

PREFACE.

We rise to explain to our numerous friends that this book does not pretend to be a complete manual of cookery, but simply a collection of valuable recipes carefully collected from our most experienced housekeepers, thoroughly tested, conscientiously prepared, and presented to the public for approval and patronage. While endeavoring to make them brief, we have also aimed to be explicit and have been careful to omit no direction that might be useful to young housekeepers, whom we would remind that "good cooking cannot be made out of bad marketing." The flour, butter, sugar, and, in fact, every ingredient must be of the best quality to insure success. An eminent writer has pertinently observed that "good cooking means the economy of your great grandmother and the science of modern chemists."

Hoping your culinary trials may be light as our *souffle*, your achievements well relished, and your patronage equal to our desserts, we bid you a hearty Fare Well.

WARREN, OHIO, *August, 1876.*

GOOD BREAD.

MRS. WILLIAM T. SPEAR.

Pare three medium sized potatoes, and put them on the stove in one quart of boiling water, boil until soft, then mash through a cullender on to three tablespoonfuls of flour, allowing the water also to run through; this should make about one quart; if, however, it lacks, add boiling water to make it a quart; mix thoroughly, and when cool add one half tea-cup of yeast; let it rise over night. In case it is more convenient to prepare this potato sponge in the morning, you may do so, for if it should stand a day and a night it would not spoil. In the morning, mix one quart of milk with flour enough to make a batter as thick as ordinary bread sponge; into this put the potato sponge, and let it stand till light, (in summer, it will rise in half an hour, in winter it will take longer), but not a moment after it is light. Knead thoroughly, make it into loaves, and put *directly* into pans. Now let it rise, but watch carefully that it does not stand too long. Bake. This will make three medium sized loaves.

BROWN BREAD.

MRS. JOHN L. WEEKS.

Three cups Indian meal, two cups graham or rye flour, one cup molasses, one teaspoonful soda, one teaspoonful salt, three cups warm water; stir all together, put in a pan, and steam three hours or more. Good either hot or cold, but best hot. Try half the recipe.

STEAMED BROWN BREAD.

MRS. W. T. BROWN.

One large coffee cup corn meal, two thirds large coffee cup graham flour, one half large coffee cup sour milk, one teaspoonful soda, two tablespoonfuls molasses, a little salt; stir all together, put it into a pan, set the pan in a steamer over a kettle of boiling water, and steam two hours.

BOSTON BROWN BREAD.

MRS. MARSHALL J. HOWARD.

For one loaf scald one quart bolted corn meal at noon; make it stiff as mush, add one tablespoonful of salt; at night stir in two tablespoonfuls of yeast, and one half tea-cup of molasses; in the morning, add one quart of flour, and one teaspoonful of soda; stir it well, and put it in an earthen bowl; do not let it rise again, but set it in the oven to heat through the first hour, then gradually bake three hours; after taking it from the oven, cover over bowl and all, a wet towel, three or four thicknesses, and over this a dry one; let it stand and steam till ready for use.

BISCUIT FOR TWENTY PERSONS.

MRS. E. M. HEATON.

Four cupfuls warm milk, one cup butter and lard, one half each, one cup yeast, a little salt, flour.

SODA BISCUIT.

MRS. B. H. FITCH.

One quart of flour, scant tea-cup butter, two heaping teaspoonfuls cream tartar, one even teaspoonful soda, sweet milk to mix them with. Roll them out as soft as possible, and bake in a hot oven.

"POPPERS."

MRS. JAMES G. BALDWIN.

Five cups flour, four cups milk, four eggs, a little salt; stir the beaten yolks, flour and milk together, then add the whites, beaten to a stiff froth; pour the batter into well heated, buttered, iron muffin pans, and bake twenty-five or thirty minutes.

GRAHAM GEMS.

One pint sweet milk, three eggs, three fourths cup melted butter, a little salt, a little sugar, three teaspoonfuls baking powder, graham flour to stiffen like muffins.

GRAHAM GEMS.

MRS. ALBERT WATSON.

One and a half cups sour milk, one egg, one half cup sugar, the same of lard, one teaspoonful of soda, one half teaspoonful of salt; mix with a spoon; stir in graham flour until very thick, and bake in a quick oven.

MRS. KANE'S GEMS.

One egg, one pint new milk, one and a half pints *wheat* flour. The lightness of these gems depends much on the baking. You should have deep iron gem cups instead of shallow ones; your cups should be well heated, then filled full; when done, let them stand five or ten minutes with open oven doors, before sending to the table.

DRY YEAST.

Take two quarts water, two handfuls of hops, and boil thoroughly, adding water as it boils away to keep the kettle as full as at first. Strain through a cullender, boiling hot, on to some flour, and add flour until it is quite stiff. When it becomes lukewarm, add a bowl of soft yeast, let it rise till perfectly light, when it will seem

thin, then add enough corn meal to make it quite thick. Knead it into a roll the size of your rolling-pin, and cut into cakes. A week will be required to dry them, and they should be turned in warm weather, every morning and evening; they should not be dried in the sun, nor in the winter, too near the stove. One cake will make a baking of three loaves.

YEAST THAT WILL KEEP FRESH.

MRS. WILLIAM RICHARDS.

Take one gallon of water, six good-sized potatoes, and one large handful of hops in a bag; boil all together until done, then mash the potatoes fine, squeeze the hops, and put all back into the kettle; thicken with a good saucer of flour mixed smooth with cold water; let it boil a few minutes until it has the consistency of boiled starch; let it cool, and add one cup of sugar, a little salt, and one cup of yeast. Let it stand twenty-four hours, then put in a jug and cork tight; set in the cellar, and it will keep a month in hot weather.

YEAST AND SPONGE.

MRS. C. K. DELIN.

Boil four large potatoes in two quarts of water, and when the potatoes come to a boil, add a large handful of hops; put one large pint of flour into a crock, and pour the potato water through a cullender on to the flour, to scald it; then mash the potatoes, and stir in well; when cool, add one quart of good yeast; as soon as light, put in two tablespoonfuls sugar, one of salt, one small one of ginger.

SPONGE.

Take two potatoes, boiled and mashed, and one quart of potato water; when cool, add flour to make a stiff batter, a little salt, and one half cup of yeast.

YEAST.

MRS. ALBERT WATSON.

Large handful of hops, boiled in three pints of water; cut up four raw potatoes in this water, boil soft, and mash through a cullender; when a little cool stir in flour until you have a batter thicker than for waffles, then add one half cup sugar, tablespoonful salt, one cup yeast. Keep it warm until it rises, stirring down once or twice, then cover tightly and keep in a cool place.

WAFFLES.

MRS. E. SPEAR.

One pint of sour milk, one teaspoonful of soda, three tablespoonfuls of melted butter, three eggs beaten separately, little salt, and flour to make a stiff batter. Very nice.

MUFFINS.—GOOD.

One quart of sweet milk, three eggs well beaten, a pinch of salt. Batter the thickness of griddle cakes. Hot oven Hot pans.

CORN PONE.

MRS. M. B. DEANE.

One pint of sour milk, one egg, butter size of an egg, one half cup of flour, one heaping teaspoonful of soda, two and one-half cups of corn meal.

WAFFLES.

MRS. FITCH.

Three pints of milk, half sweet half sour, one tea-cup of sour cream, six eggs, piece of butter size of an egg, one even teaspoonful of soda. Beat the whites of the eggs very stiff and put them in the last thing. Have your waffle irons hot.

RAISED BISCUIT.

MRS. HARRIS EWALT.

One quart of new milk, scalded; let it stand till almost cold, then make into a sponge with one-half tea cup of soft yeast. In the morning add one-half tea cup of butter and one-half tea cup of lard. Make into a loaf, and when light make into biscuit.

SALLY LUNN.

MRS. CHAS. SMITH.

Three eggs beaten very light, one pint of milk, three pints of sifted flour, one common sized yeast cake dissolved in a cup of warm water, a lump of butter the size of an egg. After the eggs are beaten stir in the milk, flour and butter, then the yeast, and set it to rise. The next morning put it into pans, let it rise a short time, then bake.

FLANNEL ROLLS.

MRS. DOBBINS.

One egg well beaten, one cup of flour, one cup of milk. Bake in cups, three-quarters of an hour. Makes five rolls.

PARKER HOUSE ROLLS.

MRS. PACKARD.

Two quarts of flour, one tablespoonful of lard rolled in, one-quarter cup of sugar, one-half cup of yeast, one pint of milk boiled and cooled to new milk heat—sometimes a little more milk is needed. Mix at night, mould over in the morning, let rise till noon, then use only flour enough to keep it from sticking to the board when you roll it out. Cut in oblong shapes, fold over, let rise, and they will be ready to bake for tea.

GRAHAM GEMS.

MRS. G. B. HUCKE.

One pint of sweet milk, one pint of graham flour, one egg, one teaspoonful of salt. Beat well and bake in gem pans. Have the oven very hot.

POTATO PANCAKES.

MRS. LIZZIE B. HUNT.

Six large, raw potatoes, grated, one pint of flour, one-half cup milk, sweet or sour, four eggs, a little salt, half a teaspoonful of soda. Bake in a spider in butter or lard.

COFFEE CRACKERS.

MRS. S. M. CASPAR.

Take bread dough when it is ready to mould into loaves, and to every pound of dough add two ounces of butter. Knead well and mould as for small biscuit. Let them rise until very light, bake quickly, and as soon as they are done break them apart and set back in the oven, with the doors open, until the crackers are thoroughly dry.

NOODLE SOUP.

MRS. FULK.

This soup may be made with either beef, veal or chicken, but chickens are the best. Boil and skim it until the meat separates from the bones; if beef is used, after the scum has ceased to rise, add such vegetables as you like, cut in slices and boil them till all come to pieces, strain the soup and return to a clean kettle. If chickens are used, after they are done, take them out and set in the oven to roast over; season the broth with salt, pepper and parsley. Have ready the noodles, put them into the strained soup and boil together fifteen minutes.

NOODLES.—Four beaten eggs, made into a paste with

flour, roll out thin into squares, and spread on the kneading board for two hours to dry; then roll them up like a scroll, and cut with a sharp knife into shreds, as cabbage is cut for slaw. These cuttlings must be dredged with flour to prevent sticking.

PEA SOUP.

MRS. WARREN PACKARD.

One pint of French split peas, soaked over night, three quarts of cold water, a piece of salt pork the size of a small bowl, two small onions stuck with half a dozen cloves, two or three bay leaves and a little salt. Boil all four or five hours, adding hot water as required to keep the kettle full as at first. Strain through a sieve. Place in a tureen small pieces of bread fried brown in butter, boil up the soup again and pour over the bread.

BLACK BEAN SOUP.

MRS. HUMPHREY.

One quart black beans, soaked over night, three pounds beef, one-half pound pork, one head celery, two grated carrots; boil all five hours, seasoning with salt, pepper, cloves and cinnamon. Put into a tureen one champagne glass of wine, two hard boiled eggs, chopped, one sliced lemon, one tablespoonful tomato catsup, one of walnut catsup, and two slices bread cut in small squares and browned. Strain the soup through a cullender into the tureen and serve hot.

CHICKEN SOUP.

Take two young chickens, steam them four or five hours over four quarts of boiling water, adding hot water as required to keep the kettle as full as at first. Remove the chicens, (which may be used as you like,) and seaon highly the water which has been enriched with the juices of the chickens with salt, pepper and butter; add two tea-cups of

cold boiled rice and boil up thoroughly a few minutes. This is sufficient for a family of ten, and is excellent.

TOMATO SOUP.

Boil the soup bone thoroughly the day before you want the soup; boil down to four quarts. Skim the next morning, and add two quarts of canned tomatoes, seasoning with salt and pepper. Boil ten or fifteen minutes and strain through a sieve.

FRENCH SOUP.

MRS. LIZZIE BUCHHOLZ.

Boil the soup bone and remove it. Take cabbage, corn, potatoes, cauliflower, carrots, and any other uncooked vegetables you may like, chop them all fine, add them to the meat soup and boil two hours; at the end of that time they should be boiled to pieces; then strain. Have ready macaroni boiled soft and drained, add it to the strained soup and serve.

GREEN PEA SOUP.

MRS. GOLDSTEIN.

One-half peck green peas, two quarts water; boil twenty minutes. Brown two ounces butter with two tablespoonfuls flour; stir flour and butter through the soup just before serving.

OYSTER SOUP.

MRS. FERGUSON.

One-half can of oysters, one and one-half pints of water; as they heat, skim constantly, and add one teacupful of good butter. Let them come to a boil,—that is sufficient. They should be cooked in porcelain or tin.

OYSTER STEW WITH MILK.

MRS. LIZZIE BUCHHOLZ.

One pint boiling water, one pint milk, one-half can oysters, large piece butter, pepper and salt to taste. Let all boil up once thoroughly.

OLD FASHIONED THICKENED MILK.

AUNT BETSY LEWIS.

One quart milk boiled over water, four tablespoonfuls flour, one-half egg beaten, piece of butter size of a walnut. Rub the butter into the flour with a little salt, put in your egg with a little cream or milk, mix well with your hand, put it into the boiling milk and boil five minutes, until the little lumps are thoroughly done.

POT PIE.

MISS NELLIE A. FENTON.

Take from seven to eight pounds of veal with the bone, boil it in plenty of water and skim it nicely. Take enough dough for about one loaf of bread, work into it nearly the same quantity of shortening that you would use for biscuit, and let it rise; when light, roll out and let it rise the second time, pricking each roll as you do biscuit. Take out broth enough for gravy, season it rather highly, tnen drop in the crust, and let it boil three-quarters of an hour, keeping it tightly covered without even once looking in, and then if you carefully open each dumpling as you take them up, they will certainly be light. Soda biscuit dough can be used if you are in haste.

FISH CHOWDER.

MINNEAPOLIS COOK BOOK.

Take four slices of salt pork and place them in the bottom of a kettle in which the chowder is made, and let them fry until quite crisp. Put in a layer of fresh fish, cut in pieces, a layer of sliced potatoes, and a layer of split crackers, pepper and salt well sprinkled on each layer. When the kettle is full enough, cover and boil until the fish is tender. Water should be poured in when all is prepared, and about ten minutes before removing from the fire a quart or more of milk may be added, but great care must be taken to avoid burning it. A few slices of onions cut in at the first improves the flavor for many. Clam chowder may be prepared in the same manner.

SCALLOPED OYSTERS.

MRS. GEORGE PARSONS.

Drain the oysters through a sieve, and put a layer of them at the bottom of a pudding dish, seasoning them plentifully with pepper and salt, as the next layer of crumbs absorbs the seasoning; sprinkle quarter of an inch deep of bread crumbs over them; the bread can be rubbed through a cullender more easily than grated; cover the bread crumbs with small bits of butter; continue these layers until the dish is full, having the upper layer of crumbs and butter; add half a coffee cup of milk turned in at one side of the dish, so the crumbs will not be moistened. Bake half an hour in a very hot oven.

GRIDDLED OYSTERS.

MRS. PARSONS.

Heat the griddle very hot, butter it and lay large oysters all over it, turning them when they are browned as griddle cakes. They should be washed from the liquor, which must be boiled and skimmed, seasoned with butter, salt and pepper, and poured over the oysters that have been spread on buttered toast.

FRICASSEED OYSTERS.

MISS MARY C. IDDINGS.

One large can (two quarts) oysters, two large tablespoon-

fuls butter, three tablespoonfuls sweet cream, one even tablespoonful flour, yolks of four eggs, well beaten. Put the butter in a spider and let it *brown* but not burn, add the oysters which should first be well washed, then the flour rubbed smooth in the cream; cook until the oysters are done, then take the spider off, add the yolks of the eggs, pour over buttered toast and serve immediately.

OYSTER PIE.

Make a nice pie crust and line a deep pie plate, fill it with nice oysters, pour over them their own liquor and a little water; season highly with butter, pepper and salt, add a little flour to thicken the gravy, cover with rather a thick crust, and bake in a hot oven until done.

PRESSED CHICKEN.

MRS. M. B. DEANE.

Cut up the chickens as for stewing, and boil until tender; take out the bones, and season to taste with salt, pepper and butter, and boil again until all comes to pieces. Pour into a deep dish, and cover with a weight. A few rolled crackers can be added.

ROAST HAM.

MRS. FULK.

Skin the ham, and cover it an inch thick with a paste made of two-thirds corn meal and one-third flour, mixed with hot water. Bake four hours.

DIRECTIONS FOR ROASTING FOWLS.

After drawing the fowl rinse out with several waters and in next to the last mix a teaspoonful of soda, as it is very cleansing. Then prepare a stuffing.—Mix stale bread, grated fine, with melted butter, pepper and salt, and,

if you like, sage and onions. Halved oysters may be added and the stuffing a little moistened with the oyster liquor. Fill the fowl and sew it up with strong thread, which is to be removed before the fowl is served. In roasting, if your fire is brisk, allow about ten minutes to a pound; but it depends much upon the age of the fowl. Dredge it with flour before roasting, put it in the dripping pan with a tea-cup of hot water, and baste often. Roast to a fine brown, and if it darkens too fast cover with white paper.

GRAVY.—Stew the chopped giblets in just enough water to cover them, and add them, with the water in which they were boiled, to the drippings in the dripping-pan; thicken with a spoonful of browned flour, wet with cold water to prevent lumping, boil up once, and serve in gravy dish.

SAUCE FOR ROAST DUCK OR GOOSE.

MRS. WM. RICHARDS.

Put into a sauce pan a tablespoonful made mustard, half a teaspoonful cayenne pepper, a glass of port wine, and one gill of gravy from which all the fat has been skimmed. Mix and warm, and pour into the body of the stuffed goose just before serving, and let it run over on the platter.

BOILED TURKEY.

Stuff the turkey as for roasting, (perhaps the stuffing should be a little more moist,) and baste about it a thin cloth dredged with flour, fitted to every part. Boil slowly till tender.

OYSTER SAUCE.—One tea-cup of liquor in which the turkey was boiled, one cupful of milk, one tablespoonful of butter, one spoonful of flour wet with cold milk, eight oysters, chopped fine. Boil up at once and serve.

CELERY SAUCE FOR BOILED FOWL.

MRS. WENTZ.

One pint of milk, six stalks of celery, cut fine, a little

salt. Boil all in a saucepan over boiling water until the celery is soft, which will be in about an hour; then stir in a tablespoonful of butter rubbed into half a tablespoonful of flour. Let it remain a few moments, stirring constantly. If too thick, add enough milk to make it the consistency of good cream.

CAPER SAUCE FOR MUTTON.

Boil half a pint of milk; stir in a teaspoonful of corn starch or flour, rubbed smooth in cold milk, a teaspoonful of butter, last of all two tablespoonfuls of capers, and boil up.

OYSTER SAUCE FOR TURKEY.

MRS. WENTZ.

Cut small one pint of oysters. Boil two cups milk, add a tablespoonful of butter rubbed into one teaspoonful of flour, then oysters, salt and pepper. Boil two or three minutes.

SPICED BEEF.

MRS. L. C. JONES.

Three or three and a half pounds round steak, or any odd pieces of beef, one slice salt pork, butter the size of a walnut, one tablespoonful salt, one-half teaspoonful pepper, one tea-cup bread crumbs. Make it into a loaf, and slice little pieces of pork over the top, put a little water in the pan and bake till done. Serve hot, with gravy made from the gravy in the pan, thickened with flour, and a little butter added. May also be sliced cold for tea.

BEEF TONGUE À LA FRANCAISE.

MRS. MARTHA FERGUSON.

Take one tongue and cure it with one-quarter teaspoonful pulverized saltpetre, three tablespoonfuls table salt, three tablespoonfuls white sugar; rub this well over the

tongue, and let it lie three or four days, then put into boiling water, and when boiled sufficiently pull off the skin; place in a porcelain kettle, cover with prunes which have been soaked, or sliced oranges, and stew slowly half or three-quarters of an hour. One-half pound prunes or two oranges without the peel.

MINCED VEAL OR LAMB.

MARIAN HARLAND.

One cup gravy well thickened, the remains of cold roast meat chopped, two tablespoonfuls rich milk, one saltspoonful mace, pepper, salt, and chopped parsley, to taste, one small onion, one tablespoonful butter, three eggs well whipped. Heat the gravy to a boil, add the other ingredients, and lastly stir in the meat. Let it get smoking hot but it must not boil. Heap in the middle of a dish, and enclose with a fence of fried potatoes or fried triangles of bread. This is a savory *entrée*.

VEAL SCALLOP.

MARIAN HARLAND.

Chop some cold roast or stewed veal very fine, put a layer in the bottom of a buttered pudding dish, and season with pepper and salt. Next, have a layer of finely powdered crackers. Strew some bits of butter upon it and wet with a little milk; then more veal seasoned as before, and another round of cracker crumbs, with butter and milk. When the dish is full, wet well with gravy or broth, diluted with warm water. Spread over all a thick layer of crackers seasoned with salt, wet into a paste with milk and bound with a beaten egg or two. Stick butter bits thickly over it; cover with a tin pan to keep in the steam, and bake from half to three-quarters of an hour. Remove the cover a few moments before taking it out of the oven and brown.

CHICKEN PIE.

MRS. T. J. MC'LAIN.

Stew two chickens, thicken and season the gravy. Make the crust with five coffee cups of flour, two of butter, one of sweet milk or water. Line a milk pan with rather thick crust, put in the chicken and gravy, cover with thick crust, and bake slowly an hour and a half. A slice of fat pork boiled with the chicken improves it.

POTTED HAM.

MRS. N. B. TYLER.

Take the remains of a boiled ham, cut in small pieces, and pound it little by little in a mortar, softening it during the process with a little melted butter; add cayenne pepper to taste, and put it in small bowls or jars, pressing it down very smooth. Over this surface pour a little more melted butter, cover tightly and set away. This will keep for weeks.

SUGARED HAM.

MRS. N. B. TYLER.

After boiling the ham three hours, remove the skin, sprinkle sugar over it, and bake one hour.

VEAL OMELETTE.

MRS. EMMA PREDMORE.

Three pounds veal chopped fine, two eggs, six tablespoonfuls rolled crackers, one tablespoonful salt, one of sweet cream, one nutmeg. Mix together and make into a loaf; spread butter over it, and bake in a slow oven one hour.

SAUSAGE.

MRS. FERGUSON.

To ten pounds of prepared meat, four ounces of salt, one ounce black pepper, sage to taste.

S. L. HUNT & SON,

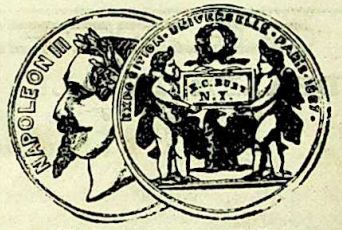
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SWEET BREADS.

MRS. CORNELIA HARMON.

Soak them in salt and water over night; in the morning boil until tender in water and butter; let the water boil down and the butter brown on them; then slice them, roll in eggs and cracker twice, and fry in half butter half lard.

LIVER WURST.

MRS. FULK.

Take the best part of a hog's head, skin, cut in pieces, and put in a kettle to boil; when boiled until it falls from the bones, add a pound of liver, and continue boiling until the liver is thoroughly cooked. Trim off the fat, and chop the rest fine, season with salt and pepper, then put in small cloth bags. Pour off the fat that rises to the top of the water, and let the remainder boil up, then dip the bags in and out several times, and lay on a board to drain, and dry off. Scrape off the lard, and hang in the cellar. Serve cold, in slices.

Stir into the hot liquor two-thirds corn meal, and one-third buckwheat to the consistency of mush. Set away in pans to cool, and fry in slices.

LIVER WURST.

MRS. BIXLER.

One calf's liver and heart, boiled a quarter of an hour; same in weight of pork, both fat and lean, boiled thoroughly, by itself. Chop both fine, and for every three pounds of this mixed meat, add one dessert spoonful of salt, one of pepper, one teaspoonful of allspice. An onion chopped with the liver is relished by some. Press it and slice when cold.

HAM SANDWICHES.

One-half teacup of vinegar, two eggs, one heaping table-

spoonful of butter, two heaping tablespoonfuls white sugar, two even tablespoonfuls mustard, a little salt; boil this together and when partially cold, pour it over half a ham chopped fine. Butter thin slices of bread, spread with the ham, and fold them.

CURING HAMS.

MRS. S. L. FREEMAN.

One ounce saltpetre, two ounces sugar, three ounces salt, to about twenty pounds ham.

Mix the above and rub on the outside of the ham, letting it stand four or five days. Then make a brine strong enough to bear up an egg, and to the quantity of brine it takes to cover six or eight hams, add one gallon white lye. Let them remain in brine six or eight weeks.

BEEF BRINE.

MRS. S. L. FREEMAN.

Six gallons water, eight pounds salt, two pounds sugar, four ounces saltpetre; boil, skim, and pour over when cold.

FOR CURING BEEF OR HAM.

MRS. T. K. HALL.

Four gallons water, eight pounds rock salt, two ounces saltpetre, one pound brown sugar. Scald and skim this mixture, and when cold pour over the hams or beef. Let the meat remain in the brine from four to six weeks, then hang it up and smoke it to suit your taste.

POTATOES FOR BREAKFAST.

MRS. C. B. DARLING.

Slice the raw potatoes into cold water, put them on in cold water, and let them boil, partly, then thicken with flour, mixed smooth with cream or milk, or even water. Season to taste with butter, pepper and salt.

MUSH CAKES.

MRS. WM. F. PORTER.

One pint corn meal, scalded thoroughly with boiling water, making it about as thick as new mush. Salt to taste. Drop in spoonfuls on a griddle with either lard or butter, and fry like mush. A nice breakfast dish, but the meal must be well scalded.

CORN OYSTERS.

MISS HATTIE TAYLOR.

Twelve ears of corn, grated, one teaspoonful salt, one teaspoonful pepper, one egg beaten, two teaspoonfuls flour. Mix and fry on a griddle in butter. Fry first without the flour.

OMELETTE.

MRS. GEORGE PARSONS.

One quart stale bread softened with one pint boiling milk, five eggs, yolks and whites beaten separately, one teaspoonful salt. Bake in pie pans.

APPLE FRITTERS.

HATTTIE J. TAYLOR.

Mix a little flour with apples pared and sliced fine. Take a quart of milk, four eggs, a little salt and soda, stir in the apples forming a thick batter. Fry in butter or sweet lard. Any fruit is good prepared this way.

SARATOGA POTATOES.

MRS. F. H. BROWN.

Slice the potatoes thin with a cabbage cutter, into cold water; dry them, either by shaking in a towel or cullender, drop them into boiling lard; stir occasionally to prevent their sticking together, and when crisp, take out, sprinkle with salt, and serve in a napkin laid within a hot dish. Are nice cold.

OMELETTE.

FROM CINCINNATI "PRACTICAL RECEIPTS."

Beat the whites and yolks of the eggs separately; to each egg allow one tablespoonful of milk; add the milk to the beaten yolks, and then add the beaten whites. Bake in a dripping pan on top of the stove, put it in the oven for a minute or so to brown.

BROWNED NOODLES.

Mix the noodles as for noodle soup, rolling very thin, but cut them half an inch wide. Put them into hot, salt water, and boil ten minutes, drain, and serve on a platter with browned butter in a separate dish.

A NICE BREAKFAST OMELETTE.

MRS. J. G. BALDWIN.

Heat one cup of milk with one dessert spoonful of butter; beat four or five eggs thoroughly, wet a tablespoonful of flour in a little cold milk, and a teaspoonful of salt. Mix the eggs and flour with the cold milk, then add the hot milk, stirring fast. Put into a buttered dish, just large enough to hold it, and bake in a quick oven fifteen or twenty minutes.

MACARONI A L' ITALIENNE.

MISS ANGIE WATSON.

Six ounces macaroni, four of cheese, a little salt, pepper and butter. Put the macaroni into boiling water, and boil half an hour, then drain in a cullender. Put into a baking dish a layer of macaroni, then one of cheese grated or chopped, add butter, pepper, and salt. The last layer should be cheese. Pour over the layers milk enough to half fill the dish, and bake.

CHEESE FONDU.

MARIAN HARLAND.

One cup bread crumbs, very dry and fine, two scant cups milk, rich and fresh or it will curdle, one-half pound dry old cheese, grated, three eggs, whipped light, one small tablespoonful melted butter, pepper and salt, a pinch of soda dissolved in hot water and stirred into the milk. Soak the crumbs in the milk; beat into these the eggs, butter, seasoning, lastly the cheese. Butter a baking dish; pour the fondu into it, strew dry bread crumbs on the top and bake in rather a quick oven until delicately browned. Serve immediately in the baking dish, as it soon falls.

FRIED APPLES.

MRS. F. E. HUTCHINS.

Good cooking apples, pared, quartered, and cored; melt a piece of butter in the spider, put the apples in, and sugar to taste; pour in two-thirds cup hot water, and cover so they will steam. Avoid stirring if possible, lest you break the quarters.

GREEN CORN PUDDING.

MRS. GEN. MCLAIN.

Take one-half dozen ears of green sweet corn, (good size), and with a sharp pointed knife split each row of kernels, and scrape from the ear; mix with this pulp, two eggs, well beaten, two tablespoonfuls of sugar, one of butter, one salt spoonful of salt, one-half pint sweet cream, (milk may be used, with an extra spoonful of butter), and one dozen crackers, grated or pounded very fine. Mix well together, and bake three hours, if in a pudding dish,—or two in custard cups. Use the corn raw.

TROY PUDDING.

MRS. S. L. HUNT.

One cup molasses, one cup suet chopped fine, one cup sweet milk, one cup raisins or currants, three cups flour, one teaspoon soda; put in a two quart pan, then slice a tart apple over the top. Steam three hours.

SAUCE FOR PUDDING.

A lump of butter the size of an egg, and one tablespoonful of flour, stirred till perfectly smooth, then add one pint of cold water and one cup of sugar; stir till it boils enough to cook the flour. Flavor to suit the taste.

RICE AND LEMON PUDDING.

MRS. CORNELIA HARMON.

Two small tablespoonfuls boiled rice, one pint milk, yolks of three eggs, and whites of two, a little grated nutmeg, one cup stoned raisins; sweeten to taste, and bake in a quick oven. Beat the remaining white of egg with the juice and rind of one lemon, one tablespoonful coffee sugar, and when the pudding is done so that milk and eggs are set, pour this mixture over the top, and take out of the oven as soon as brown.

APPLE DUMPLINGS.

MRS. A. R. KIEFFER.

Take tart mellow apples: pare, remove the core and fill the place with butter, sugar and ground cinnamon; then take biscuit dough, made of sweet milk and baking powder; mix as soft as possible, roll it out an inch in thickness, and cut it in strips the width of the apple; put a piece of dough around each apple, leaving the top and bottom free from crust. Set in a pan filling it one-third full of boiling water, bake in a quick oven. Serve with sweetened cream, flavored to suit your taste.

CREAM PUDDING.

MRS. RATLIFF.

One pint sour cream, four eggs, ten tablespoonfuls sifted flour, one-half teaspoonful soda, one-half teaspoonful salt. Beat the whites to a froth and stir in at the last. Will bake in a few minutes.

Sauce.—One tea-cup sugar, one-third cup butter stirred together over ice till perfectly smooth and cold; then pour in one tea-cup sweet cream, and flavor with vanilla.

APPLE PUDDING.

MRS. CORNELIA HARMON.

Pare and chop fine one-half dozen or more good cooking apples, butter a dish and cover the bottom with bread crumbs, and small pieces of butter; then a layer of apples with sugar and cinnamon; repeat the layers and pour over all a tea-cup of cold water. Bake till the apples are done.

INDIAN PUDDING.

MRS. C. K. DELIN.

Two quarts of milk, butter size of a small egg, four tablespoonfuls of meal, one of flour. Scald the meal in the milk, reserving a little of the milk to put in the eggs and flour. Add to the scalded meal, three eggs, sugar or molasses to taste salt, and fruit if wished. Keep a pint or more of milk scalding to fill the pan, as it cooks away. Stir occasionally. Bake two hours and a half; a longer time will do no harm.

JELLY PUDDINGS.

MARION HARLAND.

Two cups very fine stale biscuit or bread crumbs, one cup rich milk, five eggs beaten light, one-half teaspoonful soda dissolved in boiling water. Scald the milk and pour

over the crumbs. Beat until half cold, and stir in beaten yolks, then whites, lastly soda. Fill large cups half full with the batter; bake half an hour, when done turn out, and with a sharp knife make an incision in the side of each, and put a liberal spoonful of the jelly, jam, or marmalade within, close by pinching the edges with your fingers. Serve with cream or white sauce. These are nice without the jelly.

SNOW BALLS.

MRS. WENTZ.

One cup flour, one cup sugar, three eggs, one cup milk, one tablespoonful baking powder, one teaspoonful essence of lemon, a little salt. Put a tablespoonful and a half of the mixture to each cup or tin. Bake twenty minutes. Roll in powdered sugar while hot.

APPLE DUMPLINGS.

MISS ANGIE WATSON.

Sift three teaspoonfuls of baking powder into one quart of flour, and add a piece of butter size of walnut; mix up with sweet milk as for soda biscuit. Roll out and put half an apple in each dumpling.

CHERRY PUDDING. VERY NICE.

One quart flour, one quart cherries, or any kind of fruit, a little salt, two teaspoonfuls baking powder, mix with enough water to make a batter a little stiffer than for griddle cakes; butter your dish, pour in and steam an hour and a half. Serve with cold sauce.

APPLE TAPIOCA PUDDING.

MRS. H. PECK.

Three table spoonfuls tapioca soaked over night. Pare enough apples to cover the bottom of the pudding dish, punch out the cores, and fill the cavities with sugar and

a very small piece of cinnamon; strew the tapioca over the apples, fill the dish with water and bake till the apples are cooked. Eat with a sauce of sugar and cream.

POOR MAN'S PUDDING.

Two quarts milk, two tea-cups raw rice, one tea-cup sugar, butter the size of an egg. Soak the rice in the milk a little while; bake it three hours, stirring often.

ORANGE PUDDING.

MRS. J. PALM.

Four oranges; pare, slice fine, remove the seeds, lay them in a deep dish, and sprinkle through them one tea-cup of sugar. Make a custard of a quart of fresh milk, the yolks of three eggs, three heaping tablespoonfuls of corn starch, one tea-cup full of sugar, and boil it over hot water; when this is cool, pour it over the oranges. Beat the whites of the three eggs to a stiff froth, with a very little sugar, and pour over the top of the custard. Set it in the oven till a light brown. This is very nice hot or cold.

SWISS PUDDING.

MRS. E. M. HEATON.

One quart of milk, four eggs, five tablespoonfuls of flour, sugar to taste, one teaspoonful melted butter. Bake in a quick oven, half an hour; save two whites for the top.

SNOW PUDDING.

MRS. S. S. SMITH.

One pint of boiling water on one-half box of gelatine, add piece of one lemon, and two cups of sugar. When nearly cold strain it, and add the whites of three eggs beaten to a froth; then beat all well together, until as white as show, and pour into moulds. Take the yolks of three eggs, one pint of milk, one teaspoonful corn starch,

sweeten and flavor with vanilla. Cook this like any soft custard (over boiling water). Put the snow part in a dish when you are ready to serve it, with a custard around it.

WHITE SAUCE.

COMMON SENSE IN THE HOUSEHOLD.

One-half cup butter, two and a half cups powdered sugar, one-half cup boiling water, two wine glasses pale sherry wine, one teaspoonful nutmeg. Stir butter and sugar *well*, moistening with boiling water, add wine and nutmeg, (it is very good if you omit the wine), turn into a tin basin, set within a sauce pan of boiling water, and stir until it is hot, but *not* until it boils.

WINE SAUCE.

MISS OLIVE SMITH.

One-half pint water, one-half pint wine, one cup sugar, one-half cup butter, one tablespoonful flour rubbed into the butter, one egg well beaten. Let it come to a boil and stir constantly.

COLD SAUCE.

Butter, sugar, and one egg, beaten together very light, flavor with brandy or wine.

COLD SAUCE FOR PUDDING.

MRS. J. G. BALDWIN.

One cup of powdered sugar, one-half cup of butter, beaten to a cream; flavor to taste, and add the beaten white of one egg, just before serving. This can be varied by adding a large spoonful of flour or corn starch to the butter and sugar, stirring all together to a cream, and pouring upon the whole a gill of boiling water, stirring fast.

bowl boiled cider, one wine glass brandy, raisins. The bowl used should hold one and one-half pints. Let it boil up once. Put in a jar, and with a little brandy on the top, it will keep a long time.

MINCE MEAT FOR PIES.

MRS. WARREN PACKARD.

Four pounds meat boiled tender, and chopped, three pounds suet, four pounds raisins, three pounds currants, two pounds citron, six pounds sugar, one-fourth ounce all-spice, mace, cloves, and cinnamon, one orange, one lemon grated, four nutmegs, one pint brandy, one quart Madeira wine, eight pounds chopped apples.

LEMON PIE.

MISS. CHARLOTTE M'COMBS.

Grate one large or two small lemons for one pie, three eggs, one-half cup water, butter size of an egg, sugar to taste. Beat the whites of the eggs stiff, and stir in last. After the pie is baked, beat the whites of three eggs, sweeten a little, spread over the top, and brown in the oven.

ELDERBERRIES FOR PIES.

To every three quarts of elderberries add one quart of green grapes. Remove the seeds from the grapes by squeezing the pulp from the skins. Cook the pulp till soft, and press it through a cullender; then put berries, skins and pulps together, and scald thoroughly. Put in glass jars and seal while hot. The pies are made the same as cherry. Elderberry pie can be made very good, by adding one tablespoonful of vinegar to a pie, or the same of soue boiled cider, omitting the grapes in canning the elderberries. Try both.

CREAM PIE.

MRS. HEATON.

One cup of flour, two cups sugar, two-thirds cup cold water, one and one-half teaspoonfuls baking powder, four eggs. This makes three layers.

Cream for the above.—One pint of milk, two eggs, three tablespoonfuls flour. Let the milk boil, then add the eggs and flour, a little salt and flavoring; put the cream between the layers, and eat cold. This pie is a cake.

CHICKEN SALAD.

MRS. F. E. HUTCHINS.

Two cold chickens, boiled or roasted, the meat cut in small pieces, two large heads celery, cut fine; mix well, and pour over it this dressing.—Yolks of six hard boiled eggs, one-half pint melted butter, one-half pint vinegar, one teaspoonful salt, one small teaspoonful cayenne pepper, one gill mixed mustard, two raw eggs, well beaten, one-half cup cream.

DRESSING FOR SALAD.

MRS. T. J. MCLAIN, JR.

Mix to a stiff paste with vinegar, one tablespoonful mustard, and one teaspoonful salt; into this the yolks of two raw eggs one-half cup melted butter, yolks of two hard boiled eggs, red pepper to taste, one-half cup vinegar.

A FINE SALAD.

MRS. O. MORGAN.

One tea-cup butter, three tablespoonfuls mustard, one pint vinegar, four eggs, salt to taste; scald this and pour it over one cabbage chopped fine. Serve cold.

COLD CABBAGE.

MRS. S. L. HUNT.

To one large head of cabbage cut fine, use one pint vinegar, piece of butter size of an egg; boil together, set it off, beat the yolks of three eggs and stir in the vinegar, then pour it over the cabbage with one teaspoon salt, one large teaspoon mustard. Stir well together with both hands till it becomes like cream.

COLD SLAW.

MRS. BENJ. STEVENS.

One head of cabbage, one bunch of celery, six eggs boiled hard, all chopped. Over this pour a scalding hot dressing made of one pint of vinegar, one coffee cup of sugar, pepper and salt, and piece of butter size of a walnut, mustard to taste. Let it stand until cold.

HOT SLAW.

MRS. FULK.

One head of cabbage cut fine, one-half cup sweet or sour cream, yolk of one egg, two even tablespoonfuls of sugar, very little flour, butter size of an egg, heaping teaspoonful mustard, one-half tea-cup vinegar. Salt the cabbage and pour hot water over it. After it has stood a few minutes drain, and strain the dressing over scalding hot. Cover and send to the table.

COLD SLAW.

MRS. HOMER REID.

One large head of cabbage, cut fine, one pint vinegar mixed with two eggs, thoroughly beaten, two teaspoons mustard, one-half cup sugar, a little salt and pepper; heat the vinegar and stir in the mixture and pour over the cabbage. This will keep perfectly six weeks.

PICKLES.

After filling a jar with pickles, press a grape leaf on closely before sealing. If packed in crocks cover with grape leaves and press with a weight.

CUCUMBER PICKLES.

MRS. T. J. M'LAIN, JR.

For three hundred pickles, one onion, three tablespoons of white mustard seed, three of black pepper, three celery seed, one handful of juniper berries, a half-cup grated horse radish, two pounds brown sugar, one tea-cup of ground mustard, one handful of little peppers. Scald the vinegar and pour over the pickles while hot.

PICKLES.

MRS. W. H. SMITH.

Two and one-half gallons vinegar, seven pounds sugar, one and one-half pounds white mustard seed, one pound ginger, one pound turmeric, one box mustard, two ounces nutmeg, two ounces cloves, two ounces allspice, two ounces celery seed. Powder all the spices before putting into the vinegar, and add horse radish to taste, one dozen lemons, sliced, one dozen onions, sliced. Let the cucumbers soak in salt water a few days, then put them in the vinegar, three weeks before the spices.

CURRANT CATSUP.

MRS. KIEFFER'S MOTHER.

Five pints ripe currants, three pints sugar, one pint vinegar, one tablespoonful of ground cinnamon, one of cloves, one of black pepper, one of allspice, one-half tablespoonful of salt. Boil for half an hour.

SALAD DRESSING.

MISS JULIA VAUTROT.

Take a slice of fat pork cut into very small pieces, and fry it slowly in a small frying pan, taking care not to burn. After washing three heads of lettuce, dry it thoroughly by shaking lightly in a thin muslin cloth, slice an onion with it, sprinkle a very little salt and a good deal of pepper over it, and put in a deep dish. Then pour over it two tablespoonfuls of the warm, fat gravy, and one-half cup of vinegar, mix it well, tossing and turning many times. Send to the table with a hard boiled egg sliced over it.

SALAD DRESSING.

MRS. S. L. FREEMAN.

Yolks eight eggs, one-half cup butter, two tablespoonfuls mustard, three tablespoonfuls sugar, one salt spoonful salt, two-thirds pint vinegar. Stir the butter and sugar together, add eggs well beaten, then mustard and salt, and pour vinegar on the mixture scalding hot; let it cool and pour over the salad the last thing before serving. This is nice for lettuce, cabbage or celery. Cut the cabbage or celery fine.

LETTUCE SALAD.

MRS. FRANK FOSTER.

Chop the lettuce, and put in your dish a layer of lettuce, then one of canned salmon; so alternate the layers, and pour over the whole a dressing as for cold slaw.

POTATO SALAD.

MRS. LIZZIE B. HUNT.

Boil two dozen small potatoes, peel while warm and slice thin. One small onion chopped fine, half a teaspoonful each of salt and pepper, piece of butter size of a walnut melted in a sauce-pan, in which, heat one-half tea-cup vinegar. Serve warm or cold.

TOMATO CATSUP.

MRS. REID.

Boil together, twenty minutes, six quarts tomatoes and two of vinegar. Rub through a sieve, pour back into the kettle, with two tablespoonfuls of salt, and boil twenty minutes again; add one and one-half pounds sugar, two tablespoonfuls black pepper, two of allspice, two of mustard, one of cloves, one of cayenne pepper, two of cinnamon. Boil down to one gallon.

PICKLED CUCUMBERS.

MRS. CHAS. R. HUNT.

Take small, young cucumbers, freshly gathered. Put them in a pan, sprinkle them well with salt, then pour over them till covered, *boiling* water, and let them stand three or four hours. Then drain the cucumbers on a sieve, and put them into stone or glass jars. To fifty cucumbers allow four quarts of excellent *cider* vinegar, and a bit of alum about the size of a grain of corn, with spices to suit the taste, English mustard seed, a few whole cloves, broken cinnamon, two tablespoonfuls white sugar, and red pepper, Pour this vinegar *boiling hot*, over the cucumbers, filling the jars; seal immediately.

TOMATO SOY.

MRS. HUMPHREY.

One peck of ripe tomatoes, peeled and chopped fine, one tea cup of salt, one-half tea cup of whole black pepper, two tablespoonfuls of cloves, two of allspice, two large green peppers, six onions, chopped very fine. Boil all together, hard, one hour, stirring constantly; just before it is done, add one quart of strong vinegar, bottle hot and seal.

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SWEET PICKLES.

MRS. J. G. BALDWIN.

To seven pounds of fruit (plums, cherries, or peaches) add four pounds of sugar and one pint of vinegar; boil the liquid and pour over the fruit daily, for three or four days, then put the whole into a porcelain kettle and let come to a boil, adding spices to taste, and seal up.

GOOSEBERRY CATSUP.

MRS. HUMPHREY.

Ten pounds gooseberries, seven pounds of sugar, three pints of vinegar; add cinnamon, cloves and allspice to suit the taste, and boil, slowly, two hours.

PICKLED FISH.

MRS. HUMPHREY.

Cut a fish in four pieces, slice an onion and put into the bottom of a crock, then a layer of fish well seasoned with salt, a little red pepper, allspice and cloves, and so on till the crock is filled, with onion on the top. Cover with very strong vinegar, and set the crock in a slow oven ten or twelve hours, when the bones of the fish will all disappear. A nice relish for tea, with bread and butter.

CUCUMBER CHOW-CHOW.

MISS ANGIE WATSON.

One-half bushel cucumbers, almost ripe, twelve onions, twelve green peppers, seeded. Take the seeds out of the cucumbers, then slice onions, peppers and cucumbers, and put down over night in a pint of salt. In the morning chop all fine, press out all the brine, cover with weak vinegar and cook slowly one hour. Then drain off the vinegar and take three pints fresh vinegar, two pounds sugar, one-half cup ground mustard, one pint grated horseradish,

two tablespoonfuls cinnamon, one tablespoonful cloves, one tablespoonful black pepper, one tablespoonful allspice. Bring this mixture to a boil, pour over the cucumbers, &c., which have been put in jars, stir well, and seal up.

TOMATO CATSUP.

MRS. T. K. HALL.

Boil one bushel of tomatoes until soft, strain through a wire sieve, and add one pint of salt, two ounces of cloves, one-fourth ounce of allspice, one tablespoonful black pepper, and one of cayenne pepper, two large onions, grated, and half a gallon of vinegar. Mix well together, and boil till reduced to half the quantity, then bottle without straining.

SPICED GOOSEBERRIES.

MRS. C. K. DELIN.

Six quarts of gooseberries, either ripe or green, nine pounds of sugar, one pint of vinegar, diluted if very strong, one tablespoonful of powdered cloves, one of cinnamon, one of allspice. Put the berries in a kettle with half the sugar and a little water; boil an hour and a half; when nearly done add the rest of the sugar. Set it off the fire and add the spice and vinegar.

GRAPE PICKLE.

MRS. JONES.

Boil the ripe grapes soft and mash through a cullender. (The seeds only will be left in the cullender.) To one pound of grapes take three-quarters pound sugar, one-half tea-cup of vinegar, and boil together until almost jelly, then add cinnamon to taste, and a little ground cloves. The vinegar may be omitted. This makes an excellent preserve.

PICKLED PURPLE CABBAGE.

MARY C. IDDINGS.

Cut each head into six or eight pieces, and put in strong brine for twelve hours. Take out and place in a jar, putting in the bottom and between each layer a handful of black pepper, a few cloves, a little allspice, horseradish root and six or eight onions, peeled. When the vinegar is boiling hot, pour over the cabbage. Repeat this boiling process daily, six or seven times.

MARTINSBURGH BEST TOMATO PICKLE.

MRS. O. MORGAN.

One peck tomatoes, two-thirds ripe; prick them with a fork and put them in a strong brine to remain eight days; then put them in weak vinegar for twenty-four hours; drain them from this and place in stone crocks, adding one bottle mustard, one ounce ground cloves and one ounce ground black pepper; then pour on strong, cold vinegar. Are ready for use in two or three weeks.

CUCUMBER PICKLES.

MRS. S. L. FREEMAN.

Have two kettles on the stove. In one have one gallon water, one pint vinegar and a little handful of salt; put the cucumbers, freshly picked from the vines, into this water, and let them scald thoroughly; after boiling up drain out and fill into jars. Have in the other kettle good cider vinegar, with mustard seed, horseradish, a very little pulverized alum, and red pepper to make it sufficiently fiery; pour it hot over the pickles till the jar is filled; seal air tight immediately.

FRENCH PICKLE.

MRS. E. K. WISELL.

One peck green tomatoes, sliced or chopped, six large onions, one tea-cup of salt put on them. Let them stand

in the salt over night, then drain, and boil quarter of an hour in two quarts water and one quart vinegar; then drain again, and boil half an hour in one gallon vinegar, and two pounds brown sugar, quarter pound white mustard seed, two tablespoonfuls ground cinnamon, the same of cloves, allspice, and mustard, and one-half tablespoonful of cayenne pepper.

PICKLED GREEN TOMATOES.

MARY C. IDDINGS.

Slice the tomatoes thin, then put one layer of tomatoes and one of salt; let them stand over night; pour off the juice, put into weak vinegar and heat them; turn into a cullender and let them drain a few moments. To a peck of tomatoes take three quarts of good vinegar, three pounds brown sugar, two tablespoonfuls of cloves, with ginger, allspice, a teaspoonful of red pepper, a pound of white mustard seed, four onions; cook until tender.

PICKLED CAULIFLOWER.

MRS. S. L. HUNT.

Take large, ripe cauliflower, remove the leaves and stalk, dividing the blossom into pieces of equal size. Throw them into a porcelain kettle of boiling water, add a little salt, let them simmer, and skim them well. When they come to a boil take them up with a perforated skimmer and lay them on a sieve to drain. Put them in glass jars. Take the best cider vinegar, and add to each pint a teaspoonful of ground mustard, two teaspoonfuls of sugar. Let it simmer fifteen minutes; when it comes to a boil pour it, hot, over the cauliflower. If you wish to have it yellow, boil with the vinegar five cents worth of turmeric in a swiss muslin bag.

CHILI SAUCE.

MISS ANGIE WATSON.

One dozen tomatoes, one large onion, four large green peppers, one large red pepper, all chopped fine; one cup sugar, two cups vinegar, one tablespoonful salt, one teaspoonful cinnamon, one teaspoonful cloves, one teaspoonful ginger, one nutmeg. Boil gently till well cooked and then bottle.

PICCALILLI.

MISS ANGIE WATSON.

One-half bushel green tomatoes, one-half dozen green peppers, one-half pint mustard seed, one-half dozen large onions, two-thirds pint of grated horseradish, one pint chopped cabbage, one tablespoonful cinnamon, one pint salt. Chop tomatoes, onions, cabbage and peppers, and put down in salt over night; press out all the brine, add the other ingredients, and enough vinegar to cover, and boil till tender.

CHILI SAUCE.

MRS. WILSTACH.

Twenty-four ripe tomatoes, eight onions, twelve green peppers, eight tea-cups vinegar, four tablespoonfuls salt, four teaspoonfuls ginger, four teaspoonfuls cinnamon four teaspoonfuls cloves, eight teaspoonfuls sugar. The tomatoes are to be peeled and sliced, spices ground, onions and peppers chopped. Boil slowly three hours.

DELICIOUS PICKLE.

MISS JENNIE SMITH.

One peck of green tomatoes, twelve onions, twelve cucumbers, half pound white mustard seed, one ounce mace, one ounce cloves, half dozen long, black peppers, one and one-half pounds brown sugar. Chop the tomatoes, onions

and cucumbers fine, and boil all the ingredients *well*, in one gallon of vinegar; when cold add four tablespoonfuls salad oil, two tablespoonfuls turmeric, celery seeds to taste, four tablespoonfuls mustard. Mix all well together.

ENGLISH PICCALILLI.

MRS. CORNELIA HARMON.

Gherkins, sliced cucumbers, small onions, beans, and cauliflower, broken in pieces. Salt and pickle them as for other pickles. To one gallon vinegar add four ounces ginger, two ounces white pepper, one ounce long peppers, two ounces allspice, one-half ounce capsicum, four ounces turmeric, one pound ground mustard, one-half pound bay salt, one pound garlic. The vinegar, spices, and other ingredients, except mustard, must boil half an hour; blend the mustard to a smooth paste with cold vinegar, then strain the boiling vinegar over it, stirring constantly until well mixed. Drain your pickles well, and pour the mixture over them, stirring well. Put them in jars when convenient.

CURRANT JELLY.

MRS. J. G. BALDWIN.

Put the fruit into a preserving kettle, and while heating, break it with a wooden spoon; then run through the jelly bag. Set the sugar where it will get as hot as possible without burning. Boil the juice *very fast* for five minutes, at the same time adding the hot sugar, stirring well. Boil again five minutes, when it will be done. *Time* to be carefully observed.

ELDERBERRY JELLY FOR SICKNESS.

Cook the berries till soft, then strain through a jelly bag. To every pint of juice add one pint of white sugar; boil till it jells in a spoon. Ripe grapes, (one-third part grapes) can be added to the berries.

CURRANT JELLY.

MRS. S. L. HUNT.

To five quarts currants add one quart of red raspberries; put the fruit in a porcelain kettle, and while heating, press gently with a wooden masher; run through the jelly bag, and to every pint of juice add one pint of granulated sugar; boil twenty minutes. The raspberry gives it a beautiful color.

BRANDY PEACHES.

MRS. PACKARD.

Take off the skins of the peaches with weak, hot lye, or boiling water. To one pound of peaches take one pound of sugar. Make a syrup of the sugar and a little water, and cook the peaches until you can run a straw through them; then skim out the peaches and boil down the syrup until quite thick. For every ten pounds of peaches add one quart of brandy to the syrup. Seal up in cans.

ICE CREAM CAKE.

MRS. HUMPHREY.

Three-quarters cup butter worked to a cream, two cups sugar, one cup silver gloss starch stirred into one cup sweet milk, which must be lukewarm, two cups flour, a little more than even full, three teaspoons baking powder, whites of seven eggs, well beaten, stirred in with the flour. Bake in layers, and when cold frost.

FROSTING.—Two and one-half tea-cups granulated sugar, one-half cup boiling water; let it boil three minutes, add the whites of three eggs slightly beaten; stir until cold, and flavor with lemon or vanilla.

FRUIT CAKE.

MRS. S. L. HUNT.

Two coffee cups of sugar, one cup of butter, four eggs, one cup sweet milk, four cups of flour, two teaspoonfuls cream tartar, one teaspoonful soda, one cup of chopped raisins, quarter pound citron, one wine glass of brandy. Bake one hour.

FRIED CAKES.

MRS. S. L. HUNT.

One cup sugar, three eggs; beat them together and add five tablespoonfuls of melted lard, one cup sour milk, one teaspoonful soda and a little nutmeg.

QUEENS CAKE.

MRS. CORNELIA P. KINSMAN.

Three-quarters pound butter, one pound flour, one pound sugar, five eggs, two teaspoons soda, one nutmeg, one gill brandy, one gill wine, one gill cream, one pound fruit.

WEDDING CAKE.

MRS. WM. RICHARDS.

One pound dry flour, one pound sweet butter, one pound sugar, two pounds stoned raisins, two pounds currants, washed, and dried, twelve eggs, as much spice as you please, one glass of wine, one of brandy, one ounce candied citron. Mix the butter and sugar as for pound cake; sift the spice, and beat the eggs very light; put in the fruit last, stirring it in gradually. It should be well floured. If necessary add more flour after the fruit is in. Butter sheets of paper and line the whole inside of a large milk pan; lay in some slices of citron, then a layer of the cake, then of the citron, and so fill the pan. This cake requires a tolerably hot and steady oven, and will need baking four or five hours. Let it cool gradually in the oven. Ice it when cold.

WHITE SPONGE CAKE.

MRS. S. S. SMITH.

Whites of ten eggs, one and one-half tumblers pulverized sugar, one tumbler of flour, one teaspoonful cream tartar.

ALMOND CAKE.

MRS. S. S. SMITH.

One coffee cup of sugar, one-third cup of butter, one-half cup of sweet milk, one and one-half cups of flour, whites of six eggs, beaten stiff, one-third teaspoonful of soda, one teaspoonful of cream tartar, twenty-four almonds, blanched and split, a little bitter almond as flavoring.

RAISED CAKE.

MRS. H. HARSH.

Three pounds of flour, one and one-half pounds of butter, one and one-half pounds of sugar, one pint of milk, one-half pint of yeast, three eggs, three nutmegs, one pound of raisins, one teaspoonful of soda. Leave one-half of the butter and sugar till morning, when stir to a cream, and add together, with spice and soda. When light again, stir down, put into pans for four loaves, and add fruit.

COOKIES.

MISS HATTIE TAYLOR.

Mix thoroughly five cups of flour with three teaspoonfuls baking powder, add one cup of butter, and work as for pie crust. Beat separately the whites and yolks of four eggs, stir in two cups sugar. To the first mixture add the second, stir as little as possible, roll out thin and bake in a quick oven.

COOKIES.

MISS CARRIE PACKARD.

Four eggs, two cups butter, three cups sugar, one cup milk, one teaspoonful soda, two teaspoonfuls cream tartar. Soft as possible.

"HOWLAND SPRINGS" GINGER SNAPS.

One pint New Orleans molasses, piece of shortening size of an egg, two teaspoonfuls soda, one tablespoon ginger. Melt the shortening in a pan, stir in the molasses, then the soda, dissolved in a very little boiling water, add the ginger, and sifted flour until they are stiff enough to roll out thin. Bake in a moderate oven. The shortening may be part butter, part lard.

FROSTING.

MISS LOUISE ANDREWS.

Nine heaping teaspoonfuls of sugar, and one of corn starch to the white of one egg. Stir constantly for fifteen minutes.

IMPERIAL CAKE.

MRS. CHAS. R. HUNT.

One pound of butter, one pound of sugar, one pound of flour, one pound of blanched almonds, one pound of raisins, ten eggs, one nutmeg, one glass of brandy.

FROSTING.

MRS. HUMPHREY.

One tablespoonful Cox's gelatine; soak ten minutes in cold water, pour off the water and dissolve the gelatine in three tablespoonfuls of hot water and one tea-cup of pulverized sugar; stir constantly until white; flavor with anything you like.

CINNAMON DROPS.

MRS. JUDGE GLIDDEN.

One cup of butter, two cups of sugar, two eggs, one-half teaspoonful of soda dissolved in water, one teaspoonful of cream tartar. Roll in sugar, quite thin, sift cinnamon on the top, divide the almonds (blanched) and place on the cakes. Bake with care.

FIG CAKE.

MISS MARIA BLACK.

Bake any nice recipe of layer cake and spread each layer with this filling: One pound raisins, one-half pound figs. Chop both very fine, and mix with a little cold water. Frost the top. "Queen of the Mountain" cake proves a satisfactory recipe.

FRUIT CAKE.

MRS. O. H. PATCH.

One heaping coffee cup of butter, two and one-half coffee cups of sugar, eight eggs, one pint of sweet milk, one small teaspoonful of soda, two teaspoonfuls of cream tartar, five cups of flour, one pound of raisins, chopped fine, half a nutmeg, lemon, vanilla, currants and citron. Measure the butter, then work it thoroughly in a cup of water, drain it well, then add sugar, and the yolks well beaten; stir the soda and cream tartar in the flour, beat the whites to a stiff froth and add just before the fruit. This makes two large loaves. A nice Delicate Cake can be made from this recipe by using: *pulverized* sugar, one *even* cup of butter, *whites*, only, of the eggs, one-half teaspoonful of lemon, same of vanilla.

LEMON JELLY CAKE.

MRS. WM. RICHARDS.

To the yolks of six eggs, well beaten, add three quarters pound flour, in it two even teaspoonfuls bak-

ing powder, then the whites of the six eggs, beaten stiff. Bake in layers.

For the Jelly: Take the yolks of three eggs, beaten, and half a pound white sugar, juice of one and grated rinds of two lemons, and the whites of the eggs beaten stiff. Put in a vessel and place in boiling water; boil until it thickens. When cold spread on each layer of cake, except the top, which may be iced or not, as you choose.

BRANDY SNAPS.

MRS. LEWIS.

One pound flour, one-half pound treacle, (good molasses but not syrup) half a pound brown sugar, quarter pound butter, one ounce best prepared white Jamaica ginger, sixteen drops essence of lemon, two tablespoonfuls brandy, one teaspoonful potash or soda, dissolved in one tablespoonful hot water. Drop into little cakes on a well greased tin.

COFFEE CAKE.

MRS. GOLDSTEIN.

One tea-cup yeast, four quarts flour, one pound white sugar, half pound butter, four eggs, quarter pound raisins, quarter pound currants, gratings of half a lemon, and one teaspoonful cinnamon; beat well. Fill the forms but half full and let it rise to the top. Bake three-quarters of an hour.

SPONGE GINGER BREAD.

JENNIE D. BROWN

One pint molasses, one tea-cup sugar, two-thirds tea-cup butter, two eggs, two-thirds pint sour milk, two teaspoonfuls soda, one tablespoonful ginger, nutmeg to taste, add sifted flour to make it stiff as fruit cake. Bake in square tins.

COCOANUT CAKE.

MISS MARY FITCH.

Two coffee-cups sugar, two cups flour, a good half cup butter, six tablespoonfuls sweet milk, whites of eight eggs and yolks of four, two heaping teaspoonfuls cream tartar, one even teaspoonful soda. Flavor with lemon extract and bake in four layers. Spread the layers with a soft frosting, and sprinkle the grated cocoanut on quite thick; make the frosting a little thicker for the top and sides, and cover all, liberally, with the cocoanut.

DELICATE CAKE.

MISS CHARLOTTE M'COMBS.

Two cups sugar, one cup butter, one cup milk, one cup corn starch, two cups flour, whites of six eggs, flavoring, one teaspoon soda, two teaspoons cream tartar. Rub the butter and sugar to a cream, add the eggs, beat well, and put in the starch dissolved in the milk, then the flour, and last the cream tartar and soda in a little of the milk. Stir well.

CHOCOLATE CAKE.

MISS CHARLOTTE M'COMBS.

One cup butter, one cup milk, two cups sugar, three and a half cups flour, four eggs, flavoring, one teaspoonful soda, two and a half teaspoonfuls cream tartar. Take out one bowl of the dough and mix with it one-half cake of grated German sweet chocolate; mix this through the cake as you put it in the pans, as for marble cake for the top: Chocolate one cup sugar, one-half cup cream, one-half cake chocolate. Boil until about like taffy, and spread on the cake while hot.

BOILED FROSTING.

MISS CHARLOTTE M'COMBS.

Boil to a soft wax one cup sugar in enough water to dissolve it. Beat the white of one egg, and stir the sugar into it slowly while hot. Stir until cool and flavor.

FRUIT CAKE.

MRS. JUDGE GLIDDEN.

Work well together three cups of white sugar and two cups of butter; add one tea-cupful of sweet milk, one teaspoonful of soda, three-fourths of a pound of raisins, chopped, citron, one teaspoonful of vanilla, one teaspoonful of lemon, two teaspoonfuls of cream tartar, worked into five cups of flour; whites of eight eggs, one nutmeg, one wine glass of wine or brandy.

CHOCOLATE CAKE.

MRS. CHAS. ADAMS.

Two tea-cups of sugar, one of butter, the yolks of five eggs, the whites of two beaten to a froth, one cup of milk, one-half teaspoonful of soda, one of cream tartar, three cups of flour. Mix, and bake immediately.

FROSTING.—Whites of three eggs, one and a half cups of sugar, one teaspoonful of vanilla, three heaping tablespoonfuls of grated chocolate. Warm on the stove until just boiling; stir constantly.

WHITE CAKE.

MRS. E. M. HEATON.

Whites of fifteen eggs, one pound of sugar, one pound of flour, two-thirds cup of butter, two tablespoonfuls baking powder, a little pulverized alum sifted in the flour. Gold cake the same, using the yolks of the eggs.

CREAM SPONGE CAKE.

MRS. WM. CLARK, DETROIT.

Beat up two eggs in a cup, fill the cup with sweet cream, add one cup sugar, two cups flour, two teaspoonfuls baking powder, a little salt.

SPONGE CAKE.

MISS MARY STILES.

One coffee-cup sugar, four eggs, one coffee-cup flour. Beat sugar and eggs twenty minutes, add flour, and bake immediately. Flavor the frosting with lemon extract.

JUMBLES.

MRS. E. K. WISELL.

One cup butter, two cups sugar, two eggs, four tablespoonfuls sour cream, one-half teaspoonful soda; season with nutmeg or seed, or both. Mix soft. Roll thin.

WALNUT CAKE.

MRS. S. M. CASPAR.

Six eggs, two-thirds cup butter, one and a half cups milk, three cups sugar, four cups flour, three large teaspoonfuls baking powder, half a pint blanched walnut meats, half a pint almonds, blanched and chopped, quarter pound citron. The nuts, almonds and, citron must be dusted with flour and added just as the cake is ready to put into the pans.

JUMBLES.

MRS. S. L. HUNT.

One and a half coffee-cups sugar, one full coffee-cup butter, five eggs, two teaspoonfuls vanilla; before rolling sprinkle the board with fine sugar and roll very thin.

DOUGHNUTS.

MRS. MARY HOWARD.

Potato sponge. Dough size of a loaf of bread, two cups sugar, one cup shortening, two-thirds of it butter the rest lard, two eggs, one teaspoonful cinnamon or nutmeg. Stir until thoroughly mixed, with your hand; let it rise, then roll and cut, and place on the board an inch apart; leave them to rise again, and when they touch they are light enough and ready to fry in hot lard. When they are ready to turn they will turn themselves. Roll in white sugar and send to your neighbors on Christmas.

CREAM COOKIES.

MRS. L. C. JONES.

One cup thick, sweet cream, two teaspoons cream tartar, one small teaspoon soda, one cup sugar, pinch of salt, flavor with lemon or nutmeg, enough flour to mix them; drop (not roll) on the pans, sift sugar on top. Sour cream may be used and the cream tartar ommitted.

BREAD CAKE.

MRS. FITCH.

One and a half cups light *biscuit* dough, one and a half cups sugar, half cup melted butter, half cup sweet milk, one and a half cups flour, two eggs, half a teaspoonful soda, heaping tea-cup raisins, one cup currants, little nutmeg, two-thirds wine glass of wine or brandy. Mix it up well, and put *immediately* into the oven.

COFFEE CAKE.

MRS. WARREN PACKARD.

One tea-cup cold coffee, one tea-cup dark syrup, one cup brown sugar, one cup butter not quite full, one cup raisins, one cup currants, quarter cup citron, three and a half cups flour, one teaspoon ground cloves, allspice, one nutmeg, one tablespoon cinnamon, four teaspoons soda, one of ginger, two eggs, one wine glass of brandy. Will keep six weeks, nicely.

ALMOND COOKIES.

MRS. GOLDSTEIN.

Two pounds butter, three pounds sugar, one pound almonds, blanched and pounded, two teaspoons cinnamon, one teaspoon saleratus, one cup boiling water, one lemon, one dozen eggs. Stiff as other cookies, rolled and cut like other cookies. After putting them in the pans stick the almonds on top and sprinkle sugar over. Will keep well in a dry place.

HICKORY-NUT COOKIES.

MRS. O. H. PATCH.

Two cups sugar, half cup butter, two eggs, six tablespoons milk, one teaspoon cream tartar, half teaspoon soda, one cup chopped meats.

GINGER SNAPS.

MRS. WARREN PACKARD.

One cup molasses, one cup sugar, half cup melted lard, one egg, one tablespoon soda, one of ginger, one of vinegar, (soda in the vinegar) seven cups of flour.

DROP CAKE.

MRS. JULIA FANCHER.

Two cups sugar, one cup butter, three-quarters cup water, two eggs, half teaspoon soda, four and a half cups flour. Drop on tins to bake.

MARBLE CAKE.

MRS. L. C. JONES.

WHITE CAKE: The whites of three eggs, half cup of butter, one cup of sugar, one-third cup of sweet milk, half teaspoonful soda, one teaspoonful cream tartar, two cups of flour.

DARK CAKE: Yolks of three eggs, half cup of butter, half cup of sugar, half cup of molasses, two cups of flour, one teaspoonful of soda, spice and fruit to taste. Put a little dark cake in the pan, then a little white cake; so fill your pan that it may look like the veins in marble.

ORANGE CAKE.

MISS CELIA THOMPSON.

Six eggs, leaving out yolks of two, using the six whites, three-quarters cup butter, ten tablespoons sweet milk, two coffee-cups sugar, two coffee-cups flour, two heaping teaspoons baking powder.

ICING: Whites of two eggs quite thick with powdered sugar, two small oranges, grated, not quite all the peel but all the juice; mix well together until as thick as ordinary frosting. Cover the top and sides with the same icing.

SPONGE CAKE.

MRS. CLARA RICHARDS.

Four eggs, one cup sugar, one cup flour, one teaspoon extract of lemon. Beat eggs and sugar one-half hour, with Dover's egg beater, and add the flour.

SEA FOAM CAKE.

MISS NELLIE A. FENTON.

Whites of ten eggs, one and a half tumblers sugar, one heaping tumbler of flour, one teaspoonful cream tartar. Beat the eggs to a stiff froth and mix with the sugar; stir cream tartar into the flour; mix all and flavor with lemon. Bake quickly.

YELLOW MOUNTAIN CAKE.

MISS NELLIE A. FENTON.

Yolks of ten eggs, one small cup butter, two of sugar, one of milk, three of flour, one teaspoonful soda and two of cream tartar. Bake in layers.

CITRON CAKE.

MRS. EDWARD SPEAR.

One-half cup butter, two cups flour, one and a quarter cups sugar, half cup sweet milk, half teaspoon soda, one teaspoon cream tartar, whites of five eggs. Put in citron, almonds or hickory nuts.

QUEEN OF THE MOUNTAIN CAKE.

MISS LOUISE ANDREWS.

One cup of butter, two cups of sugar, three cups of flour, one small cup of milk, whites of six or three whole eggs, three teaspoonfuls baking powder. Bake in layers and use whatever filling you choose. It is very nice for chocolate filling.

LEMON CAKE.

MISS LOUISE ANDREWS.

Three cups of sugar, one cup of butter, one cup of milk, four cups of flour, whites of ten eggs, four teaspoonfuls of baking powder, juice and rind of one lemon. Flavor the frosting with lemon using whites of two eggs. This makes a very large loaf.

ROCHESTER JELLY CAKE.

MRS. O. H. PATCH.

Two cups sugar, two-thirds cup butter, three eggs, one cup sweet milk, three cups flour, one teaspoon cream tartar in flour, half teaspoon soda in milk; add a little salt, and flavor with lemon or almond.

Put half the above mixture in two square pans, to the remainder add one tablespoon of molasses, one large cup raisins, stoned and chopped, quarter pound citron, sliced fine, one teaspoon cinnamon, half teaspoon cloves and allspice each, grate in a little nutmeg, add one spoonful of flour. Put in two pans, same size as before. Put sheets together, while warm, alternately, with jelly or jam. Frost.

GINGER BREAD.

MRS. HOMER REID.

One cup sugar, one cup molasses, one cup buttermilk, three cups flour, one tablespoonful ginger, half teaspoonful soda, three eggs, piece of butter size of an egg. If you have not butter milk use sour milk and a little more butter.

SNOW CAKE.

MISS ANGIE WATSON.

One tea-cup flour, one and one-half tea-cups sugar, one teaspoonful cream tartar, (no soda) whites ten eggs beaten to a stiff froth. Flour sifted before measured, then put in with sugar and cream tartar; sift altogether and mix with beaten eggs. Lemon flavoring.

SPICED CAKE.

MISS ANGIE WATSON.

Three-quarters cup butter, two cups brown sugar, one cup cold water, half cup raisins, three cups flour, one teaspoonful soda, two teaspoonfuls cream tartar, three eggs, one teaspoonful cloves, one of cinnamon, half a nutmeg, half teaspoon lemon or vanilla.

CUSTARD CAKE.

MRS. S. L. HUNT.

One tea-cup sugar, one egg, one and a half cups flour, one tablespoonful soft butter, two teaspoonfuls baking powder, half a cup sweet milk. This will bake two layers.

CUSTARD FOR THE CAKE.—One pint of milk, three eggs, one cup sugar, half a cup flour. Take a little of the milk and stir the flour smooth, flavor to taste, cook (over boiling water) and spread between the layers.

HICKORY-NUT CAKE.

MISS CELIA THOMPSON.

One-half tea-cup butter, two cups sugar, one cup sweet milk, three cups flour, two eggs, two heaping teaspoons baking powder; one pint meats, one cup raisins, half cup blanched almonds, all chopped.

CHARLOTTE CAKE.

MRS. HOMER REID.

WHITE CAKE: One cup sugar, half cup butter, half cup milk, two cups flour, two even teaspoonfuls baking powder, whites of four eggs.

GOLD CAKE: One cup sugar, half cup butter, half cup milk, two cups flour, one large cup stoned raisins, yolks of four eggs, two even teaspoonfuls baking powder. Bake the white cake in two layers, and the gold in one layer, frosting the top of each, and place the gold cake between the white.

METROPOLITAN CAKE.

MRS. C. C. M'NUTT.

WHITE CAKE: One and a half cups white sugar, half cup butter, half cup sweet milk, two and a half cups flour, half teaspoonful soda, one teaspoonful cream tartar, whites of four eggs beaten stiff.

DARK CAKE: One cup brown sugar, half cup molasses, half cup butter, half cup milk, two and a half cups flour, half teaspoonful soda, one teaspoonful cream tartar, yolks of four eggs, spices and fruit. Bake it in layers, alternating the white with the dark, and frost each layer.

GINGER COOKIES, OVER NIGHT.

MRS. JOHN DRAKE.

Two cups of molasses, one cup of sweet milk, half cup of butter and half cup of lard, four teaspoonfuls of soda, one teaspoonful of ginger; stir it stiff with flour, and bake *next morning*.

PORK CAKE.

MRS. GEO. ADAMS.

Dissolve one tablespoonful soda in one pint boiling water, pour it over half a pound salt pork, chopped *very* fine, add two tea-cups brown sugar, one tea-cup molasses, one tablespoonful ground cloves, one of cinnamon, mace and nutmeg, flour to make as thick as pound cake; fill with citron, raisins and currants.

GINGER SNAPS.

MRS. FITCH.

One pint molasses, one tea-cup brown sugar, one tea-cup butter, one heaping tablespoonful ginger, one even teaspoonful soda. Make quite stiff with flour, roll very thin, and bake in a hot oven.

WASHINGTON CAKE.

MRS. HENRY B. CHILDS.

One tea-cup sugar, one tea-cup flour, butter size of an egg, three eggs, heaping teaspoonful baking powder. Bake in two layers and spread with this custard: one cup sugar, one egg, two large apples, grated, juice of one lemon and part of grated rind.

COCOANUT CUSTARD CAKE.

MRS. GEN. M'LAIN.

Two cups of sugar, three cups of flour, two-thirds cup of water, two teaspoonfuls baking powder, three eggs. For the custard: Take half a pint of milk, one tablespoonful corn starch, sugar and grated cocoanut to taste. Cake baked in layers and custard spread between.

DROP COOKIES.

MISS JULIA VAUTROT.

One cup sugar, half cup butter, half cup sweet milk, two cups flour, two eggs, half a teaspoonful soda, one heaping teaspoonful cream tartar. Drop on pans.

SOFT GINGERBREAD.

MRS. WENTZ.

One and one-half cups of molasses, one cup of butter, one cup of sour milk, one-half cup of brown sugar, two teaspoonfuls of soda or saleratus. Have ready in a pan, two or three cups of flour, with the sugar and a teaspoonful of ginger and one of cinnamon. When you have boiled up the molasses and butter pour it upon the ingredients in the pan, then add sour milk, soda, and flour sufficient to make as thick as cup cake. Beat well.

CHARLOTTE RUSSE.

MRS. FRANK MASON.

One pint thick cream sweetened with one cup pulverized sugar, flavored with vanilla, and *whipped;* two large spoonfuls gelatine dissolved in one cup warm, sweet milk, whites of two eggs well beaten. Line the moulds with slices of sponge cake, fitting them carefully, strain the dissolved gelatine and milk, cold, into the whipped cream, beat in the whites of the eggs and pour into the moulds.

RUSSIAN CREAM.

MRS. S. L. FREEMAN.

One quart milk, four eggs, half tea-cup sugar, two-thirds box gelatine. Boil the milk with the yolks and the sugar, over boiling water. Have the gelatine dissolved in a little cold milk; strain the gelatine into the scalding milk put in the whites, beaten stiff, and pour into moulds. Serve with sweetened cream flavored with vanilla.

CHOCOLATE CREAMS.

MISS HATTIE TAYLOR.

Let two cups sugar dissolve in half cup of water, boil seven minutes, flavor while hot, and stir constantly till cool. Work into balls shape of creams, on buttered plates. Place grated chocolate in saucer over steam; when melted, roll white creams in it, and again place on buttered plates to cool and dry.

BOILED CUSTARD.

MRS. E. A. SMITH.

One quart fresh milk, five eggs, leaving out the whites of three. Place the milk over a kettle of almost boiling water, beat the eggs together and stir into the scalding milk, stirring it constantly until the eggs are cooked, but not letting it come to a boil; strain through a sieve, sweeten and flavor with one teaspoonful of vanilla to one quart of milk, and when ready to serve beat up the three whites to a stiff froth, add a little sugar, and spread over the top of the custard.

Cream sweetened, flavored and whipped, makes a delicious covering for the top of this custard.

DELICATE SOUFFLÉ.

One small coffee-cup flour, three-quarters cup of sugar, butter size of a large egg, one pint milk, four eggs, little vanilla. Boil milk over boiling water, and add, all beaten smooth together, the butter, sugar, flour, and yolks of eggs; stir very rapidly till as thick as thick custard, strain, and when cold stir in the whites well whipped. Bake twenty minutes in a moderate oven. Serve in the baking dish as it is too soft to turn out. Eat with cream, if you like, or cover the top with whipped cream.

APPLE CUSTARD.

MISS JENNIE SMITH.

Pare four large Pippin apples, cook, stirring till soft, and set aside to cool. Take one pint of milk, yolks of three eggs, sugar to taste, boil it as custard, and let it cool. Beat custard and apples together, pour into a dish and bake lightly. Let it cool again. Take the whites of three eggs, two tablespoonfuls of sugar, beat till light, and drop on the custard in distinct lumps; return to the oven and brown slightly. Serve when cold and eat with cream.

TAPIOCA CREAM.

Soak five tablespoonfuls of tapioca in a pint of water, stir in the beaten yolks of five eggs, and add one cup of sugar; put this into three pints of boiling milk, and let it thicken over boiling water; then stir in the whites of five eggs, well whipped.

SPANISH CREAM.

Soak half a box of Coxe's gelatine in one and a half pints milk for an hour; place it over a kettle of boiling water until it boils; then add the beaten yolks of three eggs, and four tablespoonfuls of sugar. Stir briskly for a few minutes, and, when cool, add the whites of the eggs, well beaten. Flavor with vanilla, pour into moulds and serve with sugar and cream.

LEMON CHEESE CAKES.

MRS. WM. RICHARDS.

Grate the rind of one large lemon, and mix with it four ounces fine sugar, the yolks of three eggs, half the quantity of whites well whisked; beat these together thoroughly. Then add four tablespoonfuls cream, quarter pound melted butter, the strained juice of the lemon, (which must be stirred in quickly, by degrees) and a little orange flower brandy. Line some patty pans with thin puff paste, half fill them with the mixture, and bake thirty minutes in a moderate oven.

TRIFLE.

Soak pieces of sponge or delicate cake in wine or brandy till rather soft. Place them in a dish, spread over them any kind of jelly or sweetmeats; make a soft custard and pour over the whole; then cover the top with whipped cream or whites of eggs, beaten stiff, sweetened and flavored, to which you *may* add a little jelly.

GREEN GRAPE JELLY.

MRS. W. T. BROWN.

Pick the grapes from the stems, wash them, and put them in a porcelain kettle with a very little water; let them boil till soft, then put into a thin flannel bag, and allow the juice to drip through without squeezing. To one pint strained juice add one pint white sugar, and boil till done. If not as stiff as you like after it is in the tumblers, set it in the oven for a few moments.

Crab apple jelly is made in the same way.

WINE JELLY.

MRS. HUMPHREY.

Put one box of Coxe's gelatine in one pint of cold water, and let it stand about an hour or until it is dissolved; add three pints of boiling water, two pounds white sugar, one pint of wine, and two lemons. Set over the fire, stirring so that it will almost boil, and the gelatine and sugar entirely dissolve, which gives it more of a cooked taste. Pour it into moulds or tin pans, and set where it will be very cold. Do not put eggs in it or strain it for it will be quite clear.

MACAROONS.

MISS HATTIE TAYLOR.

Soak half a pound of sweet almonds in boiling water until the skins rub off easily, pound fine in a mortar, and

add flavoring. Beat the whites of three eggs stiff, and add half a pound of fine sugar. Mix well, add almonds, drop on buttered plates, and bake till brown.

A PLUM CHARLOTTE.

MRS. FRANK FOSTER.

Stone a quart of ripe plums, and stir them with a pound of sugar; cut slices of bread and butter and lay them in the bottom and around the edges of a deep dish; pour the plums in boiling hot, cover the dish, and when quite cold serve with cream.

CAROMELS.

MISS MARY FITCH.

Two cups brown sugar, one cup molasses, one cup cream, piece of butter size of an egg, half pound chocolate broken in small pieces. Do not put the chocolate in until molasses, etc., comes to a boil, then continue to boil until it is all dissolved. Try it in cold water; when done pour it into buttered plates, and when partially cold cut into squares.

CREAM CAKES.

MRS. WILLIAM SPEAR.

One-half pint water, quarter pound butter, two cups flour, five eggs. Boil water and butter together, then stir in the flour. When cool add the eggs, and quarter teaspoonful soda. Drop on buttered tins and bake quickly. Inside: Half cup flour or corn starch, one cup sugar, two eggs. Boil one pint fresh milk or cream, beat flour, eggs, and sugar together and stir them into the milk while boiling. Boil till sufficiently thick. Make an opening in the cakes with a sharp knife, pour the custard in, and press together again.

LEMON TARTS.

MRS. J. G. BALDWIN.

One pound of white sugar, six eggs, leaving out two whites, the juice of three lemons, the rinds of two grated, quarter pound of butter. Put these ingredients into a pan, stirring them gently over a slow fire until the mixture looks like honey. Bake in puff paste. This mixture will keep some time if put into a jar, tied down with paper, and kept in a cool, dry place.

LEMON ICE.

MISS ANGIE WATSON.

Six large lemons, cut, seeded, and squeezed, three pints sugar, five pints water. Let all stand together half an hour or more, strain through a cloth, then add the whites of seven eggs, beaten very stiff. Freeze like ice cream. This makes about three quarts.

MERINGUES.

MRS. HUMPHREY.

Stir one and a half pounds sugar, and whites of eight eggs, together, an hour or more, until they are stiff, so they will not run when put in the oven; ten minutes before you stop stirring add one tablespoonful of corn starch. Lay papers in a pan and drop them on, and put in a close oven till done, so they can be raised from the paper. Let them get cold, then with your thumb make a dent in the under side. Whip a pint of rich cream, stiff, fill them and put two together; when done set in a cool place.

CAFE AU LAIT.

Two quarts boiling water, eight tablespoonfuls of nicely browned ground coffee; make as usual, and just before serving add one pint cold milk. Let it boil up once, and strain.

FRUIT BLANC MANGE.

MRS. CHAS. ADAMS.

Stew nice, fresh fruit of any kind, (cherries and raspberries are best) strain off juice, and sweeten to taste. Place over the fire in a double kettle till it boils; while boiling stir in corn starch wet with a little cold water, allowing two tablespoonfuls of starch to each pint of juice. Stir constantly until sufficiently cooked, then pour into moulds to cool. Eat with sugar and cream.

FRENCH COFFEE.

MRS. CHAS. SMITH.

Roast Java coffee in a moderate oven till it is a *chestnut brown*. To three coffee-mills of coffee add the white of one egg, and use for every person one tablespoonful of coffee, and one for the coffee-pot. Pour upon it boiling water (till the coffee-pot is full,) and let it stand where it will keep perfectly hot without boiling, for twenty minutes.

ENGLISH SOBRIETY.

MRS. WM. RICHARDS.

Two pints molasses, one pound sugar, one ounce hops, one and a half ounces licorice, one ounce Iceland moss, sixteen quarts water. Boil together half an hour and strain it. When cold add one penny's-worth (one pint) yeast. Let it work twelve hours, then skim off the yeast and bottle; cork tight and keep in a cool place.

BRAN COFFEE.

Four quarts fine *wheat* bran, one pint molasses; work thoroughly together with both hands, put it in a dripping pan, and brown in the oven, stirring frequently. For a family of six, take one tea-cup of this bran with one tablespoonful of ground coffee, and make as ordinary coffee.

ET CETERA.

TO STARCH SHIRTS.

MRS. FERGUSON.

Put on the stove in an earthern dish, two ounces sperm and one ounce pure white wax; let it melt slowly stirring till smooth. This is put away and kept covered, ready for use. Put into a pint of boiling water, sperm and wax size of a nutmeg; when this is dissolved stir in five even teaspoonfuls Duryeas' satin gloss starch and steam a full hour, stirring occasionally. If too thick reduce with warm water. This will starch six shirts. Have the linen wet and rub in this *hot* starch, dry, and dampen with water.

COUGH DROPS.

One ounce anise seed, one ounce flax seed, one ounce gum arabic, one ounce senna, one large stick licorice; boil together, moderately, in three pints of water three hours, then strain and add one pint Orleans molasses, and simmer ten minutes; when cold add one pint of best Holland gin. Dose: one tablespoonful three times a day, or oftener if the irritation is troublesome.

SALVE.

One and a half ounces of sweet almonds, half an ounce of spermaceti, half an ounce of white wax; put all in a cup, and melt by placing in hot water, when it is ready for use. For chapped hands, lips, or weak eyes, it is excellent.

BEST COUGH MEDICINE.

One tablespoonful flax seed, five cents'-worth extract licorice, quarter pound raisins, one tablespoonful vinegar, one tea-cupful New Orleans molasses, two quarts water; simmered to one quart. Dose: one dessert spoonful, occasionally.

SORE EYES.

Sulphate of zinc about the size of a hickory nut, three times that quantity of alum. Dissolve in a pint and a half of water, and bathe the eyes three or four times a day.

BLEACHING MUSLIN.

To every ten yards cloth take five cents'-worth chlorate of lime; dissolve it in hot water and strain it into a tub of lukewarm water. Then put in the muslin and work it back and forth, up and down, keeping it in constant motion for half an hour. Take it out and rinse in clear water; let it soak all night in clear water, then hang it out to dry. Pour the lime water into your sinks and drains.

HARD SOAP.

Take six pounds sal soda, six pounds cleansed grease, three and a half pounds new stone lime, four gallons soft water, half a pound borax. Put soda, lime and water into an iron boiler, boil till dissolved. When well settled pour off the clear lye, wash out the boiler and put in the lye, grease, and borax. Boil till it comes to soap, and pour into a tub to cool; when hard cut into bars and put on boards to dry.

COUGH MEDICINE.

Eight ounces honey, eight ounces whiskey, four ounces best linseed oil.

POULTICE FOR SORES.

Make a lye by boiling one tablespoonful of ashes in one pint of water; pour off the clear water and steep in it one-half pint of the bark of sassafras root; strain and thicken with ground flax seed. Apply warm.

DRAFTS FOR FEET FOR RHEUMATISM.

Two tablespoonfuls chopped garlic, two tablespoonfuls corn meal, one teaspoonful mustard. Mix well with vinegar, and warm. Apply to the feet and let it remain twelve or fifteen hours.

Clean zinc by rubbing it with kerosene.

A hot shovel held over varnished furniture will take out white spots.

A bit of glue dissolved in skim milk and water will restore old crape.

For canker sore mouth, use dry powdered sulphur, as often as you choose.

A gallon of strong lye put in a barrel of water will make it as soft as rain water.

Ribbons, silk neck handkerchiefs, &c., should be washed in cold soap-suds and not rinsed.

To keep ants from sugar:—Draw a broad, heavy, chalk line, around the barrel or box which contains it.

Toothache:—Wet a piece of cotton, pull it apart, and place a little mustard between; fold together again and place in the cavity of the tooth.

To keep milk sweet:—When milk is fresh add to each quart a small quarter of a teaspoonful of soda, stir it in well, and set the milk in a cool place.

Sulphate of ammonia is an excellent fertilizer for verbenas or other plants. Prepare the evening before using, one ounce in two gallons water, and apply once a week.

A teaspoonful of kerosene added to three quarts of either fine or flour starch, gives it a fine gloss, and prevents it sticking. The slight disagreeable odor of the kerosene soon passes away.

Croup:—Shave off in small particles about one teaspoonful of alum; mix it with twice the quantity of sugar to make it palatable, and give as quickly as possible. The effect will be instantaneous.

The proper way of shrinking linen:—Wash out all the dressing in clear water, then wash in soap suds, twice, hang up without wringing, stretch on the line by the selvedge, and iron it after it is dry, without sprinkling.

To keep ants from your sugar:—Put camphor gum into thin muslin bags and put it into your sugar; leave it there until the ants are all driven out, then place the camphor bags around the sugar-box. If left too long in the sugar it will taste it.

Fluid for washing all colored cotton goods, particularly blue calico and colored stockings:—Dissolve one ounce sugar of lead in a little water, then put it into one gallon tepid water. Soak the garment in it twenty minutes, and then wash clean in the same water and rinse. Once using is sufficient to set color.

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Jelly Cake

2 Cups Sugar, 2 Eggs. Save white of one for frosting ½ Cup Butter 1 Cup Sweet Milk 1 Teaspoon Soda, 2 of Cream Tartar (for frosting one Cup Sugar boiled add the Egg and stir till cool)

Cake

1 Cup Sugar 1 Cup Sweet milk ½ Cup butter 1 Egg 1 Teaspoon Soda 2 Teaspoon Cream Tartar 1 ~~Cup Sweet~~ milk

Raised Cake

3 Cups Bread Sponge 2 Cups Sugar 1 Cup Butter 4 Eggs Spices to Taste 1 Cup Raisins 1 Teaspoonful Soda

Ginger Snaps

1 Cup Sugar 1 Cup Molasses 2 Eggs ½ Cup Butter ½ Cup Boiling water 4 Teaspoonfuls Soda 6 of Ginger

Corn Bread

6 Cups meal 2 Cups flour 4 Cups Sweet milk 3 Cups Butter milk 1 Cup Molasses 1 Egg 1½ Teaspoonful Soda

Jelly Cake

1½ Cups Sugar 3 Egg 6 Tablespoonfuls Sweet milk Piece Butter size of an Egg 1 Teaspoonful Soda 2 Cream Tartar