

1892

Hood's Good Pie

C.I. Hood & Company

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HOOD'S

GOOD PIE



What moistens the lip and what brightens the eye -
What calls back the past, like the rich Pumpkin Pie?"



• PUBLISHED BY •
C. I. Hood & Co.
PROPRIETORS OF
HOOD'S SARSAPARILLA
LOWELL
MASS.



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The Testimonials we publish are not purchased, nor are they written up in our office, nor are they from our employes. Like everything pertaining to Hood's Sarsaparilla they are honest statements of the Facts, without sensational elaboration.



Willie Duff
Of Walpole, Mass.

A MOTHER'S STORY.

Her Boy Cured of Hip Disease.

Just a simple, straightforward statement like this, of **WHAT HOOD'S SARSAPARILLA DOES**—tells the story of its **MERIT**:

"I desire to tell how much good Hood's Sarsaparilla did my son, Willie. When about 2½ years of age he had a fall which brought on hip disease, appearing like scrofulous humor. He could walk all right till he was six years old. Then he became unable to walk, and we sent him to the Children's Hospital in Boston, where he was treated for nine months, being all the time **on an iron frame or stretcher**. Then they told me he

WOULD NEVER WALK AGAIN.

He was getting worse instead of better. So we brought him home on the iron frame, and kept him on it for nine months longer. He was perfectly helpless, wasting away, white as a sheet, and **nothing but skin and bone**. You could see every vein in his forehead and hands. I said, if it was God's will to take him, I knew he would be better off. Then I was taken sick, and began to take Hood's Sarsaparilla for my blood. It helped me; and I also gave it to Willie. From the first dose it seemed to be just

the medicine he needed. He improved rapidly and gained in strength. Four abscesses on his hip all healed up, and when he had taken two bottles of Hood's Sarsaparilla, he was lively and active, and able to go a long ways with the aid of crutches. He could also stand alone, which he had **not done for two years**. His general health improved, his appetite was such that I could hardly give him enough to eat. In a short time he was able to walk entirely without crutches, and has not used them since, now over four years. He goes to school regularly, and has grown tall and stout, and is perfectly well. **I write this for the sake of other poor mothers who have crippled children.**" **MRS. EMMA V. DUFF, Walpole, Mass.**

HOOD'S

Rainy Day and Balloon

PUZZLES

Please and entertain every one who sees them. They are undoubtedly the finest Puzzles ever given away, and win words of praise from every family who receive them, like these sample extracts from late letters:

- "Are delighted with the Puzzles."
- "Children are more than pleased."
- "Very handsome and entertaining."
- "Amuses my boy hours at a time."
- "Puzzles surprised and pleased."

These Puzzles

Are sent only for **three Hood's Sarsaparilla Trade-Marks**. In other words, when you buy Hood's Sarsaparilla, buy three bottles, cut out the trade-marks printed on the buff wrappers, and they will entitle you to the Puzzles. Write your name and address plainly, and send with 4 cents in stamps to pay postage, to

C. I. HOOD & CO., Lowell, Mass.

GOOD PIE

Written by the author of

“Good Bread” and “Left Overs”^{*}

Especially for and copyrighted by
C. I. Hood & Co., Proprietors of
Hood's Sarsaparilla, Lowell, Mass.

Poor Pies deserve all the anathemas that have been written about them, but Good Pies are worthy of a place in our menus. Not at every meal, and not even once a day, as has been the custom in many families, but occasionally for dinner and especially for luncheon they are suitable, and may be eaten without harm by those who take active exercise and are in health.

They afford a convenient and economical way of serving many foods, and give a pleasant variety to our meals.

Following out the general plan in mind when we issued “Good Bread,” the proprietors of Hood's Sarsaparilla take pleasure in presenting our housekeepers another book in the same series.

By carefully observing the following directions it will be found an easy matter to have upon any table, a light, well baked, flaky crust filled with some wholesome mixture, and which well deserves the name of Good Pie.

General Directions for Pastry.

Use St. Louis flour which is made by the “old process” and is often called pastry flour. Use good, sweet, firm butter, from which the buttermilk has been well worked out, and lard which has been melted and tried out in the old fashioned way rather than pressed. The shortening qualities of each will be found greater than when much water has been left in them. It is better when making pies to use half and half, or one-third lard and two-thirds butter, but puff paste has a better flavor when made of butter alone. Have the water as cold as possible, and mix the dough stiff enough to take it all up in a ball with the knife. Keep the butter and lard hard and cold, work quickly, roll lightly and

with a fan-like sweep, and just enough pressure to make the dough grow thinner with every rolling. You may roll in any direction, but do not bear down hard and press back and forth without lifting the pin, as if your only object was to stick the dough to the board. Use only flour enough to keep the dough from sticking. Keep the rolling-pin and the board well floured but do not flour them when sticky; scrape off the dough, wipe them and then flour them. A hard, smooth and clean board and pin, are just as well as a marble slab and glass roller.

Bake pies on tin or granite plates, as the under crust will be better done than when baked on earthen. Never grease them, dusting with flour is sufficient. Remove to earthen plates when baked. Have a good fire and a hot oven with the heat greater on the bottom, that the under crust may be well baked and the crust rise before browning. Juicy fruit pies should bake slower than other kinds.

Plain Pastry, for One Pie.

1 cup sifted pastry flour,	1 heaping teaspoon
1-4 teaspoon salt,	lard,
1-4 teaspoon baking	Same of butter.
powder,	Cold water to mix
	stiff.

Measure the lard and butter and set them in a cold place until hard. Mix the flour, salt and baking powder, then cut in the lard. Wet with cold water to a stiff dough. Toss on a floured board and pat it down until half an inch thick; roll out, spread the butter on the paste in little dabs here and there, dredge with flour, roll over and over, turn half round, pat and roll out again. Then roll over and over and divide in the middle. Turn each piece over on end so the rings of paste are on the top, pat down to a flat, thin shape, keeping it round, and set them away in the ice chest until cool

^{*} Copy of “Good Bread” or “Left Overs” sent to any address for 2c. stamp.

and hard while you prepare the filling. When the paste is hard, roll it out until an inch larger than the plate, keeping it round and rolling uniformly. Invert the plate on the paste and with a sharp knife or a pastry jagger, cut through the paste about a quarter of an inch from the edge of the plate. Remove the plate and dredge it with flour. Fold the crust over and take it up carefully and lay it on the plate. Press it down in the centre that there may be no bubble of air underneath; let the edge just come to the edge of the plate. Brush the edge with cold water and then lay the narrow strip, which was cut off, along the edge with the cut side on the outer edge. Roll the upper crust in the same way, using another plate of the same size for a guide. Wet the rim which is on the plate, lay the second rim on as before, wet that and then put in the filling. Lay the upper crust on and press it down to the rim, but do not touch the edges. When cut with a pastry jagger or notched wheel, there will be four distinct rows of pointed edges on the rim of the pie. This is easier than to roll out a portion of the dough and cut into strips for the rims. When you wish the crusts to stick together to hold in the juices, wet them and press tightly, but when the upper crust is to be removed, flour the edges and lay them together without pressure. Where no rims are desired, roll the under crust to fit the plate. With a little care and practice there will be no necessity for trimming the edges. Roll the upper crust a trifle larger than the plate and throw the extra fullness back into the middle, letting the edges just come together. Do not pinch them with a fork but slip a knife under and push the two crusts up away from the edge of the plate. This gives them a chance to rise. Other ways of arranging the crusts and filling are given in the various recipes for apple pies.

Linen Pie.

When it is desirable that the under crust be well baked to prevent it from soaking the filling, or when the filling is to be uncooked or prepared without baking, a mock filling of old clean linen

IT IS NOT WHAT WE SAY

But What

HOOD'S SARSAPARILLA DOES

That Tells The Story

We know of no better way to illustrate the wonderful curative power of Hood's Sarsaparilla than by placing before you the frank, voluntary statements of people whom it has cured.

Long arguments, and very logical ones, too, may be given to prove our claim that Hood's Sarsaparilla is unequalled, but we believe that *results* are more interesting and more convincing.

Therefore we give in this book as many statements as we can find room for without encroaching upon the other reading matter, showing that Hood's Sarsaparilla actually

CURES

And from these we ask you to judge if it will be of benefit to you. Remember that space is limited, and each testimonial here given represents hundreds of others in our files. Further information and additional statements of cures will be sent anyone who will send address to C. I. HOOD & CO., Proprietors Hood's Sarsaparilla, Lowell, Mass.

SIMPLY AWFUL.

Worst Case of Scrofula the Doctors Ever Saw.

In the BATTLE OF GIANTS, Hood's Sarsaparilla vs. Scrofula, the former is always victorious if fairly and honestly tried. Is any stronger evidence of its wonderful powers needed than this from Mr. George W. Turner, a young farmer of Galway, Saratoga County, a few miles north of Amsterdam, N. Y. ?

"To C. I. Hood & Co., Lowell, Mass.:

"When I was a boy 4 or 5 years old I had a scrofulous sore on the middle finger of my left hand, which got so bad that the doctors cut the finger off, and later took off more than half my hand,



Mr. Geo. W. Turner.

including all but my thumb and forefinger. Then the sore broke out on my arm, gradually extending nearly to my shoulder. Next the scrofula came out on my neck and face on both sides, nearly destroying the sight of one eye, also on my right hand and arm. Doctors said it was the

WORST CASE OF SCROFULA

they ever saw. It was **simply awful!** Five years ago I began to take Hood's Sarsaparilla. Gradually I found that the sores were beginning to heal. I kept on till I had taken ten bottles, **ten dollars!** Just think of what a return I got for that investment! **A thousand per cent?** Yes, many thousand. For the past 4 years I have had no trouble and no sores. I am able to

WORK ALL THE TIME.

Before, I **could do no work.** I know not what to say strong enough to express my gratitude to Hood's Sarsaparilla for my perfect cure. My case is fully known to every one in this vicinity. The scars and effects still remain that I can show to any one who doubts the condition I was in but 4 years ago." GEO. W. TURNER.

Endorses Every Word.

"This certifies that I have known George W. Turner since his boyhood and considered his case almost a hopeless one. I sold him ten bottles of Hood's Sarsaparilla, and the cure was complete and permanent. I can endorse every word of his statement." H. R. CROUCH, Druggist, Galway, N. Y.

Every Testimonial

In behalf of Hood's Sarsaparilla is as reliable and worthy your confidence as if it came from your best and most trusted neighbor.

or cotton rags is put between the crust and removed as soon as the crusts are baked. Stale bread is sometimes used for a mock filling. This is sometimes called linen pie, but a better name is pastry shells. They may be of all sizes from the ordinary pie-plate 9 inches in diameter to the little tart or pattie shells.

Pastry for Under Crusts.

Under crusts should be tender and rich but do not need to be flaky or puffy. Therefore as much shortening should be used as for upper crusts, but less labor can be given to the rolling.

Use the same proportions as for the preceding recipe, but chop in all the shortening, then mix stiff with cold water and roll out once. Dredge with flour, roll up and slice off as needed. Pat each portion into shape and cool them before rolling to fit the plate.

Puff Paste.

It is a waste of time and strength to make puff paste for the under crusts of pies, but it is sometimes desirable for the rims and upper crusts, and always for patties and tarts.

The proportions are one cup or half a pound of butter, two cups or a pint of flour, half a teaspoon of salt, and about half a cup of ice water, the amount will depend upon the flour. The water and not the butter should moisten the flour, and for this reason it is important that the butter be hard and cold. Wash the butter in cold water, pat into a thin piece, wrap in a napkin and put it in the ice box. Mix salt with the flour, rub in one-fourth of the butter, and mix stiff with ice water. Toss it out on a well floured board and roll out in rectangular shape. Cut half of the remaining butter in thin shavings and lay on the middle of the paste. Fold the sides over, then the ends, and then double together. Pound it lightly until half an inch thick, and spread on the other half of the butter. Fold as before, pound and roll out as long as possible, keeping the edges even and of uniform thickness. Fold over twice like a letter, turn half way round, so the folded edges are toward you. Roll out long again, fold in three,

give a half turn, and roll again. Repeat this until four turns and foldings have been made. Then put it on ice to harden. Should it soften during the rolling, lay it on ice awhile, and then roll again. It is now ready to be used for patties or to roll for pies as directed in plain pastry.

Patties and Tarts.

Roll puff paste to one-third inch thickness, cut with an open cutter 2 1-2 inches in diameter. Then from half of these rounds cut out the centre with a smaller cutter and put the rings on the whole rounds, first wetting the edges. Fill the cavity with a bit of bread. Let them become very hard and cold before baking, then have the oven very hot. When done remove the bread and do not fill until ready to serve. Fill patties with creamed chicken, oysters, sweet breads, or fish, and tarts with stewed apples, cranberries and other fruits, or with jellies and jams, or prepared lemon filling, mince meat, or any other material used in large pies.

Cream Paste.

Sift one saltspoonful of salt and a bit of soda size of a pea into one pint of sifted pastry flour. Moisten with cream sufficient to make a very stiff dough. Roll out half an inch thick and spread with a piece of butter the size of an egg. Shave it off in thin slices, dredge with flour, roll up, put it away in a cold place and when cool roll out as directed for plain pastry. Sour milk or buttermilk may be used, enough soda to sweeten the milk. Take Hood's Sarsaparilla.

Baking Powder Pastry.

Sift half a teaspoonful of salt and two teaspoonfuls of baking powder into one pint of flour, then cut in a quarter of a cup of butter, moisten with milk or water to a dough, just stiff enough to roll out about half an inch thick. Use it for the top crust for meat or deep fruit pies.

Apple Pie With Marmalade.

Cover a pie plate with a rich crust, and spread a layer of peach, grape, or quince marmalade on the crust. Core and pare four small apples and place them on the



Olive S. Carl.

A MOTHER'S GRATITUDE.

Constitutional Scrofula Cured.

No flowery rhetoric can better illustrate the medicinal value of Hood's Sarsaparilla than the frank statement of Mrs. J. A. Carl, given below:

"A sense of gratitude too great for tongue to tell impels me to write of the great good Hood's Sarsaparilla has done my little daughter, 11 years old. Three years ago she had whooping cough, followed by measles; after the measles she complained of **pain in one knee**, which the doctor thought to be rheumatism. The pains extended to almost

EVERY JOINT IN HER BODY

so severe she had to sleep in her chair, being **unable to lie in bed**. At last a friend recommended the extract of sarsaparilla as a cure for rheumatism. So we bought a bottle of **Hood's Sarsaparilla** and had used but a few doses when we saw a decided improvement in her condition. **A meeting of physicians** pronounced the disease

CONSTITUTIONAL SCROFULA.

When we began the use of Hood's Sarsaparilla, she could not be removed without crying out with pain and we were compelled to cut her hair, as she could not bear the weight of it. At first the change for the better was very gradual; the pains seemed to be less frequent and the swelling in some of the joints subsided after using one bottle. Then improvement was more rapid and one night she surprised us by telling us that we

NEED NOT PROP HER UP

in bed as we had done for months, and the next night she surprised us still more by rolling over across the bed,

From that time on improvement was very rapid, and she soon began to creep about the house, and then to walk on crutches. Now she uses but one crutch, the disease having left one leg crooked and I fear it will remain so for life. We know that Hood's Sarsaparilla has made a complete cure as it is over a year since she took it." MRS. J. A. CARL, Reynoldsville, Pa.



Mr. Herman Hicks
Of Rochester, N. Y.

CATARRH IN THE HEAD.

Deaf for a Year.

Catarrh is a constitutional disease, and requires a constitutional remedy like Hood's Sarsaparilla to cure it. Read this:

"Three years ago, as a result of catarrh, I entirely lost my hearing and was deaf for more than a year. I tried various things to cure it, and had several physicians attempt it, but no improvement was apparent. I could distinguish no sound. I was intending putting myself under the care of a specialist when some one suggested that possibly Hood's Sarsaparilla would do me some good. I began taking it without the expectation of any lasting help. To my **surprise and great joy** I found when I had taken three bottles that my **hearing was returning**. It kept on till I had taken three more, when, having taken six, I stopped. It is now more than a year and I can hear **perfectly well**. I am troubled but very little with the catarrh. I consider this a **very remarkable case**, and I cordially recommend Hood's Sarsaparilla to all who have catarrh." HERMAN HICKS, 30 Carter street, Rochester, N. Y.

plate, one on each quarter section. Lay a half inch strip of paste across the middle of the plate and another at right angles, letting the paste come between the apples. Put a rim of paste around the edge, fill the core cavities with sugar and the spaces between with the marmalade. Bake quickly and serve with cream. Or core and halve the apples, and put on more strips of paste, and when done cover with a meringue.

Deep Apple Pie.

Fill a deep earthen or granite dish with apples, pared, quartered and cored. Sprinkle over them half a cup of brown sugar mixed with one saltspoonful of allspice; or you may use maple sugar, or half sugar and half molasses. Roll a strip of paste one inch wide, wet the edge of the dish, put the paste on the edge, wet the rim of paste, then cover with a piece of paste a little larger than the dish, with the extra fullness thrown back into the centre. Press the cover to the rim but not on the outer edge. Bake half an hour, or until the apples are soft.

Evaporated Apple Pie.

Wash the apple and soak it in a very little cold water until well swollen, then put it in the same water into a porcelain double boiler and steam it until tender but not broken. Cover a plate with paste, sprinkle on it one-third cup of sugar, a pinch of spice, or a teaspoonful of lemon juice, and dot with a teaspoonful of butter. Fill the plate with two layers of apple, cover with a rich crust and bake quickly.

Evaporated Apricot or Peach may be used in the same way.

Quartered Apple Pie.

Line a tin pie plate with paste. Pare five or six greening apples, quarter them and remove the cores. Lay the quarters round the edge of the plate uniformly, and heap them in the centre. Sprinkle two tablespoonfuls of water over the apple. Roll an upper crust to fit the plate and lay it over the apples but do not press the edges together. Bake in a quick oven. When brown raise the crust a little, and if the apples are tender, remove the pie from the oven.

Slip a knife around between the crust and lay the upper one aside. Have ready four tablespoonfuls of sugar melted in one tablespoonful of water, add a teaspoonful of butter, or a pinch of salt and pour it evenly over the apple. Put the upper crust on again and press the edges together.

The flavor may be varied by using a pinch of cinnamon, or a tablespoonful of lemon juice, or orange juice with a little of the grated rind, or by cooking one cup of grated pineapple with the syrup and adding more sugar if needed.

Sliced Apple Pie.

Line the plate with paste. Mix half a saltspoonful of salt, one saltspoonful of cinnamon, half a cup of sugar, and the grated rind of half a lemon. Sprinkle half of this on the paste, then heap the plate with tart apples, pared and sliced. Sprinkle the remainder of the sugar mixture in with the apple. The syrup will boil up into the apple and sweeten it better than when it is all put on the top. Put on the upper crust, press the edges together, and bind the edge of the crust with an inch wide strip of cotton cloth wet in cold water. Be careful that the cloth adheres to the crust and the plate at every spot, and do not loosen it as you put it in the oven. When the pie is done the cloth may be peeled off readily while yet warm. Take Hood's.

Stewed Apple Pie.

Line the plate with a rich crust, wet the edge, sprinkle it with flour, put on a rim about an inch wide, wet and flour that also. Add another rim if liked. Then fill the plate with old clean cotton or linen rags. Lay the upper crust on lightly and bake. While this is baking, stew the apple in a granite or porcelain kettle. Do not stir it, but be careful that it does not burn. When soft, sweeten it, add a tiny pinch of salt, and if spice be preferred, use it sparingly. Take off the upper crust, remove the rags, fill with the prepared apple and replace the crust.

HOOD'S PILLS are a reliable, harmless and efficient cathartic. Act promptly on the liver and bowels, do not pain or gripe.



Mr. Chas. C. Aber.

FOOD MADE ME SICK.

Dyspepsia — Intense Distress — Lost 25 Pounds.

The best known stomach tonics are so happily combined with alterative and tonic effects in Hood's Sarsaparilla that this medicine effects the most remarkable cures of dyspepsia and similar troubles. Read this from Mr. Charles C. Aber, the well known grocer, of Canisteo, N. Y.:

"About May, 1890, I was taken with pains in my back and chest. I could eat scarcely anything and had a faint feeling in my stomach most all the time. When I began to eat, the first taste of food would make me

DEATHLY SICK.

I would then take a swallow of cold water and go back to the store again. I kept running down in flesh all this time and had lost 25 pounds. My wife and family were very much alarmed and I expected my **stay on earth would be short**. I had tried almost everything I could think of without the least benefit. July 4, 1890, a friend asked what made me

SO WEAK AND THIN.

I replied I was sick and had been for two or three months, and could get no help. He said he had been in the same condition, took Hood's Sarsaparilla by advice of his physician, and was perfectly cured. He urged me to try Hood's Sarsaparilla, and said if the medicine was not successful he would pay the bill. I began to take Hood's Sarsaparilla on the evening of July 4, 1890; in the morning I ate a **heartly breakfast**, which was a very unusual thing for me. I con-

tinued to take Hood's Sarsaparilla and also continued to have a good appetite for three meals a day. I gained two pounds per week until I got my regular weight back again. In all I used eight bottles of Hood's Sarsaparilla and at the expiration of that time I was a well man and **never felt better in my life.** Today I am cured and I give Hood's Sarsaparilla **the whole praise** of it."

CHARLES C. ABER.



Willie Tillbrook.

Scrofula In the Neck.

The following is from Mrs. J. W. Tillbrook, wife of the Mayor of McKeesport, Penn.:

"My little boy Willie, now six years old, two years ago had a scrofula bunch under one ear which the doctor lanced and it discharged for some time. We then began giving him Hood's Sarsaparilla and the sore healed up. His cure is due to Hood's Sarsaparilla. He has never been very robust, but now seems healthy and **daily growing stronger.**"

EDITOR SHAFFER

Of the Perry, Iowa, Press,

Writes us this letter: "When my little girl was three months old she broke out all over with boils, and her face became sore and raw in places as large as a half-dollar. We gave her one bottle of Hood's Sarsaparilla and applied six boxes of Hood's Olive Ointment and she was perfectly cured. She is now 4 years old and is large, healthy and fat, never is bothered with blood diseases or any kind." L. F. SHAFFER, Perry, Ia., Press.

Hood's Sarsaparilla is prepared only by C. I. HOOD & CO., Lowell, Mass.

Canned Apricot Pie.

Line a plate with plain paste. With a pastry jagger cut several half-inch wide strips of puff paste, put three of them across the pie and then three more at right angles with these, and a strip around the edge. Put half an apricot in each of these squares, hollow side up. Thicken one cup of the apricot juice with one teaspoonful of cornstarch mixed with half a cup of sugar. Pour this carefully into the spaces between the fruit. Bake until the paste is a delicate brown.

Banana Pie.

Choose yellow bananas not quite ripe. Cut in quarter inch slices. Mix one-fourth cup of sugar, one saltspoonful of salt and one tablespoonful of lemon juice, and spread half of it on the crust. Dot with a teaspoonful of butter, then put in a layer of bananas, then sugar and another layer. Cover with a rich crust and bake quickly.

Blueberry or Huckleberry Pie.

Pick the berries over, turn into a colander and rinse in a deep pan of water. Line the plate with paste and rim. Allow half a cup of sugar for each pint of swamp huckleberries and quarter of a cup for blueberries. Mix the sugar with one tablespoonful of flour, put half of it on the lower crust, dot with bits of butter, add the berries, heap them in the centre, add the remainder of the sugar, wet the edge, cover with a crust, press it down closely, and bake about half an hour. Hood's Sarsaparilla is peculiar.

Cherry Pie.

Line a deep earthen or granite pie-plate with paste and rim and wet the edge. Sprinkle over the crust half a cup of sugar mixed with one tablespoonful of flour and dot it with one teaspoonful of butter. Fill the plate with cherries which have been carefully washed and stoned. If the sour cherries are used, more sugar will be needed. Cut a slit in the upper crust, lay it over the fruit and press the edges close to the rim. Bake about half an hour and serve as soon as cooled. Take Hood's Sarsaparilla.

Blackberry Pie.

Stew the blackberries in a little water just long enough to scald them. Long cooking makes them bitter. Skim them out and sweeten the water to taste and thicken it with one teaspoonful of corn-starch to every cup of juice. Boil five minutes, add the berries and turn it into a baked crust as for linen pie. Cover with the upper crust.

Chicken Pie.

Clean, disjoint and parboil the chickens, and remove the largest bones. Thicken the liquor and season with salt and pepper. Line a broad, shallow, earthen dish with a rich paste and put on a thick rim. Wet the rim. Fill the dish with the pieces of chicken, putting them in so that light and dark meat will be evenly distributed, and with the bones all pointing toward the centre so they will not be in the way when serving it. Invert a small cup in the centre, cover with the liquor and reserve the remainder to add after baking. Cut several large gashes in the upper crust, lay it loosely over the pie and press the edge close to the rim. Bake an hour in a slow oven. Omit the under crust if you prefer.

Cocoanut Pie.

2 tablespoons sugar, Whites 2 eggs,
2 teaspoons flour, 1 cup grated cocoanut,
1 saltspoon salt, 2 cups hot milk,
Yolks 2 eggs.

Mix the sugar, flour and salt, add the beaten yolks and beat thoroughly. Add the whites beaten slightly, then the cocoanut and hot milk. Bake in a deep pie plate and bordered with a rich paste. As soon as it puffs up and a knife blade comes out clean it is done. Maccaroons crumbled finely may be used in place of the cocoanut. Try Hood's.

Cranberry Pie.

Pick over and wash the cranberries, put them in a porcelain kettle with a very little water, and cook until tender. Then press them through a strainer and add sugar to make it very sweet. Line a plate with a rich paste, fill with the cranberry, put on crossbars of paste and a strip on the edge and bake.



Hazel Butterfield,
of Detroit.

SAVED HER SIGHT.**Medical Science Failed.**

Just read this from Mr. W. H. Butterfield, foreman in the Murphy Chair Works, Detroit, Mich., so well vouched for as to carry great weight with it:

"My little girl, Hazel, is now four years old. Two years ago she had the Grip. After recovery her eyes grew inflamed and suppurated. For over 7 months she had to have her eyes bandaged and stay in a dark room. The family doctor and an oculist did everything possible. She did not improve and even grew worse. At last after six months he gave us the discouraging opinion that the corner of one eye was destroyed and the

SIGHT WAS ENTIRELY GONE.

That it was doubtful if she would ever be able to see any with the other, as the sight was rapidly being destroyed in that also. We thought her doomed to **permanent blindness**. She suffered intense pain and kept her head buried in a pillow most of the time. If light was admitted to the room she would cry as if

BURNED WITH A HOT IRON.

As she was weak and badly run down, we thought before continuing the treatment we would try to build up her system and renew her strength. We began giving her Hood's Sarsaparilla. She began to improve rapidly and by the time she had finished the first bottle we were able to remove the bandages and found that she could bear the light and that the sight was returning, much to our delight. She took two bottles in all, and

then was once more as well as ever. It is now a year since we began giving it to her. Her eyes

ARE PERMANENTLY CURED.

She can see perfectly, has had no signs of any further trouble and is in every respect **perfectly healthy**. We have great faith in Hood's Sarsaparilla. This remarkable cure is known all over this part of the city and can be vouched for by any of the neighbors." W. H. BUTTERFIELD, 1496 Hastings street, Detroit, Mich.

True in Every Respect.

"Mr. Butterfield is an old customer of mine and I know that the above statement is true in every respect. I have often heard him speak in enthusiastic praise of Hood's Sarsaparilla and what it did for his little girl. I sold him the medicine. Hood's Sarsaparilla has a good reputation in this vicinity and enjoys a good sale." W. F. HOOD & Co., Pharmacists, 1484 Woodward ave., Detroit, Mich.

NEVER FELT HUNGRY.

Hood's Sarsaparilla Restored Appetite and Strength.

"Four years ago I was feeling so badly and with such a poor appetite that I began to be very anxious. I would sit down to the table and the food before me would create such a loathing that I would get up and go away as faint as before I sat down. I rarely knew what it was to feel hungry. Of course

I GREW VERY THIN.

I read what Hood's Sarsaparilla had done, and my mother bought half a dozen bottles, and we both began taking it, and cannot find words to tell how much good it done us both. My appetite returned and I could soon do full justice to my meals and enjoy them with relish. I have improved so much since taking Hood's Sarsaparilla that **I do not seem like the same person.**" MISS SADIE CRIDER, Cor. New and Union Streets, Bethlehem, Pa.

HOOD'S PILLS are a mild, gentle, painless, safe and efficient cathartic. 25c.

Bird Pie.

Clean and parboil the birds, and if large, cut in halves. Season the liquor and thicken it slightly with flour wet in cold water. Arrange the birds round the edge of a deep round dish, with the feet all turned toward the centre and the breasts up. Cover with the liquor, and dot with a teaspoonful of butter for each bird. Lay an inch wide strip of paste around the edge of the dish, wet this and cover with a crust rolled a little larger than the dish. Cut a cross in the centre of the crust and let the edges of cover and rim just come together. Throw the fullness of the crust back into the centre, and press the two crusts together slightly a little way from the edge, and press down between the birds. Bake in a hot oven about half an hour or until the crust is nicely browned.

Very small birds may be stuffed with oysters. Onions and parsley will give variety to the seasoning, and parboiled potatoes, or slices of hard boiled eggs will help out when there is but little meat. Pigeons may be stuffed as for roasting, and the flavor varied by browning the birds in butter before baking.

Cream Pie.

1 pint milk,	2 eggs,
1 cup sugar,	1 tablespoonful butter,
1-3 cup flour,	1 teas. lemon or vanilla.

Boil the milk, mix sugar and flour and add them to the boiling milk, stirring constantly as it thickens. Add the butter and cook ten minutes after it thickens, that the flour may be well cooked. Add the flavoring when cool.

Line four shallow baking tins with thin paste, prick several holes in the crust and bake quickly. When done, put the cream on two of the crusts and cover with the remaining crusts; or have four layers of crusts and three layers of cream. Serve very cold.

Currant Pie.

Stew and mash one pint green currants until all are burst, using as little water as will keep them from burning. Add sugar to make it very sweet, and one soda cracker rolled fine. Bake between two crusts. Ripe currants may be used without stewing.

Custard Pie.

Beat the yolks of three eggs until very light, add three tablespoonfuls sugar, a saltspoonful each of salt and nutmeg. Beat the whites until foamy but not stiff, add them to the yolks and then add three cups new milk scalded. Line and border a plate with crust and strain the custard into it. Bake slowly and when it puffs up and will not stick to a knife blade it is done. Some prefer to mix one tablespoonful of flour with the sugar as it gives more body and smoothness to the custard. The under crust will be more wholesome if partly baked before adding the custard. Always use unskimmed milk for a custard, and beat the eggs separately, but the whites only slightly as this gives the nice foam which helps to brown the custard. If beaten too stiff there will be too much foam.

Wholesome Lemon Pie.

Mix one heaping tablespoonful of cornstarch with one cup of sugar, add one cup of boiling water and cook ten minutes, stirring well. And one tablespoonful butter, the grated rind of half and juice of one lemon. Place the pan on the back of the stove while you stir in quickly one well-beaten egg. Turn it into a crust which has just been baked and bordered with two or three rims. Beat the whites of three eggs, add three tablespoonfuls powdered sugar and beat until stiff. Butter a plate the size of the pie, pile the meringue on it and color it a delicate brown, then slip off on to the pie.

If you do not care for the meringue you may turn the cooked lemon mixture into crusts baked as for linen pie. 100 Doses One Dollar is true only of Hood's.

Gooseberry Pie.

Remove the blossoms and stems from one pint of green gooseberries and stew slowly in a porcelain kettle with a very little water until they break. Sweeten to taste and bake between two crusts. Half a cup of seedless raisins with a pint of gooseberries gives a delightful flavor.

Hood's Sarsaparilla is prepared only by C. I. HOOD & CO., Apothecaries, Lowell, Mass. Peculiar to itself.



Mrs. Mary E. O'Fallon.

BLOOD POISONING**Long and Terrible Illness.**

"Five years ago in Cincinnati, I assisted the physicians at an autopsy, having for years been a **professional nurse**. By some means I was soon stricken with a bad case of

BLOOD POISONING

Which affected my head, throat and mouth, breaking out in terrible sores. My head and arm still shows plainly scars where abscesses formed. My arms swelled to near twice their natural size. My tongue was **nearly split in two** by an ulcer, the roof of my mouth was nearly destroyed, and my hair all came out. I was indeed in a

MOST PITIABLE CONDITION.

For three years was constantly under the treatment of several of the most eminent physicians. At one time I felt **death was close at hand**. Heaven only knows what I suffered. I became greatly emaciated, weighing at one time but 78 pounds. My husband spent **hundreds of dollars** for physicians and medicines until we were totally discouraged, for there seemed to be not the slightest prospect of anything to help me **this side of the grave**. A year and a half ago, having read what Hood's Sarsaparilla had done in other cases, I concluded to try it. After a while I began to improve, slowly but surely, and then more rapidly, until to my great delight I could get out of my bed and walk. I was soon perfectly cured and am happy to say

I AM A WELL WOMAN.

I now weigh 128 pounds, eat well and do all the work for a large family. My case seems a wonderful recovery to all, and

even the physicians look at me with astonishment, as **almost like one raised from the dead.**" MRS. MARY E. O'FALLON, Piqua, Ohio.

SUFFERED EVERY MINUTE.

Catarrh, Rheumatism, Chronic Diarrhoea, Liver Troubles.

"Since I came out of the army, where I served over four years in the old 11th Penn. Vols., I have had catarrh in my head, chronic diarrhoea, rheumatism, liver and kidney complaints. My troubles grew worse until there was **not an hour or even a minute** when I did not suffer from them. My head hurt me all the time, and it seemed as though I had pains all over me. My sight was dim and there were floating

SPECKS BEFORE MY EYES.

My nose was dry and stopped up with scabs, and in the morning when I got up I would have a snapping sensation in my forehead like springs loosening. The



Mr. J. G. Anderson,
Of Scottsdale, Pa.

catarrh affected my stomach so that when I ate, the food **seemed like lead.** My sleep was broken and restless, and in the morning I felt more tired than when I went to bed. The rheumatism was in my right hip and shoulders. I spent a great deal of money trying to get myself into shape, but failed until I took Hood's Sarsaparilla and Hood's Pills which did me more good than everything else put together. They are the only medicines I use now. All my disagreeable symptoms have gone." JACOB G. ANDERSON, Pittsburg and Grant streets, Scottsdale, Pa.

Thanksgiving Mince Pie Meat.

- 4 pounds beef chopped fine
- 1 peck Greening apples chopped
- 2 pounds currants cleaned
- 1 pound brown sugar
- 2 quarts sweet cider
- $\frac{1}{2}$ cup salt
- 1 tablespoonful mace
- 1 tablespoonful cinnamon
- 2 nutmegs
- 1 pound suet chopped fine
- 4 pounds raisins stoned
- 1 pound citron shaved thin
- 1 quart molasses
- 1 pint boiled cider
- 1 teaspoonful white pepper
- 1 teaspoonful allspice
- 1 teaspoonful cloves
- $\frac{1}{2}$ cup rose water

This is a convenient rule for a large quantity of mincemeat. It will keep all winter. Boil the cider, molasses, sugar, spices, raisins, currants and citron ten minutes, pour it over the meat and apple. If you prefer you may omit the apple when the mixture is made and when you make it into pies use twice as much fresh chopped apple as you have of meat mixture and mix it well with the meat. Do not add the rose water until the mixture is scalded.

Any Day Mince Pie.

- 1 cup cooked meat, 1 cup brown sugar,
- 2 cups apple, 1 teaspoonful salt,
- 1-2 cup Sult'na raisins, 1-2 teasp. cinnamon,
- 1-2 cup jelly or marmalade, 1-2 teasp. allspice,
- 1 lemon, 1-2 nutmeg.

Chop the meat, which should first be stewed until tender, chop the apple and then mix all thoroughly, and bake between two crusts.

Mock Mince Pie.

- 1 cup cider, 1-4 cup citron,
- 1 tablesp. vinegar, 1-4 teaspoon salt,
- 1 lemon, 1-2 teasp. cinnamon,
- 1-2 cup sugar, 1-4 nutmeg grated,
- 1-2 cup molasses, 1-4 cup butter,
- 1 cup raisins, 1 cup cracker crumbs,
- 1-2 cup currants, 1 egg.

Boil all the materials but the crackers and eggs for ten minutes, then add the crackers and when cooled add the beaten egg. Bake between two crusts.

Meat Pie.

Cut any kind of cold cooked meat into half-inch cubes and remove the gristle and bones. Make an equal amount of gravy. For a pint, cook two tablespoonfuls of flour in two tablespoonfuls of hot butter until brown. Add gradually one pint of hot water, or stock, made by simmering the bones and scraps for a while. Season with salt, pepper and lemon juice. Line the sides of a deep baking dish with a rim of paste, put in the meat with an inverted tea cup in the centre, then pour in the gravy. Cover with paste rolled rather thick and bake about an hour. This may be varied by using half potato with the meat, or by seasoning with onion, parsley or tomato. If the meat be tough or uncooked, stew it until tender before baking. Veal and lamb pies may be made either by using half milk and half meat liquor, or by adding an egg and more gravy when the pie is baked. Take Hood's Sarsaparilla.

Orange Pie.

Line a plate with thin paste and two rims, prick holes in it and bake quickly. Cut off the skin of three oranges close to the pulp, and scoop out the sections of pulp as whole as possible, leaving the membrane on the core. Pick out the seeds as you proceed and put the pulp in a strainer. To the juice which drains through, add the juice of one lemon and enough water to make one cupful. Put it on to boil and thicken it with one heaping tablespoonful of cornstarch mixed with one cup of sugar. Cook ten minutes, add one tablespoonful butter, remove from the fire and add quickly the well beaten yolks of two eggs. Pour into the baked crust, and when cooled cover with the drained sections of oranges. Just before serving sprinkle thickly with powdered sugar. Or, the pie may be covered with a meringue, or with whipped cream.

"Left Overs,

Or Economy in the Kitchen," is a new book telling how to utilize for the table remnants of food often wasted or thrown away. Send 2 cent stamp for a copy to C. I. HOOD & CO., Lowell, Mass.



Clifford Blackman.

The TRUTH, the WHOLE Truth,**And Nothing but the Truth.**

Every testimonial in behalf of Hood's Sarsaparilla will bear the closest investigation. Below we give the first testimonial from Mrs. Blackman of Boston, and a later letter, both of which

YOU OUGHT TO READ.

"My little boy had Scarlet Fever when four years old, and if left him very weak and with blood **poisoned by canker**. His eyes became inflamed, his sufferings were intense, and for 7 weeks he

COULD NOT OPEN HIS EYES.

I took him twice during that time to the Eye and Ear Infirmary on Charles st., but their remedies failed to do him the faintest shadow of good. I commenced giving him Hood's Sarsaparilla and it soon cured him. I have never doubted that it **saved his sight**, even **if not his very life**. I am always ready to praise Hood's Sarsaparilla because of the wonderful good it did my son." ABBIE F. BLACKMAN, 2888 Washington street, Boston.

"I have had a great many inquiries about the above testimonial. I have but one reply for all, and that is that it is **the truth, the whole truth, and nothing but the truth**. And I can add that my testimony was entirely voluntary and **NOT bought and paid for**, nor a small fact polished up and enlarged." ABBIE F. BLACKMAN.

HOOD'S PILLS cure all liver ills.

FOR THE GOOD OF OTHERS.

Rev. Mr. Williams Cordially Endorses Hood's Sarsaparilla.

"I see no reason why a clergyman, more than a layman, who knows whereof he speaks, should hesitate to approve an

ARTICLE OF MERIT

and worth, from which he or his family have been signally benefited, and whose commendation may serve to extend those benefits to others by increasing



Mrs. A. A. Williams

Wife of Rev. A. A. Williams, Lynn, Mass.

their confidence. My wife has for many years been a sufferer from severe

NERVOUS HEADACHES

for which she found little help. She has tried many things that promised well, but performed little. Last fall a friend gave her a bottle of Hood's Sarsaparilla. It seems surprising what simply one bottle could and did do for her. The attacks of headache decreased in number and were less violent in their intensity, while her general health has been improved. Her appetite has also been better. From our experience I have no hesitation in endorsing the merits of Hood's Sarsaparilla." A. A. WILLIAMS.

A BEAUTIFUL PLAQUE

Entitled

"The Lion at Home"

Will be sent to any address for one trade-mark cut from the wrapper of **Hood's Pills**, and a 2c. stamp. This Plaque is really a work of art, suitable to decorate any home. It is after the celebrated painting by Rosa Bonheur, the great French artist, is printed in 14 colors, and perfect in every respect. Send trade mark and stamp to C. I. HOOD & CO., Lowell, Mass.

Oyster Pie.

Line a plate with crust and two rims, fill with cloth, cover and bake. Parboil one pint of oysters. Drain off the liquor and add milk or cream enough to make one cup. Cook two tablespoonfuls flour in two of hot butter, add gradually the hot liquid. Season with half a teaspoon salt, one saltspoon pepper and a few grains of cayenne. Add the oysters, cook a moment longer and turn into the crust. Replace the cover, serve at once. This is the perfect oyster pie seldom seen on private tables.

Parsnip and Pork Pie.

Boil quarter of a pound of salt pork, and cook two or three large parsnips in the same water until tender enough to peel. Parboil four potatoes. Cut the pork in very small thin slices and line a deep dish with it. Put in a layer of sliced potato sprinkled with flour, salt and pepper, then a layer of sliced parsnip, then another layer of each. Add enough of the water in which the parsnips were boiled to fill the dish. Cover with a rich crust and bake in a hot oven about half an hour. Try Hood's Pills.

Peach Pie.

Bake the two crusts with a filling of cloth, when done fill with sliced peaches, sprinkled well with sugar, and add three tablespoonfuls cream. Replace the upper crust. Peach pie may also be prepared as directed for apple or canned apricot pie. Take Hood's Sarsaparilla.

Pear Pie.

Line a plate with crust and rim. Slice ripe, mellow Bartlett pears enough to heap the plate. Mix quarter cup of sugar, the grated rind and juice of half a lemon, and one inch of candied ginger root sliced thin. Sprinkle part of this on the crust and the remainder among the sliced pears. Fill the plate, cover with a crust and bake quickly.

No. 2. Select large, sound pears not quite ripe, and if large or thick skinned, pare them. Put them in a deep covered pudding dish with half a cup of water, two tablespoonfuls of molasses, and two of brown sugar. Bake slowly until tender and baste often with the syrup.

Bake two crusts with cloth between. When ready to serve slice about one pint of the baked pears, add two or three tablespoonfuls cream, cover with the other crust and serve at once.

Pineapple Pie.

Cover a plate with paste and rim. Mix one cup sugar, one tablespoonful flour, and one pint grated pineapple. Fill the plate, cover with crust, cut several holes in the top and bake half an hour.

Plum Pie.

Cover and border a plate with paste, and fill it with plums which have been stewed in a very little water, stoned and sweetened to taste. Mix one rolled cracker with the fruit if it be very juicy. Cover with a crust and bake quickly.

Irish Potato Pie.

1 cup hot mashed potato, 1 tablespoon butter,
2 cups rich milk, 2 tablespoon sugar,
1-4 teaspoon salt, 1-2 teaspoon nut-
meg or cinnamon.
2 eggs well beaten,
Bake with one crust.

Sweet Potato Pie.

Make the same as Irish Potato Pie, using only half as much sugar.

No. 2. Bake the sweet potatoes and when slightly cool cut them in half-inch slices and put them in a deep dish lined with paste. Spread each layer with one tablespoonful butter, sprinkle with two tablespoonfuls sugar and one tablespoonful lemon juice. Pour on milk enough to fill the spaces between the potatoes. Cover with a crust and bake.

Prune Pie.

Stew equal portions of prunes, dried apples and raisins, mash, sift and use as directed for dried or evaporated apple.

Pumpkin and Squash.

Cut the pumpkin into quarters, remove the seeds, pare and cut into inch pieces. Cook in a very little water slowly for five or six hours. Or steam it, or it may be cut without paring and baked, skin side down, until tender, then scoop out the pulp and sift it.

For one pie allow one and a half cups

Hood's Sarsaparilla is prepared only by C. I. HOOD & CO., Lowell, Mass.



Mr. David M. Jordan.

EMACIATED and HELPLESS.

Kidney and Liver Troubles.

This is from Mr. D. M. Jordan, a retired farmer, and one of the most respected citizens of Otsego county, N. Y.:

"Fourteen years ago I was taken very sick with an attack of gravel, and soon afterward passed a gall stone. At intervals of two or three years I had passages of gall stones for ten years. During all these years I have been troubled with my

LIVER AND KIDNEYS

gradually growing worse. Three years ago I got down so low that **I could scarcely walk**. I looked more like a corpse than a living being. I had no appetite and for five weeks I **ate nothing but gruel**. I seemed to have no blood, and no sign of a vein could be found on my body. I was badly emaciated and had no more color than a marble statue. One day Hood's Sarsaparilla was recommended to me and I thought I would try it. Before I had finished the first bottle I noticed that I felt better, suffered less, the **inflammation of the bladder** had subsided, the color began to return to my face, and I began to feel hungry. After I had taken three bottles I could eat anything without hurting me. Why, I got so hungry that I

HAD TO EAT 5 TIMES A DAY.

I have now fully recovered. I feel well and am well. It is a marvel to all who know me to see me about and looking so well." D. M. JORDAN, Edmeston, N. Y.

Confirms Every Word.

"I have read what Mr. D. M. Jordan has stated about what Hood's Sarsaparilla has done for him, and confirm every word of it." GEO. MITCHELL, Druggist, Edmeston, N. Y.

HOOD'S COOK BOOKS

Have probably had the largest circulation of any books on cooking ever issued, and they are still in active demand. Housekeepers are continually writing us for them. They are as follows:

HOOD'S COOK BOOK NO. 1,
HOOD'S COOK BOOK NO. 2,
HOOD'S COOK BOOK NO. 3,
HOOD'S HIGH-STREET COOK BOOK.

In addition to the above we have recently published

HOOD'S BOOK OF HOME-MADE CANDIES,
The best manual of instruction for candy making ever issued. Also,

GOOD BREAD,

Which gives explicit directions for making the "staff of life," and

LEFT OVERS,

Containing information how to utilize the remnants left over and too often wastefully thrown away.

One Copy

Of "Good Bread," "Good Pie," or any other of the above books can be obtained by sending a two-cent stamp, or the

FOUR COOK BOOKS COMBINED

by sending 10 cents in stamps to
C. I. HOOD & CO., Lowell, Mass.



Mrs. Jennie Bigelow

Of Fremont, Mich., suffered terribly with

GOITRE

or Scrofula Swellings in the neck, spending an enormous amount of money for medicines without good result. She was discouraged, but hearing of others cured of Scrofula and impure blood by Hood's Sarsaparilla she took it; the swellings disappeared, breathing became easy, and she was **perfectly cured.**

of pumpkin, one cup boiling milk, one teaspoon butter, half a cup sugar, half a teaspoon salt, and one saltspoon of cinnamon, nutmeg, ginger or mace. Add one egg, beaten separately. Half bake the crust, fill with the pumpkin and bake until it puffs up. Squash pies are made in the same way, but the squash needs only slight cooking before sifting, and use only dry, mealy squashes.

Quince Pie.

Pare, core, and quarter the quinces, and cook them in water to cover until tender. Use them with equal amount of stewed apple and prepare the same as apple pie, using double quantity of sugar.

Pie Plant or Rhubarb Pie.

Wash and cut into inch pieces, but do not peel the rhubarb as the skin gives a fine color and will cook tender. Fill a deep dish with the fruit, sprinkle over it three tablespoonfuls flour and two of butter, or half a teaspoonful salt. Cover with a rich crust and bake half an hour. Raise the upper crust and sweeten after baking, as less sugar will be required if it be not cooked in the fruit.

Half a cup of cracker crumbs may be used in place of the flour. Use half rhubarb and half russet apples, or one-third seeded raisins chopped with the rhubarb.

Raspberry Pie.

Bake a crust as for linen pie. When ready to serve, fill the under crust with raspberries, sprinkle thickly with powdered sugar, add about two tablespoonfuls of thick cream and cover with the top crust or with a meringue. Strawberries may be used in the same way.

Or use one-third raspberries and two-thirds currants, and bake as directed for currant pie. Take Hood's Sarsaparilla.

Whipped Cream Pie.

Line and border a flat pie plate with paste, prick holes in it and bake quickly. When cool spread it with strawberry, or raspberry jam, or apple jelly, or orange marmalade. Sweeten one pint of thick cream with half a cup of powdered sugar, flavor with orange, or strawberry, or pineapple extract, or with rose water. Chill it and then beat it until thick with an egg beater. Or use half milk and half

cream and whip it with a syllabub churn, skim off the froth into a cold pan, stir in quickly quarter box of gelatine soaked in quarter cup of cold water then dissolved in quarter cup of boiling water, and strained. Add sugar and flavoring and stir quickly as it hardens, then add one cup of French candied fruit, cherries, apricots, etc., cut fine. Pour it into the paste and garnish with the fruit. Serve very cold.

Washington Pie.

Bake any light cake in shallow pans, and spread fruit jelly, jam or marmalade on the under side of each cake. Put two together, sprinkle powdered sugar on top.

Game Pie.

Make as directed for Bird Pie, using quail, woodcock, reed birds, snipe, or other small game. Rabbits and squirrels should be skinned, wiped and soaked in lukewarm water before parboiling.

Fish Pie.

Fry two tablespoonfuls of minced onion in two tablespoonfuls of hot butter until yellow, add two tablespoonfuls of flour and stir in gradually one pint of hot milk. Season with one teaspoonful of salt, one saltspoonful of pepper, and one tablespoonful of chopped parsley.

Boil three eggs fifteen minutes. Free about two pounds of fresh fish, haddock or halibut, from skin and bones and cut into small pieces. Put the fish into a deep baking dish, then the slices of egg, and pour the milk over the whole. Cover with a crust of paste, cut a gash in the centre, bake slowly about an hour.

No. 2. Use any remnants of cooked fish freed from bones, and an equal amount of oysters with sauce enough to moisten. Cover with a crust and bake about 20 minutes, or till the crust is done.

Sweetbread Pie.

Wash and trim the sweetbreads, and put them into boiling salted water, cook twenty minutes, then plunge them into cold water, and when firm, pick apart into small bits, removing all the membranes. Cook two tablespoonfuls flour in one of butter, add gradually one and one-half cups of cream, season with half a teaspoon of salt and half a saltspoon of white pepper, a few grains of cayenne and two tablespoonfuls of strained tomato. Put the sweetbreads and sauce into a deep dish, cover with a rich crust, make a hole in the centre, and ornament the edges with fancy pieces of paste. Bake half an hour. Beat one egg, add half a cup of hot cream, and pour into the opening in the crust just before serving.

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May be obtained by sending 2-cent stamp to
C. I. HOOD & CO., Publishers, Lowell, Mass.



Registered trademark adopted
April 1, 1888.

The general tendency of Hood's Sarsaparilla is laxative, but in many cases it is not sufficiently so. And in response to numerous demands for some laxative preparation we have compounded Hood's Vegetable Pills, which are meeting with marked favor wherever introduced.

It is a wise custom for every family to have on hand ready for immediate use, some general family physic, and Hood's Vegetable Pills are perfectly adapted and are being widely used for this purpose.

Invigorate
the
Liver

Being prepared in the light of modern medical science, Hood's Pills are a purely vegetable combination, and contain no calomel, mercury or mineral substance of any kind. They may be implicitly relied upon as strictly pure, harmless and beneficial.

Hood's Pills are a mild, efficient cathartic, and do not purge, pain or gripe. They act promptly upon that all-important organ, the liver, rousing it from torpidity, and invigorating it to the performance of its natural functions. Thus they cure all derangements of the liver and bowels, and remove obstructions

Regulate
the
Bowels

from the alimentary canal. To be more specific, Hood's Pills cure constipation, costiveness, biliousness, sour stomach, headache, jaundice, etc. A cold may be promptly broken up by the prompt use of Hood's Pills, and a fever may be prevented by their timely use.

As a *Dinner Pill* they will be found all that can be desired. They stimulate the

stomach, and by assisting digestion prevent the nausea and distress which so frequently occurs after eating or drinking too heavily. One or two Pills immediately after dinner are usually sufficient to secure the desired result.

Sold by druggists or sent by mail on receipt of price, 25 cents; five boxes \$1.

The Best Cathartic.

"For a long time we have used Hood's Pills in our family, and regard them the best family cathartic we know of. Indeed they are the only medicine of the kind we ever use, and we always find them reliable and efficient, acting without any disagreeable effect whatever." FREDERICK PLUMER, Gardenville P. O., Baltimore Co., Md.

Saved Me a Headache.

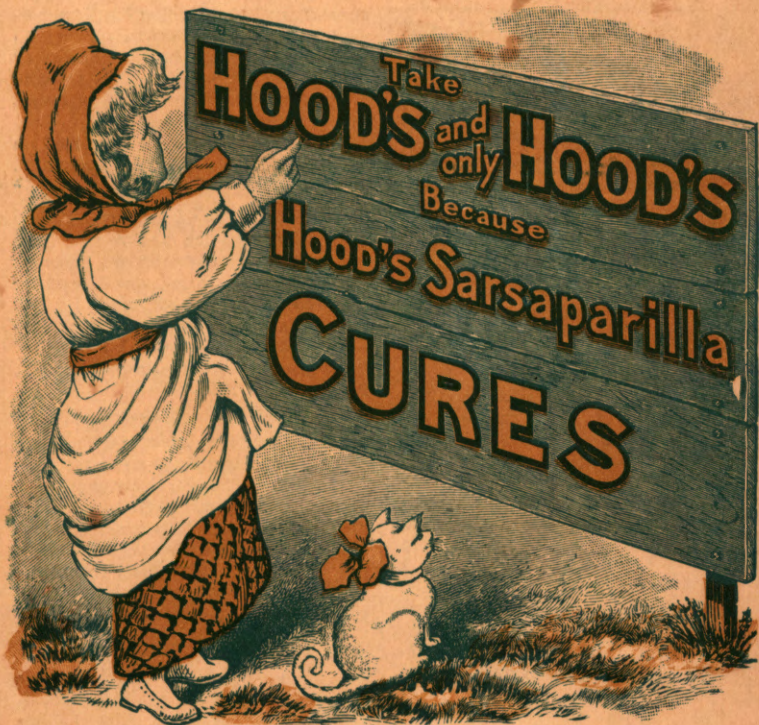
"When I left my shop late Saturday night, after a busy day's work, my head felt badly and I thought I was in for a headache next day. But I happened to think that Hood's Pills had helped me out before, so I took two when I went to bed. The result was a lively stirring up of my liver and bowels, and a clear head to-day. Hood's Pills seem to hit my case just right, and as they do not gripe they leave my bowels in excellent condition. Saving me this headache to-day is worth many times the cost of the Pills." C. W. SHERWOOD, Central Block, Lowell, Mass.

Hood's Tooth Powder

Is regarded by those who use it as the very best preparation of the kind before the public. It preserves, cleanses, and beautifies the teeth, and hardens the gums, giving them a bright, healthy color. It leaves a cool, refreshing sensation in the mouth, and gives to the breath a pleasing sweetness. It is put up in large bottles, at a low price, every bottle having a neat, patent metallic cap, which avoids waste, keeps the Powder from losing its fragrance, and makes it very convenient to use while traveling. Price 25 cents; mammoth size 50 cents.

PREPARED BY

C. I. HOOD & CO., Proprietors Hood's Sarsaparilla,
LOWELL, MASS.



The great variety of diseases cured by Hood's Sarsaparilla is a surprise to some people, but when we stop and think how this medicine reaches the very life of every organ and tissue of the body through the blood, it is no longer a matter of surprise; it is seen to be only what might be expected from the great curative properties combined in this excellent medicine, and most conclusively

proves that it does possess the merit peculiar to itself which is the real secret of its long-continued success. Hood's Sarsaparilla cures disease, it relieves human suffering, it is made by competent pharmacists, it gives a fair equivalent for your money;—and because of these strong points the people believe in it and take it when they are sick. Prepared only by C. I. Hood & Co., Lowell, Mass.