

1908

Woman's Club Cook Book

Woman's Club of Jacksonville Florida

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Woman's Club
COOK BOOK
Jacksonville, Fla.

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1908

*Department
University of
South Florida*

The Woman's Club Cook Book



EDITED BY

The Woman's Club

OF

JACKSONVILLE, FLA.



1908

THE H. & W. B. DREW COMPANY
JACKSONVILLE, FLORIDA

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"To The Plucky Housewives "

Who master their work instead of
allowing it to master them,

This Book is dedicated

By The Woman's Club of Jacksonville

"All these recipes are tried and true"

In cakes, and pies, and savory stew,

So read—they've all been proved ;

And if your cake perchance should fall,

Don't blame the book at all.

A RECIPE FOR A DAY.



“Take a little dash of water cold
And a little leaven of prayer,
And a little bit of morning gold,
Dissolved in the morning air.

Add to your meal some merriment,
And a thought for kith and kin,
And then, as your prime ingredient,
A plenty of work thrown in.

But, spice it all with the essence of love,
And a little whiff of play,
Let a wise old book and a glance above,
Complete the well-made day.”

MEASURING TABLE.

Dry ingredients, such as flour, sugar and soda, should be sifted before measuring, unless the recipe states to the contrary. Many carefully-written and many-times-read recipes fail from the lack of this little precaution. The table, dessert and teaspoons used for measuring should be of the regulation sizes, made in silver. The cup the regular kitchen cup holding two gills or one-half pint. A spoonful means that whatever is measured should round as much above the spoon as the spoon rounds beneath. When a level or heaping spoonful is desired it is so stated in the recipe. A spoonful of liquid is a spoonful to the brim. A cupful is an even cup leveled off.

TABLE.

4 salt spoonfuls	equal 1 teaspoonful
4 teaspoonfuls	" 1 tablespoonful
2 teaspoonfuls	" 1 dessert spoonful
2 dessert spoonfuls	" 1 tablespoonful
8 tablespoonfuls	Liquid " 1 gill
6 tablespoonfuls	of dry material " 1 gill
2 gills	" 1 cupful
2 cupfuls or 4 gills	" 1 pint
4 cupfuls of liquid	" 1 quart
4 cupfuls of flour	" 1 quart
2 cupfuls of solid butter	" 1 pound
2 cupfuls granulated sugar	" 1 pound
2½ cupfuls powdered sugar	" 1 pound
2 cupfuls of milk or water	" 1 pound
1 tablespoonful of butter	equal 1 ounce

Butter size of an egg means 2 tablespoonfuls or 2 ounces. A tablespoonful of melted butter is measured after melting. A tablespoonful of butter melted is measured before melting.

What was thought of

Tetley's Tea

in 1895

Verdict of the Ladies

MRS. JOSEPH THOMPSON, President.

MRS. A. B. STEELE, Secretary.

MRS. A. E. THORNTON, Treasurer.

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Exposition to be held in Atlanta, Ga.,
U. S. A., Sept. 18 and Dec. 31, 1895.

Atlanta, Ga., Nov. 26, 1895.

Owing to the superior quality and excellence of TETLEY'S India and Ceylon Teas, The Board of Women Managers of the Cotton States and International Exposition of Atlanta, Ga., do hereby take great pleasure in making a special award, in the form of a gold medal, to Messrs. Joseph Tetley & Co., of London, England, for their teas.

(Signed)

EMMA M. THOMPSON,

President.

MRS. HUGH HAGAN,

Chairman Ways and Means.



won golden opinions from Southern ladies in 1895 and has held first place in their opinion ever since.

Jos. Tetley & Co. give their best care to selection of leaf, to most skillful blending and most careful packing, so as to produce uniform excellence in quality and delicate flavor.

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by making the table look it's best. Let us
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We guarantee it to be superior to any winter wheat flour manufactured and the Mills stand behind this guarantee

The Woman's Club Cook Book.

"Now good digestion waits on appetite, and health on both."

—*Shakespeare.*

SOUPS.

Soups can be made from fresh fish, flesh, or fowl, vegetables, water or milk, and from odds and ends of all. Have always on hand whole and ground spices, sweet herbs, celery seed, bay leaf, onions, carrots and turnips; rice, barley, tapioca, corn starch and flour to thicken and enrich.

In seasoning soup, for every quart of water use a teaspoonful of salt, one-eighth as much black pepper, two or three pepper corns, a few celery tops, a teaspoonful of mixed herbs, a few sprays of parsley, half a pint of mixed vegetables. Vegetables, if not cooked before, go in with the meat. First fry the vegetables in a little bacon fat or good drippings, it gives a "tasty" flavor.

In making stock, use a quart of water for every pound of meat and bone. Cut the meat in pieces, crack the bones, place all in a kettle, pour over it the proper quantity of water; let it soak a while on back of stove before cooking. Let soup boil slowly, never hard. Soup stock can be kept several days in the ice box. Take a cup of stock and two cups of water and put the vegetables in the day you use it. Never let the fat remain on your soup stock when cold, lift it off or skim it off while hot.

Soup stock can be made clear by adding, when cold, the white and shell of one egg for each quart of stock. Set it on the fire and stir till hot, let it simmer ten minutes, then add a cup of cold water and strain through a napkin. Serve with lemon, shaved thin, croutons, force-meat balls, or hard yolk of egg.

In thickening soups, use corn starch or flour, rubbed with butter. Add catsup or sauces just before serving.

CREAM OF CURRY SOUP.

1 pint of stock (lamb or chicken) 1 pint of milk,
1 teaspoonful of curry powder, 1-2 salt spoonful of pepper.

Heat stock, add milk (hot), thicken with one tablespoonful of flour and one tablespoonful of butter.

Miss Agnes Davidson.

RIVOLE SOUP.

1 egg, 4 cooking spoons flour, pinch of salt.

Break the egg into a pan, stir a few times with a fork just to mix the yolk and white. Sift the flour and salt into the egg and keep stirring and mixing with the fork until it forms small crumbs. Sprinkle this lightly into good chicken stock that is boiling hard. Season to taste, add a little parsley if desired. If too thick, add a little hot milk or water.

Mrs. C. D. Rinehart

OYSTER STEW.

Perhaps you might like my way of making oyster stew. Put a pint of oysters into an enamel saucepan with the liquor the oysters come in and with a generous piece of butter. When the oysters "plump up" add a quart of rich warm milk and let them cook till they just come to the boiling point; draw back and salt and pepper, add more butter, and serve. I think you will find the oysters have a delicious taste by being cooked with the butter first. Watch them while cooking, that they do not burn.

Pearl.

POTATO SOUP.

One pint mashed potato, 3 pints rich milk, 2 tablespoons butter; salt and pepper to taste. Boil the milk, adding potato, then boil again, stirring frequently; season just before serving and serve very hot, with squares of buttered toast. For variety, an onion may be chopped fine and cooked in it or an egg may be beaten and added just before serving, after it is removed from the fire. Or a cold, hardboiled egg may be sliced and heated with it.

BEAN SOUP.

Soak the beans over night in cold water. In the morning wash and put on to parboil in cold water with a tiny pinch of saleratus. As soon as this comes to a boil remove from the fire and drain off all the water. Then cover with cold water and let it boil with pork, if you like the flavor, till the beans have cooked to pieces. Season and serve with fried bread. For this use stale bread moistened with a little water if very dry. Fry in equal parts of butter and lard till brown on both sides. Cut in tiny squares. This may also be flavored with onions cooked with the beans, or it may be seasoned with butter instead of pork, or, better still, with sweet cream.

TOMATO SOUP.

This may be made from the cooked tomatoes left from yesterday's dinner—from canned or the fresh ones. Use stock from any meat for the foundation, put in the tomatoes, and cook up thoroughly; season and serve with hot toasted crackers. Or another receipt preferred by some is:

Boil a can of tomatoes, strain and put on again to cook with a quart of milk, butter the size of a large egg; salt and pepper to taste. When this comes to a boil remove from the fire and add a level teaspoon of soda. Serve at once with hot crackers.

THE VEGETABLE OYSTER.

To Cook Vegetable Oysters—Wash and scrape and slice crosswise, as you would potatoes. Put on stove in kettle with water enough to cover well and boil about one-half hour, then add as much rich milk as you desire and a little butter. Let the milk come to the boiling point. Salt to suit taste and serve. This is fine.

CELERY SOUP.

Cut the celery into small pieces and stew till soft. Rub through a colander, thin the pulp with milk, add a little flour stirred up with butter to thicken, and season with salt and pepper. Serve very hot with toast.

CLAM CHOWDER.

Twenty clams, 3 large onions, 8 medium sized potatoes, 6 ship biscuit, 1 slice pork.

Lay pork in the bottom of a kettle and fry brown. Put in a layer of potatoes, peeled and sliced, a layer of pilot bread, broken into small pieces, layer of onions, sliced thin, salt and pepper to season. Repeat till materials are all used; cover with water and boil till vegetables are done.

If you are looking for something simple, light and nourishing for an invalid, or for the children's lunch, try a

BROWN SOUP.

One slice bread, 2 eggs, 1 cup boiling water.

Fry a thick slice of bread to a delicate brown tint in hot butter, drain on paper and break into small pieces. Put into a bowl, beat the eggs very light, and turn over the bread, stirring thoroughly. Gradually add the boiling water and a pinch of salt, and serve immediately.

VEGETABLE SOUP.

This may be prepared from the "left-overs" of previous meals. Boiled onions, cabbage, potatoes, carrots, etc., cut into small pieces and boiled with any good stock and properly seasoned, make a very acceptable soup.

ADDITIONS TO SOUPS.

Rice and pearl barley are valuable additions to the clear soups, while a little Worcestershire sauce or tomato ketchup gives variety and often improves the flavor.

Pieces of cold steak, with the bones, fat and gravy from the platter, bits of roast beef, veal, chicken and many of the odds and ends may be made to do service in soups by boiling slowly in a little water till the meat comes to pieces. Strain off the liquor, pick out the pieces of lean meat and return them to the broth, unless you want a clear soup.

CURDLED SOUP.

To Keep Tomato Soup from Curdling—Before you put in the milk thicken with flour quite thick and thin with milk and it will not curdle.

Mrs. S. A. Long.

243 North Broadway, Medina, Ohio.

MOCK BISQUE SOUP.

Put a pint of strained tomatoes in a kettle to heat or scald. While that is heating scald a pint of milk and thicken a little with flour. When both tomatoes and milk are hot (not boiling) add one-half teaspoon of saleratus (soda) to tomato and after it has stopped foaming add the thickened milk, stirring thoroughly. Then add a piece of butter the size of a walnut, salt and pepper to taste, and see if it is not delicious. Some use more milk for the quantity of tomatoes. An experiment will prove which is best.

Mrs. E. R. Inman.

NOODLE SOUP.

Take the bones of a roast chicken and any gravy or bits of chicken left over, put into 2 quarts of water 1 onion, 1 bay leaf, some chopped parsley and some celery tops for the soup. Boil down to 1 quart.

To make the noodles, 1 egg and enough flour to make a very stiff dough. Knead it well and roll out as thin as a wafer, dredge with flour and roll up into a close roll and with a sharp knife cut into very thin slices; spread on the board to dry for an hour or more. When you are almost ready to serve, drain off your stock and while boiling hard sprinkle in lightly the noodles. Season well with salt, pepper and butter. If this quantity of noodles is more than you need for the soup, they will keep for several days and are good in almost any soup.

Mrs. Gerardus Clarkson.

BEEF SOUP WITH OKRA.

- 1 pound round steak cut in 2 tablespoonfuls butter,
bits, 1 onion sliced.

Fry steak, onions and butter till very brown; add to 3 quarts of cold water in soup-kettle and boil slowly one hour; then add 1 pint sliced okra and simmer three hours or more. Season with salt and pepper and serve.

Mrs. T. B. J., Tuscumbia, Ala.

BEEF SOUP.

Take bones and trimmings from a sirloin steak, put over fire after breakfast, boil steadily till about one hour before dinner, when add

- 2 onions, 3 common sized potatoes,
1 carrot, Some parsley, cut fine,

A red pepper, and salt, to taste.

Slice all the vegetables fine. This makes sufficient for three persons. All soups are more palatable seasoned with onions and red pepper. Use the seeds of the latter with care as they are very strong.

CHICKEN VEGETABLE SOUP.

- 1 fat hen, 1 teaspoonful celery-seed,
2 or 3 Irish potatoes, 1 bayleaf or a bit of summer
1 large onion, savory,
2 tablespoonfuls chopped 1-2 red pepper pod and salt to
parsley, taste.

After the fowl is dressed, put it whole into a porcelain kettle with a gallon of water and boil two hours, then put in the vegetables and seasoning. When all are done, take out the chicken, dredge with flour and butter and brown in a hot oven quick. Into the soup put 1 pint of milk; let it give one boil and serve.

Mrs. Owens.

TURTLE BEAN SOUP.

- 1 pint black beans, 4 thin slices of salt pork.
A few steak or chop bones,

Soak beans over night, drain and put into four quarts cold water and boil four hours; strain; season with salt, pepper, cloves and lemon juice. Put in slices of lemon.

VEGETABLE SOUP.

- | | |
|--------------------------------|---------------------------|
| 1 beef shank, | 2 large turnips, |
| 1 quart of peeled tomatoes, | 1 large carrot, |
| 1 quart butter beans, | 1 onion, |
| 1 quart grated corn, | 1 tablespoonful of flour, |
| 1 quart chopped cabbage, | 1 teacupful of milk, |
| 1 quart sliced Irish potatoes, | 1 tablespoonful sugar. |

Put on early in the morning a beefshank in one gallon of water and keep boiling until two hours before dinner; skim and strain; add the other ingredients, rubbing the flour in the milk. Season with pepper and salt. Boil one hour and serve. This makes enough to serve a large family for two dinners.

Mrs. Parker.

PUREE OF CLAMS.

- | | |
|----------------------------|----------------------------|
| 25 clams, | 1 cup of cold water, |
| 1 tablespoonful of butter, | 2 tablespoonfuls of flour, |
| 1 pint of good milk, | 1-4 cup of crumbs, |

Pepper to taste.

Drain the clams with the water, saving all the liquor. Put the liquor in a saucepan over the fire; when it comes to a boil, skim; chop the clams fine, add them to the liquor; let boil and skim again. Rub butter and flour together until smooth, add to the broth with the bread crumbs; stir and cook till it thickens; press through a sieve; return to the kettle and when heated add the milk previously scalded in a farina boiler. Season and serve at once. Do not let it stand on the stove after adding the milk, as it is apt to curdle. Be careful in seasoning, as the clams are salty.

Mrs. C. D. Rinehart.

ASPARAGUS SOUP.

Into double boiler put 1 quart of milk. Mix one tablespoonful melted butter and 2 tablespoonfuls flour; stir this into

the milk and cook until it thickens. Put into another boiler one can of asparagus, or asparagus tips cut into bits, adding sufficient water to make the quantity of soup desired. Let come to a boil. Pour the contents of the two vessels together, season to taste, and serve.

*Mrs. Walter L. Wight,
Cairo, Ga.*

CREAM OF LIMA BEAN SOUP.

Cook beans with tiny shreds of onion. Press through a sieve. Add rich milk or thin cream. Thicken if necessary. If served in cups, put whipped cream on top.

Mrs. Walter P. Corbett.

TOMATO SOUP.

Put milk into double kettle; season with salt, pepper and butter and thicken with a little corn starch. Cook a quarter as much tomatoes as milk. Put in a bit of soda, and when both are boiling hot, stir together and put through a strainer. Serve at once.

Mrs. S. H. Kooker.

GUMBO SOUP.

1-2 peck tomatoes, skinned	1-2 peck okra cut into rings,
and cut into small pieces,	1 chicken.
2 onions, cut fine,	

Put all into a kettle with salt and pepper and a bunch of pot herbs; let all cook four hours, having removed the chicken when ready to fall to pieces. When ready to send to table, throw in a few pieces of green garden peppers.

Miss Wister.

FISH CHOWDER.

Take a haddock of three pounds, cut up. Put in the bottom of a pot 5 or 6 slices of salt pork; fry brown, then add three onions, on which put a layer of fish; sprinkle with bread crumbs and put a layer of sliced potatoes. Season with salt and pepper and the juice of a lemon; pour water over and let

cook. When nearly done, add 2 quarts of milk and let scald. Just before dishing, pour in a cup of tomato catsup.

Mrs. Parker.

CLAM SOUP, WITH MILK.

50 small clams, chopped fine, 2 tablespoonfuls butter,
2 quarts milk, 2 tablespoonfuls flour,
1 teaspoonful chopped parsley.

Rub butter and flour till smooth, then add one cup of milk. Place remaining milk in stew pan and when it comes to a boil, stir in briskly the flour and butter. Let boil several minutes, then add the clams and let all boil five minutes. Season with salt and Cayenne pepper. Lastly, add parsley and serve at once.

Mrs. Gerardus Clarkson.

POTATO SOUP.

Pour 2 quarts of water over 6 medium sized potatoes; boil down; take the potatoes up, mash, season and return to same water with pepper, salt, an ounce of butter, one quart sweet milk. Let it give one good boil and serve with toasted crackers.

Mrs. Parker.

FRENCH SOUP.

To a rich broth for six persons take
3 eggs, 2 teaspoonfuls flour,
1 teacupful milk.

Beat flour, milk and eggs together and pour slowly through a small sieve into the boiling broth, add a little chopped parsley, season to taste and serve.

Miss Wister.

OKRA SOUP.

Take a nice joint of beef filled with marrow and one gallon of water, one onion, two sprigs of parsley, 2 quarts of okra, 1 quart of tomatoes; boil the meat six hours; add vegetables and boil two hours more.

Mrs. E. L. F.

WHITE BEAN SOUP.

Soak over night one cup Boston beans. In the morning drain and put them on to cook in one quart water. When they have all bursted, press them through a colander to eliminate the hulls, return to the fire and pour over it one pint of new milk, a good spoonful of butter and salt and pepper to taste. If thicker than desired, add a little more milk.

Mrs. Gerardus Clarkson.

CORN CHOWDER.

4 thin slices of white bacon, 4 medium sized potatoes,
2 medium sized onions, 1 can of corn,
1 quart of milk.

Fry the bacon slowly to a crisp, then take it out and into the fat cut up very fine the onions and potatoes; cover well with boiling water and cook till very tender. The water should be nearly all boiled away. Just before serving time add one can of corn and one quart of scalded milk. Season to taste, with salt and pepper and a speck of butter. Let it give one good boil and serve at once.

Mrs. Gerardus Clarkson.

POTATO SOUP.

6 potatoes, 1 cup cream or rich milk,
2 onions cut very fine, 1 tablespoonful of butter.

Pepper and salt to taste and a pinch of nutmeg, if liked. After peeling the potatoes, put them on to boil with the onion and add 2 quarts of cold water. Boil till tender, press all through a sieve and return to the fire; add the seasoning and butter. Bring to a boil and add the cream. Serve immediately with croutons.

Mrs. Gerardus Clarkson.

CRABS, FISH and OYSTERS.

DEILED CRABS.

1 dozen crabs,	1 teaspoonful celery salt,
The yolks of 1 dozen hard boiled eggs,	1 teaspoonful dry mustard, generous sprinkling of red pepper, juice of one lemon
1 tablespoonful butter,	Salt to taste.
1 tablespoonful Worcester- shire sauce,	

Mash yolks and butter to a paste; add other ingredients and roll enough cracker crumbs to thicken this dressing. Mix alternately, crab-meat and cracker crumbs, a spoonful at a time, till you get it all thoroughly mixed, more crumbs if it looks too rich. Put into shells, sprinkle lightly with cracker dust, and put into a hot oven for about 20 minutes.

Mrs. J. K. Williams.

FISH BALLS.

Peel and cut potatoes into dice; shred your codfish fine and boil with the potato dice, pouring off the water before they get too soft. Mash, season with salt, add one egg and whip it up, then drop balls of it into deep hot fat, frying them a rich brown and draining them on brown paper before taking to the table. The fish does not need to be freshened first.

SALMON AND POTATO.

For those who like the taste of salmon but who don't dare eat much of it because of its richness.

Prepare mashed potato as for the table, open the can of salmon and lift out the pieces with a fork. Then beat up lightly into the mashed potato with a fork and serve hot with or without drawn butter gravy. For a change sometimes, cook grits very soft and use instead of mashed potato, seasoning it a little more highly than the potato.

Mrs. S. H. Kooker.

FRIED SHRIMP.

Drop them in boiling water with a good spoonful of salt; take from fire and drain, remove the skins. Then toss over them 1 well beaten egg and as many well seasoned crumbs as you can make stick to them. Fry in half lard and butter to a delicate brown.

Mrs. Gerardus Clarkson.

CUSH A LA CREME.

1 pint pieces cold cooked fish, yolks 2 eggs, 1 pint milk, 1 blade mace, 1 bay leaf, 1 sprig parsley, 1 small piece onion, 1 tablespoon butter, 2 tablespoons flour. Put milk on to boil, add to it mace, onion, bay leaf, parsley. Rub butter and flour together and stir into the milk when boiling; cook 2 minutes, add yolks, well beaten, take from fire and strain. Add salt and pepper to taste. Put layer of sauce in baking dish, then one of fish until filled, sprinkle with bread crumbs and put in oven until a nice brown.

DEVILED OYSTERS.

25 oysters, chopped fine, 1 tablespoonful melted butter
1-2 cup cracker crumbs, 1-2 teaspoonful salt,
1 cup cream, 1 salt spoonful pepper,
1 salt spoonful mustard.

Butter oyster shells, or fancy baking dishes, and fill with the mixture, and bake 20 minutes.

Mrs. Clarence T. Doty.

CODFISH CAKES.

Take one heaping cup of picked codfish, soak in cold water about 10 minutes, drain and press out all the water, then mix with one cup of mashed potatoe a small lump of butter, pepper to taste, and four tablespoonfuls of cream, form into balls, roll into egg and cracker crumbs, fry brown in deep fat.

Mrs. J. E. Kuchler.

GEORGIA CRAB STEW.

1 pint milk, pepper, salt and celery to taste, 1 tablespoon-

ful of butter; boil, add 1-2 dozen picked crabs, and then thicken with a little flour and water. When the stew is in dish, flavor with 2 tablespoonfuls of sherry.

Margaret K. Somerville.

OYSTER COCKTAIL.

For each person allow strained juice of 1-2 a lemon, 1-2 teaspoon vinegar, 8 drops tabasco, 1-2 teaspoon freshly grated horse-radish, 1 teaspoon tomato catsup, 1-2 teaspoon Worcestershire sauce, 8 medium sized oysters and serve in cocktail glasses.

Mrs. W. C. Yeiser.

SCALLOPED FISH.

1 cup of fish, shredded,	1 teaspoon Worcestershire
3-4 cup cracker or bread	sauce or grated onion,
crumbs,	Pepper and salt to taste,
1 tablespoon butter, (small),	moisten with milk.

Use any good boiled fish, or fish left from dinner, and place in a pan in layers; put a layer of crumbs, the seasoning, and little pieces of butter, then the fish, until the quantity is used, having crumbs for top layer with bits of butter on it. Moisten with milk. Bake a very few minutes until a light brown.

Mrs. L. B. Newman.

FINNAN-HADDIE.

There are many sorts of fish now prepared with the sauce called Newburg, but few are as good as finnan-haddie, because of its distinctive flavor, which combines successfully with that of the sauce. To prepare it, flake the fish, pour boiling water over it, and stir for a moment to remove the superfluous salt, Then press out all the water, and put in the usual Newburg mixture—half a pint of cream, the yolks of three eggs beaten, salt, Cayenne, and a tablespoonful of sherry. Let it simmer for a moment and take from the stove. Serve either in small baking-dishes or on circles of hot buttered toast.

Contributed.

From New England come these excellent fish hints: Here is a rule for fish chowder: Scrape half a pound of fat salt pork, cut it in slices half an inch thick, then into cubes, and put it into the kettle in which the chowder is to be made. A smooth, round-bottomed iron pot is the best for chowder. Fry the pork until partly done, stirring occasionally to prevent burning. Meantime peel four good-sized onions and cut them in thin slices; add these to the pork. Cover the kettle to keep the steam in. Let the onions fry to a light brown. Be careful that they do not get scorched, as that darkens the color of the chowder. Peel and cut in rather thick slices six or eight fair-sized potatoes, and put them in cold water. Add now to the pork and onions 6 quarts of boiling water, and when it boils up again put in the potatoes. Cook for 10 minutes and put in the fish. For the above quantity a moderate-sized fish, four or five pounds, is sufficient. Scrape the fish well, cut in convenient pieces, and, after washing it in cold water, put it into the kettle. Let the fish boil about 20 minutes, then add the thickening. For this take 3 tablespoonfuls of flour and make a paste with a pint of milk stirred in a little at a time. Salt and pepper liberally. Strain into the boiling chowder, stirring thoroughly but carefully in order not to break the fish. Let it all boil up once. Taste the seasoning to see if it is right, and set the kettle on the back of the range to keep hot until served. Rock-bass, sea-bass, halibut, and haddock are all good chowder fish, but nothing is better than fresh cod. "Pilot bread," "ship's biscuit," or water crackers and pickles are the invariable accompaniments of this fine and time-honored dish.

Always scrape and wash fish carefully before cooking, although your fishman may have done his best for you. Scrape towards the head. This extra cleaning process makes a great difference in the flavor. To fry fish, wipe dry and roll in flour or corn-meal. Coarse, yellow corn-meal will be found most excellent for scallops as well as for fish. Salt pork and bacon are equally good in frying fish. Use the slices of fried

pork or bacon as a garnish, alternating with slices of lemon, sprigs of parsley, or olives and tiny pickles. Fried scallops are delicious served with plain lettuce salad. Tiny quick tea-biscuits go particularly well with this combination.

CREAMED CODFISH.

Use the genuine fish, not the shredded article. Separate from skin and bone, divide into convenient portions and throw into cold water to freshen. Prepare a cream sauce in the usual manner, about as much as you have of the fish, cooking together, butter and flour in equal quantity and thin with real cream. The cheapness of the fish will atone for this luxury. Drain the fish, heat in the sauce, and serve.

Contributed.

OYSTER PIE.

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| 1 quart of oysters, | 3 hard boiled eggs, |
| 1 tablespoonful butter. | 1 slice of grated bread, |
| Spices, thyme, bay leaf, parsley, salt and pepper to taste. | |

Take a good deep pudding dish and line the sides with a good pie crust, and set it in the oven to bake a few minutes. In the meantime take all the liquor you can drain from the oysters, put on the fire with the chopped herbs and cayenne. Rub a tablespoonful of flour into the butter and add to the liquor, stirring constantly. Mash the grated crumbs, add to this mixture and mix well. Pour the oysters into the pie-crust, sprinkle with the eggs chopped fine; pour the dressing over all. Roll a very thin layer for the top crust, scallop the edges, leaving but a hole in the center in the shape of the letter X. Set in a quick oven to brown five minutes; before its done, add one cup of hot cream or boiling milk, (if milk, put in a spoonful of butter) put a funnel into the opening in center and pour in as much of the hot cream as the pie will hold. If there is any sauce left over serve it with the pie.

Contributed.

MEATS.

BOUDONS.

2 lbs. lean veal (or 1	1-2 can mushrooms, boiled
chicken,	1-2 hour in can,
1-4 lb. boiled fresh pork	1-4 lb. of butter,
(fat and lean),	3 eggs,
Salt and red pepper to taste.	

Grind all meats through the meat grinder twice; in the second grinding add the mushrooms; mix all together with the mushroom liquid till it is a mushlike paste; put in well-buttered cups and bake twenty minutes in a pan of hot water. Serve on hot toast with following sauce:

2 tablespoonfuls of butter,	1-2 can mushrooms, chopped
1 tablespoonful of flour,	fine.
1 pint of milk,	

Make the cream in the usual way; add the mushrooms; season well with salt and red pepper.

This amount will serve twelve persons.

Mrs. Arthur K. Taylor.

AN APPETIZING DISH.

Chicken and oysters combined make a savory luncheon or Sunday tea dish. Cut into dice cold chicken that has been freed from skin and fat in sufficient quantity to fill a pint measure. Wash and drain three dozen fair-sized oysters. Into a saucepan put two tablespoonfuls each of butter and flour, two-thirds of a teaspoonful of salt and one-half of a teaspoonful of white pepper. Stir over the fire until well mixed; then gradually add one pint of rich milk and stir until the sauce is smooth and thick. Simmer for three minutes, add the prepared chicken and the oysters, and stir until the latter are nicely plumped and ruffled. Remove from the fire at once, turn into a heated dish and sprinkle some chopped parsley over the top before serving.

BEEF OLIVES.

Cut 1 1-2 lbs. beef that is very thin into strips three inches by four, and season with salt and pepper; chop the trimmings and fat very fine; add to it 3 tablespoonfuls powdered crackers, 1 teaspoonful sage and savory mixed and 1-4 teaspoonful of pepper and two of salt. Mix thoroughly and spread on the strips, roll up, tie with twine. When all are done, roll in flour. Fry 1-4 lb. bacon brown, then put in a sauce pan that can be covered tightly. Into the fat remaining put 1 tablespoonful of flour, stir until smooth and brown, then pour in gradually nearly 1 1-2 pints of water, stir, season, then pour over the olives. Cover saucepan and simmer two hours. Take up and cut strings, put in a row on platter and pour gravy over them.

Mrs. S. H. Kooker.

When unexpected company comes in and you have no meat on hand but canned corn beef, make a meat loaf of it, using the veal loaf recipe with slices of bacon on top, but use a little less of it in proportion and chop it finer than you would the veal. Pat it up into good shape and brown it well and it will not usually be recognized as corned beef.

Mrs. Kooker.

VEAL LOAF.

Three pounds of lean veal chopped with one pound of raw salt pork; three eggs, one pint of rolled cracker; one tablespoon of salt, one tablespoon of pepper, one tablespoon of butter, a little sage; mix all together; make into loaf. Put one-half pint of water in roaster; put in the loaf; sprinkle fine cracker crumbs over it, and some small lumps of butter; bake slowly one hour; if baked in open pan, baste same as turkey.

Mrs. John S. Franz.

BEEFSTEAK AND MUSHROOMS.

Put the steak on to fry with a little browned butter; at the same time put the mushrooms on in a different skillet, with the water from the can and one-half cup extra; season

with pepper and salt, and thicken with a tablespoonful of flour. Take the steak out, leaving the gravy, into which put the mushrooms, cook for a few minutes and pour all over the steak.

Mrs. John S. Franz.

VEAL BIRDS.

5 lbs. veal cutlets will make about five birds.

Cut veal in square pieces and pound out smooth and thin. Spread with butter or butter and lard.

Make dressing of bread crumbs as for fowl, place on veal, fold and fasten with toothpicks. Fry in a little hot lard and butter, cover close and steam.

Ada Cummer.

STEAK ROLLED AND STUFFED.

Use two pounds of steak, two ounces of lean ham, one-quarter pound of suet, the rind of a lemon, one teaspoon of parsley one teaspoon of mixed sweet herbs, six ounces of bread crumbs, and two eggs. Cut the steak rather thin, sprinkle with pepper and salt, then lay on a stuffing made as follows: Chop the ham, suet, lemon rind, parsley, and sweet herbs, add seasoning, bread crumbs, and egg well beaten; mix well. Spread the stuffing over the steak, roll up, tie and skewer firmly. Roast for one hour or longer basting often.

A. H.

VEAL AND BEEF LOAF.

Have meat in equal parts and well chopped; knead well after seasoning with pepper, salt, soaked bread crumbs and egg; make into a loaf with ripe tomatoes sliced over the top and cook as you would a pot roast.

Mrs. J. Naumberg.

LIVER PASTE.

Boil liver and cool in water boiled in; grated onion to taste, also salt and pepper; 1 tablespoon melted butter. Chop fine as paste, mix all together and mould.

Mrs. J. Edward Allen.

STUFFED QUAIL OR SQUABS.

Make dressing of bread crumbs as for fowl; stuff birds and bake in covered pan in oven about half an hour. Serve hot.

Ada Cummer.

VEAL BIRDS.

Cut two pounds of thin veal steak into small squares, rejecting all bone. Season lightly with pepper and salt. Have ready a dressing of cracker crumbs, moistened with cream and well seasoned. Place a tablespoon of the dressing in the center of each square, roll the meat and skewer in shape with a toothpick. Fry a golden brown or bake in the oven.

J. A.

SALMON LOAF.

Chop one can of fresh salmon, rejecting the skin, bones and oil. Cream four tablespoons of butter; beat four eggs, and one and one-half cups of bread crumbs, season and beat well, then add the butter and fish. Beat all together and steam one hour in a buttered mold.

SAUCE FOR SALMON LOAF.

Heat one pint of milk and thicken with one tablespoon of cornstarch and two tablespoons of butter, rubbed together. Add the liquor from the salmon, one tablespoon each of tomato ketchup and Worcestershire with a pinch of cayenne. Pour over a well beaten egg, beat well and serve. Lobster may be prepared in the same way.

Mrs. H. C. T.

BAKED LIVER.

Chop one pound and a half of liver with half a pound of fresh fat pork. Season according to taste with chopped onion, sage, pepper and salt. Place in a dish and steam one-half hour, skimming off all fat as it rises. When cold and freed from fat add one cup of bread crumbs and three well beaten eggs. Shape in balls and bake in a well oiled pan until brown. Thicken the gravy and serve with parsley.

I. A. G.

SAVORY MEAT.

2 lbs. chopped meat, raw— 2 eggs,
 may be beef or veal, 2 big tablespoonfuls sweet
 6 soda crackers rolled fine, cream,
 1 tablespoon melted butter.

Spice to taste—salt, pepper, celery seed and ground mustard, and a pinch of summer savory, if obtainable.

Make in loaf and bake 1 1-2 hours in good even oven. Baste with butter and water. Excellent for sandwiches.

Mrs. E. H. Stirk.

VEAL LOAF.

3 lbs. chopped veal, scant tablespoon salt, 1-2 tablespoon pepper, 8 tablespoons cracker crumbs, 3 tablespoons milk, butter size of an egg, 2 eggs, 1 nutmeg, 1 slice of white bacon, chopped. Mold into a loaf, put into a pan with a little water, spread over it a little butter, sprinkle with cracker crumbs. Bake two hours. Eat cold.

Miss Agnes Davidson.

QUAIL, OVEN COOKED.

Split the birds up the back; place in a casserole with salt, pepper, butter and a little water and one bay leaf to about four birds. Cook half an hour covered, then remove cover and brown.

Mrs. Waldo Cummer.

CHICKEN TERRAPIN.

To one ordinary sized hen, boiled until meat drops from bones, then cut fine with scissors, add one teacupful of rolled crackers and 4 hard boiled eggs chopped fine. Just before serving, heat the mixture in the broth, which is seasoned when cooking.

Mrs. W. J. McTimmons.

PRESSED CHICKEN.

Boil a grown fowl until it is very tender. There should be about one quart of liquor when the fowl is done. To this

add 3-4 box gelatine that has been soaked in 1 cup water for half an hour, season with salt and pepper, boil a few minutes and then strain through cloth. Take the meat from the bones and put a layer in a square mould, then a layer of thinly sliced hard boiled eggs, and so on until the mould is full. Pour over this the gelatine mixture, and stand aside over night. Serve garnished with any accessible green.

Miss Carrie Wight, Cairo, Ga.

BEEF LOAF.

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| 3 lbs. ground meat, | 1 cup bread or cracker |
| 1 cup of cream or milk (if | crumbs, |
| milk, add tablespoonful | 1 well beaten egg. |
| butter), | |

Add salt, pepper, and a little minced onion. Work together until thoroughly mixed, form into an oblong roll, and bake exactly as you would a roast.

Mrs. W. S. Wight, Cairo, Ga.

PRESSED VEAL.

Put four pounds of veal in a pot, cover with water, stew slowly till meat drops from bones. Chop fine. Let liquor boil down to a cup full, put in 1-2 cup butter, mix with meat, add a small tablespoon pepper, pinch of allspice and one beaten egg. Stir well through meat, pour liquor over, stir, put in mold, press; slice thin when cold.

Mrs. E. P. Axtell.

CREOLE GUMBO.

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| 1 large spoon cottolene, | 1 piece garlic, |
| 1 quart okra cut fine, | 1 fried chicken, |
| 2 onions cut fine, fried in | 4 slices of ham and 1 lb. |
| the cottolene till brown, | veal cut fine and fried, |
| 1 tablespoon flour, | 2 quarts water, |
| 1 quart tomatoes, | 1 pint shrimps, |
| 3 green peppers, chopped | Thyme, parsley, salt, pepper, |
| fine, | Cook all together two hours. |

Mrs. C. M. Stowe.

MOCK DUCK.

Take a flank steak, salt and pepper it. Make a filling of 1 cup cold beef or veal, 1 or 2 slices of breakfast bacon, 1 teaspoonful kitchen bouquet, a pinch of salt and black pepper and a little sage, a spoonful of butter and 1-2 cup cracker dust. Grind the meats, put in the seasoning, then the butter and cracker crumbs; mix well. Place on the steak, roll and tie; put in a roasting pan, spread with butter and sprinkle with flour, then pour over 1-2 cup of tomato juice and bake till tender and brown.

A. S.

HAM TOAST.

1 cup cold boiled ham chopped fine, yolk of 1 egg, 1-2 cup cream and salt and pepper to taste. Scald the cream, add the beaten yolk, stir until it thickens; add the ham and when thoroughly heated, serve on toast.

H. B. C.

JELLIED CHICKEN.

Boil a 4 pound chicken, together with one small onion and one bay leaf. When thoroughly done, chop fine; season with salt and pepper.

Put in bottom of mould two hard boiled eggs carefully sliced. Bring to a boil, in the water in which the chicken has been boiled, 1-4 box of gelatine that has been previously dissolved in cold water. Add the chicken to this, stir well, then pour mixture over the sliced eggs in the mould and place in refrigerator to become cold. When thoroughly chilled turn out on platter and garnish with parsley, and serve.

STUFFED SHOULDER OF VEAL.

Have the butcher remove the bone from a shoulder of veal, leaving a pocket. Fill this with a dry dressing of one cupful of bread crumbs, one tablespoonful dried mint or three tablespoonfuls fresh mint, crushed to a pulp, or sage may be used. Mix with one tablespoonful of melted butter, a little celery salt or seed, and a little pepper and salt. Fill the pocket, tie up the shoulder securely and roast twenty minutes

to the pound. Lay on a hot platter, garnish with celery and radish roses and serve with currant jelly.

RADISH ROSES.

Wash round red radishes, cut off the leaves and root and, with a very sharp knife, cut down the outer skin in five or six sections, beginning at the root end and taking care not to separate the petals so formed from the base. Then throw into iced or very cold water (not salted) for an hour or two and each radish should be firm and crisp, with the petals standing out distinctly.

CHICKEN CHARTREUSE.

For the chicken chartreuse line a mould one inch deep with boiled and seasoned rice, and fill the centre with creamed chicken. Cover the mould and simmer ten minutes, and turn out on a hot platter. Surround either with fresh mushrooms, creamed, or with the canned, mixed with a very little cream sauce.

BREASLAU OF BEEF.

1 cup cooked beef chopped	1 tablespoon butter,
fine,	1-2 teaspoon chopped
1-4 cup stock or water,	parsley,
1-2 cup milk,	1 egg,
1-4 cup stale bread crumbs,	Salt and pepper.

Put in greased cups, set in pan of hot water and bake 20 minutes. Serve with the following tomato sauce. 1 tablespoon butter melted—mix in it 1 tablespoon flour, 1-2 pint strained tomatoes; salt and pepper to taste.

Mrs. E. H. Stirk.

EASY MEAT PIE.

Cut cold meat into small pieces, rejecting the gristle and fat. Put meat in a dish and cover with a cup of gravy mixed with a cup of smooth tomatoes, flavored with bits of sweet pepper and tabasco. Put over this as a crust, a thick layer of mashed potato mixed with an egg, and cook till brown.

Mrs. W. F. C. Fellers.

PAUPIETTES.

A French method of serving cooked beef the second time consists of slicing it thinly, roll each slice on a skewer; cover with a thin strip of bacon, fastened with a wooden toothpick, roll in egg and cracker crumbs, and fry in deep fat. Slip off the skewer and serve hot with thickened brown gravy.

CURRIED VEAL.

Quickly sear over a veal steak and cut into small two-inch pieces. Fry two medium-sized onions (sliced) in half a cupful of butter till brown, remove the onions, add half a tablespoonful of curry powder and the meat and cover with boiling water. Cook slowly until the meat is tender, then thicken the gravy with flour, add a teaspoonful of vinegar and season with pepper and salt.

VEGETABLES.

MACARONI.

1-2 package of best macaroni, boiled until tender with a little salt, but not falling to pieces; have baking dish ready and put in layer of macaroni, sprinkle with mustard, grated cheese, small lumps of butter and a little black pepper, until all your macaroni is used. Beat two eggs, add cup of milk, pour over top and bake slowly. Serve as soon as done.

Mrs. Bessent.

TOMATOES AU GRATIN.

Cut into pieces a half dozen (not too ripe) tomatoes. Line a pudding dish with cracker crumbs, cover with a thin sprinkling of the tomato, grate over it some American cheese, then put on a layer of crumbs, next the tomatoes, and so on until the dish is filled, having the last layer of the cheese and the one before it of the cracker crumbs.

HOT SLAW.

First shave your cabbage very fine. Use a slaw cutter if you can. This is for a family of four. Have somewhat more than a quart. Take one large spoonful of butter, put it into a porcelain dish. Let it get hot. While it is getting hot break one egg into a bowl and beat it. Then put in three tablespoonfuls of vinegar and stir it well. By this time your butter will be hot. Put the cabbage in the butter. Put in a pinch of salt. Stir it thoroughly; then put on a cover and let it cook eight or ten minutes. Stir quite often. Do not cook fast and you will have a dish fit for any company.

BAKED POTATOES.

Take cold, baked sweet potatoes that are well done, place in a deep bowl, add some salad oil of reliable brand, cut small with a case knife, and mix occasionally without mashing

much; now salt and pepper and pour plenty of vinegar over all.

SWEET POTATOES.

Peel the potatoes, splitting in half. For a moderate-sized dish of potatoes, put in a kettle one tablespoon of sugar and a lump of butter as large as an egg, lay in the potatoes, sprinkle in about a level tablespoon of salt and a little pepper, pour in hot water to not quite cover. They will cook in half an hour. Let the water nearly boil away, stirring a little so they will not burn. You will find them good.

Chariton.

Sliced sweet potato pie is a good everyday dish, and is easy to make. Boil four medium-sized potatoes, skin and cool. Line the sides of a two-quart baking dish with good plain pastry, put in a layer of potatoes, sliced thinly, cover with bits of butter, sprinkle thickly with sugar, raisins and spices. Repeat layers, until pan is full. Cover with hot water, with enough of lemon juice in to make a pleasant acid, put on cover of pastry with cross cut in top, and bake slowly for an hour.

Mrs. Henry Wight.

SPAGHETTI.

Boil spaghetti until tender. Prepare the following sauce: One large slice of ham, chopped fine and fried brown in 2 tablespoons butter; add 1 can tomatoes, 1 cup milk or cream, 1 button of garlic, 1 tablespoon sugar, salt, dash of red pepper, 1 tablespoon Worcestershire sauce, few drops tabasco, 1 tablespoon French mustard. Let simmer 1-4 hour. Grate 1 cup of Italian cheese.. Into a buttered baking pan put 1-2 of the spaghetti, then sauce and cover lightly with grated cheese; add remainder of spaghetti, then sauce, and cover with grated cheese. Brown in the oven.

Mrs. W. C. Yeiser.

CREAM ASPARAGHS.

1 can asparagus. Heat and strain and squeeze out juice.

One tablespoonful butter and 2 of flour; put in pan and brown. Place one pint milk in double boiler and have it hot. Before serving add juice of asparagus and the flour and butter. Season to taste, serve whipped cream (a spoonful) on top of soup.

Esther Diggins,
Cadillac, Mich.

CORN OYSTERS.

6 ears green corn, grated, 2 eggs well beaten,
1-2 cup cracker dust, Salt and pepper to taste.

Mix all together and drop in small spoonfuls into very hot butter and lard mixed; drain on brown paper and serve immediately.

Mrs. Gerardus Clarkson.

POTATO MOUND.

Prepare a large mound of mashed potatoes, brush over well with a beaten egg and brown in the oven. Remove the centre and fill with creamed chicken, piling it high in the middle. Garnish the dish. Mix bits of cooked carrots with peas and cream the two together. It makes an attractive dish.

Mrs. Gerardus Clarkson.

TURNIPS AND PEAS.

Select medium-sized white turnips, peel and scrape out about one-third of the center and cook in salt water till tender. Take one can of French peas, pour off liquor and add one cupful of rich milk; let come to a boil and thicken with butter and flour, stirred to a cream; salt and pepper to taste. Fill the cooked turnips with the peas and serve at once.

Mrs. W. J. McTimmons.

POTATO PEARS.

Six medium-sized potatoes will make ten pears. One-half hour before dinner is ready, mash your potatoes with a generous lump of butter and a little salt. Beat them very light with three tablespoonfuls of cream. As soon as you can handle them, mold them with the hands into pear shapes

and finish each one with a clove for a stem. Brush over with a well-beaten egg; grease a biscuit pan with a little butter. Set your pears up in rows a little piece apart; place in a quick oven for ten minutes; decorate the dish with parsley or celery tops. Creamed chicken or creamed French peas make a beautiful dish, surrounded by a circle of potato pears. A small spray of parsley can be used for the stem if desired, but it must be put in at the last minute if you wish it to look fresh.

Mrs. Lewis K. Riley.

Always add both salt and a little soda to the water in which greens are cooked; it helps make them tender and preserves the color.

BAKED PARSNIPS.

Boil 3 or 4 parsnips; mash; add 1 cup of white sauce. bake in individual dishes or one dish about 15 minutes. Serve at once.

BAKED TOMATOES WITH MUSTARD SAUCE.

Cut small pieces from stem end of tomatoes and bake about half an hour. Do not let them break. Cream 4 tablespoons of butter; add 2 teaspoons powdered sugar; 1-4 teaspoon of salt; 1 tablespoon dry mustard; good pinch of cayenne; yolk of 1 hard boiled egg; 1 whole raw egg, beaten; 2 tablespoons vinegar. Cook until it thickens. Add 2 tablespoons of cream as taken from stove; beat well and pour over the tomatoes. Serve very hot.

Miss Agnes Davidson.

SURPRISE BALLS.

Take desired quantity of Irish potatoes. Mash very smooth while hot; mix with them a rich cream sauce, (seasoned with cayenne pepper and lemon juice) and beat until light and creamy; make into balls. With the finger make a hole in each and fill with French peas (also mixed with cream sauce), pressing into shape again. Allow balls to get

thoroughly chilled. When ready to serve, roll in beaten eggs and cracker crumbs and brown in hot fat.

Mrs. Walter P. Corbett.

BOILED TOMATOES.

Select medium-sized solid ripe tomatoes; throw in rapidly boiling water; boil six or eight minutes; cut out small portion at stem end and fill with butter, adding salt and pepper. Serve on toast for breakfast.

Mrs. Walter P. Corbett.

MOCK MACARONI.

Crackers,
Cheese,

Milk,
Butter.

Butter a small baking dish. Break a few crackers into it. Cover with a layer of grated cheese. Add another layer of crackers, a layer of cheese, etc., until your pan is full. Then put small pieces of butter over the top, and cover with milk. A little salt may be added if desired. Bake until a nice brown. Serve hot.

Mrs. Frank L. White.

BOSTON BAKED BEANS.

1 quart dry California pea	1 small onion,
beans,	1 teaspoonful mustard,
1-2 lb. mixed salt pork,	2 tablespoonfuls molasses,
3 tablespoonfuls sugar.	

Soak beans over night in cold water. Par-boil in morning until they begin to crack open; rinse off in several cold waters. Put onion in bottom of bean pot and then cover with the beans. Put pork near top and the rest, all on top; fill with hot water and cook slowly all day. Cover pot when beans begin to brown and don't let them get too dry.

Mrs. Ernest S. Williams,
South Natick, Mass.

BAKED RICE AND CHEESE.

Boil the rice until tender, then drain. In a baking dish

place alternate layers of rice and grated cheese and season with salt, pepper and butter. Moisten with milk. Cover the whole with bread crumbs, and brown in a quick oven.

Mrs. W. G. Coleman.

BOSTON BAKED BEANS.

Put two and a half cups of beans to soak over night. In the morning add a teaspoon of soda and let it come to a boil. Drain the water off and put the beans in a crock or jar, with a piece of salt pork well scored, two tablespoonfuls of molasses, a small onion sliced, and a half teaspoonful of mustard. Cover well with water and let bake six or seven hours or over night.

Mrs. Gerardus Clarkson.

The spinach soufflé is made by taking two cups of cold cooked spinach and passing it through the meat chopper twice, then seasoning it well, adding one small cup of white sauce and the beaten whites of two eggs, and cooking it in timbale cups in a pan of boiling water in the oven for fifteen minutes. Put a little riced egg on top of each form as you send it to the table. Fill small paper cups with creamed potato, dust them over with cheese and brown, and serve with this course.

Contributed.

CORN OMELET.

1-2 dozen ears of corn, grated; 1 teacup milk; 4 eggs, beaten separately; 3 tablespoons flour, unless corn is very milky, when use 4; salt and little pepper. Bake in the oven in a well buttered pan.

Mrs. E. H. Stirk.

ESCALLOPED CUCUMBERS.

Cut large sized cucumbers in halves, lengthwise; bake tender. Scoop out the inside, mix with pepper, salt, parsley, browned bread cut in small pieces; butter, a dash of onion, a trace of garlic if desired. Fill the cucumbers, dust with bread crumbs and bake. Serve hot.

Mrs. Arthur Vance.

SCALLOPED DISHES AND CROQUETTES.

SCALLOPED MEAT.

- 2 cups chopped meat, 1 tablespoonful butter,
1 cup chopped tomatoes, melted,
1-2 cup bread crumbs.

Rub the butter into your crumbs; mix meat and tomatoes, seasoned well with salt, pepper and onion. Fill greased baking dish with alternate layers of meat and tomatoes and crumbs; cover top with crumbs and bake 20 minutes in hot oven.

Mrs. George Richards.

ESCALLOPED TOMATO.

Grease well a deep dish. Lay in it a layer of bread, a layer of onion, and a layer of cooked tomatoes, alternately; salt, pepper, and butter each layer. Fill the dish and bake in a slow oven. All who try this will find it very good.

Edna Wiest.

TOMATO AND MEAT SCALLOP.

Take any leftover beef and chop fine. Have one can of tomatoes stewed, seasoned and thickened. Grease pudding dish, put layer of meat, then tomatoes, a few bread crumbs, and specks of butter, and continue in this way till the dish is filled, having meat on top layer with specks of butter. Pour over all a little brown gravy as stock, and bake.

Mrs. Naumberg.

LOBSTER OR SALMON CROQUETTES.

1 medium-sized can of lobster or salmon, 3 tablespoonfuls flour, 2 tablespoonfuls butter, 1 teaspoon of salt, 1-2 teaspoon of pepper, 1-2 teaspoon mustard, 1-2 a small onion, minced fine, yolk of 2 eggs and 1 cup boiling milk or water. Mix all together and cook slowly till it thickens like a paste. Add the lobster or salmon and set on ice to cool. When cool

roll in bread crumbs and beaten egg and fry in deep fat. Drain on brown paper and serve hot.

Miss Florence McClure.

CHICKEN CROQUETTES.

Take some left over chicken, chop very fine. To a pint of minced chicken add a teaspoonful of grated onion, a heaping tablespoonful of butter, season with salt and red pepper; stir in two heaping tablespoonfuls of sifted flour and a gill of cream. Put the mixture in a saucepan, let simmer gently about five minutes, remove from fire and when nearly cold add the well beaten yolks of three eggs. Form into cylinders, roll first in egg, then bread crumbs and fry in deep fat very hot.

Mrs. J. E. Kuchler.

POTATO CROQUETTES.

To each cup of hot mashed potatoes allow one beaten egg. Whip the potatoes very light with the eggs, a little melted butter, enough milk to make the mass of the right consistency to handle, and salt and pepper to taste. Put all into a saucepan and stir until hot, then set aside to get very cold. When cold, form with floured hands into small croquettes, being careful to have these uniform in size and shape, and roll in flour, or, if preferred, in a beaten egg, then in cracker dust. Set in the ice box for an hour or two, and fry to a golden brown in deep, boiling fat. Drain in a heated colander to free the croquettes from every bit of grease. Serve very hot in a dish lined with a napkin.

FRENCH CREAMED EGGS IN RAMEKINS.

Heat half a pint of thick cream and season with salt and paprika. Stir into it hard boiled eggs, chopped into even pieces, until perfectly stiff, then fill ramekins, or baking dishes, put buttered crumbs over all, and heat in the oven. Serve with a bit of parsley in each.

CHICKEN, VEAL OR BEEF CROQUETTES.

Three cups of cooked meat chopped fine and freed from

tough pieces; one cup of gravy or milk, thickened with flour, to which has been added a tablespoonful of butter, a dash of salt and pepper, ounce of little minced onion if liked. Form into cones or any desired shape and dip into egg beaten with half its quantity of milk and then in bread or cracker crumbs. Fry in deep lard until a light brown, drain in a sieve or on light paper.

Mrs. Ida V. Dutton.

CORN BEEF CROQUETTES.

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| 2 tablespoonfuls butter, | 1 tablespoonful chopped pars- |
| 2 cupfuls mashed potatoes, | ley or onion, |
| 1-4 cup of cream, | 1 egg beaten lightly. |
| 2 cups finely chopped corn- | |
| beef, | |

Melt the butter in saucepan, add the potatoes and the cream, stir till well mixed and heated then stir in the corn-beef, salt and pepper to taste. Take from the fire and add the parsley or onion and one egg. Blend all well together and set away to cool. Form into croquettes, roll into egg and cracker crumbs and fry in deep smoking lard.

Mrs. A. G. Thompson.

SALADS AND SALAD DRESSINGS.

MAYONNAISE.

Here is a famous recipe for mayonnaise that can not fail to please the most fastidious:

Beat the yolks of two eggs until they are creamy and then add, very slowly, three or four tablespoonfuls high grade salad olive oil; and next, two tablespoonfuls of vinegar, slowly, as the oil. Now pour the contents from the mixer into a saucepan which is to be set into another saucepan of boiling water. You are to continue stirring until the dressing begins to get thick, when it is to be removed from the water and stirred until cool. Now add in one-half teaspoonful of salt and two tablespoonfuls French mustard. Having previously beaten the whites of the two eggs and a fourth of a tumbler of cream, stir these in with the dressing in the order named.

Nathalie K. Warriner.

CAULIFLOWER SALAD.

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| 1 pint boiled cauliflower, | 1 teaspoonful tarragon |
| 1 teaspoonful chopped | vinegar, |
| parsley, | A plain French dressing. |

Separate the flowerets; mix them with parsley and cut the remainder very fine and mix also. Let it get very cold, then serve with French dressing. If desired, an extra teaspoonful of tarragon vinegar can be added. This is a very nice way of serving cauliflower.

Contributed.

SHRIMP SALAD.

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| 2 pints cold boiled shrimp, | 1 head crisp lettuce, |
| Mayonnaise Dressing. | |

Cut the shrimp in small pieces and season well with salt and pepper, chop some lettuce, season well. Place first a

layer of lettuce then a layer of shrimp, then a layer of lettuce and another of shrimp, and spread over all a mayonnaise dressing. Garnish nicely with sliced hard-boiled eggs, sliced beets, and celery and lettuce tips, and serve very cold.

Mrs. Gerardus Clarkson.

POTATO SALAD.

3 large cold boiled potatoes, 3 tablespoonfuls vinegar,
2 hard boiled eggs, 1 large onion,
9 tablespoonfuls olive oil, 1 teaspoonful of salt,
4 sprigs of parsley.

Pare and dice or slice the potatoes and let them cool. Prepare the salad dressing, following implicitly the directions given for plain French dressing; mince the onion very fine and mix carefully with the potatoes; then add the dressing, turning the potatoes into it without breaking; sprinkle all with parsley nicely chopped, and serve cold. This is a nice way of utilizing cold left-over potatoes, but the freshly boiled potatoes always make the nicest salad.

Contributed.

CREAM SALAD DRESSING.

1 egg, 1-2 cup sugar, 1 tablespoonful butter, 1 teaspoonful mustard, 1 tablespoonful flour, 1 teaspoonful salt. Mix well together, add cup vinegar to other ingredients and cook, stirring constantly until very thick. When done take off and cool and add 1 cup milk or cream.

Mrs. A. G. Thompson.

FRESH PORK SALAD.

Trim cold boiled or roasted pork free from fat, then chop not too fine. To two cups of the meat thus obtained add three hard boiled eggs chopped fine and one cup diced celery or one-half cup chowchow. Toss lightly until mixed; dress with mayonnaise, and garnish with fringed celery.

COLD CREAM SLAW.

Cut a small white cabbage fine; take one-half cupful

sugar; salt and pepper to taste; put them all in a dish and pound until juicy. Add one-quarter cup of good cider vinegar and one cup of whipped cream.

Mrs. John S. Franz.

ICED TOMATOES.

6 whole tomatoes, 1 pint mayonnaise sauce,
A garnish of chopped ice.

Take the tomatoes whole, lay on a bed of lettuce. Garnish with chopped ice and serve very cold with mayonnaise sauce. This is delicious and very elegant.

Contributed.

SPANISH SALAD.

4 sliced tomatoes, 2 dozen little pickled onions,
1-2 pint mayonnaise dressing.

Line your salad dish with lettuce hearts, heap a small bed of mayonnaise in center and surround it prettily with the onions and sliced tomatoes.

Mrs. Gerardus Clarkson.

PLAIN FRENCH SALAD DRESSING.

3 tablespoonfuls of the best 1-4 teaspoonful of salt,
olive oil, 1-4 teaspoonful black pepper.
1 tablespoonful of vinegar
or lemon juice,

First put the oil into a small bowl, then add gradually salt and pepper until all are thoroughly mixed. Then add gradually the vinegar, stirring continually for about a minute. It is now ready to pour over the salad, and remember it must be mixed thoroughly. The proportion of vinegar varies according to the salad to be dressed.

Mrs. C. D. Rinehart.

VEAL SALAD.

Boil shank of veal and after it gets cold chop fine. Boil six eggs hard and cut fine. A piece of cabbage, as big as your fist, salt and pepper, and celery or celery seed to season.

Dressing—1 cup vinegar, 1-2 cup sugar, 1-2 teaspoon mustard, 1 tablespoon butter. Let this boil. When it is about to boil add a heaping teaspoon of flour, mixed smooth with a little vinegar. When this has cooled to scalding point add one egg well beaten and mixed with 1-2 cup of milk. After this gets cold mix with the meat.

Mrs. C. D. Rinehart.

BEET SALAD.

Boil 1 dozen small beets; remove skin and put in a jar with 1-2 dozen hard boiled eggs (shelled), a little spice and a tablespoonful of sugar. Cover with vinegar and let stand 24 hours. Serve quartered or sliced with mint garnish.

HOT SLAW.

Chop cabbage fine. Beat up 2 eggs with 2 tablespoons of sugar, piece of butter the size of an egg, teaspoon mustard, salt, pepper and lastly a teacup of vinegar. Cook in double boiler. Upon removing add a little cream if convenient. Put on cabbage and serve hot.

BANANA SALAD.

Cut bananas in two, roll in powdered peanuts, serve on lettuce leaf with cooked mayonnaise.

Mrs. W. C. Yeiser.

APPLE SALAD.

Take 1-2 dozen medium sized red apples, cut a round piece off the top at stem. Have a sharp knife and take out inside of apple without breaking the skin; have a teacupful of pecans and mix them with about 1-2 the apple you have taken out, stir in cooked mayonnaise to taste and fill the apple skin; put on the tops you have taken off. Serve on lettuce leaf.

SHRIMP SALAD.

Cut cucumbers lengthwise and take out the seeds and part of the meat, fill with shrimp, cut small; dressed with mayonnaise. Serve on lettuce leaf.

Mrs. W. C. Yeiser.

STUFFED TOMATO SALAD.

One cup celery, cut up, on-half cup walnuts, six small, round tomatoes, one-half cup mayonnaise, one-half teaspoon salt. Peel the tomatoes and scoop as much of the pulp as you can out of a round hole at the stem end. Mix the celery, nuts and mayonnaise and fill the tomatoes, letting the mixture stand up well in the opening. Serve on lettuce.

COLD MEAT SALAD.

To 1 pint of finely chopped cold meat add 5 hard boiled eggs chopped fine, 1 small grated onion, 1 teaspoon melted butter, tablespoon sugar, tablespoon French mustard, add pepper, salt, 1-2 stalk of celery or 1 apple chopped fine and 1-4 cup of good vinegar. Garnish with celery tops and lettuce.

FRUIT SALAD.

6 oranges, 2 medium-sized grapefruit, 3 bananas, 1 cup shredded pineapples, small bottle maraschino cherries, 1 lb. Malaga grapes. Put on ice. Serve with cooked mayonnaise and whipped cream.

CHERRY SALAD.

One jar of maraschino cherries. Stuff each cherry with English walnuts or Florida pecans and serve on lettuce leaves with cooked mayonnaise.

Mrs. W. C. Yeiser.

SALMON SALAD.

Put into a salad bowl three stalks of celery, add half a pound of canned salmon; arrange neatly; add mayonnaise garnish and serve.

OYSTER SALAD.

Boil 2 dozen small oysters for five minutes in water enough to cover them; add a little salt and a tablespoonful of vinegar; drain and cool. Put into a salad bowl the center leaves of 2 heads of cabbage lettuce; add the oysters whole, pour over them a mayonnaise, garnish with hard boiled eggs.

Mrs. I. V. Dutton.

ALLIGATOR PEAR SALAD.

Peel and slice thin 3 alligator pears; add 1 stalk of chopped celery, 2 shredded grapefruit, 3 bananas, 1 cup chopped nuts, small grated onion (if you like) and seasoning. Serve on lettuce leaves with cooked mayonnaise.

Mrs. W. C. Yeiser.

JELLIED TOMATO.

A pint of tomatoes is strained, seasoned with salt and pepper, and a teaspoonful of onion juice. Dissolve a quarter of a box of gelatine and add to the tomatoes. Put aside for half an hour, then bring to a boiling point before moulding in tiny cups.

The moulds are arranged on lettuce leaves and the mayonnaise dressing heaped about, the whole sprinkled with finely chopped parsley.

Ninah May Holden Cummer.

CREAM SALAD DRESSING.

Into 1-2 cup vinegar put 1-2 teaspoon mustard, 1-2 teaspoon sugar, 1-2 teaspoon salt, a tiny bit of red pepper, cream 1 tablespoon of flour and add to the vinegar as soon as it begins to boil. Stir constantly and as soon as it becomes thick add 1 well beaten egg and remove from the stove. When cold add 1 cup or 1-2 cup of whipped cream.

Mrs. Chas. Marvin.

COOKED MAYONNAISE.

1 tablespoon butter, 1 tablespoon salt, 1 tablespoon celery seed, 1 tablespoon flour, 1 tablespoon sugar, 1-2 tablespoon mustard, little red pepper. Mix with cold water. Beat in yolks of 6 eggs or 3 whole ones, 1 cup vinegar, 1-2 cup water and cook until thick. Beat until cold and thin with cream.

Mrs. W. C. Yeiser.

SALAD DRESSING.

Mix yolks of 4 eggs, 8 teaspoonfuls mustard, 1 teaspoonful salt, 1 tablespoonful sugar, 2 pinches Cayenne pepper,

1-2 cup vinegar. Put in double boiler, and stir mixture until thick. Take from stove, and add 1 tablespoonful of butter, then stir until perfectly smooth. When cold add a cupful of whipped cream.

Miss Annie Burton,
Waynesboro, Ga.

TOMATO ASPIC SALAD.

To 1 quart of strained tomatoes add 1 teaspoonful salt, 1-4 teaspoon pepper (Cayenne), grating of onion, 1-4 package of gelatine. Let stand 1-2 hour, bring to a boil. Strain and pour in moulds. Serve on lettuce leaf with mayonnaise dressing and English walnuts.

Mrs. Arthur B. Vance.

TOMATO JELLY SALAD.

Take contents of a quart can of prime tomatoes, and add 1 small sliced onion, 6 cloves, 1-2 cupful of finely chopped celery, and boil for half an hour; then strain, season to taste with salt and a dash of paprika and then add one-third of a box of gelatine, dissolved in a little of the boiling liquid, pour into small cups, and set away to cool. When ready to serve, turn out of the cups onto lettuce leaves and serve with thick mayonnaise.

Mrs. McTimmons.

MOCK CHICKEN SALAD.

Lean pork carefully seasoned and boiled, then mixed with celery and dressed exactly as one would prepare chicken salad, cannot be told from the genuine article.

Mrs. Henry Wight.

STRING-BEAN SALAD.

Boil beans in salt water until tender, then drain. When cool, add an onion minced finely, also enough salad dressing to suit taste.

Mrs. P. P. Arnold.

BANANA SALAD.

Slice a banana (or a half of a banana) lengthwise, place the two pieces on lettuce leaf, sprinkle with pecan nuts chopped fine, then over the whole pour French salad dressing.

Ninah May Holden Cummer.

CUCUMBER SALAD.

Slice 4 cucumbers and just cover with water; add a slice of onion, minced, salt, Cayenne, and a little lemon juice; simmer 5 minutes, add a small tablespoonful of gelatine, and cool; add a cup of English walnuts, and put all on ice. When ready to serve, break into bits and lay on a bed of lettuce hearts, and add a little stiff mayonnaise, being careful not to let the dish look mussy.

Contributed.

CHEESE AND PEPPER SALAD.

One package Philadelphia cream cheese whipped well with enough cream to make smooth, with salt and Cayenne pepper to taste, with one or two Spanish peppers cut in little squares and served on lettuce leaf.

Miss Gertrude Hammatt.

TOMATO JELLY.

Strain 1 can red tomatoes. Dissolve 1 box gelatine in a little of the tomato after straining for 1 quart of the liquid. Season with rounding teaspoonful sugar, level teaspoonful salt, 1 of mustard and 1-2 teaspoonful pepper. Boil together tomato liquor and seasoning, then add gelatine previously dissolved. Pour into individual moulds and cool. Serve on lettuce leaves with the following dressing.

Dressing for Tomato Jelly—1 tablespoonful flour, 2 tablespoonful butter. Cook over slow fire until blended evenly, then add 1 teaspoonful (heaped) of sugar, 1 teaspoonful salt, 1 teaspoonful mustard, a salt-spoonful pepper, 1 dash red pepper, and 1 cup thin cream. Let come to a boil, add 1-2 cup vinegar, and pour over the beaten yolks of 2 eggs. Cook before using.

Mrs. Clarence T. Doty.

PICKLES AND CATSUPS.

SWEET TOMATO PICKLES.

3-4 peck green tomatoes, 1-4 peck onions, 1 cup salt, 4 lbs. brown sugar, 2 quarts good vinegar, 1 teaspoonful of black ground pepper, 1-4 teaspoonful red pepper, 1 teaspoonful of olives, 1 teaspoonful cinnamon.

Slice onions and tomatoes, and put in alternate layers, adding salt. Let remain over night, squeeze brine out in the morning. Add vinegar 1-3 to water 2-3; cover pickle and boil till tender, then drip through sieve and return to fire, adding vinegar, sugar, spice, cinnamon, pepper and cloves. Boil twenty minutes. Bottle or can, hot.

Mrs. Chas. A. Sheldon.
Waycross, Ga.

CHILI SAUCE.

12 large ripe tomatoes, 4 ripe or 3 green peppers, 2 onions, 2 tablespoons salt, 2 of sugar, 1 of cinnamon, 3 cups of vinegar. Peel tomatoes and onions, chop very fine. Boil one and one half hours. 1 quart can tomatoes instead of 6 ripe ones. Bottle and it will keep a long time.

Mrs. E. P. Cater,
Gainesville, Fla.

SPICED SCUPPERNONGS.

Take the hulls only, no pulps or juice, boil in clear water 5 minutes; mix 1 cup vinegar and 1 cup sugar to each quart as for peach pickle; let come to a boil; put in the hulls after they have been boiled and add 1 tablespoon of cloves and one of allspice, one of grated nutmeg, one of vinegar and one of cinnamon. Let boil 5 minutes and put up in sealing jars.

Mrs. Kooker.

CUCUMBER CATSUP.

3 dozen ordinary sized green cucumbers, 4 white onions, 1 1-2 cups fine salt, 1-2 cup white mustard seed, 2 tablespoonfuls of black pepper, 2 tablespoonfuls celery seed, 1 tablespoonful grated horse radish, 1 tablespoonful sugar.

Peel and chop very fine onions and cucumbers and put them in a sieve, layer and layer with salt and let drain 8 hours. Mix all together and put in glass or stone jars and fill up with good vinegar. Tie up tightly and in 3 days it will be ready to eat.

Mrs. Ida Virginia Dutton.

RED PEPPER CATSUP.

4 dozen fine ripe peppers, 2 quarts of vinegar, 1 quart of water, 3 tablespoons of grated horse radish, 5 onions, chopped fine, 1 hand full of garlic. Boil until soft, and strain.

Season to taste with vinegar, salt and spice. Boil again 10 minutes, and when cold, bottle. Will keep for years.

Mrs. Lee S. Moore,

Waycross, Ga.

TOMATO CATSUP.

1 gallon ripe tomatoes, steam and strain; then add 1 quart strong vinegar, 3 tablespoons of mustard, 3 of black pepper, 3 of salt, 2 of spice, 5 pods of green peppers, 3 onions, chopped fine; 2 cups sugar, 2 spoonfuls of celery seed. The spice must be ground. Boil all together.

Mrs. C. A. Sheldon,

Waycross, Ga.

CHILI SAUCE.

1 peck of ripe tomatoes, (chopped a little), 6 onions, medium sized, 6 green peppers, medium sized, 2 tablespoonfuls cinnamon, 2 cups sugar, 1-2 cup salt, 3 cups vinegar.

Chop onions and peppers together very fine. Put all the ingredients together in a large preserving kettle and boil until skins begin to curl up, just a little; then put in glass jars while

hot and seal tight; fill the jars to overflowing. The one thing to be most careful about is not to cook too long.

Mrs. Ernest S. Williams.

South Natick, Mass.

BRINE FOR PICKLES.

4 quarts cold water with as much rock salt as will dissolve while coming to a boil.

Skim and when lukewarm pour it over one hundred small cucumbers; be sure to have them well covered with brine. Let stand over night. In the morning dry lightly and pack in glass jars. Pour over them, vinegar, lukewarm, that has just come to a boil. Fill jars to overflowing and seal tightly. These will keep crisp many years.

Mrs. Ernest S. Williams,

South Natick, Mass.

CHILI SAUCE.

5 large ripe tomatoes, 2 onions, 2 green peppers, 1 cup sugar, 1 tablespoonful salt, 2 cups vinegar, 1 teaspoonful cinnamon, 1 teaspoonful allspice, 1 teaspoonful cloves, teaspoonful ginger. Cook till you can put it through a sieve.

Mrs. J. Edward Allen.

CHILI SAUCE.

12 large tomatoes, or 1 can, 2 ripe, or 3 green peppers, 2 onions, 2 tablespoonfuls salt, 2 tablespoonfuls sugar, 3 cups vinegar.

Chop fine; boil 1 1-2 hours.

Mrs. C. M. Stowe.

FRENCH PICKLES.

60 cucumbers, 3 to 4 inches long, 2 to 3 quarts of onions, sliced, 2 ounces of mustard seed, 2 ounces celery seed, 2 ounces of ground black pepper, 1 large red pepper, sliced, add from 2 to 3 cups of olive oil.

Slice cucumbers, sprinkle salt on them; let them stand for 3 hours, drain water off, sprinkle onions with salt, drain.

Mix the whole together, fill jars 3 quarters full, fill up with pure cider vinegar, cold. Ready for use in a week.

Mrs. Annie Gray.

OIL PICKLES.

150 small cucumbers, 1-4 cup celery seed, 1 quart small onions, 1 cup olive oil, 1-2 cup mustard seed.

Slice onions and cucumbers and put a layer of the vegetables and salt alternating, and let stand over night. In the morning drain, and pour oil on, mixing well. Add seeds, and vinegar to cover. Use about a heaping cupful of salt. Keep in crock or glass cans.

Mrs. Clifford Lovell.

SALTY PICKLES.

400 tiny cucumbers. Cover with salt and fill the jar with boiling water. Leave 24 hours; drain and cover with vinegar. 3 gallons of vinegar, 3 pints salt, 1-2 lb. brown sugar, 2 ounces whole allspice, 6 ounces alum (use this or not as you like), 1 ounce whole cloves, 1-4 lb. pepper corns, a tablespoonful of horse radish (bottled will do), Put in the spice, and put on vinegar to cover.

Mrs. Clifford Lovell.

GRAPE CATSUP.

5 lbs. grapes, mashed, stewed, and rubbed through a strainer. Then add 1 pint vinegar, 3 lbs. sugar, 1 tablespoonful of ground cinnamon, teaspoonful each of ground cloves, allspice, and black pepper, 1-2 teaspoonful of salt. Boil altogether until thick.

H. B. C.

GREEN TOMATO SAUCE.

To each quart of tomatoes (peeled and chopped) take 1 cup of sugar, 2 cups of vinegar, 1 onion, 1 tablespoonful mixed spice (ground cloves, allspice and cinnamon,) and 2 pods of pepper. Chop the tomatoes, onions and peppers together. Add other ingredients and cook till mixture begins to thicken.

Mrs. Walter P. Corbett.

CUCUMBER SAUCE.

3 dozen large cucumbers, 1-2 dozen white onions, chopped fine, 1-2 cup salt.

Chop cucumbers, using only solid part; strain the above over night, and in morning add 1 teaspoon red pepper, 1 1-2 tablespoons black pepper, 1 1-2 ounces white mustard seed. Half fill bottles and fill up with vinegar.

Very nice with roasts of almost any kind.

Mrs. E. H. Stirk.

CABBAGE PICKLES.

Chop the cabbage fine, then put in vessel, alternating with salt in layers; let it remain over night. In the morning squeeze, then put in vinegar. Cool, strain, add fresh vinegar sufficient to cover. Add pepper, red and black, boil again, can while hot.

Mrs. Geo. W. Barnard,

Oak Dale.

PICKLE SAUCE.

1-2 peck green tomatoes, 2 stalks celery (leaves and all), 2 green peppers, 5 carrots, 1-2 lb. yellow mustard, 1 pint German mustard, 1 cup salt, 1-2 cup sugar, vinegar to cover. Chop tomatoes and let stand over night without salt, parboil carrots. Next day cut in thin slices, chopping each ingredient separately. Mix all together except the German mustard, and boil 15 minutes. Add German mustard and let come to a boil. Bottle while hot.

Mrs. E. H. Stirk.

GRAPE CATSUP.

Press 5 pounds of ripe grapes through a cloth or fruit press, and add 2 and 1-2 pounds of brown sugar, 2 cups of vinegar, 2 teaspoonfuls of salt, 2 blades of mace, 1 tablespoonful each of pepper, whole cloves, cinnamon, and allspice. Boil until thick as ordinary catsup; remove the whole spices, and and bottle while hot.

COLD CATSUP.

1-2 peck ripe tomatoes chopped fine and drained through a colander, 1-2 cup fine salt, 1 scant cup of granulated sugar, 1 cup of fresh grated horseradish, 1 cup of white mustard seed, 1 1-2 tablespoonfuls black pepper, 1 salt spoon of Cayenne, 2 tablespoonfuls of celery seed, 2 tablespoonfuls ground cinnamon, 1 teaspoonful ground cloves, 1 quart of good vinegar. Mix all well together and bottle for use.

Mrs. Gerardus Clarkson.

PICKLED WATERMELON RIND.

Pare and cut in pieces, and soak in weak salted water over night. In the morning let soak in fresh water 2 or 3 hours, then boil about 5 minutes. To 4 lbs. of rind allow 2 lbs. brown sugar, 1 pint vinegar, and 1 teaspoonful each of cinnamon, allspice, and cloves, tied in a muslin bag. Pour this syrup over the rind and boil until tender, about 45 minutes. Scatter a few sticks of cinnamon and whole cloves in jars with pickles.

Mrs. W. G. Coleman.

PICKLED PEACHES OR PEARS.

To 10 lbs. fruit allow 4 1-2 lbs. sugar, 1 quart of good vinegar, make cinnamon and cloves to taste. Pare the fruit and cover in cold water until ready for use. Dissolve the sugar in 1 1-2 cups water and boil and skim clear. Put in the fruit and cook for 5 minutes, then take it out carefully with a skimmer and lay it on platters. Add the vinegar and spices to the syrup; the spices to be put in small thin bags, and boil well for 10 minutes. Return fruit to the syrup, boil, and can hot, as fast as it becomes tender, because a part of the fruit will always soften first.

Mrs. E. C. Stubbs,
Cairo, Ga.

GUAVA PICKLE.

Select firmest and smallest fruit. Do not peel, only remove little blossom and wash thoroughly. Put in small quantity of hot water and simmer. Do not boil, or fruit will break. At same time, put on in another saucepan a syrup in this proportion: To 1 quart of vinegar, 1 pint of water, three cups of sugar, whole cinnamon and cloves to taste. Let this boil 15 or 20 minutes. Put guavas in carefully and simmer, 3 or 4 minutes. Then fill jars with fruit. Cover with the syrup and seal.

Mrs. Walter P. Corbett.

GREEN TOMATO PICKLE.

- 1 peck tomatoes, sliced thin, 1 cabbage shredded,
- 1 dozen large onions, cut fine,

Cover cabbage and onions well with salt and let stand over night. Cover tomatoes with one large spoonful salt and let stand over night. In the morning drain cabbage, onions and tomatoes through a colander pressing them hard. Then put all together with 1 tablespoonful of ground mace, 1 tablespoonful whole white mustard seed, 1 tablespoonful ground allspice, 1-2 cup sugar and red pepper to taste.

Put all on the stove together and just cover with water; cook tender and when nearly done pour in vinegar to cover; boil well and seal up while hot, add a little grated horseradish as you take it from the fire.

Mrs. George Richards.

BREADS.

RAISED BREAD.

3 quarts bread flour sifted, 1 large mixing spoon of lard, 3 teaspoonfuls of salt. Rub this all together well, then take one yeast cake and dissolve in a little cold water, then add enough cold water to make a quart, then stir into flour soft but lightly. Cover and keep warm over night. In the morning put into pans, let rise one hour in warm place, then bake one hour in moderate oven. If biscuit are made, melt a little lard and roll each one in it, and put close together in pan. Do not knead this at all.

Mrs. Ernest S. Williams,
South Natick, Mass.

GOOD RYE BREAD.

To make good rye bread, use 1 cup yeast, 1 pint of warm water to 2 pints of rye flour, 1 pint of wheat flour, 2 table-spoonfuls lard or butter, 2 tablespoonfuls of brown sugar; beat together and let rise over night. In the morning mix with this 1 quart of warm milk, 1 cup of Indian meal, enough rye flour to make into dough; knead, cover, set in a warm place to rise; in 2 or 3 hours knead again and make into loaves. If there is the least tendency to sourness add a teaspoon of soda dissolved in warm water. It is best to always add this in warm weather. Rub soda smooth with a knife before measuring.

BROWN BREAD.

1 cup sweet milk,	2 cups Graham or whole
1 cup sour milk,	wheat flour,
1-2 cup molasses,	1 cup corn meal,
1 teaspoonful salt,	1 teaspoonful soda.

First mix all liquids, stirring soda into sour milk. Then stir in flour and meal. An egg added will improve the bread.

Let steam for 2 1-2 hours, then dry out in the oven for a few minutes. Fine.

Mrs. P. P. Arnold.

OAT MEAL BREAD.

1 cup oat meal, scalded with 1 pint of boiling water. Let cool. Add 1-2 an yeast cake, a little sugar and molasses (not quite half a cup in all), salt and 1 quart of wheat flour. Let rise, knead, let rise again and bake an hour, slowly.

Mrs. C. M. Stowe.

WAFFLES.

Beat the yolks of 2 eggs until light, add 1 1-2 cups of milk, 2 cups of sifted flour, 1-2 teaspoonful of salt, a table-spoonful of melted butter and last the whites of eggs beaten very light, 1 1-2 teaspoonful of baking powder.

Mrs. J. E. Kuchler.

WHEAT MUFFINS.

1 quart flour, 1-2 teaspoonful salt, 1 tablespoonful sugar, 2 teaspoonfuls Royal baking powder, 1 pint milk, 4 eggs, 1-2 teacup butter and lard melted together. Sift flour, salt and sugar together. Then add milk, eggs, butter and lard. Mix into smooth stiff batter, have rings greased and fill 2-3. Bake in a very hot oven to nice brown.

For small family 1-2 of the above amount.

P. J. Tutson,

Chef. Seminole Clubhouse, Jacksonville, Fla.

GRAHAM GEMS.

1 cup of sweet milk, 1 egg, piece of butter size of a walnut, 1 tablespoonful of sugar, 2 cups of graham flour, 2 teaspoons of baking powder, a little salt. Sift flour and baking powder twice. Bake in hot gem pans for 10 minutes.

JOHNNIE CAKE.

1 cup sour cream, 1 cup sour milk, 1 teaspoonful of soda, 2 heaping tablespoonfuls of wheat flour, 2 eggs, salt to suit the taste, and about a pint of corn meal, or enough to make a batter to spread nicely in a pan; bake in a hot oven; eat with butter and plenty of syrup.

Mrs. Gerardus Clarkson.

COFFEE BREAD.

Add to 1 cup of scalded milk 1-3 cupful shortening, 1 cupful sugar and 1-2 teaspoonful of salt. When cooled to lukewarm beat in 1 yeast cake dissolved in 1-4 cup lukewarm milk and flour enough to make a stiff batter. Beat thoroughly and place where it will keep warm to rise over night. In the morning blend a beaten egg with the dough, add 1-2 cupful of seeded raisins or finely shredded citron, and roll the mixture on a floured board to a strip about 3-4 of an inch in thickness. Put into a deep pie plate, well buttered, having in its center a greased muffin ring or a piece of stiff brown paper fastened together to make a circle.

C. F. C.

HOT CROSS BUNS.

Beat to a cream 1 large cup of granulated sugar and 1 scant cup of butter. Add gradually 3 eggs beaten well and 1 pint of scalded milk, blood warm. Put in flour enough to make a batter as stiff as you can beat it. Add 1 yeast cake dissolved in 1-2 cup of lukewarm water. Beat until it blisters well. In the morning knead rapidly but do not use over 1-2 cup of flour in the kneading. Dough must be very soft. Rub over top with little warm butter and let rise. When double in bulk cut into balls like tea biscuit. Rub each bun with little butter and make a cross on top with sharp knife. Let rise in pans 1 1-2 or 2 hours. Bake 1-2 hour.

CORN MUFFINS.

1 pint corn meal, 1 pint flour, 1 teaspoonful salt, 1 tablespoon sugar, 2 teaspoonfuls Royal baking powder, 4 eggs, 1 1-4 pints milk, 1-2 coffee cup butter and lard melted together. Sift meal, flour, sugar, salt and baking powder together; then mix to stiff batter with milk, lard, butter and eggs; grease rings and fill three-quarter, bake in hot oven.

For small family 1-2 of the above portion.

P. J. Tutson,

Chef Seminole Clubhouse, Jacksonville, Fla.

GRAHAM GEMS.

- | | |
|------------------------|--------------------------|
| 1 cup of milk, | 1 teaspoonful of butter, |
| 1 cup of flour, | 2 tablespoonfuls liquid |
| 1 cup of Graham flour, | yeast (1-2 yeast cake). |

A trifle of sugar, a pinch of salt. Raise over night, knead once and raise again in gem pans. Butter over the top.

Mrs. J. Edward Allen.

ENTIRE WHEAT BREAD.

- | | |
|------------------------------|-------------------------------|
| 5 full cups of entire wheat, | 1 teaspoon of salt, |
| 3 full cups milk, | 3 tablespoonfuls of molasses, |
| 1-2 an yeast cake. | |

When sponge of 3 cups of milk and 3 cups of flour is light, add balance of flour and molasses.

Mrs. J. Edward Allen.

BOSTON BROWN BREAD.

- | | |
|--------------------|---------------------|
| 1 cup molasses, | 1 cup graham flour, |
| 1 cup sweet milk, | 2 cups cornmeal, |
| 2 cups sour milk, | 1 teaspoonful soda, |
| 1 cup white flour, | 1 teaspoonful salt. |

Steam in greased tin 3 hours, put in small tins instead of one large one if you wish and put raisins in part of them. When stale, toast and put into milk gravy, making milk toast of it.

Mrs. S. H. Kooker.

GRAHAM BREAD.

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|--------------------|----------------------|
| 1 lb. wheat flour, | 1-4 cup brown sugar, |
| 1-2 cup molasses, | 1-2 yeast cake, |
| 1 teaspoon salt. | |

Make a sponge of wheat flour, warm water and the yeast cake. When light, stir in sugar, molasses and salt, and add graham flour until rather stiff. Do not knead. *Mrs. D.*

CORN MEAL MUFFINS.

- | | |
|------------------------|-----------------------|
| 2 eggs, | 2-3 cups corn meal, |
| 1-2 cup sugar, | 2 teaspoonfuls baking |
| 1-2 cup melted butter, | powder, |
| 2 cups flour, | A little salt, |
| 1 cup milk. | |

This makes 12 muffins. I prefer the yellow meal. Beat eggs well, then add the other ingredients.

Abbie Cummer,
Cleveland.

POP OVERS.

- | | |
|--------------------------------|-------------|
| 1 egg, | 1 cup milk, |
| 1 cup flour and pinch of salt. | |

Whip to a smooth paste, put in well greased muffin pans and bake 20 minutes in a very hot oven. Serve at once.

Mrs. H. O. Burroughs.

EGG OR SPOON BATTER BREAD.

- | | |
|-------------------------------|----------------------|
| 1 pint nice bolted corn meal, | 2 or 3 eggs, |
| 1 teaspoonful salt. | Lard size of an egg, |

Scald the meal well, add salt, lard and the eggs, well beaten, and thin with milk and water, mix to the consistency of batter cakes. Bake in a moderately quick oven.

Mrs. J. S. LeFils.

WHOLE WHEAT BREAD.

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|---|--------------------------------------|
| 2 quarts of the unsifted flour, | 1-2 cup sugar (scant), |
| A little less than a quart of warm water, | 1-2 cake of compressed or dry yeast. |
| | A little salt. |

Dissolve the yeast in part of the water, mix sugar flour, salt and add the yeast and the remainder of the water. Stir well and set in a warm place. When the dough has risen to twice the original amount, stir down and put in deep tins for baking, allowing it to rise a second time. This bread requires longer and slower baking than ordinary white bread. This quantity makes two good sized loaves.

Mrs. Gerardus Clarkson.

HOMINY SOUFFLE.

(Breakfast dish.)

To a small quantity of cold boiled hominy, 2 or 3 cupfuls, add the yolks of 2 or 3 eggs, a half cup of milk, 2 tablespoon-

fuls of butter. Mash hominy smooth with a fork, add milk, butter and yolks of eggs. Beat the whites to a stiff froth and add the last thing. Pour in shallow buttered dish or pan. Bake in hot oven till a nice brown.

Mrs. William Marvin.

POTATO BISCUIT.

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|------------------------|--------------------------------|
| 1 cup mashed potatoes, | 1-2 cup butter and lard mixed, |
| 2 eggs, | 1-4 cup sugar, |
| A little salt. | |

Take 1-2 cup of the potato water when lukewarm, into which dissolve 1 yeast cake. Put potatoes, salt and yeast together and let rise. When light, drop in the eggs, sugar, salt and butter. Mix to a good soft dough with flour. Let rise again. When light roll out, cut small, put in pans, let rise when light, cook in a quick oven.

Miss Alice Scott.

LIGHT BREAD.

1 pint milk, scalded; 1 pint water; when lukewarm dissolve one compressed yeast cake in the liquid, add enough flour to make a stiff batter, beat and stir well. Let this sponge stand for two hours or until light. Sift 2 quarts flour into your mixing bowl, add 2 tablespoonfuls of salt, 1-2 cup sugar and a generous kitchen spoonful of lard. Pour in the risen sponge, rinsing the vessel with a little warm water and adding; mix and knead well. The longer you work it, the better the bread. Let rise for several hours; knead well again, make into loaves and rolls, and let stand till light. Bake in a moderate oven.

Mrs. William Marvin.

CORN BREAD.

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|------------------------------|-----------------------------|
| 1 cup corn meal and 1 egg, | 1 small teaspoonful salt, |
| 1 tablespoonful lard, | 1 teaspoonful baking powder |
| 2 or 3 sugarspoonfuls sugar, | according to taste. |

Take the lard and one half the meal and pour over it one cup of boiling water. Add other half of meal and enough

water or milk to make a soft batter. Add the above ingredients and mix all together, pour into hot greased tins and bake.

Mrs. William Marvin.

BREAD.

Boil 3 medium sized potatoes, mash and beat lightly. Add 4 iron spoons of flour and scald with the water the potatoes were boiled in, (about 1 quart); 1 tablespoonful salt, 2 tablespoonfuls sugar, 1 yeast cake added when the above mixture is about milk warm. Prepare this at night. In the morning sift flour into this mixture until it is as stiff as you can stir, then knead it on a bread board until it is very stiff, adding flour a little at a time. Put this in a bowl and let it rise in a warm place. When light make out into four loaves and put in baking pans. When light again, bake from 3-4 to 1 hour. Don't have oven too hot.

Mrs. C. D. Rinehart.

BEATEN BISCUITS.

1 1-4 pounds of flour,	1 cup of milk and water mixed,
1 ounce of butter,	1 teaspoonful of sugar,
2 ounces of lard,	1 after dinner coffee spoonful
1 teaspoonful of salt,	of baking powder,
Pinch of soda.	

Beat the dough with a rolling pin, or work with a machine made for the purpose, until it blisters; cut out, prick each biscuit several times (real deep) with a fork and bake in a slow oven.

Mrs. D. E. Maxwell.

BEATEN WAFERS.

1 pint sifted flour,	1-2 teaspoonful salt,
1 piece of butter the size of a walnut,	1-2 cup warm milk.

Rub butter and flour together and make into a dough with the warm milk. Beat half an hour with a rolling pin or until the dough blisters. Then take bits of it no larger than a nut,

and roll to the size of a saucer; they cannot be too thin. Flour the pans lightly and bake in a quick oven from 5 to 10 minutes. Very nice and dainty.

Mrs. J. S. LeFils.

SALLY LUNN.

1-2 lb. flour (or 2 teacupfuls), 1 teaspoonful of baking powder

1 scant tablespoonful of cottolene, (heaping),

1 teaspoonful of sugar, 1-2 teaspoonful of salt.

Sift salt, baking powder and flour together. Beat egg, cottolene and sugar together; add enough cold sweet milk (condensed may be used) to make a stiff batter, and mix in the flour and baking powder lightly. Bake in muffin pans or a skillet, being careful to have them well greased and cold.

Mrs. William Letford,
21 Hicks St., Waycross, Ga.

POTATO ROLLS.

2 cups of mashed potatoes 3 eggs,

(warm or cold),

1 compressed yeast cake,

1-3 cup of sugar,

Salt.

1-2 cup of lard,

Let this sponge raise until light, knead enough flour into it to make a stiff dough, then when it has raised again, make it into rolls. Let them raise and bake about 20 minutes in a quick oven. The whole process may be gone through with in 4 or 5 hours.

Ninah May Holden Cummer.

OWANDER MUFFINS.

1 cup cold hominy,

1 small tablespoon butter,

1 1-2 cups corn meal,

1 teaspoon baking powder,

2 eggs,

A pinch of salt,

Milk enough to mix well.

Make into stiff batter and bake in a pan suitable to serve it in. Serve hot.

Mrs. M. T. Fladger.

DELICIOUS CORN BREAD.

2 level teacupfuls pearl meal; 1 level teacupful wheat flour; 3-4 pint of sweet milk; 2 teaspoonfuls (heaped) baking powder; 1 teaspoonful of sugar; 2 moderate tablespoonfuls of lard, dropped in the baking pan and heated well; then stir into this pan the dough and bake with good, hot fire.

Miss Elizabeth Schadd.

RUSK.

1 pint of good bread sponge, 3-4 cups of sugar and a little salt, 1-2 cup of butter and lard mixed, 1-2 nutmeg grated.

Rub shortening, sugar, salt and nutmeg all together and mix with the sponge. Then stir in enough of well sifted flour to make a good soft dough that will not stick to the hands. Set to rise in a good warm place till very light, then roll the dough into round balls the size of an English walnut, with the hands. Set close together in well buttered tins. When they have risen to double their height, bake one-half hour in a moderate oven. When done, take 1 teaspoonful of granulated sugar and 1 of vinegar and brush well the top, then sift on plenty powdered sugar.

RAISIN LOAF.

This same dough makes a very good raisin loaf. Instead of making it into rusk, knead it into a loaf, with 1-2 pound seeded raisins. Bake slowly about 3-4 of an hour and dress top as directed for rusk.

Mrs. Gerardus Clarkson.

GOOD SODA BISCUITS.

1 pint flour,	1 light teaspoonful sugar,
2 teaspoons baking powder,	1 light teaspoonful butter,
1 light teaspoonful salt,	2 light teaspoonfuls lard.

Rub all together and mix into a soft dough with half milk and half water; cut small and bake quick. The oftener you sift your flour the lighter and nicer they will be.

Contributed.

GERMAN BUNS.

Mix 1 pound of flour with a little lukewarm water, stir in 3-4 of an ounce of yeast, let rise. When light add 4 eggs, 2 ounces sugar, a little salt, 2 ounces of currants. Beat well and add 1-4 of a pound of melted butter, beat until it separates entirely from the dish; make into round balls; place on a buttered tin; let rise; spread with egg, and bake quickly.

FAIRY CORN BREAD.

Mix in the following order a cup and a half of cornmeal, 1-2 a cup of white flour, 2 teaspoonfuls of baking powder, 1-2 teaspoon of salt, 2 tablespoonfuls of sugar, 1 egg, 2 tablespoonfuls melted butter and a generous 1-2 cup of milk. Bake in a large roasting pan, spreading thin with a spoon. It should be barely a 1-4 of an inch thick and will come out of the oven crisp and delicious.

L. H. W.

GEORGIA SPLIT BISCUITS.

Pare and boil three large Irish potatoes until very soft. While still hot mash them finely, add a cup of blended lard and butter, two eggs beat in separately, and a yeast cake dissolved in a pint of warm milk; finally add enough flour to make a stiff sponge. When this is light, add a heaping tablespoon of salt and another of sugar, then work in flour to make a smooth and satiny dough. After letting this rise again roll it out on a bread board to the thickness of 1-2 an inch, cut into biscuits, butter each one over the top, and place over it another biscuit. Crowd them slightly in the pan to keep them from spreading, and brush the tops with a bit of melted butter. They will make their last rising very quickly, and should be baked as any other roll would be.

Mrs. Henry Wight.

ROLL OAT BREAD.

1 cup of cooked oat meal, 1 cup of yeast, 1 pint of lukewarm water, 1 teaspoonful of salt, flour enough to make stiff with a

spoon. Stir till it leaves the bowl. Turn into a well greased pan, let rise and bake as you would any bread.

Mrs. George Hines, Calais, Maine.

BROWN BREAD.

2 cups corn meal,	1 teaspoonful salt,
1 cup flour,	1 teaspoonful soda in 1-2 cup
1 cup raisins,	black molasses.
1-2 cup yeast,	

Thin with water till you have a stiff batter. Let rise and steam 2 hours. Grease two 1 pound coffee cans and divide the dough in two equal parts; let rise, put the covers tight, set in a pot of warm water and put in the oven to steam. If you want it brown in color, like the baker's, brown your flour.

CHEESE STICKS.

1-2 lb. cheese (chopped fine), butter the size of a small egg, 1 cup flour in which 1 teaspoonful of baking powder has been sifted. Beat cheese and butter to a cream; add flour a little at a time. Roll thin, cut in strips and bake in a light oven.

Mrs. E. H. Stirk.

WAFFLES.

1 pint buttermilk,	1-2 cup mixed butter and lard,
1 pint flour,	1 teaspoonful salt,
2 eggs,	1 teaspoonful baking powder.

Beat eggs for 10 minutes, add slowly melted lard and butter, just warm. Add other ingredients.

Mrs. J. O. Bessent.

BUTTER SEMMEL.

2 cups milk, 1 cup shortening, 1 cup white sugar, 1 egg, 1 yeast cake. Make into a rather slack dough at night and let it rise till morning. Roll about an inch thick, cut in squares, turn the points to the center, with a lump of butter on each point, then keep warm until light. After the butter semmel are baked, they must be brushed with melted butter and sprinkled with powdered sugar and cinnamon while they are still hot from the oven.

Mrs. H.

PIES.

PUMPKIN PIES.

Pare and cut pumpkins in pieces about 1 inch square. Put them into a stew pan with just enough water to keep them from burning; stew till tender, then press through a colander. To every pint of pumpkin add a piece of butter the size of a walnut and 1-4 teaspoonful of salt. Mix and let stand till cold. When ready to make your pies, take a deep bowl and put into it:

1 pint prepared pumpkin,	1 pint milk,
or cinnamon,	1-2 teaspoonful of mace or nutmeg,
4 eggs, beaten light,	
1-2 teaspoonful ground ginger	Put all together and sweeten to taste.

Line 4 medium sized pie plates with a good plain paste, fill with the mixture and bake 1-2 hour in a quick oven. If you use liquor, a gill of brandy may be added to the above recipe.

J. B. B.

GREEN TOMATO PIE.

1 quart of green tomatoes,	1 1-2 cups of granulated sugar,
1 lemon, sliced thin,	1 teaspoonful of butter.

Pour boiling water over the tomatoes, let stand a little while, then drain and skin them; slice in very thin pieces. Put lemon, sugar, butter and tomatoes all together and cook till clear, but do not stir. When cold, make into a doublecrusted pie. This makes two small pies.

Mrs. Gerardus Clarkson.

SWEET POTATO CUSTARD PIE.

3 boiled sweet potatoes,	1-2 teaspoonful cinnamon,
3 eggs,	The juice and part of the
1 cup milk,	grated rind of 1 orange,
1 cup sugar,	2 tablespoonfuls of butter.

Blend all in the usual way and bake in a good puff paste. Beat the whites of the eggs to a stiff froth, with 2 tablespoonfuls of powdered sugar and a few drops of vanilla. When the pies are baked, heap the meringue on top; set back in the oven till a light brown.

Mrs. George Richards.

SUMMER MINCE PIE.

Four crackers rolled fine, 1 1-2 cups of sugar, 1 cup of molasses, 1 cup of vinegar, 1 cup of water, 2-3 cup of butter, 1 cup of chopped raisins, 2 eggs beaten and stirred in the last thing, and spice to taste. Put some whole raisins on top of pie before putting on the crust.

Contributed.

LÉMON PIE.

Grated rind and juice of 2 lemons, 1 1-2 cups sugar, 6 eggs, reserve the whites of 4 for frosting. Two tablespoonfuls of corn starch, 2 cups cold water, 1 tablespoonful butter. This makes 2 pies.

Edna Underhill,

Walnut, Kansas.

SWEET POTATO PIE.

12 eggs, 1 lb. butter, 1 lb. boiled mashed sweet potatoes, sweetened to taste. This will make three or four excellent thick pies. Spice to taste.

Margaret A. Brush.

BANBURYS.

1 cup raisins, chopped real fine,	1 cup sugar,
2 lemons, the juice and a	1 egg,
little grated rind,	2 crackers rolled fine.

Mix all together and make into little turnovers with pie-crust, rolled very thin.

Mrs. George Hines,

Calais, Maine.

PRUNE PIE.

Soak prunes over night, cook until tender, remove seeds, sweeten to taste and bake in double crust in the usual way.

Mrs. J. F. Martin.

COCOANUT PIE.

Scald 1 pint of milk, pour it over 2 well beaten eggs

with 1-2 cup of sugar and pinch of salt; add 1 cup of fresh grated cocoanut, bake in a deep plate with 1 crust; grate a little nutmeg over the top.

Mrs. H. B. C.

BUTTERMILK PIE.

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|------------------------|-------------------------|
| 1 pint buttermilk, | 2 eggs. |
| 1 1-2 cups sugar, | 1 tablespoonful butter, |
| 1 tablespoonful flour. | |

Flavor with nutmeg or little lemon; cream the egg and sugar together, then add butter. After stirring thoroughly, add flour, and the buttermilk last. Make rich crust as for any other pie; this quantity makes two pies.

Mrs. M. T. Fladger.

GLORIFIED PUMPKIN PIE.

For two pies steam half a large pumpkin until very dry. To 2 1-2 cups of this add 4 cups of rich milk, 1 cup of brown sugar, 3 beaten egg yolks, 2 teaspoonfuls of cinnamon, 1 teaspoon each of salt and ginger and 1 teaspoon of vanilla. Mix thoroughly, then fold in the egg whites beaten stiff. Fill crusts and bake until custard is set, but not at all stiff. The pie should be of a jellylike consistency when cool. Now whip half a cup of thick cream, sweeten it slightly and sprinkle in a very small amount of powdered cinnamon. Make a paper cornucopia and pipe this cream in fancy border around the pies.

CHEESE CUSTARD PIE.

1-2 pint cottage cheese and a little milk to thin it, 2 eggs well beaten with a little salt. Beat all together thoroughly and sugar to taste, flavor with cinnamon, and a little cinnamon sprinkled over the top. Bake in one crust as you would any custard pie.

Mrs. Gerardus Clarkson.

PUMPKIN PIE.

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|--------------------------|------------------------------|
| 1 pint cooked pumpkin, | A little salt, |
| 1 pint milk, | 1 cup sugar, |
| 3 tablespoonfuls butter, | 1-2 teaspoonful ground mace, |
| 4 eggs, | cinnamon and allspice. |

Cream, butter and sugar, add all the ingredients, putting the milk in last.

Mrs. Wm. J. Harkisheimer.

GREEN TOMATO PIE.

For 1 pie peel and slice green tomatoes, and 4 tablespoonfuls vinegar, 1 of butter, 3 of sugar. Flavor with nutmeg or cinnamon, bake slowly with two crusts.

Mrs. Henry Wight.

DATE PIE.

Simmer a 1-2 pound, of seeded dates in a pint of milk until soft, then rub through a sieve. Add 1 well beaten egg, a little salt and grated nutmeg. Bake in single crust.

Mrs. W. J. McTimmons.

EGG CUSTARD PIE.

Three eggs, a pinch of salt, 1 pint of milk and sugar to taste, a dash of nutmeg. Blend well and bake in one nice rich crust. Makes a quick and dainty pie. Bake your crust just a little before you put the custard in and you will not have a wet crust. Another way to keep the under crust of a pie from being soaked, is to feather the bottom crust well with white of egg.

Mrs. Gerardus Clarkson.

LEMON PIE.

Grated rind and 1-2 the juice of 1 lemon, 1 scant cup sugar, 1 tablespoonful corn starch, 1¹/₂ coffee cup boiling water, 1 scant tablespoonful butter, the yolk of 2 eggs. Use 2 whites of egg for meringue. Add the grated rind and juice of lemon to the sugar. Mix the corn starch with a little cold water then add the boiling water and the butter, then the yolk of the eggs, etc. Line a pan with pastry, turn in the mixture and bake, a meringue made of the whites of 2 eggs, a pinch of salt, and 2 tablespoonfuls of granulated sugar. Return to the oven and brown.

Mrs. C. M. Stowe.

WASHINGTON PIE.

1 cup sugar,	1-2 cup milk,
1-2 cup butter,	1 teaspoonful extract lemon,
2 eggs,	1 heaping teaspoonful of bak-
2 cups flour,	ing powder, pinch of salt.

Cream butter and sugar, drop in 1 egg and put the extract on the egg and beat, then put in the other and beat again. Put on milk, all but 2 tablespoonfuls, add the flour into which the baking powder has been sifted, then add the balance of the milk. Bake in two layers, lemon cream filling in between or jelly or jam, and dust the top with powdered sugar.

Mrs. J. Evarts Merrill.

MOCK CHERRY PIE.

1 cup sliced cranberries,	1-2 cup water,
1-2 cup seeded raisins,	1 tablespoonful butter,
1 cup sugar,	1 teaspoonful vanilla extract,
1 tablespoon of flour.	

After spreading crust on bottom of pan, put cranberries smoothly over bottom, then raisins, then flour, then sugar; then mix water and extract and pour over top. Lastly put butter over top in spots and cover whole with crust.

Mrs. P. P. Arnold.

SYRUP PIES.

4 eggs beaten separately, 1 cup sugar, 1 nutmeg, 2 tablespoonfuls butter, 1-2 teaspoonful cinnamon, grated orange or lemon peel, beaten with the yolks. Stir in 1 1-2 cups thick syrup, 4 tablespoonfuls cracker crumbs, then add the egg whites and bake in pastry which has already been baked a little.

Mrs. Walter L. Wight.

TUTTI FRUTTI PIE.

Make under crust by any good pie recipe. Bake in deep pie tin. When done, take a few peaches cut into small slices, a few raisins, some cranberries, figs, berries, or any fruit you may have on hand, and fill the crust. Cover with a meringue of whites of 2 eggs beaten stiff with 2 tablespoonfuls of sugar. Put a few Maraschino cherries over the top, and set in the oven until meringue is a very light brown. If possible use whipped cream instead of eggs.

Mrs. Frank L. White.

BANBURY PIE.

1 cup chopped raisins, 1 cup sugar, 1 egg, 1 rolled cracker. Rind and juice of a small lemon; mix all together and bake between two crusts, or with a meringue.

Mrs. Wm. G. Coleman.

LEMON PIE.

6 eggs, 1 cup sugar, 2 lemons. Beat 6 yolks till smooth, add sugar and lemon. To three white of eggs put sugar to form icing, place over pies when baked and return to oven to brown slightly.

Mrs. Lee S. Moore.

LEMON PIE.

3-4 cup of sugar,	1 white of egg,
1 tablespoonful of flour,	1-2 cup of ice water,
3 yolks of eggs,	1 lemon.

Use juice and rind of lemon. Take the two remaining whites, 3 tablespoonfuls of sugar, beat well, cover pie and brown. Bake pie in moderate oven.

Mrs. J. E. Kuchler.

APPLE CUSTARD.

1 quart of milk, yolks of 3 eggs. Boil till it thickens some; set on ice after cooling. Grate 1-2 dozen apples, whip whites of 3 eggs, mix; put on ice. Serve custard with whipped egg and apple on top.

Mrs. W. C. Yeiser.

PUDDINGS AND CUSTARDS.

DUTCH PEACH TART.

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|-------------------------------------|------------------------------------|
| 4 tablespoonfuls of condensed milk, | 1 teaspoonful baking powder |
| 3-4 cup water, | A pinch of salt, |
| 1 tablespoonful melted butter, | 3 tablespoonfuls granulated sugar. |
| 1 1-2 cups of flour, | 1 egg. |

Beat milk, egg, salt, butter, and 2 spoonfuls of sugar, to a white cream; add water and flour well sifted, with the baking powder. Turn into a shallow pan. Sink into the batter as many peaches as it will hold, pared and cut into quarters. Dust over the remaining tablespoonful of granulated sugar and bake in a quick oven 20 to 30 minutes. (Apples may be used in the same way). Serve with cream and a little extra dusting of sugar.

Mrs. Gerardus Clarkson.

APPLE PUDDING.

Fill a deep pudding dish rather more than half full of sliced apples. Make a rich biscuit dough with milk, to spread over the apples, just enough to cover them well. The dough must be thin enough to spread on with a spoon. Bake half an hour in good oven. Remove the pudding by slipping a knife around the top and turning it upside down onto a flat plate. Stack the apples on top, dust well with sugar, butter and a little cinnamon. Serve at once with good milk or cream.

Mrs. C. D. Rinehart.

PLUM PUDDING.

Pour 1-2 cup of hot milk over 1 cup bread crumbs, let cool, add 1-4 cup of sugar, creamed with yolks of 4 eggs, 1-4 cup of syrup, 1-4 teaspoonful of soda, 1 scant teaspoonful of baking powder; add sufficient flour for moderately stiff batter, 2 generous teaspoonfuls of allspice, 1 of cloves, mace and cin-

namon. Then add 1 cup suet, 1-2 pound each of raisins, currants, English walnuts. Serve with butter or wine sauce.

Mrs. Bessent.

BAKED APPLE DUMPLINGS.

Cut a short pie crust into 5 or 6 inch squares. In the center of each place a pared and neatly cored apple, filling the space with sugar and cinnamon, if liked, also a clove. After wetting the edges of the pastry with white of egg, fold it over the apple, pinch and flute them to look well, and encase the apple completely. Bake from 30 to 40 minutes, toward the last brushing the top with white of egg and dusting with a little sugar. Serve with hard sauce.

STEAMED APPLE DUMPLINGS.

Using a soft biscuit dough, proceed as before, wrapping each dumpling finally in cheesecloth. Cook the dumpling in rapidly boiling water for 1 hour, remove the cheesecloth and serve with hard sauce. Other fruit such as peaches and apricots may be used in the same way.

GENEVA PUDDING.

1-2 cup molasses,	1 cup English currants,
1-2 cup sugar,	2 cups sifted graham flour,
1 cup sweet milk,	1 teaspoonful soda,

Steam 3 hours.

Sauce for above—1 tablespoonful butter, 1 scant cup sugar, 1 heaping tablespoonful flour. Mix well and pour over it about 1 pint boiling water. Boil 15 minutes, add more water, if too thick, before sending to table. Grate in a little nutmeg and stir in a tablespoonful of molasses.

APPLE TAPIOCA.

Soak 1-2 cup tapioca, then add to it sugar, salt, butter and cinnamon to taste. Peel and core 3 to 4 tart apples and put into it. Pour on a quart of water and bake until the apples go to pieces. Eat with sugar and cream.

Mrs. S. H. Kooker.

MELANGE OF FRUIT.

Pare a ripe pineapple and cut into dice; peel and slice several ripe bananas. Put the fruit in a glass dish in alternate layers and sprinkle each with sugar. This combination of fruits is agreeable.

CHARLOTTE RUSSE.

Soak 1-4 box gelatine in 1-2 cup of milk for 20 minutes; when dissolved set the cup in hot water, as the gelatine mixture should be used lukewarm. Into 1 pint whipped cream put 1 cup sugar, a little salt and the beaten whites of 2 eggs. Flavor with vanilla, then add the gelatine, and strain while pouring it in. Stir until gelatine is well mixed with the cream, and when nearly stiff enough to drop, turn into mould lined with lady fingers.

Miss Carrie Wight,
Cairo, Ga.

ESTELLE PUDDING.

Three eggs, well beaten, 2 1-2 tablespoonfuls sugar, 2 tablespoonfuls butter, 3-4 cup sweet milk, 1 cup raisins (chopped fine), 1 heaping teaspoonful baking powder, flour enough to make consistency of pound cake. Steam 35 minutes.

Mrs. J. Edward Allen.

GRAHAM PUDDING.

1 1-2 cups graham flour,	1 egg,
1-2 cup corn meal,	1 cup raisins,
1-4 cup melted butter,	1 teaspoonful cinnamon,
1-2 cup sweet milk,	1-2 teaspoonful cloves,
1-2 teaspoonful soda, dissolved	Steam 2 1-2 hours.
in hot water,	

Egg Sauce for Graham Pudding—3 eggs beaten separately, butter size of an egg, 1 small cup sugar. Beat yolks, butter and sugar together and add beaten whites last. Flavor with vanilla.

Mrs. Hattie Wakely,
Chicago.

ORANGE SHORT CAKE.

1 1-2 cups flour, 2 teaspoonfuls baking powder, 2 large tablespoonfuls butter, 2 large tablespoonfuls sugar, a small amount of salt, 1-2 cup milk, or enough to make soft dough. Roll an inch thick and bake. Split crust and butter. Spread oranges between crust and on top. Peel 6 large or 8 small oranges and slice as you do apples, leaving out the core. Warm slightly with 1 cup of sugar. *Mrs. Arthur B. Vance.*

FIG PUDDING.

1 cup of finely cut or chopped figs, 3 cups of stale bread crumbs, 3 eggs, 1-2 cup chopped suet or 1-4 cup butter, 2 cups sweet milk, 1-2 cup sugar, 1-2 teaspoonful baking powder, dissolved in a very little water.

Soak the crumbs in milk, add butter, sugar, eggs, and figs. Beat well together and steam in buttered and covered mold or bucket for 3 hours. Serve hot with a hard sauce.

Miss A. M. Locke,

STEAMED PUDDING.

Into a mixing bowl put 1 tablespoonful of sugar, 1 egg and piece of butter, size of an egg. Stir to a cream as for cake. Into this sift 1 pint of flour with 2 teaspoonfuls of baking powder and milk to make a good batter. Steam in small cups 20 minutes.

Sauce—1 cup fresh strawberries, 3-4 cup sugar, 1 1-2 cups hot water and a little salt. Cut sugar and berries together, add water, place in double boiler with piece of butter, thicken with 1 tablespoonful corn starch or flour, pour over pudding and serve. Whipped cream may be served if liked.

Mrs. Waldo Cummer.

NEW ENGLAND BLUEBERRY MUFFINS.

One pint flour, 3-4 cup of milk, 1 egg, 2 teaspoonfuls of melted butter, 2 heaping teaspoonfuls of baking powder, 2 scant tablespoonfuls of sugar, 2 heaping cup blueberries, pinch of salt. Beat the egg very light, add the milk, then flour,

baking powder and sugar sifted together, then salt, melted butter, and last of all, the berries, rubbing them through the flour first. Bake 30 minutes in gem pans.

BAKED CUSTARD.

Two cups milk, yolks of 2 eggs, 2 tablespoonfuls of sugar, a little nutmeg. Beat the eggs till they are light; mix the milk and sugar till the sugar melts; put the two together and put into a nice baking dish, or into small cups, and dust the nutmeg over the tops. Bake till the top is brown, and till when you put a knife blade into the custard it comes out clean.

CAKE AND CUSTARD.

Make a plain boiled custard with 1 pint of milk, yolks of 3 eggs, 1-3 cup of sugar, saltspoon of salt, 1-2 teaspoonful of vanilla. Beat the eggs and sugar, add the hot milk and cook till creamy, put in the salt and vanilla and cool. Then cut stale cake into strips, or split ladyfingers in halves and spread with jam. Put them on the sides and bottom of a flat glass dish and gently pour the custard over.

STRAWBERRY SHORT CAKE.

One pint of flour, 2 tablespoonfuls baking powder, lard the size of an egg, wet with enough sweet milk to make a dough. Roll half out and place in pan, butter the top and place the other on it to bake. Remove from pan and place in large dish, lift top piece and butter both sides. Pour the mashed and sweetened strawberries over bottom and top pieces. Very good.

Mrs. E. P. Axtell.

PLUM PUDDING.

6 lbs. raisins,	2 lbs. brown sugar,
6 lbs. currants,	12 eggs,
6 lbs. dates.	1 cup molasses,
1 lb. citron,	1 cup brandy,
1-2 lb. beef suet,	2 tablespoonfuls cinnamon,
1 1-2 lbs. flour,	2 teaspoonfuls cloves,
2 teaspoonfuls allspice,	

Steam in small moulds. Wrapped in wax paper. Will keep several months.

Directions for Mixing—Cut dates in small pieces and prepare all fruit, as you would for fruit cake, dredging well with flour. Beat eggs very light, add sugar, spices, flour, molasses, suet and brandy. Beat well and put in fruit. If it seems too stiff add more brandy. Steam five hours in well buttered molds.

Sauce—2 cups brown sugar; 1 heaping spoonful of flour, rubbed into the dry sugar; 1-2 cup cold water; butter size of egg; 1-8 spoonful of salt. Boil together till as thick as molasses and serve with about four tablespoonfuls of brandy, put in just before serving. In serving the pudding it may be covered with brandy and lighted just before bringing to table.

Mrs. Waldo Cummer.

CHOCOLATE PUDDING.

4 even tablespoonfuls corn starch,	5 tablespoonfuls of sugar,
1 quart of milk and a little salt,	2 tablespoonfuls chocolate,
	1 tablespoonful butter,
	1 teaspoonful of vanilla.

Mould in a deep dish previously dipped in cold water. When ready to serve, turn out on a flat dish and cut a hole on top about the size of a tea cup. Fill the hole with whipped cream well stacked up.

Miss Mattie Rowe.

STRAWBERRY SAUCE.

1-2 cup butter, 1 cup sugar, the beaten white of one egg, 1 cup strawberries thoroughly mashed and strained. Cream butter and sugar, add the egg and lastly the strawberry juice. Serve very cold.

Mrs. Gerardus Clarkson.

MINUTE PUDDING.

Set some milk on the fire and, when it boils, add a little salt; stir in as much flour as will make it of a proper thickness. Let it boil quickly a few minutes, beating it constantly while on the fire. Pour it into a dish, and it may be served with butter and sugar, milk and sugar, or a sweet sauce.

BREAD PUDDING.

Take light white bread and cut it in thin slices; put into your mold any sort of preserve, then a slice of bread, and repeat until the mold is almost full. Pour over all one pint of warm milk in which four beaten eggs have been mixed. Cover the mold with a piece of linen, place it in a saucepan with a little boiling water, let it boil twenty minutes, and serve with sauce.

YORKSHIRE PUDDING.

Pint of milk, four tablespoons of flour, two eggs and a pinch of salt; bake for ten minutes in a quick oven, and serve with roast beef.

Mrs. Gerardus Clarkson.

BREAD PUDDING.

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| 1 cup bread crumbs, | 1 cup currants, |
| 1 cup flour, | 3-4 cup sugar, |
| 1 cup milk, | 1 teaspoonful cinnamon, |
| 1 cup raisins, | 1-2 teaspoonful cloves, |
| 1 teaspoonful baking powder. | |

Take a lump of butter size of an egg, rub it with the flour; mix all the above ingredients together and steam it till it begins to leave the edge of the steamer.

Miss Alice Scott.

COLD ENGLISH PUDDING.

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| 1 quart of milk, | 1 tablespoonful of butter, |
| 3 tablespoonfuls of sugar, | 1 teapoonful of vanilla, |
| 2 tablespoonfuls of flour, | 4 eggs. |

Take out 1-2 cup of the milk, add flour and beaten eggs and sugar. Strain through a sieve into the scalding milk, add vanilla and butter, beat well and let boil three minutes. Turn into a pretty dish, let set a few minutes, then cover an inch thick with good brown sugar and sear with a hot iron.

Mrs. William Long.

ELAINE PUDDING.

Grate three-quarters of a pound of bread; mix it with the same quantity of shred suet, the same of apples, and also

of currants. Mix with these the whole of four eggs, and the rind of half a lemon shred fine. Put it into a shape, and boil it three hours. Serve with pudding sauce, the juice of half a lemon, and a little nutmeg.

Contributed

APPLE TAPIOCA.

Pare and cover six apples and place in a well buttered baking dish. Sprinkle thickly with sugar, over which pour a pint of tapioca that has been soaked over night. Serve with whipped cream. Soak one cupful of tapioca over night, then put in a double boiler and cook until it is clear. Sweeten and flavor to taste, then take from the stove and whip into it the beaten white of one egg.

Mrs. Ida V. Dutton.

CHANCELLOR'S PUDDING.

1 stale French roll, 1 pint milk, peel of 1-2 a lemon, 1 1-2 ounce sugar, 4 eggs, 1-2 pound currants, some candied peel and nutmeg, 1 ounce butter.

Cut the peel into long strips, and arrange these in a fanciful shape at the bottom of a well-buttered basin. Fill in the spaces between the strips of peel with currants; then put over them a layer of thinly-sliced roll, spread with a little butter, and add more currants. Commence again with the buttered roll, and repeat until the mould is almost full, adding finely-sliced peel occasionally with the currants. Beat the eggs in the milk, add the sugar, the grated lemon peel, and the nutmeg. Pour this into the mould, and take care that it is quite full. Place a buttered paper over it, and let it stand for an hour or longer. Then put it gently into the saucepan, and let it steam. It will be cooked in one hour, but may with advantage steam for two hours or longer. When required for serving, take it out of the saucepan, and let it stand for four or five minutes before removing the buttered paper and turning it out on to a dish. Serve either plain, with sifted sugar and cream, or with sweet or wine sauce.

CUMBERLAND PUDDING.

To make what is called the Duke of Cumberland's pudding, mix six ounces of grated bread, the same quantity of currants, the same of beef suet finely shred, the same of chopped apples, and also of fine sugar. Add six eggs, half a grated nutmeg, a dust of salt, and the rind of a lemon minced as fine as possible; also a large spoonful each of citron, orange and lemon, cut thin. Mix them thoroughly together, put the whole into a basin, cover it close with a floured cloth, and boil it three hours. Serve it with pudding sauce.

Once when obliged to make a salad dressing for unexpected company, with a time limit of five minutes, in an access of desperation, I poured the oil into the mayonnaise by the teaspoonful, stirring always quickly and in the same direction—and found to my nervous astonishment that the dressing came out as smooth and creamy as if I had dropped in the oil. I thought then that it was only a happy chance, but I have made it dozens of times since in the same twentieth century fashion and always with unvarying success.

Lois Terry Shannon.

The making of hard sauce for hot puddings was a bugbear in the midst of other dinner preparations until I learned to add a little boiling water to the half-blended mixture. I use two tablespoons of butter to a cup of powdered sugar and after half the sugar has been creamed in, soften the whole with about a tablespoon of the hot water. Beat until light, then add the remaining sugar and flavoring. Besides being easier to make, it has less buttery taste than that made by the usual recipes. Put on ice to harden.

APPLE AND CRACKER PUDDING.

6 or 8 apples,	Raisins,
6 eggs.	Sugar and cinnamon, to taste,
6 crackers,	Grated rind of a lemon.

Pare and cut the apples and stew with sugar, raisins and cinnamon; and then set aside to cool. Beat the yolks of six

eggs and one cup of sugar until thick. Add the grated lemon rind and the 6 crackers rolled fine, then the stiffly beaten whites last. Butter a baking dish, pour in the apples and then the egg mixture and bake till set. Eat cold with whipped cream.

Mrs. J. Naumberg.

LEMON SPONGE PUDDING.

1 cup water,	2 very heaping tablespoonfuls
1 cup sugar,	cornstarch,
Juice of 2 lemons,	4 eggs (whites only).

Dissolve cornstarch in cold water and boil with water, sugar and lemon juice, for 4 minutes. Beat whites of eggs, adding a little sugar to make a meringue. Then pour hot starch over egg and beat well. Put in a mould to cool. Serve with peaches, strawberries or any nice fruit, using syrup of fruit as sauce.

Mrs. Frank L. White.

COFFEE GELATINE.

1 cup coffee,	3 eggs,
1 cup milk,	3-4 cup sugar.
1-2 box gelatine, granulated,	

Bring milk with coffee to a boil, add the gelatine which has been dissolved in very little cold water, then add the yolks of eggs and sugar. When cool add the beaten whites of eggs. If the gelatine just begins to set before adding the whites, it will remain the same consistency throughout; if not there will be two layers, one of clear jelly with the cream on top. Serve when cold with whipped cream, soft custard, or plain.

Miss A. W. Locke.

PEARL TAPIOCA CREAM.

2 tablespoonfuls tapioca,	3 eggs and sugar to taste,
1 scant pint of milk,	1 teaspoonful butter,
Any desired flavoring.	

Soak the tapioca a few hours then blend well with the milk and place in double boiler over the fire. Put in the butter and sugar and cook till transparent; then stir in the three

well beaten yolks and cook well till it coats the spoon, stirring all the time. Remove from the fire and place in a custard bowl. Whip the whites stiff and fold them in lightly. Set aside till it gets cool then put on ice. The colder it is served, the better.

Mrs. L. K. Riley.

COFFEE JELLY WITH DATES.

One-half box of gelatine; cover with cold water and let stand 1 hour. Then put 3 cups of coffee, 1 cup sugar and the soaked gelatine in basin, heat until dissolved, stir often; do not boil. Strain through cheesecloth. When almost hard, stir in as many dates as desired (after stones are removed), let harden and serve with whipped cream.

Ada Cummer.

CARAMEL CUSTARD.

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| 1 pint sweet milk, | 1-2 teaspoonful salt, |
| 3 well beaten eggs, | 1 small cup sugar. |

Reserving 1-2 cup of the milk, put the remainder on to boil. Put the sugar into a shallow pan, and cook until it browns. Pour this caramel into the boiling milk, and when melted, add the cold milk with the eggs. Bake in a moderate oven, with the pan containing the custard in a pan of water.

Mrs. Walter L. Wight,

Cairo, Ga.

TAPIOCA AND INDIAN PUDDING.

Soak 1 tablespoonful tapioca 1 hour or longer. Scald in 2 cups milk in double boiler. Add 3 tablespoonfuls corn meal and 1 tablespoonful butter; cook 10 minutes. When cool, add 2 well beaten eggs, sugar and molasses half and half to taste (about 3 tablespoonfuls each), 1 teaspoonful cinnamon and 1 teaspoonful ginger. Bake 3 hours.

Mrs. Walter L. Wight,

Cairo, Ga.

LEMON CHEESE CAKES.

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| 1-4 lb. butter, | Grated rind of 2 lemons, and |
| 1 cup sugar (large), | juice of 4, yolks of 4 eggs. |

Put in custard boiler the butter and sugar, add the lemon and lastly the egg yolks. Stir well until like thick honey. Bake pastry in muffin pans with crust of bread in center.

Mrs. J. Edward Allen.

ALTA'S PUDDING.

1 cup of sugar,	Yolks of 5 eggs,
1 quart of milk,	Pinch of salt.

Put sugar and milk together, then add eggs, well beaten with heaping tablespoon of cornstarch. Cook full 5 minutes, to take away raw taste of the cornstarch. Serve cold. Whip 1 cup of cream, put on the top of pudding, with stale maccaroons, rolled and sprinkled on the cream. As a variation, the maccaroons may be added to the custard part or put through the cream. It is pretty served in individual glasses.

Miss A. M. Locke.

VANILLA SNOW.

1-4 box Coxe's gelatine,	1 1-2 cups granulated sugar,
1-2 pint cold water,	Whites of 4 eggs,
1 tablespoonful of vanilla.	

Take gelatine and water and stand on back of stove for half an hour, then strain it. Add the whites of eggs while water is yet hot, (but do not beat them before); then the sugar. Beat this well for half an hour or till it is firm enough for the gelatine not to settle to the bottom. Make it several hours before it is to be served and put in a cool place. Serve with cream.

H. B. C.

PLUM PUDDING, PLAIN.

1-2 lb. chopped suet; 1 cup sugar (small); 2 eggs and generous pinch of salt, 1 cup each currants and raisins; 1 teaspoonful each cinnamon, cloves and nutmeg; 1-2 pint sour milk (little over); 1-2 teaspoonful soda, dissolved in milk. Flour to stiffen so it will just drop from spoon. Steam 2 1-2 hours.

Mrs. E. H. Stirk.

STRAWBERRY SHORT CAKE.

- 1 tablespoonful of butter, 1-2 cup of sweet milk,
 1-2 cup of sugar, 1 cup flour,
 1 egg, 1 teaspoonful baking powder.

Bake in one layer. When cool cut in half, spread with a soft icing made of the white of 1 egg and x x x x sugar and sliced berries on top of the icing. Then place the other half layer on top, spread with remainder of icing and whole berries over top.

The remaining berries place on platter around the cake. Generally takes 2 boxes of berries. Serve with cream. Sliced peaches may be used instead of berries.

Miss H. B. C.

BAKED CUSTARD.

- 3 egg well beaten, 1 pint milk,
 1-2 cup sugar, Nutmeg to taste.

Bake in a moderate oven.

Mrs. L. K. Riley.

LEMON PUDDING.

1 cup sugar, 1 cup water, grated rind and juice of 2 lemons, 2 tablespoonfuls of cornstarch, whites of 4 eggs.

Boil water and rind for 2 minutes, strain, add the cup of sugar and boil until sugar is dissolved. Mix with cold water 1 rounded and 1 even tablespoonful of cornstarch and stir into the boiling sugar and water. When thick and smooth add the juice of 2 lemons. Take off the stove and pour slowly on the whites of 4 eggs which have been beaten stiff. Beat until a little cool and pour into a mould. Set into the ice box.

Make a custard to pour over the pudding of 4 egg yolks, 1 pint of milk, 1-2 cup sugar, lemon.

Miss Mary Sawyer.

FRUIT PUDDING.

One quart of flour, 1 egg, 2 teaspoonfuls of baking powder, 1 teaspoonful sugar, butter size of an egg, a little salt. Mix with milk, roll as for pie crust. Cut into pieces 4 inches

square; in each piece put half of an apple or peach (pared), pinch the corners together, place in a buttered pan. On top of each dumpling put a lump of butter, a little cinnamon and sugar. Pour into the pan 1-2 pint of water. Bake and serve with sweetened cream.

Mrs. John S. Franz.

BANCROFT PUDDING.

1-2 cup butter (small), 1 cup sugar, 1 cup sour milk, 2 cups flour, 1 egg, 3-4 teaspoonful soda.

Hot Wine Sauce—2 cups sugar, 3-4 cup butter, 2 eggs, 1 pint wine, little nutmeg.

Mrs. J. Edward Allen.

LEMON CREAM PUDDING.

Yolks of 4 eggs, 4 tablespoonfuls sugar, 2 tablespoonfuls hot water, juice and grated rind of 1 large lemon, whites of 4 eggs with 1 tablespoonful of powdered sugar.

Beat the yolks of eggs with the sugar, add the juice and grated rind of lemon, the hot water and let simmer until it thickens. Remove from the front of stove and stir in well beaten whites of eggs and powdered sugar. Whipped cream for serving is an improvement.

H. B. C.

LEMON CUSTARD.

4 eggs, leaving whites of 2 for meringue; 1 1-4 cups sugar; 1 1-2 cups milk, 1 teaspoonful butter, 2 teaspoonfuls flour, grated rind and juice of 1 large lemon.

Beat eggs and sugar until light, add flour and butter, lemon, then milk and pinch of salt. Makes two custards.

*Mrs. Eugene Clower,
Cairo, Ga.*

PUDDING SAUCE.

1 cup boiling water,	2 teaspoonfuls of flour,
1 cup sugar,	Butter size of walnut.

Rub flour and sugar together, pour on the boiling water, put in the butter and boil 2 minutes. Flavor with nutmeg or lemon.

Mrs. Gerardus Clarkson.

FOAMY SAUCE.

1-2 cup butter, 1 cup powdered sugar,
1-2 cup boiling water, White of 1 egg,
1 teaspoonful of vanilla.

Rub butter and sugar to a cream, add the vanilla and beat well. When it is time to serve, beat the egg stiff, stir the boiling water into the butter and sugar and then put in the egg. Stand the bowl on the stove in a pan of water and beat with the egg beater till foamy. Serve in a sauce boat.

C. F. C.

HARD SAUCE.

1-2 cup butter, 1 cup granulated sugar,
White of 1 egg.

Juice of 1-2 a lemon or a little nutmeg. Scald the bowl and fork. Cream butter and sugar, adding a little sugar at a time until it is light and smooth. Then add the well beaten white, adding the juice of the lemon or nutmeg last.

C. F. C.

ICE CREAM AND COLD DESSERTS.

As to ice cream, nothing is so easily prepared at home as a parfait or mousse, since these are not put into the freezer, but into a pail packed in ice and salt. The simplest is merely whipped cream, sweetened and flavored, with or without a border of lady-fingers around the edge. Another is called angel parfait, and is made by cooking a cup of sugar with a cup of water till it threads; this is slowly beaten into the stiff whites of 3 eggs, and this in turn, when cold, into a pint of whipped cream, flavored. This is something like the mousse which is made by dissolving a tablespoonful of gelatine in a quarter of a cup of water, adding a small cup of sugar, a pinch of salt, and straining slowly into a pint of whipped and flavored cream. All these must stand in ice and salt for 5 hours.

A pretty dessert is made by cutting a large cake of angels' food into small cups, filling these with a white parfait and serving at once.

Contributed.

To whip cream successfully, have it and the utensils very cold. Sweeten the cream to taste, pour into a chilled dish or shallow bowl, and, with a wire whip, beat in even strokes, keeping it in a cool room as you do so, or near an open window. Do not lift off the froth as it forms, but continue to beat steadily until thick and smooth. If sweetened cream is not desired the sugar may, of course, be omitted.

FROZEN PEACHES WITH ICE CREAM.

Large firm peaches should be chosen for this. Peel carefully and cut each in half. Pack in an ice cave or freezer for two or three hours, until well frappe. Have ready rounds of sponge or angel cake. Lay one of the peach halves on each of these, surround the cake with ice-cream or whipped cream, and put a large spoonful of ice cream in the place left vacant by the stone.

A grapefruit jelly looks deliciously cool on a hot day. With a spoon dip the pulp from two grapefruit and fill a circle mould; sprinkle well with sugar and pour over it a plain lemon jelly. Turn out and fill the centre of the mould with whipped cream garnished with bits of green angelica.

ORANGE MARMALADE WATER-ICE.

To a pint of orange marmalade add a cup of boiling water and a half cup of sugar, and put over the fire in a porcelain lined saucepan until reduced to liquid. Take from the fire, strain, and add a gill of iced water. When cool, freeze.

Or, prepare as above directed, omitting the gill of iced water and adding the unbeaten whites of three eggs. Turn into the freezer and grind until frozen.

FRUIT SALAD.

One-half dozen bananas, sliced; two oranges, sliced; one can of pineapple, shredded; one cup of English walnut meats, one apple cut in dice, one pint of either raw or cooked peaches, one-half cup of rich cherry preserves. Stir all together and add one cup of granulated sugar, then pour over the mixture the following dressing: Take the liquids from the canned pineapple and pour in saucepan. Add one cup sugar and one tablespoonful of butter. Moisten two tablespoonfuls of flour with a little cold water and stir into the pineapple juice. Boil till it thickens nicely, then cool before pouring over the salad. Set on ice till needed.

CRANBERRY FRAPPE.

1 quart cranberries,	1 pint sugar,
1 pint water,	Juice of two lemons.

Boil 1 quart of cranberries in one pint of water for five or six minutes. Strain through a coarse cheese cloth. Add sugar and boil, and stir until sugar is dissolved. When cold add the strained juice of lemons. Freeze to a mush, using equal parts of ice and salt. Serve in cups.

Ada Cummer.

GUAVA ICE CREAM.

Slice a quart of guavas and cover them with sugar. Let these stand over night or several hours anyway. Make the ice cream the same as you would for any other flavoring, and when partly frozen pour in the juice which has been strained from the guavas and finish the freezing.

Ninah May Holden Cummer.

HEAVENLY HASH.

Slice 6 oranges,	Nuts, strawberries, candied
1 pineapple and	cherries,
6 bananas;	sugar and whipped cream.

Lay bananas in bowl, sprinkle over with sugar and nuts; layer of oranges sugar and nuts; layer of pineapple, sugar and nuts; layer of oranges and strawberries mixed lightly. Cover with whipped cream; garnish with candied cherries; set on ice.

Mrs. C. D. Rinehart.

MAPLE PARFAIT.

This is delicious if properly frozen.

Beat the yolks of 8 eggs (or 4 whole eggs may be used) until they are thick and light. 1 cup of hot maple syrup, poured over eggs beating all the time; then cook over hot water until it thickens and coats the spoon. Remove from the fire until cold (still beating), at this time put in three cups of cream which has been well beaten previously. Let this preparation stand, packed in ice and salt for three hours. Do not turn, the freezer.

Ninah May Holden Cummer.

LEMON VELVET.

Juice of 4 lemons, 2 cups of granulated sugar, 1 quart of rich milk or cream. Mix well and freeze.

Ninah May Holden Cummer.

TORTONS.

1 pint double cream, beat stiff, 3 eggs, beat separate and then together, 1 cup sugar and 1-2 cup water, boil until it hairs, then pour over eggs and beat until cool, and add 2 table-

VIOLET JELLY.

1-2 box gelatine,	1 cup sugar,
1-2 cup cold water,	2 cups water,
1 1-2 lemon,	Violet coloring.

Dissolve sugar in cup of hot water. Then add cup of cold water and lemon juice. Add the dissolved gelatine and a little violet coloring. Mould in pretty shape and set on ice. Decorate with real violets and violet leaves.

Mrs. Frank L. White.

MILK SHERBET.

Juice of 8 lemons mixed with 1 pint of granulated sugar. Pour into 3 quarts of new milk, stir and then freeze.

Mrs. W. J. McTimmons.

WHITE VELVET SHERBET.

Juice of 6 lemons, thinly shaved peel of 2 lemons soaked in the juice 1-2 hour. Strain and add enough sugar to make a thick batter; it usually requires about a cupful for each lemon. Add 3 pints of milk and turn at once into freezer. Turn slowly at first—when it begins to thicken turn rapidly until stiff. Let stand at least 2 hours before serving.

H. B. C.

PINEAPPLE SHERBET.

1-2 pound grated pineapple,	2 teacups sugar,
4 lemons,	5 eggs (whites).

Steep the pineapple for two hours in two quarts of water, strain and add lemon juice. Whip the whites of eggs, adding three tablespoonfuls of sugar to give body. Place in freezer and freeze at once.

Mrs. Chas. A. Sheldon.

APRICOT SHERBET.

1 can apricots (rub through a sieve,) add 1 pint sugar and one quart of water. When the sugar is dissolved add 1 pint of cream and freeze.

Mrs. W. J. McTimmons.

MARSHMALLOW WHIP.

Nice in place of ice cream or jelly. One pound of marshmallows cut in half with scissors. Put in ice cream plate, sprinkle with pounded walnuts and powdered sugar, covering whole with whipped cream.

Mrs. Bessent.

CHOCOLATE SAUCE FOR ICE CREAM.

4 tablespoonfuls of sweet chocolate and 6 tablespoonfuls of cream rubbed to a smooth paste, 2 cups boiling water, and cook in a double boiler, stirring steadily for ten minutes. After the mixture begins to thicken, remove from the fire and when cold flavor with vanilla and serve with ice cream.

Miss Margaret K. Somerville.

MAPLE SUGAR SAUCE FOR ICE CREAM.

Add to 1 pound of maple sugar, broken into bits, a very little water and boil till it begins to thread. Thicken it with English walnut meats that have been broken into small bits. Pour while hot over the ice cream and serve immediately.

Miss Jean H. Somerville.

PEACH SHERBET.

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| 1 dozen fine peaches, | Juice of 2 lemons, |
| 1 pound granulated sugar, | 1 quart of water, |
| 1 tablespoonful flour. | |

Rub flour and sugar together, pour on the cold water, boil and skim. Cut the peaches in very small pieces and when the sugar is cold pour over the peaches and mix well, and press all through a fine cloth sieve, extracting all the juice from the peaches. Freeze in the usual way and pack down for several hours to ripen. Serve in little glasses.

PEACH ICE CREAM.

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| 8 ripe peaches or 1 can, | 1 pint of cream, |
| 3 eggs, | 1 pint of milk. |
| 1 pound of sugar, | |

Put the milk and cream on to scald; when hot take from the fire and pour over the yolks of the eggs which have been

beaten to a thick cream with the sugar. Then let it get cold and add the peaches which have been well mashed and stir in quickly the stiffly beaten whites. Mix all thoroughly together and freeze. Let stand for two hours and serve.

LEMON SHERBET.

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| 2 quarts of water, | Juice of 4 lemons, |
| 4 cups of granulated sugar, | The rind of 1 lemon, |
| 2 tablespoonfuls of flour, | Whites of 4 eggs, well beaten |

Rub flour and sugar together, pour over it the 2 quarts of water and let it come to a good boil and skim. When perfectly cold add the other ingredients and freeze in the usual way. All sherbets are improved by boiling the sugar, water, and flour together.

Mrs. Gerardus Clarkson.

CHOCOLATE ICE CREAM.

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| 4 ounces of chocolate, | Yolks of 4 eggs, |
| 6 ounces of sugar, | 1 pint whipped cream, |
| 1 pint of milk, | 2 tablespoonfuls vanilla. |

Dissolve the chocolate in a little water and add to the boiling milk. Take off and pour over the eggs and sugar which have been beaten to a thick cream; add the vanilla and set to cool. Then add the whipped cream and freeze in the usual way.

LEMON SHERBET. (*Uncooked.*)

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| 1 quart sweet milk, | Grated rind of 1 lemon, |
| 1 pint sugar, | Pinch of salt. |
| Juice of 3 lemons, | |

Mix ingredients all together, pour in milk last.

Mrs. A. G. Thompson.

PINEAPPLE SHERBERT.

1 quart granulated sugar, 1 quart water, boiled to a thick syrup and poured over (while boiling hot) a can of grated pineapple. Add juice and pulp of 4 lemons and nearly fill churn up with cold water, when half frozen add the well beaten whites of 3 eggs and one pint of sweet milk. For 1 gallon freezer.

Mrs. A. G. Thompson.

CAKES.

CAREFUL MEASURING.

The young housewife should beware of attempting to cook by guess. This is the rock upon which the culinary ship often splits. There are cooks who, apparently, never measure, but long practice has enabled them to judge with the eye or by feeling the exact amount needed; so, in reality, they do measure. And follow directions carefully. If the recipe reads "sift flour and baking powder together four times," don't decide that once will be enough; if it reads "beat whites and yolks separately," don't think that it will do just as well to beat them together. There are born cooks who can work with no rules apparently, yet with excellent results, but alas! these are few. And do not expect the same results when you use two eggs instead of four, and one tablespoonful of butter where the recipe calls for a cupful, that your neighbor gets who uses the full measure of everything.

GERMAN SAND TARTS.

2 pounds of flour,	1-4 pound butter,
2 pounds sugar,	3 eggs.

Rub butter into flour; add sugar and wet with eggs well beaten but not separated. Let stand several hours on ice or in a cool place; roll very thin; cut out and place split blanched almonds on top, wet with a beaten egg. Sprinkle with sugar and cinnamon. These are better made in cool weather.

Mrs. Waldo Cummer.

LADY BALTIMORE CAKE.

Cream together one cup of butter and two cups of powdered sugar, and when very light and smooth work in a cup of fresh milk. Beat the whites of six eggs until stiff, then whip them gradually into the mixture, and when all these ingredients are well blended add three large cups of flour that have been sifted twice, with two level teaspoonfuls of baking

powder. Stir just enough to mix well, add a teaspoonful of rose water, and pour into greased layer tins. Bake in an even oven. When cool turn out and put together with a filling made by boiling three cups of granulated sugar with a gill of water until it threads. Take from the fire and pour, beating steadily, upon the stiffened whites of three eggs. Beat until thick, adding as you do so one cup of seeded and chopped raisins, one cup of chopped nuts—English walnuts or pecan nuts—and six figs cut into thin strips or into dice. Beat hard to mix thoroughly before spreading on the cake layers.

Contributed.

CHOCOLATE FUDGE FROSTING.

Melt two squares of chocolate over steam; add one teaspoon of butter and three tablespoons of hot water. When cool add a few drops of vanilla and confectioner's sugar until of a good consistency to spread.

All except layer cakes should be covered with a paper cap (or a sheet of brown paper which the careful housewife will save from the grocers packages.) When first put into the oven, take a square of brown paper large enough to cover the cake pan, cut off the corners, and lay a plait or four sides, fastening each with a pin so as to fit nicely over the pan. This will throw up the center so that the cover will not touch the cake.

SPICE CAKE.

2 cups granulated sugar,	2 teaspoonfuls cinnamon,
1 cup sweet milk,	1 teaspoonful cloves,
1-2 cup lard,	1 teaspoonful grated nutmeg
3 eggs,	1 full teaspoon of baking
2 good cups of flour, before	powder.
sifting,	

Take out the white of one egg for your icing; put your lard, sugar, eggs and spices and a pinch of salt all together, and whip it till it is a white cream and stir in the milk. Lastly the flour and baking powder sifted three times. Make in three

layers and bake in a good oven. For the icing boil 2 scant cups of granulated sugar with 1-2 cup water till it threads, then pour it over your well beaten white, flavor with vanilla and beat till you can stack it up. Ice in the usual way.

Mrs. Gerardus Clarkson.

CUP, OR 1-2-3-4- CAKE.

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|------------------------|------------------------------|
| 1 scant cup of butter, | 4 eggs, |
| 2 cups sugar, | Mix the same as pound cake ; |
| 3 cups flour, | Bake in layers. |

Tutti-Tutti Icing (that goes with this cake.) 1 cup citron, 1 cup raisins, 1 cup walnut meats, all chopped fine. Make the boiled icing in the usual way, put the fruit and nut mixture all in the icing, but one cup full. After the cake is well iced throw on lightly the remaining cupful covering the top well.

Mrs. H. O. Burroughs.

COCOANUT JUMBLES.

1 pound of flour, 1 pound of sugar, 1-2 pound of butter, the whites of 3 eggs well beaten and one medium-sized cocoanut, grated. Mix butter and sugar, then the flour and eggs, alternately. Lastly the cocoanut; drop in small spoonfuls on well buttered tins.

Contributed.

DOUGHNUTS.

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|----------------------------|-------------------------|
| 1 3-4 pounds flour, | 1-2 pint sweet milk, |
| 2 ounces lard and butter, | 1 teaspoonful soda, |
| 6 ounces granulated sugar, | 2 teaspoonfuls cream of |
| 2 eggs, | tartar. |

A little nutmeg or Lemon flavoring.

Mix well with flour, roll about half inch thick. Cut with a small doughnut cutter, and cook in deep fat. While hot, dredge well with powdered sugar. Always try a piece to see if your fat is hot enough.

Mrs. Gerardus Clarkson.

UNION CAKE.

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|---------------------|------------------------------|
| 2 cups sugar, | 4 eggs, |
| 1 cup sweet milk, | 2 teaspoonfuls baking |
| 1 cup butter, | powder, |
| 3 cups flour, | 1-2 teaspoonful ground mace. |
| 1-2 cup cornstarch, | |

Rub butter, sugar, and eggs together, rubbing one egg in at a time; sift in the cornstarch and one cup of flour and the milk alternately. Lastly the two cups of flour and the baking powder. Bake in a large pan 75 minutes in a moderate oven with a paper cap over the top till its half done.

Mrs. Gerardus Clarkson.

DELICATE LAYER CAKE.

White layers:

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| 1-2 cup butter, | 3 egg whites, |
| 1 cup sugar, | 3-4 spoonful vanilla, |
| 1-2 cup milk, | A little salt. |
| 2 cups flour (scant) | |

Yellow Layer:

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|-----------------|--------------------------------|
| 1-4 cup butter, | 1 cup flour, scant, |
| 1-2 cup sugar, | 3 egg yolks and a little salt, |
| 1-4 cup milk, | 1-2 spoonful vanilla. |

Mix ingredients in order named. Bake white in two layers and yellow in one layer.

FILLING.

1 cup scalded milk, 1 cup sugar, salt, 2 rounded table-spoons flour or 1 of cornstarch and 1 of flour. Mix flour and sugar and salt, add milk, after slightly cool. Put in double cooker and cook until thick. Have 3 tablespoonfuls grated or shaved chocolate melted; prepare 1-4 cup chopped nut meats. When filling is thick, add chocolate to one-half and nut meats to the other, and place the yellow layer between the two whites with the filling. Ice with boiled icing colored pink, and cocoanut sprinkled on the top.

Mrs. Waldo Cummer.

LEMON JELLY CAKE.

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| 2 cups of sugar, | 3 eggs, |
| 1-2 cup butter, | 2 teaspoons baking powder, |
| 1 cup milk, | 3 cups flour. |

FILLING.

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|------------------------------------|--------------------------|
| Grated rind and juice of 2 lemons, | 1-2 cup water, |
| 1 cup sugar, | 1 teaspoonful butter, |
| 1 egg, | 1 tablespoonful flour |
| | mixed in a little water. |

Boil and stir and until the mixture thickens and spread between layers.

Mrs. M. A. Brown.

FRUIT CAKE.

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|--------------------|---------------------------|
| 1 dozen eggs, | 1 tablespoonful cinnamon, |
| 2 pounds raisins, | 1 tablespoonful allspice, |
| 2 pounds currants, | 1 tablespoonful cloves, |
| 1 pound citron, | 1 tablespoonful mace, |
| 1 pound almonds, | 1 nutmeg, |
| 1 pound flour, | 1 tumbler brandy, |
| 1 pound butter, | 1 tumbler wine. |
| 1 pound sugar, | |

Cream, butter and sugar; add yolks of eggs and beat until very light. Add beaten whites, then flour and spices, also brandy and wine. Last add fruit *thoroughly* floured. Bake *very slowly*. 4 hours.

Mrs. J. H. Burroughs.

MOTHER BESSANT'S "FRUIT CAKE."

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|-----------------------------------|---|
| 1 dozen eggs, | 1 pound flour, |
| 1 pound very brown sugar, | 1 pound citron, |
| 1 pound best butter, | |
| 1 pound figs, | 2 tablespoons of allspice, |
| 2 pounds raisins, | 1 tablespoon cloves, |
| 2 pounds currants, | 1 tablespoon nutmeg, |
| 1 full tumbler brandy or whiskey, | 1-2 tablespoon mace, |
| 1 full cup black molasses, | 1 teaspoon of soda, dissolved in syrup. |

Cream yolks, butter and sugar. Mix until light and

puffy, add flour, then whites of eggs, beaten stiff; then syrup and soda, then spices, whiskey and last the fruit well floured, and in small quantities, until all is used. Have large pan well greased with two layers of brown paper at bottom and bake steadily four hours. This receipt never fails to give satisfaction. Orange or lemon peel may be added and if to be used at once, 1 pound of nuts.

Mrs. Bessent.

CORNSTARCH CAKE.

Put 1-2 cup butter in the biscuit pan and set on back of stove. Put into your mixing bowl 1-4 cup milk, 1-4 cup cornstarch, yolks of two eggs and lemon extract to suit taste. Beat the two whites and add them. Put into your flour sifter, 3-4 cup sugar, 1 scant cup flour, 1 1-2 teaspoon baking powder. Sift these into the other things and whip together with a few strokes. Pour in the *hot* butter and mix it in with a few light strokes and pour into the biscuit pan which is still sitting on the stove and put into the oven to bake. If you wish it richer, leave out a bit of the flour. This keeps well and is unusually nice to eat with ice cream. Bake a good brown and frost if you wish; cut in squares. The egg, milk and extract may be put together any time and set aside in the safe to wait. The same with the dry ingredients. Then, when the time comes that the oven is right they may all be whipped together in such a short time that the cake making is no longer a bug-bear to the cook. Try this way of making cake just once and you will never again make it the old slow way.

Mrs. S. H. Kooker.

GINGER COOKIES.

1 cup syrup, 1 cup brown sugar, 1 cup melted lard, 1-2 teaspoon ginger, 1-2 teaspoon cinnamon, 1-2 teaspoon cloves, 1 teaspoon soda dissolved in a little boiling water, flour sufficient to make a stiff dough; roll very thin.

Mrs. J. F. Martin.

OLD-FASHIONED COFFEE CAKE.

2 cups brown sugar; 2-3 cup butter; 2 eggs; 1 teaspoon each of cloves, cinnamon, nutmeg; 1 cup cold strong coffee; 1-2 teaspoon soda in the coffee; 3 cups flour with 1 teaspoon cream of tartar in it; raisins. This may be used as regular fruit cake by putting more fruit in proportion into it.

Mrs. S. H. Kooker.

ORANGE SPONGE CAKE.

4 eggs, 2 cups granulated sugar, 2 1-2 cups flour and a pinch of salt, 1 1-2 teaspoonfuls baking powder, half the grated rind and juice of one good sized orange. Put the juice of the orange in your measuring cup and fill the cup up with water. Beat the whites of the eggs to a stiff froth, throw in the yolks and beat again and with your egg whip beat in your sugar, then the combined juice and water. Lastly the well sifted flour and baking powder. Good either in a sheet or it will make three layers, but not complete without this icing:

Icing—One pound of confectioner's sugar, the grated rind of half the orange and enough milk to make it smooth and spread nicely. Put your milk in by teaspoonfuls.

Mrs. Paul W. Cobb.

WHITE CAKE.

1 cup sugar, 1-2 cup butter beaten to a cream, 1 cup milk and whites of 3 eggs, 1 1-2 cups flour and 1-2 cup corn starch, 1 1-2 teaspoonfuls baking powder. Flavor with vanilla, blend in the usual way. Nice in a sheet to ice and put walnuts on top.

Mrs. Samuel W. Scott.

DOLLY VARDEN CAKE.

4 eggs,	2 cups raisins,
2 cups sugar,	1-4 pound citron.
1 cup butter,	1-2 pound English walnuts,
1 cup milk,	1-2 pound almonds,
4 cups flour,	1 teaspoon any essence.
2 teaspoons baking powder.	

Make the batter as in all layer cakes, cut the raisins in half and break or cut the nuts in not too small pieces; slice the citron thin and cut in small pieces and flour with the fruit and nuts, and stir into the batter and bake in layers in a moderately hot oven.

FILLING.—1 fresh cocoanut, grated; whites 2 eggs; 2 cups granulated sugar; 1 teaspoon any essence liked; 1-2 cup water. Boil sugar and water until it hairs, then pour over the well beaten whites; beat until smooth. Stir in the cocoanut and spread between the layers. Reserve a little of the cocoanut to sprinkle on the top layer, after the icing has been spread on. A good and very popular cake.

Mrs. J. S. LeFils.

CREAM FILLING.

For any good layer cake.

1-2 pint milk come to a scald, add 1 cup sugar, 1-2 cup flour, 2 eggs and a pinch of salt, butter, size of walnut. Boil for two minutes stirring all the while; remove from the fire and flavor with lemon or vanilla. Put between layers of cake and dust the top of the cake with powdered sugar.

Mrs. J. Evarts Merrill.

CAKE WITHOUT EGGS.

1 cup granulated sugar; 1-2 cup butter and a little nutmeg, or lemon and vanilla mixed; 1 cup cold water; 3 cups flour, sifted five times, with one teaspoonful soda and 2 of cream of tartar. Blend in the usual way and bake in a sheet or in layers.

Mrs. Gerardus Clarkson.

DEVIL'S FOOD.

1-3 cup chocolate, 1-2 cup water, 1 teaspoon soda, place in bowl and let stand. 2 cups of brown sugar, 4 tablespoons butter, 2 eggs separated, 1-2 cup of sour or sweet milk, 3 scant cups flour, 3 teaspoons baking powder.

FILLING.—2 cups brown sugar, 1-3 cup butter, 1-2 cup milk. Boil five minutes or until it makes a soft ball where dropped in cold water.

Mrs. C. D. Rinehart.

WISCONSIN CRUMB CAKE.

2 cups of flour, 1 1-2 cups of sugar, 3-4 cup of butter, rubbed well together, makes the crumbs; 2 teaspoons of baking powder.

Mix together well. Take out a small cup of crumbs, and save for the top of the cake. 2 eggs and 3-4 cup of milk, add to the rest of the crumbs and beat well, the longer beaten the better. Put into a pan and the balance of the crumbs on top of the cake and bake.

Margaret K. Somerville.

LADY BALTIMORE CAKE.

1 cup of butter (cream with wooden spoon) and add gradually 2 cups fine granulated sugar. When very creamy, add 1 cup milk alternately with 3 1-2 cups pastry flour, mixed and sifted, with 2 teaspoons of baking powder; then add 1 teaspoon of vanilla and whites of 6 eggs beaten until stiff and dry. Bake in 3 buttered and floured shallow square cake tins.

FILLING—Put 3 cups of sugar and one cup of water in sauce pan; heat gradually to boiling point and boil without stirring until syrup threads. Pour syrup gradually on beaten whites of three eggs, beat constantly and continue until thick enough to spread. Add 1 cup each of chopped raisins and pecan nuts and five sliced figs. Crease frosting as soon as firm.

Miss Agnes E. Fairlie.

DELICATE SPICE CAKE.

Put into a pan 2-3 cup of melted butter, 2-3 cup of sugar, 2-3 cup of molasses, 1 cup milk, 1 tablespoon mixed spices, cinnamon, cloves, mace, and nutmeg. Then add 1 egg well beaten. 2 1-2 heaping cups flour, 2 teaspoons baking powder, sifted in flour. Add to the other ingredients, one cup seeded raisins dredged with some of the flour. Lastly add a tablespoon of lemon juice; turn into buttered pans and bake in moderate oven.

Mrs. E. P. Axtell.

OATMEAL COOKIES.

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|---|--|
| 1 cup sugar, | 2 cups oatmeal, |
| 2 eggs, | 1 cup raisins, |
| 3-4 cup of butter and lard
(half each) | 3-4 teaspoon soda, |
| 1 teaspoon cinnamon, | 2 cups flour, |
| 1 teaspoon salt, | 2 tablespoons sour milk or
hot water. |

Mrs. J. Edward Allen.

WALNUT CAKE.

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|-------------------------|--|
| 1 cup granulated sugar, | 1 1-2 cups flour, |
| 1-2 cup melted butter, | 2 teaspoons baking powder
stirred in flour, |
| 1 cup sweet milk, | 1 large cup chopped nuts. |
| 2 well beaten eggs, | |

When iced place half the walnuts on top.

Mrs. E. P. Artell.

SCOTCH KISSES.

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| Whites of 6 eggs, (beaten
stiff,) | 2 tablespoons sifted flour, |
| 1 pound powdered sugar, | 1 pound of hickory nut
kernels. |

Beat together sugar and eggs, add flour, then nuts.
Drop on buttered tins and bake in a moderately hot oven.

Miss M. Sproull.

MOLASSES CUP CAKE.

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| 1 cup butter, | 3 cups of flour, |
| 1 cup brown sugar, | 2 teaspoons cinnamon, |
| 1 cup molasses, | 1 teaspoon ginger. |
| 4 eggs beaten separately, | Bake in muffin tins. |
| 1 teaspoon soda dissolved
in 1 cup buttermilk, | |

Miss Mary Fitzpatrick.

Lancaster, Pa.

TUTTI FRUTTI CREAM CAKE.

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|--------------------------|---|
| 3-4 cup butter, | 2 teaspoons baking powder, |
| 2 cups sugar, | Whites of 8 eggs, |
| 1-2 cup milk, | 1-2 teaspoon each of lemon,
rose and almond. |
| 2 1-2 cups pastry flour, | |

Filling.

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| 1-4 cup figs, chopped, | 1 cup sugar, |
| 1-4 cup grated cocoanut, | 1-4 cup water, |
| 1-2 cup chopped raisins, | White of one egg. |
| 1-2 cup walnut meats, | |

Mix the cake ingredients in the order given, divide into three parts and flavor each differently. Bake in three long shallow pans.

For the filling, simmer the sugar and water until it threads. Pour it into the white of egg (beaten till foamy.) Beat well and stir quickly the chopped mixture. Put this between the layers, then ice top and sides.

Miss M. Sproull.

HICKORY NUT CAKE.

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|--------------------------|----------------------------|
| 1 cup of meats, chopped, | 3-4 cup of sweet milk; |
| 1-2 cup of sugar, | 4 eggs well beaten, |
| 1-2 cup of butter, | 2 teaspoons baking powder. |
| 2 cups of flour, | |
| Add meats last. | |

Mrs. J. Edward Allen.

ROCKS.

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|------------------------------|----------------------------------|
| 1 scant cup butter, | 1 pound of English walnut meats, |
| 3 eggs, | |
| 1 1-2 cups sugar, | 1 1-2 cups of raisins, |
| 1 teaspoon cinnamon, | 3 cups of flour, |
| 1 teaspoon soda dissolved in | Wine glass of sherry or |
| 2-3 cup of hot water, | brandy. |
| Bake in a slow oven. | |

Mrs. J. H. Hart.

GINGER BREAD.

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| 2 eggs, | Pinch of salt, |
| 1-2 cup of sugar, | 1 teaspoon of soda, |
| 1-2 cup molasses, | 1 teaspoon of cinnamon, |
| 1 cup sour cream, or | 1 teaspoon of ginger, |
| 1-2 cup sour cream and 1-2 | 2 cups of flour. |
| cup of shortening, | |

Mary E. Holden.

OATMEAL CAKES.

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| 1 cup fine oatmeal, | 1-2 teaspoon soda sifted with |
| 1 cup wheat flour, | flour. |
| 1 1-2 cups granulated sugar, | |

Stir these well together and add to the mixture, 1 beaten egg, 6 tablespoons melted butter; add a very little water, or nearly enough to moisten the dough to drop upon sheets and bake in a moderate oven.

H. B. C.

VANITIES.

Beat 2 eggs, add 1-2 teaspoonful salt and flour to make a very stiff dough. Roll as thin as possible, and cut in diamonds. Fry in hot lard. Put in but two or three at a time, turn them the moment they come to the surface and take out almost immediately before browned.

Mrs. J. Edward Allen.

A SIMPLE SPONGE CAKE.

2 eggs, beat one minute; add 1 1-2 cups sugar, beat five minutes; 1 cup sifted flour, beat three minutes; 1-2 cup ice water; 1 cup sifted flour; 3 teaspoons lemon extract, beat one minutes. Use egg beater.

Mrs. C. W. Perkins.

RED FRUIT CAKE.

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|----------------------------|----------------------------|
| 1 1-2 pounds white citron, | 1 1-4 pounds flour, |
| 1 1-2 pounds cherries, | 9 eggs, |
| 1 1-2 pounds pineapple, | 1 1-2 teaspoons Royal bak- |
| 1 pound granulated sugar, | ing powder, |
| 1 pound butter, | 1 wine glass of whiskey. |

Flour fruit well after it is cut fine, and add the last thing.

Mrs. Chas. Marvin.

CHOCOLATE CAKE.

1-3 cake chocolate, yolk of 1 egg, 1-2 cup milk. Boil 15 minutes in a cup set in boiling water; let cool while mixing the following: 1-2 cup butter (scant), 2 eggs, 1-2 cup milk, 1 heaping coffee cup brown sugar, 1 teaspoonful vanilla, 1 teaspoonful soda, 2 cups flour. Bake in two layers and spread boiled icing between and on top.

Mrs. C. M. Stowe.

DOUGHNUTS.

2 eggs, well beaten, 1 cup sugar, butter size of a shag bark, and mix well. Take 1 cup of flour in a sieve, add 3 teaspoonfuls baking powder and a little salt and sift into the mixture; then add 1-2 cup of milk or part water, 1 teaspoon of vanilla. Add more flour to make a batter stiff enough to roll. Fry in hot fat and drain, then roll in sugar.

Lillie F. DeWitt.

A DELICIOUS CHOCOLATE CAKE.

2 cups butter,	5 cups of flour,
3 cups granulated sugar,	4 teaspoons baking powder,
Whites of 8 eggs,	1-2 cake grated chocolate.
2 cups of milk,	

FILLING.

2 cups milk,	1-2 cake chocolate grated,
Yolks of 8 eggs,	Flavor with vanilla.
1 1-2 cups granulated sugar,	

Let milk come to a boil, beat yolks and sugar together, add to milk; let thicken, then add chocolate. Remove from fire and flavor. Let cool and put between layers. Add chopped nuts. Have white layer of cake, then filling, then sprinkle nuts. A black layer of cake and ice with icing, made of powdered sugar and a few spoonfuls of cream. Put 16 half nuts on top.

For batter, cream butter till light, add sugar and cream again, add whites of eggs beaten to stiff froth, milk, flour and baking powder, bake three layers. Then add grated chocolate to remainder of batter, and make three more layers. This quantity will make three good sized two layer square cakes that can be cut into sixteen squares.

Julia S. Stockton.

JAPANESE FRUIT CAKE.

1 cup butter,	3 cups flour,
2 cups sugar,	4 or 5 eggs,
1 cup milk,	1 tablespoonful baking powder.

Divide batter in half and bake two layers of plain batter.

Into the other half, put 2 cups of chopped fruit, raisins, currants, figs, cinnamon and a few nuts and bake in two layers.

Filling—Juice and grated rind of 2 lemons, 1 cocoanut grated, 2 cups sugar, 1 cup boiling water. Cook until it drops in lumps from the spoon.

Mrs. Clarence T. Doty.

SPONGE CAKE.

4 eggs, beaten separately; 1 cup sugar; 1 cup pastry flour, sifted three times; 1 teaspoonful baking powder, sifted with flour; 1 salt spoon of salt; Any kind of flavoring may be added. This recipe is also nice for either jelly roll or cream pies. Bake in moderate oven with fire coming up.

Mrs. Ernest S. Williams,
South Natick, Mass.

MAPLE SUGAR COOKIES.

2 cups maple sugar, 1 cup sour milk,
1 cup butter, 1 teaspoonful of soda.
Flour enough for soft cookies.

SPONGE CAKE.

1 lb. of sugar. 10 eggs,
10 oz. of flour, Juice of 1 lemon.

Mrs. J. Edward Allen

BREAD CAKE.

2 cups of bread dough, Spice to taste,
1 cup sugar (brown), A little soda,
1-2 cup butter, Fruit if desired.
2 eggs,

Mrs. J. Edward Allen.

SIMPLE ICING.

Beat the whites of 3 eggs to a stiff froth, and whip into them a pound of ordinary granulated sugar. Pour the mixture into the upper section of your double boiler, and set over to cook. Let it remain, stirring constantly, until so hot that you cannot quite bear to dip the tip of your little finger into it, and apply immediately to the cake. Simple as this is, it never fails for me.

Mrs. H. W.

TESTED COOKIE RECIPE.

One cup sugar, 3-4 cup butter, 1 teaspoonful soda, 1 teaspoonful baking powder, 1 cup buttermilk. Flavor to taste; flour to make soft, roll thin. Bake in quick oven.

VELVET SPONGE CAKE.

Beat 2 eggs very light, beat in 1 cup of granulated sugar, then 1-2 cup of flour, sifted, next 1-2 cup of flour sifted with 1 teaspoonful of baking powder, and lastly add 1-2 cup (scant) of boiling water, very gradually. Have the tin buttered, fill and bake immediately in a well-heated oven. The batter will seem very thin, but the cake is excellent. By the use of 1 more egg any layer-cake may be made better than with butter. For this, save 2 whites for frosting, using the other egg and the 2 yolks for the cake.

WHITE CUP CAKE.

Two cups of sugar creamed with 1 cup of butter, 1 cup of sour cream or rich milk, a small teaspoonful of soda, 4 cups of sifted flour, and the whites of 4 eggs, beaten stiff; flavor with lemon, or as liked. Half the recipe is sufficient for most families, as it makes a large cake.

Mrs. Gerardus Clarkson.

EGGLESS MARBLE CAKE.

Light part—1 cup of sugar, 3 tablespoonfuls of butter, 1 cup water, 2 cupfuls flour and 2 tablespoonfuls of baking powder.

Dark part—1 cup brown sugar, 1-2 cup of butter and 1 cup sour milk, 1 teaspoonful of soda, 2 cups of flour, 1-2 cup of chocolate grated. Mix in the usual way and put in baking dish in alternate spoonfuls.

Mrs. Ida V. Dutton.

SALLY WHITE CAKE.

12 eggs,	2 cocoanuts grated,
1 lb. flour,	2 lbs. blanched almonds,
1 lb. butter,	1 nutmeg,
1 1-2 lb. sugar,	1 tablespoonful mixed spices
2 lbs. citron sliced thinly,	<i>Mrs. J. B. Wight,</i>

Cairo, Ga.

FRUIT CAKE.

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|-----------------------------|---------------------------|
| 1 1-2 lbs. butter, | 1 doz. eggs, |
| 1 1-2 lbs. brown sugar, | 1 cup molasses or Florida |
| 1 1-2 lbs. flour (sifted), | syrup, |
| 2 1-2 lbs. currants, | 1 wine glass brandy, |
| 2 1-2 lbs. raisins, | 1 tablespoonful cinnamon, |
| 1 lb. citron, | 1 tablespoonful allspice, |
| 1 lb. figs, | 1 tablespoonful cloves, |
| 1 1-2 lbs. shelled almonds, | 1 nutmeg, |

Mrs. B. K. Barrs.

FRUIT DROP COOKIES.

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|-------------------------------|------------------------------|
| 1 cup of butter, | 1 teaspoonful of cinnamon, |
| 1 3-4 cups of granulated | 1 teaspoonful of cloves, |
| sugar, creamed; | 1 whole nutmeg, |
| 3 eggs beaten together, | 1 level teaspoon of soda in |
| 3 cups unsifted pastry flour, | 3 tablespoons of sweet milk |
| 1 cup raisins, | 1-2 teaspoonful of cream of |
| 1 cup currants, | tartar sifted with the flour |
| 1 cup chopped nuts, | |

Drop the size of a walnut into buttered pans and bake very slowly from 15 to 20 minutes.

Mrs. R. M. Barbour.

GRAND DUKE CAKE.

White part—Whites of 6 eggs, 1-2 cup butter, 2 1-2 cups flour, 1 1-2 cups sugar, 1-2 cup water.

Dark part—Yolks of 6 eggs, 2-3 cups flour, 2 1-2 cups flour, 1 cup sugar, 1-2 cup water, 1 teaspoonful nutmeg, 2 teaspoonfuls allspice, 2 teaspoonfuls cinnamon, 1 teaspoonful cloves, 1 cup chopped and seeded raisins. Bake in layers, and put together, with plain white icing.

Mrs. J. B. Wight,

Cairo, Ga.

CREAM PUFFS.

1-2 cup of butter, melted in 1 cup of boiling water, while boiling stir in 1 cup of sifted flour; let boil until it leaves sides

of saucepan, stirring constantly. Take off and let cool. When cold stir in 3 eggs, 1 after the other without beating. Drop on buttered tins, and bake in very hot oven about 20 minutes.

Filing—1 1-2 cups milk, 2 eggs, 3-4 cup sugar, 3 teaspoonfuls cornstarch, flavor with vanilla.

Mrs. J. E. Kuchler.

SAND TARTS.

2 lbs. flour,	1 1-4 lbs. butter,
2 lbs. sugar,	5 eggs well beaten.

Rub the butter into the flour, then add the sugar and wet the whole with the 5 well beaten eggs. Roll out thin and wet with beaten white of egg, and sprinkle with sugar, cinnamon and pounded almonds. Bake in moderate oven.

M. B.

PECAN COOKIES.

3 eggs,	1 teaspoonful soda,
3 cups sugar,	3 cups finely chopped pecan
1 cup butter,	meats,
1 cup sour milk,	1 teaspoonful vanilla,

A little salt. Flour to make just stiff enough to roll smoothly.

Miss Carrie Wight,
Cairo, Ga.

JAM CAKE.

1 cup of sugar,	4 eggs,
1-2 cup of butter,	4 teaspoonfuls baking powder,
2 cups of flour,	4 tablespoonfuls milk,
1 cup of jam,	1 teaspoonful cinnamon.

Bake in layers or solid cake.

Uncooked Cocoa Frosting—1 even cup powdered sugar, 1-2 cup butter, 2 tablespoonfuls cocoa, 2 tablespoonfuls liquid coffee. Beat butter, sugar and cocoa till smooth, add coffee and 1 teaspoonful of vanilla.

Mrs. C. D. Rinehart.

IMPERIAL CAKE.

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|-------------------------|------------------------------|
| 1 lb. butter, | 1 lb. flour, |
| 1 lb. sugar, | 12 eggs, |
| 1 lb. raisins, | Juice and grated rind of 1 |
| 3-4 lb. citron, | lemon, |
| 1 lb. currants, | 1 teaspoonful soda and cream |
| 1 lb. blanched almonds, | tartar. |
| 1 wine glass brandy, | <i>Mrs. E. H. Stirk.</i> |

SHELLBARK MACAROONS.

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|--------------------------|-------------------------|
| 1 lb. sugar, | 3 tablespoonfuls flour, |
| 1 lb. nuts chopped fine, | Whites of 6 eggs. |

Beat whites, add sugar and beat again; add flour, and then the nuts. Drop in small drops on buttered tin and bake in quick oven.

Mrs. E. H. Stirk.

SCOTCH CAKES.

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| 1 lb. dark brown sugar, | 1 teaspoonful soda dissolved |
| 1-2 lb. butter and lard, | in lukewarm water, |
| 2 eggs, | 1 oz. cinnamon, |
| | 1 lb. flour. |

Roll out rather thin and bake in a moderate oven.

W. H. C.

HARD GINGER CAKE.

- | | |
|---------------|---------------------------|
| 3 lbs. flour, | 4 tablespoonfuls ginger, |
| 1 lb. butter, | 1 tablespoonful cinnamon, |
| 1 lb. sugar, | 1 quart molasses. |

Make up at night, and in the morning roll out thin and bake in a moderate oven.

M. S. C.

SAND TARTS.

- | | |
|-----------------|--------------|
| 3-4 lb. butter, | 1 lb. flour, |
| 1 lb. sugar, | 4 eggs. |

Flavor to taste with lemon or rose water. Roll very thin and wash over top with rose water, using fine camel's hair brush. Put finely chopped nuts on top and bake in quick oven. Mix night before baking and keep on ice.

Mrs. E. H. Stirk.

OATMEAL SANDWICHES.

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|---|------------------|
| 3 cups of oatmeal, | 1 cup of sugar, |
| 3 cups of flour, | 1-2 cup of lard, |
| Work well together; | |
| 1-4 spoon of salt, | |
| 1-2 spoonful of soda in 1-2 cup of water. | |

Add this, working well. Roll out with plenty of flour, quite thin, bake quickly. When cool, use dates boiled to a jelly between them. This makes four dozen sandwiches.

Mrs. J. M. Foote,
Ohio.

OAT MEAL CAKES.

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|---------------------------|---------------------------|
| 2 cups rolled oats, | 1-2 cup butter, |
| 1 cup brown sugar, | 3 eggs, |
| 1 cup sweet or sour milk, | 1 teaspoonful of soda and |
| 1 1-2 cups flour, | cloves and cinnamon. |
| 1 cup chopped raisins, | |

Beat eggs, oats, sugar and butter together; then add the rest of ingredients. Bake in gem tins.

Mrs. C. D. Rinehart.

MOTHER'S GINGER COOKIES.

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|--|---------------------------------|
| 1 cup shortening (lard | 1 tablespoon ginger, |
| and butter), | A little salt, |
| 2 cups molasses (New | 3 teaspoonfuls soda in 1 teacup |
| Orleans), | warm water. |
| Flour to stiffen so as to roll. Bake in quick, hot oven. | |

Mrs. E. H. Stirk.

BETHLEHEM PEPPERNUTS.

- | | |
|------------------------------|---------------------------------|
| 1 1-4 lbs. brown sugar, | 1 teaspoonful of soda dissolved |
| 1 1-4 lbs. flour, | in 2 tablespoonfuls hot water. |
| 3 eggs beaten separately, | 1 tablespoonful of cloves, |
| 1 tablespoonful of cinnamon, | |

Rub the sugar and spices together, add the yolks of the eggs, then the soda, then the whites of the eggs and the flour. Roll out and cut into cakes the size of macaroons and bake. These must be mixed with the hand.

M. B.

GINGER SNAPS.

- | | |
|-----------------|-----------------------------|
| 1 cup molasses, | 1 tablespoonful ginger, |
| 1 cup sugar, | 1 teaspoonful cloves, |
| 1 cup butter, | 1 heaping teaspoonful soda. |
| 1-2 cup water, | |

Just enough flour to be able to roll very thin.

Miss Mary Sawyer.

PEANUT COOKIES.

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|-------------------------|-------------------------------|
| 1 pint shelled peanuts, | 2 eggs and a pinch of salt, |
| 1 quart of oatmeal, | 3 teaspoonfuls baking powder, |
| 1 cup of sugar, | 1 tablespoonful butter. |

Flavor with vanilla and milk enough to moisten. Grind the peanuts through a meat grinder (not too fine). Put all the ingredients together and work thoroughly with the hands. Take pieces size of walnut, put in your pan and press out as thin as possible. Bake in a hot oven.

Miss Emma Maxwell.

HERMITS.

One cup butter, 2 cups brown sugar, 1 cup chopped nuts, 1 cup chopped raisins, 1 cup currants, 1-2 cup sour milk, 3 eggs, 3 cups flour, 1 teaspoonful soda, 1-2 nutmeg, cloves and cinnamon.

Mrs. Arthur Cummer.

SILVER CAKE.

3-4 cupful butter, 2 cupfuls sugar, 1 cupful milk, 1 cupful corn starch, 2 cupfuls flour, 1 1-2 teaspoonfuls baking powder.

Mix corn starch, flour and baking powder together, cream butter and sugar. Add to this, alternately milk and flour, lastly add the beaten whites of 7 eggs. Flavor with vanilla.

Mrs. McTimmons.

DOUGHNUTS WITHOUT EGGS.

1 pint of milk, 1-2 cup of butter, 1 1-2 cups of sugar, 3 1-2 teaspoonfuls of cream of tartar, 2 of soda. Flour to make a soft dough. Fry in deep lard.

Mrs. Ida V. Dutton.

JAPANESE CREAM CAKE.

One pound of sugar creamed with 1 pound of butter; add alternately the yolks of 6 eggs, with 1 cupful sweet milk and 1 pound of flour, and lastly the well beaten whites of the eggs. Divide into two parts, and to one-half the batter add one cupful of raisins, 1-4 of a pound of citron, 1 tablespoonful grated chocolate and 1 tablespoonful of mixed spice. Bake in four layers, and in putting together, alternate the fruit and plain layers. For the filling boil together 1 grated cocoanut, the juice of 2 lemons, 2 cupfuls of sugar and 1 cupful of milk until the mixture is quite thick.

BROWNIES.

One and one-half cupfuls of dark brown sugar, creamed, with 1 cupful of butter. Add 3 beaten eggs, 1 1-2 cupfuls of chopped raisins, and 1 cupful of chopped walnut meats. Sift 3 cupfuls of flour with 2 teaspoonfuls of baking powder and 1 teaspoonful of cinnamon, and add to the first mixture alternately, with 1-3 cupful of cold water. Drop by the spoonful on a buttered baking tin and bake for ten minutes.

Mrs. W. J. McTimmons.

SCOTCH CAKE.

1 pound dark brown sugar, 1-4 pound each of butter and lard, 2 eggs and a pinch of salt, 1 teaspoonful of soda dissolved in a little hot water, 1 ounce of cinnamon, 1 pound of flour. Roll very thin, and bake in a moderate oven.

Mrs. Paul W. Cobb.

MARION PEACOCK'S GINGER SNAPS.

3 quarts flour, with 2 teaspoonfuls of baking powder to each quart; 2 cupfuls sugar. 1 cup butter, 1 cup lard, 3-4 cup sweet milk, 1 pint syrup, 3 eggs, 3 very large spoonfuls ginger. Flour to mix hard. These are unexcelled.

Mrs. Henry Wight.

CUP CAKE.

1 cup butter,	1 cup milk,
2 cups sugar,	1-3 teaspoonful baking powder,
3 cups sifted flour,	1-2 teaspoonful vanilla.
5 eggs,	

Mrs. E. C. Sheldon,

Waycross, Ga.

OATMEAL COOKIES.

1 1-2 cups of brown sugar, 3-4 cups of melted butter, 2 cups of oat meal, 2 cups of flour, 1-2 teaspoonful soda; 1 teaspoonful of cream of tartar both dry, pinch of salt and lastly, add 2 eggs. Roll thin and bake in moderate oven.

Miss Jean H. Somerville.

WHITE FRUIT CAKE.

1 lb. of flour, 1 lb. of sugar, 1 lb. of butter, 1 lb. of eggs. Mix as for plain pound cake. After above is mixed, add 2 lbs. raisins, stoned and cut up, 2 lbs. currants, 1 lb. citron, all kinds of spice to taste, 1 tablespoonful of essence of lemon, 1 tablespoonful of essence of vanilla. Take 1 teaspoonful of soda and stir in a tablespoonful of molasses and add to the above the last thing before baking. If you put all this in one pan it will take slow baking, about three or four hours.

Miss Jean H. Somerville.

SNOWFLAKE CAKE.

1 cup butter, 2 cups sugar, 1 cup of corn starch, 2 cups of flour, whites of seven eggs, scant cup of milk, a pinch of soda and cream tartar. Beat sugar and butter to a cream, add the corn starch, then milk, eggs beaten to a froth, flour with cream tartar put in dry. Dissolve soda in a little of the milk, flavor with bitter almond.

CHOCOLATE COOKIES.

2 cups of sugar, 1 cup of butter, 2 eggs, 2 squares of chocolate, 1-2 teaspoon of soda, 1 teaspoonful of cream of tartar, 3 tablespoons of milk, and flour enough to roll.

Mrs. P.

CHARITY CAKE.

Sugar, 1 cup; butter size of an egg; 1 egg. Stir to a cream. Then add 1 cup sweet milk, 2 cups flour, 2 teaspoonfuls cream tartar, and 1 teaspoonful soda.

Housekeeper.

LENTEN WAFERS.

1 cup of sugar, (brown and white), 1 cup of chopped nuts,

1 tablespoon of butter, 1 egg, 3 tablespoonfuls of flour. Mix and bake on bottom of biscuit pans, dropping small bits, that spread out in the baking.

Mrs. W. F. C. Fellers.

PRINCE OF WALES CAKE.

Black Part—1 cup of brown sugar, 1-2 cup each of butter and sour milk, 2 cups of flour, 1 cup of chopped raisins, 1 teaspoonful of soda (dissolved in a little warm water), one tablespoon of molasses, yolks of 3 eggs—teaspoonful each of cloves and nutmeg.

White Part—One cup of flour, half cup each of corn starch, sweet milk, and butter, 1 cup of granulated sugar, 2 teaspoonfuls of baking powder, whites of 3 eggs.

Bake each part in two layers. Put together with icing, a black and then a white layer alternately.

Aunt Laura.

CRUMB CAKE.

Two cupfuls flour, 1 1-2 cupfuls sugar, 3-4 cupful butter, 2 teaspoonfuls baking powder. Mix all together into fine crumbs with the hand, then take out 1-2 cupful of the crumbs and set aside. Break 2 eggs into the remainder of the crumbs and add 3-4 cupful of sweet milk (little at a time) and beat hard until it looks like cream. Flavor. Bake in one long pan and bake slowly.

DELICIOUS MARSHMALLOW CAKE.

Take 1 1-2 cups fine sugar, 1-2 cup butter, 1-2 cup sweet milk, 1 1-2 cups flour, 1-2 cup corn starch, whites of 6 eggs, 1 spoon baking powder. This I mix as for any nice white cake, the butter, flour and corn starch mixed smoothly together, with the milk added to aid in the process, and the whites of the eggs very stiffly beaten last. Then I get it into the pan just as quickly as possible, for I have found that a white cake batter does not keep well to wait for the baking of it one pan at a time.

The filling is delicious, and is made thus: I take 2 heaping teaspoonfuls granulated gelatine and dissolve it in 8 tablespoonfuls boiling water; then I add 1 lb. confectioners' sugar, and beat smoothly until too stiff to manage, when I mold it (over ice in summer) in the same pans in which I baked the layers, and put them all together when cold. If the weather is auspicious the filling is thick, and the delicate flavor of vanilla which I use makes it taste like real marshmallows. I have made many variations upon this filling. Nothing is nicer for a walnut cake than this, made rich with chopped nuts. Sometimes I put in some spices, and some raisins and citron chopped in my little mill and add just enough of brandy to give it flavor. We call it tutti frutti filling, and sometimes flavored with rose, and made thick with chopped almonds it masquerades as almond filling.

COCOA CHIPS.

Cocoa chips are easily made and prove an agreeable addition to the cake basket. Beat half cupful of butter until creamy, then gradually add 1 cupful of fine granulated sugar, beating constantly; add 2 eggs, beaten until light without separating, then stir in 4 tablespoonfuls cocoa, 1 tablespoonful vanilla and about 1 cupful sifted flour; pour in very thin layer in greased shallow tins and bake quickly; cut into narrow strips.

COFFEE CAKE.

1 1-2 cups molasses, 1 cup sugar, 1 cup butter and lard mixed, a pinch of salt, 1 cup cold coffee, 1 teaspoonful soda dissolved in the coffee, 1-2 teaspoonful of ginger, 1-2 teaspoonful cinnamon, 2 well beaten eggs.

Blend in the usual way and put in flour enough to make a stiff batter which will drop from the spoon. Bake in one loaf.

Mrs. J. C. Metcalf.

PEANUT COOKIES.

Take skins from 2 cupfuls of shelled peanuts and grind nuts fine in meat chopper. Rub into a cream 3 tablespoonfuls

of butter and 1 1-2 cups of sugar. Add 2 tablespoonfuls of milk, 3 eggs, a salt spoonful of salt, the nuts and flour to make a soft dough. Roll the paste into a thin sheet, cut with a cutter and bake in a moderately hot oven.

Mrs. A. G. Thompson.

ONE EGG CAKE.

1 cup of sugar, 1 dessert spoonful of butter, 1 egg broken into a cup, then fill up the cup with milk. Cream the butter and sugar and add the egg and milk, a little salt, and flavor. Lastly one good heaping cup of flour with 1 teaspoonful of baking powder in it. Sift all together three times and mix well. Bake in two layers and put together with a custard and dust the top with powdered sugar.

Mrs. Gerardus Clarkson.

FRUIT DRINKS.

FRUIT PUNCH.

- | | |
|-------------------------|-----------------------|
| 2 dozen oranges, | 1 cup Ceylon tea, |
| 1 dozen lemons. | 1 pound sugar, |
| 3 bananas, | 4 quarts Apollinaris. |
| 1 can grated pineapple, | |

This recipe will make six quarts of punch.

Mrs. Franklin T. Sutherland.

To make an egg-nog, stir a teaspoonful of granulated sugar into the yolk of an egg and beat until very light. Stir in lightly the white of the egg, which first should be beaten until stiff enough to stand alone. Now add a tablespoonful of brandy or of sherry, as preferred, turn into a tall glass, and fill the glass with rich milk, then pour all into a shaker, and shake vigorously for several minutes. Return quickly to the glass, grate a little nutmeg on the foaming surface, and drink.

A refreshing drink for warm summer afternoons is made with a basis of lemons. For a quart of strong lemonade allow a half-pint of bottled grapejuice or home-made sweet grape wine, and two tablespoonfuls of shredded pineapple. If fresh fruit is not available use preserved or tinned. Add also a few crushed ripe strawberries if possible. Stir well, strain, and ice if desired.

FRUIT PUNCH.

Two cups sugar, 1 cup water, 1 quart bottle Apollinaris, 1 pint strawberry syrup, juice of 5 lemons, juice of 5 oranges, 1 quart grated pineapple, 1-2 pint Maraschino cherries and ice water. Make a syrup by boiling the sugar and water for 10 minutes. Add fruit juices, pineapple and strawberry syrup. Let stand 1-2 hour, strain, add enough ice water to make 1 1-2 gallons of liquid, turn into a large punch bowl over a piece of ice and add cherries and Apollinaris water. This amount will serve 50 people.

Mrs. W. C. Yeiser.

WHITE PUNCH.

2 dozen lemons to 1 gallon; 1 can of pineapple; 1 can of canned cherries; 2 packages of cocoanut; 1 can of canned peaches cut very fine.

RED PUNCH.

2 dozen lemons to 1 gallon; a little strong tea; 1 quart of chrystalized cherries; 1 can of pineapple. Make your lemonade very sweet and then add your fruit, but do not put in ice until about fifteen minutes before serving.

The red punch you pour your lemonade in the tea after it is cold and then add your fruit and do not put ice in until ready to serve.

Mrs. E. S. Paine.

OLD COLONIAL PUNCH.

9 lemons,	3 oranges,
12 limes,	1 pineapple,
18 tablespoonfuls sugar.	

Grate peel of limes, lemons and oranges. Remove the white pith and slice the fruit with the pineapple, pour 1 quart hot water over the fruit, cover and stand in cold place 24 hours. Then strain and add 1 quart shaved ice, 1 quart claret and 1 quart Maraschino cherries.

Mrs. J. H. Gay.

A BRACE OF DELICIOUS BEVERAGES.

Here are directions for preparing two delicious beverages which are among the most refreshing drinks that can be served at afternoon teas, receptions, dances or any of the other social functions at this season of the year. One is a mixed fruit punch and the other is a coffee punch.

In order to make the fruit punch, first prepare a thick, clear syrup of 2 pounds of granulated sugar by putting half a pint of water into a saucepan over the fire. Then add the sugar and let it boil gently until it is so thick that it "hairs" when dropped from a spoon. Then remove it from the fire and let it cool.

Squeeze into a big punch bowl the juice of 6 lemons, a dozen large oranges and 1 pineapple. Next sweeten the fruit juice palatably with the syrup, and add 2 quarts of Vichy or some other charged water.

Slice and cut into little pieces half a pineapple, 3 bananas, 2 lemons and 2 oranges. Stir these pieces of fruit through the punch, and then put a big piece of ice in the bowl and stand it on a small table with a dozen or more little glass cups. Put a ladle in the bowl, and serve the punch in the cups.

COFFEE PUNCH.

Make three or four quarts of rich, strong coffee, either by leaching or letting it come to a boil. This is a matter of taste. When the coffee is cold, pour it into a punch bowl and sweeten it with the same sort of syrup used for the fruit juice punch.

Add a big lump of ice, and, last of all, cover the entire surface of the coffee with a rich whipped cream, and serve in dainty little china cups. The coffee may be partially frozen in an ice cream freezer before being put into the punch bowl. With the addition of a large lump of ice it will remain very cold for a long time.

Jule De Ryther.

FRUIT MINT JULEP.

Boil together for ten minutes three pints of water and one pound and a half of granulated sugar. Add to this one packed cupful of mint leaves, cover and let stand on the table for ten minutes, then strain and cool. Add to this the strained juice of one dozen lemons, one cupful and a half each of strained orange and strawberry juice and let all stand for an hour. Pour into a punch bowl containing a large piece of ice, add a quart bottle of Apollinaris and garnish with whole strawberries and sprigs of mint.

Miss Agnes Davidson.

BLACKBERRY NECTAR.

6 lbs. blackberries; 1 quart cold water, made into tea with wild cherry bark, or switches; 4 ounces tartaric acid.

Make tea out of water and cherry bark or switches. When cold, dissolve acid in tea and pour over blackberries. Let stand twenty-four hours, then strain, and to each pint of juice add 1 1-2 lbs. of sugar. Stir until sugar dissolves, and then bottle. Do not stir with a metal spoon, or make in a metal pan or dish.

For making drink, use about 2 tablespoonfuls of nectar to 1 glassful of iced water. Delicious.

Mrs. P. P. Arnold.

A FRUIT DRINK.

1 pineapple grated, 2 cups of sugar, 5 lemons, 1 banana mashed together, 1 or 2 cups of water. Let stand for a while, then strain and serve cold.

Miss Agnes Davidson

DUTCH PUNCH.

The amount given below is for a large quantity; say for a reception.

1-2 box lemons, with a dozen or two more for luck; strain the juice; 32 lbs. granulated sugar boiled with 4 ounces whole cloves and 6 ounces whole cinnamon, and enough water to make a syrup, which must be strained and then put with lemon juice. Cut into small pieces 6 pineapples, 2 dozen oranges, 2 quarts of kumquats and put them into the above mixture of syrup and juice. Let them stand over night. Just before you are ready to serve, put in 6 quarts of Apollinaris water with enough plain water to suit the taste. Leave it rather rich to allow for the melting of the ice to dilute it. Two quarts of fresh strawberries put in with the other fruit will add much.

Ninah May Holden Cummer.

FRUIT PUNCH.

1 quart Maraschino cherries,	2 dozen pineapples,
8 dozen lemons,	2 apples.
2 dozen oranges,	

Cut the thin rind from half a dozen lemons and put it in the syrup, which is made by boiling 10 lbs. of granulated sugar with a quart of water. Squeeze lemons and oranges, except

two or three, which must be in very small pieces. Cut apples and pineapples in tiny pieces, add syrup and as much water as suits the taste. Tea may be added if desired. This will serve 100 people.

Mrs. W. M. Stockton.

ORANGEADE.

A pint of orange juice, juice of 1 lemon and a pint of water. Sweeten to taste, and just before serving stir in a well beaten egg. Serve very cold.

FRUIT LEMONADE.

One pint boiling water, 1 cup sugar, 2 quarts ice water, juice of 3 lemons, 1 grated pineapple. Put sugar and boiling water over the fire and cook five minutes; add lemon juice. When cold add pineapple. Add ice water and a dozen sliced strawberries.

Mrs. Franklin T. Sutherland.

CHAFING DISH RECIPES.

CREAMED OYSTERS.

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|---------------------------|--------------------------|
| 1 quart of solid oysters, | 2 tablespoonfuls flour, |
| 1 pint of milk, | 2 tablespoonfuls butter. |

Make the cream in chafing dish, let it boil good for five minutes, put a little bit of water on the oysters and let them just begin to curl at edges. Drain, and while piping hot put with the cream in chafing dish. Mix all well together, season highly, let boil 5 minutes and serve.

Mrs. George Richards.

SWEETBREADS A LA CREME.

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|-----------------------------|------------------------------|
| 3 pairs sweetbread, | 1 1-2 tablespoonfuls butter. |
| 10 mushrooms, | 1 pint cream or milk. |
| 1 1-2 tablespoonfuls flour, | |

Clean and parboil the sweetbreads for 20 minutes, then remove all veins and nerves and cut the meat into inch squares. Chop the mushrooms real fine, put butter and flour in chafing dish and with the cream make a well cooked cream sauce, well seasoned with salt and pepper. Then add the mushrooms and cook five minutes. Add the sweetbreads and cook five minutes more and serve hot in small shells or fancy paper cases. If you want your chafing dish suppers good you must not serve it in too much of a hurry. Let the company provide themselves with some pleasing stories and then waiting will not seem long.

CHICKEN TERRAPIN.

One large chicken boiled and cut in dice, 1 pint cream, 1 egg, tablespoon flour, mixed with tablespoonful butter, dash of nutmeg, lemon peel, salt and pepper to taste. Put cream on, and when boiling, thicken with flour, butter, egg and other ingredients. Then add chicken, and a half cup sherry wine. This can be made nicely in a chafing dish, and is delicious.

Anna M. Holmes.

CREAMED CHICKEN.

1 cooked chicken, diced; 1 can mushrooms, cut in small pieces; 1 pint of milk; 2 tablespoonfuls of flour; 2 tablespoonfuls butter. Cook the cream in the chafing dish till thoroughly done, then add the chicken and mushrooms. Cook and blend well, seasoning with salt and pepper to taste.

Mrs. George Richards.

LOBSTER NEWBURG.

1 pint diced lobster, seasoned with 1-2 teaspoonful of salt, dash of Cayenne and a pinch of nutmeg; 2 tablespoonfuls butter; 2 tablespoonfuls sherry; 1-2 cup cream; 2 egg yolks.

Put lobster seasoning and butter in chafing dish and heat slowly; add the sherry. Cook 5 minutes, add the cream well blended with the yolks of the eggs and stir till it thickens. Turn out your fire and serve quickly.

Miss Margaret K. Somerville.

WELSH RAREBIT WITHOUT BEER.

1 tablespoonful of butter,	1 saltspoonful salt.
3 cupfuls of grated cheese,	1 gill of milk,
1 saltspoonful dry mustard,	3 eggs.

Melt the butter in chafing dish, stir in the cheese and the salt and mustard; blend all together till melted. Turn in the milk and eggs well beaten. Keep stirring till the mixture is smooth, then pour over toasted bread or crackers. Serve hot.

Miss Margaret K. Somerville.

WELSH RAREBIT.

1 pound American cheese, 1-2 glass of ale, yolk of an egg, 1 teaspoonful dry mustard, 1 teaspoonful Worcestershire sauce, 1 teaspoonful butter, a dash of red pepper and a few drops tabasco; salt to taste. Into the chafing dish put a few small lumps of butter. After it has simmered add cheese, stir constantly and gradually add ale. When cheese and ale are well blended stir in the above condiments prepared as follows: To the yolk of the egg, add the dry mustard and Worcester-

shire, pepper and tabasco. Let it have a moment to cook after this is added, then pour over thin toast or salted crackers.

Mrs. W. C. Yeiser.

CELERIED OYSTERS.

Drain the oysters and fill the chafing dish, first with a layer of oysters, seasoned with butter, pepper and salt, a layer of cracker crumbs, then a layer of half cooked chopped celery, seasoned with butter, pepper and salt. Over all pour a cup of cream or milk. Cook until the oysters curl.

Miss Margaret K. Somerville.

CREAMED OYSTERS WITH MUSHROOMS.

Remove shell from 1 quart oysters and cook in their own liquor until plump and edges begin to ruffle; then drain. Melt 2 rounded tablespoonfuls butter, stir in equal amount of flour and rub to smooth paste, add gradually, 1 pint of part milk and oyster liquor. Season to taste and cook 5 minutes, stirring so that it does not burn. Add oysters and 1-2 cup canned mushrooms, cut in quarters. Heat thoroughly and serve in patty shells or on toasted bread.

Mrs. W. C. Yeiser.

SANDWICHES.

4 sweet green peppers, cut very fine; 2 cakes Philadelphia cream cheese; 1-2 cup English walnuts, cut fine. Mix the cheese to a thin paste with mayonnaise dressing, add the peppers and nuts. Season to taste, and spread on bread, cut wafer thin. This dressing is rich enough without any butter on the bread. This quantity will make 75 sandwiches of the usual size.

Mrs. J. F. Martin.

For the sandwiches made of brown bread, having a cream cheese and lettuce filling. Spread Boston brown bread thickly with Philadelphia cream cheese, dip a crisp leaf of lettuce in French dressing and lay on the cheese, then put on another slice of bread spread with the cheese. Press firmly together. Trim off any protruding bits of the lettuce. Keep in the ice-chest or some other cool place until needed.

For the white bread sandwiches I would suggest a peanut filling, and a filling of anchovy paste and olives.

Make the peanut filling by chopping a cup of shelled and skinned roasted peanuts very fine. Add to them enough mayonnaise dressing to make the mixture of the proper consistency to spread on bread, and add salt to taste. Cut the bread very thin and remove the crust.

For the anchovy and olive filling, chop stoned olives small, and mix with them a little anchovy paste. Spread this on crustless slice of buttered bread.

EGG SANDWICHES.

Moisten the yolks of hard boiled eggs with olive oil and a few drops of vinegar and pound to a powder. Make into a paste and add a little salt and pepper. Chop the whites of the eggs as fine as possible and mix them with the yolks. Spread the paste on thin slice of brown or white bread.

PEANUT SANDWICHES.

Roll freshly roasted peanuts to fine crumbs. Salt to taste and mix the powdered nuts with enough cream cheese to make a paste to spread on the bread.

BEEF SANDWICHES.

Chop rare cold roast beef very fine. Season it with salt and pepper and make into sandwiches with thin slices of graham bread.

SARDINE SANDWICHES.

Take the backbones out of the required number of sardines and rub them to a smooth paste with a little butter and lemon juice and spread between thin slices of brown bread.

TONGUE SANDWICHES.

Butter slices of white bread with a dressing made of one part mustard and five parts butter seasoned with salt and pepper. Lay between the bread thin slices of tongue.

CHEESE AND NUT SANDWICHES.

Pound equal proportions of grated cheese and chopped English walnuts to a paste and moisten with thick cream. Season and spread between thin slices of bread.

BUTTER SANDWICHES.

Beat 2 tablespoonfuls butter to a cream; chop fine 1 teaspoonful capers; 1-2 dozen stoned olives; 2 small cucumber pickles, and enough parsley to make 1 teaspoonful after it is mixed. Work all into the butter, add 10 drops onion juice and 1 teaspoonful French mustard. Season with salt and a dash of paprika and spread on bread.

GINGER CREAM SANDWICHES.

Chop fine 1-2 cup preserved ginger. Make into a paste with a little thick cream. Spread on buttered bread.

NEUFCHATEL SANDWICHES.

Spread Neufchatel cheese on whole wheat bread, put over this finely rolled peanuts and dash of seasoning.

Mrs. W. C. Yeiser.

MARMALADE NUT SANDWICHES.

Shell and blanch 2 dozen almonds and chop fine. Stir into 1-2 cup orange marmalade. Spread upon this buttered bread.

POTTED HAM SANDWICHES.

1 can potted ham, yolks of 3 hard boiled eggs, juice of 1 onion, tablespoonful French mustard, tablespoonful melted butter. Mix thoroughly and spread on buttered bread.

BEEF EXTRACT SANDWICHES.

Spread extract thinly on buttered bread. Season.

Mrs. W. C. Yeiser.

CUCUMBER SANDWICHES.

Slice very thin and lay on a buttered bread. Cover with cooked mayonnaise.

MISCELLANEOUS.

TO DEVIL EGGS.

Cut six hard-boiled eggs carefully into halves and remove the yolks. Make these into a paste by rubbing with a silver or a wooden spoon with two tablespoonfuls of melted butter and a saltspoonful each of salt, pepper and French mustard. Make the mixture into balls that will fit into the halved whites. Adjust the whites over them into the size and the shape of an egg and wrap each egg in tissue paper, fringed at the ends. These are for picnics and cold luncheons.

BREAKFAST RELISH.

Put one dozen very thin slices of lean bacon into the frying pan. Cook for a moment then add one-half dozen tomatoes sliced. Fry and serve very hot. Canned tomatoes may be used, reserving the liquor left in can for a soup or sauce.

A BREAKFAST RELISH.

A good breakfast relish for an early fall morning is rice toast. Chop finely an onion and fry in a little butter. Add half a pound or one coffee-cupful of boiled rice and two ounces of shredded ham. Season with salt and pepper. Fry all together till hot, then stir and serve piled on fried bread. The excellence of the dish depends upon its quick service, as it should be eaten very hot.

We have found this remedy invaluable when the fat in the drip-pan of the gas range catches fire: Pour a small quantity of milk directly on the flame. Often a large spoonful will instantly quench a pan of fat when burning fiercely. *M. L.*

The reason is obvious: the milk cooks immediately and forms a blanket.

An omelet would oftener be served if there were not the general experience that it is apt to fall and be heavy. This danger may be entirely obviated if the eggs are beaten sepa-

rately and very light, the yolks folded daintily into the whites, salt and pepper added, and the whole transferred to a pan where the butter is already heated sufficiently. The omelet may be doubled into half its dimensions and sent to the table, a puff of lightness, all in a moment's time. Of course it should not "stand and wait."

"A golden rule for gravies and sauces," says an expert cooking teacher, "is that wherever flour is used, the liquid, whatever it may be, must be cool when added. Flour and butter or meat fat is the base of gravies, over which the ignorant kitchen maid pours boiling water. The sure result is poor, lumpy gravy. Straining will take out the lumps, to be sure, but will not take away the raw taste from the uncooked flour. In making tomato sauce the juice should be slightly cooled before it is poured over the flour and butter, and cool milk should be used for white sauce.

PEANUT BUTTER.

I take four quarts peanuts before shelled. After shelling I put them through the finest cutter or meat chopper; then moisten with melted butter and little salt. Pack in jelly tumblers. Fine.

Naneen.

VIRGINIA FRITTERS.

Put a pint of water, into which has been stirred a teaspoonful of salt, over the fire and bring to a hard boil. Add a teaspoonful of butter, and without removing from the fire turn into the boiling water two cupfuls of sifted flour. Stir steadily until it has boiled three minutes. The flour will have absorbed all the water. Turn the paste into a bowl and set aside to cool. When cold stir into the paste the well beaten yolks of four eggs, and when these are well incorporated with the paste add the beaten whites. Drop by great spoonfuls into boiling fat (deep) and cook to delicate brown. Drain on a heated colander. Can be sifted over with powdered sugar if desired.

DUTCH CHEESE.

To make home made Dutch cheese as our grandmothers used to make it:

Scald two gallons thick milk a little harder than for "schmier-kase;" let drain through a sack until all the whey is out. Then crumble real fine with the hands or with a wire potato masher and salt to taste. Then put it into a crock, tie a paper over the top, and set in a warm place for two or three days, or until it "ripens." Stir it around once or twice a day, so it will ripen evenly. When ready take a piece of butter the size of a large hickory nut, melt in a skillet, then stir in the cheese, stirring all the time until it is all melted and smooth. Pour out in a dish, let cool, and it is ready to eat.

Tomato paste is another good thing to have in the house, and may be made when tomatoes are plentiful. Half a peck of tomatoes, a carrot, and an onion may be sliced together, and to them is added a good-sized bunch of celery cut into pieces, leaves as well as stalks. Boil all very slowly until they are a soft paste that can be put through a vegetable press. Return this pulp to the fire with a tablespoonful of salt and a teaspoonful of black pepper, and cook slowly once more.

CORN FRITTERS.

Corn fritters which I think are fine for breakfast: One pint grated corn, half teacupful sweet milk, half teacupful flour, one small teaspoonful baking powder, one tablespoon melted butter, two eggs, one teaspoon salt. Fry them in a well greased skillet or a pancake griddle.

FRIED EGGS.

Separate the yolks from the whites and put very little lard in the pan. Break the yolks and spread them all over the pan after it is hot. Season to taste and, beginning at one edge, roll the yolks into a cylindrical shape and allow it to cook a few minutes. Now turn the whites into the skillet without any more lard, even though the skillet appears to be dry, spread the whites over the bottom of pan, season quickly and roll as be-

fore, let this cook in the roll. It will not burn as there is plenty of water in an egg to prevent it. The result of this method is a light, fluffy morsel.

G. E. D.

STUFFED EGGS.

Boil six eggs twenty minutes; remove shells and cut carefully crosswise. Mash the yolks season with a teaspoon of softened butter, a few drops of onion juice and half the quantity of deviled ham or tongue. Make into balls and fill the white halves.

A bit of economy as well as an improvement in the services of the egg in which croquettes or fried food is to be dipped before being rolled in bread crumbs is to add to it a teaspoon of boiling water. Use the whole egg and beat lightly to break it up before pouring in the water.

These are the essentials of the standard dietary list:

100 Parts.	Water.	Muscle.	Fat.
Cabbage	90.0	4.0	5.0
Milk, cows	86.0	5.0	8.0
Apples	84.0	5.0	10.0
Eggs, yolk of	79.0	15.0	27.0
Potatoes.. ..	75.2	1.4	22.5
Veal	68.5	10.1	1.6
Lamb	50.5	11.0	35.0
Beef	50.0	15.0	30.0
Chicken.. ..	46.0	18.0	32.0
Mutton	44.0	12.5	40.0
Pork	38.5	10.0	50.0
Beans	14.8	24.0	57.7
Corn	14.0	12.0	73.0
Wheat	14.0	14.6	69.4
Oats	13.6	17.0	66.4
Rice	13.5	6.5	79.5
Cheese	10.0	65.0	19.0
Butter	100.0

CHEESE SOUFFLE.

This recipe is valuable because it always turns out well. Even an inexperienced cook can use it without fearing that her souffle will come out flat. Crumb three ounces of bread, without a bit of crust, and boil in three quarters of a cup of milk. Add three ounces of butter, half a teaspoon each of mustard and salt, and a pinch of Cayenne, six ounces of mild cheese, grated, and the yolks of three eggs. Beat this mixture thoroughly together over the fire. Stir in the whites of the three eggs, well beaten, pour into a baking dish and cook in a moderate oven five to ten minutes. Fill the baking dish not more than three-quarters full.

L. H. W.

BAKED HOMINY.

One cup of cold hominy soaked in two cups of sweet milk; three eggs well beaten; two tablespoonfuls sifted flour; 1 tablespoonful of butter; a pinch of salt; 1-2 teaspoonful of baking powder. Put in greased pan and bake.

Mrs. C. A. Sheldon.

CREAM PUFFS.

One cup of butter in 1 cup of boiling water. While boiling add 1 cup sifted flour with 1-4 teaspoonful baking powder. Stir thoroughly until mixed, take off and beat five minutes, then add 3 eggs. Drop in eight teaspoonfuls into a warm greased pan, cook twenty minutes in hot oven. Uncap and put in the boiled custard and recap. Serve cold.

Mrs. Lee S. Moore.

A LUNCHEON RELISH.

1-4 pound of cheese, cut in thin slices; 1 cup sweet milk; 3 Boston crackers, rolled fine. Put cheese in a skillet, pour over the milk, season with salt, pepper, and a small piece of butter; stir in gradually the cracker crumbs. Serve in a hot dish at once.

Mrs. E. J. Blinn.

CONSERVE OF PEARS.

8 lbs. fruit, pared and sliced as thin as Saratoga chips, 8 lbs. sugar, 1-2 lb. preserved ginger, cut in small pieces, 1 lemon, juice and grated rind, 1 pint water. Boil altogether slowly, then can.

Mrs. E. J. Blinn.

GRAPE JAM.

7 pounds grapes,	1 pound seeded raisins,
3 pounds sugar,	2 oranges,
1 pound English walnuts,	1 pint water.

Pulp grapes, put over the fire in a pint of water and cook till the seeds separate; put through sieve and remove all seeds. Mix pulp and skins with chopped raisins and outer peel and inside of oranges, add sugar and cook two hours. Stir often to keep from sticking. Add chopped nuts after you take it off the fire. Seal while hot.

Mrs. Wm. J. Harkisheimer.

COFFEE.

For thirty persons use 1 pound of coffee. Mix up with egg and drop into 10 quarts of water. Steep, not boil, for 30 minutes.

Mrs. John S. Franz.

GOOD BOILED COFFEE.

Scald a granite ware coffee pot. Wash one egg, break and beat slightly. Dilute with half a cup of cold water, add the crushed shell, and mix with 1 cupful of ground coffee. Turn into the coffee pot, pour on six cupfuls of boiling water and stir. Place on the front of the range, bring to the boiling point and let boil for three minutes. The spout of the pot should be covered or stuffed with soft paper. Stir and pour some in a cup, to be sure that the spout is free from grounds. Return to the coffee pot and add a half cupful of cold water, which perfects the cleaning. Place on the back of the range, where the coffee will not boil, and let stand for five minutes. Serve with cut sugar and whipped cream.

Nathalie K. Warriner.

Never throw away an orange peel. When you use an orange, throw the peel into a pitcher of salt-water. After you have about six, wash them well in cold water and cut them into slender straws, with scissors, and put on the stove in plenty of cold water. Let come to a boil, drain, wash well in cold water, then return to the fire as before, repeat this process three times or until the straws are tender, then drain and dry by patting them in a napkin.

Place over the fire, in a good sized granite pan, 3 cups granulated sugar and 1 cup cold water thoroughly blended. Boil till it makes a heavy thread, drop in lightly your straws, and stir with a silver fork till clear. Have ready a long meat platter generously coated with granulated sugar; take the straws out by forkfuls and toss lightly in the sugar to separate and at the same time coat them. The sugar left in the pan is nice to flavor the next day's pudding or put with baked apples. Lemon peel is made in the same way, except for six lemons you use one scant teaspoonful of soda in the "middle" water, for lemon peel is harder to soften and the soda will hasten the process. Set them aside for a few hours to dry off; then put them away in glass jars. They are nice in fruit cake, plum pudding, mince and apple pie. A few of each chopped real fine and sprinkled through the icing for a cake, lends a delicious flavor. You will soon learn so many uses for them you will not want to be without them. *Mrs. Gerardus Clarkson.*

AMERICAN TOAST.

(Nice Breakfast Dish.)

Pour one pint of sweet milk and a little salt into 1 egg, well beaten. Slice light bread and dip into the mixture until well soaked, then brown slightly in a hot buttered pan. Spread with butter or serve with cinnamon and sugar.

Mrs. Ida V. Dutton.

EGGS ON ANCHOVY TOAST OR MINCED HAM.

Boil hard as many eggs as will be needed and remove the yolks without breaking. Cut some small pieces of bread, toast

them, and spread with anchovy paste or with deviled ham; either comes in little cans. Make a depression on each and put the hot yolk of the egg on each piece. Chop the white of the egg fine and mix with a cup of white sauce and pass this. Arrange the toast and eggs on a round platter with a pile of watercress in the center.

Prominent among the aids to housekeeping come the white and the brown roux.

To make the first of these, which is more popularly known as "white thickening," melt together half a pound each of butter and flour in a procelain-lined saucepan, stirring them constantly to prevent scorching. As soon as the mixture is hot through, and well blended—as it will be if the stirring is unremitting,—pack it into small jars; cover these to keep out the dust and set in a cool place. Jelly-glasses with tops are excellent to keep it in. When you wish a white sauce, all you have to do is to take two tablespoonfuls of this roux, put it into a half pint of milk over the fire, and stir until the sauce is the consistency of double cream. Season with salt and white pepper. To make it a little richer stir in a tablespoonful of butter just before the sauce goes to table.

A brown roux is made with the same proportions of butter and flour, but the mixture is stirred until it is of a bright brown. It is then put away as the white roux has been. This roux, or "brown thickening," is used as the white roux would be, except that it is dissolved in a half-pint of broth or of meat stock, instead of in milk. Suitable seasonings, such as onion juice, catsup, and the like, can be added to taste.

Sometimes the gravy made in this fashion is not the rich brown one desires. To produce this color it is well to have a little caramel coloring at hand. To prepare it put in a small granite saucepan over the fire three tablespoonfuls of water with six of granulated sugar. Boil them quickly for ten minutes. At the end of this time the compound will become yellow, and then go to brown and black. When it is very black

and looks like molasses, pour into it two-thirds of a cup of boiling water and stir until it is dissolved. There will be more or less sputtering at first, but when this has quieted down let the mixture boil to a syrup, and bottle it. A few drops of this will color a gravy a shade of deep brown, and the caramel will keep for any length of time.

BLACKBERRY CORDIAL.

Dissolve 2 cupfuls of granulated sugar in 2 cupfuls of cold water, add 1 quart blackberry juice, 2 teaspoonfuls ground cloves, 1 each of mace and allspice, 4 of ground cinnamon; boil together until a syrup is formed. Remove from the fire, and when cold add 1-2 pint of brandy to each quart of fruit juice used; strain through a muslin bag, bottle and cork.

Mrs. Gerardus Clarkson.

In making pound cake boil your sugar in a little water till clear, let it cool and cream with your butter in the usual way. Your cake will be so much finer grained.

Should your cake refuse to come out easily, turn your cake pan upon the edge of three teacups, lay a wet towel on the bottom of your cake pan and don't hurry it.

PURE GRAPE JUICE.

Place 1 quart of grapes and 1-2 cup of water in a double boiler. Heat slowly and cook at a low temperature until the grapes are soft. Put the grapes through a fruit press. To 2 cups of juice add 1-4 cup of sugar, heat to just below the boiling point, and keep there for 1 hour. Bottle and seal. When ready to use take 1 cup of syrup to a cup of ice water.

TO BLANCH ALMONDS.

Put them into cold water and allow it to come to the boiling point, then remove their skins and throw into cold water for a few minutes to preserve their color.

To obtain the juice of an onion, grate onion on a coarse grater and squeeze in a coarse cloth.

Mrs. Walter P. Corbett.

HEAVENLY HASH.

Two quarts cranberries, ten cups sugar, one and one-half cups seeded raisins chopped, five oranges. Cook berries in very little water, grate orange rinds, add juice and raisins. Cook altogether fifteen or twenty minutes, stirring constantly.

Mrs. W. W. Cummer.

PINEAPPLE FOR ICED TEA.

Try putting a small slice of pineapple in each glass of tea, and see if it does not add an altogether new and delightful flavor.

Mrs. Henry Wight.

BAKED EGGS AND CHEESE.

Butter a shallow dish, put in a layer of bread crumbs, and break into this carefully as many eggs as dish will hold. Cover thickly with layer of grated cheese, season with salt, pepper, and tiny bits of butter, and pour over them a small cupful of cream. Bake in a moderate oven until browned.

Mrs. W. G. Coleman.

VENISON JELLY.

Stem wild grapes and then measure 1 peck and boil in 1 quart of vinegar until soft; then strain. To the juice add 6 pounds sugar, about 2 tablespoonfuls of cinnamon and not more than half as much ground cloves. Mix this well with the sugar, before putting into the juice. Boil until it jellies.

Lillie F. DeWitt.

WATERMELON RIND PRESERVES.

Peel off the green outer rind and all the inside pulp, which is at all soft. Cut in small pieces and soak over night in salted water. In the morning rinse, and soak in fresh water a couple of hours. Weigh the rind and for every pound allow a pound of sugar. Put sugar in preserving kettle with just enough water to cover it, let boil until syrupy, then drop in the rind, with a handful of white ginger root and a lemon cut in slices. Cook about one and one-half hours.

Mrs. W. G. Coleman.

CHIPPED PEARS.

8 pounds or 1 peck of hard pears; 6 pounds of granulated sugar; 1-4 pound of ginger root or candied ginger; 4 lemons. Peel lemon, just the thin yellow rind, chop it with the ginger and then simmer in juice of lemons. Peel the pears and cut up in small chips. Put the pears, sugar, lemon and ginger all together, let it stand over night, and next day cook it on the back of stove from four to six hours, very slowly, until it looks clear and transparent.

A. W. L.

ORANGE STRAWS.

Select 1 dozen oranges with thick peelings. Wash carefully, then peel in quarter sections. Put peeling on to boil in water to which has been added one heaping teaspoon of soda. Let boil until tender enough to be pierced with a silver fork. Remove from fire and let cool for a few moments. Cut in small strips with scissors, then drop into a syrup made of six cups of granulated sugar to one and one-half cups of water. Boil slowly so as not to burn. When syrup has almost boiled out, remove peelings from syrup and roll, one by one, in granulated sugar, and spread on bread board to cool, before putting away in tin box or glass jar. Will keep for some time, and are always good.

Mrs. P. P. Arnold

ORANGE MARMALADE.

4 pounds sugar, 20 large or 25 small oranges. Take the rind of two, chop fine and boil till tender, then turn off the water. Pare the oranges, cut up and boil thirty minutes, then add sugar and rind and boil until as thick as you like.

Mrs. C. M. Stowe.

GRAPEFRUIT MARMALADE.

Choose one or two ripe grapefruit, wash thoroughly, then slice across. Reject seed and core. Cut slices in pieces if so desired, then add 3 pints water to every pound of fruit, and let stand until next day. Boil until tender, and then weigh again. Add 1 pound sugar to every pound of fruit, and again

let stand until next day. Boil until it jellies, will not be very long. Most excellent.

Mrs. P. P. Arnold.

RUSSIAN TUTTI FRUTTI.

Dissolve the contents of a half box of gelatine in a pint of boiling water and add the juice of four lemons, with two cupfuls of granulated sugar; strain. When it begins to stiffen put a layer of jelly in the dish, then a layer of sliced bananas; cover with a thick sprinkling of cocoanut; next a layer of orange slices and a sprinkle of chopped nuts, a layer of jelly and one of sliced pineapple. Finish with a jelly layer. Set away to harden and serve with whipped cream.

TOMATO BUTTER.

8 lbs. green tomatoes, peeled Spices to taste.
and sliced, Juice of 2 oranges,
5 lbs. brown sugar, Juice of 2 lemons,
2 pints apple vinegar,
Cook until almost consistency of jelly. Seal while hot.

TOMATO MINCE MEAT.

7 1-2 lbs. green tomatoes, 3 lbs. brown sugar,
1 quart apple vinegar.

Peel and slice tomatoes thin, cook until tender, then add sugar and vinegar, nutmeg and cinnamon to taste. Add other spices if desired. Cook until it thickens. Seal while hot.

Mrs. H. H. Yancey.

GINGER PEARS.

10 lbs. pears, 3 1-2 lbs. sugar,
3 oz. (scant) white ginger root, 3 lemons.

Peel and core the pears, and cut in small pieces, mix with the sugar and ginger, and leave over night. In the morning add juice and grated rind of the lemons. Let the mixture simmer 2 1-2 hours, remove the fruit and boil down syrup for 1-2 hour. Pour syrup over fruit, and put in small glass jars.

Mrs. W. G. Coleman.

WATERMELON MEAT.

1-2 lb. sugar, Ginger,
1 lb. ripe fruit, Lemon.

Take seeds out of meat and put in with the sugar; when it has boiled about two hours add white ginger (whole) and sliced lemon and let it boil until done, which, on a moderate fire, will take not less than three hours, and often longer. Ginger root and lemon to taste. Done when it has boiled down to a syrup, and fruit is clear.

Mrs. J. Naumberg.

TOMATO SAUCE (*to Serve With Breaded Veal Chops.*)

Take juice from can of tomatoes. Into this slice a small onion and boil ten minutes. Strain and return juice to the saucepan. Thicken with cornstarch mixed with melted butter. Pepper and salt to taste.

Mrs. Walter P. Corbett.

CONSERVE.

1 pint of pie plant, 2 oranges,
1 quart blackberries, 2 lemons,
1 lb. raisins, 4 lbs. sugar.
1-2 lb. English walnuts,

Skin the pie plant and cut in small pieces. Take seeds out of blackberries. Chop raisins and cook twenty minutes with the sugar. Chop walnut meats, extract juice of oranges and lemons, add to the rest and cook five minutes longer. Put in cups and cover with paraffine.

Mrs. C. W. Perkins.

SPICED SCUPPERNONGS.

7 lbs. of grapes (before pulping), 3 1-2 lbs. of sugar, 1 cupful of vinegar, 2 ounces of ground cinnamon, 1 ounce of ground cloves. Press the seeds from the pulps. Add the skins and sugar. Boil until thick like marmalade.

Mrs. Allan Greeley.

TOMATO PRESERVES.

Take half as much sugar as tomatoes and a few slices of lemon or ginger root. Boil until clear and thick, when cold.

Mrs. C. M. Stowe

CRANBERRIES FOR TART.

(Or to Serve With Poultry.)

1 quart berries, 1-2 pint water.
1 pint sugar,

Soak berries in cold water for an hour, after sorting. This will make them translucent. Then drain and add to them the sugar and water. Boil them rapidly five minutes and simmer them five minutes. Stir as little as possible. They will be bright red.

Mrs. C. T. Doty

SPICED PEACHES.

6 lbs. fruit, 1 ounce stick cinnamon,
3 lbs. sugar, 1 pint of vinegar.
1 tablespoonful whole cloves

Make syrup first. Boil fruit until tender.

Mrs. J. Edward Allen.

PEAR JELLY.

1 peck of pears. Peel, slice and boil in a little water, put through a sieve, strain the juice, add equal parts sugar and juice, boil and skim well and add five cents worth of tartaric acid. Boil till it jellies.

Mrs. Charles A. Sheldon.

LEMON BUTTER.

4 large lemons, juice and half the grated rind; 1-2 pound of white sugar; 6 eggs, well beaten; 1-4 pound of butter, creamed with the sugar. Mix all together and boil three minutes, stirring all the time. Ready to use as soon as cold.

C. F. C.

GOLDEN TOAST.

6 eggs boiled, 15 minutes. Remove the shell and cut into slice 1-2 inch thick. Take out the yolks. Put toast bread on platter, with celery for garnish, lay whites of eggs on toast, then make a cream dressing. Pour over whites of eggs and toast and grate yolks of eggs over all with a light sprinkling of cayenne pepper.

Miss Gertrude Hammatt

QUINCE HONEY.

2 good sized quinces, peeled and grated; 1 pound granulated sugar, 1 pint of cold water. Boil sugar and water till it hairs, add the quinces and boil for 20 minutes, stirring constantly. Seal while hot.

C. F. C

ORANGE MARMALADE.

9 bitter sweet or sour oranges, 3 sweet oranges, 4 lemons, the juice and a little grated rind. Cut the oranges across the grain as thin as possible; put all together in a granite preserving kettle and, cover with four quarts of cold water. Let it stand for 36 hours, then boil one hour. Add eight pounds of granulated sugar and boil two hours over a moderate fire. Skim well and seal while hot.

Miss Leila Walton White,
Buffalo.

APPLE FRITTERS SIMPLIFIED.

Slice the apples, coat them well with sugar and let them stand two hours, then cover with flour and fry in boiling lard, two inches deep.

H. B. C.

CANDY.

HOW TO MAKE CANDY AT HOME.

The making of candy at home may not be a general custom, but it is common enough to command attention. The cost of pure, first-class confectionery is such that many people never buy it, and the children who crave sweets, and need them in moderate quantity, must eat inferior kinds, attended with more or less risk to the health and teeth, or the home-made article which is sure to be pure and healthful, if not quite as attractive in appearance. There are women who are expert in the art of candy-making through experience and a genuine liking for it, and to them we are indebted for a number of excellent recipes. Their success depends largely upon the amount of care in every detail of the work and the purity of the material.

2 cups sugar,	2 squares chocolate,
1 cup milk,	1 ounce of butter.

Boil all together till it makes a soft ball in cold water, stirring all the time. Remove from fire, put in one teaspoonful vanilla, beat well for a few minutes, then pour into slightly buttered tins and mark in squares before it hardens.

Contributed.

MAPLE CREAM CANDY.

2 pounds of brown sugar,	1 tablespoonful of butter.
1 can pet cream, (5c size).	Same measure of cow's milk,

Boil till it makes a soft ball, when dropped in cold water, then add 1 dessert spoonful of vanilla and 1 cupful of English walnuts, chopped coarsely. Beat till creamy, turn into well greased tins and cut in squares before it hardens.

Mrs. C. D. Rinehart.

POP-CORN CANDY.

1 cupful of white sugar,	3 tablespoonfuls of water,
1 tablespoonful of butter,	3 quarts of nicely popped corn.

Put butter, water and sugar on to boil, and boil till it almost turns to candy, then stir in your popcorn. Mix well and take from fire, and as soon as you can handle it make into balls and set aside to cool.

CREAM CHOCOLATES.

The white of 1 egg and half the shell full of water. Do not beat the egg, but work into the egg and water as much confectioners sugar as will make a soft cream that you can mould into shape. Set to dry on waxed paper. Mould them into small round, flat, or pointed shapes, just like you buy. When they grow crusty have plenty of unsweetened chocolate melted in a bowl over very hot water, drop your balls in, one by one, and with a new steel hat pin pick them out just as fast as you can and set them back on the paper to cool. With a little practice you will soon learn to make them very perfect. You can flavor your cream with vanilla, lemon or mint. With the above cream you can work in some freshly grated cocoanut and form into a sheet and cut into fancy shapes or make into balls, or it can be colored making a white layer full of chopped almonds and nuts, then press a thin pink layer on top and bottom, and cut in long strips and roll in granulated sugar.

Mrs. G. Clarkson.

FRUIT FUDGE.

- | | |
|--------------------------|-------------------------------|
| 1 cup English walnuts, | 1 cup milk, |
| 1 cup dates, | 1 large spoonful of butter, |
| 1 cup figs, | 1 desert spoonful of vanilla. |
| 2 cups granulated sugar, | |

Boil milk, sugar and butter together till it makes a thick and yellow cream. Stir constantly. When removed from fire add the vanilla and the well chopped fruit and nuts; blend well and pour into shallow buttered pans. Cut in squares before it hardens.

Mrs. J. Evarts Merrill.

FRUIT GLACE.

Prepare sections of orange free from all white skin, stem grapes, pare and quarter peaches and stick a little skewer or

wooden toothpick into each. Rub butter over a large platter, using just as little as possible and make it oily or use a little olive oil. Cook one cup each of sugar and water together for five minutes, add 1-4 teaspoonful of cream tartar and cook half an hour or until, tested in cold water, it becomes brittle. Set the saucepan into a larger one of hot water and dip the pieces in until covered with the syrup. Spread on the platter and after hardening a little, take out the skewers.

CHOCOLATE CARAMELS.

One cupful of grated chocolate, 2 cupfuls of brown sugar, 1 cupful of molasses, 1 cupful of milk or cream, butter the size of an egg, boil until thick, almost brittle and stir constantly. Turn it out upon buttered plates, and when it begins to stiffen, mark it in small squares. A teaspoonful of vanilla may be added if liked.

ICE CREAM CANDY.

Three cupfuls of granulated sugar, 1-4 of a cup of water, butter twice the size of a hickorynut; just before it is "done" add a tablespoonful of vinegar. A cupful of cream may be added instead of the water if convenient. Boil until it will harden in water. Pour on buttered plates and let it stand until it is cool enough to pull.

MAPLE SUGAR CANDY.

Make this the same as "ice cream candy" except, instead of 3 cupfuls of granulated sugar, use 2 cupfuls of granulated sugar and 1 cupful of maple syrup.

SALTED ALMONDS.

Blanch half a pound of shelled almonds by pouring over them boiling water. After they have stood a few minutes the "skins" may be easily removed. Place on a towel until thoroughly dry. Have ready a pan with a tablespoonful of melted butter. Pour in the almonds, stir them till they are well covered with butter. Put into the oven stirring often, so they will brown evenly and not burn. When they are a delicate brown

remove and immediately add a teaspoonful of salt. Mix thoroughly and let dry.

MOLASSES CANDY OR TAFFY.

- 1 quart of Louisiana molasses, 2 tablespoonfuls vinegar,
1 tablespoonful of butter, 1-2 teaspoonful of soda,
1 pound of granulated sugar, The juice of a lemon.

Put the sugar, vinegar and lemon juice and a small half cup of water together and boil till it becomes quite thick when dropped in cold water. Add molasses and butter; boil till it will crack on the cup when dropped in water, then take from the fire and stir in your soda and pour into buttered tins. Flour the hands well and begin to pull. Must be pulled till a creamy yellow. The sticks may be single, twisted, braided or flattened, according to taste. Put them on dishes well coated with powdered sugar to cool.

VANILLA FUDGE.

One cup of light brown sugar, 2 cups of white granulated sugar, 3-4 cup of milk. Boil for 10 minutes, or until a soft ball can be made in the fingers. Remove from stove and beat hard. At the last add 1-4 lb. of marshmallows cut in four, and if desired 1-2 cup of nuts. Flavor with vanilla. Cut in squares.

MARYLAND CARAMELS.

- 3 lbs. of light brown (c) sugar, 1-4 lb. of butter,
1 cup of Baker's chocolate, A pinch of salt.
1 cup of milk,

Boil hard for 10 minutes or less, remove from stove and continue beating till nearly cold, or until it can be poured into tins. Cut before it hardens.

Miss Florence L. Hughes.

PENUCHEE.

- 3 cups brown sugar, 1 cupful chopped walnuts.
8 tablespoonfuls milk, 1 teaspoonful vanilla,
1 tablespoonful butter,

Let the sugar, milk and butter boil for 9 minutes, then remove from fire and add vanilla and walnuts. Beat until it begins to thicken, then pour quickly into buttered tins. When cool mark into squares.

Mrs. W. G. Coleman.

TO CRYSTALIZE GRAPEFRUIT PEEL.

Cut fruit in half. Scoop out inside, leaving a little of the pulp. Cut peel in strips. Soak in brine for 24 hours. Then put in hot water and boil for 5 minutes. Remove this water and put on fresh and boil in this manner five times. Take 1 cup of sugar for each half of fruit, mix with small quantity of water. Put in fruit and boil until sugar begins to crystalize. Roll each piece of fruit in granulated sugar.

Mrs. Walter P. Corbett.

CREAM CANDY.

Take 1 pound of white sugar, 1 cupful of water, 1-2 teaspoonful of cream tartar, 2 teaspoonfuls of vinegar, 2 teaspoonfuls of vanilla, and butter the size of an egg. Boil this mixture until it hardens when dropped into water and test it often enough to stop the cooking at the proper point. Pour upon a buttered platter and pull it when nearly cold.

SUGAR CANDY.

Take 2 cupfuls of the sugar known to the trade as "Coffee crust sugar," 1-3 cupful of good vinegar and two-thirds of a cupful of water. Boil without stirring until it crisps in cold water, then turn on to a buttered platter with the desired flavor poured over it. When sufficiently cool pull until white and light, pulling directly from you without twisting. Have the hands clean and dry—no butter, remember. This can be varied by using different flavorings and is excellent to pour over nuts and popcorn before the pulling process is begun.

CHOCOLATE CARAMELS.

Mix 1 cupful of grated chocolate with 1 cupful of brown sugar, 1 cupful of molasses, and 1-2 cupful of sweet milk. Boil

until it hardens when dropped into water, and then add a piece of butter the size of an egg. Add a cupful of chopped English walnut meats, pour into a buttered pan, and when partly cold cut into squares.

NOUGAT.

Almonds and other nuts for nougat should be blanched, drained, and skinned some time before they are chopped. Melt 1 pound of powdered sugar, then add a dessertspoonful of lemon juice and 2 pounds of almonds, filberts or pistachios and a little flavored syrup. The nuts should be hot when put into the syrup.

CRYSTALIZED POPCORN.

Put into a kettle 1 tablespoonful of butter, 3 tablespoonfuls of water and 1 teacupful of white sugar. Boil until ready to candy, then throw in as much popcorn as the mixture will hold and stir briskly until all the corn is coated. The fire should not be too hot or the corn will scorch before the crystalizing. Nuts of any kind may be treated in the same way.

Martha Taft Wentworth.

PECAN PRALINES.

3 cups brown sugar, 1 cup milk.

Butter size of walnut, boiled to soft ball. Add 1 cup chopped pecans, and beat the mixture until it is stiff, then pull into rough bits, and put on platters to cool.

Mrs. Henry Wight.

FRENCH CREAMS.

Use 2 cupfuls of granulated sugar and 1-2 cupful of milk. Bring slowly to a boil and cook for 5 minutes, then remove from the fire and set in a pan of cold water, stirring rapidly until it creams. Shape into balls with the hands and place nuts on the tops. A variation can be secured by arranging the balls in layers with pieces of figs or dates between and then cut in squares. This mixture is the same used for chocolate creams, the chocolate being applied in a melted form after the

balls have become firm. They should be left upon buttered white paper until quite cold.

CREAM FONDANT.

2 cups granulated sugar, 1-2 cup water and a pinch of cream of tartar. Blend all together and boil till it spins a good thread, but do not stir it. Set aside to cool until it dents easily with the finger, then drop in your flavoring and stir one way with a silver knife till it begins to grow snowy white and harden. Set it aside to get real cold. With a good stout knife cut it in squares. For flavoring use one drop of oil, either of peppermint or spearmint, to each cup of sugar.

Mrs. Gerardus Clarkson.

PEPPERMINT DROPS.

2 cups sugar,

1-2 cup water,

Pinch of cream tartar.

Stir it up, but do not stir on the stove. Boil 5 minutes after it boils all over. Beat hard. Flavor with 4 drops of oil of peppermint, and drop on buttered tins or paper.

Miss C. Locke.

DIET FOR THE SICK.

A family surprised by sudden illness is usually found to own few or none of the little things which go far toward making an invalid comfortable. This is especially true of all the conveniences and daintinesses for serving the meals in the sickroom. How few are prepared with the bedside tables, the tray fitted with suitable dishes, the small hemmed tray-cloths, the numberless little things which one finds necessary at once! But in these days every housekeeper should have such things ready to her hand.

The table for the tray is the first thing to purchase. There are lap-boards fitted either with short legs or with strips of wood running crosswise of the edge which are fairly good, but better than these is the white enamelled iron table standing on a support which is pushed under the bed and holds firmly the edge of the table so that it may swing freely over the bed; this top may be raised or lowered to any convenient height. For the tray itself there must be many small covers which may be bought cheaply, or may be made of a table-cloth which has seen better days. There must be enough so that each meal may have its fresh cloth, but they may be simply hemmed on the sewing machine an inch or more deep around the edge, and so be little trouble to prepare.

As to the tray, all invalids know how far its appearance goes toward tempting or destroying an appetite. Most families depend on the ordinary japanned affair, covering it when called for with a napkin which does or does not happen to fit it, and fill it with the every-day dishes. The hot food is usually on a plate with an inverted bowl over it; the tea or coffee is in the ordinary pot, much too large for the one cup; there are an overlarge sugar bowl and cream pitcher, and a cup and saucer which lack novelty. Everything is crowded and, in consequence, too often things are spilled.

There are, however, invalids' trays which are so charming as to tempt the most fickle appetite merely to see them come into the room. One such is made of light but strong wood with handles, all enamelled in cream white, and set out with cream-white dishes, each with an edge of gold. There are a pretty low teapot, a tiny cream and sugar, a small coffee-pot, a covered dish, an egg-cup, and a most attractive cup and saucer.

Nearly all cream of vegetable soups are excellent for invalids, as they are nourishing as well as appetizing.

Vegetables are most difficult to serve daintily. Peas and string beans should either be perfectly dry, or else creamed. Baked potato should be removed from the skin before it is offered, and must be kept very hot; creamed potato may be in a little baking-dish. Tomatoes may be peeled, sliced thin, and served very cold on lettuce. Asparagus, too, may be served cold; if hot, have it on toast with a little cream, and keep it covered well.

Eggs are the most tiresome form of invalid cookery, and must not appear too often. Poached eggs should be in a flat open baking dish; creamed, in a covered one. A little omelette with chopped parsley in it is one of the most attractive ways of serving eggs.

As to sweets, there are not many which do not pall on the taste before long. The best of all is plain ice cream, made merely of sweetened cream, flavored, and frozen in the small individual freezer which is no trouble to pack. An orange or pineapple ice is always refreshing in a sick-room, and so is an occasional soft custard made with cream instead of milk and served in a pretty cup with a spoonful of whipped cream and perhaps a lady-finger. A junket also should be made with rich cream and eaten very cold. Jellies made with gelatine contain practically no nourishment whatever, and one so soon tires of them as to make it hardly worth the trouble of preparing them. An orange, however, filled with orange jelly,

the points of the peel around the top being cut out after the jelly sets, looks very pretty on the tray, especially if a few leaves like those of the orange are laid underneath the fruit. A little mould of mixed fruits set in lemon jelly is often liked, and where morphia is used in the treatment, a strong coffee jelly is one of the best things to offer the invalid. Blancmange, chocolate pudding, and, in fact, all puddings, should always be made in small forms, or if baked, in a little dish, because the individual shape somehow pleases one better than a portion from a large dish. Whipped cream is usually a welcome sauce.

Fruits are always prettiest when accompanied by their own leaves. A few strawberries arranged on a plate with a spray of their green, or a peach or a purple and a yellow plum with the foliage from the tree, is certain to rouse the most indifferent patient to admiration. Grapefruit is the one thing of which few invalids tire. In preparing it, it is best to separate the sides well from the edges, and remove all the core, as it is difficult for one in bed to handle it otherwise.

Then there is chicken panned and served on toast dipped in pan gravy, the daintiest of French chops, the slice of jellied meat, the roast squab or quail, a bit of cold meat, the fat carefully trimmed off—all these are sure to please. Besides these, bacon, toasted in the oven over a pan into which all the heated fat drips, is one of the very best invalid dishes, and may be offered twice as often as any other meat.

Fish is not often to be served, but sometimes a small baking-fish with creamed halibut or whitefish will be useful, especially if it has been covered with crumbs and browned in the oven. Scalloped oysters cooked in a large shell are also excellent.

The most of these recipes were given by Miss Rhoda E. Massecar, trained nurse from Ontario.

As to beverages, have tea and coffee always really steaming hot, never lukewarm. If hot milk is used often, get a wire holder for the glass, such as are used with soda water.

Try having orangeade frequently, especially with a feverish patient, for nothing is more refreshing; it is better even than lemonade, though that, strong and cold, is by no means to be despised. Currant jelly beaten with a little water and added to scraped ice is relished by those who like something acid and cooling. Tamarinds mixed with ice water and strained are a novelty; they come bottled at the grocery, and are quite inexpensive. Egg-nog is made by beating the yolks of an egg light, and then beating in some powdered sugar first, then a little milk or cream, and topping off with the beaten white. The flavoring is wine, brandy, or nutmeg.

A delightful drink is made by pouring grapefruit juice and a little of the pulp over pounded ice, and serving it in a glass cup. It takes the place of a frozen ice and is more quickly prepared. The beaten white of an egg may be added, and orange flavoring instead of the grapefruit. Grape juice, if home-made or of an assured purity, may be used in the same way, and is particularly pretty and attractive, as well as appetizing, because of the color as it blends with the crushed ice. The clear or somewhat diluted grape juice may be served as a beverage, and clear strained juice of grapefruit is always extremely refreshing and quite safe to give in cases of fever when the mouth and throat are parched and dry. All such drinks must be prepared at the moment when they are to be used, as the necessity for having them cold and the crushed ice crisp and dry is marked.

In cases of great need for nourishment where little can be retained on the stomach, one can often take the beaten white of an egg with a very little lemon juice added and some scraped ice.

Too great emphasis can hardly be laid on the necessity for making an invalid's tray look attractive, and on serving food very hot. The neglect of these things is often the reason for the frequent repetition of the report of the nurse to the doctor day after day, "No appetite! No appetite at all!"

Hospital gauze is the best material for fomentations or compresses, as it retains the heat and cold longer than other cloths.

Milk taken before and after bitter medicine will absolve the taste more quickly than anything else. The milk need not be swallowed unless you so desire.

In cases of severe protracted illness, when nourishment consists of only a small quantity of milk or broth, taken frequently, it is kept more acceptable to the patient if, after each administration, a few teaspoonfuls of clear weak tea are given. The tea leaving a clean taste.

DAINTY EGGS ON TOAST.

Separate the whites when breaking the eggs. Have toast ready buttered, beat the whites stiff, with a pinch of salt, and place each white on a piece of toast, forming a hole in center of white to receive its own yelk. Drop each one into the hole and place in the oven for a few minutes and serve hot quickly.

Mrs. Thomas W. Henderson.

SATIN CREAM.

Make a custard of 1 pint of milk, the yolks of 3 eggs, 3 tablespoonfuls of sugar, add a dash of salt. When cooked enough to coat the spoon, add 1 ounce of gelatine which has been soaked for half an hour in some of the cold milk. When the gelatine is dissolved remove from the fire and as soon as it begins to stiffen, fold in carefully the whites of the 3 eggs whipped to a stiff froth. Flavor with vanilla and turn into a mould to set.

CRUST COFFEE.

Toast bread, pour on boiling water, strain and add cream and sugar and a little nutmeg if allowed or desired.

CREAM SOUP.

One pint of boiling water, half a cup of cream, add broken pieces of toasted bread and a little salt.

BARLEY PUNCH.

For the invalid who cannot take milk, barley is a fine sub-

stitute. Wash through several waters half a cup of pearl barley and put it on to heat slowly, with one and a half quarts of cold water. Simmer gently for six hours, adding enough water when necessary to make one quart when done. Strain and set away to cool. Use in place of milk, in any hot or cold drink the patient is to have.

The following is delicious. Beat an egg light, add a little sugar and nutmeg, a little cracked ice and orange or pineapple juice to flavor. Then fill the glass with cold barley water and it is ready to serve. Cocoa is delicious made with barley water instead of milk. You can make enough to last two days, if you keep it in a glass preserve jar in the ice box.

It became necessary, during sickness, to provide some sort of shade to protect the eyes of the patient from a gas jet at the head of the bed. A slit was cut in the middle of one side of an ordinary box, then a small piece was cut out. With this slipped on the fixture, just below the Welsbach burner, there was no distressing glare.

R. F. B.

MILK TOAST.

Dip a slice of dry toast in boiling milk, which has a piece of butter and a little salt dissolved in it. Water toast is made in the same way.

BOILED CUSTARD.

Beat one egg to a froth; add 1 tablespoonful of sugar and a little salt, mix well, add one cup of scalded milk and stir over boiling water until it thickens. Serve cold.

FRICASSEED OYSTERS.

One cup of milk, 1-2 cup oyster liquor. When boiling, add 1 teaspoonful of flour and 1-2 teaspoonful of butter rubbed together. Cook till it thickens, then add 1 dozen oysters. Cook until the oysters are plump and the edges curl. Serve immediately, plain or on toast.

STEWED OYSTERS.

Put a pint of oysters in a pan and heat till the edges curl,

then add 1 cup boiling milk and a little salt, butter and pepper if allowed.

CHICKEN BROTH.

Is excellent made in the same manner as mutton broth. Crack the bones well before you put in the fowl. For beef broth, take two pounds of beef, cut up small and two quarts of cold water, and then follow the same directions as given in mutton broth.

CLAM BROTH.

Six large hard-shelled clams. Wash thoroughly free from all sand, put into a kettle with three tablespoonfuls of water, cook until the clams open, strain through a cloth. If too salt, dilute with a little hot water or milk. Serve hot.

OYSTER BROTH.

Cut one pint of oysters into small pieces, put them into a saucepan with a half pint of cold water, boil gently ten minutes; skim, strain, and salt to taste. You can put a little hot milk in if you wish. Serve with hot toasted crackers.

Clam broth is made in the same way.

BEAUREGARDE EGGS.

Make a cream sauce, and when boiling hot, put into it the well chopped whites of hard boiled eggs. Allow it to bubble up a few times and place on squares of toasted bread. Place the yolks of the eggs in a ricer, and squeeze over the squares. Season the sauce to taste; a little chopped parsley is an addition for those who like it.

Mrs. E. H. Stirk.

OAT MEAL WAFERS.

Use equal parts water and oat meal, make it as thin as you can, shake it out on the bottom of a pan so when done it will not be thicker than a knife blade anywhere, and in most places you can see daylight through it. Bake very slowly till quite dry, watching that it may not scorch. In taking out it will probably break in many fragments, but they will be delicious. Not shapely for the table, but so temptingly savored, that

any delicate person who can eat at all will find them satisfying nourishment.

CORN MEAL GRUEL.

Take a pint of meal, pour over it one quart of cold water, stir up, let settle a moment and pour off the water. Repeat this three times, then put the washed meal into three quarts of cold water and place where it will boil. Cook three hours, stirring often, and when done add a little salt. May be eaten with butter, sugar or cream or just plain. When cold, is good. Cut in small pieces and put into scalding milk that has a little butter and salt in it, and let stand till quite scalding hot, then serve in a dainty bowl.

FLAXSEED LEMONADE.

Four tablespoonfuls flaxseed (whole), 1 quart of boiling water, poured upon the flaxseed, juice of 2 lemons, leaving out the peel; sweeten to taste with cut loaf sugar. Steep three hours, in a covered pitcher. If too thick put in a little cold water with the lemon juice and sugar. Ice and take by tablespoonfuls. Admirable for colds and sore throat.

RICE JELLY.

One-half cup whole rice, well washed, soaked 2 hours in a little warm water. Stir without draining into 3 pints cold water, 1 small pinch of salt put into the water. Sweeten to taste with loaf sugar. Boil it until it is a smooth paste and the water is reduced one-half, strain through double tarlatan and sweeten. This is an admirable preparation for anyone suffering with weakness of the bowels. If there is no fever, you can add one-third part milk. Give a few spoonfuls every hour or half hour.

RICE-FLOUR GRUEL.

Mix 2 teaspoonfuls of rice-flour with 4 tablespoonfuls of cold milk; pour this into 1 pint of boiling milk, stirring all the time. Boil gently for 15 minutes, add sugar or salt to taste.

OAT MEAL GRUEL.

Stir slowly one-half a cupful of rolled oats into 1 pint of

boiling water; salt to taste and boil for half an hour. Strain if desired.

CORN-MEAL GRUEL.

Stir 2 even tablespoonfuls of corn-meal into 1 pint of boiling water; boil gently for half an hour. Salt to taste.

RAISIN GRUEL.

Two dozen raisins cut into small pieces, 1 cup boiling milk, 1 cup cold water, 1 tablespoonful flour. Cook the raisins in the water till the water is almost boiled away; add the boiling milk. Rub the flour to a thin paste with a little cold milk, blend well and cook thoroughly, add a little salt or sugar, and strain.

PANADA.

Cut into half inch squares stale bread and toast it nice and brown. Put in a bowl with a pinch of salt, a tablespoonful of sugar and a dash of nutmeg. Cover with boiling water and set on the hearth, with a close top over the bowl, for twenty minutes. Serve hot, but do not stir it. A little butter may be added, if allowed. A good cracker may be used in the same way, but do not break them; they should be soft as jelly.

FLAXSEED TEA.

To 1 quart of cold water add 1 tablespoonful of flaxseed; let simmer two or three hours; strain and add lemon juice and sugar to taste.

WINE WHEY.

When a pint of milk is brought just to a boil pour in a gill of sherry wine; let it again come to a boil. When the whey separates, strain through gauze. It may be taken either warm or cold.

RICE WATER.

Wash one ounce of rice with cold water, then put the washed rice and a cinnamon stick into a double boiler, with a pint of boiling water. Boil for one hour, strain and sweeten to taste, or a little salt may be added.

ALBUMINIZED MILK.

Shake together, in a jar, one pint of new milk and whites of two eggs, until thoroughly mixed. It may be sweetened and flavored to taste.

BAKED CRACKERS.

Split round crackers in half, spread the inside with butter; put them buttered side up in a pan and brown in a hot oven.

EXPRESSED BEEF-JUICE.

Broil or pan lean beefsteak until it is heated thorough. Squeeze the juice out with a lemon squeezer; strain through gauze to remove the fat. Before serving, warm the juice in a small cup placed inside a cup of boiling water.

MUTTON BROTH.

- | | |
|---|--------------------------------|
| 1 pound of lean mutton or | 4 tablespoonfuls milk, |
| lamb cut small, | Salt and pepper, with a little |
| 1 quart of cold water, | chopped parsley. |
| 1 tablespoonful rice or barley soaked in a little warm water, | |

Boil the meat, unsalted, in the water, keeping it closely covered until it falls to pieces. Strain it out, skim, add the soaked barley or rice; return to the fire. Cook one half hour, stirring often. Stir in the seasoning and the milk and simmer five minutes, taking care it does not scorch. Serve with cream crackers.

PARCHED RICE.

Cook in double boiler a half cup of parched rice, in one pint of boiling, salted water. When done serve with cream and sugar.

SAGO CUSTARD.

Soak 2 tablespoonfuls sago in a tumbler of warm water an hour or more, then boil in same water until clear; then add a tumbler of sweet milk. When it boils, add sugar to taste, then one beaten egg and any preferred flavoring.

"JELLICE."

One teaspoonful of currant, lemon, apple or cranberry jelly; put into a goblet, beat well with two tablespoonfuls of water. Strain over a half gobletful of shaved ice.

TAPIOCA JELLY.

1-2 pint tapioca, 1 lemon, all the juice and a
1 quart water, little of the grated rind.

Soak the tapioca for three hours in warm water, sweeten it and boil for one hour in a custard-kettle or until clear, stirring it often. When done, stir in lemon and pour into mould. Serve with sweetened cream.

TO MAKE COCOA.

Mix 1 teaspoonful of cocoa with enough boiling water to form a paste; add a cupful of boiling milk and serve immediately.

EGG FLIP.

One egg, four teaspoonfuls of sugar, a glass three parts full of milk. Beat the eggs and sugar together, till light and stiff, then add to the milk.

KOUMISS.

Fill a quart wine bottle up to the neck with pure milk, add a quarter of a cake of compressed yeast and two tablespoonfuls of white sugar, that have been dissolved in a little water over a hot fire. Tie the cork in the bottle securely and shake the bottle well. Place in a warm room of from 50 to 90 degrees F., for six hours, then in the ice box over night.

ALBUMINIZED WATER.

One pint of cold water, whites of two eggs, juice of one-half lemon, two teaspoonfuls of sugar. Shake together in a jar, with a tight fitting cover, until thoroughly mixed. The sugar may be omitted. Serve iced.

BEEF-TEA.

Two pounds of neck of beef cut into small pieces. Put into a glass jar without a drop of water, cover tightly and set in a pot of cold water, having placed a double fold of muslin under the jar. Heat gradually to a boil and continue this steadily for three or four hours, until the meat looks like white rags. Press out all the juice, season with salt to taste, and

when cold, skim. The patient will often prefer this ice cold to hot. Serve with thin wafers or toasted crackers.

CROUTONS.

Cut stale bread into half inch cubes, put them on a shallow pan and bake till brown. Use with beef tea or broth.

BARLEY WATER.

To one tablespoonful of ground barley add a pint of cold water; let it boil twenty minutes. Strain and keep in a cool place till used.

TOAST MILK.

Toast two slices of baker's bread a dark brown. After drying thoroughly in the oven, boil a pint of milk and pour it over the toast; strain and add either a little salt or sugar. Toast water is made in the same way, using water instead of milk.

MILK PUNCH.

Sweeten to taste a glass three parts full of new milk and add one or two tablespoonfuls of brandy or whiskey.

A good many of these receipts were given by Miss Rhoda E. Massecar, a trained nurse of Ontario, Canada.

HOUSEHOLD HINTS.

Linen which is only slightly scorched can have the stain removed by exposing it to hot sunshine for several hours, but that which is badly scorched is often given up as hopeless. The unsightly stain can be removed however, by dipping in a strong solution of borax and hot water, afterwards placing the cloth in the sunshine. The process may need to be repeated several times, but in the end will produce the desired results.

When flat-irons do not heat well turn a large dishpan over them.

Put a little baking soda with the bath brick and see what a polish you will get on your knives.

To avoid cleaning silver, which is one of the most disagreeable tasks the housekeeper has, put the silverware to soak in sour milk or buttermilk. It cleans it perfectly, even in the engraving where it is so hard to clean it with a brush, and gives the silver a new appearance not acquired in any other way.

TO FRESHEN OLD CRAPE.

First unpick all seams and rub dust off with an old silk handkerchief. Then wind loosely around a clean broom handle, being careful that each piece is kept quite flat. Pin and lay the stick across a boiler half full of boiling water, and let it steam for three or four hours, turning the stick occasionally so that each part may be thoroughly steamed. When done, rest the ends of the handle on two chairs so that nothing shall touch the crape and let it stay till next day.

The restlessness and wakefulness of children caused by close hot nights in summer can often be relieved by giving the hot little body a cool sponge bath. Whenever this resource fails try the old-fashioned remedy of sweet spirits of nitre. To

the eagerly demanded "drink of water" add (according to age) from ten drops to half a teaspoonful of sweet spirits of nitre. The nitre acts upon skin and kidneys and speedily relieves the tense feverish condition.

Try a folded Turkish towel in the bottom of baby's bath-tub and see how delighted he will be with the feeling. Even a wee baby likes it in the bowl and I know of one timid baby who lost his fear of the water after the towel was placed under him.

R. F. F.

INK.

Ink spots on cotton, silk or woolen fabrics should be treated to turpentine. Saturate the spots with the spirits of turpentine and let it remain several hours, then rub it between the hands.

FRUIT.

Fruit stains may be removed from tablecloths and napkins by pouring boiling water through the spots.

JEFFERSON'S RULES.

1. Never put off until tomorrow what you can do to-day.
2. Never trouble another for what you can do yourself.
3. Never spend your money before you have it.
4. Never buy what you do not want because it is cheap;
it will be dear to you.
5. Pride costs us more than hunger, thirst or cold.
6. We never repent of having eaten too little.
7. Nothing is trouble that we do willingly.
8. How much pain the evils that have never happened
cost us.
9. Always take things by the smooth handle.
10. When angry, count ten before you speak; if very
angry, count one hundred.

Thomas Jefferson is the most quoted of all American Statesmen. He wrote the Constitution of the United States, and became the second President. These were the rules he followed.

A recipe for a very superior furniture polish given by a dealer in musical instruments to a housewife, as the cause for the shining surfaces of the pianos in his rooms, consists of four tablespoonfuls of sweet oil, four tablespoonfuls of turpentine, a teaspoonful of lemon juice, and ten drops of household ammonia. This polish must be thoroughly shaken before using, and applied with an old flannel or silk cloth. Rub briskly and thoroughly, which is at least a third of the merit of all polishes. Use a second cloth to rub the mixture into the grain of the wood, and a third for the final polish.

Mrs. Gerardus Clarkson.

Valuable pieces of china may be mended to be as good as new if taken to a china painter. After sticking the pieces together, the whole is fired in a china kiln. This makes it possible to use the china afterwards as though never broken. Cut glass may be mended by riveting with small silver rivets which scarcely show. Any china or cut glass firm will have this done.

F. McS.

The finest Boston fern that I have ever seen, the largest and most symmetrical, is in a store window in Jacksonville, Florida. The owner says its symmetry is due to the fact that he never shifts its position. It has been in the same soil for a long time, but twice each month he feeds it with a sprinkle of cottonseed meal stirred into the top soil.

H. W.

If you would avoid the hills and valleys that will inevitably appear in a linoleum if tacked immediately when laid, let it lie in place and be walked on for a few days before tacking.

A. M. B.

In stitching thin material on the sewing machine, if it puckers or don't feed good try putting paper under it.

I had trouble in making buttonholes in thin materials, until I discovered the way of holding a piece of the same goods

on the under side and cutting the hole through this, as though it were a part of the waist. After I have finished working the buttonhole I cut away the piece of cloth so that it does not show. I can make buttonholes in chiffon by folding the piece of cloth twice or even three times.

M. K.

The disposal at night of a lace bedspread and lace covered paper-roll bolster so as to avoid soiling and creasing was solved by pinning the bedspread to the bolster and rolling both together down to the foot of the bed. Two tape loops a little larger than the circumference of the bolster placed around either end, and hooked over the corner foot posts of the bed, held the roll clear of the bed for foot room and yet ready to be dropped down and unrolled in the morning.

P. B.

Could you shut off your water supply from the street, in case a pipe in your house bursts? I was asked one evening to come over to a neighbor's house and see if I could shut off the water for them. A water pipe had burst near the kitchen sink, and the water was flooding the kitchen. After considerable search with a very poor light I found the stopcock and shut off the water. If the pipe had burst between the walls, one can easily imagine the damage which would have been done. It would seem that every member of a household should be able to instantly shut off the water from the street. I have found that the stopcock just mentioned is very likely to corrode from infrequent use and become so stiff that it is impossible to turn it. It is wise to examine it occasionally to find out if it is in working order, and so prevent, if possible its failure in an emergency.

C. K. F.

White furs can be cleaned at home. Lay the fur upon a clean white cloth and sprinkle with alcohol until damp all over, then rub French chalk well into the hairs. Roll up in cloth and lay aside for at least twenty-four hours, more if very

soiled; then take out and shake, rub well between the hands until every particle of chalk is removed and comb the fur with a clean comb, preferably steel.

A. H. H.

A most convenient way to freshen velvet bows, without untying them is to heat a curling iron and lay a small damp cloth over it. Insert it in each loop and open the curler to its fullest extent. The velvet will be steamed and by brushing with a small whisk or brush, its freshness will be restored.

E. K. B.

When removing a pie or cake from the oven after it is baked, if it does not come out easily, wring a cloth out of cold water, fold, and lay it on the kitchen table; set the hot pan on this for a few moments, and the contents are removed smooth and entire, without the slightest difficulty.

M. T. R.

Save all the baking powder tins; they always come in handy as molds, either for steamed pudding, jellies or frozen desserts, and these dishes will always be served most attractively on your table.

If your family indulges in much pie or biscuits it is convenient to have always on hand a quantity of flour already mixed with the shortening.

The prettiest kind of a "greenery" for the dining room table is made by planting the seeds of grape fruit, sowing them very thickly. In about a fortnight, if the earth has been watered daily and kept in a warm place, the tiny shoots appear; in another fortnight the leaves begin to unfold and soon there is a mass of rich, glossy green which is not affected by gas or by furnace heat, as so many of the delicate ferns are. This will outlast a dozen ordinary ferneries, and it has the added virtue of being inexpensive.

G. R.

Roast a bird with the breast down the greater part of the time; the flesh will then remain more juicy.

If dried or candied fruit has become too hard to be used to advantage in a cake, steam it for a few moments.

When lavender cannot be obtained, oil of lavender with a little hot water will provide the desired fragrance.

Wrap picnic sandwiches in moist napkins and they will come out ever so much fresher than otherwise.

Never allow fresh meat to remain in paper, it absorbs the juice.

Nothing is better for stringing beads, especially the steel beads, than dental floss. It is almost unbreakable.

J. T.

Instead of using a ruler for cutting bias bands, do as the tailors do. Mark the selvage the desired width of bands, then take a thin cord, chalk it well and stretch it from side to side. Lift the center with the teeth, and let the cord snap back. This will give an absolutely true line to cut on. One can use the cord half a dozen times before rechalking.

T. H.

When grinding dry bread through the food chopper I was annoyed by the scattering of the dry crumbs. I now tie a paper bag over the mouth of the chopper. When through I empty the bag into a two-quart tin pail and put on the cover. Just below the top of the pail I punch air holes all around and find that the crumbs keep any length of time.

Mrs. H. R. K.

When cutting sleazy or very thin silks, that will pull out of place and ruin the temper of the dressmaker, lay the goods between two thin sheets of paper, and cut out paper and all.

M. F.

If housewives would remember to put a towel, folded several times, in the bottom of the dish pan when they are going to wash their thin glasses they would save themselves much broken glass.

F. R.

In putting a tack into a place where it is difficult to hold it with the fingers, thrust it through a little strip of paper, and thus keep your fingers from under the hammer and your temper from high temperature.

T. J.

TO MAKE HONEY.

For those who like honey, it can be made by taking three parts of brown sugar, making into a thick sirup, and putting in one part of honey. This is almost as nice as real honey and is lots cheaper.

How many know a little alum in sugar sirup will keep it from going back to sugar?

HINTS ABOUT WASHING.

If you use any kind of washing powder a few spoons of spirits of turpentine is a great improvement to the clothes; it whitens them, or, rather, prevents them from turning yellow, and also imparts a pleasant odor to them.

In using washing powders it is best not to put the powder into the kettle or on the clothes just before they are put in, as it both injures the clothes and makes them hard, unless one does a great deal of extra rinsing. By using the powder in the tub, the dirt is loosened, and the scalding water takes out both dirt and suds.

If you use bulk starch, or any of the unprepared starches, a tablespoonful of kerosene will be a great improvement to the starch, as it will not stick so badly when being ironed.

A bit of sand paper is a good thing to keep with the ironing material, also a cloth with a piece of wax in it. Of course, the iron must be wiped on a clean cloth always after applying the waxed cloth to it.

Mrs. M. J.

Many people never blue their colored clothes in laundering, but no matter what the color may be it will come out brighter if a little bluing is added to the last rinsing water or to the starch.

You will need less laundry soap if you insure that it is thoroughly dried before using. For this pile it in such a way as to leave open spaces between the bars to allow free access of air. After thus drying it does not wash away so readily and does more effective work.

How many of us have been provoked by the tin slipping off our shoestrings. Just wrap the end of the string with rather heavy thread very closely, tie securely, and it is almost as good as new.

TO PRESS A SKIRT.

If you will baste your plaited skirts all the way down each plait, and then press by laying a wet cloth over them and a hot iron (not too hot), wetting the cloth each time it becomes dry, you will not have any trouble and your skirts will be as nice as though you gave a high price to have them pressed. Use an ironing board, so the skirt will hang loose.

P. A. L.

Ants—Better than cobalt for exterminating ants, because it is not poisonous, is paregoric. Fill a cup half full of water and put in a teaspoonful of paregoric, and the ants will leave. You may add a half a teaspoonful of paregoric to this solution each week and they will not bother you at all.

L. May Dean.

When providing one's self with a new supply of dish towels, half a dozen of the small, coarse, Turkish bath towels will be found almost invaluable. These may be purchased at nearly any five and ten-cent store, and nothing equals them for wiping and polishing glass and silver. They absorb the moisture quickly, and the rough weave gives a brilliant polish with a quarter of the time rubbing.

L. S.

To soften hard water when you do not wish to boil it, drop a little piece of chalk into the pitcher and in a short time the water will be quite soft.

To remove paint from glass, wet the edge of a copper or silver coin, and with it scrape off the paint. It will come off easily.

To whiten the kitchen table spread it all over with a thin paste of chloride of lime and hot water; leave this on all night, and in the morning wash off.

FOR KITCHEN TOWELS.

To equalize wear on kitchen hand towels sew a loop onto each end, thus making them reversible.

USE AMMONIA IN BLACKING.

Stove blacking mixed with a little ammonia will not burn off.

FOR A RUSTY STOVE.

If your stove has been neglected till burnt red or rusty, while warm rub it over with vinegar first; the blacking will stick and polish fine.

IN DAMPENING CLOTHES.

Hot or warm water is much better than cold for dampening clothes. They will be ready to iron much sooner.

TO POLISH GLASS.

For glassware, mirrors, etc., mix calcine magnesia with enough gasoline to make a liquid the consistency of cream. This will polish glass to perfection.

FOR WASHING WINDOWS.

After the window panes have been washed, rub them over lightly with alcohol. This will prevent them from frosting during the cold weather.

HOW TO CLEAN PENS.

If you have writing to do and are miles from town and have forgotten to buy new pens, hold the old one in the blaze of a lamp for a minute or two or until hot; it will do a while longer.

TRY THIS SOME TIME.

When heating irons on a gas or gasoline stove place a

bread pan over your irons; they retain heat longer and you can cook any article by placing cooking utensil on pan.

SOFT SOAP.

Save the small pieces of laundry, toilet and bath soap until you have a tea cup full; then put them in a quart of hot water and let simmer until dissolved, and lo, you have a jelly mass to wash or clean floor with.

THE COVER FOR IRONING BOARD.

Good covers for an ironing board can be made of unbleached muslin. Cut two inches larger than board, hem all round and sew on tapes about eight inches apart to tie it on the board. If two covers are made, a fresh one can always be kept ready for use.

TO SAVE THE HANDS.

I have found it a very good thing to have a mitten made of good stout ticking (with a loop to hang it up by) to slip on the hand when putting wood in the stove or handling hot dishes; they are easily made and are inexpensive; one lasting a long time, and they are easily laundered.

HOW TO TREAT WET SHOES.

Wet shoes can be dried without the stiffness and discomfort which usually follow by tightly filling with pieces of newspaper and letting them remain until dry. Before removing the paper rub the shoes thoroughly with kerosene and they will become soft and pliable.

TO STOP LEAKS IN AN EMERGENCY.

Boilers in mills, fire backs in ranges, teakettles and other vessels containing water frequently start to leaking in the midst of the boiling and cause great inconvenience. A handful of meal thrown into the water will almost immediately stop the leak until after emergency, when the hole can be mended.

HOW TO PRESERVE LINOLEUM.

Linoleum will wear much better if washed off with skim milk. Use a soft flannel cloth and do not walk on the linoleum until it is dry.

To keep the ironing board in good condition cover the board before putting it away with a gingham bag, drawn up and tied with tapes. There will be no trouble in keeping a clean board ready for ironing day.

WELL TO KNOW.

Every housekeeper knows full well how quickly the paint in the kitchen will soil, soon appearing both shabby and dull from too much scrubbing. However, the next time it needs cleaning try washing it with a mixture made by boiling one pound of bran in a gallon of water. This process is said to keep paints not only immaculate, but bright and glossy as well.

TO RENOVATE A BRUSSELS CARPET.

If you have a Brussels carpet which has become soiled sweep it thoroughly, then take a basin of well-dampened sawdust to which two tablespoonfuls of ammonia have been added. Remove all, or most of the furniture, and with a clean scrub brush, scrub your carpet. Begin as you would a floor, taking a generous quantity of the sawdust, sprinkling on the carpet, and scrubbing till clean. Leave on the carpet until the whole is finished, then sweep up, and you will be surprised at the result. If you reside in a suburb and carpets are cleaned at home, this work is better done outside on the lawn after the carpet has been cleaned. After the scrubbing process turn the carpet over, face down, and go over with a light rattan beater, which will readily shake out the sawdust. This process is also excellent for cleaning rugs, or plush covered furniture. Care should be taken not to leave any of the sawdust and not to use the articles cleaned until thoroughly dried in the sun.

HOW TO MAKE RAG CARPET WEAR LIKE LINOLEUM.

Stretch rag carpet tightly over the floor to be covered. Then take flour starch, cooked free from lumps, next a large paint brush and paint over evenly with the starch; let dry thoroughly. Then apply a coat or two of good paint any color desired. This is fine for kitchen or bathroom, as it can be

mopped up and the cost is small compared with the cost of linoleum.

"I never use window screens," said a wise housekeeper, who did not like "sifted air." "I buy 5 cents' worth of oil of lavender at the drug store and mix it with the same quantity of water. Then I put it in a common glass atomizer and spray it around the room wherever flies are apt to congregate, especially in the dining room, where I sprinkle it plentifully over the table linen. The odor is especially disagreeable to flies, and they will never venture in its neighborhood, though it has a peculiarly fresh and grateful smell."

THAT BURNED PAN.

Sisters, don't ever scrape a granite pan if you are so unfortunate as to burn it. Put a teaspoonful of concentrated lye in it and pour in just a little water. Set on the back of the stove and shake frequently. Add water as it steeps away. All the burn will come off, leaving the dish smooth and bright as new, if it has never been scraped.

Aunt Mattie.

TO REMOVE PAINT FROM CLOTHING.

Equal parts of ammonia and spirits of turpentine will take paint out of clothing, no matter how hard and dry it may be. Saturate the spot two or three times and then wash out in soap suds.

PUT TIN UNDER IRONS.

The heating of flatirons over the gas blaze was a great trouble until it was found that a piece of common tin a few inches square over the fire saved all the trouble of cleaning the irons and one could iron all day with scarcely rubbing them. Use a piece of a cracker box and keep it on the stove all the time. It is convenient to slip over the fire and with a wire broiler to toast bread at any time.

Use soapy water for making starch. The linen will have a glossier appearance, and the iron will not be so apt to stick.

To soften, smooth and whiten the hands, use 1 ounce glycerine, 1 ounce boiled water, juice of one lemon, 4 drops carbolic acid. Shake well and apply.

By adding a small amount of borax to the last water it will obviate the necessity of using starch in laundering a newly made article of sheer white material.

Mrs. C. A. Sheldon.

When one is overtired and cannot sleep, being gently rubbed all over with a towel wrung out of hot salt water generally has the desired effect.

Mrs. E. S. Paine.

Beat the whites of two eggs to a froth, rub well into the roots of the hair. Then wash the head clean with rain water, to which has been added a small amount of borax. Rinse in clear rain water.

Mrs. E. S. Paine

Shake crushed eggshells and little water, vigorously, in a vinegar cruet and it will remove that cloudy look which the bottle often takes on.

A piece of new Wilton or Axminster carpet makes the best of silver polishers. Take a piece of wood, the size of a blackboard rubber, cushion it with some cotton wadding on the flat sides, tack the carpet over it, and you have a hand "buffer" for silver that cannot be equaled. The carpet can be used alone with good results, but it is not so handy. The deep pile of the carpet seems to reach crevices in embossed or chased silver that chamois does not touch.

Camphorated oil will remove white spots from varnished wood. One or more applications may be necessary. If very deep rub on the oil and hold a hot iron about one inch above it for a few minutes and then rub hard.

Equal parts of salt and soda will remove stains from china.

Mrs. C. A. Sheldon.

TO SAVE MATTRESSES FROM IRON RUST.

Put between the springs and the mattress a covering made from the coarse thin matting that comes around rolls of mattings, and sometimes around tea chests. Pierce them into the shape and size that will just fit, stitching the seams on the sewing machine with coarse needle, coarse thread (I use 40) and long stitches. Bind the edges where necessary and tie with cord to the springs in as many places as necessary to make it firm. Much better than an old sheet or than newspapers.

If your sash curtain rods are bothersome, put the end of the rod into a finger tip from an old kid glove and it will be much easier to put up the curtain. If the ends don't work well, take two screweyes at each end instead of the little tips that screw in. They can easily be turned to let the rod out or in and don't roll off on the floor and get lost.

GILT FRAMES.

To Brighten Gilt Frames—Take sufficient flour of sulphur to give a golden tinge to one and one-half pints of water, and in this boil flour and onions. Strain off the liquid, and with it, when cool, wash with a stiff brush any gilding which requires restoring, and when dry it will shine as bright as new.

Oakley.

Grate cheese and rub it into fine crumbs with powdered borax and put it where there are roaches and they will all leave you.

After having the hands in soap suds, wet them with a few drops of vinegar, and you will never have chapped or rough hands.

A Reliable Barometer.—Put a small quantity of finely powdered alum in a clear glass bottle and fill with alcohol. Cork tightly and hang up. The alcohol will dissolve the alum and in clear weather the liquid will be as clear as the purest water, but on the approach of rain or cloudy weather the

alum will be seen in a flaky spiral cloud, in the center of the fluid from top to bottom.

TO REMOVE BLOOD STAINS FROM UNWASHABLE GOODS.

Make a paste of gloss starch in cold water and spread on stain, and put in the sun for several hours; then brush off. It may be necessary to give it the second application.

For years I have thrown away hot water bags that had only a tiny break in the rubber; but I found, by applying several coats of liquid court plaster, and letting each coat dry before applying the next, it will at least extend their usefulness. The court plaster is waterproof, and hot water will not melt it.

C. J.

There is nothing better for a bruise than salty butter, just as it is prepared for the table. It will take all the soreness out, and will not turn black. It is a most excellent remedy.

Outer leaves of lettuce which are not attractive for salad can be boiled or steamed and served as greens.

To renovate black silk, sponge with black coffee, then iron.

If I am drawing threads for hemstitching or drawn work I wet a small brush and rub it over a cake of soap until it lathers, then scrub the threads that I wish to pull out and it is surprising how smoothly they come out without breaking.

A teaspoonful of lemon juice to a quart of water will make rice very white and keep the grains separate when done.

To freshen stale bread and crackers, tie them in a paper sack and place in a hot oven for a minute or two.

Wood ashes are excellent for cleaning discolored nickle, copper and brass.

Lids to baking powder cans are useful to slip into kettles to keep the meat from sticking to the bottom.

Onions in water will remove smell of paint from a room. Slice several onions in a pail of water and set anywhere

through the house where there has been fresh paint put on. Its better if you can close the room up over night.

The juice of half a lemon in a small cupful of plain black coffee often relieves a sick headache. To those who cannot take coffee, a teaspoonful of baking soda in a cupful of very hot water, sipped as fast as possible, and then lie down, will always bring relief.

To remove ink stains, soak in salt and turpentine. Then rub well between the fingers. Repeat if necessary.

FOR GRASS STAINS.

Saturate the stains thoroughly with kerosene, then put them in the tub and wash.

TO REMOVE TEA AND COFFEE STAINS.

Soak the stained fabric in cold water, wring, spread out and pour a few drops of glycerine on each spot. Let it stand several hours, then wash well with cold water and soap, and bleach in the hot sun. Vaseline stains can be removed from garments by this same method.

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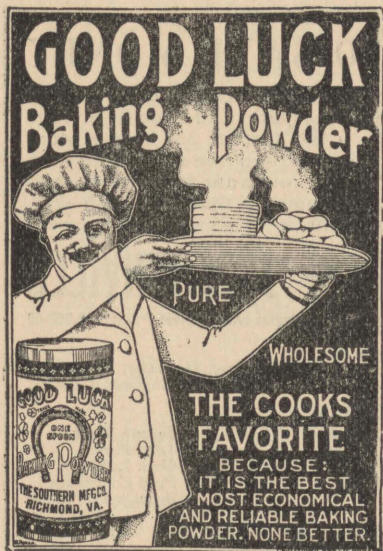
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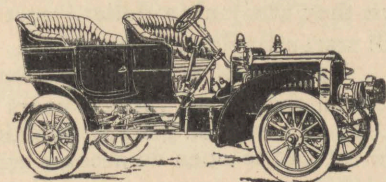
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