; one-half cup wine. Wet the corn starch in cold water, and stir into the boiling water. Boil ten minutes. Rub the butter and sugar to a cream; add the egg, well beaten, and the nutmeg. When the corn starch has cooked ten minutes, add the wine, and pour the boiling mixture into the egg mixture and stir rapidly until they are thoroughly blended.

WHIPPED CREAM SAUCE.

One pint thick sweet cream, whites of two eggs, sugar to taste. Whip the cream, add the egg whites, well beaten; sweeten and flavor.

HARD SAUCE.

Stir to a cream one cup of butter; three cups of powdered sugar. When light, beat three-quarters cup wine; juice of a lemon; one teaspoon nutmeg. Beat long and hard until several shades lighter in color than at first and creamy in consistency. Smooth into shape with a bread knife dipped into cold water and stamp with a wooden mold, first scalded and then dipped in cold water. Set upon the ice until the pudding is served.

For fineness, purity and wholesomeness Davis' High Grade Corn Starch cannot be excelled.

CORN STARCH SAUCE.

One pint of milk; one cup of sugar; one tablespoon of Davis' High Grade Corn Starch dissolved in a little of the milk, cold; boil a few minutes, remove and add one tablespoon of butter and two tablespoons of brandy. A good sauce for any kind of pudding.

YELLOW SAUCE.

Two cups scalded milk; yolks of three eggs; one-half cup sugar; one-eighth teaspoon salt; one-half teaspoon vanilla; one tablespoon Davis' High Grade Corn Starch. Cook in a double boiler the same as a boiled custard.

PIES.

PLAIN PASTRY FOR PIES.

Two cups flour; one-half cup butter; one-half cup cold water; one-half teaspoon salt; if preferable, use one-half of the above quantity of butter and the other half lard. This quantity gives enough for two pies. The shortening may be mixed, but the flavor is better where butter alone is used. The richness of the pastry depends upon the amount of shortening used. Sift the salt and flour together, reserving a little flour for the board. With a knife, cut the butter into the flour. Add the water a little at a time, and mix it in lightly with the knife; turn it onto the board, and roll it twice—that is, after it is rolled out once, fold it together and roll it again. If the paste is wanted richer for the top crust, put bits of butter over the paste when rolled; fold and roll it again several times. Fold the paste, and put it in the ice-box for an hour before using, keeping it covered. In making pastry everything should be cold, the handling light and the hands used as little as possible. Paste will keep several days in a cool place, but should be rolled in a napkin, so it will not dry and form a crust.

LEMON CREAM PIE.

Paste, one and one-half pints milk; three tablespoons Davis' Corn Starch; one cup sugar; two tablespoons butter; grated rind and juice of two lemons; yolks four eggs. Boil milk, add corn starch dissolved in a little cold milk; when it reboils, take off, beat in yolks, butter, lemon juice and rind; pour at once into pie plates lined with paste, having high rim. Bake in hot oven until paste is cooked—about twenty minutes.

A PLAIN APPLE PIE.

Fill a pie with apples sliced thin, using enough to make the pie at least an inch thick when done. Add a little water to the apples, and cover with a top crust which is a little richer than the under one. This is done by rolling out a part of the same paste, covering it with bits of butter, folding it together, and rolling it again, repeating the operation two or three times. Cut a few slits in the paste to let out the steam while cooking. Brush the top with beaten yolk of egg. When the pie is baked, and while it is still hot, lift off carefully the top crust; add sugar, nutmeg, and a little butter, and mix them well with the apples. Replace the top crust, and dust it with powdered sugar. Apple pies seasoned in this way are better than when seasoned before being baked.

PUMPKIN PIE.

Cut a pumpkin into small pieces; remove the soft part and seeds. Cover and cook it slowly in its own steam until tender; then remove the cover and reduce it almost to dryness, using care that it does not burn. Press it through a colander. To one and one-half cups of this add two cups of milk; one teaspoon each of salt, butter, cinnamon and ginger; one tablespoon of molasses; two eggs; sugar to taste. Add the beaten eggs last and after the mixture is cold. Pour it into an open crust and bake slowly forty to fifty minutes. Squash pies are made in the same way, but are not the same in flavor, although they are often given the name of pumpkin pies.

COCOANUT PIE.

Four tablespoons of sugar; two cups of milk; one-quarter cup of cream; two tablespoons Davis' High Grade Corn Starch; two eggs; one-half of a cocoanut; one-half teaspoon of vanilla. Grate the cocoanut; scald the milk; beat the yolks of the eggs light with the sugar, add the corn starch and mix with the scalded milk. Cook and stir until it thickens, take from the fire, add the cream and the cocoanut and put away until cool. Beat the whites of the eggs to a stiff, dry froth, add to the custard with the vanilla. Bake the bottom crust, brush it over with the white of egg, put in the custard and brown in a quick oven. Let the pie cool before serving.

For "that tired feeling," doctors prescribe Acid Phosphate. Davis' Baking Powder supplies this desirable nerve builder.

LEMON PIE.

Two lemons; one and one-half cups white sugar; three heaping teaspoons sifted flour, or one large tablespoon Davis' High Grade Corn Starch; three eggs; two cups of water; one teaspoon butter or lard; one pinch of salt. Take a deep dish, grate into it the outside rinds of the lemons, put in the sugar, flour (or corn starch), and salt. Stir all together; then add the yolks of the eggs, well beaten, the juice of the lemons, the water and butter or lard. Set this over the fire in another dish containing boiling water, and cook until it thickens and will dip upon the spoon like cold honey. Remove it from the fire, and when cooled, form it into a deep pie tin, lined with pastry. Bake, and when done, have ready the whites beaten stiff, with three small tablespoons of sugar. Spread this over the top of the pie and return to the oven for a moment to set and brown slightly. This makes a deep, large-sized pie, and a very superior one.

WASHINGTON PIE.

One scant tablespoon of butter or lard; one cup sugar; one egg; one-half cup milk; two cups flour; one tablespoon ginger; one tablespoon cinnamon; one-half teaspoon Davis' Baking Powder. Beat the egg, sugar and butter (or lard) together until light, then add the milk, ginger, cinnamon, flour and baking powder; beat thoroughly until smooth. Line two Washington pie plates with plain paste; put the mixture into them and bake in a moderate, quick oven for thirty minutes. When done, ice with a clear icing and stand away to cool.

ICE CREAM AND ICES.

ICE CREAM.

Heat three pints milk to boiling point in a double boiler. Have ready two rounding tablespoons of Davis' High Grade Corn Starch beaten to a cream with one cup of milk. Stir this into the boiling milk until it thickens, allowing it to cook thoroughly, or about ten minutes. Beat two eggs until very light, stir in one cup of milk and two cups of sugar, adding the mixture to the thickened milk, allowing it to cook one minute longer. When cool, add one tablespoon of vanilla or other flavoring and freeze. This will make three quarts of cream.

Use Davis' High Grade Corn Starch for Ice Cream and Frozen Puddings.

CUSTARD ICE CREAM.

Sweeten one quart of cream or rich milk with half a pound of sugar and flavor to taste; put it over the fire in a double boiler; as soon as it begins to boil, stir into it a tablespoon of Davis' High Grade Corn Starch which has been previously mixed smooth with a little milk; after it has boiled a few minutes, take it off the fire and stir in very gradually six eggs which have been beaten until thick; when quite cold freeze it as ice-cream.

LEMON ICE.

The juice of six lemons and the grated rind of three, a large sweet orange, juice and rind; squeeze out all the juice and steep in it the rind of orange and lemons a couple of hours; then squeeze and strain through a towel, add a pint of water and two cupfuls of sugar. Stir until dissolved, turn in a freezer, then proceed as for ice-cream, letting it stand longer, two or three hours.

FROZEN PUDDING.

One cup of milk; yolk of one egg; one and one-half cups sugar; one cup of preserved fruit; one teaspoon vanilla; one pint of cream or milk; one tablespoon of Davis' High Grade Corn Starch; one cup of raisins; one-quarter cup of chopped nuts; pinch of salt. Scald the milk, add the sugar and stir until dissolved. Mix the corn starch with a little cold milk, and add with the beaten yolk of the egg to the scalded milk. Cook fully three-quarters of an hour, stirring occasionally. Take from the fire and add small pinch of salt, the vanilla, fruit and nuts. When cold, add the cream, whipped (or milk), and freeze. This recipe may be varied at will by the use of different fruits and nuts, by the addition of citron, and the use of various flavors.

FRENCH VANILLA CREAM.

Break into a bowl the whites of one or more eggs, as the quantity you wish to make will require; add to it an equal quantity of cold water; then stir in XXX powdered or confectioner's sugar until you have it stiff enough to mold into shape with the fingers. Flavor with vanilla to taste. After it is formed into balls, cubes or lozenge shapes, lay them upon plates or waxed paper and set them aside to dry. This cream can be worked in candies similar to the French cooked cream.

Purity, wholesomeness and economy combine to make Davis' High Grade Corn Starch superior to all others.

A WORD OF EXPLANATION ABOUT CORN STARCH.

Corn Starch enters into the manufacture of Baking Powder, acting as a preservative, by separating the other ingredients and preserving the raising qualities until the Baking Powder is used.

For some years previous to becoming Corn Starch manufacturers we had great difficulty in obtaining Corn Starch which was strictly pure and manufactured with sufficient care to meet the requirements of our Baking Powder.

As manufacturers we save the middleman's profits, and are therefore able to offer consumers better Corn Starch for the same money than they have heretofore been able to get.

It should be remembered that there are many brands of Corn Starch on the market selling at extremely low prices. The quality of such goods suggests the reason for the low price. There are still others selling at high prices when they should be low.

The price of Davis' High Grade Corn Starch is neither high nor low—but fair. A trial of the goods will convince the particular housewife of this fact.

A VALUABLE SUGGESTION.

One of the most valuable features of Davis' High Grade Corn Starch over inferior grades is that a tablespoonful of it is equal to one egg. Cooks may use one less egg in preparing dishes calling for several eggs, if they will substitute one tablespoon of our Corn Starch.

Always keep an eye on *quality* when buying Baking Powder or Corn Starch. The price does not regulate it in the slightest degree. If it's "Davis'," it has pride and reputation back of it.

SOUPS.

PUREE OF CLAMS.

Twenty-five clams; one tablespoon of butter; one pint of cream; one cup of cold water; two tablespoons of flour; one-quarter cup bread crumbs; pepper to taste. Drain the clams with the water, saving all the liquor. Put the liquor in a saucepan over the fire; when it comes to a boil, skim. Chop the clams fine, add them to the liquor, let boil again and skim. Rub the butter and flour together until smooth and add to the broth with the bread crumbs; stir and cook until it thickens. Press through a sieve, return to the kettle and when heated add the cream previously scalded in a double boiler. Season and serve at once. Do not let the soup stand on the stove after adding the cream, as it is apt to curdle, and be careful in seasoning, as the clams are salty.

BISQUE OF OYSTERS.

One pint of oysters; one tablespoon of butter; yolk of one egg; one pint of milk; one tablespoon of flour; salt and pepper to taste. Drain the oysters free from their liquor, adding sufficient cold water to make one cup of liquid. Chop half the oysters fine. Bring the oyster liquid to a boil, skim, add the chopped oysters and simmer ten minutes. Scald the milk, rub the flour and butter together until smooth, add to the milk and stir until it thickens. Add the whole oysters to the liquor and as soon as their edges curl, remove from the fire. Add the beaten yolk of the egg to the milk, take at once from the fire, and mix with the oysters with their liquor. Season and serve at once.

LIMA BEAN SOUP.

One cup of lima beans; two cups of milk; one cup of water; one bayleaf; two tablespoons of butter; one tablespoon of flour; one small onion; salt and pepper to taste. Slice the onion and brown in the butter; add the flour; stir until smooth and brown. Add the water, bayleaf and beans, and cook twenty minutes, or until the beans are soft; press through a sieve; scald the milk, add the beans and cook until thickened. Season and serve.

TOMATO SOUP.

Place over the fire a quart of peeled tomatoes, stew them soft with a pinch of soda. Strain it that no seeds

remain, set it over the fire again, and add a quart of hot boiled milk; season with salt and pepper, a little piece of butter the size of an egg, add three tablespoons of rolled cracker, and serve hot. Canned tomatoes may be used in place of fresh ones.

TURKEY SOUP.

Take the turkey bones and boil three-quarters of an hour in water enough to cover them; add a little summer savory and celery chopped fine. Just before serving, thicken with a little flour (browned), and season with pepper, salt and a small piece of butter. This is a cheap but good soup, using the remains of cold turkey which might otherwise be thrown away.

CHICKEN CREAM SOUP.

An old chicken for soup is much the best. Cut it up into quarters, put it into a soup kettle with half a pound of corned ham, and an onion; add four quarts of cold water. Bring slowly to a gentle boil, and keep this up until the liquid has diminished one-third, and the meat drops from the bones; then add half a cup of rice. Season with salt, pepper and a bunch of chopped parsley.

MEATS.

When cutting meat to cook, always cut across the grain of the fibre.

Never wash fresh meat before roasting; scrape it if necessary to clean it. If it has been wet or moist, wipe it thoroughly dry before cooking.

Never put meat directly on the ice; put it in a vessel on the ice.

If you baste roast meats, do not use salt in the basting. Salt the meat when partly cooked.

Salt and season boiling meats while cooking.

In boiling, put fresh meats in hot water, and salt meats in cold water; boil both slowly.

Never salt and pepper broiling meats while cooking. Season with salt, pepper and butter after removing from the gridiron.

An ordinary pan is good for broiling; heat very hot; use no fat of any kind; put the meat flat on the pan, turn rapidly and often, and you will find a "pan broil" very good. Season when done.

ROAST BEEF.

Place the roast on a rack so as to raise it a little from the bottom of the pan. Dredge thoroughly with flour. Put in a very hot oven for fifteen or twenty minutes, or until the roast is browned, when the temperature of the oven should be lowered. Baste frequently.

ROAST LEG OF MUTTON.

Place in a hot oven for twenty minutes, then add a cup of hot water. Allow ten or twelve minutes for cooking rare, and about fifteen to twenty minutes for medium well done to the pound. Baste frequently.

FRIZZLED BEEF.

One-quarter of a pound dried beef cut as thin as Saratoga potatoes; three ounces butter; one tablespoon flour; two cups of milk. Place butter in skillet over moderately hot fire; when it commences to brown add beef and sift the flour in gradually. Let all cook till the flour looks brown but be careful not to scorch; then add milk, stirring all the time, till the dressing has cooked to consistency of rich cream. This is a delicious breakfast relish, and the mixture is admirable to be eaten with griddle cakes.

VEAL STEW OR FRICASSEE.

The end of the ribs, the necks, and the knuckle may be utilized in a stew. Cut the meat—two pounds—in small pieces, and remove all the fine bones. Cover the meat with boiling water; skim as it begins to boil; add two small onions, two teaspoons of salt, and one saltspoon of pepper. Simmer until thoroughly tender. Cut four potatoes in halves, soak in cold water, and parboil them five minutes; add them to the stew. Add one tablespoon of flour wet in cold water, and more seasoning if desired; and just before serving add one cup of cream, or if milk be used add one tablespoon of butter. Remove the bones before serving. To make veal pot-pie, add dumplings as in beef stew. If intended for a fricassee, fry the veal in salt pork fat before stewing, and omit the potatoes. Add one egg to the liquor just before serving, if you wish it richer.

BAKED LEG OF MUTTON.

Take a leg of mutton weighing six or eight pounds, cut down the under side and remove the bone, fill it with a dressing made of four ounces of suet, two ounces of chopped ham, six ounces of stale bread, two eggs, one

onion, a little thyme, sweet marjoram, parsley, nutmeg, salt and pepper; sew up, lay in a pan and put in a hot oven; baste with butter, cook three hours.

STUFFED SHOULDER OF VEAL.

Have the blade removed, and fill the space with a stuffing made of bread crumbs, thyme, marjoram, lemon juice, chopped salt pork, salt and pepper, and an egg; also chopped mushrooms, if desired. Sew up the opening, press and tie it into good shape, and roast the same as the fillet. The stuffing may also be made of minced veal cut from the knuckle, high seasoned. Roast from twenty to twenty-five minutes per pound.

A PLAIN POT-PIE.

Cut veal, chicken, or beef into pieces; put them with strips of pork into boiling water and cook until tender; season with salt, pepper and butter. There should be enough liquid to make a generous amount of gravy. When the stew is ready, cook the dumplings, and place them on the same dish around the stew. If suet dumplings are used, they must be placed in the pot as soon as it boils in order to cook them a sufficient length of time. It is better to cook either kind of dumplings in a separate pot with plenty of water, and not remove them until the stew is dished and ready to be sent to the table.

DUMPLINGS WITH BAKING POWDER.

Two cups of flour; one-half teaspoon of salt; two teaspoons of Davis' Baking Powder; one cup of milk. Mix the flour, salt and baking power well together, then stir in quickly the milk. Have the dough quite soft. Drop the batter from a spoon into the stew, or into boiling water; or, if preferred, make the dough just consistent enough to roll, and cut it into squares. The stew must not be allowed to stop simmering after the dumplings are in, and they must be served immediately after being taken from the pot, or they will fall. It will take ten minutes to cook them.

Never put dumplings in the water until it is thoroughly boiling; this forms a film to hold the leavening gas.

"HIGH GRADE."

To discover why Davis' is known as "High Grade" Corn Starch, try it and compare it with other brands. It is all that the term implies. Made from selected corn, after the most improved and expensive process.

MEAT AND FISH SAUCES.

WHITE OR CREAM SAUCE.

Put one tablespoon each of butter and flour in saucepan over fire. When mixed without browning, add one-half teaspoon salt, one-quarter teaspoon white pepper; then, gradually, one cup hot milk. Stir until smoothly thickened, and simmer for three minutes.

EGG SAUCE (for fish).

One cup white sauce; two chopped hard boiled eggs; one tablespoon chopped parsley; one teaspoon lemon juice or vinegar. Add parsley after taking from the fire.

BROWN SAUCE.

In saucepan, brown one tablespoon butter until dark, but not burned. Add one tablespoon flour, stir and brown again. Add gradually one cup good stock (beef is best), or hot water and stir until smooth and thick. Season with salt and pepper to taste. Simmer five minutes.

TO THICKEN GRAVIES.

Davis' High Grade Corn Starch, used in place of flour to thicken gravies, adds greatly to their taste and appearance.

ENTREES.

MEAT CAKES.

Two cups of chopped cooked meat; three tablespoons of cracker crumbs; two eggs; two tablespoons of butter; one small onion; salt and pepper to taste. Chop the onion very fine; beat the eggs light without separating; melt the butter; add to the cracker crumbs; mix with the eggs, meat and seasoning. Make into flat cakes and saute in butter or dripping.

LAMB CROQUETTES.

Two cups of finely chopped cooked lamb; one cup of boiled rice; one tablespoon of chopped parsley; one tablespoon of lemon juice; two tablespoons Davis' High Grade Corn Starch; one cup of cream or milk; one tablespoon of butter; salt and pepper to taste. Scald the milk. Rub the butter and flour together until smooth; add to the scalded milk and stir until it thickens. Mix the meat, rice, parsley and seasoning well together. Mix with the cream or

thickened milk, and cool. When cool form into cone-shaped croquettes, cover with egg and bread crumbs and fry in smoking hot fat.

MUTTON RAGOUT.

Two cups of cold chopped meat; one tablespoonful butter; one cup stock; one tablespoon Worcestershire Sauce; one tablespoon Davis' High Grade Corn Starch; one tablespoon catsup. Salt and pepper to taste. Melt and brown the butter, add the flour; stir until smooth and brown. Add the stock; cook until it thickens. Add the mutton, turn into a double boiler and cook for twenty minutes. When ready to serve, add the Worcestershire Sauce and catsup; season further if necessary, and serve.

SWEET POTATO CROQUETTES.

For eight croquettes use one-half cup hot milk; two generous tablespoons of butter; one teaspoon salt; two eggs; enough boiled sweet potatoes to make a pint. When the potatoes have been mashed smooth and light, beat into them the hot milk and then the salt and butter. Next beat one egg until light and beat this into the mixture, which should now be shaped into croquettes. Beat the second egg in a soup plate. Cover the croquettes with this egg and roll them in bread crumbs. Fry in lard till they turn a rich brown. Serve at once.

SARATOGA CHIPS.

Peel good-sized potatoes, and slice them evenly as possible. Drop them into ice-water; have a kettle of very hot lard, as for cakes; put a few at a time into a towel and shake, to dry the moisture out of them, and then drop them into boiling lard. Stir them occasionally, and when of a light brown take them out with a skimmer, and they will be crisp and not greasy. Sprinkle salt over them while hot.

TO PEEL TOMATOES.

Put the tomatoes into a frying basket and plunge them into hot water for three or four minutes. Drain and peel. Another way is to place them in a flat baking-tin and set them in a hot oven about five minutes; this loosens the skins so that they readily slip off.

Davis' High Grade Corn Starch is the real nutriment of the finest grade of corn.

SCRAMBLED TOMATOES.

Remove the skins from a dozen tomatoes; cut them up into a saucepan; add a little butter, pepper and salt; when sufficiently boiled, beat up five or six eggs and just before you serve them turn into the saucepan with the tomatoes, and stir one way for two minutes, allowing them to be done thoroughly.

CUCUMBER A LA CREME.

Peel and cut into slices (lengthwise) some fine cucumbers. Boil them until soft; salt to taste, and serve with delicate cream sauce.

VEGETABLE HASH.

Chop rather coarsely the remains of vegetables left from a boiled dinner, such as cabbage, parsnips, potatoes, etc.; sprinkle over them a little pepper, place in a saucepan or frying pan over the fire; put in a piece of butter the size of a hickory nut; when it begins to melt, tip the dish so as to oil the bottom and around the sides; then put in the chopped vegetables, pour in a spoonful or two of hot water from the tea-kettle, cover quickly so as to keep in the steam. When heated thoroughly take off the cover and stir occasionally until well cooked. Serve hot. Persons fond of vegetables will relish this dish very much.

VEGETABLES.

BAKED TOMATOES.

Cut a slice from the blossom end, take out the seed and fill with a dressing made of bread, butter and seasoning. Put a bit of butter on each and bake half an hour.

BROILED TOMATOES.

Take large, round tomatoes, wash and wipe, put them on the gridiron over a good fire; when brown turn them. Place on a hot dish, with butter, pepper and salt.

SCALLOPED TOMATOES.

Put in a baking-dish a layer of bread crumbs, with bits of butter or lard, and then a layer of potatoes, sprinkled with pepper, salt and sugar. Contine until the dish is full. Spread bread crumbs and butter over the top. Bake one hour.

COLD SLAW.

Shave cabbage fine; to one quart add the yolks of three eggs beaten; one tablespoon of sugar; one of olive oil or butter; half a cup of thick cream; mustard, pepper and salt. Put the dressing over the fire and stir, when thick pour over the cabbage. Let cool and slice hard-boiled eggs over the top.

HOT SLAW.

Chop fine and sprinkle over with flour. Put a small piece of butter in the oven to melt. Salt and pepper the cabbage, and put in the pan with the butter. Mix half a cup of cream, one egg, tablespoon of mustard, teaspoon of sugar, and heat thoroughly. Serve warm.

CHAFING DISH RECIPES.

OYSTER STEW.

Put a tablespoon of butter into a chafing-dish; add a heaping tablespoon of flour, and cook a few minutes, stirring all the time so it will not color. Add one cup of milk slowly and stir until it begins to thicken; then add the oyster liquor (have the liquor strained so it will be free from pieces of shell), and lastly the oysters; season with salt and pepper and a little celery salt if liked. As soon as the edges of the oysters curl they are done, and the cooking must cease, or they will become tough.

EGGS WITH TOMATOES.

Put into a chafing-dish one cup of canned tomatoes, and cook until they begin to soften; then season with one tablespoon of butter, salt and pepper to taste. Add two beaten eggs, and stir constantly until they begin to thicken. Then extinguish the flame, and the heat of the dish will be sufficient to complete the cooking. Stir constantly until they are of the consistency of scrambled eggs. Serve at once, or they will separate.

TOMATOES AND RICE.

Put into a chafing-dish a half cup of tomatoes; add a bayleaf, a few drops of onion juice, pepper and salt to taste. Let them cook until tender, then remove the bayleaf and stir in as much boiled rice as can be well coated and moistened with the tomatoes. Serve with cracker biscuits.

WELSH RAREBIT.

Two cups grated cheese, yolks of two eggs, one-half cup of milk; salt and cayenne pepper to taste. Toast carefully slices of bread, with the crusts removed. While hot, butter them, and then plunge in a bowl of hot water. Place on a heated dish and stand in the oven to keep warm while you make the rarebit. Put the milk in a porcelain-lined or granite saucepan; stand it over a moderate fire; when boiling hot, add the cheese; stir continually until the cheese is melted; add the salt, cayenne and yolks, and pour it over the toasted bread. If the rarebit is stringy and tough, it is the fault of the cheese not being rich enough to melt. Old English dairy cheese makes the best Welsh rarebit. Stale beer may be used in place of milk.

CANDIES.

CHOCOLATE CARAMELS.

Take of grated chocolate, milk, sugar, molasses, one cup of each; piece of butter size of an egg; boil until it drops hard; pour on buttered dish, and before it cools mark off in square blocks.

BUTTER SCOTCH.

Five tablespoons of molasses; four tablespoons sugar; four tablespoons water; two tablespoons butter; let boil until when dropping a little in cold water, it will be brittle. Put in a pinch of soda before taking off the stove, pour on buttered tins, and when cool enough, mark in squares.

COCOANUT CARAMELS.

Two cups sugar, with enough water to boil it. When ready to take off the stove, put in one cup of cocoanut, with a piece of butter. Flavor with vanilla.

FOGG'S FUDGE.

Two cups sugar; one square chocolate; butter size of walnut; one-half cup milk. Boil without stirring, until a soft ball can be formed, when dropped in cold water. Remove from the fire at once. Flavor with lemon or vanilla. Beat rapidly until it begins to thicken, then pour into buttered pan. When partly cool, mark off in squares; then set away to cool.

USEFUL INFORMATION.

PASTE FOR CLEANING BRASS.—Powdered rotten stone, twelve parts; sweet oil, two parts; oxalic acid, two parts; water to mix; add sufficient Davis' High Grade Starch to form a paste.

CHAIRS, CANE-SEATED, RENOVATING.—Clean the articles with a solution of oxalic acid. Their color will be restored.

TO RESTORE COLOR.—When color on a fabric has been accidentally or otherwise destroyed by acid, ammonia is applied to neutralize the same. after which an application of chloroform will, in almost all cases, restore the original color. The application of ammonia is common, but that of chloroform is but little known.

TO CLEAN FEATHERS.—To clean feathers from their own animal oil, steep them in one gallon of water mixed with one pound of lime, stir them well, and then pour off the water, and rinse the feathers in cold spring water, To clean feathers from dirt, simply wash them in hot water with soap. Rinse them in hot water.

FLY SPECKS, TO REMOVE FROM GILDING.—Old ale is a good thing to wash any gilding with, as it acts at once on the fly dirt. Apply it with a soft rag.

FRAMES, TO RENOVATE.—You may improve them by simply washing them with a small sponge moistened with spirits of wine or oil of turpentine, the sponge only to be sufficiently wet to take off the dirt and fly-marks. They should not be wiped afterward, but left to dry of themselves.

FRUIT AND WINE STAINS, TO REMOVE.—First rub the spot on each side with hard soap and then lay on a thick mixture of Davis' High Grade Corn Starch and cold water. Rub this mixture of starch well into the spot, and afterward expose it to the sun and air. If the stain has not disappeared at the end of three or four days, repeat the process. Stains of wine may be quickly and easily removed from linen, by dipping the parts which are stained into boiling milk. The milk to be kept boiling until the stain disappears.

GLOVE CLEANER.—Three troy ounces castile soap, white; two fluid ounces javelle water; one dram water of ammonia. Dissolve the soap by the aid of heat in the water, and when nearly cold, add the javelle water and the water of ammonia. The preparation should form a paste, to be rubbed on the soiled part of the glove with a piece of flannel. This recipe is in use in many large cleaning establishments, and can be recommended.

GREASE EXTRACTOR.—Fifteen parts fuller's earth; one-half part French chalk; ten parts yellow soap; eight parts pearlash; mix thoroughly and make it into paste with spirits of turpentine. Color, if desired, with yellow ochre. Form into cakes.

INK AND IRON MOULD, TO REMOVE.—Thick blotting paper is soaked in a concentrated solution of oxalic acid and dried. Placed immediately on a blot, it takes it out without leaving a trace behind.

IRON RUST, TO REMOVE.—This may be removed by salt mixed with a little lemon juice.

WASHING POWDER.—A washing powder for the finest white linen is a powdery mixture of ninety parts of efflouresced soda, with ten parts of hyposulphite of soda and two parts of borax.

FRECKLES, A REMEDY FOR.—The following is quoted by New Remedies from a German medical journal: Two parts sulphocarbolate of zinc; twenty-five parts glycerine; twenty-five parts rose water; five parts alcohol. Dissolve and mix.

FACE LOTION.—As a face lotion, oatmeal made in a paste with two parts glycerine, one part water, and applied to the face at night, with a mask worn over, will give in a short time, if faithfully pursued, a youthful appearance to the skin.

SUNBURN.—Often in exposed situations, as at the seaside, the skin may become not only sunburned in the common sense of the word, but irritable and inflamed. The following used twice daily as a wash will prevent this: Twenty ounces milk; one ounce carbonate of soda; one ounce glycerine; one-half ounce powdered borax; or the following: One ounce carbonate of soda, one-half pint oatmeal water; one-half pint milk.

COUGH MEDICINE.—One-quarter ounce tincture of tolu; one-half ounce each of paregoric elixir and tincture of squills; one ounce syrup of white poppies; mix. Dose, one teaspoon in barley water, whenever the cough is troublesome.

ORIENTAL COLD CREAM.—Six ounces oil of almonds; three drams each of white wax and spermaceti; melt and add six ounces rose water; one and one-half ounces orange flower water. This cream will soften the skin. It should be applied with a cotton or linen cloth.

CREAM, SUBSTITUTE FOR.—Beat three eggs to a stiff froth; gradually pour over them boiling hot tea, until of the thickness of cream.

EARACHE, CURE FOR.—Wet a piece of cotton with equal parts of chloroform and laudanum, place in the ear and cover up.

EGGS, TO TELL THE AGE OF.—This method is based upon the decrease in the density of eggs as they grow old. Dissolve two ounces of kitchen salt in a pint of water. When a fresh laid egg is placed in this solution it will descend to the bottom of the vessel, while one that has been laid on the day previous will not quite reach the bottom. If the egg be three days old it will swim in the liquid, and if it is more than three days old it will float on the surface, and will project above the latter more and more in proportion as it is older.

MOSQUITO AND GNAT BITES.—Ten grains carbolate of lime; one dram water.

It is said that a weak solution of carbolic acid—one part in fifty—used as a wash, will prevent their attacks.

MOTH EXTERMINATORS.—The following is recommended for sprinkling among furs, clothes, etc., to prevent the ravages of moths: One hundred parts patchouly herb; fifty parts valerian; forty parts camphor; fifty parts each of orris and sumbul; one part each of oil of patchouly and ottar of roses. The various ingredients are broken up as small as possible, passed through a wide sieve to separate the coarser pieces, and freed from dust by a fine sieve. The oils are mixed with the orris root, and all the ingredients are then combined.

SILVERWARE, TO CLEAN.—Fifteen parts finest whiting; one and one-half parts soda; three-eighths parts citric acid; reduce to fine powder. Use by moistening the powder with water.

HARMLESS COSMETIC POWDERS.—The Journal of Pharmacy announces the fact that the apothecaries of Copenhagen have agreed on the substitution of certain harmless compounds for the numerous poisonous face powders now commonly used. In avoirdupois weight, the proportions of the ingredients will be about as follows: For white powder, one ounce oxide of zinc; nine ounces Davis' High Grade Corn Starch; three drops oil of rose.

TOILET POWDER.—One pound Davis' High Grade Corn Starch; one-half ounce orris root; ten drops essence of ambergris; ten drops oil of bergamot; two drops oil of rhodium. Mix thoroughly and rub the whole through a fine gauze sieve. Very fine. It should be put up in packets of thin non-porous paste-board, and packed moderately close, to prevent loss of odor.

TO FIREPROOF STARCH.—To each bowl of Starch add one teaspoon of Epsom salts, and dissolve in the usual way by boiling. Articles starched with this will be stiffer and will be rendered to a certain degree fire-proof.

MEASURES AND WEIGHTS.

4 Teaspoonfuls equal 1 tablespoonful liquid.
4 Tablespoonfuls equal 1 wine glass, or half a gill.
2 Wine-glasses equal one gill or half a cup.
2 Gills equal 1 coffeecupful, or 16 tablespoonfuls.
2 Coffeecupfulls equal 1 pint.
4 Quarts equal 1 gallon.
2 Tablespoonfuls equal 1 ounce, liquid.
1 Tablespoonful of salt equals one ounce.
16 Ounces equal 1 pound, or a pint of liquid.
4 Coffeecupfuls of sifted flour equal 1 pound.
1 Quart of unsifted flour equals 1 pound.
8 or 10 ordinary sized eggs equal 1 pound.
1 Pint of sugar equals one pound (white granulated).
2 Coffeecupfuls of powdered sugar equal 1 pound.
1 Coffeecupful of cold butter, pressed down, is one-half pound.
1 Tablespoonful of soft butter, well rounded, equals 1 ounce.
An ordinary tumblerful equals 1 coffeecupful or half a pint.
About 25 drops of any thin liquid will fill a common sized teaspoon.

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