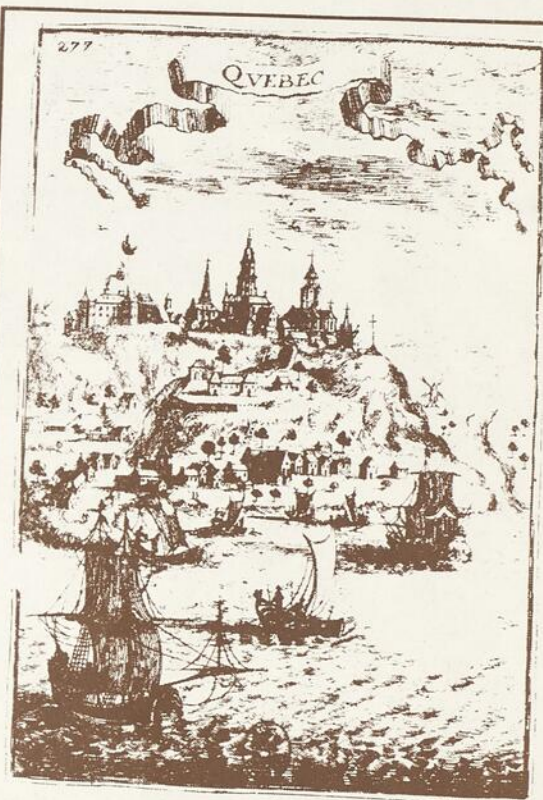


TX
715
F26
1911

COOK BOOK.



Bibliothèque Nationale du Québec

30 *
- 4 3 3
- 4 4

THE
Family
COOK BOOK,

COMPILED BY

THE LADIES OF NOYAN,

Province of Quebec,

CANADA.

1911

Printed by
A. T. GOULD, Printer and Stationer,
Bedford, Que.

TX
715
F26
1911

We may live without poetry, music, and art ;
We may live without conscience, and live without heart,
We may live without friends, we may live without books ;
But civilized man cannot live without cooks.

He may live without books,—what is knowledge but grieving ?
He may live without hope,—what is hope but deceiving ?
He may live without love,—what is passion but pining ?
But where is the man that can live without dining.

FOOD.

The five good principles and their use in the body.—Food is anything which, taken into the body, builds tissue or yields heat and energy. The material for renewal of the substances composing the body must be obtained from food.

The five good principles are called:—

1st.—Proteids, sometimes called protein, nitrogenous food or albuminoids.

2nd.—Carbohydrates, (sugar, fruits and starch.)

3rd.—Fats.

4th.—Water.

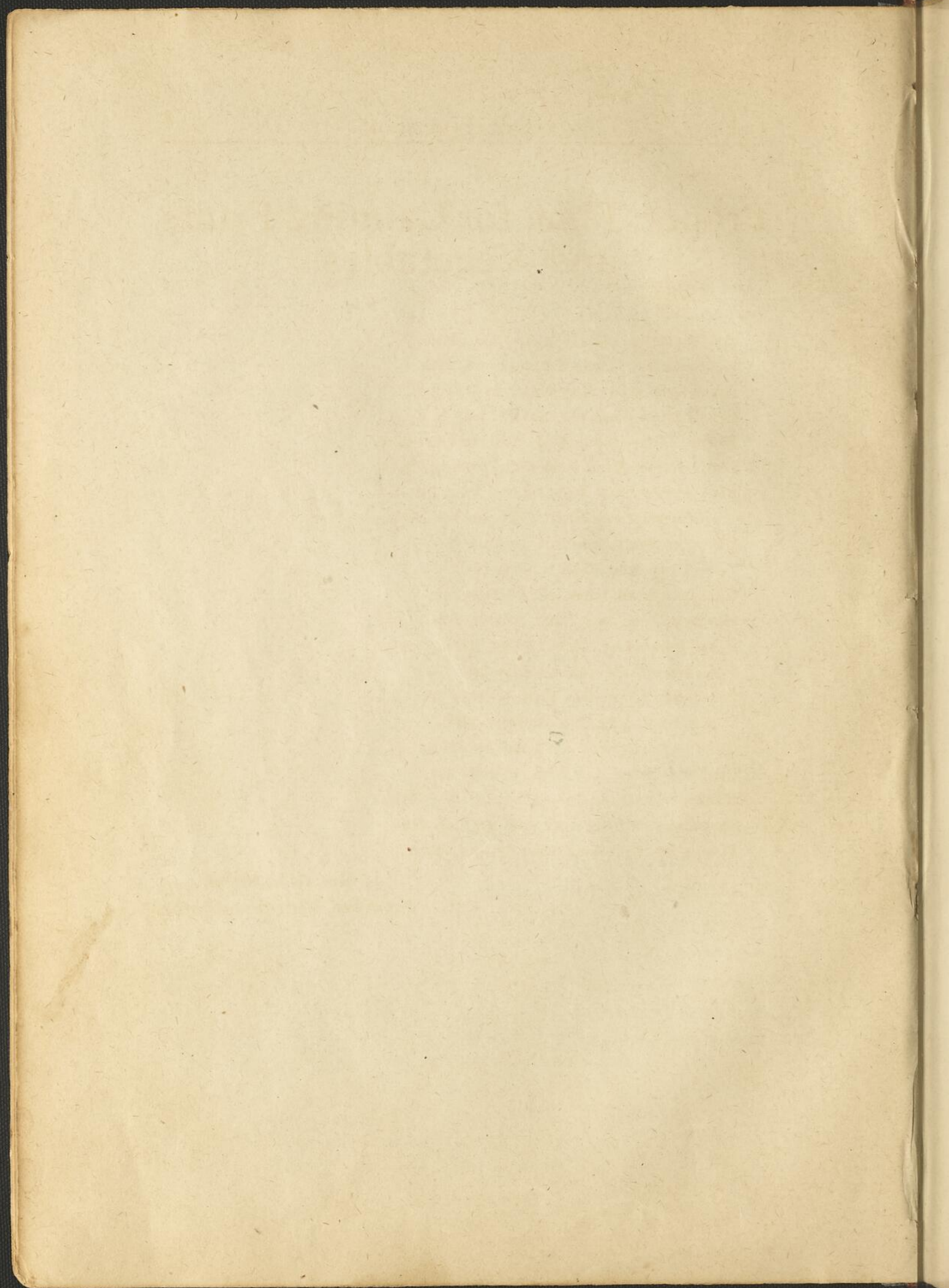
5th.—Mineral matter.

Proteids are absolutely necessary to life, being the only foods that can build and repair muscular and other tissues, they also yield heat and energy. They are found in both animal and vegetable foods, chiefly, meat, fish, eggs, milk, cheese, and in peas, beans, lentils and grains. Carbohydrates are derived from vegetable sources and include starches, sugars, cellulose and gums, as gum arabic, they do not contain nitrogen, but are composed of carbon, hydrogen and oxygen, they yield heat and energy. Fats and oils yield heat to the body, and are obtained from both animal and vegetable sources. They are composed of carbon and hydrogen with less oxygen than carbohydrates. Water constitutes two-thirds to three-fourths by weight of the human body. Water is necessary to soften and dissolve food. It carries nutriment, dilutes the blood, helps to carry off waste material.

Foods, and their use in the body, and by evaporation, keep the body at the normal temperature. It also aids digestion, and does other important work in the body. Water is composed of hydrogen and oxygen. Mineral matter includes compounds of lime, potassum, sodium, iron, etc., common salt, a kind of mineral matter familiar to all, is the only one added in pure form to food, mineral matter is essential to life, it is necessary in the blood, aids digestion, and other important processes, forms bones, etc. The mineral matter of foods, is supplied principally in the juices of fresh meats, fish, fruits and vegetables, small amounts are found in cereals or grains. The classes of foods known as albuminoids and starches are the ones which require the most care in preparing. For the best results in cookery, good material, care in combining ingredients, accurate measurements and a knowledge of the object to be attained are essential.—*M. S.*

TABLE OF CONTENTS.

	PAGE
<i>Time to can Fruits and Vegetables,</i>	7
<i>Weights and Measures,</i>	8
<i>Soups,</i>	9
<i>Fish,</i>	13
<i>Meats,</i>	16
<i>Salads,</i>	20
<i>Pickles,</i>	25
<i>Omelets,</i>	34
<i>Bread,</i>	35
<i>Vegetables,</i>	45
<i>Pies,</i>	49
<i>Puddings,</i>	61
<i>Desserts,</i>	67
<i>Ice Cream,</i>	69
<i>Candies,</i>	71
<i>Wines,</i>	74
<i>Jellies and Fruit,</i>	76
<i>Cakes,</i>	80
<i>Frostings and Fillings for Layer Cakes</i>	99
<i>Cookies, Doughnuts, etc.,</i>	102
<i>Recipes for Chafing Dish or Range,</i>	112
<i>Recipes for Teas, Receptions, etc.,</i>	113
<i>Beverages,</i>	114
<i>Useful Hints,</i>	115
<i>Housewife Suggestions,</i>	116
<i>Advertising Section,</i>	119



Proper Time for Canning Fruits and Vegetables.

Apples from Aug. 15th, to Oct. 25th.
Apricots from Aug. 1st, to Sept. 25th.
Asparagus from May 15th, to July 1st.
Beans from Aug. 1st, to Oct. 1st.
Beans, Lima, from Aug. 10th, to Oct. 15th.
Blackberries from July 15th, to Aug. 25th.
Blueberries from July 1st, to Aug. 1st.
Cauliflower from Sept. 15th, to Oct. 25th.
Cherries from June 5th, to July 1st
Corn from Aug. 15th to Oct. 15th.
Currants from June 5th, to July 5th.
Peaches from Aug. 20th, to Oct. 5th.
Pears from Aug. 20th, to Oct. 15th.
Peas from May 15th, to July 1st.
Pineapple from May 10th, to July 1st.
Plums from Aug. 1st, to Sept. 25th.
Quinces from Sept. 10th, to Oct. 25th.
Rhubarb from May 15th, to July 1st.
Raspberries from June 15th, to July 25th.
Strawberries from June 5th, to July 5th.
Tomatoes from Aug. 15th, to Oct. 10th.

—Mrs. H. E. Derick.
From the White House Book.

WEIGHTS AND MEASURES

(In ordinary use among housekeepers.)

- 4 Teaspoonsful equal 1 tablespoonful liquid.
- 4 Tablespoonsful equal 1 wine glass or half a gill.
- 2 Wineglasses equal 1 gill or half a cup.
- 2 Gills equal 1 coffee-cup or 16 tablespoonsful.
- 2 Coffee-cupsful equal 1 pint.
- 2 Pints equal 1 quart.
- 4 Quarts equal 1 gallon.
- 2 Tablespoonsful equal one ounce liquid.
- 1 Tablespoonful salt equal 1 ounce.
- 16 Ounces equal 1 pound or 1 pint of liquid.
- 4 Coffee cupsful of sifted flour equal 1 pound.
- 1 Quart of unsifted flour equal one pound.
- 8 or 10 Ordinary sized eggs equal 1 pound
- 1 Pint of sugar (granulated) equal 1 pound.
- 2 Coffe-cups of powdered sugar equal 1 pound.
- 1 Tablespoonful of soft butter well rounded equal 1 ounce.
- 1 Coffee-cupful of cold butter pressed down equal $\frac{1}{2}$ pound.
- 1 Ordinary tumblerful equal 1 coffee-cupful or $\frac{1}{2}$ pint.
- About 25 drops of thin liquid will fill a common teaspoon.
- 1 Pint of finely chopped meat, packed solidly equals 1 pound.

—A. L. D.

SOUPS

"Some are born with a wooden spoon in their mouths, and some with a golden ladle."

Croutons.—Cut stale bread in half-inch slices. Remove the crusts and cut in half-inch cubes. Put them in a shallow pan and bake until brown. Use them in the place of toast, or as a garnish, or in soups and stews. Keep in sealers and they will be ready for use.—*Mrs. H. E. Derrick.*

Croutons.—Slice home made bread, butter both sides, cut in squares and brown in the oven very quickly. To be served with soup.—*Mrs. Wm. Draffin.*

Tomato Soup.—Cream two tablespoonfuls of flour and two tablespoonfuls of butter. Put the juice from one can of tomatoes on to heat, but do not boil. In another dish put one quart of milk on to heat, but do not boil. Put cream, butter, and flour in hot tomato and add the milk and season with salt and pepper. Serve at once.—*Mrs. H. E. Derrick.*

Tomato Soup.—One pint cooked tomatoes heated, one-quarter teaspoon soda, pepper, salt, one tablespoon butter, one teaspoon sugar, one pint and one cup milk, one-half cup cracker crumbs. Heat milk separately.—*Mrs. G. G. Stewart.*

Italian Tomato Soup.—One onion fried in butter, two cans tomatoes and one quart water, add the onion and let boil twenty minutes. Strain through a colander, set on back of stove and add one tablespoon cornstarch dissolved in water, twelve cloves, sugar and salt to taste. Let boil five minutes and add one tablespoon Worcester sauce.—*Mrs. M. E. Derick.*

Cream of Tomato Soup.—Two cups milk, one cup tomatoes, one and one-half tablespoon butter, one tablespoon flour, one-half salt spoon soda, sugar, pepper and salt to taste.—*Mrs. R. Derrick.*

Tomato Soup.—One quart tomatoes, one quart boiling water, one quart milk, one teaspoon soda, piece of butter size of butternut, salt and pepper to taste.—*Mrs. G. Hislop.*

Tomato Soup.—One quart of soup stock, one can of tomatoes, four spoonfuls of sugar, salt to taste, four large spoonfuls of butter, also four of flour rubbed smooth and stirred in to thicken. A little nutmeg improves it greatly.—*Mrs. Wm. Draffin.*

Tomato Soup.—One pint stewed tomatoes, one pint milk, two tablespoons of flour, two tablespoons of butter. Boil the tomatoes gently about five minutes, press through a sieve, melt butter, stir in milk and flour, and stir until it boils. Then add one teaspoon salt, one-half teaspoon soda, one teaspoon sugar and a little pepper. When ready to serve, turn into the white sauce and reheat.—*Mrs. William Mosher.*

Vegetable Soup.—One carrot, one parsnip, four onions, two slices turnip, four large potatoes, one beet, one-half lb. pork, salt and pepper to taste. Put all through the food cutter and cook until tender. Add cream if liked and serve.—*Mrs. H. L. Vosburgh.*

Oyster Soup.—Two quarts water, one quart milk, two quarts oysters, one-quarter lb. butter, one cup cracker crumbs, salt and pepper to taste. Cook them until the edges curl.—*Mrs. A. Ross.*

Oyster Soup.—One qt. oysters, one cup butter, one pt. milk, two teaspoons salt, one-half teaspoon pepper and one qt. water. Put the milk, butter, water, pepper and salt on the fire and bring to a boil as soon as possible, then add the oysters and let come to a boiling heat quickly and remove from the fire.—*M. C. Derick.*

Mock Oyster Soup.—Take one box of shreaded Codfish, 3 cups of boiling water, two-third can of tomatoes, boil well, add just before serving, one pint of hot milk, seasoned with pepper, add a piece of butter, boil at once and serve in a tureen.—*Mrs. O. E. Comtois.*

Potato Soup.—Four good sized potatoes, one large onion, two sticks celery, boiled till tender in one pint water, then mash and add one quart milk and a small piece of butter. Season with salt and pepper and serve.—*Mrs. M. E. Derick.*

Potato Soup.—Cut one onion and fry in a sauce pan until light brown, add two potatoes and fry them, add two quarts of water and boil twenty minutes. Strain through a sieve and boil again. Just before serving add one cup of rich milk or cream with one large tablespoon of butter. Salt and pepper to taste. Do not let boil after adding the milk.—*Mrs. William Draffin.*

Pea Soup for 5.—One cup peas, one quart boiling water, two onions (whole), a small piece of pork, pepper and salt, one-quarter teaspoon soda and a small piece of butter. Strain before serving.—*Mrs. M. C. Derick.*

Baked Bean Soup.—Take cold baked beans, add twice the quantity of cold water and simmer until soft, add half as much tomato. Rub all through a strainer. Add more water until the right consistency. Season to taste with salt, pepper and mustard. Heat again and serve with toasted bread or croutons.—*Mrs. H. E. Derrick.*

Noodle Soup.—One egg beaten light, one tablespoonful of milk, pinch of salt, stir in enough flour to make a very stiff dough. Turn out on the moulding board, knead well, roll out as thin as a wafer, let dry, cut in half, roll up and cut in small strips. Cook for fifteen minutes in soup before serving.—*Mrs. Wm. Robinson.*

Barley Soup.—Three carrots, three onions, cut in dice shape, put in kettle with two quarts of water, add one-half can of tomatoes, one-half cup of barley. Stew all the forenoon adding more water if necessary. At ten o'clock add three potatoes cut up in dice shape. Just before serving add two rolled crackers and piece of butter size of walnut.—*M. Struthers.*

Peanut Soup.—One quart of peanuts chopped in food chopper and one quart of water boiled together for two hours, heat one quart of milk scalding hot, thicken with two tablespoons of flour. Season with salt and pepper to taste. Add to peanuts and water. Strain through puree strainer and serve with croutons. Used by vegetarians.—*M. Struthers.*

Cucumber Soup.—Simmer in one pint of water four sliced cucumbers and two sliced onions until very soft, then press through a sieve, add one pint of scalded milk thickened with one tablespoon of butter and two of flour. Pepper and salt. Simmer for ten minutes.—*Mrs. Wm. Draffin.*

Carrot Soup.—Wash and scrape small carrots, cut in slices and cook in water until tender. Sift through a puree strainer and to two cupfuls of the carrot pulp add four cupfuls of milk and heat. Rub a rounding tablespoon of flour and the same of butter together, add a little of the soup, return to the soup kettle and cook all until creamy. Season with salt and pepper and onion juice. Add the beaten yoke of one egg and when it is thickened pour into a tureen and sprinkle with chopped parsley.—*M. Struthers.*

Mustard.

Four table spoons of sugar, four of mustard and one of flour. Beat in one egg until smooth. Then stir in one good cup of vinegar, added very slowly so not to curdle. Cook in double boiler, stirring constantly. Remove from fire. Add one table spoon butter.

Mrs Hobbs dark Cake

1 Cup Sugar
 1/2 cup melted Lard
 1/2 cup Molasses
 2 cups Sours Milk
 2 Teaspoons Soda
 1 " " Vanilla
 1/2 " " Cloves
 1 " " Cinnamon 1 cup raisins
 3 cups flour. Salt

FISH.

To Prepare Oysters.—Pour off liquid and strain if wanted for use. Pour one-half cup cold water over one quart oysters, clean with the hands and remove any bits of seaweed or shell from each oyster. —*Annie L. Derrick.*

Fried Oysters.—Season large prepared oysters with salt and pepper. Roll them in fine cracker crumbs. Melt a little butter in a frying pan, brown the oyster on each side and serve very hot. Or cover with fine bread crumbs, egg and crumbs, and fry in deep smoking hot fat. —*Mrs. H. E. Derrick.*

Fried Oysters.—Select large oysters and spread them on a cloth to drain, after which, dip in egg well beaten, then in fine cracker crumbs, fry in butter until brown. Serve with lemons or catsup. —*L. Struthers.*

Fried Oysters.—Select large oysters, wash and drain and lay on a napkin to dry. Have cracker crumbs well seasoned with salt and pepper, roll the oysters in egg and cracker crumbs, fry in hot butter and lard in equal quantities.

Scalloped Oysters.—One quart of oysters, put in a colander and drain off the juice, and remove every particle of shell. Butter a deep dish, covering bottom with crackers pulverized in food cutter. Season with salt, pepper and bits of butter. Then a layer of oysters seasoned, a layer of crackers, then oysters until all are used, having crackers on top with bits of butter. Pour over the top a few tablespoonfuls of oyster liquor strained, and one cup of cream. Cover dish with inverted plate and bake one-half hour. Uncover and bake one-half an hour. —*Mrs. Celia Maynard.*

Scalloped Oysters.—One quart oysters, one and one-half cups of cracker crumbs, two-thirds cup melted butter, one teaspoon salt, one saltspoon pepper. Prepare the oysters and season with the salt and pepper. Stir the crumbs in the butter with a fork. Butter a shallow dish, put in one-quarter of the crumbs, then one-half of the oysters, another one-quarter of the crumbs, the remaining oysters, and a thick layer of crumbs on the top. Bake twenty minutes or until the crumbs are brown and the juice bubbles up on the sides. If liked a little moister, a cup of milk may be poured over the whole before putting into the oven. —*Mrs. H. E. Derrick.*

Creamed Oysters.—One pint milk, one-half tablespoon butter, one-half tablespoon flour, one-half teaspoon salt, one pint oysters, one clove and a little nutmeg. Put milk on to boil, stir into it the butter into which the flour has been rubbed. Season with the clove and a slight grating of nutmeg, and salt. When creamy add the oysters without the liquor. Allow them to be just heated through and serve on strips of buttered toast.—**A. L. Derrick.**

Creamed Oysters.—Wash and drain one pint of nice oysters, have one pint of new milk boiling, turn oysters in milk, mix one tablespoon cornstarch in a little milk, add to milk and oysters. Season well and serve on toasted bread cut in triangles.—**M.S.**

Oyster Patties.—Make a plain or puff paste as for rich pie crust, line small pattie tins and fill with following creamed oysters:—Make a cream sauce according to recipe with a slight flavoring of onion. White sauce or French Row. One tablespoon butter, one tablespoon flour and one small cup milk or cream. Melt butter and blend the flour into it, slowly add milk which has first been heated to boiling point, add one pint of oysters, fill pattie cases and cover.—**Mrs. Merritt Filer.**

Fish Balls.—One-half lb. of salt cod fish, two-thirds more of potatoes, one onion chopped fine. Season to taste. Roll in balls and dip in egg batter, roll in flour and fry in hot lard.—**Mrs. J. E. Hislop.**

Fish Balls.—Pick up very fine, cold codfish, one cup, add two cups hot mashed potatoes, one egg and a little cream and butter, shape into balls and fry a nice brown.—**M. Struthers.**

Salt Fish Balls.—One cup raw potatoes (cut up), one-half cup salt fish, one teaspoonful butter, one-half egg, speck of pepper. Wash fish and shred it in small pieces. Pare potatoes and cut in small pieces. Put fish and potatoes in a stew pan and cover with boiling water. When potatoes are soft drain very dry, mash fine, add butter, seasoning, and beaten egg. Beat well, shape on tablespoon, drop into smoking hot fat, fry till brown and drain on paper. Have fat enough in, as you would for doughnuts.—**Mrs. H. E. Derrick.**

Baked Fresh Fish.—Shad is very good cooked this way. After the fish has been cleaned and drawn, wash in salted water, wipe dry, stuff with bread crumbs and onion dressing, place in covered baker, salt and pepper fish, dredge with flour. Put in baker one and one-half pints of sweet milk and a few strips of fresh pork on the fish and in the baker. Cook in a good oven one hour basting often.—**M. Struthers.**

Baked Clams.—Broth Bay Harbor style. Wash two dozen clams and put them in a large bake pan, in a hot oven until they open, take them out, separate them from juice, chop fine, add one pint bread crumbs, the clam broth, a little salt and pepper. Butter the clam shell and put this mixture in. On top of each shell place a small piece of butter, bake ten minutes in a hot oven.—*M. Struthers.*

Salmon Wiggle.—One-eight lb. butter, one tablespoon heaping full of butter, cook with one pint milk, Pour gravy over one can cooked peas and one can salmon. Serve with toasted crackers.—*Mrs. E. L. Greene, Derby Line, Vt.*

Cream Salmon.—One can salmon minced fine, drain off liquor and throw it away. Boil one pint of milk, two tablespoons butter, salt and pepper to taste. Have ready one pint of bread crumbs, put a layer in the bottom of the dish, and then a layer of fish and sauce until full, having a layer of crumbs last. Bake until well browned.—*Mrs. Mary E. Mandigo.*

Scalloped Salmon.—Butter a deep pudding dish, fill with alternate layers of cracker crumbs, moistened with a little milk and bits of butter, and of salmon, add seasoning. First and last layers should be of crackers crumbs. Pour slowly over the whole a half cup full of milk, with a well beaten egg stirred in it. Bake twenty-five or thirty minutes in a moderate oven, let brown lightly. Canned salmon may be used.—*Mrs. H. E. Derrick.*

Salmon Rolls.—Cut rolls in two, scrape out the crumbs, and put the shells and tops in a moderate oven to crisp, and brown. Fill with creamed salmon, seasoned to taste, fit on the tops and return to the oven for five minutes.—*Mrs. H. E. Derrick.*

Salmon Loaf.—One can salmon one large cup of bread crumbs, one cup of milk, salt and pepper to taste, one table spoon of chopped parsley, juice of one lemon, two eggs, steam forty minutes. To be steamed in a quart mould. Grease the mould a little. When steaming it should be covered. Remove when stone cold.—*Mrs. M. P. Derick.*

Pig in Blankets.—One pint oysters, one pound nice bacon, Toast. Drain and wipe nice large oysters. Cut bacon in thin slices and put one oyster in each slice of bacon, fastening together with toothpicks. Cook in hot pan until bacon is crisp, and serve on round pieces of toast. This is a good chafing dish receipe.—*A. L. Derrick.*

MEATS.

Beef a-la-mode.—Four pounds bottom round Roast. Put a little lard or suet in the kettle, put roast in and fry down, then put a little water on roast, add one tablespoon of vinegar and let boil ten or fifteen minutes, add one quarter cup of vinegar, boil slowly one hour. When well cooked, break three or four ginger-snaps in the gravy for thickening.—*Mrs. Chas Murphy, Hartford, Conn.*

Baked Chopped Beef.—Take one tablespoonful butter or dripping, and one tablespoonful of flour. Put into a dish and put on stove. When melted and mixed well add one cup of boiling water. Let cook a few minutes, stir it well, season with salt and pepper and add one pound of chopped beef. A little chopped onion may be added. Let boil a few minutes and put cold mashed potatoes or cold boiled potatoes, sliced, over the top and bake until a nice brown.—*Mrs. H. E. Derrick.*

Chopped Beef and Toast—One tablespoonful flour, one tablespoonful butter, one cup milk, salt and pepper, one pound chopped beef. Put flour and butter in frying pan on stove, when thoroughly mixed add milk, and then beef and seasoning. Cook twenty minutes slowly, lay pieces of toast around your platter and pour beef mixture in center and serve.—*Mrs. Geo. Burroughs.*

Smothered Beef.—Cut one pound of round of beef into one inch cubes, and put in a tightly covered jar, into the oven for one hour. Let it be in a cool part of the oven for the first half hour, then increase the heat. Thicken and season the juice and serve as gravy.—*Mrs. H. E. Derrick.*

Beef Loaf.—Three pounds lean beef chopped fine, one-half pound chopped salt pork, two eggs, one pint cracker crumbs, one-half cup sweet milk, one teaspoon sage, one onion chopped fine, one teaspoon salt, enough white pepper to season, mix well and shape in a loaf. Bake two hours basting often.—*Mrs. G. E. Struthers.*

Beef Loaf.—Two pounds hamburger steak, one-half cup milk, two tablespoons cracker crumbs, salt, and pepper to taste, small onion chopped fine, press firmly in bread tin, put bits of butter on top of loaf. The onion improves it but it may be omitted. Bake three-quarters of an hour.—*D. E. F.*

Beef Loaf.—Two pounds clean beef, two crackers, rolled, two slice salt pork, one egg, one cup milk, one-half teaspoon pepper, one teaspoon salt, a little sage. Put meat through meat chopper and add to the remainder of ingredients. Pack in a pan and bake one hour. To be served cold, cut in thin slices.—*Miss A. E. Brown.*

Beef Loaf.—Two pounds of beef chopped fine, two eggs, three powdered crackers, butter the size of an egg, one scant tablespoon salt, one-half teaspoon of pepper, one teaspoon sage, juice of one lemon, a few drops of onion juice, mould in a loaf and bake three-quarters of an hour. Baste with butter and hot water.—*Mrs. A. M. Derick.*

Veal Croquettes.—One cup cold boiled rice, two tablespoonsful butter, one cup finely chopped meat, one-half cup milk, one teaspoonful salt, little pepper, one egg. Put milk on to boil, add meat, rice, and seasoning. When this boils, add the egg, well beaten; stir one minute and take off fire. After cooling, shape in balls or cakes, dip in egg and then cracker crumbs, and fry in hot lard. Any kind of cooked meat may be used in this way.—*Mrs. H. E. Derrick.*

Broiled Steak.—Wipe, trim off superfluous fat and remove the bone. Grease the broiler with some of the fat. Broil over a clear fire, turning every ten seconds. Cook three or four minutes if liked rare; longer if well done. Serve on a hot platter, season with salt, and butter, and pepper, if desired.—*Annie L. Derrick.*

Hamburg Steak.—Two pounds chopped clean beef, season with salt, and pepper, shape into balls, and fry in bacon fat. May be used with fried onions.—*M. S.*

Fried Chicken.—After the chicken has been cut up, wash and wipe pieces dry, roll in flour and fry in part butter and lard, season with salt and pepper, and fry until a nice brown, about one hour over a good fire.—*Mrs. G. R. Struthers.*

Sausage.—Thirty lb. of meat, ten oz. of fine salt, two oz. black pepper, three oz. sage, two-thirds cup mustard.—*Mrs. W. F. Rowell.*

Breakfast Dish.—Chop one large onion, and fry in butter until brown, then add some chopped cold beef, salt and pepper, a little water, and butter, cook until hot and serve on toast.—*Mrs. William Draffin.*

Corned Beef Hash.—Two and one-half cups chopped cold beef to three cups chopped cold potatoes, one onion chopped fine and browned in two tablespoons of butter. Put beef and potatoes in pan with onions, add three-quarters of a cup rich milk, a little salt, and pepper. Heat well and serve.—*Mrs. Struthers.*

Cottage Pie.—Chop cold meat very fine. Boil and mash some potatoes. To every cup of meat add salt, pepper, and little nutmeg and one-half cup of gravy or stock. Put the meat, seasoning and gravy in a deep pie dish, cover it with mashed potatoes, and bake in the oven till a golden brown. Omit the nutmeg, add one teaspoonful of finely chopped onion if preferred.—*Mrs. H. E. Derrick.*

Breaded Veal Cutlets.—Dip the cutlets in well beaten egg, then in bread or cracker crumbs, season and fry slowly till well done. Very nice.—*Mrs. A. A. Derick.*

Breakfast Sausage.—One pound round stake chopped, one pound pork chops chopped, one teaspoon salt, one tablespoon powdered sage one-half teaspoon pepper, one teaspoon mollasses. Mix thoroughly. Make in flat cakes the night before and fry for breakfast.—*Mrs. Celia Maynard.*

Ham Patties.—One pint of ham (which has been cooked) mix with two parts bread crumbs, wet with milk. Put the batter in gem pans; break one egg over each, sprinkle the top with cracker crumbs, and bake until browned over. A nice breakfast dish.—*Mrs. Mary E. Mandigo.*

Corn Chowder.—One large slice salt pork cut into dice, fry to a crisp and put in a granite sauce pan, slice two onions and dice, three good sized potatoes put in sauce pan with meat in layers, add just enough water to cook and when done add one can corn, one pint sweet milk. Serve hot with crackers.—*Mrs. A. P. Robinson.*

Parker House Potatoes.—Add to one pint hot mashed potatoes, one beaten egg and one tablespoon flour. Roll out with a bread roller and cut into circles with large cutter. On each piece place a little minced cold meat. Turn over the other half exactly like a parkerhouse roll. Lay on buttered dish and bake light brown. Serve with a white sauce on garnished chop dish.—*Mrs. G. R. Struthers.*

To Cure and Dry Beef.—To cure fresh beef. For about one hundred pounds of meat, heat about two pounds of fine salt in a pan over the fire until all the moisture is expelled and the salt is so hot it will hiss when a drop of water falls into it. Stir constantly. When ready to remove from the fire, add one ounce of pulverized saltpetre to each twenty-five lbs. meat. Have the meat well drained and rub over thickly with brown sugar. With a large spoon apply the hot salt which will penetrate the meat and take the sugar with it. Cover all parts with the salt, and let stand for two or three days, then hang up to dry.—*M. S.*

To cure Pork in Pickle.—To each one hundred lbs. of Pork use ten lbs. of salt, one ounce of saltpeter, a pinch of cayenne pepper, one quart of mollasses, and eight gallons of water (soft water). Boil and skim, using when stone cold. The meat should first be rubbed with salt and a little saltpetre, allowing it to drain for twenty-four hours. Pack in a barrel and pour brine over all, keeping the meat well under. This recipe is also good for corned beef if 3 lbs. less of salt is used. In two weeks meat will be ready to smoke.—*M. S.*

Ham Pickle.

For 100 lbs. meat, 12 lbs. Salt
 Mrs Hattie Sirds 2 lbs. Sugar.
 2 oz. Salt peter
 Receipt, Pittsford, N.Y. 44 lb. of potash
 or 1/2 lb. Soda

(Boil + Skins)
 To can fowl or Chickens

Cut ready to cook, do not remove ^{the} bone
 Put all into scalding water for 5 min.
 + then into cold water for 3 min.
 place in. to Sterilized glass cans
 filled to the neck, add 1. teaspoon
 Salt to each quart can, fill can to
 neck with boiling water. Put rubber
 + covers on can + one clamp.
 Set in boiling water and boil
 3 hours. when done seal air tight

Evelyn Hubbard Brandon
 Mrs Sird

Est

SALADS.

To make a perfect salad there should be a spend-thrift for oil, a miser for vinegar, a wise man for salt, a madcap to stir the ingredients up and mix them well together.

Spanish Proverb.

Sidney Smith's Winter Salad.—

Two large potatoes, passed through kitchen sieve,
Unwonted softness to the salad give;
Of mordant mustard add a single spoon—
Distrust the condiment which bites too soon;
But deem it not, though made of herbs, a fault
To add a double quantity of salt;
Three times the spoon with oil of Lucca crown,
And once with vinegar procured from town,
True flavor needs it, and your poet begs
The pounded yellow of two well boiled eggs,
Let onion atoms lurk within the bowl,
And half-suspected animate the whole;
And lastly, on the flavored compound toss,
A magic teaspoon of anchovy sauce,
Then, though green turtle fail, though venison's tough,
Though ham and turkey are not boiled enough,
Serenely full, the epicure shall say,
"Fate cannot harm me—I have dined to-day"

Salad Dressing.—Yolks of three eggs, one tablespoon of flour, one teaspoon of salt, a pinch of cayenne pepper, one tea cup of vinegar, Set on the stove in a double boiler and cook until thick. When cold add two tablespoons of melted butter and one cup of cream. Sweeten to taste.—*Mrs. Chas. Campbell, Alburg, Vt.*

Mayonnaise Dressing.—One teaspoon mustard, one teaspoon flour, one teaspoon salt, one quarter-teaspoon cayenne, five teaspoon sugar, mix with a little water. Then add one egg well beaten, one-half cup vinegar, and one teaspoon butter. Cook until it thickens.—*Miss M. Jameson.*

Salad Dressing.—Put in a double boiler, two eggs well beaten, one teaspoon of mustard, a pinch of salt, a dash of red pepper, two heaping tablespoons sugar. Beat all together. Add three-quarters cup vinegar, and butter one-half the size of an egg. Cook all, stirring continually until like custard. Do not boil or it will curdle. When cold beat in two tablespoonsful of cream.—*Mrs. D. A. Collins.*

Salad Dressing for 40 People.—One cup sugar, six level teaspoons salt, four level teaspoons mustard, one level teaspoon white pepper. Mix dry until smooth. Add eight whole eggs, four cups sour cream (thick), two cups vinegar. Cook over hot water until creamy. This will keep a year.—*A. L. Derrick.*

Salad Dressing.—One-quarter tablespoon salt, one teaspoon mustard, one and one-half tablespoons sugar, a little cayenne, one tablespoon flour, one egg, one and one-half tablespoons melted butter, three-quarters cup milk, one-quarter cup vinegar. Mix dry ingredients, add egg slightly beaten, butter, milk and vinegar very slowly. Cook over boiling water until mixture thickens. Strain and cool.—*Maude Selby.*

Salad Dressing.—Put a pint of rich milk and a spoon full of butter to heat in a double boiler and when hot stir in this mixture:—two eggs, three tablespoons sugar, one teaspoon salt, one-quarter teaspoon pepper, one tablespoon mustard, one teaspoon cornstarch and a little cold milk. When thickened, stir in one cup of vinegar. Strain and put away in a glass can. This dressing will keep a month.—*M. H. D.*

Salad Dressing.—Four tablespoons butter, one tablespoon mustard, four tablespoons vinegar, two tablespoons sugar, one-half teaspoon salt, and one-quarter teaspoon pepper. Melt the butter but do not let it get oily. This is good with lettuce.—*M. H. D.*

Salad Dressing.—One tablespoon sugar, one tablespoon mustard, one teaspoon salt, two tablespoons butter, two eggs, and one-half cup vinegar. Cook till it thickens, then add one cup of milk and heat again.—*Mrs. A. A. Derick.*

Cream Salad Dressing.—Three eggs, one tablespoon mustard, one teaspoon salt, one tablespoon flour, one cup vinegar, one cup cream, and three tablespoons melted butter. Add cream and butter after the mixture has cooled.—*Mrs. G. L. Davis, Hartford, Conn.*

Salad Dressing.—One half cup sugar, two eggs, one-quarter cup sugar, one teaspoon mustard, one tablespoon butter, one teaspoon salt, and pinch of red pepper. Beat the eggs, mustard, salt, pepper and sugar together, add to vinegar, and boil in a double boiler like custard. When cool thin with cream.—*Mrs. G. L. Davis, Hartford, Conn.*

Salad Dressing.—Three eggs well beaten, two tablespoons sugar, one teaspoon salt, one teaspoon mustard in a little water, one-half cup vinegar, and one tablespoon melted butter. Cook until it thickens.—*Miss E. O. Derick.*

Mayonnaise Dressing.—Two teaspoons dry mustard, one teaspoon salt, one teaspoon water, one-half cup salad oil or butter, yolks of two eggs, and one-half cup vinegar. Mix salt, eggs and mustard. When smooth add oil a little at a time, then the vinegar till proper consistency.—*D. E. F.*

Potato Salad.—Two-thirds cup vinegar, one-half cup sweet cream, one teaspoon mustard, one teaspoon salt, one-third teaspoon pepper, and two tablespoons sugar. Stir well but do not cook. Three very large potatoes, three hard boiled eggs, one good sized onion. Arrange in layers and pour the dressing over.—*Miss E. O. Derick.*

Potato Salad Dressing.—Two-thirds cup strong vinegar, one-half cup cream, one teaspoon mustard, two heaping tablespoons sugar. Mix all together, vinegar last. Take cold boiled potatoes, slice thin, place a layer in the salad dish, then onion cut fine, then a layer of cold boiled egg sliced thin, then pour on some dressing, and so on till dish is full. Save some dressing for the top.—*Mrs. H. L. Vosburgh.*

Potato Salad.—Three large boiled potatoes sliced thin while warm, two eggs boiled hard, sliced or chopped, one small onion chopped fine. Dressing—One teaspoon sugar, one teaspoon mustard, one teaspoon salt, one teaspoon pepper. Mix ingredients well together and add one-half cup thick sweet cream and one-half cup vinegar.—*Mrs. W. F. Powell.*

Potato Salad.—One egg, butter one-half the size of an egg, one-half cup milk, two teaspoons mustard, one-quarter teaspoon pepper, one teaspoon salt, two tablespoons flour, one and one-half teaspoons sugar. Cook in a double boiler until thick, and when cool add one-half-cup strong vinegar..

Take equal quantities of boiled potatoes and hard boiled eggs, a little onion or celery chopped together. Pour dressing over and stir lightly with a fork.—*Mrs. O. M. Carpenter, Derby Line, Vt.*

Potato Salad.—Three cups cold boiled potato, three medium sized onions, four hard boiled eggs, one tablespoon cut parsley. Serve with mayonnaise.—*M. S.*

Apple Salad.—Two cups of tart apples chopped, (snow apples are best), one cup chopped English walnuts. Celery may be used if desired.

Dressing.—One egg, one-half tablespoon salt, two tablespoons sugar, three-quarters tablespoon mustard. Mix together sugar, salt, and mustard, then add beaten egg. Heat one-half cup of weak vinegar and add the above mixture. Cook until it begins to thicken, then cool and add one-half cup of whipped cream. Chop apples just before preparing salad as they color if allowed to stand.—*Mrs. W. F. Powell.*

Cabbage Salad Dressing.—One egg well beaten, one and one-half cups vinegar, good and strong, two heaping tablespoons sugar, three tablespoons sweet cream, one teaspoon mustard, salt and pepper to taste. Mix all together and cook. Have ready the cabbage cut fine and mix all together. Very nice.—*Mrs. H. L. Vosburgh.*

Cabbage Salad.—Three eggs, one cup vinegar, six tablespoons cream, one tablespoon mustard, three tablespoons melted butter, one-half teaspoon salt, one-half cup sugar, one-half teaspoon cayenne pepper. Beat all together. Let come to a boil. When cool pour over a head of chopped cabbage.—*Mrs. J. A. Tipping, Clarenceville, Que.*

Salmon Salad.—One can of salmon, one can of chopped celery, two cups of chopped potatoes, four hard boiled eggs, one onion cut fine. Cover with any nice salad dressing, and garnish with lettuce leaves.—*Mrs. G. R. Struthers.*

Italian Salad.—One cup of chopped beets, (boiled beets) one cup of chopped cold tomato, two good sized onions, chopped fine, one cup of cold boiled potato, one cup of celery cut up small, one green pepper cut fine. Cover the salad dish with crisp lettuce leaves, put the mixture on the leaves, and serve with French dressing.—*Mrs. Graham Struthers.*

Fruit Salad.—Cut grapes endwise and take out the seeds, about one-half pound of grapes, cut two oranges in small pieces, three bananas sliced, one-half cup of blanched almonds, one cup of chopped pineapple. Serve with mayonnaise dressing.—*Mrs. Graham Struthers.*

Waldorf Salad.—One cup chopped celery, one cup walnut meats, one cup chopped sour apple. Serve with mayonnaise in tomato cups.—*M. S.*

Chicken Salad.—Two cups finely cut chicken, one cup chopped celery, one green pepper cut fine. Serve with mayonnaise dressing.—*M. S.*

Dale Salad.—To one pint of cooked peas, add one pint of celery cut in small cubes, one cup of blanched English walnuts chopped moderately fine, and one cup chopped orange. Serve with mayonnaise dressing.—*A. L. Derrick.*

Tomato Salad.—Tomatoes take first place as a vegetable whether cooked or raw. Tomato salad is very dainty. But care must be taken not to use too much gelatine or the salad will lose its flavor.

Peel and stew the tomatoes, soften one ounce of gelatine in one-half cup of cold water, add to one quart of hot tomato and stir until dissolved, add one teaspoon of salt, one tablespoon of onion juice, a good pinch of paprik. Strain through a sieve and pour in a mould to harden. It may be moulded in individual moulds, tomato shape, and serve on wreaths of curled parsley. Serve with mayonnaise dressing. Small cups will do for moulding.—*M. S.*

Catnip.

Chop fine 4 qts ripe Tomatoes
+ put in a kettle + boil $\frac{1}{2}$ hour
or untill thoroughly cooked
Strain through fine sieve.
add $\frac{1}{2}$ pt. Sugar $\frac{1}{2}$ pt Strong
vinegar 1 Table Spoon Salt
1 Teaspoon Cloves, $\frac{1}{4}$ Tea Spoon
red pepper cook slow till thick
as desired.

Mrs Bird
Pittsford Nt

PICKLES

Use best cider vinegar and if very sharp, dilute it with one-third water, or it will eat up the pickles. Alum helps to make pickles crisp and horseradish and nasturtium seeds prevent the vinegar from becoming mouldy. If white specks make their appearance in the vinegar on pickles, draw it off, scald vinegar and add 2 table-spoonsful of sugar and a few cloves.

Cucumber Pickles.—One gallon vinegar, one cup sugar, one cup mustard. Cucumbers which have been in brine should be washed and freshened and use the above. Heat the vinegar and pour on cucumbers boiling hot.—*A. L. Derrick.*

Cucumber Pickles.—(always good) To each gallon of vinegar add one cup sugar, one cup salt, one cup mustard. Put in cucumbers as gathered from vines.—*Mrs. Ernest McCallum.*

Cucumber Pickles.—Wash cucumbers clean. Put in a jar cover with vinegar containing one cup of salt one cup of brown sugar, to each gal. vinegar, and one cup of dry mustard. Cover pickles with this, and cover jar with a plate. Ready for use in ten days. Will keep indefinitely.—*Mrs. J. D. Johnson.*

Sweet Cucumber Pickles.—Two hundred small cucumbers, cover with water, and one pint salt. In the morning drain and take as much vinegar as you had of water, one ounce of whole cloves, one ounce allspice and a piece of alum the size of a walnut, and three cupsfull sugar. Heat all together and pour boiling hot over the cucumbers. Put in crock and cover with cabbage leaves and a board on top to keep cucumbers under the pickle. A few green peppers in the brine makes an improvement.—*A. L. Derrick.*

Onion Cucumber Pickles.—One gallon vinegar, one cup fine salt, one cup mustard, one cup sugar a little alum and mixed spices. Wash and wipe the cucumbers, and drop them in the vinegar as you pick them from the vines.—*Mrs. H. L. Vosburgh.*

Sweet Cucumber Pickles.—One gallon vinegar, four cups sugar, one cup salt, one cup mustard, put in a crock and add small cucumbers, just as they are gathered from the vines.—*A. L. Derrick.*

Sweet Ripe Cucumber Pickles.—Pare, slice, and seed ripe cucumbers, let stand twenty-four hours in cold vinegar, drain them, and put on fresh vinegar, with two pounds sugar, one ounce cassia buds to one quart vinegar, and one tablespoon salt. Boil twenty minutes.—*A. L. Derrick.*

Cucumber Pickles.—Wash the cucumbers clean and lay them in a jar. Dissolve fine cooking salt in boiling water, making it quite strong, pour over the cucumbers while hot, cover and let stand twenty four hours. Then pour off their brine, put the cucumbers in your pickle jar with layers of pickeling spices between layers of cucumbers. Pour over them enough vinegar boiling hot to cover them. They will be ready to eat in a few days and will keep for two years if mold is not allowed on them.—*Mrs Wm. Draffin.*

Cucumber Pickles.—One gal. cider vinegar, one cup salt, one cup mustard, heated together. When cold drop in the freshly picked and washed cucumbers. This will make two gallons pickles.—*Mrs. George Hislop.*

A nice way to pickle cucumbers.—Pick your cucumbers from the vines, wash and wipe them and fill quart cans. Put in one tablespoonful sugar, one teaspoon salt, and a few mixed spices. Then fill the can with cold vinegar and seal.—*Miss A. E. Brown.*

Cauliflower Pickle.—One cauliflower, cut, put in brine for twelve hours, one quart vinegar, one cup brown sugar, one teaspoon mustard, small handful cinnamon sticks. Boil together and add cauliflower and boil fifteen minutes.—*A. L. Derrick.*

Cauliflower and Onion Pickle.—One cauliflower, cut in flowerettes, one-half pint small onions, two small red peppers. Dissolve one-quarter pint salt in water sufficient to fully cover the vegetables, and let stand over night. Drain in the morning. Heat one quart vinegar with two tablespoonsful of mustard until it boils. Put in the vegetables and boil about fifteen minutes.—*A. L. Derrick.*

Mustard Pickle.—One quart cucumbers, one quart cauliflower, one quart tomatoes (green), one quart onions, two red peppers. Make a brine and soak over night. Scald in brine till tender and drain.

Paste for above.—Three pints vinegar, one lb. sugar, four tablespoonsful mustard, one-half cup flour, one-half oz. tumeric. Cook until it thickens and pour over pickles.—*Mrs. Ernest McCallum.*

Mustard Pickles.—One quart green cucumbers (not cut too fine), one quart small onions, one quart green tomatoes, one small head of cabbage, one cup of salt and water to cover mixture. Soak over night. Boil in that liquid until tender. Drain well and then make the paste.

Three cups of white sugar, five tablespoons mustard, one tablespoon cinnamon, one tablespoon cloves, two small cups flour, one-half of five cents worth of tumeric powder, two quarts of vinegar. Boil until thick, being careful not to burn. Pour over pickles when done.—*Mrs. W. F. Rowell.*

Mustard Pickles.—One quart small onions, one cauliflower, two peppers, one quart small cucumbers. Put in brine and let stand twenty-four hours, then boil up in brine and drain.

For the dressing take one and one-half quarts vinegar, five tablespoons mustard, one cup sugar, two tablespoons flour, one tablespoon cinnamon. Cook until thickened and pour over pickles while hot.—*Mrs. M. E. Derick.*

Mustard Pickles.—One quart small onions, one quart cucumbers, one good sized cauliflower.

Dressing for pickles.—One and one-half cups vinegar, six tablespoons mustard, one-half cup flour, one and one-half cups sugar, one tablespoon tumeric powder, a little pepper. Mix all together with cold vinegar. Have the other vinegar boiling, stir in the mixture and cook until thickened. Put the onions, cucumbers and cauliflower in salted water over night and cook in the same water till tender. Then mix all together.—*Mrs. H. L. Vosburgh.*

Beet Pickles.—Cook any amount of beets until tender. Slice in glass cans while hot. Heat vinegar and to each quart of vinegar put one cup of sugar and a little salt. Pour over the beets and seal while hot. Will keep fine all winter.—*N. M. V.*

Pickled Beets.—Cook small beets until tender, skin and fill jars. Heat vinegar with few cloves and sugar to taste, and pour over beets —*A. L. Derrick.*

Cabbage and Beet Pickle.—One quart chopped raw cabbage, one quart chopped cooked beets. One pint vinegar and one tablespoon celery seed heated and poured over the cabbage and beets while hot.—*Mrs. M. E. Derick.*

Chopped Pickle.—One peck of green tomatoes, twelve onions, one cabbage, twelve green peppers, one pint horseradish, one cup sugar one tablespoon each of cloves, cinnamon, and ginger, one-half cup of salt. Cover with vinegar and cook one hour.—*Mrs. L. G. Davis, Hartford, Conn.*

Chopped Pickle.—Use three quarts of ripe tomatoes pared and chopped fine, one-half pint of grated horseradish, one pint of celery chopped fine, one-half cup of chopped onion, eight tablespoons mustard seed, two tablespoons chopped red pepper, eight tablespoons sugar, eight of salt, one of cinnamon and cloves, one quart of vinegar. Mix all together thoroughly and pack in stone jars. This will be ready for use in a few days and will keep without sealing.—*Mrs. Wm. Draffin.*

Chicago Hot.—One peck ripe tomatoes, peel, chop fine and drain thoroughly. Then add two cups chopped onions, two cups chopped celery, two cups maple sugar, two cups vinegar, one-half cup salt, one green pepper, two ripe peppers. Seal cold. (Do not boil.)—*Mrs. Joseph Selby.*

Celery Pickles.—One peck green tomatoes, two quarts onions, two quarts green peppers, one head cabbage, and one pint horseradish, chopped separately. Mix and add three cups salt. Let stand over night. In the morning drain well and add one-half pound mustard seed, one-quarter pound celery seed, two tablespoons ground allspice, two tablespoons ground cloves. Then add four or five heads of celery (more if liked), sugar to sweeten a little. Pour on enough vinegar to cover and boil slowly one-half hour.—*Mrs. Letitia Miller.*

Dill Pickles.—Make a brine strong enough to bear up an egg. Measure it and add one-half as much fresh water. Wash the cucumbers and put them in a stone crock in layers, covering each layer with fresh vine beans and a layer of dill. When the jar is full pour in the brine, having enough to cover the top layer of pickles. Put a cloth over all and weight down, Renew the cloth every week.—*Mrs. Charles Vosburgh.*

Pepper Relish.—One cup sugar, six red peppers (seeds taken out) six green peppers, three cups vinegar, small half-cup salt, four large onions. Boil six minutes.—*Mrs. L. G. Davis, Hartford.*

Spiced Tomatoes.—Seven pounds of ripe tomatoes, three pounds sugar, one oz. cinnamon, one-half oz. ground cloves, one pint vinegar. Put spices into a bag and boil the mixture three hours. This will keep without sealing.—*Mrs. Wm. Draffin.*

Kansas Pickles.—One hundred cucumbers, three inches long, slice with skins on, twenty-five small onions, sprinkle each layer with salt. Let stand three hours. Drain well and add the following dressing:—One cup salad oil, two cups each of white and black mustard seed, four tablespoons celery seed, four quarts good cedar vinegar. Stir well and cover tightly.—*Mrs. Graham Struthers.*

Green Tomato Pickles.—Slice half a peck of green tomatoes. Cover with two quarts of water in which has been dissolved two cupsful salt, and let stand two hours. Drain in a colander, pressing out all the brine. Then add one quart of best cider vinegar, one tablespoonful each of ground cloves, pepper, allspice, mustard, and cinnamon, and one lb. brown sugar. Boil together ten minutes, then simmer about an hour. It is ready for the table when cold and will keep indefinitely.—*A. L. Derrick.*

Pickled Peaches.—Stick two cloves and two small pieces cinnamon in each peach. Put sugar on stove in kettle with enough vinegar to dissolve it. Let sugar and vinegar come to a good boil, and put in the peaches. Boil until tender. Put in jars and cover with the syrup. Put a plate over peaches to keep in syrup.—*A. L. Derrick.*

Sweet Pickles.—One peck of sliced tomatoes. Let stand over night with three-quarters cup salt. In the morning drain and take two quarts of vinegar, one quart of water and tomatoes and cook fifteen minutes. Drain again. For the syrup take four lbs. brown sugar, two quarts vinegar, two tablespoonsful each of cinnamon, cloves, and allspice, one tablespoonful each of mustard, ginger, and pepper. Cook twenty minutes.—*Mrs. Arland Derrick.*

Pickled Pears.—Pare, halve or quarter, and core your pears. Sew in a little bag two teaspoonsful powdered cinnamon, one teaspoonful cloves, one teaspoon allspice and a little mace. Put spices in a kettle with one quart of vinegar and one and one-half lbs. of sugar. Heat to boiling, take out spices and throw in some of the pears. When tender, take out and put in jars and cover with sweetened vinegar until all the pears are pickled.—*A. L. Derrick.*

Pickled String Beans.—Soak your beans in salt water twenty-four hours. Brine should be strong enough to hold up an egg. Pour off brine and scald in vinegar for a few minutes, with spices to taste. Then seal in jars or put in crocks, pouring some vinegar over them.—*A. L. Derrick.*

Pickled Onions.—Skin small button onions, cover with strong brine and let stand twenty-four hours, then drain. Repeat until you have covered with fresh brine three times. Fourth day put onions in fresh water, add a little milk to keep the onions white. Heat to scalding and stir well from bottom and drain. Place in jars, distributing sliced red peppers among them (not too much). Pour boiling hot vinegar over them and seal. If spices are preferred, use mixed spices and white wine vinegar.—*A. L. Derrick.*

Carrot Pickles.—Peel the carrots and boil them in salted water. Drain and have a syrup made of vinegar and sugar, stick cinnamon, cloves and whole spices, the same as you would for any sweet pickle, and pour over the carrots while both are hot. Seal and let stand two weeks. These pickles taste a good deal like peach pickles.—*Edith E. Wilson.*

Indian Relish.—One red pepper, sixteen green tomatoes (chopped) six onions, sixteen green apples (chopped), one lb. raisins (chopped), three-quarters cup salt, one lb. brown sugar, one tablespoon ginger, one pint vinegar, one tablespoon each cloves and cinnamon. Boil one-half hour stirring frequently.—*Mrs. M. E. Derrick.*

Mixed Pickles.—One large cauliflower (cut up), one quart small cucumbers, one quart small onions, one quart large cucumbers (sliced), one quart green tomatoes (sliced). Lay in brine made of one pint salt and two quarts water for twenty-four hours. Scald in the same and drain in colander. Boil together one and one-half cups sugar, two quarts vinegar, and one-half cup ground mustard. Add pickles, heat thoroughly and seal. This makes three quarts and one pint jarsful.—*A. L. Derrick.*

French Chow-Chow.—One quart large green cucumbers, peeled and cut into cubes, one quart tiny cucumbers, one quart white button onions, one large cauliflower broken into bits, four large green peppers cut small, one cup salt in one gallon of water. Soak twenty-four hours, then scald in same brine and drain. Make a paste of six tablespoonsful of ground mustard, one tablespoon of tumeric, one cup of white sugar. Add two quarts of vinegar. Let this scald and thicken. Add one fifteen cent bottle olive oil.—*Mrs. Charlotte M. Derick.*

Piccalilli.—One peck green tomatoes and one head cabbage chopped fine, one large cup salt. Mix and put in a coarse cheese cloth bag and drain over night. Chop fine six large onions, four green peppers, and mix with tomatoes and cabbage. Pour over them enough hot weak vinegar to cover, then drain over night. Next morning put same amount of good sharp vinegar as you had of the weak vinegar, two tablespoonsful of the whole mustard seed and pour boiling hot over your mixture. When cold it is ready to use. Or you may use instead of the mustard seed, four tablespoonsful of mixed spices and four cups of brown sugar.—*Mrs. H. E. Derrick.*

Piccalilli.—One peck of green tomatoes, sliced and covered with a cup of coarse salt and let stand over night. In the morning drain and chop four good sized onions and two green peppers. Boil in vinegar until tender, then drain off that vinegar and mix with it a teaspoonful of cinnamon, cloves and allspice, three pounds brown sugar and cover with new vinegar. Bring to a boil for a few minutes.—*Mrs. Arland Derrick.*

Piccalilli.—Four quarts green tomatoes, one quart onions, one pint sugar, two quarts vinegar, one tablespoon cinnamon, two of salt, one of mustard, two of allspice, cayenne pepper to taste. Chop onions and tomatoes, soak in salt and water over night. Mix all and cook one and one-half hours.—*Mrs. Jack Mosher.*

Catsup.—Take one peck of ripe tomatoes, stew and strain them, add two cups of vinegar, one-half cup sugar, one-half cup salt, one teaspoon each of cinnamon, cloves and allspice, one-half teaspoon cayenne pepper. Cook slowly three hours, then bottle boiling hot.—*Mrs. Ellis, Hartford, Conn.*

Tomato Catsup.—One bushel of tomatoes, scald and peel, then slice up and boil. Pass through a colander, then a sieve. Boil three hours with the following:—One teaspoonful each of allspice, cloves, black pepper, red pepper, and cinnamon, one-half cup sugar, one and one-half pints vinegar, two tablespoonsful mustard dissolved in vinegar, salt to taste. Stir often to prevent burning. Bottle while hot.—*A. L. Derrick.*

Sweet Chutney.—Remove the seeds from two fresh green peppers, and one-half doz. large green tomatoes. Peel and core a doz. sour apples, add four small peeled onions and a cupful of seeded raisins. These ingredients must all be chopped very fine, either separately or all together, and mixed with two cupsful brown sugar, two tablespoons each of dry mustard and salt, and a quart of the best vinegar. It is just as well to put one-half the quantity of mustard in at first, then when it is all mixed together you can add as much more as you think is needed.—*Mrs. John Bullock, Lacolle.*

Chutney Sauce.—Twelve large sour apples, two green peppers, four onions, six green tomatoes, one cup sugar, one cup seeded raisins one tablespoon sage, one tablespoon salt, one quart vinegar, a little spice. Chop all fine and cook one hour.—*Mrs. R. Derick, Clarenceville.*

Chili Sauce.—Twenty-four Ripe tomatoes, four large onions, eight green peppers, eight tablespoons of sugar, five cups of vinegar, one tablespoon of whole cloves, one tablespoon of ground cinnamon. Chop and mix together, boil one hour. Then put in glass jars and seal.—*Edith E. Wilson.*

Chili Sauce:—Twenty-four large tomatoes, three green peppers, four onions, four cups vinegar, three tablespoons salt, two tablespoons cinnamon, one tablespoon cloves. Chop tomatoes, peppers, and onions, and boil two hours.—*Mrs. M. E. Derick.*

Chili Sauce.—Eight quarts tomatoes, three cupfuls peppers, one cup salt, two cupfuls onions, (or two large onions), three cupfuls sugar, one and one-half quarts vinegar, three teaspoonsful cloves, two teaspoonsful ginger, three teaspoonsful cinnamon, two teaspoonsful nutmeg. Chop tomatoes, peppers, and onions, very fine. Boil three hours. Bottle and seal.—*A. L. Derrick.*

Chili Sauce.—Eighteen ripe tomatoes, six or eight onions, three green peppers, one cup brown sugar, two and one-half cups vinegar, two teaspoons of salt, one teaspoon of cinnamon, one of allspice, one of nutmeg, one-half of cloves. Scald and peel tomatoes, and cook with the onion, and peppers, until tender. Then add sugar, vinegar, and spices, cook ten minutes longer, put in common bottles, cork well. Will keep the year around.—*Mrs. Wm. Draffin.*

Cape Cod Chili Sauce.—Twenty-four ripe tomatoes, two cups sugar, six green peppers, three cups vinegar, six onions, chopped, one-quarter cup salt. Stew one hour, strain through a colander and boil down one third. This may be used as catsup. —*Mrs. Ernest McCallum.*

Indian Sauce.—(To be used same as catsup), Twelve sour apples, one pound raisins, stoned, twelve tomatoes, one gallon vinegar, eight onions, chopped fine. Boil all together, then put it through a colander, then put in kettle on the stove, and add two pounds sugar, one cup salt, one-half pound mustard, blended in cold vinegar, one ounce ginger, one-half teaspoonful cayenne pepper, or two red peppers. Cook until it thickens. —*Mrs. Ernest McCallum.*

Mint Saucé for Lamb.—One cup of chopped fresh mint, 1 cup of sugar, three-quarters cup of vinegar. —*M. Struthers.*

Mushroom Sauce.—Fry two cups of chopped mushrooms, in two table-spoons of fresh butter, season to taste and serve with beef steak. —*M. S.*

Parsley Butter.—Two tablespoons butter. one tablespoon chopped parsley, juice of one lemon. To be served with fish or potato balls. —*M. S.*

Cucumber Pickles.

3 quart Vinegar

1 Cup Sugar

1 Cup Mustard

1/2 oz Alum Pulverised

1/2 Doz Small Onions

1 Box Mixed Pickle Spices

Piece of Horse Radish. Put
in a Jar wash cucumbers & put in

String Beans. Canned
1 cup Salt to 1 gal. water
cut Beans up & Put in
water & boil 20 minutes
let salt & water boil up
first then put beans in
fill cans with beans & pour
the same water on filling
cans seal right up hot.

OMELETS

Plain Omelet.—Beat four eggs without separating, add one-half teaspoon salt, four teaspoons milk. Melt a small piece of butter in a frying pan, pour in eggs, shake the pan gently, and as the eggs thicken lift sides of omelet allowing uncooked parts to run underneath. When creamy, roll and serve on a hot platter.—*D. E. F.*

Corn Omelet.—Beat three eggs, add one cup sweet cream or rich milk, one cup corn, a pinch of salt, one tablespoon flour. Fry on a hot buttered pan. Do not turn.—*Mrs. D. A. Collins.*

Foamy Omelet.—Four eggs, four tablespoons milk, two tablespoons butter, one-half saltspoon salt, speck of pepper. Separate eggs, beat whites to a stiff froth, beat yolk until light, add milk, salt, and pepper. Lightly fold in the whites and yolks together with other ingredients. Put butter in saucepan, when it bubbles pour mixture in. Gently shake pan so omelet will not adhere to it. Lift up at sides with a knife, and when a delicate brown set pan in oven for a minute to absorb moisture on top. Fold omelet over and serve on a hot dish.—*M. Struthers.*

Apples From Eggs.—Boil eggs hard, throw into cold water and shell one at a time as you prepare them. Use Burnett's coloring extracts. Take a small quantity of yellow and dissolve in a little warm water, in another dish a small quantity of red. Hold the shelled egg between the thumb and forefinger and press gently to change egg into apple shape. Drop it a moment into the yellow fluid, then with a brush put a little red on one side. The color will shade off on the warm egg. Stick a whole clove in the small end for the blow, and the stem of a real apple into the other end.—*Mrs. Charlotte M. Derick.*

Eggs.—Put the eggs into a saucepan of boiling water, put saucepan on back of the stove, or where water will keep hot without boiling. Cook ten minutes. Keep temperature about 160 degrees. Serve in heated cups.

BREAD

Whole Wheat or Entire Wheat Bread.—One and one-half cups sour milk, two cups whole wheat flour, one cup corn meal, one-half cup molasses (scant), one-half teaspoon salt. One teaspoon soda dissolved in two tablespoonsful boiling water added last. Beat thoroughly and bake one hour in slow oven.—*Mrs. H. E. Derrick.*

Whole Wheat Bread.—Three cups whole wheat flour, a little salt, two teaspoonsful baking powder, one tablespoon sugar, one and one-half cups sweet milk. Sift dry ingredients well before adding milk. Let rise fifteen minutes, and bake one and one-quarter hours.—*Mrs. H. E. Derrick.*

Graham Bread.—Two and one-half cups sour milk, one-half cup molasses, four cups graham flour, one-half cup flour, a little salt, two level teaspoonsful soda. Let rise in tin three-quarters of an hour and bake one hour in a slow oven. This makes one large loaf.—*Mrs. H. E. Derrick.*

Graham Bread.—Four cups Graham flour, two tablespoonsful sugar, one cup wheat flour, four teaspoonsful baking powder, a little salt, three cups sweet milk. Let rise fifteen minutes and bake one and one-quarter hours in moderate oven.—*Mrs. H. E. Derrick.*

Graham Bread.—One and one-half cups sour milk, one cup wheat flour, one-half cup molasses, one and one-half teaspoons soda, two cups graham flour, one-half teaspoon salt.—*Mrs. W. F. Rowell.*

Brown Bread.—One pint sour milk, one cup sugar, one cup molasses, three cups corn meal, one and one-half cups wheat flour, one-half teaspoon salt, two teaspoons soda. Steam three hours.—*Mrs. W. F. Rowell.*

Brown Bread.—Soak one and one-half cups stale bread crumbs, doughnuts, muffins or cake, broken into bits, in two cups water, over night, then run through a colander. Add one and one-half cups rye meal, one and one-half cups corn meal, one and one-half cups graham flour, three-quarters cup molasses, one and one-half teaspoons salt, three teaspoons soda, one and one-half cups cold water. Stir until thoroughly mixed. Fill buttered lb. baking powder cans two-thirds full, cover and let steam two hours. Never let the water get below the boiling point. Could halve this amount.—*A. B. C.*

Brown Bread.—Two cups sweet milk, four cups sour milk, one-half cup molasses, two cups flour, five cups Indian meal, one teaspoon soda, one teaspoon salt. Steam two hours and bake one-half hour.—*Mrs. A. A. Derick.*

Brown Bread.—One cup sour milk, one-half cup sweet milk, one-quarter cup molasses, one and one-half cups corn meal, three-quarters cup wheat flour, one teaspoon soda, and a little salt. Steam three or four hours and bake twenty minutes.—*Mrs. Arland Derick.*

Brown Bread.—One cup sweet milk, one cup sour milk, two cups Indian meal, one cup flour, one teaspoon salt, one teaspoon soda, one-half cup molasses.—*Mrs. B. A. Bryant.*

Baked Brown Bread.—Four cups sour milk, one and one-half cups molasses, four cups corn meal, two cups wheat flour, one teaspoon salt, two teaspoons soda, one teaspoon spice.—*Mrs. Arland Derick.*

Brown Bread.—One cup sweet milk, one cup sour milk, one cup molasses, two cups corn meal, one cup graham flour, one teaspoon salt, one and one-half teaspoons soda.—*Mrs. Miles Derick.*

Brown Bread.—Two cups sweet milk, four cups sour milk, one-half cup molasses, two cups flour, five cups Indian meal, one teaspoon soda, one teaspoon salt. Steam two hours and bake one-half hour.—*Mrs. A. A. Derick.*

Brown Bread.—One cup each of graham flour, wheat flour and corn meal, two-thirds cup molasses, two cups warm water, one teaspoon each of soda and salt. Steam between three and four hours. One cup of raisins if liked.—*Mrs. W. G. Lewis.*

Brown Bread.—One egg, one cup sugar, one teaspoon soda, two cups sour milk, one half cup flour, pinch of salt, one tablespoon molasses. Graham flour to thicken. Steam two hours.—*Mrs. M. C. Derick.*

Brown Bread.—Two cups corn meal, one cup graham flour, one cup white flour, one cup molasses, two cups sour milk, one and one-half teaspoons soda, and a little salt.—Steam three hours.—*Mrs. Charles Vosburgh.*

Corn Bread.—One cup flour, one cup corn meal, one egg, one tablespoon butter, one scant half cup sugar, one teaspoon salt, one cup sweet milk, one teaspoon soda, two teaspoons cream tartar.—*Mary L. Jameson.*

Corn Bread.—Two cups Indian meal, one cup wheat,
One cup sour milk, one cup sweet,
One good egg that well you beat,
One-half cup sugar add thereto,
With one spoon of butter new.
Salt and soda, each a spoon,
Mix up quickly and bake soon.—*M. I. Bullock, Lacolle.*

Oat Meal Bread.—Two cups rolled oats, pour on four cups boiling water, let stand until luke warm. Add yeast, salt, one cup molasses, two tablespoons butter. Use flour to knead. Let rise over night. Mould, rise, and bake. This also makes nice biscuits.—*Mrs. A. A. Derick.*

Oat Meal Bread.—Two cups oatmeal, one-half cup molasses, butter size of an egg, one tablespoon salt, one quart boiling water, one yeast cake. Soak yeast cake in warm water and thicken with flour, and set to get light. Then one hour before mixing the bread, pour the boiling water on the oatmeal, butter, molasses and salt, and let stand until cold enough to mix. Then knead with white flour just a little stiffer than for white bread.—*Mrs. Miles Derick.*

Oat Meal Bread.—Two cups oatmeal, one pint boiling water, one teaspoon soda, one-half yeast cake, one mixing spoon shortening, one quart wheat flour, a little salt. Pour boiling water on oatmeal, let stand until luke warm, add yeast cake, soda, salt, shortening, and flour. Let raise over night, mix and bake. This makes two loaves.—*Anna Stearns.*

Nut Loaf.—Two cups white flour, two cups graham flour, one cup brown sugar, one egg, one teaspoon soda, one-half teaspoon salt, one cup chopped nuts. Buttermilk to make a stiff batter.—*Mrs. M. E. Derick.*

Nut Bread.—Two cups milk, four teaspoons baking powder, one-half cup sugar, one teaspoon salt, four cups flour, two beaten eggs, one cup chopped nuts. Put into greased pans and set aside for twenty minutes, then bake thirty minutes in a moderate oven.—*Mrs. R. B. Derick.*

Soft Gingerbread.—Take one cup of molasses and stir into it flour enough to make a stiff dough. Add two tablespoons butter or lard. Dissolve one teaspoon soda in one cup of boiling water and turn upon the above. Add a dash of ginger and mix very thoroughly. It is moist as long as it lasts.—*Mrs. J. C. Atkinson, Boston, Mass.*

Gingerbread.—Six tablespoonsful boiling water and one tablespoon vinegar. Put in a cup, fill the cup with molasses, shortening the size of an egg, one-half teaspoon ginger, one and one-half cups flour, and one teaspoon soda.—*Mrs. Arland Derick.*

Soft Gingerbread.—One-half cup sugar, one egg, one-half cup butter, one teaspoon soda, one-half cup molasses, one and one-half cups flour, a little salt, and ginger to suit taste. Mix all together and add one-half cup of boiling water. Beat well and bake at once.—*Mrs. B. A. Bryant.*

Gingerbread.—One cup molasses, one cup boiling water, two table-spoons shortening, one teaspoon ginger, one teaspoon soda, two and one-half cups flour.—*Mrs. Knight.* ✕

Colonial Gingerbread is the name of a delicious loaf cake, which is served at a certain well known dining resort in the south, and which has done much to make the place famous among epicures.

To make this "cake" put one cup of New Orleans molasses in a mixing bowl, with one-half cup of butter, and one-half cup of sugar. Over this pour one cup of boiling water in which a large teaspoon of soda has been dissolved. Stir well and let the mixture cool. Then add one cup chopped wallnuts, one cup chopped raisins, one teaspoon each of cinnamon and ginger, two and one-half cups flour, and lastly two well beaten eggs. Bake in a shallow pan and serve warm,—*M. S.*

Gingerbread.—One cup molasses, one teaspoon ginger, and a little salt, two tablespoons shortening. Mix in flour until very stiff, then pour on one cup of boiling water in which one teaspoon of soda has been dissolved.—*Mrs. Wm. Robinson.*

Gingerbread.—One-half cup brown sugar, one cup sour milk, one-half cup butter, two and one-half cups flour one cup molasses, one-half teaspoon ginger, one egg, one-half teaspoon cinnamon, one large teaspoon soda.—*Mrs. R. Derick.*

Fried Cakes.—Two eggs, one and one-half cups sugar, one cup sour cream, one teaspoon salt, one cup milk, one teaspoon soda.—*Mrs. L. C. Bryant.*

Scones for Afternoon Tea.—One lb. flour, one-quarter lb. butter, one-half small teaspoon salt, one-quarter teaspoon soda, one-quarter teaspoon tartaric acid. Mix with milk and roll out one-half inch thick. Cut with a tumbler and bake fifteen or twenty minutes.—*From an English book.*

Johnny Cake.—Beat together one egg, one tablespoon sugar, two spoonsful butter, one cup sour milk, one cup wheat flour, one small cup corn meal, one teaspoon soda dissolved in water, one teaspoon salt.—*Mrs. E. Fairfield.*

Graham Gems.—One cup graham flour, one saltspoon salt, one cup milk or water. Mix salt with flour, add liquid gradually until smooth, beat thoroughly. Drop by spoonsful into hot buttered gem pans and bake thirty minutes.—*Mrs. H. E. Derrick.*

Graham Gems.—One egg, one cup sour cream, one-half cup sugar, one scant teaspoon soda, a pinch of salt, one-half cup wheat flour, and two cups graham flour.—*Mrs. A. Ross.*

Graham Gems.—One cupful sour milk, one cupful graham flour, one-half cup wheat flour, a little salt, one level teaspoonful soda, two tablespoonsful molasses, two tablespoons shortening, one egg. Beat white of egg stiff and put in just before gems are put into pans. If buttermilk is used instead of sour milk, the shortening may be omitted.—*Mrs. H. E. Derrick.*

Graham Gems.—One egg, two tablespoons sugar, one and one-half tablespoons butter, two teaspoons soda, one and one-half cups sour milk, one and one-half cups graham flour, one cup wheat flour.—*A. B. C.*

Oatmeal Gems.—Put two cups rolled oats in dish, add one and one-half cups sour milk, let soak over night. In the morning add small piece of butter, one-half cup sugar, one egg, one teaspoon soda, a little salt, one cup flour, and bake in gem pans.—*Mrs. A. P. Robinson.*

Oatmeal Jumbles.—Two eggs, two cups oatmeal, one cup raisins, one cup flour, one teaspoon butter, two teaspoons baking powder, one cup sugar.—*Mrs. M. E. Derick.*

Apple Friters.—Beat two eggs to a froth, stir into this one-half pint of milk, one teaspoon of salt, two cups flour. Beat this lightly and cut thin slices of apples into the batter, one level teaspoon of baking powder. Let stand one hour before frying. Serve with syrup.—*Miss. Mary L. Jameson.*

Breakfast Cakes.—One egg, one tablespoon butter, one cup flour, two tablespoonsful baking powder, one cup milk, one teaspoon salt. Bake in little cakes.—*Mrs. H. E. Derrick.*

Oatmeal Gems.—One egg beaten, one cup cold cooked oatmeal, one cup sweet milk, one and one-half cups of flour one-half teaspoon of soda. Bake in gem pans.—*Mrs Miles Derrick.*

Oatmeal Cakes.—Two cups oatmeal, one cup sugar, two cups flour, one cup shortening, three-quarters cup buttermilk, one-half teaspoon soda. Use more flour to roll out thin and spread with one cup dates, previously stoned and boiled thick, with one-half cup sugar, and one-half cup water, fold over and cut in small cakes, and bake in a rather hot oven.—*Mrs. M. E. Derick.*

Pop-Overs.—One egg, one cup flour, one cup sweet milk, a little salt. Makes one doz. Bake in a gem pan previously heated.—*Mrs. A. A. Derick.*

Pop-Overs.—Two cups flour, two eggs, two cups sweet milk, one teaspoon baking powder. Bake in gem pans in quick oven fifteen minutes.—*Mrs. Arland Derick.*

Pop-Overs.—One egg, one cup milk, scant cup of flour, pinch of salt. Beat well and bake in a hot oven.—*D. E. F.*

Pop-Overs.—Two cups sweet milk, two cups flour, two eggs, a pinch of salt. Beat to a cream.—*Mrs. Wm. Manning.*

Sally Lunn.—Two tablespoons sugar, two tablespoons melted butter, a little salt, one egg, one cup sweet milk, two cups flour, one and one-half teaspoons baking powder. Bake in a hot oven fifteen minutes.—*Mrs. A. A. Derick.*

Muffins.—One-half cup milk, one tablespoon sugar, one egg, one cup flour, one tablespoon shortening, one teaspoon cream tartar, one-half teaspoon soda.—*Mrs. W. G. Lewis.*

Graham Muffins.—Three cups sour milk, one cup molasses, three small teaspoons soda, pinch of salt. Put molasses in milk, add soda, and mix in one quart graham flour.—*A. M. Derick*

Tea Rolls.—Into one quart flour mix one teaspoon lard, two tablespoons sugar, one small teaspoon salt. Add one pint scalded, cooled milk, one-half yeast cake. Let rise. Roll, cut, rise, and bake.—*Mrs. A. A. Derick.*

Parker House Rolls.—Three cups scalded milk, one teaspoon salt, four tablespoons butter, eight cups sifted flour, three tablespoons sugar, one magic yeast cake dissolved in one-quarter cup luke warm water. Set over night.—*Mrs. Hardy Vosburgh.*

Parker House Rolls.—One and one-half quarts flour, butter size of a large egg worked into the flour. Make a hole in the centre and pour in one pint of scalded milk cooled to luke warm, one-half cup sugar, one-half cup yeast. Work over in the morning. Let stand until afternoon. Work very lightly, cut out, butter and fold. Butter tops and bake.—*Mrs. J. Emerick.*

Parker House Rolls.—One and one-half quarts of flour, butter the size of an egg, work into the flour. Add one pint of scalded milk, cooled to luke warm, one-half cup of sugar, one-half cup of yeast. In the morning work over, let stand until after twelve. Work over lightly, cut out, butter, and fold. Butter the tops and bake.—*Mrs. G. Smith.*

Raised Biscuits.—Take bread dough enough for two dozen biscuits, one cup of shortening, lard and butter mixed, one-half cup of white sugar, mix and place in warm room to rise, when very light, cut in biscuit size, rise again. When light bake in a moderate oven twenty to thirty minutes.—*Mrs. Chas Campbell.*

Baking Powder Biscuits.—One quart of flour, one teaspoon of salt, two teaspoons of Baking Powder, one tablespoon of butter, sweet milk enough to roll out.—*Mrs. B. A. Bryant.*

Baking Powder Biscuits.—One quart of flour, two heaping teaspoons of baking powder, sifted with the flour, one-half cup butter, mix to a soft dough with sweet milk. Handle as little as possible. Bake in a quick oven.—*Mrs. J. Emerick.*

Biscuits.—Three cups of milk slightly warm, add one-half cup sugar, one half cup yeast, mix to a stiff batter and set to rise at night, next morning add one-half cup softened butter, one cup washed currants, one-half teaspoon nutmeg, mix. Then put them to rise, mix softly the next time. Roll out and cut into shapes. Set to rise. Bake in a moderately hot oven.—*Mrs. J. Emerick.*

Sour Milk Biscuits.—One quart flour, one teaspoon soda, two teaspoons cream tartar, sift together. Then rub in shortening, butter and lard, add sour milk enough to make a soft dough. Knead very little, roll, cut, and bake in a hot oven.—*Mrs. A. C. Needham, Rouses Point, N. Y.*

Tea Biscuits.—Sift one quart of flour with two teaspoonsful of baking powder (Royal Baking Powder), one teaspoon of salt, into this rub three tablespoons of butter. Add just enough milk to make a dough easily handled, roll out and bake in a hot oven fifteen minutes. I use this recipe for railroad cakes spreading butter, sugar and cinnamon on dough, and rolling up before cutting.—*M. S.*

Biscuits that are fine.—Two cups flour, one heaping teaspoon baking powder, two level tablespoons lard, a little salt. Mix soft with water and roll. I never have poor ones.—*Mrs. H. L. Vosburgh.*

Tea Biscuits.—One quart flour, two level teaspoons salt, four teaspoonsful baking powder, two tablespoonsful lard or dripping, two teaspoonsful sugar, two scant cups milk. Mix the dry ingredients, and stir in the milk to make a soft dough. Turn out on a floured board, pat it down lightly until one-half in. thick. Cut in small rounds and bake in a very hot oven for twenty minutes. Part milk and water or all water instead of the milk may be used.—*Mrs. H. E. Derrick.*

Johnny Cake.—One cup of corn meal, one cup of flour, two tablespoons sugar, pinch of salt, two teaspoons baking powder. Sift the baking powder with the corn meal and flour, put in sugar, salt, two tablespoons of shortening and mix with sweet milk to a thin batter.—*Mrs. Mary E. Mandigo.*

Johnny Cake.—One cup sour milk, three-quarters cup corn meal, three-quarters cup wheat flour, one egg, two tablespoons molasses, one tablespoon shortening, one even teaspoon soda, one even teaspoon salt. If buttermilk is used the shortening may be omitted. Bake in a hot oven thirty minutes.—*Mrs. H. E. Derrick.*

Corn Cake.—One large cup corn meal, one small cup flour, three-quarters cup sugar, two eggs, two teaspoons baking powder, three tablespoons shortening, a pinch of salt, milk to make a thin batter. Bake in a deep tin.—*Mrs. D. A. Collins.*

Buns.—One-half cup brown sugar, one-half cup sour milk, one-half cup molasses, shortening size of small egg, one teaspoon soda, one-half cup flour, a little of all kinds of spices.—*Mrs. Arland Derick.*

Hot Cross Buns.—One quart milk, one yeast cake, one cup sugar, salt, flour to make a soft batter. Let rise over night. In the morning add one teaspoon of soda dissolved in milk, two cups sugar, one cup lard, one cup butter, one lb. currants. Melt sugar and rub over the top of buns when ready for the oven.—*Mrs. F. W. Robinson, Hartford, Conn.*

Hot Cross Buns.—One cake Fleishman's yeast, two cups milk, scalded and cooled, one tablespoon sugar, one teaspoon salt, one-third cup sugar, one-quarter cup butter, one-quarter cup currants, three and one-quarter cups flour sifted, one egg well beaten. Dissolve yeast cake and one tablespoon sugar in luke warm milk, add one and one-half cups of flour to make a sponge. Beat until smooth. Cover and let rise in a warm place free from draft until light. When light add butter and sugar creamed, egg well beaten, currants floured, enough flour to make soft dough, salt. Turn on board, knead lightly. Place in a greased bowl, cover and set aside to rise in a warm place until it is double the quantity. Shape into small buns and let rise again. Frost with powdered sugar. Bake twenty minutes.—*Mrs. G. L. Davis, Hartford, Conn.*

Apfel Kuchen (Apple Cake)—Scald one-half pint of milk and cool to luke warm. Dissolve one cake of compressed yeast in a portion of the milk. Strain it into the balance and make a sponge with this liquid and about one and one-quarter cups of flour, into which one-half teaspoon of salt has been sifted. Beat well. Set to rise until very light. Add one-quarter cup of butter creamed with one-half cup of sugar, and one teaspoon of lemon extract. Beat well. Add two well beaten eggs and stir in sufficient flour to make a soft dough. Knead lightly and let rise until doubled in bulk. Roll to one-quarter inch thickness, place in shallow pans, press into the dough sliced apples, dredge with sugar and cinnamon. Let rise, cover apples, and bake thirty minutes. Remove cover from apples and finish baking—about ten minutes longer. Raisins and nuts may be added instead of apples. Nice for breakfast with coffee.—*M. S.*

Buckwheat Cakes.—Dissolve one cake of compressed yeast in one pint of lukewarm milk or water. Rub one tablespoon of wheat flour, one tablespoon molasses or sugar, one-half teaspoon salt. Add to this the milk or water containing the dissolved yeast, and beat until perfectly smooth. Then stir in one pint of luke warm milk. To this add sufficient buckwheat flour (about one quart), to make a thin batter. Beat until perfectly blended. Set batter in a warm place to rise over night. In the morning thin if necessary and fry on a well greased griddle. Serve with maple syrup.—*M. G. S.*

Adirondack Pancakes.—Adirondack pancakes never have the flavor when they issue from a city kitchen and are served with all the trappings of civilization, that they have when they are thrown together by the guide, in a tin pail that shows long service, and are fried in a big "spider" over an open fire in the forest or by the side of a lake.

But the mountain guide who is popular with summer wanderers and fall huntsmen, is a good cook, and withal he is neat. His frying pan, brought with the provisions, and a few utensils required for a forest feast, in a pack basket on his back, is scoured as clean with sand as the iron dish scraper and sand soap of the kitchen can do it. Says the "New York Sun." It is a generous sized pan and each cake covers the bottom of it. Six pancakes, a delicate city-bred, whose physician had prescribed a careful diet, ate that number at a sitting two months ago—equal to a multi-course dinner.

The following recipe was given by the guide:

According to his story the cakes are so light that a string goes into the pan with the batter and one end is tied to the handle to keep them from floating away. If sour milk is obtainable it is used. In this case enough flour is stirred into the milk to make a stiff batter, then two eggs beaten well and one teaspoon of salt are added, one-half teaspoon of soda dissolved in a little warm water. If possible the flour is stirred into the milk the night before, or several hours before the cakes are wanted. The other ingredients are added just before they are cooked. If sweet milk is used, add two teaspoons of cream tartar to one teaspoon soda.—*Mabel Struthers.*

Pancakes.—One large cup sour milk, one cup rye meal, one-half cup sugar, one cup flour, one-half teaspoon soda. Salt and cinnamon to taste. Fry in hot lard.—*Mrs. James E. Hislop.*

Cup Dumplings.—One pint flour, two teaspoons cream of tartar, one teaspoon soda, a pinch of salt, and enough sweet milk to make a stiff batter. Butter the cups, drop in a spoonful of batter, then a couple of spoonfuls of preserves, and then another spoonful of batter. Steam half an hour and serve with cream and sugar.—*Maude Selby.*

Dumplings.—One pint flour, two teaspoons baking powder, one teaspoon salt, one scant cup milk. Mix the dry ingredients, stir in the milk gradually to make a soft dough. Drop quickly by the spoonful into the boil stew, letting them rest on the meat. Cover closely to keep in the steam, and cook just ten minutes, without lifting the cover.—*Mrs. H. E. Derick.*

Dumplings for a Stew.—Two even cups of flour, sifted with one teaspoon cream tartar, one-half teaspoon soda, three-quarters cup milk, a little salt. Drop by spoonful in the boiling stew. Cook fifteen minutes.—*Mrs. Wm. Robinson.*

Huckleberry Dumplings.—To one pint of huckleberrys add one cup of sugar, two teaspoons of vinegar, a little salt. Let come to a boil. Add a little water for juice. Make dumplings and drop into the berries. Cover and boil twenty-five minutes.—*Mrs. Bancroft, Hartford, Conn.*

VEGETABLES

Potatoes in seven ways for seven days.—

Sunday—Peel, steam, add milk, butter and salt, and then beat like cake batter, the longer the better, until they are nice and light. This steaming and beating will be found a great improvement.

Monday—Bake potatoes in their jackets; if any are left, they may be warmed over, peeling when cold and then slicing.

Tuesday—Peel and bake with roast beef.

Wednesday—Prepare French fried with beef steak.

Thursday—Peel, steam and serve whole.

Friday—"Potatoes a la pancake."—Peel, cut in thin slices lengthwise, sprinkle with pepper, and salt, and fry in butter or beef drippings, turning like griddle cakes.

Saturday—Potatoes boiled in their jackets.

French Fried Potatoes.—Cut raw potatoes (after peeled) in long cubes and fry in deep hot fat until done. Serve with broiled beef steak.—*A. L. Derrick.*

Baked Potatoes.—When roasting beef, peel potatoes, place them in the pan around beef, season with salt, and pepper, and cook until soft and brown.—*A. L. Derrick.*

To warm cold Potatoes.—Nice cold potatoes, can be chopped fine, and to two cups add two-thirds cup of milk, in which one teaspoon of salt, has been dissolved, add one egg, well beaten, one heaping teaspoon of butter. Stir all together, heat in gem pans, or a deep baking pan, butter well, pour in the mixture, dust with bread crumbs. Put in the oven until nicely browned.—*Mrs. A. A. Derick.*

Creamed Potatoes.—Cut up as many cold boiled potatoes as required. Heat a cupful or more of milk, and stir in, each a heaping tablespoon of butter and flour. Stir until smooth and thick. Season with pepper and salt. Pour over the potatoes and let warm through. Garnish with chopped parsley.—*Mrs. Wm. Draffin.*

Delmonico Potatoes.—Cut cold boiled potatoes in small dice. Make a white sauce of one tablespoon of butter, one tablespoon flour, and a cup of milk. Toss the potatoes lightly into the sauce and turn into a baking dish. Sprinkle liberally with grated cheese and bake a light brown.—*Mrs. J. D. Johnson.*

Escalloped Potatoes.—Butter a baking dish and put in a layer of cold boiled potatoes chopped fine. Season with pepper and salt, bits of butter and a good sized onion chopped. Sprinkle with flour. Fill the dish with these and cover the top with a layer of cracker crumbs. Pour over this a large cup of rich milk and bake one-half hour.—*Mrs. Wm. Draffin.*

Crisp Potatoes.—Cut cold raw potatoes in even slices and drop in hot fat. Keep moving with a fork until they are a nice brown. Drain and season with salt and pepper —*Mrs. Wm. Draffin.*

Curried Potatoes.—Melt two tablespoons of butter and cook in it a tablespoon of minced onion. Add one heaping tablespoon of flour, one tablespoon of curry powder one-half teaspoon of salt, one cup of hot milk. Let boil two minutes. Strain over one pint of hot cooked potato balls. Serve hot. This is fine with cold meat.—*Mrs Wm. Draffin.*

Potato Puffs.—Two cups mashed potatoes, one cup milk, two eggs, two teaspoons melted butter, salt and pepper to taste. Bake one-half hour.—*D. E. F.*

Baked Beans.—One quart dry beans, soaked over night in plenty of cold water. In the morning put on the stove and let come to a scald. Drain off this water and cover beans with boiling water. Let boil gently until the skin will crack open when a bean is lifted out of the water with a fork. Mix one heaping teaspoonful ground mustard with one large tablespoonful of molasses. Then add to beans, season with salt and pepper to taste, and add one heaping tablespoonful of pork drippings. Put into a bean pot or a gallon crock and cover. Bake slowly all day. See that there is plenty of water to cover the beans. Replenish as water cooks away.—*Mrs. H. E. Derrick.*

Peas and Carrots.—Shell green peas, and scrub and scrape if necessary, a few small bunches of carrots. Boil together until tender, drain and season with butter, salt and pepper. Cream may be added if liked.—*Mrs. H. E. Derrick.*

Macaroni and Tomatoes.—One pkg. macaroni cooked in boiling salt and water twenty minutes, then drain. One can tomatoes, three large onions, a small bit of red pepper. Cook onions in a little butter, then put in tomatoes and cook fifteen minutes. Strain and heat again. Season with salt and butter to taste. Pour over macaroni and bake one hour.—*Mrs. M. P. Derick.*

Savory Rice. (Risotto)—Fry a sliced onion brown in one tablespoon of butter. Add to this one pint of hot water and one-half pint of washed rice. Boil until soft, adding more hot water if needed. Heat one pint of canned tomato, stir into it one teaspoon of sugar. When the rice is soft, salt it, add the tomato, turn into a dish and sprinkle over it one tablespoon of grated cheese. Curried rice may be made by the same recipe by omitting the cheese and adding one teaspoon of curry powder.—*M. S.*

Corn Oysters.—Cut ears of sweet corn with a sharp knife, split each row in the centre of kernels, lengthwise, scrape out all the pulp, add one egg well beaten, salt and pepper, one tablespoon sweet milk, flour enough to make a pretty stiff batter. Drop in hot lard and fry a nice brown.—*Mrs. Wm. Draffin.*

Escalloped Onions.—Roll fine twelve crackers, one cup of chopped onions. Put a layer of crackers and one of onions until the dish is full. Pepper and salt each layer. Beat two eggs in milk, pour over contents until dish is full. Take a piece of butter size of an egg and lay around the top. Bake one hour.—*Mrs. James E. Hislop.*

English Savory Pudding.—One quart bread crumbs, cover with milk, two tablespoons oatmeal, two onions. Pare and boil the onions first, then chop fine. Season with salt and sage. Mince all fine and bake one hour.—*Mrs. Cornelias Derick.*

Canned Wax Beans.—Cut your beans and pack in fruit jars as tightly as you can. Then fill with cold water. Put cover on jars, not quite tight. Steam one hour, then take off covers and fill jars with boiling water. Put on the rubbers and seal tightly. Then steam two hours more. Let cool in the steamer.—*Miss A. J. Derrick.*

Canned Asparagus.—Fill fruit jars with asparagus. Fill with cold water and put covers on, not quite tight. Steam one-half hour. Fill jars with boiling water and steam two hours more with rubbers on and covers screwed on tightly. Let cool gradually. Keep all canned vegetables in the dark.—*Mrs. H. E. Derrick.*

X **Canned Peas.**—Peas may be canned the same as the wax beans are canned.

To can Peas.—Shell young tender peas and fill cans with the peas, then add water to fill them nearly full, and place cans in steamer over cold water and bring to boil, and boil three hours with the covers on loosely. When done take out and fill with boiling water, and seal tightly and when cold wrap each can in paper to exclude light.—*Mrs. M. E. Derick.*

To can Corn.—Cut corn from cob. To nine cups corn, add one cup sugar, and one-half cup salt. Mix, let boil eleven minutes, can and seal. This is very nice. Do not use any water in boiling.—*Miss A. E. Brown.*

To can Corn.—Cut corn from cob, and to nine cups corn, add one cup sugar, and one-half cup salt. Stir all together and add water, so you can see it through the corn. Boil eleven minutes and seal. This is fine for I have tried it myself.—*H. L. Vosburgh.*

To can Corn.—Cut the corn from the cob. Pack in glass cans, about half full, then put in one-half teaspoon salt, and fill the cans about one inch from top, put on rubbers, and covers, and nearly seal. Put in a kettle of cold water, and boil 3 hours. Then seal tightly, and cool in the water they were boiled in.—*Mrs. Celia Maynard.*

PIES

How to prepare Beef Suet for Shortening.—Beef suet is cheaper than butter or lard and if prepared no one can object to taste. Cut the fresh suet in pieces and cover with cold water. Let stand a day changing the water once in the time. This takes out the tallowy taste. Now put it in an iron kettle with one-half cup of milk to each pound of suet. Let it cook very slowly until the fat is clear and light brown in color, and until the sound of the cooking has ceased. The pieces may be loosened from the bottom of the kettle with a spoon, but it is not to be stirred. If it burns the taste is ruined. Now let it stand and partly cool, then pour off into cups to become cold. It smells as sweet as butter and can be used in many cases instead of butter.—*Mrs. Celia Maynard.*

Rule for an Undercrust.—Three large tablespoonsful flour, one large tablespoon shortening, a pinch of salt, enough very cold water to form a smooth, stiff paste, and roll quite thin.

To make Pie Crust flaky.—After you have rolled out your top crust, cut the right size, spread it over with butter, then shake sifted flour over the butter, enough to cover well. Cut the slits in the middle, place on your pie and fasten the edges. Take pie on left hand, tip the pie slanting a little, and pour over water sufficiently to rinse off the flour. Enough flour will stick to the butter to give it a fine, blistered, flaky look when baked.—*Mrs. H. E. Derrick.*

Pie Paste for Apple Pie.—One level cup of pastry flour, one-half cup pure leaf lard, one half teaspoon salt, one-quarter cup of cold water. Mix salt and flour thoroughly, chop in the lard, add water. Use as little flour as possible when rolling out. This makes a light flaky pie crust. A pinch of baking powder improves it. Always leave the top crust loose. Stretching the crust too tightly over the pie causes it to leak out. Put water on the edge of the under crust and press down well.—*M. G. S.*

Lemon Pie.—Juice and rind of one lemon, one cup sugar, one cup water. Boil, and stir in one tablespoon of cornstarch mixed in a little water, and the yolk of one egg. Use white for frosting.—*A. B. C.*

Lemon Pie.—Be sure and put this pie together in the order named. Take one large fresh lemon, grate the rind and squeeze out all the juice. Put one cup sugar and a piece of butter the size of an egg into a bowl. Stir one tablespoon of cornstarch into enough water to make smooth. Then stir this into a cup of boiling water in a saucepan. As soon as it begins to boil well, pour in the butter and sugar, add juice and rind of lemon. When a little cool stir in the beaten yolks of two eggs. Pour mixture into crust which should be ready. Bake as you would custard, not until it wheys. Beat the whites of two eggs to stiff froth, beat in one tablespoon powdered sugar. Spread on pie and brown slightly.—*Mrs. W. G. Lewis.*

Lemon Pie.—One cup sugar, one heaping tablespoon cornstarch, one cup boiling water, one-quarter cup cream, yolks of two eggs, juice of one lemon, pinch of salt,—*Mrs. W. R. Derick.*

Lemon Pie.—Moisten a heaping tablespoon cornstarch in a little cold water, add one cup of boiling water, stir over the fire until thick, add one teaspoonful butter, one cup sugar. Then take off the fire, add the yolks of two eggs, beat well. Then add the juice and grated rind of one lemon. Beat the whites of two eggs stiff and two dessertspoons sugar. Frost the top of pie and set in oven to brown. Bake the crust before adding filling. Half the lemon and one egg may be used.—*Mrs. H. E. Derrick.*

Lemon Pie.—Grate the yellow rind and squeeze the juice of one lemon. Add the yolks of two eggs and one and one-half cups of white sugar. Moisten two tablespoons of flour with cold water, add one cup boiling water, stir all together and set on stove to thicken. Bake crust before filling the pie. Beat the whites of the eggs and add three tablespoons sugar. Spread on top of pie and set in oven to brown —*Mrs. L. C. Bryant.*

Lemon Pie.—One and one-half teacups boiling water, a pinch of salt, one cup sugar, one and one-half tablespoonsful cornstarch, one teaspoon butter, one lemon, juice and grated rind. Boil until thick, take off the fire and stir in the yolks of two eggs. Use whites for frosting.—*Mrs. Ernest McCallum.*

Prize Winner Lemon Pie.—Two lemons, (grate the rinds in one dish), add one and one-half cups sugar to rinds, one big heaping tablespoonful flour to this and mix all together. Break the two yolks of the eggs into two cups of water and mix them up fine and dandy, then pour them with the juice of the two lemons into the first part, mix thoroughly. Put into your double boiler and let cook until just like thick honey. This makes a big pie.—*Mrs. Jack Harwood.*

Lemon Pie.—One and one-half cups hot water, piece of butter size of a walnut, one cup of sugar, two heaping tablespoons cornstarch, one lemon, juice and grated rind. Wet with a little cold water. Cook all together on stove until thick, take off and beat the yolks of two egg and mix in. Use the two whites of eggs for the meringue.—*Mrs. Hardy Vosburgh.*

Lemon Pie.—One lemon, grate off the yellow rind and squeeze out the juice; two eggs, whites for frosting; two tablespoons cornstarch, one cup sugar, a small piece of butter, two cups boiling water. Cook until thick. Pour in the pie shell and ice. Put in the oven a few minutes to brown.—*Mrs. H. L. Vosburgh.*

Lemon Pie.—Grate the yellow rind and squeeze the juice of one lemon, add two small cups of granulated sugar and the yolks of four eggs, moisten three tablespoons of flour with a little water, adding one and one-half cups boiling water, and stir with the other ingredients. This will make two large pies. Beat the whites of the eggs with four tablespoons of sugar and spread over the tops of the pies and brown lightly.—*Miss E. O. Derick.*

Lemon Pie.—One cup sugar, two teaspoons flour, yolks of two eggs, grated rind and juice of one lemon. Beat all together, add one cup of milk. At last, stir in the whites of eggs beaten light. Bake in one crust. The top of the pie will be like meringue, bottom of pie like custard. Double recipe for large pie.—*Mrs. J. C. Atkinson, Boston.*

Lemon Pie.—One lemon, one cup sugar, one cup water, piece of butter size of a nut, two teaspoons cornstarch. Put on the stove to boil. When cool, beat the yolks of the eggs and stir in. The whites for meringue.—*Mrs. J. A. Tipping, Clarenceville.*

Lemon Pie.—One whole egg, yolks of two eggs, one cup of sugar, beat well together. Two-thirds cup of cold water, and two tablespoonsful of flour. Add the grated rind and juice of one lemon. Add three tablespoons of sugar to the well beaten whites of the two eggs, and spread on pie. Then put in oven and brown.—*Mrs. W. F. Rowell.*

Lemon Pie.—One lemon, rind grated and extract juice, yolks of three eggs, one cup of sugar, one cup of boiling water, two tablespoonsful cornstarch. Cook in double boiler. While this is cooking, line your pie tin with crust and bake. Then turn in the lemon custard and cover with a meringue made of the whites of the eggs beaten stiff and two tablespoonsful sugar. Set in oven to brown.—*Mrs. Arland Derick.*

Lemon Raisin Pie.—One cup seeded raisins, chopped; one lemon, juice and grated rind; one cup cold water, one cup sugar, one tablespoon of flour, (mix with the sugar), two tablespoonsful butter. Let the raisins and water boil together for about fifteen minutes, then add the remainder of the ingredients and bake with two crusts.—*Mrs. H. E. Derrick.*

Raisin Pie, No. 1.—One egg, one cup sugar, one cup chopped raisins, one-half cup milk and a small piece of butter. Sour milk makes the best pie.

Raisin Pie No. 2.—One egg, one-half lemon, one cup sugar, one tablespoon flour, one-half cup raisins chopped. Select large soft raisins, seed, and cover with one cup of cold water. Soak two hours. Beat the egg until light, with the sugar, add the juice and grated rind of the lemon. Mix with flour, add the raisins and water, and cook until it thickens. Bake in two crusts.—*Mrs. W. G. Lewis.*

Raisin Pie.—Boil one cup of seeded raisins for one hour in sufficient water (about two cups), so that at the end of that time there will be juice enough to allow a scant cup of sugar and a tablespoon of flour stirred in. The flour should be thoroughly mixed with the sugar before being added. Flavor with juice of one lemon.—*Mrs. Bryan.*

Raisin Pie.—One and one-half cups boiling water, one cup sugar, one cup raisins, a pinch of salt. juice of one-half lemon, two tablespoons cornstarch or flour. Cook filling and bake with two crusts.—*Mrs. Ernest McCallum.*

Raisin Pie.—One lb. raisins, one cup syrup or sugar, and one quart water. Let boil one hour then thicken with one tablespoon flour wet with a little cold water. Spices to taste. This makes two pies.—*Miss M. L. Jameson.*

Raisin Pie.—One cup seeded raisins, one tablespoon cornstarch in three tablespoons water, two cups water, three tablespoons sugar, a little butter and a pinch of salt. Boil raisins in water fifteen minutes.—*Mrs. W. R. Derick.*

Raisin Pie.—Boil one lb. raisins, one cupful molasses, one quart of water together for an hour. Then add one tablespoon flour, a piece of butter as large as an egg. Spices to suit taste. Bake with two crusts. This will make three pies.—*Mrs. Wm. Draffin.*

Raisin Pie.—One cup raisins chopped fine, one cup sugar, one cup water, one large tablespoon flour, and one large tablespoon vinegar, a small piece of butter. Set on stove to thicken.—*Mrs. L. C. Bryant.*

Tomato Mince Meat.—One peck green tomatoes, chopped fine, drain and measure juice, throw the juice away and take as much cold water as there was juice and put with the tomatoes. Let come to boiling point, then drain, letting it drain two or three minutes. Repeat this six times, always draining and taking same amount of fresh water. One-quarter lb. citron, four lbs. brown sugar, one lb. currants, one lb. raisins, chopped, one tablespoon each of cinnamon and cloves, and one-half tablespoon allspice, salt, two nutmegs. After boiling a short time add one cup vinegar, and one-half cup chopped suet.—*Mrs. Arland Derick.*

Mince Meat.—Six lbs. apples, three lbs. suet, three lbs. raisins, four lbs. currants, three lbs. sugar, three-quarters oz. salt, one teaspoon each kind of ground spices, including mace. The grated rind and juice of four lemons, one quart of boiled cider, one-quarter lb. each lemon peel and citron chopped fine. Cook all in the same way.—*Mrs. W. F. Rowell.*

Mock Mince Pie. (Spring Style.)—Chop together one cup each rhubarb and raisins, add the grated rind and juice of one lemon, two tablespoons butter, one cup sugar, one egg well beaten and mixed thoroughly, one-half teaspoon salt. Dredge rhubarb and raisins with flour.—*Mrs. G. L. Davis, Hartford, Conn.*

Mock Mince Pie.—One-half cup molasses, one cup water, one cup sugar, one cup seeded raisins, four crackers rolled fine, one tablespoon butter, one egg, salt and spices, one-half cup vinegar or boiled cider. Bake with two crusts. Enough for two pies.—*Mrs. H. E. Derrick.*

Mock Mince Meat Pie.—Four crackers rolled fine, one cup sugar, one egg, one cup molasses, one-quarter cup boiling water, one-half cup vinegar, one teaspoon each of different spices, one teaspoon salt, one cup raisins and currants mixed. Bake with two crusts. This makes two pies.—*Mrs. Arland Derick.*

Tomato Mince Meat for Pies.—One peck green tomatoes chopped fine, four lbs. sugar. Cook two hours then add two lbs. raisins chopped fine, two tablespoons each of allspice, cinnamon and cloves, one tablespoon salt, one cup vinegar. Cook two hours longer. Put in glass cans and seal tightly.—*Mrs. W. R. Derick*

Sour Cream Pie.—One cup sour cream, one cup chopped raisins, one cup granulated sugar two egg, (save whites for frosting), one tablespoonful of vinegar, one teaspoon of cinnamon, one-half teaspoon of cloves. Bake crust a little before turning in mixture.—*Mrs. J. A. Tipping, Clarenceville.*

Sour Cream Pie.—Two eggs, (save whites for meringue), one cup sour cream, one-half cup milk, one cup sugar, one teaspoon cinnamon, one-half teaspoon cloves, a little nutmeg, one-half cup raisins. Put on the stove and boil. Make a thickening of one and one-half tablespoons flour. Stir in the mixture. Bake crust first, cool mixture, fill crust and frost.—*Mrs. Wm. Mosher.*

Sour Cream Pie.—One cup sugar, one cup sour cream, one cup chopped raisins, one and one-half tablespoons flour, one teaspoon cinnamon, one of cloves, yolks of two eggs, pinch of salt. Use whites of eggs for frosting.—*Mrs. Ed. Hislop.*

Sour Cream Pie.—One cup of thick sour cream, one cup sugar, one egg, one cup chopped raisins, one teaspoon cinnamon, one-quarter teaspoon cloves, one saltspoon salt. Beat the eggs and add to the sugar. Then stir the cream thoroughly. The chopped raisins next, then the spices and salt. Bake in a moderate oven with either one or two crusts. If baked with one crust, spread over the top just before serving, a cupful of whipped cream slightly sweetened and flavored with vanilla.—*Grace A. Wilson.*

Sour Cream Pie.—Yolks of two eggs, one-half cup chopped raisins, one cup white sugar, one cup sour cream, a little of each of cinnamon and cloves. The whites of eggs are to be used for frosting.—*Mrs. W. F. Rowell.*

Sour Cream Pie.—one cup sugar, one cup sour cream, yolks of two eggs, one-half teaspoon cinnamon and cloves mixed, one-half cup chopped raisins. Use whites of the eggs for frosting.—*Mrs. Chas. Vosburgh.*

Sour Cream Pie.—Yolks of four eggs, one cup sugar, one cup chopped raisins, one cup sour cream, one half teaspoon cloves. cooked until thickened in double boiler. Fill baked pie shells and cover with meringue made of the whites of eggs, and brown lightly.—*Mrs. A. P. Robinson.*

Sour Cream Raisin Pie.—One cup sour cream, one egg, one cup sugar, one cup seeded raisins, spices to suit taste. Bake with two crusts.—*Annie L. Derrick.*

Sour Cream Pie.—Yolks of two eggs, one cup sugar, one cup sour cream, one-half cup chopped raisins, one-half teaspoon cinnamon and cloves mixed. Bake in one crust.—*Mrs. Hardy Vosburgh.*

Sour Cream Pie.—One cup sugar, one cup sour cream, yolks of two eggs, spices to taste. Put into a one crust pie and bake. Use the two whites of eggs, beaten stiff, for the top.—*Annie Stearns.*

Boiled Cider Pie.—One whole egg, yolks of two eggs, one cup sugar, two-thirds cup boiled cider, two tablespoons flour. Use the whites of two eggs for the frosting.—*Mrs. W. F. Rowell.*

Boiled Cider Pie.—One cup sugar, two tablespoons boiled cider, yolks of two eggs, two tablespoons flour, one cup cold water, butter the size of the yolk of an egg. Cook until thick, and fill a baked pie shell. Use the two whites for frosting and brown in oven.—*Mrs. Ernest McCallum*

Cider Pie.—One cup boiled Cider, one cup sugar, one cup water, two eggs, one tablespoon flour. Bake with one crust. Use the white of one egg with two tablespoons of sugar for frosting.—*Mrs. Mary E. Mandigo.*

Cider Pie.—Three tablespoons flour, two eggs, two-thirds cup sugar, four tablespoons cider, one cup boiling water. Whites of eggs for frosting.—*Mrs. Eliza Fairfield, Clarenceville, Que.*

A teaspoonful flour added to sugar in making custard pies keeps them nice and smooth.—*A. L. D.*

Cider Pie.—One cup sugar, one cup boiled cider, one egg, one tablespoon flour. Bake with two crusts.—*Mrs. M. E. Derick.*

Custard Pie.—Two eggs, two cups milk, one-half cup sugar, one teaspoon cornstarch, a pinch of salt, a little nutmeg. Mix sugar and cornstarch together, add to eggs well beaten, then the milk. Bake in a slow oven.—*Mrs. W. G. Lewis.*

Pumpkin Pies without Eggs.—One cup cooked pumpkin, one-half cup sugar, one egg, pinch of salt, one heaping teaspoon flour, one heaping teaspoon corn meal, one-third teaspoon cinnamon, one-quarter teaspoon ginger, three tablespoons molasses, one and one-quarter cupsful sweet milk. Bake with one crust in a medium hot oven.—*Mrs. H. E. Derrick.*

Pumpkin Pies.—One quart of pumpkin stewed down thickly, one cup of cream, one cup milk, one soda biscuit rolled fine, ginger, cinnamon and nutmeg to taste, two cups of sugar, pinch of salt.—*Mrs. John Bullock, Lacolle.*

Pumpkin Pie without a crust.—Prepare pumpkin in the usual way for pies. Butter pie tins and sprinkle rather thick with corn meal, leaving no bare places. Pour in pumpkin mixture and bake.—*Mrs. H. E. Derrick.*

Squash pie without eggs.—One cup cooked and strained squash, one-half cup sugar, one-third teaspoon cinnamon, one-quarter teaspoon ginger, one tablespoon melted butter, two tablespoons molasses, pinch of salt, one heaping teaspoon flour, one heaping teaspoon corn meal, one and one-quarter cups sweet milk. Bake in one crust in medium hot oven.—*Mrs. H. E. Derrick.*

Squash Pie.—One can of squash, four eggs, one-half teaspoon of cinnamon, one-half teaspoon ginger, one cup sugar, one quart milk, pinch of salt. Put the squash through a sieve. Mix eggs and other ingredients thoroughly. Add lastly to pumpkin a teaspoonful of molasses to brown the pies.—*Mrs. Thorne, Hartford, Conn.*

Squash Pie.—One pint of squash when sifted, one cup of sugar, salt, nutmeg, and ginger to taste. Beat all together, add three well beaten eggs, and one pint of milk.—*Mrs. Wm. Draffin.*

Stewed Rhubarb Pie.—One cup of stewed rhubarb, three-quarters of a cup of sugar, the yolks of two eggs, mix one tablespoon of corn starch with a little water, and add a flavoring of lemon, a pinch of salt. Frost it with the whites of the egg after baking.—*Mrs. Wm. Draffin.*

Rhubarb Custard Pie.—Cut one-half pint of rhubarb in small pieces and spread over the crust in the pie plate. Make a custard of one pint of scalded milk, two well beaten eggs and sugar, to taste. Bake slowly until rhubarb is tender and the custard is browned.—*Mrs. Wm. Draffin.*

Rhubarb Pie.—Three cups rhubarb, cut in pieces, one cup raisins, one and one-half cups sugar, pinch of salt, and cloves. Cook until tender, add two tablespoons of flour, made smooth in water. When thickened, add one egg beaten light. Bake in double crusts.—*Miss Carrie M. Robinson.*

Rhubarb Pie.—One and one-half cups rhubarb cut fine, cover with boiling water a few minutes, drain, add three-quarters cups sugar, one-half cup raisins chopped. Fill pie, cover with beaten egg, put on top crust and bake.—*A. B. C.*

Cocoanut Pie.—One small cup of cocoanut, put in one pint of milk, scald milk, add one cracker rolled fine. Stir into the hot milk, one teaspoon of butter. When cool add yolks of two eggs, one-half cup sugar. Bake same as lemon pie.—*Mrs. W. G. Lewis.*

Cocoanut Pie.—Soak half a cup of grated cocoanut in two cups milk for about one hour. Then beat two eggs, with two tablespoonsful sugar, add a pinch of salt. Mix altogether and bake slowly in an under crust. Nice with a meringue on top.—*Annie L. Derrick.*

Cocoanut Pie.—One pint milk, bring to a boil, one egg, one tablespoon cornstarch, four tablespoons sugar, in a little cold milk, a pinch of salt. Stir into the boiling milk, one-half cup cocoanut. Save the white of egg for icing.—*Mrs. W. R. Derrick.*

Cocoanut Pie.—One small cup of cocoanut, put into a pint of milk, scald the milk, add one cracker rolled fine, one teaspoon of butter. Stir into the hot milk, when cool add the yolks of the two egg, one-half cup of sugar. Whites of eggs reserved for meringue.—*Mrs. Luther Knight, Manchester, N. H.*

Cocoanut Pie.—Three eggs, three tablespoons sugar, one cup grated cocoanut, one pint milk, one tablespoon cornstarch, small piece of butter, bake with one crust, having saved whites of two eggs, for the frosting.—*A. M. Derick.*

Cocoanut Pie.—Scald one pint of sweet milk, and turn it while hot on to one-half cup of cocoanut. Beat two eggs, three-quarters cup of sugar, and a little salt together. Add this to the milk and cocoanut. Bake in a deep plate.—*Mrs. J. Emerick.*

Cocoanut Pie.—Three and one-half eggs, one-half cup cocoanut soaked in one pint milk, one cup sugar. Bake with one crust.—*Mrs. Hardy Vosburgh.*

Chocolate Pie.—One pint milk, three tablespoons grated chocolate. Set on stove and when hot add three-quarters cup sugar. Mix together the yolks of two eggs, one tablespoon butter and one tablespoon flour, with a little milk, and add to boiling mixture. Boil until it thickens and add one teaspoon vanilla. Put in one pie crust which has been baked. The whites of two eggs beaten stiff with two teaspoons sugar, spread on top.—*Mrs. H. E. Derrick.*

Chocolate Pie.—One cup sugar, one cup milk, one tablespoon chocolate, two eggs (use whites for frosting), one tablespoon cornstarch. Cook until thickened, then put in baked pie shell.—*Mrs. M. E. Derick.*

Cream Pie.—Two eggs, yolks for pie, one cup sugar, one and one-half cups milk, two heaping tablespoons flour. When cool flavor with vanilla. Whites of the eggs for frosting. Let one and one-quarter cups milk come to a boil before adding the sugar, flour, eggs and one-quarter cup milk.—*Mrs. J. A. Tipping.*

Cream Pie.—One pint sweet milk, two large spoonful sugar, one tablespoon flour, yolks of two eggs, the white of one egg, pinch of salt. Beat eggs, sugar, and flour together. Let the milk get boiling hot, pour into the beaten parts and stir until thick. The remaining white of egg beat stiff, sweeten and spread on top. Flavor with vanilla or lemon.—*Mrs. Arland Derick.*

Orange Cream Pie.—One pint of milk, yolks of two eggs, one tablespoon flour, three-quarters tablespoon cornstarch, three-quarters cup sugar. Heat milk to boiling point. Mix eggs, flour, cornstarch and sugar, add to milk. Boil three minutes. Flavor with orange extract. Frost with the whites of two eggs.—*Mrs. Stimets, Hartford.*

Cranberry Pie.—One cup of cranberries cut in two, one-half cup chopped raisins, one cup sugar, one cup boiling water, one tablespoon flour, one teaspoon vanilla. Bake slowly three-quarters of an hour.—*Mrs. Mary E. Mandigo.*

Washington Pie.—One cup sugar, one egg, piece of butter the size of an egg, scant one-half cup milk, one and one-half cups flour, one teaspoon cream tartar, one-half teaspoon soda.—*Mrs. Luther Knight, Manchester, N. H.*

Pineapple Pie.—Chop half pint of pineapple. Beat to a cream one cup of powdered sugar, one-half cup of butter. Add the yolks of two eggs, well beaten. The whites beaten to a stiff froth. Mix very lightly. Bake with an under crust only.—*Mrs. Wm. Draffin.*

Butternut Pie.—Line a deep pie plate with plain crust. Make custard of yolks of four eggs and whites of two, three-quarters cup sugar, pinch of salt, one cup butternuts crushed with a rolling pin. Add one tablespoon flour, with nuts, and take enough rich milk to fill pie plate.—*Mrs. M. Filler.*

Currant Pie.—Beat one egg until very light, add one cup of sugar, beat again and add one tablespoon flour, a little salt, and one cup ripe currants which have been crushed. Bake with two crusts.—*G. L. Hauver*

Mock Apple Pie.—Three heaping tablespoons cracker crumbs, one cup cold water, one cup sugar, one lemon, juice and pulp, one-half lemon rind grated, a little nutmeg. Bake with two crusts for half an hour. Have crust nice and rich.—*Mrs. Dean R. Williams.*

Maple Syrup Pie.—One cup maple syrup, two even tablespoons flour, one cup chopped raisins, juice and grated rind of one lemon. Bake with two crusts in a quick oven.—*Mrs. W. F. Rowell.*

Mock Cherry Pie.—One cup cranberries, one-half cup raisins, one cup sugar, one cup water, one tablespoon flour. Cook all together. Bake with two crusts.—*Mrs. B. A. Bryant.*

Home Pie.—Cream one cup butter, add two cups sugar mixed with three tablespoons flour, two well beaten eggs, and one cup of cream. This is enough for two pies. Bake with undercrust only.—*Annie L. Derrick.*

Banana Pie.—Yolks of two eggs, two tablespoons cornstarch, one cup sugar, two good cups sweet milk, a pinch of salt. Let cook until thick, then when ready to put into pie shell, cut up one banana in it and add a little vanilla. Add the cooked mixture and slice another banana on top of pie. Frost with the two whites of eggs. Bake the crust first.—*Mrs. W. F. Rowell.*

Molasses Pie.—Two cups molasses, one cup brown sugar, three cups water, six tablespoons flour, cinnamon and cloves. This will make a quantity.—*Mrs. O. E. Comtois, Clarenceville.*

Maple Cream Pie.—Make a rich paste, line a deep pie plate, and fill with the following Maple Cream:— Three eggs, the whites of two for meringue, mix one and one-half tablespoons of flour, with one tablespoon butter, beat until perfectly smooth, and add to eggs. Boil one good sized cup of maple sugar with two tablespoons of water until a thick syrup is formed. Add to eggs while hot beating all the time. Lastly add one cup of good cream. Fill pie plate and frost after pie is baked, with the two egg whites. Beat dry two tablespoons sugar and one half teaspoon vanilla. Bake a delicate brown. Very nice.—*Mrs. Flint, Nashua, N. H.*

Tarts.—One cup of lard, beaten to a stiff froth, white of one egg, one tablespoon white sugar, five tablespoons water, one teaspoon cream tartar, one-half teaspoon soda, flour to roll out (not too stiff.)—*Mrs. Eliza Fairfield, Clarenceville.*

Spice Cake.

$1 \frac{1}{2}$ cups raisins
 $1 \frac{1}{2}$ " " flour
 $\frac{3}{4}$ cups Sugar
 1 tablespoon Lard
 $\frac{1}{2}$ teaspoon Cloves
 " teaspoons Cinnamon
 " " " Nutmeg
 1 teaspoon Soda
 $\frac{1}{2}$ cup raisin Juice
 little salt
 [Set raisins simmer 20 min]
 cool

Eggers Milkless Spice Cake

$\frac{1}{2}$ cup Sugar $\frac{1}{2}$ cup shortening

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

2 Tbsp. Cocoa, 1 $\frac{1}{2}$ Tsp Soda

$\frac{1}{2}$ Tsp. Salt 1 Tsp. Cinnamon

1. A Spice $\frac{1}{2}$ Tsp Cloves $\frac{1}{2}$ Tsp

ginger 1 cup hot Coffee

Cream Sugar + Shortening

add Molasses add flour to
which other dry ingredients
have been added mix thoroughly
then add hot Coffee stirring
constantly, beat well,

Bake in 1 or more greased
& floured cake pans,

Lemon Sauce

$\frac{1}{2}$ cup Sugar 1 Tbsp. Corn Starch

1 cup boiling water, 1 $\frac{1}{2}$ Tbsp. Lemon
Juice or Tsp lemon extract. cook
cook then add lemon Juice in d. boiler

PUDDINGS

Plum Pudding.—One quart each chopped apples, chopped suet, bread crumbs, raisins, currants, sweet milk, and sugar; four eggs, one tablespoon cinnamon, one half tablespoon cloves, one pint citron, one quart flour. Mix well, put in moulds and steam eight hours. — *Mrs. M. E. Derick.*

Cheap Plum Pudding.—Put in a basin one lb. flour, one-half lb. raisins, one-half lb. currants, one-half lb. suet, two tablespoons molasses, and one-half pint of water. Steam five hours.—*Mrs. Cornelia S. Derick.*

English Plum Pudding.—One small bowl each of dark brown sugar, flour, English currants, stoned raisins, finely chopped suet, three eggs well beaten, spice and salt to taste, citron sliced thin. Mix soft with milk and tie in a well floured cloth. Boil five hours. The above quantity will make two or three puddings, which will keep for a long time. It may be warmed when needed. This is the genuine English plum pudding.—*Mrs. Charles Vosburg.*

Fruit Pudding.—Two eggs, one-half cup butter, one-half cup molasses, one and one-half cups sugar, one-half cup cold water, one-half cup stoned raisins, one-half teaspoon soda dissolved in a little water, a little more than one-half teaspoon cinnamon, and one-half teaspoon each of all kinds of spices, two cups flour, good measure. Steam three hours. Serve with whipped cream sauce.—*Mrs. Arland Derick.*

Christmas Pudding.—One cup molasses, one-half cup butter, one cup sweet milk, one cup chopped raisins, one teaspoon each of cinnamon, cloves and soda, three and one-half cups flour. Steam three hours.—*Mrs. Arland Derick.*

Chocolate Bread Pudding, 1.—Three-quarters cup stale bread crumbs, soaked in one and three-quarter cups milk, until soft; one oz. bitter chocolate melted over hot water, one-third cup sugar, one quarter cup milk, stir to a smooth paste and add to the crumbs. Then add one beaten egg, one-half teaspoon vanilla and pinch of salt. Bake about twenty minutes and serve with rich cream.—*Mrs. H. E. Derrick.*

Chocolate Bread Pudding, 2.—Two cupsful bread crumbs, one and one-half cups milk, a pinch of salt. Let these soak while mixing together the following:—One and one-half teaspoons cocoa, one-half cup sugar. Mix with one-half cup milk, one egg, and one-half teaspoon vanilla. Mix all together and bake. Serve with cream.—*Mrs. H. E. Derrick.*

Queen of Puddings.—Cream one cup sugar with one heaping tablespoon butter. Beat in the whipped yolk of five eggs, add two cups dry bread crumbs soaked in one quart milk, and season with vanilla, lemon or almond. Beat two or three minutes and pour into a greased pudding dish. Bake, covered, one-half hour, or until the custard is tolerably firm in the middle. Draw to the oven door and cover with jelly and the jelly with meringue of the reserved egg whites beaten stiff with two tablespoons white sugar. Shut up in the oven until it is very delicately colored. To be eaten with cream when cold.—*Mrs. Ernest McCallum.*

Suet Pudding.—One cup suet chopped fine, one cup molasses, one cup sour milk, one cup raisins or figs, two and one-half cups flour, two teaspoons soda, one-quarter teaspoon each of cinnamon, cloves and allspice. Steam four hours.—*Mrs. M. E. Derick.*

Steamed Ginger Suet Pudding.—One pint flour, two oz. or four tablespoons chopped suet, one teaspoon baking powder, one-quarter tablespoon ground ginger, one saltspoon salt, one-quarter cup molasses. Cold water to make a soft dough. Grease a mould or several cups, fill within an inch of the top, cover with greased paper. Steam two hours if in a mould and one hour if in cups. Serve with lemon sauce.

Lemon Sauce for above.—Two cups hot water, one lemon, juice and grated rind, one cup sugar, one tablespoon butter, three heaping teaspoons cornstarch. Mix sugar and cornstarch together thoroughly, add boiling water. Cook eight or ten minutes, stirring often. Add lemon rind and juice, and the butter. Stir until butter is melted and serve at once. If it becomes too thick add a little more water.—*Mrs. H. E. Derrick.*

Steamed Suet Pudding.—Two cups sweet milk, one cup molasses, three cups flour, one cup raisins, one cup currants, one cup chopped suet, one teaspoon soda. Steam two hours.

Sauce for Pudding.—Four tablespoons fine white sugar, two tablespoons butter, one tablespoon each of flour and vinegar. Stir these to a cream and add one gill boiling water, stirring very fast. Flavor with lemon or vanilla. For a larger amount take twice the named articles. This sauce is very nice if made with maple sugar instead of white.—*Mrs. W. F. Rowell.*

Steamed Pudding.—Two eggs, one-half cup butter, two cups flour, two teaspoons baking powder, one cup milk, one cup chopped raisins, two tablespoons sugar. Put in custard cups and steam three-quarters of an hour. This recipe makes eight cups. Serve with whipped cream.—*Mrs. Luther Knight, Manchester. N. H.*

Suet Pudding.—One cup molasses, one cup sour milk, one cup suet, one cup raisins, one teaspoon cinnamon, one-half teaspoon cloves, one teaspoon salt, four cups flour, one teaspoon soda. Mix thoroughly and steam three hours. Serve with hard sauce.—*Mrs. Luther Knight, Manchester, N. H.*

Chocolate Pudding.—One pint boiling water, one cup sugar, pinch of salt, three tablespoons cornstarch, two tablespoons cocoa, one teaspoon vanilla. Cook until thick and set away to cool. Serve with cream and sugar.—*Mrs. Ernest McCallum.*

Chocolate Pudding.—Three cups milk, one cup bread crumbs, three teaspoons grated chocolate. Let all three come to a boil. Beat the yolks of three eggs and one cup of sugar. Stir in the mixture. Flavor with vanilla and bake slowly fifteen minutes. Beat the whites of eggs to a froth, add powdered sugar, cover pudding, and brown in oven. Serve with whipped cream.—*Mrs. Luther Knight.*

Dutch Apple Pudding.—One-half cup sugar, one egg, three tablespoons melted butter, one-half cup milk, one teaspoon soda, two teaspoons cream tartar, one heaping cup flour, one-half teaspoon lemon. Cut two or three sour apples into thin slices and stir into the batter before baking.—*Mrs. Mary L. Jameson.*

Lemon Cream Pudding.—Two cups boiling water, a piece of butter the size of an English walnut. Beat the yolks of two eggs very light, add one cup of sugar, the rind and juice of one lemon, and a pinch of salt. Beat well and add two tablespoons cornstarch. Beat again and stir all of the above into the boiling water. Do not let it burn. Cook for some time, then turn into a pudding mould and frost with the two egg whites. Bake a delicate brown and serve either hot or cold.—*Mrs. Hiram Smith, Bedford, Que.*

Baked Apple Pudding.—Quarter and core six apples and put in a dish, then beat one egg, one-half cup brown sugar, butter the size of an egg, one-half cup milk, one cup flour, one teaspoon baking powder. Pour over the apples and bake in a moderate oven. Serve with sauce.—*Miss Annie Griggs.*

Orange Pudding.—Two rounding tablespoons cornstarch, two egg yolks, one cup sugar. Mix all together. Have a pint of milk boiling and cook as you would blanc mange. Cut oranges in small pieces and arrange in the dish in which you wish to serve them. Put a little sugar over them and pour in the cornstarch mixture, first flavoring it to suit taste. Whites of eggs for frosting.—*Mrs. H. L. Vosburgh.*

Orange Pudding.—Make a good biscuit crust, and roll it into a sheet a little less than one quarter inch thick. Peel and slice enough oranges to cover the crust, sprinkle well with sugar, and roll up crust as you would for railroad cakes. Bake without cutting, and serve with hard sauce.—*M. S.*

Cottage Pudding.—One egg, one-half cup white sugar, one tablespoon butter, one half cup sweet milk, one cup flour, one teaspoon cream of tartar, one-half teaspoon soda.—*Mrs. W. F. Rowell.*

Cottage Pudding.—One-half scant cup sugar, one egg, one-half cup milk, one and one half tablespoon melted butter, one cup flour, one teaspoonful baking powder. Bake in shallow dish.

Sauce for Cottage Pudding.—One cup sugar, one tablespoonful butter, one yolk of egg, one cup boiling water. Boil until it thickens, and add the beaten white of the egg to the top of sauce and serve.—*Mrs. H. E. Derrick.*

Berry Pudding.—One egg, one-half cup sugar, three tablespoonsful butter, one-half pint sweet milk, one pint flour, two even teaspoons cream tartar, one teaspoon soda, one cup fresh raspberries. Steam one hour.

Sauce for same.—One cup sugar, and one-quarter cup butter, beaten to a cream. Beat to a froth the white of one egg, and add to the sugar and butter, then add one cup raspberries, well mashed.—*Ethel Vosburg.*

Indian Pudding.—Scald one pint of milk, and stir in four tablespoons of corn meal, moistened with a little cold milk. Cook until thick. Cool add one-half cup of molasses, small one-half teaspoon salt, and cinnamon, two eggs beaten well, with small one-half cup sugar, and one pint of cold milk. When it has baked one-half hour, add one-half cup of cold milk, and bake one hour more. Do not stir in the last cold milk as this forms the whey.—*Miss Myrta Fosburgh, Lacolle.*

Cup Pudding.—Two cups flour, one teaspoon cream tartar, one-half teaspoon soda, three-quarters cup sweet milk, mix in flour, not too stiff. Butter cups, and put in a spoonful of batter, then a spoonful of fruit, fresh or preserved, then a spoonful of batter and steam one-half hour. To be eaten with sweetened cream.—*Mrs. A. P. Robinson.*

Baked Rhubarb Pudding.—One pint rhubarb cut in small pieces, (do not peel) one cup sugar, one tablespoonful water. Put rhubarb, sugar, and water, in deep dish, cover with a thin batter made of one-half cup sour milk, pinch of salt, and a pinch of soda. Flour enough to make smooth batter and bake.—*Annie L. Derrick.*

Graham Pudding.—One cup molasses, one cup of sweet milk, one and one-half cups of Graham flour sifted, one tablespoon butter, one teaspoon of soda, one cup of chopped raisins, one-half cup of currants, cinnamon, cloves, and salt. Steam three hours, serve with any pudding sauce.—*Mrs. Charles Vosburgh.*

Batter Pudding.—One tablespoon butter, one-half cup sugar, one-half cup sweet milk, one egg, one cup flour, one tablespoon baking powder. Pare and core some apples, and put in the bottom of the pudding dish if liked, pour the batter over them and bake. Serve with cream or any preferred sauce.—*Mrs. H. L. Vosburgh.*

Pineapple Pudding.—Take one-quarter lb. of marshmallows, cut up fine. Put in a dish a layer of grated pineapple, and one of marshmallows, until you have three layers of each. Cover and set in a cool place over night. Serve with whipped cream. Strawberries or peaches may be used in the same way.—*Mrs. Luther Knight, Manchester, N. H.*

Hard Sauce.—Stir one-half cup butter and one cup sugar to a cream. Flavor with nutmeg. Serve in a glass saucer packed smoothly and stamped with a butter mould.—*M. H. D.*

Pudding Sauce.—One-half cup sugar, one tablespoon butter, one spoon jelly, four tablespoons thick cream. Mix together and set in hot water to heat.—*Mrs. M. E. Derick.*

Yorkshire Pudding.—Two eggs, one pint of milk, and a little salt. Stir in flour to thickness of cream. Pour the batter into pan beef is roasted in, (leaving drippings in pan), about ten minutes before dinner is served, either taking meat out or setting on irons to drip while pudding is cooking.—*Mrs. Bryan.*

Yorkshire Pudding.—Four eggs, one and one-half pints milk, one-half teaspoon salt, and flour to make a batter. Beat eggs very light, add milk, salt and flour, and bake in a very hot oven.—*M. H. D.*

Yorkshire Pudding.—Five eggs, one and one-half cups milk, a little salt, and enough flour to make a thin batter. Beat well and pour into a well greased dripping pan, and bake until nicely browned. Cut into pieces and serve with roast beef and brown gravy.—*Mrs. George Burroughs, Milwaukee, Wis.*

To can Carrots.

clean Carrots put in boiling
water + boil 15 min. - Pack in
Sterilized Jars put in 1 Teaspoon
Salt to 1 qt can fill with boiling
water + partly Seal. Set in boiling
water + boil 3 hours, Seal.
Mrs Bird

DESSERTS

Tapioca Cream.—One cup tapioca soaked over night, one and one-half quarts milk, one egg, two and one-half cups sugar, and a little salt. When the milk boils stir in the mixture. Season after taking from the fire or when cold. To be eaten cold.—*Mrs. H. L. Vosburgh.*

Tapioca Cream.—Boil four tablespoons tapioca in milk until clear. Bring one quart of milk to the boiling point. Turn in the beaten whites of four eggs. Turn them over and when done lift out on a plate. Stir in the yolks with three-quarters of a cup of sugar, into the milk, when it boils stir in the tapioca seasoned with vanilla. Lay the whites of the eggs on top. This is to be eaten cold.—*Mrs. J. Emerick.*

Tapioca Cream.—Soak three tablespoons tapioca in water over night. When soft stir into a quart of boiling milk, a little salt, and three-quarters cup sugar, let boil five minutes, and beaten yolks of three eggs. As soon as it thickens, pour in the beaten whites of the eggs. Flavor with any desired flavor and serve cold—*Mrs. W. R. Derick.*

Tapioca Cream.—One cup tapioca soaked over night in water, one and one-half quarts milk, two and one-half cups sugar, one egg, pinch of salt. Mix sugar, egg, tapioca and salt together, and when milk boils add the mixture and stir until cooked. Flavor after taking from the fire.—*Mrs. M. E. Derick.*

A Royal Dessert.—Cut stale cake into slices an inch and one-half in thickness, pour over them a little sweet cream, then fry lightly in butter. When done place over each slice of cake, a layer of preserves; or a rich sauce may be served with it.

Another dish equally as good, is to dip thin slices of bread into fresh milk and then into a well beaten egg, and fry them in butter a light brown. Pour over a syrup or a sauce and serve hot.—*Mrs. H. E. Derrick.*

Crepe Brule.—One large cup brown sugar, put in an iron pan on the stove and brown stirring constantly. When browned add two cups water, piece of butter size of walnut, one and one-half cups flour, and two eggs beaten together (add to water and sugar), a pinch of salt. Boil well. Cool and flavor. Serve in glasses with whipped cream.—*Mrs. O. E. Comtois.*

Ebony Cream.—One lb. prunes soaked over night in enough water to cover. In the morning put in double boiler and cook slowly until tender. Drain off juice and cut each prune in two or three pieces. Put the juice and pits in sauce pan and boil down to one cupful. Add two-thirds cup sugar and strain. Then add one-half box gelatine which has been soaked in cold water. Set aside to cool and flavor with one teaspoon vanilla and enough burnt sugar to make very dark, then add prunes and turn into wetted mould. Serve with whipped cream or boiled custard.—*M. H. D.*

Prune Whip.—One lb. stewed prunes, whites four eggs, one cup sugar. After the prunes are stewed drain off the juice, remove the stones and chop. Beat the eggs very stiff, add the sugar gradually, beating all the time. Stir in juice and chopped prunes. Bake twenty minutes. Serve cold with whipped cream, flavored with orange.—*Mrs. Graham Struthers.*

Raisin Puffs.—Two eggs, one-half cup butter, two tablespoons sugar, one cup milk, two cups flour, one cup raisins chopped fine, three teaspoons baking powder. Put one tablespoon batter in cups, then raisins, then enough batter to fill cups two-thirds full. Steam one-half hour and serve with cream and sugar.—*Mrs. Mary L. Jameson.*

Peach Dainty.—Take slices of sponge cake or soft gingerbread and trim into rounds, cover with ripe peaches cut small, dust over with sugar and serve with whipped cream.—*Mrs. Wm. Draffin.*

Whipped Cream Sauce.—Whip together one cup of cream and one-half cup sugar, and one teaspoon vanilla. Then add the beaten white of one egg and mix thoroughly.—*M. H. D.*

Cup Custard. (Individual.)—One cup of milk, one egg, one tablespoon sugar, one-quarter saltspoon salt. Flavor to taste—nutmeg, cinnamon, vanilla or lemon extract. Scald the milk, beat egg well, add sugar and salt. Pour on gradually the scalded milk. Flavor and pour in custard cups. Place in deep pan and pour boiling water around the cups one-half inch from top. Bake in a moderate oven twenty minutes.—*M. S.*

This recipe may be used for banana custard by leaving out the white of egg for meringue. Peel bananas, slice thin, put into serving dish, pour over them soft custard and put meringue on top.

Apple Custard.—Cool baked Duchess apples and put in serving dish, pour over them a soft custard, heap meringue on top and brown slightly in the oven.—*M. S.*

Tapioca Cream.—Two tablespoons tapioca soaked over night, one pint milk, pinch of salt, one-half cup sugar, two eggs, one teaspoon vanilla. Add the stiffly beaten whites after the rest has been cooked in a double boiler.—*A. M. Derick.*

ICE CREAMS

Ice Cream.—Two quarts milk, one and one-half tablespoons cornstarch. Boil the milk, add the cornstarch, cook thoroughly. Cool, and add six eggs, two and one-half cups granulated sugar, three cups sweet cream, four dessert spoons vanilla, some pink confectioners' sugar to color a delicate pink, stir the mixture well (about seven minutes), then freeze. Pack cream after freezing to ripen.—*Mrs. Dr. Gaudreau, Lacolle.*

Pine Apple Sherbet.—Boil together a few minutes one quart granulated sugar, and one quart hot water. Pour this syrup when cold, over one can of grated pineapple. Add the juice of four lemons Measure, and add enough cold water to make in all three quarts. Put into a freezer and when beginning to thicken add the whites of four eggs and one pint of whipped cream.—*M. S.*

Raspberry Ice.—Mash two quarts of raspberries, add two cups of sugar, let stand two hours, soak one rounding tablespoon gelatine in one-half cup of cold water, then pour on one-half cup of boiling water and stir well. Add two cups of water to the berries and sugar, and press through a puree strainer. Add the juice of two lemons and the dissolved gelatine and freeze. Serve in tall glasses.—*M. S.*

Chocolate Ice Cream.—Two tablespoons of gelatine, one quart milk, two eggs, two cups sugar, one pint cream, two teaspoons vanilla extract, two squares of unsweetened chocolate. Soften the gelatine in one cup of milk, scald the remainder with the chocolate, and stir in the beaten yolks and sugar. When thickened add gelatine. Cool, and add the beaten whites, cream, and vanilla extract. Freeze.—*Mrs. G. R. Struthers.*

Orange Ice.—Juice and rind of six oranges, juice and rind of one lemon, four eggs, whites beaten to a froth, one quart water, one and one-half cups sugar, two tablespoons gelatine dissolved in a little water. Beat and strain, add to mixture and freeze.—*Mrs. M. Struthers*

Grape Sherbet.—Two cups grape juice, juice of one orange, juice of one lemon, one and one-half cups sugar, (more if liked very sweet) one quart water, two tablespoons gelatine. Moisten the gelatine in cold water. Heat the remainder to boiling, and pour over the softened gelatine. Add sugar and juices, and freeze.—*Mrs. M. Struthers.*

Sherbet.—One and one-half boxes of berries mashed, two cups of sugar, let set a few hours. Strain, add three cups of water, pour over pulp, add just a pinch of salt, and one-half of a pineapple. Stir till freezing point just as fast as you can stir it. Then put in the whites of four eggs and stir until you can't stir any more. Excellent.—*Mrs. Charlie Vosburgh.*

Vanilla Ice Cream.—Three quarts cream, three cups sugar, three teaspoonsful vanilla. Take part of the cream, and the sugar, and set on the stove. Stir until the sugar is dissolved, let this get thoroughly cold before mixing with the rest of the cream. Then put into the freezer. This will fill one gallon freezer.—*Mrs. H.E. Derrick.*

Velvet Ice Cream.—One quart cream, one and one-half quarts of milk one and one-half cups sugar, one tablespoon vanilla, one tablespoon of lemon. one-half box of Knox gelatine dissolved in cold milk, heat one cup of milk boiling hot, pour on gelatine, strain, and add to other ingredients a small pinch of salt. This receipe will serve ten people, No eggs.—*Mrs. M. Struthers.*

Banana Ice Cream.—(Makes ten quarts, or sixty dishes). Take the yolks of seven eggs, and four cups of sugar. Beat to a cream; Stir into this three quarts of new milk, add four quarts of cream, one and one-half dozen bananas cut in food chopper. When partly frozen add one cup of sugar, and the whites of the eggs whipped together, one tablespoon lemon and one tablespoon vanilla.—*Mrs. M. Struthers.*

CANDIES

Cocoa Fudge.—One cup thin sweet cream, three cups sugar, one tablespoon butter, two heaping tablespoons cocoa, one-half teaspoon vanilla, a pinch of salt. Heat the cream and butter until the butter is melted, then add the sugar, cocoa, and salt. Cook until it thickens, stirring to prevent sticking. Then add vanilla and pour in greased tins, and mark into squares.—*Miss E. O. Derick.*

Maple Cream Fudge.—One lb. maple sugar, one-half cup thick cream, one cup nut meats chopped fine. Boil the sugar and cream until a little dropped into water, hardens. Then stir in the nut meats and stir until nearly cold. Pour into greased tins and cut in squares.—*M. H. D.*

Candied Pop Corn.—Put into an iron kettle one tablespoon butter, three tablespoons water, one teacup of white pulverized sugar. Boil until ready to candy, then throw in three quarts of nicely popped corn. Stir briskly until candy is evenly distributed over the corn. Take kettle from the fire, stir until it is cooled a little and you have each grain separate, and crystallized with sugar, taking care that corn does not burn. Nuts of any kind may be prepared in the same way.—*Mrs. H. E. Derrick.*

Chocolate Carmels.—Cream together one teacup sugar with one-half cup butter, add one-quarter lb. grated chocolate, and one teacup each of molasses and milk. Beat well together and boil until a portion dropped into ice water, sets and cracks. Pour in buttered tins one-half inch thick and mark before cold with a buttered knife.—*Mrs. H. E. Derrick.*

Nut Fudge.—Two cups brown sugar, one-half cup milk, butter size of walnut, one-half cup walnuts. Boil twenty minutes, then beat until it thickens.—*Marion G. Hislop.*

Cream Candy with Walnuts.—Two cups brown sugar, one cup of white sugar, one-half cup milk, butter size of a large walnut, one-half cup walnut meats cut fine. Boil until it forms a soft ball when dropped in cold water. Add walnuts when removed from fire and stir until creamy. Pour in buttered tins and cut in squares. When partly cool flavor to suit.—*Miss Adelaide Derick.*

Vanilla Cream Fudge.—Boil together one-half pint of cream, one and one-half lbs. granulated sugar. When cooked to form a ball when dropped in water, flavor with vanilla. Beat till thick and pour in buttered tins.—*Miss Adelaide Derick.*

Seafoam.—Dissolve two cups of sugar; in one-half cup of hot water, then add one-half cup of table syrup, and boil until a little dropped in cold water, will harden. Have the whites of two eggs beaten stiff, pour the boiling candy a little at a time over these, beating all the while. Add one cup of nut meats minced very fine, and one teaspoon of vanilla. Beat until a little dropped on paper, will stand up in shape, then drop on paper, from which they are easily removed when cold.—*Miss E. O. Derick.*

Butter Scotch.—One cup of sugar, one cup of corn syrup, one piece of butter as large as an English walnut. Boil until it strings, pour in buttered tin and cut in squares.—*Marion Hislop.*

Filled Dates, 1.—Stone dates, being careful to cut dates with a knife to keep in nice shape. Take shelled peanuts and put nuts in dates in place of stones. Press together and roll in granulated sugar.—*Mrs. H. E. Derrick.*

Filled Dates, 2.—Take stones out of dates, and fill with the following cream. One cup sugar, add five tablespoons rich milk. Let boil hard for five minutes, let cool and flavor with vanilla, and stir until it becomes thick enough to form into balls to fill dates in place of stones. Press dates together again.—*Mrs. H. E. Derrick.*

Creamed Walnuts.—The white of one egg, and an equal amount of cold water, flavor with one teaspoon of lemon or vanilla. Beat thoroughly, then beat in confectioners' sugar, sifted until stiff enough to mould. Break off pieces size of a nutmeg, roll in the palm of the hands until smooth and round. Press the halved walnut meats on each side, letting the cream show slightly between the meats. One egg, will require about one and one-quarter lbs. of sugar.—*Mrs. H. E. Derrick.*

Fudges.—Two cups sugar, three-quarters cup milk, one square chocolate, butter the size of a walnut, a few drops of vanilla, small pinch of cream of tartar. Mix sugar, milk, butter and chocolate, cook until crisp, or forms a soft ball if tried in cold water. After taking from the fire set in pan of cold water, add the vanilla and cream of tartar, and beat well.—*H. T.*

Butter Scotch.—One cup sugar, one-half cup butter, one-quarter cup molasses, one tablespoon vinegar, two tablespoons boiling water. Boil all together until when tried in cold water, the mixture becomes brittle. Turn into buttered pans, and mark into squares when slightly cool.—*Mrs. H. E. Derick.*

Peanut Brittle.—Shell, measure and chop a quart of peanuts. Measure an equal portion of granulated sugar. Put sugar in saucepan over the fire, gently shaking until sugar is entirely dissolved. Put the nuts on a buttered tin and pour dissolved sugar over it. Cool and break into squares.—*Mrs. Dean R. Williams.*

Walnut Fudge.—One cup chopped walnut meats, two cups brown sugar, one cup white sugar, one cup milk, small piece of butter, a very little vanilla. Boil one-half hour. Do not put nut meats in until you take it off the stove. Stir it a little while before turning out.—*Mrs. William Mosher.*

"Smith's" Fudge.—One cup brown sugar, one-half cup butter, one-half cup cream, one cup white sugar, one-quarter cup molasses, two squares chocolate, one-half teaspoon vanilla. Cook until it forms a heavy thread. Take from fire, add vanilla and stir until it thickens.—*Grace A. Wilson.*

Maple Cream.—One lb. maple sugar, one-half teaspoon cream tartar, one-half cup milk. Boil until it forms a ball in cold water. Cool a little and beat to a cream.—*Grace A. Wilson.*

WINES

Rhubarb Wine.—Twelve lbs. fruit cut in pieces, two gals. cold water. Put into a crock and stir every day for ten days. Be sure to remove scum before stirring. Then strain and add one pound of sugar to one quart of juice, and bottle. Tie corks on firmly. Will be good to drink in one year.—*Mrs. H. E. Derrick.*

Raspberry Vinegar.—Four quarts red raspberries, one quart vinegar. Put one quart red raspberries into a deep dish, pour over them one quart good vinegar. Let it stand twenty-four hours, then strain through a flannel bag, and pour this liquid on another quart of berries. Do this until the four quarts of berries are used; and strain it. Make very sweet with granulated sugar. Bottle and seal. When a nice summer drink is wanted, pour into a tumbler about one-fifth full and fill with cold water.—*Mrs. H. E. Derrick.*

Egg Nogg.—Beat the yolk of one egg, add one tablespoon sugar, and beat until creamy. Add one-half cup milk. Beat the white of the egg until foamy but not stiff, and stir it in lightly. Vanilla may be added, and a tablespoon of whiskey is very strengthening.—*Mrs. H. E. Derrick.*

Dandelion Wine.—One quart dandelion blossoms, one orange, two lemons. Peel, and add four lbs. light brown sugar. Pour four quarts of boiling water over all. Let stand thirty-six hours. Strain and put into a jug. Tie a cloth over the top and leave until fall. Strain and bottle.—*Mrs. J. C. McClure.*

Red Currant Wine.—Mash four quarts of red currants, and put them in a stone jar. Cover with water and let remain for twelve hours. Strain through a coarse cloth. Measure the juice and to every gallon allow three lbs. white sugar. Stir until sugar dissolves. Return liquid to jar and let ferment. When fermentation ceases, bottle.—*Hattie Bullock.*

Blackberry Brandy, or Cordial.—Two quarts blackberry juice, one nutmeg, grated, one tablespoon allspice. Boil a few minutes. When cool, add one quart of brandy and bottle.—*Mrs. G. R. Struthers.*

Dandelion Wine.—Pick just as many dandelion blossoms as you can pack in a quart measure, wash and add one gal. water. Boil one-half hour and set aside until morning. Then strain and add the juice of two lemons, two and one-half lbs. of sugar. Bring to a boil. Let cool. Then add one whole yeast cake. Put into a stone jar and allow two weeks to ferment. Bottle and cork.—*Mrs. Charlie Vosburgh.*

Grape Wine.—Squeeze juice from fruit, take pulp and seeds and cover with water, letting stand one hour. Drain, and add the water to the grape juice. To one gal. juice add one quart water; and to each gal. juice put three lbs. sugar. Skim every day. Let stand ten days to ferment.—*Mrs. F. M. Vosburgh.*

JELLIES AND FRUIT

Rhubarb Jelly.—Rhubarb makes a delicate pink, fine flavored jelly. Cut one large bunch of rhubarb into fine pieces, leave peeling on. Peel and seed, and add one large chopped sour apple. Cover with hot water and cook until done. Mash and strain through a jelly bag. To every cup of juice add one cup of hot granulated sugar. Boil twenty-five minutes. Turn into scalded glasses and seal with paraffine.—*Mrs. Mabel Struthers.*

Lemon Butter.—Grate the rind and squeeze the juice of two lemons. Add one-quarter lb. granulated sugar, one-quarter lb. of butter, five eggs beaten. Cook in a double boiler. This quantity makes two glasses of delicious filling for cakes.—*M. S.*

Plum Conserve.—Five lbs. plums (weigh after cooking), five lbs. sugar, one lb. seeded raisins, one lb. chopped English walnuts, three oranges, juice and pulp. Cook plums until tender and put through colander. Add the other ingredients and cook until thick. Any fruit may be used, also any kind of nuts.—*Mrs. W. L. Cleveland, Salem, N. Y.*

Canned Currants (Raw)—Crush every currant, after washing, and add one pound of sugar to every pound of currants. Let stand, stirring often, until sugar is dissolved, and seal air tight.—*Mrs. H. E. Derrick.*

Canned Blueberries.—One quart blueberries, one-half cup sugar, one-quarter cup water. Make a syrup with the sugar and water, and skim, then boil the berries in the syrup two minutes. Can and seal.—*A. L. Derrick.*

Green Plum Sauce.—Four lbs. peeled plums. Take three lbs. of white sugar, add enough water to make a syrup. When hot add the plums and cook slowly. Do not let the plums break or the syrup darken.—*Mrs. Charles Campbell.*

Currant Marmalade.—Seven lbs. currants, four lbs. sugar, two lbs. raisins, juice and rind of two oranges. Mix together and cook until jellied.—*Mrs. H. R. Fadden.*

Spiced Pears.—Seven lb. pears, three lbs. sugar, one pint vinegar, one oz. cinnamon, one oz. cloves. Boil until tender.—*Mrs. Celia Maynard.*

Baked Rhubarb—One pint rhubarb, (cut in small pieces) one cup of sugar. Wash rhubarb and cut in small pieces, but do not peel, put in baking dish with very little water, cover closely and bake until tender. This may be canned by putting in sealers and sealed air tight.—*Mrs. H. E. Derrick.*

Baked Apple Sauce.—Fill a deep pudding dish with apples, quartered, pared, and cored. For one quart of apples allow one-half cup sugar and one-half cup of water. Bake, closely covered, in a very moderate oven, several hours, or until dark red.—*Mrs. H. E. Derrick.*

Cranberry Jelly for Turkey.—One quart of cranberries, one-half pint of water. Cover the kettle, cook for ten minutes, press through a sieve, and add one and one-half cups sugar. Stir over the fire until sugar is dissolved. Turn in a fancy mould and keep in a cool place.—*M. Struthers.*

Stewed Prunes.—Wash carefully, and if hard and dry, soak one hour before cooking. Put into a granite pan and cover with boiling water. Simmer, closely covered, until swollen and tender. Add one tablespoon sugar to each pint of prunes. Cook five minutes longer and set away to cool.—*Mrs. H. E. Derrick.*

Cranberries.—Two cups cranberries, one half cup cold water, one cup sugar. Pick over and wash the cranberries, put in a granite saucepan, sprinkle the sugar on top, pour on the water, and after they begin to boil, cook ten minutes, closely covered, but do not stir them. Push down with wooden spoon if inclined to boil over.—*Mrs. H. E. Derrick.*

Canned Pears.—Make a syrup of one pint of water and one-quarter lb. sugar. Peel the pears as rapidly as possible and drop into a pan of clear water. When the syrup has come to a fast boil, put in the pears, being careful not to bruise them, and boil them until they look clear and can be easily pierced with a fork. Have the jars ready, rolled in hot water. Pack in the pears, fill to the brim with scalding syrup and seal.—*Mrs. H. E. Derrick.*

Canned Strawberries (Raw)—Cut each strawberry. Allow one pound of sugar to each pound of fruit. Put into a preserve kettle and stir it often until sugar is thoroughly dissolved. Put fruit in sealers and seal air tight. This is nice for shortcakes and is like fresh fruit.—*Mrs. H. E. Derrick.*

Canned Pineapples. (Raw)—Cut up pineapples. Allow a pound of sugar to each pound of fruit. Let stand in stone crock over night. See that the sugar is dissolved and seal in the morning. Less sugar may be used but then you must bring the fruit to a boil and seal. A dessert spoon of brandy or sherry may be added to each quart jar before sealing.—*Mrs. H. E. Derrick.*

Canned Rhubarb and Pineapple.—Peel rhubarb and scald ten minutes. Peel and cut up one pineapple. Allow two bowls of rhubarb to one of pineapple and use one pound of sugar to each pound of fruit. Cook until pineapple is tender and can.—*Mrs. Ernest McCallum.*

Canned Raspberries and Currants.—One-quarter as many currants as you have raspberries. Mash all together and use one-half pound of sugar to one pound of fruit. Let come to a good boil and can.—*Mrs. Ernest McCallum.*

Rhubarb and Raspberry Jam.—To two quarts rhubarb, add one quart raspberries, and five cups sugar. Place on back of stove to draw juices, then boil twenty minutes, and put in jelly.—*Mrs. Ernest McCallum.*

Canned Pears.—Pare, halve and core the pears, weigh and place in a preserving kettle, and cover with sugar in the proportion of one lb. sugar to four lbs. of pears. Let stand over night and in the morning cook in their own juice, without adding any water, until tender enough to be easily pierced with a straw. Lift out fruit, place in heated jars, and fill to overflowing with boiling syrup.—*Mrs. J. D. Johnson.*

Apple Butter.—Take sour apples, pare and core them. Cut in small pieces and to every lb. of apples put three-quarters lb. sugar. Put them in a preserving kettle and boil down over a slow fire until they are reduced to a fine pulp. Then put in a jar and keep in a cool place.—*Mrs. L. J. Johnson.*

Orange Marmalade.—One dozen bitter oranges, three sweet oranges, three lemons, slice all very thin taking out seeds, and cover with water. Let stand twenty-four hours, then boil until quite soft, stirring to prevent settling to the bottom, for then it is apt to burn. Then add to every pint one and one-half lbs. white sugar.—*Mrs. A. A. Derick.*

Orange Marmalade.—One-half dozen bitter oranges, two sweet oranges, two lemons. Slice bitter oranges and lemons, with a sharp knife, through skin, and all. Slice sweet oranges, leaving out the skin. Put all the seeds in a dish, and cover with water, drain off and put water in the other mixture to cook. Put all the sliced material in a large bowl and cover with water for two days, then boil in same water for two hours, when the peeling will sink to the bottom. To every pint add one and one-half lbs. sugar and boil from ten to twenty minutes when it should be clear and thick. Watch carefully as it burns easily.—*Jennie Hudson*

Orange Marmalade.—One doz. sweet oranges, one-quarter doz. lemons. Slice the peel as thin as possible with a pair of scissors. Squeeze the pulp out of the skins and cover the skins and seeds with water. Add one pint of water to the sliced peel of each orange and allow to stand twenty-four hours. Then put on to boil adding the water from the seeds and skins. Boil until quite soft. Now, to every orange add one lb. of white sugar and boil for ten or twenty minutes, when it should be quite clear and thick. —*E. O. D.*

Grape Marmalade.—Pick grapes from stem, wash, put in kettle and mash them. Let boil until soft. Strain, add nearly as much sugar as juice, and boil twenty minutes. Put into tumblers and seal. *Mrs. J. C. McClure, Hartford, Conn.*

Crab Apple Conserve.—Eight lbs. apples, quartered and cored, eight lbs. sugar. Mix together and let stand over night. In the morning put in two cups water and two lemons chopped fine. Let simmer two hours. —*Mrs. Ernest McCallum.*

CAKES

Only Tyndale can explain
The links between cake and brain ;
Get your husband what he likes
And save a hundred household strikes !
Give him all he wants to eat,
Make his disposition sweet.

Fruit Cake.—One cup brown sugar, one cup molasses, one cup sweet milk, four eggs, salt, vanilla, one teaspoon soda, one and one-half teaspoons cream tartar, two lbs. raisins, one nutmeg, all kinds spices, three cups flour.—*Mrs. Celia Maynard.*

Wedding Fruit Cake.—Two and one-half cups of brown sugar, one and one-half cups butter, one cup sweet milk, five eggs, one teaspoon soda, one tablespoon each of cinnamon, cloves, allspice, one nutmeg, one tablespoon of mace, four and one-half cups flour, two lbs. raisins, two lbs. currants, one-half lb. citron, one-half lb. English walnuts.—*Mrs. Eliza Fairfield, Clarenceville, P. Q.*

Fruit Cake without eggs.—One cup sugar, one cup molasses, one half cup butter, one cup sour milk, one cup raisins, one cup currants, two cups flour, one teaspoon cinnamon, one-half teaspoon cloves, citron, and lemon peel if liked.—*Mrs. M. E. Derrick.*

Fruit Cake.—Two cups sugar, one and one-half cups butter, one cup molasses, one cup sour milk, four cups flour, five eggs, one teaspoon soda, one teaspoon cloves, one tablespoon cinnamon and allspice, one nutmeg, one and one-half pounds raisins, one pound currants, one-half pound citron. Bake in a slow oven.—*Mrs. W. R. Derick.*

Fruit Cake.—Two cups brown sugar, one cup butter, four eggs, one cup sour cream, one-quarter cup molasses, two lbs. raisins, two lbs. currants, one-half lb. citron, one teaspoon soda, one teaspoon cloves, two teaspoons cinnamon, one nutmeg, three and one-quarter cups flour, one tablespoon brandy. Bake in a slow oven three hours.—*Mrs. W. G. Lewis.*

Fruit Cake.—One lb. of flour, one lb. butter, two cups of sugar, one lb. raisins, one lb. currants, one lb. nuts, one lb. figs, one cup sweet milk, one cup molasses, eight eggs, one teaspoon soda, two teaspoons, cream tartar, spices.—*Mrs. A. A. Derrick.*

Fruit Cake.—Four eggs, two cups brown sugar, one cup butter, one cup sour cream, one-quarter cup molasses, two lbs. raisins, (chopped) two lbs. currants, one-half lb. citron, three cups flour, one teaspoon soda, one teaspoon allspice, one teaspoon cloves, two teaspoons cinnamon, two nutmegs.—Bake in slow oven about three hours.—

Mary L. Jameson.

None-Such Fruit Cake.—Stir to a cream two eggs, one cup sugar, one-half cup butter, one-half cup dark molasses, one cup sweet milk. Mince fine with a fork the contents of one package of None-Such mince meat. And three cups of flour, two teaspoons baking powder, one teaspoon salt.—*Mrs. Spear, Hartford, Conn.*

Fruit Cake.—Two eggs, one-half cup shortening, three-quarters cup sugar, one cup molasses, one-half lb. nut meats, one lb. citron, one tablespoon each of cloves, cinnamon and allspice, a little nutmeg, one teaspoon soda, raisins and currants as many as you choose. Enough flour so it won't fall. Bake in moderate oven one hour.—*Mrs. Stimets, Hartford, Conn.*

Fruit Cake.—Four eggs, two cups brown sugar, one cup each of butter and sour cream, one-quarter cup molasses, two lbs. each raisins and currants, one-half lb. citron, three cups flour, one teaspoon each of soda, allspice and cloves, two teaspoons each cinnamon and nutmeg, one large tablespoon brandy. Bake in a slow oven three hours.—*Miss Carrie M Robinson.*

Sour Cream Fruit Cake.—One cup brown sugar, one egg, a pinch of salt, one cup thick sour cream, one-half teaspoon each cinnamon and grated nutmeg, one-third cup molasses, two measuring cups flour, one cup each of raisins and currants, one-quarter lb. each of citron, lemon peel and orange peel, one teaspoon vanilla, one level teaspoon soda, dissolved in a little hot water. Bake in a slow oven for one hour.—*Mrs. H. E. Derrick.*

Fruit Cake.—One lb. butter and one lb. sugar creamed together, one lb. flour, one teaspoon soda, one and one-half teaspoons cream tartar sifted in the flour, one and one-half teaspoons cinnamon, one teaspoon cloves, one nutmeg, rind of one lemon, two lbs. raisins, one lb. cleaned currants, one-half lb. boiled citron chopped fine, one lb. blanched and chopped almonds, one cup molasses, one wine glass sherry and the same of brandy, one orange. Add the fruit and nuts last, well floured. Bake three hours in a moderate oven. This will keep any length of time. One lb. of flour is equal to four cups.—*M. Struthers.*

Fruit Cake.—Three eggs, one cup each of sugar, molasses, raisins and currants, three-quarters cup butter, one-half nutmeg, one teaspoon each cinnamon, cloves, allspice and soda, a little lemon peel and citron peel, three cups flour.—*Mrs. Arland Derick.*

Fruit Cake.—Two lbs. each of raisins and currants, one lb. citron, one-half lb. figs, one-quarter lb. dates, one lb. each of almonds, butter, and brown sugar, twelve eggs, one tablespoon nutmeg, two tablespoons cinnamon, one teaspoon cloves, one lb. flour, one teaspoon soda. Prepare the fruit the day before.—*Mrs. H. Johnson.*

Marble Cake.—One-half cup each of butter, white sugar, and sweet milk, two and one-half cups flour, whites of four eggs beaten to a froth, one-half teaspoon cream tartar, one-quarter teaspoon soda.

Dark Part.—One cup brown sugar, one-half cup each butter, molasses and sour milk, two cups flour, one-quarter teaspoon soda, yolks of four eggs, one-half cup raisins and currants, one teaspoon cinnamon, and a little cloves and nutmeg.—*Mrs. M. C. Derick.*

Marble Cake.—The whites of four eggs, one cup white sugar, one-half cup each of butter and sweet milk, two cups flour, one-half teaspoon soda, one teaspoon cream tartar.

Dark Part.—Yolks of four eggs, one cup brown sugar, one-half cup each of butter, sour milk and molasses, two cups flour, one teaspoon soda, and plenty of spices to suit taste.—*Mrs. Wm. Draffin.*

Marble Cake.—One and one-half cups sugar, one-half cup each of butter and sweet milk, two and one-half cups flour, whites of four eggs beaten to a stiff froth, one-half teaspoon cream tartar, one-quarter teaspoon soda. Flavor with lemon. Mix butter and sugar, then add milk, eggs and flour.

Dark Part.—One cup brown sugar, one-half cup each of butter, molasses and sweet milk, two cups flour, yolks of four eggs, one-half cup each of currants and raisins well floured, one teaspoon cloves, one-half teaspoon cinnamon and nutmeg, one-quarter teaspoon soda.

Ethel Vosburgh.

Chocolate Marble Cake.—Put one oz. chocolate and one tablespoon butter in a cup and set this in a pan of hot water. Beat to a cream one-half cup of butter and one cup of sugar. Gradually beat in one-half cup of milk. Now add the whites of six eggs beaten to a stiff froth, one teaspoon vanilla, one and one-half cups sifted flour in which is mixed one teaspoon baking powder. Put one-third of this mixture in another bowl and stir the melted butter and chocolate into it. Drop the white and brown mixture in spoonful into well buttered deep cake pans and bake in a moderate oven forty-five minutes. Ice with white or chocolate icing.—*M. I. Bullock, Lacolle.*

Marble Cake—One cup sugar, one-half cup butter, rub to a cream and divide into two parts.

Dark part—One-quarter cup molasses, one-half cup milk, one-quarter teaspoon nutmeg, one cup flour, one teaspoon baking powder, and one-half of butter and sugar creamed, yolks of two eggs, one-half teaspoon each of cinnamon and cloves.

Light Part—Whites of two eggs well beaten, one cup flour, one-half cup milk, one teaspoon baking powder, and remaining half of sugar and butter creamed. Place a layer of the dark part in a well buttered tin, then add a layer of white and so on until all the batter is used, ending with the dark. Bake forty-five minutes in a moderate oven. Raisins may be added to the dark part if desired.—*Mrs. W.F. Rowell.*

Marble Cake—Dark Part—One cup brown sugar, one half cup each of molasses, sweet milk and butter, yolks of four eggs, one cup currants and raisins well floured, two cups flour, spices of all kinds, one-quarter teaspoon soda.

White Part—One and one-half cups white sugar, one-half cup each of butter and sweet milk, whites of four eggs beaten to a stiff froth, two and one-half cups flour, one-quarter teaspoon soda, one-half teaspoon cream tartar. Flavor with lemon.—*Mrs. A. A. Derick.*

Chocolate Marble Cake.—One cup sugar, yolks of two eggs beaten to a cream, six tablespoons melted butter, three-quarters cup milk, one and three-quarter cups flour, one teaspoon soda, two level teaspoons cream tartar sifted in flour, whites of two eggs beaten stiff, one teaspoon vanilla. Take one-third of mixture, add one-half teaspoon cinnamon, one-quarter teaspoon cloves, and enough melted chocolate to make brown. Bake as marble cake.—*Miss Carrie M. Robinson.*

Marble Cake.—One egg, one cup sugar, scant half cup butter, one-half cup sweet milk, scant one and one-half cups flour, one-half teaspoon cream tartar, one-quarter teaspoon soda. Take a cupful of batter for dark part, put in two tablespoons molasses, one-half teaspoon cinnamon, cloves, nutmeg, and one teaspoon lemon flavoring.—*Mrs. Arland Derick.*

Marble Cake.—White Part—One cup of white sugar, one-half cup butter, one-half cup sweet milk, two cups of flour, whites of three eggs, one teaspoon cream tartar, one small teaspoon soda.

Dark Part—One-half cup brown sugar, one-quarter cup butter, one-half cup molasses, one-quarter cup sour milk, two cups flour, yolks of three eggs, one teaspoon each of cloves and cinnamon, a little nutmeg and a teaspoon soda.—*Mrs. A. Ross.*

Spanish Bun.—One-half cup butter, four eggs, two cups sugar, one cup sour milk, one teaspoon each of soda and spice, one cup raisins, two cups flour. A little molasses may be used if cared for — *Jennie Hudson.*

Apple Sauce Cake.—Cream together one cup of sugar and half cup butter. Add salt, spices, one-half cup raisins, one teaspoon soda, one cup unsweetened apple sauce and beat thoroughly. Lastly add two cups flour and bake forty-five minutes.—*Jennie Hudson.*

Apple Sauce Cake.—Cream together one cup of sugar, one-half cup shortening. Add a little salt, one-half teaspoon cloves a little nutmeg, one teaspoon cinnamon, one cup chopped raisins. Dissolve one teaspoon soda in a little warm water, then stir it in one cup sour apple sauce. Beat together, then add one and one-half cups flour, more if needed. Bake forty-five minutes.—*Mrs. W. R. Manning.*

Apple Sauce Cake.—One cup sugar, one-half cup butter, one-half teaspoon of all kinds of spices, one half teaspoon ground nutmeg, one cup sour apple sauce with one teaspoon soda stirred in, one cup raisins, two cups flour, two tablespoons molasses.—*Mrs. Hardy Vosburgh.*

Sour Apple Sauce Cake.—One cup sugar, one-half cup butter, one cup raisins, one teaspoon soda stirred into one cup sour apple sauce, one-half teaspoon each of different spices. Add flour to make a medium thick batter and bake.—*Annie Stearns.*

Sour Apple Sauce Cake.—One cup brown sugar, one-quarter cup butter, one teaspoon soda, one cup sour apple sauce, spices, one cup seeded raisins, one and three-quarter cups flour.—*Mrs. G. G. Stewart.*

Apple Sauce Cake.—One cup sugar, one-half cup butter, one cup apple sauce, one-half teaspoon mixed spices, one teaspoon cream tartar, one-half teaspoon soda, one cup raisins, two cups flour.—*Mrs. G. Smith.*

Apple Sauce Cake—Dark Loaf.—One cup sugar, one-half cup butter, one cup each of sour apple sauce and raisins, two cups flour, one-half teaspoon each of all kinds of spices, one teaspoon soda (stir in apple sauce.)—*Mrs. Ernest McCallum.*

Apple Sauce Cake.—Cream together one cup sugar and one-half cup shortening, a pinch of salt, one-half teaspoon cloves, one of cinnamon, a little nutmeg, one cup raisins. Dissolve one teaspoon soda in a little warm water, then stir in a cup of sour apple sauce, letting it foam. Beat all thoroughly, add one and three-quarter cups sifted flour. Bake in a loaf forty-five minutes. Good.—*Mrs. W. R. Derick.*

Apple Sauce Cake.—One cup each of apple sauce, chopped raisins and sugar, one-quarter cup shortening, one and three-quarter cups flour, more if needed, one teaspoon soda, one-half teaspoon salt, spices to suit taste. This is nice steamed and served hot with any good pudding sauce.—*Mrs. H. L. Vosburgh.*

Apple Sauce Cake.—Cream together one cup of sugar and one-half cup shortening. Add one saltspoon salt, one-half teaspoon cloves, one teaspoon cinnamon, a little nutmeg and a cup of raisins. Dissolve one teaspoon soda in a little warm water, and then stir it into a cup of sour apple sauce, letting it foam over the ingredients in the bowl. Beat all thoroughly, and add one and three-quarter cups flour. Bake in a loaf tin forty-five minutes. Very cheap, rich, moist, and delicious. No eggs, milk or water.—*Mrs. A. Ross.*

Dried Apple Cake.—One cup dried apples soaked over night, chopped fine and boiled in one cup of molasses. Then add one-half cup each of sugar, butter and sour milk, two and one half cups flour, one-half cup raisins or nut meats, one egg, one large teaspoon soda and spices to taste.—*Mrs. W. R. Derick.*

Dried Apple Cake.—Two cups dried apples soaked over night and chopped fine, and simmered two hours in two cups molasses. Then add one cup sugar, one and one-half cups butter, three and one-half cups flour, one cup sour milk, two eggs, one dessertspoon soda, flavor, nutmeg, and cinnamon. Bake in a moderate oven.—*Mrs. M. E. Derick.*

Dried Apple Cake.—One cup dried apples soaked over night, chop fine, and boil in one cup of molasses, one-half cup each of sugar, butter, and sour milk, two and one-half cups flour, one egg, large teaspoon soda —*Mrs. L. C. Bryant.*

Cream Sponge Cake.—Two eggs beaten up in a cup, fill the cup with sweet cream, one cup white sugar, one teaspoon baking powder, one cup flour, and a pinch of salt.—*Mrs. W. R. Manning.*

Hot Water Sponge Cake.—Two eggs well beaten and one cup of sugar mixed together. Add one cup of flour containing two teaspoons baking powder (or one-half teaspoon soda and one of cream tartar), one teaspoon salt. Mix well and add one-half cup hot water. Stir until smooth. Bake as soon as possible in a quick oven. The cup of flour must be a rounded up one and the cake should be stirred long and well. Flavor if desired.—*Mrs. W. F. Rowell.*

Sponge Cake.—Three eggs, one and one-half cups sugar, one-half cup water, two cups flour, one teaspoon lemon, two teaspoonsful baking powder. Cream the sugar with the yolks of the eggs, add the whites beaten stiff, then the flour sifted with the baking powder. Beat very light.—*Miss Mary L. Jameson.*

Sponge Cake.—Two eggs well beaten, one cup of sugar, one-half cup of boiling water, one cup of flour, a little salt, one teaspoon of baking powder, a little lemon, one teaspoon of vinegar, beat the whites and yolks of the eggs separately.—*Mrs. McKenzie, Hartford, Conn.*

Sponge Cake.—Yolks of three eggs, one cup sugar, a little salt, beaten together, then add nine tablespoons cold water, with one teaspoon soda dissolved in it. Then add one and one-half tea cups flour, with two teaspoons cream of tartar sifted together, and the whites of three eggs beaten to a stiff froth. Stir in lightly.—*Mrs. Arland Derick.*

Sponge Cake.—Four eggs beaten separately, two cups sugar, two cups flour, three-quarters cup boiling water, one teaspoon baking powder, one teaspoon vanilla. Bake forty minutes.—*Mrs. W. R. Derick.*

Sponge Cake.—Three eggs, one cup sugar, one cup flour, one tablespoon of cold water, two teaspoons of baking powder, beat eight minutes before baking.—*Mrs. H. Johnson.*

Sponge Cake.—Three eggs, beat two minutes, add one and one-half cups sugar, beat five minutes, add one cup flour, and one teaspoon cream tartar, beat two minutes, add one-half cup of water, and one-half teaspoon soda, beat one minute.—*Mrs. Mary E. Mandigo.*

Quick Sponge Cake.—Three eggs, one and one-half cups sugar, two teaspoons baking powder, one teaspoon lemon, one and one-half cups sugar, two cups flour, one-half cup cold water.—*Mrs. Celia Maynard.*

Flake Cake.—Two eggs, one-half cup sugar, one-half cup molasses, one-half cup sour milk, one-half cup butter, one teaspoonful cloves, one teaspoonful cinnamon, one teaspoonful soda dissolved in a little water, two cups flour. Use one white and the yolks of eggs for cake, and one white for the frosting. Bake in a loaf.—*Mrs. Ernest McCallum.*

Flake Cake.—One-half cup sugar, one-half cup butter, one-half cup molasses, one-half cup sour milk, small teaspoon soda, one and one-half cups flour, yolks of three eggs, two teaspoons cloves, one teaspoon of vanilla. Whites of eggs for frosting.—*Mrs. A. A. Derick.*

Flake Cake.—Yolks of two eggs, one-half cup sugar, one-half cup molasses, one-half cup sour milk, one-half cup shortening, one-half teaspoon each of different spices, one and one-half cups flour. Use the whites of eggs for frosting.—*Anna Stearns.*

Flake Cake.—One-half cup each of butter, molasses, sugar and sour milk, two cups flour, three eggs, one-half teaspoon each soda, and cloves, and one teaspoon vanilla.—*Mrs. M. E. Derick.*

Dark Layer Cake—One cup brown sugar, one-half cup molasses, one-half cup sour milk, two small cups flour, one teaspoon soda, one teaspoon each of allspice, cinnamon, and cloves. Yolks of two eggs beaten light and added last.

Filling—one cup white sugar, one-half cup water, Boil until it waxes soft. Beat whites of eggs stiff, then beat in the sugar while hot.—*A. B. C.*

Layer Cake.—One cup sugar, one egg, two cups flour, one tablespoon butter, one cup sweet milk, one-half teaspoon soda, one teaspoon cream tartar. Flavor with lemon.—*Mrs. Arland Derick.*

Dark Layer Cake—One egg, one cup sugar, one cup molasses, three-quarters cup shortening, one cup sour milk, one teaspoon soda, spices, and flour to make a stiff batter.

Filling—One-half cup sour milk, one cup sugar, one cup chopped raisins, one teaspoon cloves, butter the size of an egg. Let boil until thick.—*Mrs. Will. Vosburgh.*

Spice Layer Cake.—The yolks of two eggs, one-half cup sugar, fill up cup with molasses, beat one-half teaspoon soda in one-half cup sour milk, one cup flour, and one-half teaspoon of spices.—*Mrs. Hardy Vosburgh.*

Spice Layer Cake.—Yolks of two eggs, one-half cup sugar, fill up with molasses, beat one-half teaspoon soda, in one-half cup sour milk, one cup flour, one-half teaspoon spices.—*Mrs. H. R. Fadden.*

Black Layer Cake.—One cup of molasses, one egg, butter the size of an egg, one cup of buttermilk, one teaspoon of cinnamon, one-half teaspoon of cloves, two even teaspoons of soda, two and one-half cups flour.

Frosting for Cake.—one cup chopped raisins, one cup of sugar, one half cup of sour cream, one teaspoonful of ground cloves.—*Mrs. J. A. Tipping, Clarenceville, P. Q.*

Layer Cake.—One cup of sugar, one egg, three tablespoons of butter, or lard, one cup of sweet milk, one-half teaspoon of soda, one teaspoon of cream tartar sifted in two cups of flour, salt, and flavor to taste. Bake in two or three layers.—*Mrs. Wm. Draffin.*

Molasses Layer Cake.—One cup sour cream, one-half cup brown sugar, one-half cup molasses, one and one-half cups flour, one teaspoon soda, one teaspoon cinnamon, one-half teaspoon cloves. Bake in three tins.—*Mrs. W. L. Cleveland, Salem, N. Y.*

Cocoa Layer or Loaf Cake.—One cup sugar, one-half cup cocoa, one cup sour milk, four tablespoonsful melted butter, one teaspoonful soda, one and one-half cups flour, and a little salt. Put together with white frosting and frost top.—*Mrs. W. L. Cleveland, Salem, N. Y.*

Layer Cake.—One cup sugar, three tablespoons of butter, yolks of two eggs, one cup milk, two cups flour, two tablespoons of baking powder, one-half teaspoon vanilla.—*Mrs. H. Johnson.*

Coffee Cake.—Six large granite spoons bread batter, scant one-half cup sugar, one egg, one granite spoon shortening, one-half cup raisins. Add just enough flour to make soft dough. When raised nice and light, roll out to about one-half in. thick. Put into shallow pans to raise. When light put butter, sugar, and cinnamon on top and bake until a nice light brown. The egg may be omitted and is very nice without it.—*Mrs. H. E. Derrick.*

Coffee Cake.—One cup each of butter, molasses, sugar, coffee, and raisins, four cups flour, one teaspoon each of soda and cinnamon, one-half teaspoon cloves, two eggs.—*Mrs. M. E. Derick.*

Coffee Cake.—One-half cup each of cold coffee, molasses, sugar, butter, and raisins, two cups flour, one-half teaspoon soda, scant one-half teaspoon cloves, cinnamon and nutmeg.—*Mrs. Arland Derick.*

Spice Cake.—One cup sugar, one cup sour milk, one-half cup of butter one-half cup of molasses, one teaspoon soda, one-half teaspoon all kinds of spices. Raisins or currants, if preferred. Mix soft.—*Mrs. Wm. Robinson.*

Spice Cake.—One egg, one-half cup of sugar, one-half cup of molasses, one-half cup of sour milk, one teaspoon of cloves, one teaspoon of cinnamon, one teaspoon of soda. Put soda in with the flour. Flour enough to make batter the right consistency, one tablespoon butter or lard.—*Mrs. McKenzie, Hartford, Conn.*

Spice Cake.—Break an egg into a cup and fill the cup with sour milk, add butter size of an egg, one cup sugar, one teaspoon soda, one teaspoon each of several kinds of spices. Much nicer if raisins are added.—*Mrs. A. Ross.*

Spice Cake.—One cup sugar, one cup molasses, one teaspoon cinnamon, one teaspoon allspice, one teaspoon cloves, one-half cup sour milk, two eggs, one teaspoon soda, a pinch salt, flour to thicken.
—*Mrs. Geo. Hislop.*

English Plain Cake.—Four cups flour, one and one-half cups of milk, (about) one and one-half cups sugar, one lb. currants, two tablespoons butter, two tablespoons lard, one-half teaspoon soda (small), two eggs, and a pinch of salt. Rub soda and salt into the flour dry. Then rub in lard and butter. Mix other ingredients together, then stir all together and bake in a moderate oven for one hour.—*Mrs. Bryant.*

Plain Dark Cake.—One egg, one cup sour cream, one cup molasses, one-half cup sugar, one teaspoon each of soda, ginger, cinnamon, and allspice, pinch of salt, two cups flour. Bake in a flat tin and frost.—*Edith E. Wilson.*

Plain Cake.—Yolks of three eggs, four tablespoons melted butter, white of one egg, one cup white sugar, and mix one cup sweet milk, one teaspoon soda, two teaspoons cream tartar, in two cups flour, a little salt and flavor to taste.—*Mrs. Charles Campbell.*

Plain Cake.—Two ozs. butter creamed. To this add gradually three-quarters cup sugar. Next two egg yolks, beat thoroughly. Add alternately one-half cup of milk, and one and one-half cups of flour, one teaspoon cream tartar and one-half teaspoon soda sifted in the flour. Flavor to taste, and lastly fold in two egg whites beaten stiffly.—*Mrs. Wm. Draffin.*

Plain Cake.—One cup white sugar, one egg, a piece of butter the size of an egg. Beat until very light. One teaspoon soda, two teaspoons cream tartar in one cup sweet milk, flour, flavor to taste.—*Mrs J. Emerick*

Gold and Silver Cake.—Cream one cup sugar with scant half cup butter. Add whites of two eggs beaten stiff, one-half cup milk, and one and one-half teaspoons baking powder sifted with one and one-half cups flour. Put one-half the batter in another mixing bowl, and add the well beaten yolks of two eggs and one tablespoon flour. Flavor the white batter with vanilla and the yellow with lemon extract, and drop by spoonful alternately into a well buttered tin. This will turn out like marble cake.—*Anna Stearns.*

Gold Cake.—One cup sugar, one-half cup butter, yolks of six eggs, one-half teaspoon baking powder, grated rind and juice of one-half lemon. Add the beaten yolks to the creamed butter and sugar, add milk, flour and baking powder.—*Mrs. H. Johnson.*

Silver Cake.—One-half cup butter, one and one-half cups sugar, one-half cup milk, two and one-half cups flour, one-half teaspoon cream tartar, one-quarter teaspoon soda, whites of four eggs.

Gold Cake.—One-half cup butter, one and one-half cups sugar, one-half cup milk, two and one-half cups flour, four egg yolks, one whole egg, one-quarter teaspoon soda, one-half teaspoon cream tartar. Flavor with vanilla.—*Mrs. W. R. Derick.*

Pork Cake.—One lb. salt pork (chopped fine), one pt. boiling water poured over pork, one-quarter lb. citron, one pt. molasses, one and one-half lbs. fruit (raisins and currants), one cup brown sugar, one level tablespoon soda dissolved in some of the hot water. Spices to taste. Bake in slow oven.—*Mrs. H. E. Derrick.*

Pork Cake.—One lb. salt pork chopped fine, one pt. boiling water, put in this one lb. raisins chopped fine, one lb. currants, two cups sugar, one cup molasses, two teaspoons soda, one teaspoon each of all kinds of spices, four cups flour. Bake in slow oven.—*Mrs. W. R. Derick.*

Wellesley Fudge Cake.—Two cups white sugar, two-thirds cup butter, four eggs well whipped, one cup hot mashed potato, one cup grated chocolate, one-half teaspoon salt, one teaspoon each cinnamon, cloves, and nutmeg, two teaspoons Royal baking powder, two cups flour. One cup chopped English walnuts added just before cake goes into the oven. Bake in a moderate oven forty minutes.—*Mrs. Graham Struthers.*

Chocolate Cake.—One cup sugar, one-half cup butter (scant), two eggs, one-third cup milk, one and one-third cups flour sifted with one teaspoon cream tartar and one-third teaspoon soda, one teaspoon vanilla, one-quarter cup chocolate melted over tea kettle. Mix thoroughly.—*Mrs. Arland Derick.*

Chocolate Cake.—One cup sugar, one-quarter cup butter, two eggs well beaten, one-quarter cup milk, one-half cup chocolate dissolved in one-quarter cup boiling water, one heaping cup flour, one teaspoon cream tartar, one-half teaspoon soda, sifted in flour.—*Mrs. Luther Knight, Manchester, N. H.*

Chocolate Fudge Cake.—One cup sugar, one-half cup milk, one and one-half cups flour, two teaspoons baking powder, two squares unsweetened chocolate, one-half teaspoon vanilla extract. Bake in two layers.—*Mrs. Herman Johnson.*

Chocolate Cake.—Two cups brown sugar, one-quarter cup soft butter, two squares chocolate melted in one-half cup of boiling water, two eggs, one-half cup milk, one teaspoon cream tartar, one-half teaspoon soda sifted in two cups flour, generous pinch of salt.—*Mrs. Wm. Draffin.*

Chocolate Cake.—Yolk of one egg, one-quarter cake of Baker's chocolate, one cup milk. Mix and cook until it thickens. Let cool and add one cup sugar, one tablespoon butter, one-half cup milk, two cups flour, and two teaspoons baking powder. Bake in shallow pan.

Icing for above—Boil one cup sugar and one-half cup water five minutes. Stir it over the beaten white of one egg until it hardens enough to spread.—*Mrs. H. E. Derrick.*

Chocolate Loaf Cake.—One cup sugar, one-half cup sour milk, one and one-half cups flour, one tablespoon butter, one teaspoon soda. Put the yolk of one egg, six tablespoons sweet milk, one square chocolate, in a dish on back of stove until thickened. Then mix with other ingredients, and bake.—*Mrs. L. C. Bryant.*

Chocolate Cake.—One egg, one cup sugar, one and one-half cups flour, one scant teaspoon of soda, one cup sour milk, two tablespoons of butter, two squares of unsweetened chocolate. Mix yolk of egg, with sugar, add flour, mix well, add milk and soda dissolved in it; Melt together butter and chocolate, add while hot. Bake in layers, or loaf. Frost with white icing.—*Miss Amelia Trepanier.*

Chocolate Cake.—One egg, one cup sugar, one teaspoon soda, salt, one large teaspoon baking powder, one-half cup milk, one and three-quarter cups flour, one-half square chocolate melted with butter, size of an egg, one-half teaspoon vanilla.—*Miss Myrta Vosburgh, Lacolle.*

White Cake Without Eggs.—One cup sugar, one cup sweet milk, two cups flour, flavor to taste, three tablespoonsful butter, two teaspoonsful cream tartar, one teaspoon soda, or two teaspoons baking powder.—*Mrs. A. C. Needham, Rouses Point, N. Y.*

Cake Without Eggs.—One cup apple sauce, with one teaspoon soda, dissolved in it, one cup sugar, one teaspoon cloves and cinnamon, one-half cup butter, a little salt, two cups flour.—*Mrs. A. C. Needham, Rouses Point, N. Y.*

Eggless Cake.—One cup sugar, one-half cup lard, or butter melted, one cup thick sour milk, with one small teaspoon soda, two cups flour, pinch of salt, one-quarter teaspoon of cloves and nutmeg, three-quarters cup raisins cut in halves (flour raisins), flavor to taste.—*Mrs. James E. Hislop.*

Devil Cake.—One-half cup butter, two cups brown sugar, two eggs, one-half cup of sour milk, two cups flour, one teaspoon soda, one teaspoon vanilla, two tablespoons unsweetened chocolate dissolved in one-half cup boiling water.—*H. C. Mosher.*

Devil Cake.—One-half cup of butter, two cups of brown sugar, two eggs, one-half cup of sour milk, two cups of flour, one teaspoon of soda, one teaspoon of vanilla, two tablespoons of unsweetened chocolate dissolved in one-half cup of boiling water.—*Miss Annie Griggs.*

Devils Cake.—One-half cup sweet milk, one egg, one-half cup chocolate. Put milk and egg, and grated chocolate, on stove and boil until thickened, then take off and let cool a little, one cup sugar, tablespoon butter, one cup flour, one teaspoon cream tartar, then add one-half cup sour milk, one-half teaspoon soda.—*Mrs. W. R. Derick.*

Ginger Cake.—One cup brown sugar, one cup molasses, one cup sour milk, three cups flour, three-quarters cup lard or butter, two eggs, two teaspoons soda, two teaspoons cinnamon, two teaspoons ginger, a pinch of salt.—*Mrs. W. R. Derick.*

Ginger Cake.—One cup sugar, three-quarters cup butter and lard, one cup sour milk, three cups (or a little more) sifted flour, three-quarters cup molasses, two eggs, one heaping teaspoon soda, one tablespoon ginger, and cinnamon to taste.—*Mrs. Hardy Vosburgh.*

Molasses Cake.—One cup molasses, two cups flour stirred in the molasses, one cup boiling water, one teaspoon soda (in the hot water), butter size of walnut, one teaspoon cinnamon, one-half teaspoon allspice, one egg beaten. Bake in two or three layers and put together with white frosting or jelly.—*Mrs. W. L. Cleveland, Salem, N. Y.*

X **Molasses Cake.**—One-quarter cup butter or lard, one-half cup molasses, one-half cup sugar, one cup coffee or sour milk, one-half teaspoon cinnamon, one teaspoon soda, one tablespoon warm water, one egg.—*Mrs. Arland Derick.*

Angel Food.—Whites of eleven eggs, one cup flour, two cups granulated sugar, one scant teaspoon cream tartar. Beat the eggs to a stiff froth. Sift the flour, cream tartar and sugar four times. Stir the sugar in half of the beaten eggs, add the flour gradually, and lastly the rest of the egg. Flavor with almond. Bake in a moderate oven. Do not look at the cake after placing it in the oven until you are sure it is firm. Bake in an ungreased tin mould one hour.—*Mrs. D. A. Collins.*

Angel Food—One cup of egg whites unbeaten, one and one-half cups sugar, one teaspoon cream tartar, one teaspoon flavoring, one-half teaspoon salt, one and one-half cups flour.—*Mrs. Geo. Robinson.*

Small Angel Cake.—Whites of six eggs beaten to a froth, add two-thirds cup sugar. Beat the sugar in slowly, then add one-half cup flour sifted three times with one-half spoon cream tartar.—*Mrs. G. G. Stewart.*

Sunshine Cake.—The whites of ten eggs, yolks of six, one and one-half cups sugar, one cup flour, one teaspoon cream tartar, one teaspoon vanilla, one-quarter teaspoon each of lemon extract and salt. Measure flour after sifting, add cream tartar. Beat egg whites until dry, add sugar, then yolks beaten light, fold in flour, add extract. Bake in ungreased pans fifty minutes.—*Mrs. Chas. Vosburgh.*

Sunshine Cake, in three layers.—Whites of three eggs, three-quarters cup fine white sugar, one cup even full flour, sifted twice, one even teaspoon cream tartar, pinch of salt, and lemon extract to taste.—First layer.

Yolks of three eggs, one cup white sugar, one and one-half cups flour, one-half cup milk, one teaspoon cream tartar, one-half teaspoon soda, a pinch of salt, vanilla flavoring. Put together with white frosting. This will make two layers.—*Mrs. Wm. Robinson.*

Nut Cake.—Cream two tablespoons butter with one cup of sugar and the yolks of three eggs. Add one cup milk two cups flour, two teaspoons baking powder, one-half teaspoon lemon extract, one-quarter teaspoon salt, one cup walnuts, white of one egg well beaten. Reserve the other two whites for icing.—*Mrs. H. Johnson.*

Nut Cake.—One egg, one cup sugar, one-quarter cup butter, one cup chopped nuts, one-half cup sweet milk, one teaspoon soda, two teaspoons cream tartar, one and one-half cups flour. Beat well and bake.—*Anna Stearns.*

Nut Loaf Cake.—One cup sugar, one-half cup butter, one cup milk, one cup Reliable flour, one cup pastry flour, two eggs, one teaspoon vanilla, one-quarter teaspoon salt, one-quarter lb. shelled walnuts or one cup of nut meats. The Reliable flour has baking powder in. In case you use all pastry flour, use heaping teaspoon Royal baking powder. Cream sugar and butter together, add eggs well beaten, then the flour sifted three or four times, milk, vanilla, and lastly the nut meats.—*Mrs. Mary Miller, Hartford, Conn.*

Raised Loaf Cake.—At night make a batter of seven cups of flour, three cups milk, one cup sugar, one yeast cake. The dough should be thick enough to hold a spoon upright. Let rise until morning. Add two eggs, two cups butter, three cups sugar, one-half nutmeg, one-half teaspoon mace, one-quarter lb. citron, two cups raisins well floured. Put in pans in a warm place. Let rise again. Bake in a moderately hot oven. This recipe makes four loaves.—*Mrs. Chas. Martin, Hartford, Conn.*

Quick Loaf Cake.—One-half cup lard, one cup sugar, one cup milk, one-half teaspoon nutmeg, two level cups flour, two teaspoons baking powder sifted in the flour, and fruit. Bake slowly one hour.—*Mrs. G. L. Davis, Hartford, Conn.*

Quick Loaf Cake.—One cup sugar, one-half cup lard, one cup milk, two cups flour, one heaping teaspoon baking powder, one tablespoon rum, one cup raisins one-third cup chopped citron, one-half teaspoon salt. Cream sugar and lard, add milk, then flour, baking powder, and salt, sifted together three times, lastly add rum, raisins, citron. Bake in slow oven, one hour.—*Mrs. J. C. McClure, Hartford Conn.*

Jell Cake.—Two eggs, one cup sugar, one cup flour, two tablespoonful of sweet milk, one teaspoon cream tartar, one-half teaspoon soda, sifted in the flour.—*Mrs. Arland Derick.*

Roll Jell Cake.—Three eggs, one cup sugar, two tablespoonsful of sweet milk, one cup flour, one teaspoon baking powder. Turn out in a wet cloth spread and roll.—*Mrs. A. Ross.*

Rolled Jelly Cake.—Four eggs, whites to be beaten separately, one cup sugar, one cup flour, two teaspoons baking powder. Bake in a quick oven.—*Mrs. G. Smith.*

Rolled Jelly Cake.—Beat two eggs, four tablespoons sugar with eggbeater until light. Add two tablespoons water, five tablespoons flour, two teaspoons baking powder or one of cream tartar and one-half soda, Bake in flat tin. Turn out and spread jelly on right side while warm and roll.—*Mrs. A. P. Robinson.*

Rolled Jelly Cake.—One cup sugar, two eggs creamed, add two tablespoons water, one and one-half cups flour, one teaspoon baking powder, one teaspoon lemon. Bake in dripping pan in quick oven. Spread with jelly and roll.—*Mrs. Celia Maynard.*

Jelly Roll.—Two eggs, yolks and whites beaten separately, two tablespoons milk, one cup flour, one large teaspoon baking powder, one cup sugar. Mix yolks, sugar and milk until creamy, then add flour and baking powder, and lastly the beaten whites of the eggs. Bake in moderate oven, spread and roll up.—*Mrs. M. E. Derick.*

Sour Cream Cake.—Break one egg into a measuring cup, fill up with sour cream, and add one cup sugar, one and one-half cups flour, one-half teaspoon soda dissolved in a little hot water, and a pinch of salt. Flavor to taste.—*Mrs. H. E. Derrick.*

Date and Walnut Cake.—Two cups English walnuts, chopped, (one lb.), two cups dates, cut in small pieces (one lb.), two cups pulverized sugar, sifted, three tablespoons flour mixed with dates, one heaping teaspoon baking powder, five eggs, beaten separately. Bake in a shallow pan for one hour, in a slow oven. This is fine.—*Mrs. H. E. Derrick*

Delicate Cake.—One-half cup butter, two cups sugar, one cup sweet milk, one and one-half cups flour, two teaspoons baking powder, whites of four eggs. Bake in layers. Frost with white caramel frosting.—*Mrs. H. E. Derrick.*

Wedding Cake.—One lb. butter, two lbs. brown sugar, one lb. flour, one cup molasses, ten eggs, three lbs. raisins, two cups currants, one lb. citron, one lb. walnuts, four tablespoons cinnamon, three tablespoons ground mace, three tablespoons cloves, one gill sherry wine, two teaspoons soda.—*Miss Clark, Enosburg Falls, Vt.*

Striped Cake.—Two cups sugar, one cup milk, three eggs, three cups flour, two-thirds cup butter, two teaspoons baking powder, pinch of salt. Flavor with lemon. Bake half of this in two layers. To the remainder, add one cup of raisins, chopped fine, a little citron, one tablespoon molasses, one teaspoon each of cloves and allspice, one tablespoon of flour, and a little soda dissolved. Bake in same kind of pans the other part was baked in. Put cakes together alternately with jelly. This cake will keep a long time.—*Mrs. Arland Derick.*

Lady Baltimore Cake.—Cream one cup of butter, gradually beat into it two cups of sugar. Sift together three and one-half cups of flour and two level teaspoons baking powder. Add the flour to the butter and sugar alternately with one cup of milk and one teaspoon of rose extract. Beat the mixture thoroughly, and lastly gently fold in the whites of six eggs beaten light. Bake in three layers.—*Mrs. L. G. Davis, Hartford.*

Ice Cream Cake.—Make a good sponge cake. Bake in a large tin or as layer cake. Let it get perfectly cold. Take a pint of thick cream, beat until stiff, and add sugar and flavoring to suit taste. Blanch and chop a pint of almonds, stir into the whipped cream and put very thick between layers of cake. This is the queen of all cakes.—*Miss Amelia Trepanier.*

Snow Drift Cake.—Three cups flour, two cups sugar, one-half cup butter, one cup sweet milk, whites of five eggs beaten to a stiff froth, one teaspoon cream tartar, one-half teaspoon soda.—*Mrs. A. P. Robinson.*

Sour Cream Cake.—Two cups brown sugar, one-half cup butter, one cup sour cream, four cups flour, three teaspoons Larkin's soda, one teaspoon cloves, three teaspoons Larkin's cinnamon, one-half teaspoon almond flavoring extract, one-half teaspoon orange extract, two cups raisins, one-half lb. citron, one-quarter lb. orange peel, one-quarter lb. lemon peel.—*Mrs. Herman Johnson.*

Snow Cake.—Whites of three eggs, beaten to a froth, one cup sugar, one-half cup butter, one-half cup milk, one teaspoon baking powder, one-half teaspoon lemon flavoring, one and one-half cups flour, —*Miss Marta Fosburgh, Lacolle.*

Rogers Cake.—One cup of sugar, four tablespoons of butter, one egg, one cup of sweet milk, two teaspoons cream of tartar, one teaspoon of soda, two cups flour, —*W. F. Rowell.*

Fancy Cake.—One cup sugar, one-quarter cup butter, two eggs, reserve the whites of one for frosting, one-half cup of milk, one and three-quarter cups flour, one teaspoon baking powder, flavoring to suite. —*Mrs. Luther Knight, Manchester, N. H.*

Fine Cake.—Two eggs, beaten light, one cup of sugar, one cup of sifted flour, one-half teaspoon of cream tartar, one-quarter teaspoon soda, sifted with the flour. Stir flour into eggs, and sugar, and last of all add one-half cup of boiling milk, flavor, and bake fifteen minutes. —*Mrs. Gleason, Manchester, N. H.*

Walnut Cake.—Whites of three eggs, one and one-half cups of sugar, two-thirds cup of butter, three-quarters cup of milk, one-half teaspoon of soda, one teaspoon of cream tartar, one cup of chopped walnuts, flour. —*Mrs. Geo. Robinson.*

Snowball Cake.—One cup sugar, one-half cup each butter, and sweet milk, two cups flour, one-half teaspoon soda, whites of three eggs, one teaspoon cream tartar, sifted in the flour. —*Mrs. W. R. Derick.*

Sour Milk Cake.—One egg, one cup sour milk, one cup sugar, one-quarter cup butter, two cups flour, (scant) one-half cup of raisins, (good measure) one teaspoon soda, one-half teaspoon of nutmeg, cloves, and cinnamon. Mix raisins in some of the flour. —*Mrs. Arland Derick.*

Grandmother's Cake.—One egg, one cup sugar, one-half cup butter, one cup sour milk, one-half cup fruit, one teaspoon soda. Add all-spice, and cinnamon to taste, and enough flour to make a medium thick batter. —*Anna Stearns.*

Rustic Cake.—One cup sugar, one-half cup butter, one-half cup milk, one and two-thirds cups flour, one and one half teaspoons baking powder, whites of three eggs.

Filling.—One cup blanched almonds, one cup raisins, one cup figs, one dozen red gum drops, two sticks pink cream candy, one-half lb, French cream candy, all well broken. Boil two cups of sugar, until it hairs, pour over beaten whites of four eggs, pour over fruit, nuts, and candy mixture and put between layers. —*Mrs. Charlotte M. Derick.*

Pearl Cake.—Whites of six eggs, two cups sugar, one-half cup butter, one cup sweet milk, one cup flour, one cup cornstarch, one teaspoon baking powder. Flavor with almond.—*Mrs. Cornelia S. Derick.*

Good Cake.—Place your sifter in the mixing bowl. In the sifter put one cup of sugar, one and one-half cups sifted flour, one teaspoon soda and two level teaspoons cream tartar. Sift all together in your bowl. Put in a teacup the whites of two eggs, add melted butter enough to half fill the cup, then enough sweet milk to fill the cup. Put into the bowl with other ingredients and beat five minutes. Bake and when cold cover with boiled frosting, seasoned to taste.—*Miss A. E. Brown.*

Custard Cake.—One egg, one-half cup sour cream, one-half teaspoon soda, one cup sugar, one teaspoon cream tartar, one cup (or a little more) flour.

Custard for Cake.—Yolks of two eggs, one scant cup sugar, one tablespoon cornstarch, one cup sweet milk, Cook until smooth and thick enough to spread. Flavor when cool.—*Mrs. W. F. Rowell.*

Cocoanut Cake.—Two eggs, one-half cup sweet milk, one cup sugar, two small cups flour, one-half cup butter, one heaping teaspoon baking powder, one-half cup shredded cocoanut. Flavor to taste. This is a good receipe without cocoanut.—*Mrs. Norcross, Island Pond, Vt.*

Surprise Cake.—One egg, one teaspoon soda, two teaspoons cream tartar, one cup sugar, one-half cup butter, one cup sweet milk, two cups flour.—*Mrs. F. M. Vosburgh.*

Frostings and Fillings for Layer Cakes.

Almond Icing.—Whites of two eggs, two cups of powdered sugar. Mix well. Add to this one cup of chopped blanched almonds. Flavor with rose.

Banana Filling.—Make a boiled frosting, then spread between cakes. Slice bananas on frosting, and cover again with boiled frosting. Serve same day.

Orange or Pineapple Filling.—Two cups confectioners sugar, butter, the size of an English walnut, enough hot water to melt butter. Cut oranges in slices or cubes (or pineapple). Lay on the frosting for centre and top of cake.—*M. S.*

Orange Filling.—One medium orange, juice and grated rind; one cup sugar, one egg, two tablespoons butter. Beat all together and cook until it thickens.—*Mrs. Wm. Robinson.*

Fig Filling.—One cup sugar, four tablespoons milk. Boil five minutes. Then add one cup chopped figs and the white of one egg beaten stiff. Spread between layers of cake and on top.—*M. I. Bullock, Lacolle.*

Maple Sugar Filling.—Melt one cup of maple sugar, add one tablespoon boiling water. Stir until creamy. Chop one-half cup walnut meats and beat them in. If the cake is to be eaten same day, a few spoons of cream is a great improvement.—*M. I. Bullock, Lacolle.*

Maple Sugar Frosting.—One and one-half cups maple sugar, four tablespoons sweet cream. Boil until it threads good, then stir until it thickens and spread on cake.—*Mrs. Arland Derrick.*

Mocha Filling.—One cup powdered sugar and butter the size of an egg creamed together. Then add two teaspoons dry cocoa, two tablespoons black coffee, one teaspoon vanilla.—*Mrs. Wm. Robinson.*

Mocha Frosting.—Two cups brown sugar, three-quarters cup butter, one teaspoon vanilla. Beat together until creamy.—*Edith E. Wilson.*

Frosting.—One cup pulverized sugar, one tablespoon butter, one tablespoon strong coffee, one tablespoon chocolate and vanilla. Whip to a cream.—*Mrs. A. A. Derick.*

Frosting.—Boil one cup of white sugar with four tablespoons hot water until it hardens when dropped into cold water. Remove from fire. Beat it into the stiffly beaten white of one egg and spread.—*Mrs. Ernest McCallum.*

White Carmel Frosting.—One and one-half cups sugar, one-half cup rich milk, one tablespoon butter. Boil until it will thread from fork and take off fire. Beat until cool and spread.—*Miss Bessie Peffer, Pewaukee. Wis.*

White Carmel Frosting.—One and one-half cups granulated sugar, one-half cup rich milk, one tablespoon butter. Boil until it will thread from a fork. Take off fire, beat until cool and spread.—*Mrs. H. E. Derrick.*

Chocolate Frosting.—Two squares chocolate, three tablespoons milk, three-quarters cup sugar. Melt the chocolate, add sugar and milk. Cook in a double boiler until smooth and add the yolk of one egg. Cook one minute and spread on the cake.—*Anna Stearns.*

Chocolate Frosting.—One heaping cup sugar, six tablespoons milk, chocolate to suit taste. Boil without stirring until a drop will hang together in cold water. When removed from the fire, put in butter the size of a walnut and flavor.—*Mrs. A. A. Derick.*

Chocolate Frosting.—Three-quarters cup sugar, two squares chocolate, three tablespoons milk, one egg, yolk only. Melt chocolate, add sugar and milk. Cook in double boiler until smooth. Add egg yolk, cook one minute and spread.—*Mrs. Wetherby.*

Chocolate Frosting.—One cup sugar, one-quarter cup cold water, one square inch chocolate grated, piece of butter size of walnut, one teaspoon vanilla. Boil hard two minutes without stirring. Set in cold water and beat until it is hard enough to spread on.—*Mrs. Arland Derick.*

Lemon Filling.—Two cups confectioners' sugar, one tablespoon butter, juice and rind of one lemon, and enough hot water to melt sugar. Beat well and fill cake.—*M. S.*

Almond and Fruit Filling.—One and one-half cups granulated sugar boiled until it threads. Stir into sugar the beaten white of one egg, one cup chopped blanched almonds, one cup chopped raisins, one cup chopped figs. Very good for christmas cake.—*M. S.*

Cocoanut Frosting.—Whites of two eggs beaten very light, one-half cup white sugar, and add one cup cocoanut. Flavor with vanilla.—*Mrs. Charles Campbell.*

Lemon Filling.—One lemon, grated rind and juice ; one cup sugar, one white of egg beaten stiff. Boil over water until it thickens and spread.—*Mrs. George Burroughs, Milwaukee, Wis.*

Custard Filling.—One cup milk, one-quarter cup sugar, one egg, one and one-half teaspoons cornstarch. Boil until it thickens and flavor with vanilla.—*Mrs. H. E. Derrick.*

Maple Marshmallow Frosting.—Cook one pint of maple syrup and a piece of butter the size of a walnut until it threads. Just before syrup is cooked enough, add three tablespoons boiling water to one-half lb. marshmallows. When melted beat in the syrup until smooth.—*Mrs. G. R. Struthers.*

Cookies, Doughnuts, etc.

Poor Man's Cookies.—One cup molasses, brought to a scald and then stir in one cup sugar, one egg, one tablespoon of vinegar, one and one-half teaspoons of ginger, and flour enough to roll.—*Mrs. Hardy Vosburgh.*

Filled Cookies.—One cup sugar, one-half cup lard or butter, one-half cup milk, three and one-half cups flour, one egg, two teaspoons cream tartar, one teaspoonful soda, one teaspoonful vanilla. Roll thin, cut cookies, put in pan and put a teaspoonful of the following filling on each cookie. Then put another cookie on top.

Filling for cookies. (above) One cup chopped raisins, one-half cup sugar, one-half cup water, one teaspoonful flour. Cook until thick, put between two cookies and bake.—*Mrs. Ernest McCallum.*

Sour Cream Cookies.—One cup soft butter, one cup sugar, one egg, one-half teaspoon soda, one-half teaspoon baking powder, one-half cup sour cream, three and one-half cups flour. Cream butter and sugar then add egg. Dissolve the soda and baking powder in one tablespoon cold water, and add to sour cream, then add to the mixture. Add flour and roll.—*Mrs. H. E. Derrick.*

Beatrice's Cookies.—One cup butter, three eggs, one and one-half cups sugar, one teaspoon soda dissolved in three tablespoons sweet milk, one cup chopped raisins. Add spices to taste, a little salt and flour to roll.—*Mrs. H. E. Derrick.*

Soft Sugar Cookies.—Cream one cup sugar with butter the size of an egg. Add one egg, one-half cup sour milk, one small teaspoon soda, and two cups flour. Drop onto a well buttered tin with a teaspoon. Do not put too close on tins. Press three raisins into each cookie before baking. Do not bake too hard.—*Mrs. H. E. Derrick.* ✕

White Cookies.—One cup sugar, one egg, one-half cup butter, one cup sour cream, one teaspoon soda, a little salt, one tablespoon lemon or vanilla. Mix soft as possible to roll.—*Mrs. Arland Derick.*

Cookies.—Two cups sugar, one cup shortening, two eggs, one-half cup sweet milk, one teaspoon soda, two teaspoons cream tartar, salt and flavor to taste. If three eggs are used, no milk is needed.—*A. B. C.*

Sugar Cookies.—One egg, one cup sugar, one-half cup butter or lard, one-half cup sour milk, one scant teaspoon soda, pinch of salt. Sprinkle sugar on top.—*D. E. F.*

Cookies.—One cup sugar, one cup butter, one egg, two tablespoons sweet milk in which one-half teaspoon soda and one teaspoon cream tartar has been dissolved. Flour enough to roll out thin. Bake in a quick oven.—*Mrs. J. Emerick.*

White Cookies.—One and one-half cups granulated sugar, three-quarters cup butter, one egg, three-quarters cup sweet milk, one teaspoon soda, two teaspoons cream tartar, a little nutmeg and flour enough to roll out.—*Mrs. W. F. Rowell.*

Cookies.—Two cups white sugar, one cup butter, one cup sour cream, one egg, one teaspoon soda, five cup flour. Save enough flour of the five cups to roll them out in.—*Mrs. W. F. Rowell.*

Raisin or Fig Cookies.—One cup sugar, one-half cup butter or lard mixed, one-half cup sweet milk, three cups pastry flour, one egg, one teaspoon soda, two teaspoon cream tartar. Roll thin and spread one-half with a filling made as follows:—

One cup chopped raisins or figs, one-half cup water, one teaspoon cornstarch, one-half cup sugar. Cook until thick, then fold over the remaining half. Cut in small squares and bake.—*Mrs. H. L. Vosburgh.*

Soft Sugar Cookies.—Cream a cup of butter, add slowly two cups of sugar, two eggs beaten without separating, one cup milk, and four cups flour; two teaspoons cream tartar and one teaspoon soda sifted in the flour. Roll to about three-eighths of an inch thick, cut into rounds, sprinkle with sugar, and bake in a quick oven.—*Mrs. Wm. Draffin.*

Sugar Cookies.—One cup sugar, one cup butter, one egg, a pinch of soda, flour to roll thin.—*M. H. D.*

Soft Cookies.—One cup sweet cream, one cup sugar, two eggs, one teaspoon soda, two teaspoons cream tartar, one teaspoon lemon or vanilla.—*A. M. D.*

Fruit Cookies.—One and one-half cups molasses, one-half cup sugar, two-thirds cups shortening, lard and butter, one half cup hot water, one teaspoon soda, two teaspoons cream tartar, spices, currants, and raisins, chop the raisins.—*A. M. D.*

Cookies.—One cup of sugar, one cup of butter, one egg, one teaspoon of cream tartar, one-half teaspoon of soda, two tablespoons of sweet milk. Bake in a quick oven.—*Mrs. G. Smith,*

White Cookies.—One egg, one cup of sugar, one half cup of butter, one-quarter, cup of sweet milk, one-half teaspoon of soda, nutmeg.—*Mrs. Ed. Hislop.*

Fruit Cookies.—One cup of molasses, one cup of sugar, one-half cup of shortening, one-half cup of boiling water, two small teaspoons of soda, one cup chopped raisins, a little cinnamon and cloves or seasoning mix soft.—*Mrs. Charlie Vosburgh.*

Cookies.—Four eggs, one cup of butter, one cup of sugar, three cups of flour, three squares of chocolate, one-half teaspoon of vanilla. Roll thin.—*Mrs. H. Johnson.*

Chocolate Cookies.—One-half cup of butter, one cup sugar, two teaspoons of lard, one teaspoon of cinnamon, one-half teaspoon soda, one-half teaspoon salt, one egg, two tablespoons of milk, two ounces of unsweetened chocolate melted, two and one-half cups of flour.—*Mrs. Geo. Robinson.*

Molasses Cookies.—One cup of butter and lard mixed, one cup of brown sugar, one cup of molasses, one-half cup of milk, two teaspoons of ginger, one teaspoon of soda, two teaspoons of cream tartar, flour to make a stiff dough.—*Mrs. Wm. Draffin.*

Molasses Cookies.—One cup butter, one cup molasses, one-half cup milk, four cups flour, one egg, two teaspoons soda, two teaspoons ginger.—*Mrs. R. Derick.*

Oatmeal Cookies.—Two scant cupsful sugar, three-quarters cup lard, one cup sour milk, two cupsful uncooked oatmeal, one-half teaspoonful soda, one-quarter lb. raisins, seedless. Pinch of salt and flour to roll.—*Mrs. H. E. Derrick.*

Oatmeal Cookies.—Two cups oatmeal, one cup cold water, one cup shortening, one cup molasses, one cup raisins, one teaspoon soda, spices to taste, enough flour to roll out.—*Mrs. Arland Derick.*

Oatmeal Cookies.—Four cups rolled oats, one cup of flour, one cup sugar, one cup of shortening, one teaspoon soda sifted in the flour, one teaspoon ground cinnamon, one-half teaspoon of salt. Rub the shortening well into the dry material, moisten with milk. Roll out thin and bake in a hot oven.—*Juanita Collins.*

Oatmeal Cookies.—Two scant cupsful sugar, three-quarters cups lard, one cup rich sour milk, one-quarter lb. raisins, seedless, a pinch of salt, two cups uncooked oatmeal, one-half teaspoon soda. Flour to roll and cut in squares with a knife.—*Mrs. H. E. Derrick.*

White Cookies.—One-half cup white sugar, one-half cup butter, one-half cup lard, two eggs, one-half teaspoon soda, two teaspoons cream tartar, four teaspoons milk, one teaspoon lemon, enough flour to roll out, not too stiff. Sprinkle with sugar before baking.—*Mrs. W. G. Lewis.*

Sugar Cookies.—One cup sugar, one-half cup butter, one half cup sweet milk, one-half teaspoon soda. Flour enough to roll.—*Mrs. L. C. Bryant.*

Cookies.—Two cups sugar, one cup sour cream, one cup butter, two eggs, flour to stiffen, one teaspoon soda, one-half teaspoon salt, one-half cup caraway seed. Roll very thin.—*Mrs. H. Johnson.*

Mother's Cookies.—Three eggs, two cups sugar, one cup butter, one teaspoon soda, dissolved in a little water. Flavor to taste and add flour to work stiff enough to roll. Roll thin and bake.—*Anna Stearns.*

Lemon Cookies.—One cup sugar, one cup butter, one cup sour milk, loppered; one egg, one-half teaspoon soda, one lemon rind, grated. Add flour to roll, not too stiff, and do not roll too thin.—*Anna Stearns.*

Hermits.—One cup butter, one one-half cups sugar, three eggs, one teaspoon soda, one cup chopped raisins, cloves and cinnamon to taste. Flour enough to work stiff as for cookies.—*Anna Stearns.*

Hermits.—One egg, one cup of sugar, one-half cup of butter, one-half cup of sweet milk, one-half cup currants, one-half teaspoon of soda, one-half teaspoon of cloves, cinnamon and nutmeg. Flour to roll, sprinkle with sugar before baking.—*Miss Mary L. Jameson.*

Hermit Cakes.—Two eggs, two cups of sugar, one cup of lard or butter, one cup sweet milk, one cup seeded raisins, one teaspoon soda, one and one-half teaspoons cream tartar, one teaspoon each cloves, cinnamon and nutmeg. Use flour enough to roll out. Mix as soft as possible, sprinkle sugar on top after rolling out and before using the cutter. Bake in a quick oven.—*Mrs. Ernest Hauver.*

Hermits.—One-half cup butter, one and one-half cups sugar, one-half cup milk, three eggs, two teaspoons cream tartar, one teaspoon of soda, one-half cup of currants, one cup of chopped raisins, cloves, cinnamon and nutmeg, three cups of flour, drop on buttered tins and bake in a hot oven.—*Mrs. George Robinson.*

Hermit Cookies.—Two eggs, one cup sugar, one-half cup molasses, two-thirds cup butter, one cup raisins, stoned and chopped; one teaspoon each cloves, nutmeg and cinnamon, one teaspoon soda, two tablespoons sweet milk, flour. Roll thick, spread with granulated sugar before baking.—*Mrs. Will Vosburgh.*

Ginger Cookies.—One cup of brown sugar, one cup of molasses, one cup of shortening, one-half cup of boiling water, one-half teaspoon salt, two teaspoons soda, two teaspoons ginger.—*Mrs. H. Johnson.*

Ginger Cookies.—One one-half cups molasses, one-half cup of sugar, two-third cup of shortening, part butter and lard; one-half cup hot water, in which dissolve one large teaspoon soda, two teaspoons ginger, one teaspoon cinnamon, flour enough to roll.—*Mrs. Ed. Hislop.*

Ginger Cookies.—Two cups sugar, one cup molasses, one and one-half cups of butter, one cup hot water, five teaspoons soda, four teaspoons ginger, one-half teaspoon grated alum, a little salt. Mix soft as possible, bake quickly. Dissolve the alum in a little hot water and then fill the cup with the hot water.—*Mrs. Arland Derick.*

✕ **Ginger Cookies.**—One cup molasses, one-half cup sugar, four tablespoons melted butter, one teaspoon of ginger, one teaspoon soda, with four tablespoons boiling water poured over it. Flour to roll.—*Miss Mary L. Jameson.*

Ginger Cookies.—Two cups molasses, two-thirds cup butter, four tablespoons hot water, one teaspoon ginger, two teaspoons soda. Flour enough to roll out, bake quickly.—*Mrs. W. R. Derrick.*

Ginger Cookies.—One cup of molasses brought to a scald and then stir in two teaspoons soda, cool and stir in one cup of sugar, one egg, one tablespoon vinegar, one and one half teaspoons ginger and enough flour to roll out nicely.—*Mrs. W. F. Rowell.*

Ginger Snaps.—Two cups molasses, one cup sugar, one cup lard, boil and cool, when cold, add one teaspoon soda, one teaspoon of ginger, one-half teaspoon of salt, one-half teaspoon of cloves.—*A. B. C.*

Ginger Snaps.—Two cups of molasses, two tablespoons ginger, two tablespoons sweet cream, two tablespoons butter, two teaspoons soda. The molasses to be brought to a scalding heat, then add other ingredients, all but flour. When cool add flour to roll out easily.—*Mrs. Wm. Manning.*

Ginger Snaps.—Two eggs, two cups syrup or molasses, two teaspoons soda, one-half cup sweet milk, four teaspoons ginger, or one teaspoon of each spice, one cup lard. Add flour enough to make moderately stiff dough, roll thin, sprinkle with sugar, and roll in.—*Mrs. James E. Hislop.*

Ginger Snaps.—One cup sugar, one cup molasses, one and one-half teaspoons ginger, one teaspoon soda, one tablespoon vinegar, one egg.—*Mrs L. C Bryant.*

Ginger Snaps.—One cup of lard beat to a cream with one cup sugar, one cup molasses, one-quarter cup water, six cups flour, one tablespoon ginger, one tablespoon cinnamon, one teaspoon salt, one teaspoon soda.—*Mrs. Geo. Hislop.*

Ginger Snaps.—Boil one cup of molasses, add one teaspoon soda and while foaming, add one cup sugar, one egg and one tablespoon vinegar which have been previously mixed together, then one teaspoon ginger and one of cinnamon and flour enough to roll thin.—*Mrs. M. E. Derick.*

Ginger Snaps.—One-half cup of lard, one-half cup of butter, one large cup of brown sugar, one cup of water, one tablespoon extract of ginger, one teaspoon each of cinnamon and cloves, one quart of flour, one and one-half teaspoons Royal baking powder. Rub to a smooth paste the lard, butter and sugar. Then rub this into the flour and baking powder(sifted together). Mix into a firm dough with the water. Roll out thin on a floured board and cut with cookie cutter.—*Mrs. Geo. Northup, Hartford, Conn.*

Ginger Snaps.—One egg, one cup sugar, one cup molasses, two teaspoons soda, one tablespoon vinegar, one teaspoon ginger, one teaspoon of salt. Flour enough to roll nicely.—*G. L. Hauver.*

Ginger Snaps.—One cup sugar, one cup butter and lard mixed, one cup molasses, one-half cup boiling water, boil together, cool and add one teaspoon salt, two teaspoons soda, one teaspoon cream tartar two teaspoons ginger. Mix stiff and roll thin. Bake in a moderate oven.—*A. M. D.*

Ginger Snaps.—Two cups molasses, one cup sugar, one cup lard, one teaspoon soda dissolved in one-half cup boiling water, two teaspoons ginger, one teaspoon salt. Knead stiff and they will be crisp.—*A. M. D.*

Doughnuts.—One cup sugar, one egg, one-half tablespoon butter, one cup sour milk, one teaspoon soda, a little salt. Nutmeg or caraway seed for flavoring, mix soft.—*Mrs. Arland Derick.*

Doughnuts.—One and one-half cups sugar, one cup sour milk, two eggs, two tablespoons melted butter, one grated nutmeg, one teaspoon salt, one small teaspoon soda dissolved in a little milk. Do not mix too stiff with flour. Roll out and cut with a fried cake cutter. Fry in hot lard.—*Mrs. Charles Vosburgh.*

Doughnuts.—One cup sugar, one cup buttermilk, one egg, one teaspoon soda, a pinch of salt, three tablespoons melted butter. Flour to roll.—*Miss M. L. Jameson.*

New England Doughnuts.—One scant cup granulated sugar, two rounding tablespoons pure lard, one cup sweet milk, two eggs, one-quarter teaspoon salt, nutmeg to season, four cups flour, two large teaspoons Royal baking powder. Roll out one-quarter of an inch thick. Let stand a few minutes before frying. Fry in leaf lard.—*M. G. S.*

Doughnuts.—One cup sugar, butter the size of a butternut, one egg, one teaspoon soda, two teaspoons cream tartar, one-half cup sweet milk, one-half cup sweet cream.—*Mrs. G. Smith.*

Doughnuts.—One-half cup sugar, seven teaspoons melted lard, a pinch of salt, one egg, one cup milk, three teaspoons baking powder, four scant medium sized teacups flour. Seasoning if desired. Save enough of the flour to roll out.—*Mrs. Hardy Vosburgh.*

Doughnuts.—One cup brown sugar, one cup rich buttermilk, one egg, four tablespoons lard, a little salt and a little nutmeg or cinnamon, one teaspoon soda, and about four cups of flour.—*Mrs. W. F. Rowell.*

Doughnuts.—One-half cup sweet cream, one-half cup sweet milk, butter the size of a small egg, one cup sugar, one teaspoon soda, two teaspoons cream tartar, two eggs. Season to taste. Flour to roll out.—*Mrs. J. Emerick.*

Doughnuts.—One egg, one and one-half cups sugar, one and one-half cups sweet cream, (thin cream), one small teaspoon soda, two small teaspoons cream tartar, pinch of salt. Flavor with either cinnamon or nutmeg.—*Mrs. Eliza Fairfield, Clarenceville, Que.*

Doughnuts.—Beat two eggs, add one cup sugar, and beat until very light. Add one and one-quarter cups sour milk, one teaspoon soda, one-half teaspoon salt, a little nutmeg, enough flour to make a firm but soft dough. This recipe makes three dozen.—*Mrs. Sumner, Manchester, N. H.*

Doughnuts.—One cup sugar, one cup sweet milk, one egg, two tablespoons melted butter or lard, three teaspoons baking powder. Flour enough to make a soft dough. Sour milk may be used instead of sweet, and then soda must be used in place of baking powder.—*Mrs. F. M. Vosburg.*

Doughnuts.—One-half cup sour milk, one-half cup water, one tablespoon melted lard, one teaspoon baking powder, one teaspoon soda, one cup sugar, one egg, salt and spices to taste. Mix soft as will roll well.—*Mrs. H. L. Vosburgh.*

Molasses Puffs.—One cup sugar, two cups molasses, two eggs, one cup sour cream, one teaspoon soda, one teaspoon cinnamon, six and one-half cups flour. Drop with a spoon into a tin and bake in a quick oven.—*Mrs. Joseph Selby.*

Cream Puffs.—One cup water, one-half cup butter, boil together. Add one cup of flour all at once and beat hard. When mixture balls up and cleaves from saucepan, remove from fire, and break in four eggs, one at a time, beating for two minutes after adding each egg. Drop this mixture while still warm, in small balls, on buttered pans. Bake thirty minutes in a hot oven or until a delicate brown. This quantity will make twenty puffs.

Filling.—Mix together three-quarters of a cup sugar, one-half cup flour, and two eggs. Pour on this one pint of hot milk and cook in double boiler ten minutes. Flavor when cold with lemon or vanilla. Cut a small place in puff and drop filling in.—*Miss Carrie M. Robinson.*

Cream Puffs.—Melt one-half cup butter in one cup hot water. While boiling add one cup of flour. Set aside and when cool add three eggs, one at a time, without beating. Drop in greased pans and bake in a moderately hot oven for three-quarters of an hour. Fill with whipped cream.—*Mrs. Charles Vosburgh.*

Cream Puffs.—One cup hot water, one-half cup butter. Let boil. While boiling stir in a cup of flour. Take from stove and stir to a paste. Let cool, then stir in three eggs, and nine tablespoons of sugar. Let bake twenty-five minutes in a quick oven. Custard same as for cake may be used.—*Mrs. W. F. Rowell.*

Ginger Puffs.—One cup molasses, one-half cup brown sugar, one-half cup sweet milk, one egg, butter the size of an egg, one teaspoon soda, two teaspoons ginger, pinch of salt, two cups flour. Drop with a spoon onto a baking pan so that they will not touch each other. Bake in a moderately hot oven.—*Mrs. J. Emerick.*

Huckleberry Puffs.—Sift one pint of flour and two teaspoons baking powder, one-half teaspoon salt, beat two eggs well, add one cup sugar, one-half cup milk, one cup huckleberries, and the flour and baking powder. Turn in buttered cups and bake.—*Mrs. G. Skinner, Hartford.*

Cup Cakes.—One cup sugar, one and one-half cups flour, one-half cup cornstarch, two teaspoons baking powder, a pinch of salt, one egg, one-half cup melted butter, one cup sweet milk. Grease pans well.—*Mrs. W. R. Derick.*

Cup Cakes.—One-half cup butter, one-half cup brown sugar, two eggs. (Save the white of one egg for frosting.) One-half cup molasses, one-half cup sour cream, one teaspoon cinnamon, one teaspoon cloves, one teaspoon soda, two cups flour, one-half cup chopped raisins.—*Mrs. Jack Mosher.*

Banbury Cakes.—One cup chopped raisins, one cup sugar, one egg, one and one-half crackers pulverized, juice of one lemon, a little salt. Make a pie paste, roll out and cut in rounds with a pound size coffee can top. Put a spoonful of the mixture on each round, turn over, pinch together and bake.—*Mrs. M. E. Derick.*

Marguerites.—Beat two eggs slightly, add one cup of brown sugar, one-half cup flour mixed with one-third teaspoon salt, one-quarter teaspoon baking powder. Then add one cup unsalted pecan meats broken in pieces. Bake in individual buttered tins, and place half a pecan in the centre of each. Pack in a tin box or a jar. They will quickly become crisp on the outside.—*Mrs. J. C. Atkinson, Boston.*

Scotch Oatcake.—One teacup (medium) oatmeal, one eggspoon bicarbonate of soda, butter size of nut. Mix thoroughly the soda with the dry meal, then rub in butter, and add sufficient water to make into a stiff paste. Roll out thinly on a pastry board well covered with medium meal and cut into four. Brush off the loose meal and place on hot griddle. When baked on the under side, lift off and toast the upper side before the fire.—*From an English Cook Book.*

Cinnamon Crisps.—Cream one-half cup of butter, mix with one cup of sugar and one teaspoon cinnamon. Then add one-quarter cup of milk and two cups of flour with which one teaspoon cream tartar and one-half teaspoon soda has been sifted. Use as much more flour as may be required to roll the dough thin. Cut in fancy shapes and bake until crisp and brown.—*Mrs. Wm. Draffin.*

Oatmeal Wafers.—One cup sugar, two eggs, one cup butter and lard mixed, four tablespoons sweet milk, one teaspoon soda, one heaping teaspoon cinnamon, two and one-half cups rolled oats, two and one-quarter cups flour.—*Miss Carrie M. Robinson.*

Peanut Wafers.—One cup sugar, one-half cup butter, one egg, three tablespoons milk, one cup ground peanuts, two-thirds teaspoon cream tartar, one-third teaspoon soda. Flour to stiffen —*Carrie M. Robinson.*

Oatmeal Macaroons.—Two cups oatmeal, one cup sugar, two eggs, one tablespoon melted butter, one teaspoon cream tartar, one-half teaspoon soda, one teaspoon vanilla. Mix butter, sugar, and yolks of eggs, then add cream tartar, soda, and oatmeal, and finally add the whites of the eggs well beaten. Drop with a spoon on a tin. Make them very small.—*Miss Maude Selby.*

Orange Shortcake.—Make a nice rich cake as for strawberry short cake. Take four oranges, pare and remove all the seeds, cut in small pieces, and add sugar to sweeten well. Open your cake and fill with the orange mixture, and cover the top with the same. Try it sisters. It is very nice.—*Miss A. E. Brown.*

Strawberry Shortcake.—Three-fourth cup butter, three cups flour, mix well, add two teaspoons baking powder, one-fourth teaspoon salt, one cup milk, roll in two sheets, spread the under half with butter, place the other half on top and bake, when baked, separate layers and serve with mashed strawberries between layers and whole berries and cream on top layer. Oranges may be used in the same way.—*Mrs. Graham Struthers.*

Cheese Straws.—Mix one pint flour and one-half pint grated cheese, roll and cut in stripes and bake a nice brown.—*Anne L. Derrick.*

Brambles.—One cup chopped raisins, one cup sugar, one egg well blended, cut pie crust size of tea saucer, put on spoonfull of fruit, fold crust over, turnover style. This quantity will make twelve. Bake in quick oven.—*Mrs. G. G. Stewart.*

Snow Balls.—Make a plain cornstarch cake, and bake in a dripping pan. Cut in squares and trim off corners, making them as nearly round as possible. Cover with boiled icing and roll in grated cocoanut.—*Mrs. Charles Vosburg.*

Monkey Faces.—Beat together one cup sugar, one egg four dessert spoons melted butter. Dissolve one-half teaspoon soda in one-half cup sour milk, and add two heaping cups flour. Flavor to taste. Drop dough in small tins with a spoon. Put three raisins on each. Bake in a hot oven.—*Anna Stearns.*

Vanity.—One egg well beaten, pinch of salt, flour to make consistency of pie crust. Roll thin and divide into twelve pieces. Roll again until thin as possible. Drop into hot lard, turn with a knitting needle and lift out quickly. Be careful not to brown.—*Mrs. G. G. Stewart.*

Recipes for Chafing Dish, or Range.

Welsh Rarebit—Two and one-half lbs. grated cheese, stir well until melted, then add one-half cup of ale, one teaspoon of Keene's mustard, tobasco sauce to taste, with one egg well beaten. Stir into cheese and cook until quite thick, pour on crackers or toasted bread. Serve hot from chafing dish.—*Mrs. James Hislop.*

Plain Rarebit.—One lb. cheese cut fine, one-fourth teaspoon salt, a few grains of cayenne, one cup of cream, three egg yolks. Melt the cheese in buttered pan, add the cream, then the egg yolks, beaten. Pour hot over toasted bread.—*M. S.*

Lobster a la Newburg.—Two lbs. of lobster, one-fourth cup of butter, one-half teaspoon of salt, a few grains of cayenne, slight grating of nutmeg, one tablespoon of sherry, one tablespoon of brandy, one-third cup of thin cream, two egg yolks. Remove lobster meat from shell, cut in slices, melt butter, add lobster and cook three minutes. Add salt, cayenne, nutmeg, sherry, brandy, cook one minute, then add cream and yolks of eggs beaten. Stir until thickened. Serve on toast.—*M. S.*

Souffles aux Rhum—Two egg yolks, four egg whites, six tablespoons of powdered sugar, one tablespoon of rum, one tablespoon of butter. Beat the yolks of the eggs, until thick, add gradually the sugar, and continue beating. Beat whites until stiff and dry; fold into the first mixture. Butter the pan, turn in half of the mixture, brown and fold. Be careful not to overcook. The center should be soft and creamy. Other flavoring may be used instead of rum.—*M. S.*

Eggs a la Suisse.—Melt one tablespoon of butter in the blazer, add one-half cup cream. When cream reaches the boiling point, carefully slip in four eggs. Place the blazer over the hot water and sprinkle with salt and white pepper, when egg whites are nearly firm, sprinkle grated cheese over and finish cooking, and serve on rounds of buttered toast. Pour remaining cream over them.—*M. S.*

Eggs Poached in Tomato Sauce.—Make tomato sauce of one pint of tomatoes, one tablespoon of butter, a pinch of cayenne, one-half teaspoon salt, and keep hot, over the hot water, in chafing dish. Break six eggs on a plate, slide them into tomato sauce carefully. Baste them so that the eggs will be cooked. Serve on toast.—*M. S.*

Recipes for Teas, Reception, etc.

Russian Sandwiches.—Spread butter thin wafers with thin slices of cream cheese, cover with chopped olives mixed with mayonnaise. Place butter thin wafer on each and press together.—*M. S.*

Chicken Sandwiches.—Spread thin slices of bread cut in fancy shapes with butter. Cold boiled chicken chopped and mixed with mayonnaise.—*M. S.*

Nut Sandwiches.—Mix equal parts of grated Swiss cheese and chopped English walnuts together, add a wine glass of sherry wine and a little salt, a pinch of cayenne. Spread between thin slices of bread slightly buttered, and cut in fancy shapes.—*M. S.*

Sardine Canapés.—Spread circular pieces of toasted bread with sardines (from which bones have been removed,) rubbed to a paste with a small quantity of creamed butter and seasoned with Worcester sauce and a pinch of cayenne. Place in centre of each a stuffed olive. Around each, arrange a border of finely chopped whites of hard boiled eggs.—*M. S.*

Club Sandwiches.—Spread thin toasted bread with lettuce, thin slices of chicken, thin slice of tomato, a slice of boiled bacon. Cover all with mayonnaise and thin toasted bread. Serve with coffee for a late lunch.—*M. S.*

Filled Cookies

1 Cup Sugar, 1 Egg

1/2 Cup Shortening

1/2 sweet milk

2 teaspoon Cream tartar

1 teaspoon Soda

flavor with Lemon or Vanilla

+ little salt. Filling 1 cup Chopped

Raisins 1/2 cup Sugar cup hot water

1 teaspoon flour cook until thick

Beverages.

Tea.—The two important principles in tea are thein which acts as a nerve tonic, and tannin which destroys the delicate lining of the stomach. The tannin is extracted when tea is boiled or when steeped too long. It is important, therefore, not to make tea until needed, and never on any condition to boil it. A good rule is one teaspoon of tea to one cup of boiled water. Scald the teapot which should be crockery, silver or graniteware, never tin. Put into it the tea, add the freshly boiling water, let it infuse five minutes. You will have a good cup of tea with all of the natural flavor of good tea.—*M. S.*

Coffee.—Coffee contains tannin also caffen which is similar to thein of tea. Like tea it is stimulating to the nervous system and should not be used by children. The best way to make coffee is to filter it, long boiling distroys the flavor of coffee and extracts the tannin. A favorite rule is one tablespoon of coffee to each one and one-half cups of water. If one has no percolater try this, rinse coffee pot well, put one tablespoon of coffee in coffee pot for each person, adding one and one-half cups cold water for each tablespoon of coffee, let it come to a boil, leave on stove two minutes after boiling. Coffee made this way has all of the aroma and is a golden brown when cream is put in. A favorite blend is three parts java to one mocha.—*M. S.*

Cocoa.—One quart of milk, one cup of boiling water, four table-spoons prepared cocoa, four tablespoons sugar, scald milk, mix the cocoa and sugar, add enough of the hot water to form a paste, add to the remainder of water and the hot milk and boil one minute. Serve in chocolate cups with whipped cream.—*M. S.*

Fruit Punch.—Four cups of sugar, one cup of water, one cup of fresh made tea, six quarts of ice water, one quart bottle of apollinaries water, one pint of strawberry juice, juice of five lemons, juice of five oranges, one can of grated pineapple, one-half pint of maracshino cherries. Make a syrup by boiling the sugar and water ten minutes, add the tea, fruit juices, pineapple, let stand thirty minutes, strain, add ice water, turn into a large punch bowl over a piece of ice and add cherries and apollinaries water. This amount will serve fifty people.—*M. S.*

Useful Hints.

To remove Rust Stains on White Goods.--Lemon juice and salt will remove rust stains from linen or muslin without injuring goods. Let sun shine on stains after moistening spots.

Ink Spots.--Sour milk, will remove ink spots if used before ink dries.

Coal Oil Stains.--On carpet or goods, can be removed by the application of dry flour. Cover stain with flour, leave flour on for half an hour. Brush well and the oil will come away with flour.

Grass Stains.--Should be saturated with alcohol for a time, then washed in clear water.

Removing starch from irons.--Sprinkle salt, on a piece of brown paper, and rub irons over it.

Patent Leather Boots and Shoes.--Rub shoes well with vaseline, then a soft cloth, and your shoes will look well, and wear well.

To Destroy Insects.--Insects may be destroyed with hot alum, powdered alum is best, two ounces to one cup of hot water, apply with a brush.

For Poison Ivy.--Bathe with sweet spirits of nitre.

Washing Fluid.--Take one lb. of lime, slack it, dissolve two lbs. salsoda, and put both into ten quarts of water, let it settle, pour off into a jug. Use one cup to a good sized washing. This does not injure clothes.

Housewife Suggestions.

Never beat or stir cereals or rice with a spoon, it makes them pasty. Use a fork to stir them.

Milk will immediately extinguish the flames from gasoline or any form of petroleum, since it forms an emulsion with the oil.

Mix blacking with milk. It will produce a fine polish and keep shoes in good condition.

DR. S. H. NEWTON'S Drug Store.

ROUSES POINT, N. Y.

"THE OLD RELIABLE" and
ALWAYS RELIABLE.

DR. C. A. STEWART,

Dentist,

ROUSES POINT, N.Y.

G. L. JOHNSON,
PHOTOGRAPHER

Amateur developing and
finishing.

Photography in all its
branches.

Rouses Point, - N. Y.

OSCAR ST. JEAN,

CLARENCEVILLE, QUE.

Groceries, Confectionary, Fruit, and Tobacco.

Agent for the James M. Aird Bread, Montreal.
The "Celebrated Brand Flour 'Our Best' of McDonald
& Robb, Valleyfield, Que.

All in connection with the Post Office.

J. E. SULLIVAN,

LACOLLE, QUE.

FRUITS, CONFECTIONARY, SODAS, ICE
CREAM, CIGARS, TOBACCO, LUNCHES.

The Traveller's Delight.

BURROUGHS'
IMPROVED
"KNICKERBOCKER"
WARDROBE TRUNK

The strongest and most convenient made—
as accessible as a closet. Clothes kept in perfect
order during entire trip.

Manufactured and Sold by

George Burroughs  Sons,

424 East Water Street,

Milwaukee. Wis.. U.S.A.

Fully guaranteed for five years of the roughest
handling, and repaired at our factory free of charge.
Send for catalogue and prices.

Please mention this book.

E. S. READ, B. A.,

**PHYSICIAN
AND . . .
SURGEON,**

CLARENCEVILLE, - QUE.

O. M. DERBY,

**GENERAL
MERCHANT**

CLARENCEVILLE, - QUE.

Fresh Groceries a specialty.

H. C. WILSON & SONS,

(ESTABLISHED 1863.)

New Piano Store, the Wilson Building, Sherbrooke,

One of the best in Canada.

Sole agents for Heintzman & Co. Pianos for over thirty years. Wilson Pianos, Weber Pianos, Wormwith Pianos, Kranich & Bach and Milton Pianos of New York. Special department for Player-Pianos (automatic), Heintzman & Co. and Wilson Player-Pianos, and the famous "Autopiano" of New York. Estey and Wilson Organs.

Everything in choice musical goods at reasonable prices.

Catalogues and full information to any address.

H. C. WILSON & SONS, Sherbrooke, Que.,

BRANCH STORE AT MAGOG.

If you are looking for—

HORSES

—call at—

H. F. Green's Sale Stable,

CLARENCEVILLE, P.Q.

Situated on the Rutland Railroad, six miles from Alburg, Vt., the Port of Entry.

Canadian Blocks a specialty.

JOSEPH LEDEAUX,

Ladies Ice Cream Palace.

Pool and Billiard Tables.

Bowling Alley and
Shooting Gallery.

Clarenceville, - Que.

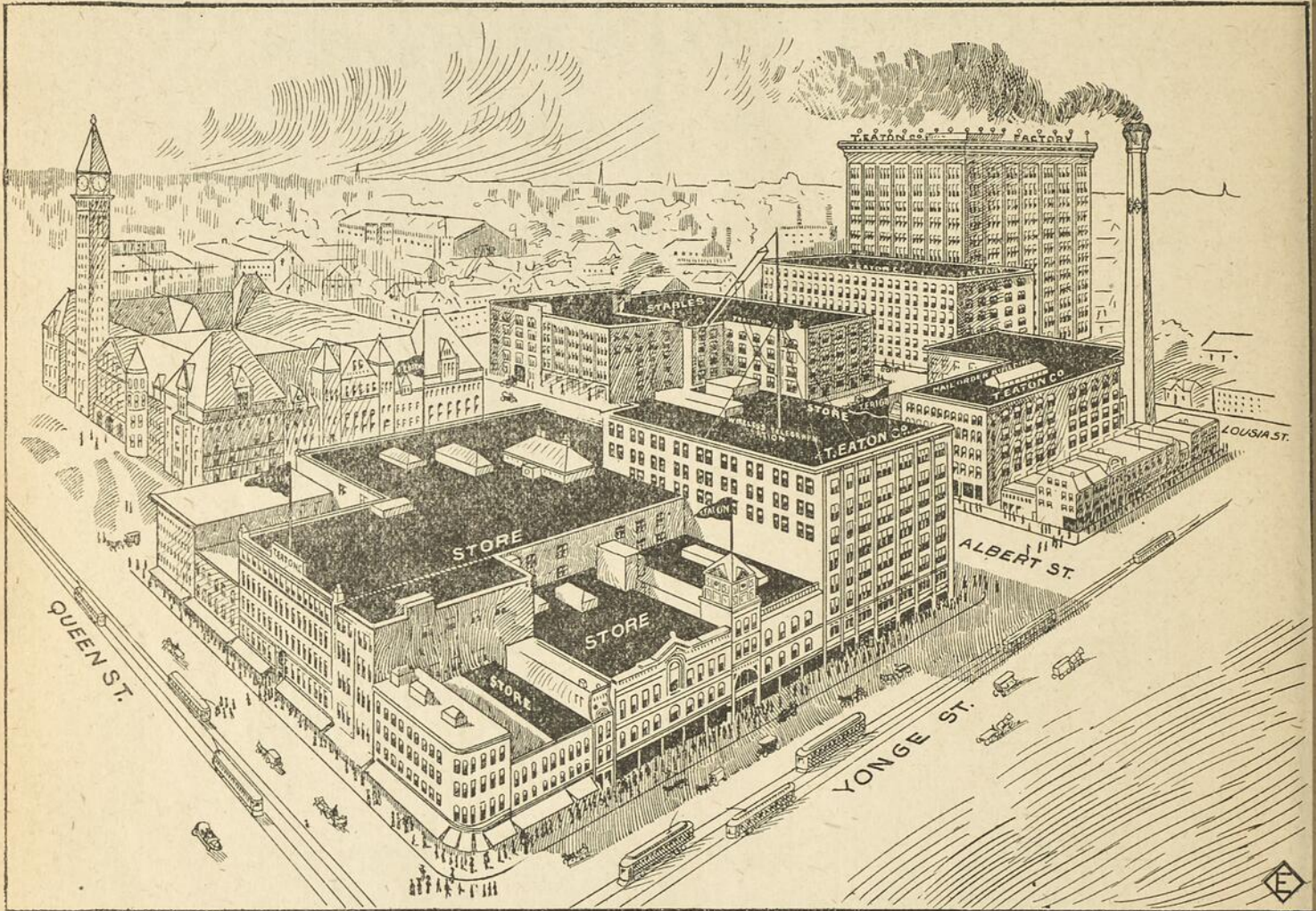
—GO TO—

A. RHEAUME, CarriageMaker
PIKE RIVER QUE.

For Granby or McLaughlin Sleighs, Wagons, Pianos, Gasoline Engines, Cream Separators, and Agricultural Implements of all kinds.

EATON'S

GREAT MAIL ORDER HOUSE.



TEST EATON VALUES.

Have you a copy of our Catalogue? If not, write for one today—IT IS FREE. This book will interest you. It will show you—by means of accurate illustrations—what our merchandise is like. It will describe to you the wonderful values we are offering. It lists practically every household need, and places before you an enormous assortment of wearing apparel for men, women and children. Make up a trial order from its pages and take advantage of the saving afforded by our Great Mail Order Department.

OUR LIBERAL GUARANTEE.

You run absolutely no risk when you send us your order. We will refund your money in full and pay all transportation charges on any article you return as being unsatisfactory.

THE T. EATON CO LIMITED
TORONTO CANADA

CROOK BROS.,

**General
Merchandise**

'A SQUARE DEAL'

ROUSES POINT, N.Y.

GEORGE B. LAUNDRIE,

**Laundrie's
Cash Bazaar**

Staple and Fancy Dry
Goods, Shoes, Carpets,
and Groceries.

Pianos, Organs and
Musical Merchandise.

ROUSES POINT, N. Y.

BUY Glenwood RANGES
AND FURNACES!

WHY ?

BECAUSE

They are made in Canada.
They have no equal.
They are guaranteed.
They are the best value for
the price.

—MANUFACTURED BY—

Bedford Stove Co., Bedford, Que.

W. S. SLINGSBY,

Fine Confectionary, Fruit and Cigars,
Tobaccos and Pipes,
Newspapers and Periodicals.

Agent for A. G. Spalding & Bros', Sporting Goods,
ROUSES POINT, N. Y.

WALLACE & ROSEMYER,

ROUSES POINT, N. Y.

Always carry a big line of

Dry Goods, Clothing and Shoes.

New Goods Every Day.

W. R. SIMPSON,

Corner of St. James and Jacques Cartier Streets,

ST. JOHNS, QUE.

Wholesale and retail dealer in

*CHOICE GROCERIES, PROVISIONS, CONFEC-
TIONARY, FRUIT AND TOBACCO.*

PHARMACIE CANADIENNE,

BELL TEL. 74

P. P. SABOURIN, Pharmacien.

94 Richelieu Street
Cor. St. James Street

St. Johns, Que.

Remember when Baking - - -

YOU SHOULD USE

OUR BEST, RED HORSE. CASCADE,
or LILY, for Bread.

SNOW FLAKE for Pastry.

Always GOOD, always UNIFORM,
and ALWAYS A SUCCESS.

McDONALD & ROBB,
VALLEYFIELD, QUE.

"Hauverdale Poultry Yards"

E. H. Hauver, Proprietor,
CLARENCEVILLE, - - - - - QUE.,

Barred Rocks and White Wyandottes a specialty.

R. I. Reds, and S. C. Brown Leghorns.

Cockerels of the above \$1.00 each, Trios \$5.00.

Day Old Incubator Chicks, 10 cents each.

Single Settings, 15 eggs, \$1.00.

Incubator Lots at reduced rates.

Furnish your Kitchen with
DIAMOND ENAMELED WARE,

The acme of perfection in
Enameled Ware production.

Steam Cereal Cookers.



Cook your breakfast thorough and make Cereals
easily digestible.

FOR SALE BY ALL DEALERS.

Manufactured by

The Sheet Metal Products Co.,

of Canada, Limited,

TORONTO.

MONTREAL.

WINNIPEG.

When in need of up-to-date Machinery
go to

JAMES A. TIPPING, AGENT,

CLARENCEVILLE, QUE.

McCormick, Deering, Moody & Osborne Farm Implements. Dealer in all kinds of High Class Fur Goods. Carriages, Sleighs and Harnesses of the best manufacturies in Canada.

J. A. TIPPING, Sec-Treas.

ELM TREE FARM,

NOYAN, QUE.

G. R. STRUTHERS, PROP.

BREEDER OF

Thoroughbred Jersey Cattle and Leicester Sheep.

In connection with the

ELM TREE POULTRY YARDS,

Barred Rocks, White Wyandottes, S. C. White Leghorns, R. C. Brown Leghorns, S. S. Hamburgs, R. I. Reds, Buff Orpingtons, Cornish Indian Games, Japanese Silkys, Bronze Turkeys, Toulouse Geese, Pekin Ducks.

A WELCOME.

It is with cordial good wishes that we invite our out-of-town friends when they come to Montreal, to visit our magnificent new warerooms and offices in our new building, corner of Drummond and St. Catherine Streets.

Note the new number, 580 St. Catherine Street West.

Knabe, Willis, Newcombe, Dominion, Autopianos, Willis Players, Cecilian Players and Dominion Organs.

WILLIS & COMPANY LIMITED

PIANO MANUFACTURERS,

580 St. Catherine Street West,

(Cor. Drummond St.)

MONTREAL.

For the best - - - -

MEATS,
GROCERIES
FLOUR AND FEED

and everything in that line

—GO TO—

H. WALTON VAN VLIET,
LACOLLE, QUE.

DR. H. GAUDREAU,
PHYSICIAN
AND
SURGEON

Best Drugs always on hand.

—SPECIALTY—

Spectacles and Eye Glasses of all kinds.

Eyes tested.

Lenses exchanged.

Satisfaction guaranteed.

By MR. GASTON GAUDREAU, Graduate Optician.

LACOLLE, QUE.

L. DAGGETT, - - Lacolle, Que.

—DEALER IN—

Stoves, Ranges in Steel or Cast Iron,
Tinware, Granitware, etc., etc.

Pumps of all kinds, Piping & Plumbing
Metal Ceilings, and Metal Roofing.

—Prices will be right.

If you are in
want of

LUMBER GO TO—

J. E. MASTEN.

Wholesale and retail dealer in

Laths, Shingles, Mouldings, Doors, Sashes, and
all kinds of Dressed or Rough Lumber,

Dimension Timber, Cement, Lime,

Asbestos and Coal.

LACOLLE. QUE.

Bell Telephone in use.

PEARSON BROS., Lacolle, Que.

Have your Grinding and Sawing done
by Pearson Bros., Lacolle, Que.,
who will at all times endeavor to please.
They also carry for sale a full line of—

GRAIN AND FEED.

Lumber Yard at Noyan Junction

Tongue and Groove Spruce, Lath, etc.

Hemlock, rough or planed.

Also a fine grade of Cedar Shingles.

Red Cedar Clapboards at a low price.

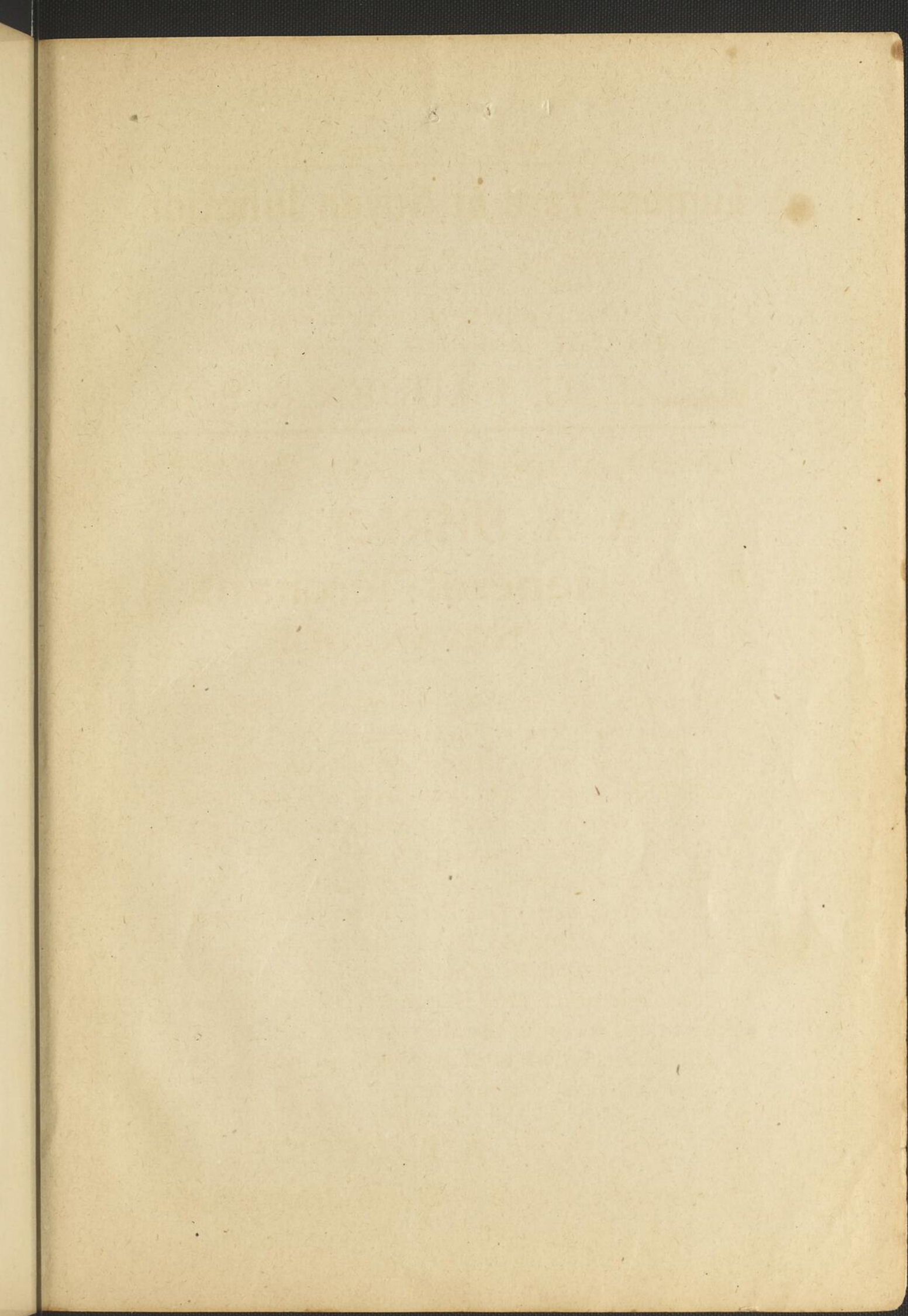
 **L. G. FADDEN & SON.**

A. A. DERICK, General Merchant, NOYAN, QUE.

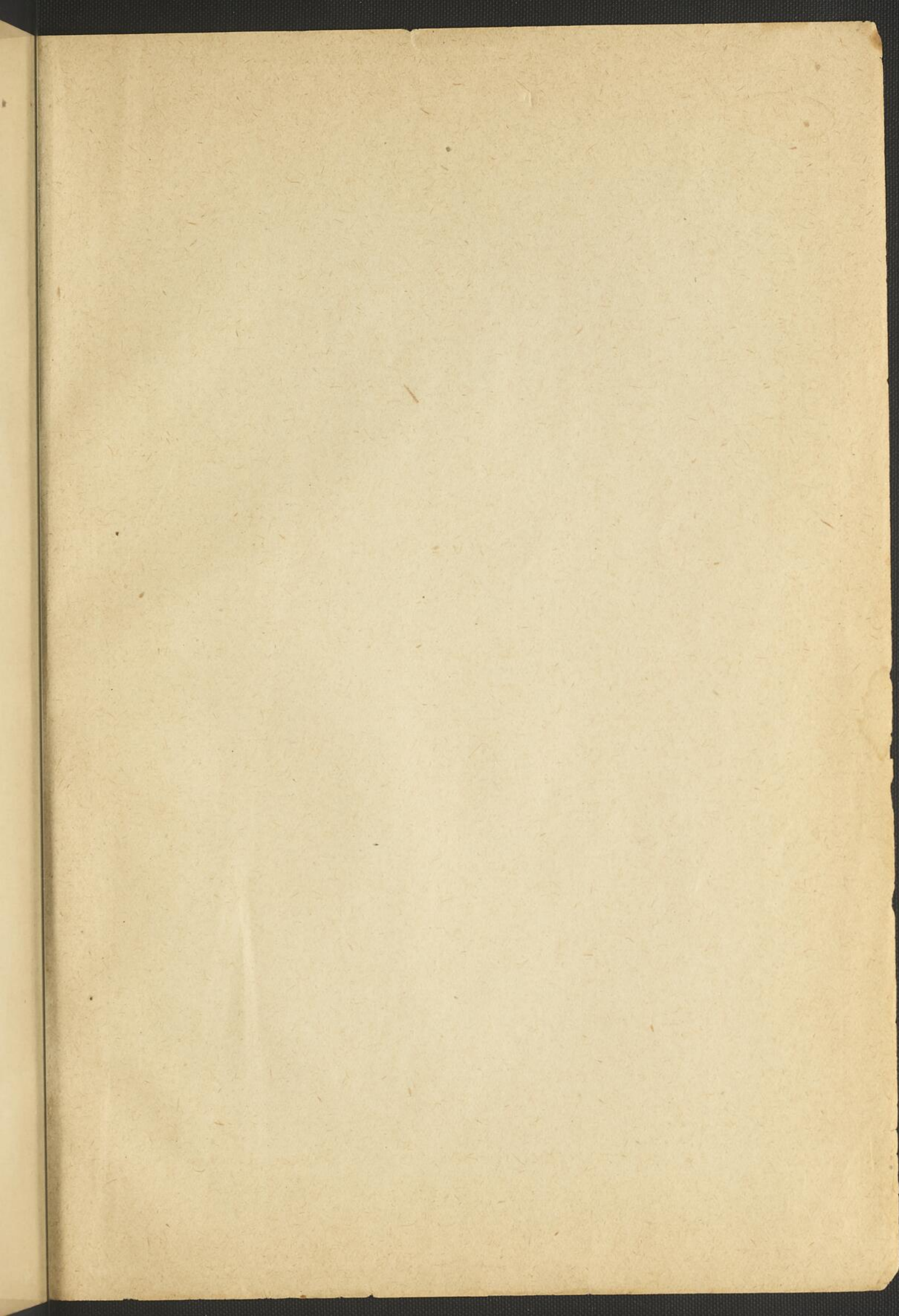
You are cordially invited to inspect our display of Gent's Furnishings, Wool Goods, and Ladies' wear. Also the finest line of Boots and Shoes--the kind that look well and wear well. We also carry a fine line of Linens, Gingham, and Percales. ✦ ✦ ✦ ✦ ✦ Fresh Fruits in Season. Fresh Groceries and Canned Goods. "Our Best" Flour of McDonald & Robb, Valleyfield, Que., and the best grade of Tea and Coffee in the Province. ✦ ✦ ✦ New Perfection Blue Flame Oil Stoves. Orders by telephone or at the store promptly filled ✦ Hardware and Dominion Wire Fencing.

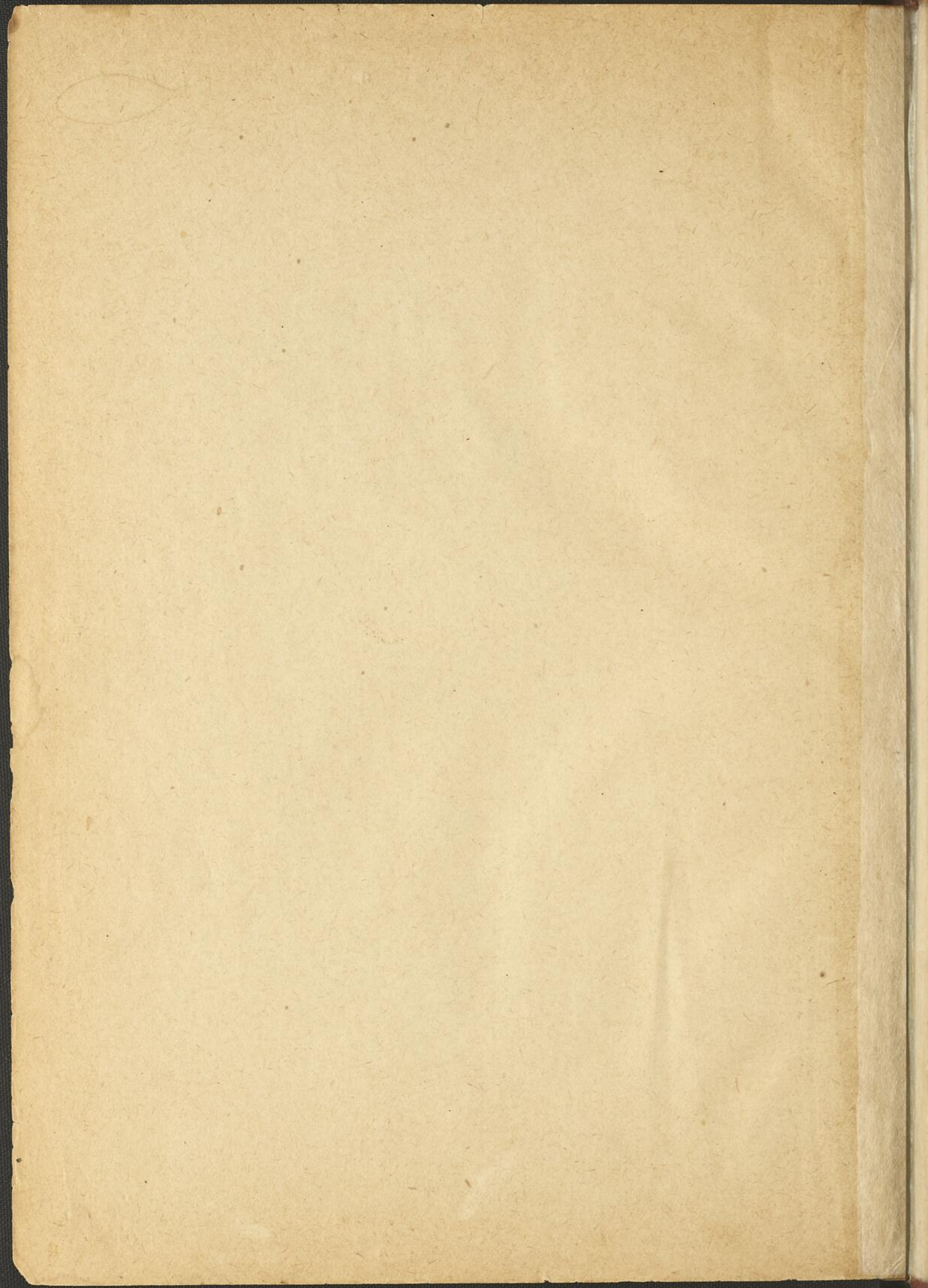
Yours for a square deal.

A. A. DERICK.



Printed by
A. T. GOULD, Printer and Stationer,
Bedford, Que.





Bookkeeper[®]
Deacidification for Libraries and Archives

September 2008

BNQ



C 000 160 003

160003