

Suet Pudding.

1 cup chopped suet - one cup molasses
 1 " sour milk - (butter-milk preferred)
 3 eggs - 3 cups flour - 1 tea spoonful
 each soda - salt - nutmeg - allspice
 cinnamon & cloves - 2 cups fruit -
 floured - Steam 4 hours - and serve
 with brandy sauce.

Opera Cream Filling For Cake.
 2 cups brown sugar $\frac{1}{3}$ cup butter $\frac{1}{2}$
 cup milk or cream - Boil 10 minutes
 stirring occasionally, take from stove
 & stir until cold - add vanilla
 flavoring. This should be creamy
 fine grained & about the consist-
 ency of icing.

Carrot Pudding.

1 cup grated carrot 1 cup of grated potatoes.
 1 " sugar $\frac{1}{2}$ raisins $\frac{1}{2}$ cup currants $\frac{1}{2}$ cup
 butter, 1 tea spoon soda mixed with potato,
 1 tea spoon allspice - cinnamon & cloves, steam
 three hours.

Tomato Chow Chow.

One half bushel of green tomatoes
& one doz. good sized onion chopped
fine. Sprinkle over the mass a small
pint of salt. Put in a sack & hang
it up to drain over night. Then
put it into a porcelain kettle.
Pour over vinegar enough to cover
it, let it boil fully one hour.
Drain & put into a jar, then
take 2 lbs. brown Sugar, 3 tablespoonful
of Turmeric, 3 of cinnamon, one each of
cloves & black pepper, one teaspoonful
cayenne pepper & boil ten minutes
in $\frac{1}{2}$ gal. vinegar, strong vinegar.
Mix 2 tablespoonful of ground
mustard in a little cold vinegar
& beat it ~~smooth~~. Remove the boiling
syrup from the fire & pour in the
mustard very slowly, Beat briskly
all the time to prevent lumping.
Then pour it over hot over the mass
in the jar & when cold it is ready
for use.

Mustard Pickles.

Take equal quantities of small cucumbers, green tomatoes, cauliflowers, & small button onions, Slice the green tomatoes & large cucumbers; separate the cauliflower, pick out the leaves, & peel the onions, Cover with strong salted water for twenty-four hours; then scald the brine & dissolve in it a bit of alum the size of a nutmeg. Pour the boiling brine over the pickles. When cold, drain thoroughly & prepare as much vinegar as there were quarts of brine. To each quart of vinegar, use one cupful of brown sugar, half a cupful of flour, & one fourth of a pound of ground mustard. Boil the sugar & vinegar; mix the flour & mustard, & stir it into the boiling vinegar; when smooth pour it over the pickles.

Fudge Cake

1 cup sugar, $\frac{1}{2}$ cup butter, 3 eggs
 1 " milk 3 " flour, 1 heaping
 teaspoon baking powder, $\frac{1}{4}$ cup
 chocolate, $\frac{1}{2}$ cup walnuts, 1 cup
 raisins. Cream butter & sugar, add
 milk then stir in flour & powder,
 then chocolate, add nuts & raisins
 & lastly the eggs beaten separately.

Frosting.

$\frac{1}{2}$ tablespoon butter, $\frac{1}{2}$ cup chocolate,
 $\frac{1}{4}$ cup sugar, $\frac{1}{4}$ cup milk, a
 little salt, $\frac{1}{2}$ teaspoon vanilla,
 Melt butter add sugar chocolate, salt
 & milk boil about 8 min., beat
 until thick & pour over cake.

Lemon Pie.

Line a pie plate with good crust
 & bake. For filling take 1 cup
 sugar, grated rind & juice of 1
 lemon, yolk 3 eggs, 2 tablespoons of
 flour (a little heaping); stir sugar &
 yolks together, add the lemon juice &
 the flour & stir well together; add
 it to boiling water put on stove &

Walnut Cream.

Put ~~as~~ half cup rice in a boiler on the back of the stove & let it cook slowly with sufficient milk to swell it. While this is cooking pick out $\frac{3}{4}$ cup of black walnuts' meats & crush with rollin pin. Make a boiled custard of yolks of 3 eggs, $\frac{1}{2}$ cup ~~sugar~~ & 1 qt. of milk. When this is thick enough, beat in the boiled rice & walnut meats let cool & flavor with vanilla, serve with whipped cream & garnish with canned cherries.

Cream Puffs.

1 cup boiling water

$\frac{1}{2}$ " butter

1 " flour

Boil all together. let cool beat in 3 eggs one at a time let cool drop on buttered tins & bake $\frac{1}{2}$ hour. (Tablespoon full at a time)

cook carefully until thick & then pour into the baked cust, beat the 3 whites & add 2 tablespoons sugar pour over top & brown.

Filled Cookies.

Cream 1 cup sugar & $\frac{1}{2}$ cup shortening
Add a pinch of salt a well beaten
egg, Half cup milk, Two teaspoon's
cream tartar & 1 soda sifted with
cup of flour. Flavor with & spice
add enough flour to make dough
that can be rolled. Cook $\frac{1}{2}$ cup
each of sugar & water a rounding
teaspoonful of flour & one cup
of chopped raisins cook until thick.

~~Recipe~~ ^{Large} Prepared Mustard
3 tablespoons of ground
mustard in a bowl, & pour
on enough warm water to
make stiff paste; rub smooth,
add $\frac{1}{2}$ cup vinegar, a pinch of
salt, & the beaten yolks of 2
eggs; set the mixture in boiling
water, & stir constantly until
it thickens; then add butter
the size of an egg, & continue
the stirring until it is dissolved.

Black Fruit Cake.

- 2 lb Currants
- 2 .. Raisins
- 1 .. Butter
- 1 .. Sugar (Brown)
- 1 .. Citron
- 1 $\frac{1}{4}$.. Flour
- 1 Glass Brandy
- 1 doz eggs
- 1 cup Molasses
- 1 spoonful Soda
- 1 .. Salt

Sift the flour into equal parts, put the following spices into one part.

1 spoonful of Cinnamon,

1 " " Nutmeg

Cloves $\frac{1}{2}$ teaspoon

In the remaining flour add fruit The Butter & Sugar, Put soda in warm water add molasses add the flour.

Chocolate Frosted Devil's Food.

2 cups Sifted Down Cake Flour sifted
 2 teaspoons Baking Powder
 $\frac{1}{2}$ teaspoon baking soda
 $\frac{1}{2}$ cup butter or other shortening
 1 cup Sugar

2 egg yolks, well beaten
 3 squares Baker's chocolate melted
 $\frac{1}{4}$ cup milk.

1 teaspoon vanilla
 2 egg whites stiffly beaten.

Sift flour once, measure, add baking powder & soda & sift together three times, Cream butter thoroughly, add sugar gradually, & cream together until light & fluffy, Add Egg yolks; then chocolate, Blend. Add flour alternately with milk, a small amount at a time, beating after each addition till until smooth. Add vanilla, fold in egg whites. Bake in two 9 inch layer pans in moderate oven. Spread all around frosting between layers & on top & sides. Double receipt to make three 10 inch layers.

All Around Chocolate Frosting
 over.

Chocolate cake

Melt two squares of chocolate over

1 cup sugar

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

Add chocolate.

2 eggs (Beaten)

1 cup. sour milk

1 teaspoon soda

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

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

cream powdered sugar + butter
add chocolate, **flavoring**. little
milk or cream to them for
spreading. Heat, but do not boil.

4 tablespoons butter

3 cups sifted confectioner's sugar

$\frac{3}{4}$ teaspoon vanilla

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

3 squares Baker's Unsweetened Chocolate, melted

4 tablespoons hot milk (about)

Cream butter; add part of sugar
gradually, blending after each addition

add vanilla, salt & chocolate & mix well, add remaining sugar alternately with milk, until of right consistency to spread. Beat & after each addition until smooth makes enough frosting to cover tops & sides of two nine inch layers.

Soft Gingerbread

1 cup Molasses, 1 cup brown sugar.
1 cup of boiling water, $2\frac{3}{4}$ cups flour.
2 eggs, 2 teaspoons of ginger.
1 teaspoon of cloves, 1 teaspoon of cinnamon.
1 teaspoon of soda, 4 teaspoons butter.
Mix the above as for an ordinary cake, adding boiling water last. The batter will seem very thin but do not add more flour than the receipt calls for.

Reuben B. Smith

Fudge.

3 cups Sugar,
 $\frac{3}{4}$ " milk
 $\frac{1}{4}$ " of cream, lump of butter, $\frac{1}{2}$ cup
 of chocolate, cook until strings then
 beat until cold, pour in buttered tin's
 & cut in squares.

Pisnoche.

2 cups brown sugar.
 1 cup granulated sugar.
 $\frac{1}{2}$ " sweet milk.
 $\frac{1}{4}$ " butter.
 1 " walnuts.

cook until it strings stir until cold.

Taffy Candy.

$\frac{1}{2}$ cup molasses.
 $3\frac{1}{2}$ " ~~cup~~ sugar.
 1 " boiled water.
 1 teaspoon cream tartar
 $\frac{1}{2}$ cup of vinegar.

Caramel Fudge.

Put in a sauce pan two cups of white
 sugar - brown until like syrup - add 1 cup of
 milk, small lump of butter 2. tablespoons.
 brown sugar $\frac{1}{2}$ cup. chopped nuts

Nougat.

3 tea cups granulated sugar

$2\frac{1}{2}$ cup corn syrup (Karo)

$3\frac{1}{2}$ cup of cold water

Whites of 2 eggs beaten stiff boil
sugar and syrup to soft ~~ball~~ ball
pour half cold white of eggs beat.
Boil rest until hard, beat all
together and add nuts
marshmallows

2 cups sugar

6 table spoons hot water

2 " " " Knox Gelatine

6 " " " cold water

Boil sugar & water until
4 threads pour Gelatine and
beat 20 minutes.

Pinoche

2 cups of white sugar

2 " " Brown "

$2\frac{1}{2}$ " " Karo Syrup

$2\frac{2}{3}$ " " Cream

Boil 15 min stirring constantly.
after you remove from fire add (cups) nuts

walnuts. a piece of butter and
~~and~~ Vanilla. beat until thick and pour
into buttered pan -
Pinch of Salt.

Tamale Pie.

- 1 1/2 cups Corn Meal
- 1 cup salad oil
- 1 can tomatoes
- 1 " sugar corn
- 1 green pepper
- 1 tea - chili powder
- 1 " - salt
- 1 can ripe olives
- 1/4 lb. ground pork
- 3/4 " " beef
- 1 onion

cloves or garlic

To ~~put~~ 1/2 of the hot oil add corn & tomatoes letting them stand heat slowly, In the remaining oil when hot fry onion & garlic & green pepper until tender being careful not to let it brown too much Add meat & cook slowly for 20 minutes while this is cooking add the tomatoes & corn meal & let cook for 15 minutes. Then combine the two mixtures & add olives season well. Place in ~~two~~ two oiled loaf pans & bake 45 min. with moderate oven, 350 degrees.