



This is a digital copy of a book that was preserved for generations on library shelves before it was carefully scanned by Google as part of a project to make the world's books discoverable online.

It has survived long enough for the copyright to expire and the book to enter the public domain. A public domain book is one that was never subject to copyright or whose legal copyright term has expired. Whether a book is in the public domain may vary country to country. Public domain books are our gateways to the past, representing a wealth of history, culture and knowledge that's often difficult to discover.

Marks, notations and other marginalia present in the original volume will appear in this file - a reminder of this book's long journey from the publisher to a library and finally to you.

Usage guidelines

Google is proud to partner with libraries to digitize public domain materials and make them widely accessible. Public domain books belong to the public and we are merely their custodians. Nevertheless, this work is expensive, so in order to keep providing this resource, we have taken steps to prevent abuse by commercial parties, including placing technical restrictions on automated querying.

We also ask that you:

- + *Make non-commercial use of the files* We designed Google Book Search for use by individuals, and we request that you use these files for personal, non-commercial purposes.
- + *Refrain from automated querying* Do not send automated queries of any sort to Google's system: If you are conducting research on machine translation, optical character recognition or other areas where access to a large amount of text is helpful, please contact us. We encourage the use of public domain materials for these purposes and may be able to help.
- + *Maintain attribution* The Google "watermark" you see on each file is essential for informing people about this project and helping them find additional materials through Google Book Search. Please do not remove it.
- + *Keep it legal* Whatever your use, remember that you are responsible for ensuring that what you are doing is legal. Do not assume that just because we believe a book is in the public domain for users in the United States, that the work is also in the public domain for users in other countries. Whether a book is still in copyright varies from country to country, and we can't offer guidance on whether any specific use of any specific book is allowed. Please do not assume that a book's appearance in Google Book Search means it can be used in any manner anywhere in the world. Copyright infringement liability can be quite severe.

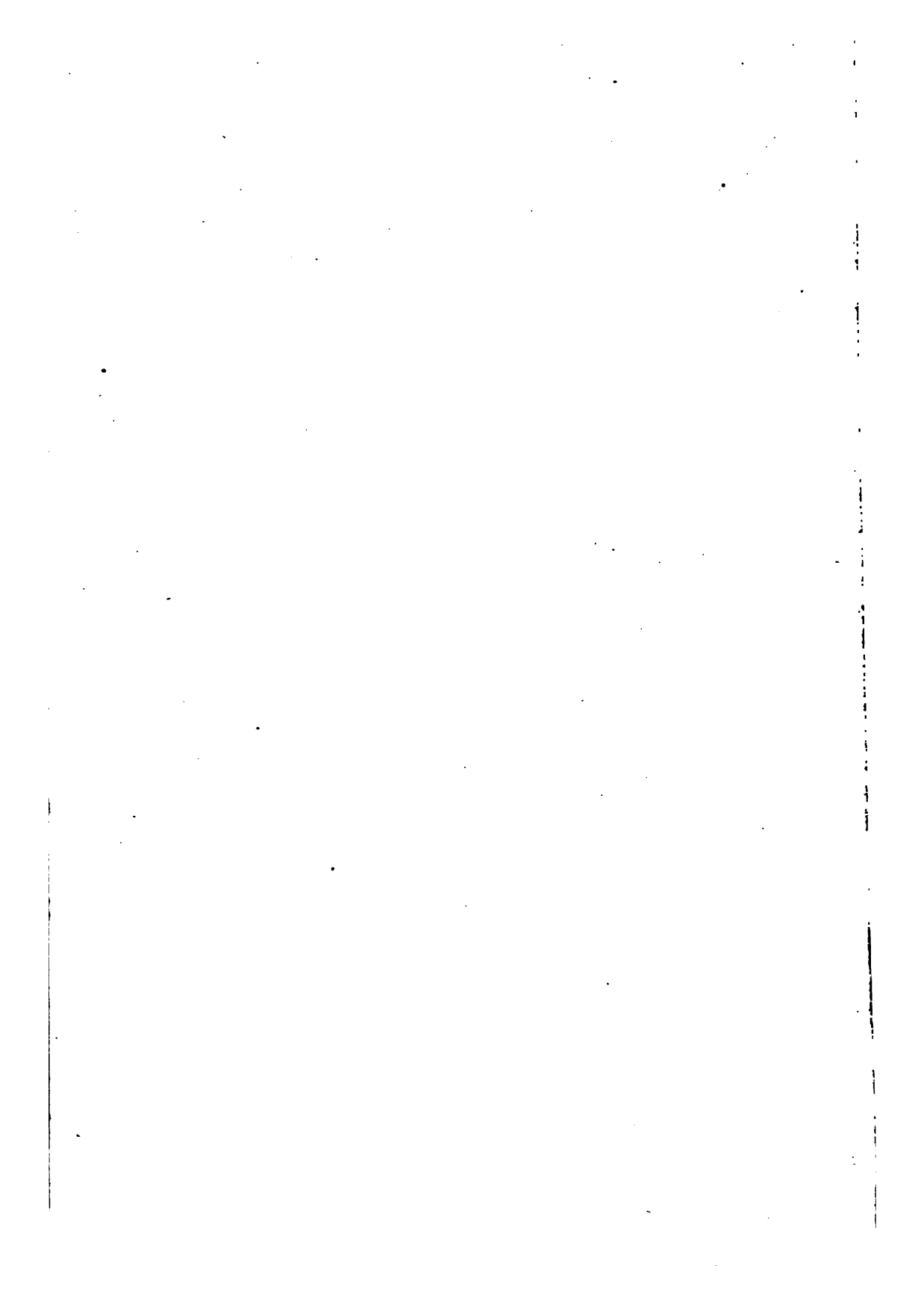
About Google Book Search

Google's mission is to organize the world's information and to make it universally accessible and useful. Google Book Search helps readers discover the world's books while helping authors and publishers reach new audiences. You can search through the full text of this book on the web at <http://books.google.com/>

The Arthur and Elizabeth
SCHLESINGER LIBRARY
on the History of Women
in America
RADCLIFFE COLLEGE







#12

Plot







NEWPORT HOUSE, F. L. HUTCHINS CO., PROP'Y.

KING'S DAUGHTERS

. . COOK BOOK



PUBLISHED BY THE

“WHATSOEVER CIRCLE”

OF

NEWPORT, N. H.

“Cookin’s like religion is—
Some’s ’lected, and some aint
An’ rules dont no more mek a cook
Den sermons make a saint.”

BARTON & WHEELER
NEWPORT, N. H.
1903

001.612

T. C. 1 k

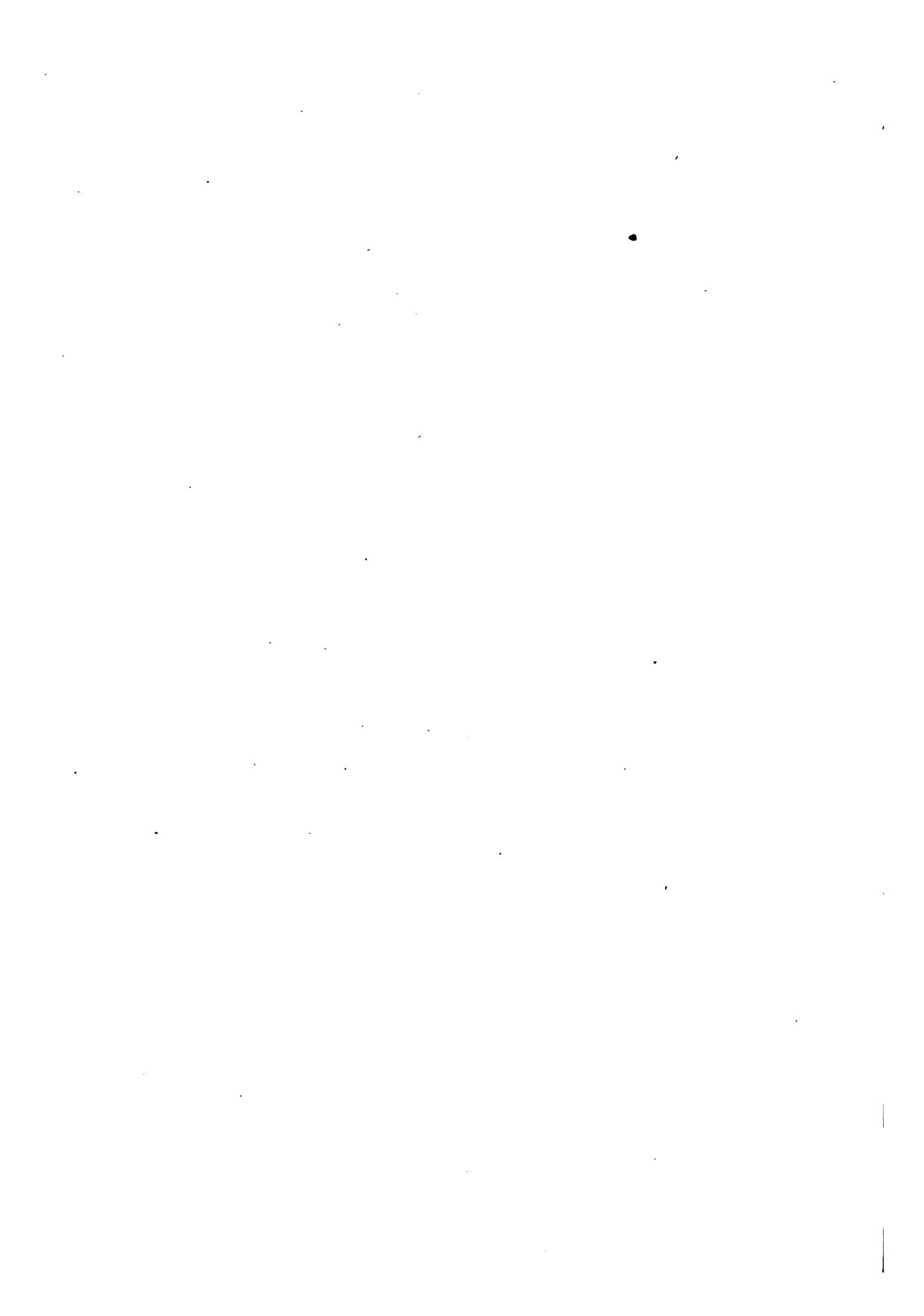
Preface

The King's Daughters wish to express their hearty thanks to all who have assisted in the preparation of this book. It is a matter of regret that many choice recipes have been unavoidably omitted for lack of space and others on account of their similarity to those already received. Much gratitude is also felt for the ready response given by the business men of Newport who have almost unanimously given their advertisements and made the publication of the Cook Book possible.



Contents

BREAD
DOUGHNUTS AND FRIED CAKES
EGGS
SALADS
SOUPS
MEAT, POULTRY, FISH, OYSTERS
ENTREES
VEGETABLES
PIES AND PASTRY
PUDDINGS, SAUCES, CREAMS AND SHERBETS
CAKE, COOKIES, ICINGS AND FILLINGS
CONFECTIONERY
PICKLES, PRESERVES AND JELLIES
CHAFING DISH
MEDICAL
FOODS FOR THE SICK
MISCELLANEOUS



For Housekeepers

“Here’s to the housewife that’s thrifty!”

“Ask a woman what cooking means. It means the patience of Job and the persistence of the Pilgrim Fathers.”

“Cheerful looks make every dish a feast.”

—MASSINGER.

“She turns on hospitable thoughts intent
What choice to choose for delicacy best.”

“She gathers tribute large and on the board
Heaps with unsparing hand.”

—MILTON.

“Lady means “bread-giver” or “loaf-giver”—and a lady has legal claim to her title only so far as she communicates that help to the poor representatives of her Master which women once were permitted to extend to that Master himself.”

—RUSKIN.

Weights and Measures

4 salt spoons	equal 1 teaspoon.
3 teaspoons	" 1 tablespoon.
3 tablespoons	" $\frac{1}{4}$ cup
4 tablespoons	" $\frac{1}{3}$ cup.
12 tablespoons	" 1 cup.
$\frac{1}{2}$ gill	" $\frac{1}{4}$ cup.
2 gills	" 1 cup.
2 cups	" 1 pint.
2 pints	" 1 quart.
4 quarts	" 1 gallon.
8 quarts	" 1 peck.
2 tablespoons butter	" 1 ounce.
4 tablespoons flour	" 1 ounce.
$\frac{1}{2}$ cup butter	" $\frac{1}{4}$ pound.
$\frac{1}{2}$ cup granulated sugar	" $\frac{1}{2}$ pound.
4 cups flour	" 1 pound.
3 cups chopped meat	" 1 pound.
1 quart wheat flour	" 1 pound.
1 quart Indian meal	" 1 pound, 2 ounces.
1 quart powdered sugar	" 1 pound, 1 ounce.
1 quart brown sugar	" 1 pound, 2 ounces.
10 eggs	" 1 pound.

NOTE—Cup, measuring cup.

Spoon, common tablespoon.

Teaspoon, level teaspoon.

Bread

"Sustenance, not relishes: daily bread not delicacies the means of life and not the means of pampering."—Essays of Elia.

"Not only does the King eat bread
But history states and does not cheat
There have existed certain Kings
Full glad to have some bread to eat."

Raw Potato Yeast

1 cup grated raw potato	2 teaspoons salt
1 heaping tablespoon sugar	1 quart boiling water
1 heaping tablespoon flour	1 cup old yeast

Mix dry ingredients, add grated potato and boiling water enough to make thin batter. Place on stove and stir until it boils five minutes. When cool add old yeast. Cover and let rise in warm place until light and foamy. Stir several times while rising. Put in glass jars and next day seal tightly.

A KING'S DAUGHTER.

White Bread

1 quart milk	2 tablespoons sugar
1 tablespoon lard	1 cake yeast

Boil milk, sugar and lard together; cool until about milk warm; mix stiff enough to knead. Let rise over night; in the morning cut it down and let rise again; then mould and put in tins. Let rise until light, then bake 1 hour.

MRS. W. L. REED.

Bread

1 pint new milk 3 tablespoons melted lard
 1 tablespoon sugar

Let come to a boil, then add 1 pint cold water. When luke warm add $\frac{1}{2}$ a cake compressed yeast and a little salt. Stir in Newport Bread flour thick enough to knead. Set in warm place to rise over night, then take out, mould, let rise again, and put in tins. Bake 1 hour.

MRS. F. P. DUDLEY.

White Bread

1 quart scalded milk 2 tablespoons sugar
 $\frac{1}{2}$ cake compressed yeast Salt

Mix very stiff with Haxall flour. Let rise over night. Cut down in the morning. Let rise again, and mould into three loaves. Bake a little less than an hour.

MRS. GEORGE H. MOORE.

Raised Bread

1 pint milk 2 tablespoons sugar
 A little salt $\frac{1}{4}$ yeast cake

Flour enough to make a stiff batter. Raise over night; knead out in loaves and raise again.

MRS. E. L. R. SMITH.

Graham Bread

3 cups graham $\frac{1}{2}$ cup flour
 $\frac{1}{2}$ cup molasses 2 tablespoons butter or lard

One teaspoon soda dissolved in enough sour milk to make stiff. Bake slowly in moderate oven.

MRS. CLAGGETT.

Graham Bread

2 lbs graham flour 1 lb white flour
 1 cup molasses 1 teaspoon salt
 Lard size of egg 1 yeast cake

Mix not too stiff with water. This makes two good loaves.

MATTIE CHELLIS.

Steam Brown Bread

4 cups Indian meal	1 pint sweet milk
2 cups rye meal	1 pint sour milk
$\frac{2}{3}$ cup molasses	2 teaspoons soda

Steam 4 hours. Set $\frac{1}{2}$ hour in oven.

MRS. A. L. PARTRIDGE.

Steam Brown Bread

$\frac{2}{3}$ cup molasses	$2\frac{1}{2}$ cups sour milk
2 full cups graham flour	1 full cup corn meal
1 teaspoon salt	1 teaspoon soda dissolved in 1 tea- spoon warm water

Steam 3 hours, then set in oven few minutes.

MRS. M. A. BOSTWICK.

Brown Bread

1 cup Indian meal	2 cups rye meal
1 teaspoon salt	1 cup molasses
2 cups sour milk or sweet	1 teaspoon soda

$\frac{1}{2}$ cup stoned raisins improves it.

Steam 4 hours.

MRS. J. V. GUNNISON.

Brown Bread

1 pint Indian meal	$\frac{1}{2}$ pint rye meal
$\frac{1}{2}$ cup molasses	1 teaspoon soda
Little salt	Milk a little sour

Stir thin. Steam $3\frac{1}{2}$ hours and bake $\frac{1}{2}$ hour.

MRS. C. M. EMERSON.

Oat Meal Bread

On 1 cup rolled oats pour 2 cups boiling water. Add a little salt and a tablespoon lard. Let this stand until it gets cool, then add $\frac{2}{3}$ cup molasses, $\frac{1}{2}$ yeast cake. White flour to make stiff enough to mould.

MRS. LOUISE CHASE HERITAGE.

Sponge Corn Cake

1 cup flour	$\frac{1}{2}$ cup corn meal
$\frac{1}{2}$ teaspoon soda	$\frac{1}{3}$ cup sugar
1 egg	1 tablespoon butter, melted
1 cup sour milk	

Bake in shallow pan or gem tins.

MARY B. SANBORN.

Rolls

Boil 1 pint milk, one tablespoon lard and 2 tablespoons sugar. When luke warm add $\frac{1}{2}$ yeast cake and flour enough to roll, and raise three times.

MRS. W. L. REED.

Raised Rolls

1 pint new milk	1 egg beaten light
$\frac{1}{2}$ cup sugar	$\frac{1}{2}$ yeast cake

Flour enough to make stiff. Let rise, then mould and put back into dish and raise again; then mould and roll the dough out, spreading it over with melted butter; then cut it out with a biscuit cutter and fold over. After letting them rise bake in a moderate oven. When removed from the oven spread over the top a solution of sugar dissolved in milk, this giving a glossy look.

MRS. O. F. BUSWELL.

Parker House Rolls

1 quart milk, boiled and cooled	2 quarts flour
1 large spoon butter	1 cup yeast
$\frac{1}{2}$ cup sugar	

Raise until light; add flour and knead. Raise until two hours before wanted to eat; knead and roll out. Take pieces size of an egg, roll in hand, dip in butter, place in pan. Let rise and bake 20 minutes.

MRS. A. J. SAWYER.

Graham Rolls

1 cup graham	1 cup flour
$\frac{1}{2}$ cup sugar	1 teaspoon soda
3 tablespoons cream	1 tea cup sour milk
1 teaspoon salt	

MRS. HONORA HOURIHAN.

Tea or Breakfast Muffins

4 cups flour	2 cups sweet milk
$2\frac{1}{2}$ tablespoons butter	2 tablespoons sugar
2 teaspoons cream tartar	1 teaspoon soda
1 egg	A little salt

Bake in gem pans.

MRS. A. P. UNDERWOOD.

Whole Wheat Gems

1 egg	$\frac{1}{2}$ cup sugar
Salt	Butter and lard size of walnut
1 cup sweet milk	2 teaspoons baking powder
2 cups whole wheat flour	

Bake in gem pans.

MRS. CATHERINE R. MITCHELL.

Paris Buns

1 egg	$\frac{1}{2}$ cup sugar, scant
$3\frac{1}{2}$ tablespoons butter	3-8 cup milk
$1\frac{1}{3}$ cups flour	1 teaspoon orange extract, scant
1 teaspoon cream tartar	$\frac{1}{2}$ teaspoon soda

Drop on buttered tin and bake in quick oven.

MRS. G. S. ROBB.

Indian Meal Cake

2 cups meal	2 cups milk
4 spoons flour	2 spoons molasses
1 teaspoon soda	Little salt

Bake 20 minutes.

MRS. C. GLIDDEN.

Custard Corn Cake

1 egg	$\frac{1}{4}$ cup sugar
$\frac{1}{2}$ cup sweet milk	$\frac{1}{2}$ cup sour milk
Salt to taste	$\frac{1}{2}$ spoon soda
$\frac{3}{4}$ cup meal	$\frac{1}{4}$ cup flour

After pouring the mixture into a flat tin pour into the middle without stirring $\frac{1}{2}$ cup of milk.

CARRIE M. BUSWELL.

Corn Cake

1 egg beaten well	$\frac{1}{2}$ cup sugar
1 cup flour	$\frac{2}{3}$ cup Indian meal
1 tablespoon butter and little salt	1 tablespoon cream tartar
$\frac{1}{2}$ tablespoon soda	Milk for a thin batter

ALICE HAMMOND.

Indian Breakfast Cake

2 eggs	1 cup sugar
1 pint sour milk	1 teaspoon soda
2 tablespoons melted butter or cream	1 good teaspoon salt
1 coffee cup Indian meal	1 coffee cup flour

Use sweet milk and two teaspoons cream of tartar if preferred.

MRS. C. CARTER.

Custard Corn Cake

2 eggs	$\frac{1}{2}$ cup sugar
Salt to taste	1 cup sweet milk
1 teaspoon soda	1 cup sour milk
$1\frac{1}{2}$ cups Indian meal	$\frac{1}{2}$ cup flour

Mix well. Pour the mixture into a spider or flat sponge pan containing two tablespoons melted butter and pour into the middle without stirring, lengthways of the pan. Bake in a hot oven $\frac{1}{2}$ hour.

Squash Rolls

$\frac{1}{2}$ cup squash	$\frac{1}{2}$ cup sugar
$3\frac{3}{4}$ cups milk	1 cup flour
1 egg	1 teaspoon baking powder

Use only dry squash such as is suitable for table use.

MRS. M. MCCANN.

Rolls

1 pint scalded milk	1 teaspoon salt
3 tablespoons sugar	1 yeast cake

Place lard or butter size of egg

Flour enough to make a stiff batter and knead well when mixed. Cut very slightly in the morning, roll out and spread with butter. Then roll up and slice $\frac{3}{4}$ inch thick. Lay in baking pan and raise very light. Bake in a quick oven.

MRS. NASON.

Parker House Rolls

One quart cold boiled milk, 2 quarts flour, 1 large tablespoon of lard rubbed into the flour. Make a place in the middle of the flour, put in $\frac{1}{2}$ cup of yeast, $\frac{1}{2}$ cup of sugar; then add the milk with a little salt. Stir and leave till morning; then knead hard and let it have a cool rising. Knead down at noon then again at 4 o'clock, rolling out for tea. If desired a little shorter, spread butter on and roll up again before cutting out for tea.

MRS. G. A. ROWELL.

Twin Mountain Muffins

$\frac{1}{4}$ cup butter	$\frac{1}{4}$ cup sugar
1 egg well beaten	$\frac{3}{4}$ cup milk
2 cups flour	2 teaspoons baking powder

Cream the butter and sugar, and add the egg. Sift the flour and baking powder and add to the first mixture alternately with the milk. Bake in hot buttered gem pans 25 minutes.

L. V. POLLARD.

Cream Tartar Biscuit

Into 1 quart of flour sift 2 heaping teaspoons cream tartar, 1 heaping teaspoon soda, a little salt, 1 spoon lard. Add a little more than 1 pint milk and water. Roll out; handle as little as possible. Bake in a hot oven.

ALICE NELSON.

Breakfast Gems

One cup sour milk, $\frac{1}{2}$ teaspoon soda, $\frac{1}{2}$ cup sugar, 1 egg, small piece of butter, 1 $\frac{1}{2}$ cups of whole wheat flour. Bake in gem pans.

MRS. C. E. DUDLEY.

Blueberry Cake

2 cups sweet milk	2 cups blueberries
1 cup sugar	2 teaspoons cream tartar
1 teaspoon soda	Little salt

Flour to make a stiff batter.

MRS. MARTHA BUSSELL.

Blueberry Rolls

1 cup milk	$\frac{1}{3}$ cup sugar
1 egg	1 cup berries
1 spoon butter	1 teaspoon cream tartar
$\frac{1}{2}$ teaspoon soda	

Flour to make a stiff batter.

MRS. MARTHA BUSSELL.

Hot Cheese Sandwiches

Cream soft rich cheese with a fork. For each cupful use the yolk of 1 egg and 2 tablespoons milk. Mix thoroughly and season to taste. Spread between thin slices of bread, pressing them well together. Then cut in strips 1 inch wide. Trim crusts. Beat the white of the egg with $\frac{1}{2}$ cup milk, dip sandwiches in this, drain and fry in butter till a golden brown.

CHRISTINE RICHARDS.

Coffee Cakes.

1 cup sweet milk	1 egg
1 ½ cups flour	2 tablespoons melted butter
2 tablespoons sugar	2 teaspoons cream tartar
1 teaspoon soda	

Beat all together and bake in gem pan or square tin. Very nice for breakfast.

MRS. J. C. PURINGTON.

Cereal Muffins

2 cups flour	1 cup milk
1 egg	2 tablespoons butter
4 level teaspoons baking powder	½ cup cooked cereal (cold)
1 teaspoon salt	2 tablespoons sugar

CHRISTINE RICHARDS.

Peanut Sandwiches

Shell one quart of peanuts. Run through a small meat grinder three times. Add 1 teaspoon of sugar and ¼ teaspoon of salt to the peanut flour. Add to the peanuts enough melted butter to make a thick paste. Slice bread thin and spread with this mixture.

MRS. WILLIS WRIGHT.

Olive Sandwiches

Grate the olives on a fine grater. Add sufficient mayonnaise dressing to make the filling the consistency of thick cream. Place between thin slices of bread from which the crust has been cut.

MRS. H. H. CHATFIELD.

Peanut Filling for Sandwiches

Chop the peanuts fine, moisten with whipped cream, season with salt. Simple but delicious.

Cheese Sandwiches

Two cups grated cheese, 2 tablespoons dressing, yolks of 3 eggs, 1 tablespoon melted butter. Mix and spread thin on slices of bread.

Doughnuts

"Sat'day mornin's—warn't it gay?
Sat'day was the doughnut day."

Doughnuts

2 eggs	1 cup sugar
1 cup sweet milk	2 teaspoons cream tartar
1 teaspoon soda	$\frac{1}{2}$ teaspoon salt
2 tablespoons hot lard	

Flavor with nutmeg and cinnamon. Sift soda, cream of tartar, salt and spice with a part of the flour, and do not mix too stiff.

MRS. H. A. YOUNG.

Doughnuts

1 cup sugar	2 eggs
2 tablespoons butter	1 cup sweet milk
2 teaspoons cream tartar	1 teaspoon soda

A little nutmeg and salt. Flour enough to roll out.

MRS. W. L. REED.

Plain Doughnuts

2 eggs	1 cup sour milk
$\frac{1}{2}$ teaspoon soda	

A pinch of salt, and flour enough to roll out.

MRS. F. O. JAMESON.

Plain Raised Doughnuts

1 egg	1 great spoonful sugar
1 cup sweet milk	2 tablespoons lard
1 teaspoon salt	$\frac{1}{2}$ yeast cake dissolved in water

Add flour enough to roll out. Let them rise over night, roll and cut in strips, then twist them and fry in hot lard.

MRS. J. M. DUDLEY.

Raised Doughnuts

1 cup sugar
 1½ cups milk
 ½ cup yeast

½ cup butter
 1 egg

Flour to mould readily. Let them rise until light. Mould and cut in squares. Let rise until round in shape. Fry in hot fat. While warm roll in sugar.

Mrs. C. W. PLATT.

Raised Doughnuts

1 cup sugar
 1 cup yeast

3 cups milk

Make a soft sponge, let stand over night. Add in the morning

1 cup butter
 ½ nutmeg

3 eggs
 ½ teaspoon soda

Stir in flour until stiff, let rise again, then mix stiff enough to roll out and cut into shape desired. Let rise again until light, and then fry.

Mrs. F. P. WINTER.

Sour Milk Doughnuts

1 egg
 1 cup sour milk
 ½ teaspoon salt

1 small cup sugar
 1 teaspoon soda

A little nutmeg and ginger, ten whole cloves. Put into frying kettle.

Mrs. G. C. EDES.

Sour Milk Doughnuts

1 egg
 1 cup sour milk

⅔ cup sugar
 Salt and nutmeg

Rub butter size of walnut into flour. One small teaspoon soda sifted into flour. Mix all together, not hard.

Mrs. L. E. EMERSON.

Eggs

"The vulgar boil, the learned roast an egg."

—POPE.

Eggs on Toast

Chop the whites of three hard boiled eggs fine, and add 2 tablespoons milk or cream, butter the size of an egg, 1 teaspoon flour, a little pepper and salt. Put in a saucepan over the fire, stir until it thickens, then spread on toast. Rub the yolks through a sieve, sprinkle over the toast. Serve hot. Boil eggs twenty minutes. Put into cold water to prevent turning black.

Breaded Eggs

Hard boiled egg sliced lengthwise in quarters. Dip in beaten egg, roll in cracker crumbs and fry in butter.

Baked Eggs and Cheese

Break each egg into individual dishes. Sprinkle over each egg grated cheese. Salt and pepper. Bake and serve hot.

MARCIA J. EDES.

Baked Eggs with Crumbs.

Butter individual baking dishes, and for each person mix 2 tablespoons cream and bread crumbs, $\frac{1}{2}$ teaspoon finely chopped parsley, a few drops of onion juice. Salt and pepper. Put one-half of the allowance for each person in each dish, into which break an egg. Cover with the remainder of mixture. Bake until eggs are set.

Egg and Cheese Filling

Yolk of hard boiled egg rubbed smooth with 1 tablespoon melted butter, 1 teaspoon white pepper, 1 teaspoon salt, 1 teaspoon mustard, $\frac{1}{4}$ pound grated cheese. When smooth add 1 tablespoon vinegar and a little salad dressing. Very nice for filling between thin bread or crackers.

GEORGIA B. CHASE.

A Vernon Omelet

Six eggs, yolks and whites beaten separately, 1 tablespoon flour. Mix smoothly with a little milk. A little salt. One small teacup sweet milk. Add this to the yolks. Beat thoroughly, pour into hot buttered spider. Add beaten whites; when partly done set in hot oven a few minutes, but not to brown. Fold and serve.

MRS. B. R. ALLEN.

Omelet

Three eggs, the whites beaten separately. Beat the yolks and season with salt and pepper. Add 4 tablespoons milk. Pour the whites on top of the yolks and with a knife cut it slightly. Have a tablespoon butter heated very hot in a spider and slip the eggs very carefully into the spider without mixing it any more. Let it cook two or three minutes on top of the stove, then put in the oven long enough to cook the whites that are on top. Then with a knife turn one-half over the other half. Lay a plate over the spider, tip the spider bottom up and leave the omelet on the dish.

EMMA L. NOURSE.

Baked Eggs

Butter a deep pie-plate, and break in as many eggs as the dish will hold. Season with salt and pepper and cook till the white is firm.

MRS. W. H. GRAVES.

Salads

"To make it one must have a spark of genius."

"When the thermometer is in the eighties anything heavy and formidable is distasteful. The housekeeper knows we want few solid dishes, but salads and cooling drinks."

CHAS. DUDLEY WARNER.

Italian or Vegetable Salad

(for six persons)

Two beets (medium size), 2 carrots (medium size), 3 potatoes (medium size), a few string beans (canned or fresh), 1 head of lettuce. Cut beets, carrots, potatoes and beans into small pieces, surround with lettuce and cover with mayonnaise dressing.

MRS. AUSTIN CORBIN.

Tomato Jelly

Soak $\frac{3}{4}$ box of gelatine in $\frac{3}{4}$ cup of cold water. One can of tomatoes, $\frac{1}{2}$ onion, stalk of celery, $\frac{1}{2}$ bay leaf, 2 cloves, 1 teaspoon salt, a little cayenne; cook 10 minutes. Add gelatine, stir till dissolved, strain, mould. Turn out and serve on lettuce with mayonnaise dressing.

MARY E. KNIGHT.

Apple Salad

2 cups chopped sour apple 1 cup chopped walnut meats
 $\frac{1}{2}$ cup chopped celery

Mix all together; add mayonnaise dressing, serve upon lettuce leaves with small stick of celery upon each.

MRS. R. G. MORRILL.

Salmon Salad

To 1 can of salmon allow 4 hard boiled eggs; rub the yolks smooth, chop whites. Put in a cup 1 teaspoon dry mustard, 1 teaspoon sugar, $\frac{1}{2}$ cup vinegar, and the yolks of the eggs. Add pinch of salt, 2 large tablespoons mashed potato. Then add salmon and stir together. Garnish with parsley, lettuce or celery tops. Put sliced lemon around the edge. Pile the whites in the center. Drain and break up salmon before using.

MISS PIERCE.

Apple and Celery Salad

(for six persons)

Three stalks of celery, 3 apples, 1 head of lettuce. Cut the celery and apples into small pieces and surround with the lettuce. Cover with mayonnaise dressing.

MRS. GEORGE S. EDGELL.

Fruit Salad

3 oranges	3 lemons
3 bananas	3 cups of water
3 cups sugar	1 doz. medium size peaches or 1 qt. canned peaches

Squeeze the juice of oranges and lemons. Put peaches through a colander to make a smooth pulp. Put all together and freeze.

MRS. MABEL GAMASH.

Sweetbread Salad

A delicate salad is made of sweetbreads boiled, and cut into cubes when cold. Mix with equal portions of celery, finely cut. Serve on lettuce leaves with mayonnaise dressing. The above makes a fine filling for tomato shells.

MRS. ARTHUR C. BRADLEY.

Fruit Salad

Juice of six oranges, $\frac{1}{2}$ can of sliced pineapple, one pound of Malaga grapes, eight tablespoons of granulated sugar, $\frac{1}{2}$ box of Plymouth Rock gelatine. Put gelatine to soak in $\frac{1}{2}$ cup of cold water two hours before wanted. Heat orange juice and sugar, and when hot pour over gelatine, and add fruit which has been prepared by cutting pineapple in small pieces, and grapes in small pieces and taking out seeds. Keep very cool all the while.

MRS. A. L. HALL.

Chicken Salad

Remove skin, fat and bones from cold roast or boiled chicken. Place on a board and cut in long thin strips and cut these into dice, of which there should be two quarts. Place in an earthen bowl and season with 4 tablespoons of vinegar, 2 tablespoons of melted butter or oil, 1 tablespoon of salt and $\frac{1}{2}$ teaspoon of pepper. Scrape, wash and cut into pieces about $\frac{1}{2}$ inch thick enough white celery to make 1 quart; put all on ice until serving time. Make the dressing (mayonnaise or boiled). Mix celery and chicken together, add $\frac{1}{2}$ dressing. Arrange on salad dish and pour remainder of dressing over. Garnish with white celery leaves.

Potato Salad

Put a layer of cold boiled potatoes cut in thin small shavings in salad bowl. Sprinkle lightly with pepper and salt and bits of onion sufficient to flavor. Pour over this enough salad dressing to moisten the potatoes. Add a layer of hard boiled eggs cut in thin slices. Next a layer of cold boiled beets cut in small bits, and one layer of celery in its season. Repeat the layers until the dish is filled, using plenty of dressing to make quite moist. It is better to make it the day before using, keeping very cold.

Shrimp Salad

Remove shrimps from can, cover with cold or ice water, stand twenty minutes. Drain and dry between towels, remove veins, break in pieces, reserving six of the finest shrimps. Moisten with dressing and arrange nests of lettuce leaves; put spoonful of dressing on each and garnish with whole shrimps, capers and olives cut in quarters.

Dressing

1 teaspoon mustard	1 teaspoon salt
2 teaspoons flour	1½ teaspoons powdered sugar
Dash cayenne pepper	1 teaspoon melted butter
Yolk 1 egg	⅓ cup hot vinegar
½ cup thick cream	

Mix dry ingredients, add butter, egg and vinegar slowly. Cook over boiling water, stirring continually until it thickens. When cool add cream beaten stiff. If desired, can use same quantity of celery as shrimps and double the dressing.

MRS. FRED W. RICHARDS.

Mayonnaise Dressing

2 tablespoons dry mustard	1 tablespoon sugar
1 tablespoon salt	4 tablespoons melted butter
3 eggs well beaten	1 cup milk or cream
1 cup vinegar	

Mix all except the vinegar; add when mixture begins to steam. Cook until thick.

MRS. BAXTER.

Salad Dressing

Beat 6 eggs in a large bowl very stiff. Add 2 cups of sweet cream, with a teaspoon of salt. Add 1 cup of sharp vinegar, 1 tablespoon of mustard, 1 cup melted butter. Mix the mustard in a cup with a little vinegar to avoid lumps. Put the bowl in a kettle of water or a double boiler, and boil until the dressing thickens.

SARA L. MUNGEON.

Salad Dressing

Six eggs beaten light. Mix 1 teaspoon mustard, 1 teaspoon sugar, 1 teaspoon salt, 1 teaspoon corn starch and dash of red pepper together and add to the egg and beat well. One cup cider vinegar, 1 cup cream, each beaten in separately with the egg. Put in double boiler and cook like custard, stirring often. Take from fire and beat a few minutes. Have very cold before using.

MRS. CHARLES EATON.

Boiled Dressing

Yolks of 3 eggs beaten	1 teaspoon mustard
2 teaspoons salt	$\frac{1}{4}$ saltspoon cayenne
2 tablespoons sugar	2 tablespoons melted butter or oil
1 cup cream or milk	$\frac{1}{2}$ cup hot vinegar
Whites of 3 eggs beaten stiff	

Cook in double boiler until it thickens like soft custard. Stir well. This will keep two weeks. Is excellent for lettuce, celery and asparagus.

MRS. S. D. LEWIS.

Cream Salad Dressing

Three eggs, yolks and whites beaten separately. Mix 1 tablespoon mustard, 2 tablespoons sugar, 1 teaspoon salt. Add them to the beaten yolks. Beat. Add one cup sour cream, $\frac{2}{3}$ cup vinegar, and the beaten whites last. Cook in double boiler until thick like cream. A little celery salt may be added if desired.

MRS. ALICE E. HUNTON.

French Dressing

To be used on lettuce and tomatoes, or other salad instead of mayonnaise.

$\frac{1}{2}$ teaspoon salt	2 teaspoons vinegar
1 saltspoon paprika	2 tablespoons olive oil

Mix salt, vinegar and paprika and add oil very slowly.

Mayonnaise Dressing

Yolks of two eggs	$\frac{1}{2}$ large teaspoon salt
$\frac{1}{2}$ small teaspoon powdered sugar	1 saltspoon paprika
$\frac{1}{2}$ teaspoon Colman's mustard	Juice of 1 lemon
About same quantity vinegar	1 pint olive oil

Have eggs cold. Beat eggs thoroughly, then mix salt, sugar mustard and paprika. Add oil very slowly, little at a time till mixture is thick, then drop in vinegar and lemon juice, a little at a time, to avoid curdling. This dressing can be kept on ice several days.

MRS. GEORGE S. EDGELL.

Mayonnaise Dressing

Yolks of 3 eggs	1 tablespoon mustard
1 tablespoon sugar	1 teaspoon salt
$\frac{1}{4}$ cup vinegar	1 tenth teaspoon cayenne

Beat dry ingredients together, add 1 pint best oil, a drop at a time, until the beater turns hard, then thin with a little vinegar. When the last of the oil and vinegar has been added it should be very thick. Now add the juice of 1 lemon and a cup of whipped cream. Excellent for lobster and chicken.

MRS. S. D. LEWIS.

Boiled Salad Dressing

1 tablespoon mustard	1 tablespoon sugar
1 scant tablespoon flour	1 teaspoon salt
2 tablespoons butter	2 eggs
$\frac{1}{2}$ cup milk	$\frac{1}{3}$ cup vinegar

Put milk and butter into double boiler; mix mustard, sugar, flour and salt together, and scald with hot water enough to mix thoroughly; break in the eggs and beat; stir into hot milk and add vinegar. Stir until thick.

MRS. C. B. SPOFFORD.

Wild roses, buttercups and nasturtiums, if not used too freely, are suitable for garnishing a salad.

Soups

"Hunger is the best seasoning"

—CICERO.

Soup

4 onions
1 teaspoon salt
1 quart milk

Butter size of an egg
 $\frac{1}{4}$ teaspoon red pepper

Slice onions very thin and fry in butter until brown. Just before serving add salt, pepper and milk. When it boils thicken very little and serve immediately.

ELIZABETH BARTON RICHARDS.

Tomato Soup

Procure a rump bone, cover with cold water and simmer all day. Strain while hot and set over night. In the morning remove all the fat and to the liquor left, which should be about three pints, add one quart can of tomatoes heated and strained. Season to taste.

MRS. CHARLES H. FAIRBANKS.

Tomato Soup

1 quart of tomatoes
1 tablespoon sugar
4 cloves
1 tablespoon butter
1 tablespoon cornstarch

1 pint hot water
1 teaspoon salt
1 saltspoon pepper
1 tablespoon chopped onion

Put tomatoes, water, sugar, salt and spice on to stew. Put butter in small saucepan and when it bubbles put in the onion and set aside five minutes, keeping the vegetables where they will gradually brown. Add the cornstarch, and when smooth stir it into the tomato. Let all simmer five minutes, then strain and serve with toasted crackers.

Mock Bisque Soup

1 can tomatoes	1 quart hot water
1 pint sweet milk	pepper, salt
good sized piece butter	1 teaspoon soda

Pour the tomatoes into the water. Strain. Add soda and seasoning. Just before serving add the milk hot.

ALICE E. HUNTON.

Mock Bisque Soup

One-half can (or 1 pint jar homemade tomatoes), 1 quart milk, 1 tablespoon cornstarch, $\frac{1}{3}$ cup butter, 1 teaspoon salt, $\frac{1}{2}$ teaspoon pepper. Strain tomatoes, put milk in double boiler; when boiling stir in cornstarch wet with little cold milk and cook ten minutes. Put tomatoes in another dish and get boiling hot. Add slowly to boiling milk, stirring all the time to keep from curdling. If it should curdle a little, keep stirring briskly for a few minutes and they will all dissolve, then add butter, salt and pepper. Let stand on back of range for a few minutes before serving. Serve with toast or crackers.

MRS. H. W. BELKNAP.

Noodle Soup

Boil a shin of beef till tender. Take out the bone and strain the liquor through a colander; then season to taste and add the noodles, which are made as follows: Break 1 egg into a basin, add flour enough to make a stiff dough, roll out very thin and sprinkle lightly with flour; then roll up as you would a roll of jelly cake and cut up into thin slices. Shake out and put into the soup. Boil about ten minutes and it is ready to serve.

Potato and Celery Soup

Five good sized potatoes, as much celery as you like, three pints of water. Boil until tender, then put through strainer; add 1 pint sweet cream; salt, butter and pepper to taste.

MRS. W. L. REED.

Vegetable Soup

Cut into strips 2 inches long and $\frac{1}{4}$ inch wide 2 carrots, 2 parsnips, 1 turnip and a very small piece of cabbage. Cover these with water and boil 1 hour; then strain them and put in the soup kettle with three quarts of stock. Let this boil up once. Season with pepper and salt.

MYRTIE GRIFFITH.

Potato Chowder

Fry several slices of pork. Then add 6 large potatoes, sliced and one onion, sliced. Cover with water and cook until tender. Add 1 quart of milk and season with pepper and salt. Scald the milk before pouring on, and just before serving add 1 beaten egg and tablespoon of butter.

ANNE PARMELEE.

Clam Chowder

One quart clams, boiled. Then take off bags and necks and chop white meat. Fry 3 or 4 pieces of fat salt pork crisp, chop fine. Add 1 cup raw potato cut in small pieces, and 1 or 2 onions. Boil potatoes and onions in clam water. Add 1 pint milk. Pepper and salt to taste. Then add pork and pork fat, and last, the clams. Let boil up once and serve with toasted crackers.

MRS. FLORA BATCHELDER.

Corn Chowder

1 medium sized onion	2 tablespoons butter or 2 or 3 slices salt pork
----------------------	--

Fry until yellow. Add

3 cups sliced raw potatoes	3 cups boiling water
2 teaspoons salt	

Cover and cook until potatoes are soft. Then add

1 can corn	1 quart milk
1 cracker rolled fine	

After it boils add butter, pepper and salt to taste. Serve with toasted crackers.

MRS. CAREY SMITH.

Veal Stew

Four pounds of the shoulder of veal, 1 quart sliced potatoes, 3 onions sliced, 1 teaspoon salt, $\frac{1}{2}$ teaspoon pepper. Cook the veal about three hours, till very tender. Remove bones and gristle. Add potatoes, onions and seasoning. Cook $\frac{1}{2}$ hour, before adding dumplings.

Dumplings

One pint flour, 1 heaping teaspoon baking powder, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ tablespoon each lard and butter. Sift flour and baking powder four times. Add salt, rub lard and butter into flour. Then add sufficient milk to make a soft batter. Drop in spoonfuls on the meat and vegetables. Cover tightly and cook 20 minutes, boiling gently.

Fish Chowder

1 fish	3 slices pork
6 potatoes	2 onions
pepper and salt to taste	

Fry the pork and add the fish, potatoes, onions, pepper, salt, a little flour, and water enough to cover. Cook $1\frac{1}{4}$ hours. Before taking from the fire add the desired amount of milk and butter.

MRS. GEO. B. LEAR.

Meat and Poultry

"God sendeth and giveth both mouth and the meat."—Thomas Tusser.

"What say you to a piece of beef and mustard? A dish that I do love to feed on."—Taming of the Shrew.

Roast Beef

A sirloin roast is best. Wash thoroughly and place on meat rack in pan fat side down. Do not salt or put water in pan, but have oven very hot to sear it over to prevent juice from coming out. When nearly done turn over, salt and baste, and then put cup of water in pan. You will then be sure of a good brown gravy from the juice and fat that have been browned on bottom of pan. A piece weighing eight pounds will need $1\frac{1}{2}$ hours, if wished very rare.

ZILPHA CAIN.

Yorkshire Pudding

Beat 3 eggs very light. Add 1 scant teaspoon of salt and 1 pint milk. Pour $\frac{1}{2}$ cup of this mixture on $\frac{2}{3}$ cup flour and stir to a smooth paste. Add the remainder of the mixture and beat well. Bake in hot gem pan forty-five minutes. Baste with the drippings from roast beef. Serve as a garnish for roast beef.

Braised Beef

Four pounds round steak. Put a little suet in bottom of sauce pan and place beef on top. Put 2 small onions, 4 bay leaves, 6 cloves, 12 whole pepper corns, $\frac{1}{2}$ cup vinegar, 1 cup water. Let cook very slowly 3 hours. Then take meat up and make a thickening with 2 tablespoons flour, salt and pepper, and a little Worcestershire sauce. Pour in and cool a few minutes until it thickens. Strain, and put back into sauce pan with meat for 15 minutes. Serve hot.

MRS. KATE CHASE.

Braised Beef

Take 3 or 4 pounds beef and put into a crock. Cut up 1 onion over it. Salt, pepper and about $\frac{1}{2}$ pound butter. Over all pour 1 can tomatoes. Bake about four hours.

MRS. DORA ALLEN CORSER.

French Beef Tongue

Secure a large, fresh tongue, cook gently for 2 hours. Skim it. This should be done the day before you are going to use it. The water in which this tongue is boiled can be used for stock. Two hours before dinner, add 1 cup stoned raisins, 1 carrot cut into small pieces, 1 onion sliced, 1 teaspoon salt, $\frac{1}{2}$ teaspoon pepper, $\frac{1}{4}$ teaspoon allspice. Add sufficient stock to the tongue to nearly cover it, and cook gently for 2 hours. When done, stock should be reduced to about $\frac{1}{2}$ pint. Dish, using raisins as garnish.

Roast Sparerib

Trim off the rough end of a 3 pound spare rib. Break the ribs across twice, sprinkle with salt and pepper. then spread on a dressing made of 1 cup bread crumbs, 1 small teaspoon sage, butter size of walnut, $\frac{1}{3}$ teaspoon salt, little pepper. Roll up and tie securely. Roast 2 hours in a moderate oven. Add 1 gill of water and baste frequently. Turn over once.

MRS. JOHN GLYNN.

Pork Tenderloins

Split them nearly through, so that they will lie flat. Make a dressing with bread, butter, salt, pepper, onion and a little sage. Spread the dressing on $\frac{1}{2}$ of the tenderloin, turn the other half over it and sear all around. Bake.

Breaded Veal Cutlets

Dip cutlets in beaten egg, roll in cracker crumbs and serve with tomato sauce.

Baked Ham

Soak the ham over night in cold water. Place in a kettle of cold water, heat slowly and when it reaches the boiling point set it to one side where it will cook slowly till tender. Remove from the boiler, skim and take off most of the fat. Place in a roasting pan, add 1 quart of the liquor and bake 1 hour, basting freely every 5 or 10 minutes. Remove from the oven, brush over with beaten egg, cover with bread crumbs mixed with brown sugar. Return to the oven and baste till a crust forms. Then continue to bake till well browned.

MRS. FRANCIS FOOTE.

Pressed Chicken

Boil 1 or 2 chickens in a small quantity of water, with a little salt. When thoroughly done take all the meat from the bones, keeping the light and dark separate; chop fine and season. Put in a pan a layer of dark and light meat; add the liquor it was boiled in, which should be about a cupful. Press with a small weight. When cold cut in slices.

ZILPHA M. CAIN.

Tomato Sauce

1 cup strained tomatoes	1 tablespoon entire wheat flour
1 tablespoon butter	$\frac{1}{2}$ teaspoon onion extract
$\frac{1}{2}$ teaspoon salt	Dash cayenne pepper

Melt the butter, stir in the flour, add seasoning, then the hot tomato juice.

Fried Tripe

Lay tripe in a cloth and wring very dry. Dip in Indian meal and let stand a bit to soften the meal. Dip in beaten egg, then the meal, once more the egg, and last the meal. Fry brown in butter and serve very hot.

MRS. G. H. BRITTON.

Roast Turkey

After drawing the turkey, rinse out with several waters, and in next to the last mix a teaspoon of soda. The inside of a fowl, especially if purchased in the market, is sometimes sour, and imparts an unpleasant taste to the stuffing. The soda will act as a corrective, and is very cleansing. Fill the body with this water, shake well, empty and rinse with fair water. Dressing for turkey: Boil the heart, liver and gizzard for one hour, then chop fine. Mince fine a few oysters if you like. Take bread or cracker crumbs, pour over them the water the giblets were boiled in, add butter and seasoning. If you like, add the beaten yolks of two eggs. Mix thoroughly together, and fill the inside of the fowl with this, sew up with a strong thread and tie up the neck. Dredge the turkey with flour before roasting. Put in the oven with a little hot water. Baste often, at first with butter and water, afterward with the gravy in the dripping pan. Roast to a rich brown. If it browns too fast lay a sheet of paper over the top. Serve with cranberry sauce.

MRS. GEO. W. TILTON.

Brown Fricassee of Chicken

Cut 2 chickens, or fowl, in pieces, and parboil them in just water enough to cover, and when tender take them up and drain dry. Dredge with salt, pepper and flour and fry a dark brown in pork fat. When all is fried stir into the remaining fat a cup of dry flour. Stir until a dark brown, then pour on it one quart of boiling liquor, in which the chicken had been cooked. Season with salt and pepper. Lay chicken in this gravy, simmer 20 minutes and serve.

MRS. WILLIAM THOMPSON.

Veal Steak or Chop

Heat the frying pan and butter it. Lay in the meat and sprinkle plentifully with bits of butter and bake about half an hour.

MRS. G. S. ROBB.

Ham, Swedish Style

Soak the ham and boil it in water, but not fully, leaving it a trifle rare. Let it cool. Pull off the rind and cover the whole ham with breadcrumbs and then make a covering with beaten eggs. Thus prepared, put the ham in a pan and place it in the oven. Let it become almost brown, then take it out and make a small but deep hole in the meat. Fill with a glass of Madeira wine and let it remain in the oven two and a half hours. Wrap a paper around the leg and serve the ham with sauce made of meat juice and Madeira wine.

Mrs. F. E. BATCHELDER.

How to Cook Rabbits

Cut up one or two rabbits, according to the size of the dish required, in the bottom of a baking dish (glazed earthen ware is best) with a close-fitting lid. Lay a layer of thinly-sliced onions over this, place a compact layer of rabbit, then another of thinly-sliced carrots and turnips, then another of rabbit, then another of onion, and after sprinkling in salt, and some whole allspice and pepper, cover over with thin slices of bacon, put on the lid and bake for two hours in the oven. No water or gravy is added, or is necessary. It is a most savory dish and requires no supervision in cooking.

Fish and Oysters

"This dish of meat is too good for any but angels or very honest men."

—WALTON.

"It is unseasonable and unwholesome in all months that have not an R in their name to eat an oyster."

—BUTLER.

Salmon Cream

A can of salmon, minced fine. Drain off the liquor and throw away. For the dressing boil 1 pint milk, 2 tablespoons butter, salt and pepper to taste. Have ready 1 pint fine bread crumbs; place a layer in the bottom of a dish, then a layer of fish, then a layer of dressing and so on, having crumbs for the last layer. Bake until brown.

MRS. GEORGE W. TILTON.

Baked Haddock

Clean the fish and remove the fins. Bury in dressing made as for chicken or other roast meat and bake one hour.

MRS. G. S. ROBB.

Baked Salt Mackerel

Soak mackerel in clear water over night. In the morning drain and clean thoroughly. Put in frying pan, skin side down. Sprinkle with flour and a few pieces of butter. Cover with milk and bake one half hour. Remove fish and add 1 cup rich cream, slightly thickened, and a little butter. Boil 1 minute and pour over fish.

MRS. JOHN GLYNN.

Salt Mackerel

Wash thoroughly and soak in cold water over night. Then wipe dry, lay in shallow tin, pour over it 1 cup thick cream and bake 20 minutes.

MRS. M. W. SARGENT.

Baked Sea Trout

Clean a 4-pound sea trout, cut lengthwise, lay in baking pan, dot well with butter. Bake in hot oven about 30 minutes, and serve with tartar sauce. Tartar sauce is made thus: 1 tablespoon vinegar, 1 teaspoon lemon juice, $\frac{1}{4}$ teaspoon salt, 1 tablespoon Worcestershire sauce, $\frac{1}{3}$ cup butter. Mix all together and heat over hot water.

MRS. F. L. HUTCHINS.

Baked Cod

Make a dressing of 5 rolled crackers, butter, salt, pepper, 1 teaspoon Worcestershire sauce, a little onion, tomato and celery. Stuff the fish with this, and pour around it a pint of fresh oysters, tomatoes on top. Pour over all a glass of sherry. Bake 1 hour and serve with fish sauce.

Scalloped Codfish

One cup salt codfish freshened and shredded. Place in a dish alternate layers of the fish and raw potatoes sliced thin, seasoning each layer with pepper and butter. When dish is full add 1 cup of cream and let stand 15 minutes. If it does not seem quite moist add more milk and bake from forty-five minutes to an hour.

MRS. C. F. GILE.

Scalloped Oysters

Put a layer of rolled crackers in a dish, then a layer of oysters, then small lumps of butter. Dredge with salt and pepper and moisten well with milk. Add another layer of crackers, oysters and butter; dredge and moisten as before. Continue these alternate layers until the dish is nearly full, then cover with a thin layer of cracker and lumps of butter. Bake from half to three-quarters of an hour. If wanted extra nice add a dash of nutmeg and three tablespoons of wine.

MRS. W. L. REED.

Scalloped Fish

Three pounds fresh fish. Boil or steam, remove skin and bones, and flake. Then make a dressing as follows: Two tablespoons butter, 2 tablespoons flour, 1 pint hot milk. Add plenty of salt and pepper. Grease a deep dish, put in a layer of fish, then one of dressing, until all is used. Cover the top with buttered crumbs and bake half an hour.

CLARA DAVIS.

Smothered Oysters

Drain 1 cup oysters. Make a batter by using the liquor and enough sour milk to make $\frac{2}{3}$ of a cupful. Take $\frac{2}{3}$ of a level teaspoon soda, 1 even teaspoon salt, $1\frac{1}{2}$ cups flour. Dip the oysters in the batter one by one and fry either in lard or butter. Take from the fat, which must be very hot, with a fork. Drain on paper and serve at once.

C. L. SCRIBNER.

Fried Oysters

Take large oysters. Drain and dry. Dip in egg and bread or cracker crumbs. Fry in hot butter or lard.

Oyster Canapes

Drain and wipe dry a dozen large oysters. Chop them fine and put them with an equal amount of cracker crumbs on the fire to heat, with an ounce of melted butter and a gill of rich cream. Season with pepper and salt, and put on slices of fried bread, hot.

MRS. J. MCCRILLIS.

Oyster Toast

Select 12 plump oysters. Chop them quite fine. Add salt and pepper and a dash of nutmeg. Beat 1 egg light, then add and mix thoroughly one gill cream. Then stir egg and cream into oysters which have been simmering about two minutes. When set, or thickened, pour over slices of buttered toast.

MRS. G.

Creamed Oysters

One pint oysters, cooked in their own liquor until plump. Drain and add one pint cream sauce, which should be made while the oysters are cooking. Serve on rounds of toasted bread.

Cream Sauce for Oysters

2 tablespoons flour 2 tablespoons butter
1 pint hot milk.
Stir until smooth and creamy.

Creamed Shrimp

6 tablespoons melted butter 1½ tablespoons flour
1½ cups milk ¼ cup cream
2 cans shrimps 1 can peas
Salt and pepper

Make the cream, add shrimps and peas.

MRS. G. H. BRITTON.

Entrees

"All the labor of man is for his mouth, and yet the appetite is not filled."

—SOLOMON.

Chicken Pie

Take young and tender chickens ; cut up, wash and put into stew-kettle with water enough to cover. Add a little salt and stew till tender and well done. Then take a deep earthen dish and put in a layer of chicken ; sprinkle with salt, pepper and bits of butter, also 1 cracker rolled fine. Proceed in this way until the dish is full. Place on top dices of salt pork and sprinkle with flour. Then fill with the chicken broth and cover with a nice rich crust of pastry with a hole in the center the size of a cup to let the steam and gasses escape. Place in a slow oven and let it remain until nicely browned.

MRS. FRANK PEASLEE.

Chicken Pie

Line a deep dish with good pie crust. Put in a layer of chicken, cut into small pieces. Dredge with flour, after sprinkling with salt and pepper and small bits of butter. Repeat with these layers until the dish is full, and put in about as much liquor (in which the meat was boiled) as the dish will hold. Cover with pie crust and bake an hour or more according to size.

MRS. MARTHA KEYES.

Chicken Cutlets

Season pieces cold chicken or turkey with salt and pepper. Dip in melted butter. Let this cool on the meat and dip in beaten egg and in fine bread crumbs or cracker crumbs. Fry in butter till a delicate brown. Serve on slices hot toast, with either white or brown sauce poured around. Pieces cold veal or lamb make a nice dish if prepared in this manner.

MRS. NELLIE HERRICK.

Chicken Croquette

Two cups finely chopped chicken (or one of chicken and one of veal, both of course being cooked.) Season with a little fine chopped onion, pepper and salt, (and celery if liked). Boil $\frac{2}{3}$ cup milk, add tablespoon melted butter, into which has been mixed 1 dessertspoon flour, then mix all together, roll in shape of sausage in casings. Dip in well beaten egg, dust with cracker crumbs. Fry in very hot lard and add caper sauce if desired.

Beef Croquettes

A common sized bowlful boiled chopped beef, a slice of bread, 1 raw onion and 2 small sized boiled potatoes or 1 large one. Chop all together and season to taste with salt and pepper. Moisten with butter. Make into oblong balls, dip in a beaten egg, and roll in bread or cracker crumbs. Fry in butter or beef drippings.

J. P., "R. H. S."

Macaroni

Two dozen sticks macaroni, $\frac{1}{2}$ cup grated cheese. Boil the macaroni in salted water until tender; then drain. Put on platter, add cheese, salt, butter and pepper, and $\frac{1}{2}$ cup sweet cream. Bake 15 minutes.

MRS. G. C. EDES.

Meat Souffle

Make 1 cup cream sauce and season with chopped parsley and onion juice. Stir one cup of chopped meat into the sauce. When hot, add the beaten yolks of 2 eggs. Cook 1 minute, and set away to cool. When cool, stir in the whites, beaten stiff. Bake in a buttered dish 20 minutes, and serve immediately.

GRACE N. LOVELL.

Beef Loaf

1 cup raw beef	1 ½ teaspoons salt
1 egg, beaten light	A little pepper
4 tablespoons powdered crackers	1 dessertspoon summer savory
1 dessertspoon thyme	

Chop the meat fine and mix all well together. The juices of the meat will add moistening enough. Butter a deep pan. Press the meat down hard in it. Cover the top with melted butter, and bake in a moderate oven about one hour. When cold turn out on a platter and cut into thin slices at the table. For a family of six.

MRS. H. A. HADLEY.

Beef Roll

Three pounds beef from the round, chopped fine ; 1 cup bread crumbs, scant ½ teaspoon pepper, 2 teaspoons salt. Add 2 eggs, beaten lightly. Mix thoroughly, and make into a roll. Put small pieces of butter on top, and dust slightly with flour. Bake two hours. Serve cold.

MRS. H. BATCHELDER.

Barbecued Ham

1 tablespoon butter	1 tablespoon tomato catsup
½ teaspoon made mustard	1 tablespoon sherry

When hot, put in very thin slices of ham. Cook a moment, turning once or twice. Serve hot.

MRS. CLARA BAXTER.

Scrambled Ham

Chop fine a small quantity of lean cooked ham. Beat 2 eggs, into which stir the ham, and add a small quantity of milk. Butter spider a little, turn in the mixture, cook until the eggs are set, stirring constantly. Serve at once.

MRS. GEORGE W. TILTON.

Hamburg Veal

One pound of clear, lean veal minced fine through a meat chopper. Slice and brown 2 spring onions in 1 tablespoon of hot veal dripping in a small stew pan. Sprinkle with salt and a dash of paprika. Add the veal bones and trimmings and one pint of water and simmer until reduced one half; then strain out the bones and onions. Wipe the pan and put in one tablespoon butter, and when hot add the minced veal and toss about till slightly browned. Turn in the strained veal stock, cover and let simmer until the liquor is nearly absorbed and the meat tender. Stir it frequently. While the veal is cooking break into small pieces a bunch of asparagus and cook until tender. Put this, after draining, into a white sauce made after Mrs. Lincoln's recipe. Keep this hot till the meat is tender. Turn the meat into the center of a shallow dish on a foundation of toast and make it into a mound. Pour the asparagus cream around it, and sprinkle chopped parsley over the meat.

MRS. J. MCCRILLIS.

Shepherds' Pie

Put a layer of cold meat, chopped fine, moistened with milk gravy well seasoned, into the bottom of a dish. Cover with mashed potato, seasoned as for the table. Bake a nice brown.

Toad in a Hole

This is an English dish, and a good one despite the unpleasant name. One pound of round steak, 1 pint milk, 1 cup flour, 1 egg, salt and pepper. Cut the steak into dice. Beat the egg very light, add milk to it, and then half a teaspoon of salt. Pour upon the flour, gradually beating very light and smooth. Butter a two-quart dish, and in it put the meat. Season well, and pour over it the batter. Bake an hour in a moderate oven. Serve hot. This dish can be made with mutton and lamb in place of steak.

MRS. BENJAMIN SLEEPER.

Fritters

BATTER.—Yolks of two eggs beaten. Add $\frac{1}{2}$ cup milk, salt spoon salt, and 1 scant cup flour. When ready to use add whites of two eggs, beaten stiff.

APPLE.—Core and pare apples and slice across $\frac{1}{3}$ inch thick. Sprinkle with sugar and cinnamon. Dip each slice in batter and fry in deep fat. Drain and sprinkle with powdered sugar or serve with them maple, honey or caramel sauce.

BANANAS OR PEACHES.—Slice thin. Prepare same as above with exception of spice.

CORN.—Mix $\frac{1}{2}$ can corn into batter and drop off spoon into deep fat.

OYSTERS.—Heat oysters in their liquor till edges frizzle. Drain and dip in batter as above.

MRS. P. A. JOHNSON.

Peach Fritters

Make a batter of 2 cups flour, 3 eggs, 2 teaspoons baking powder. Mix up with water or sweet milk. Pinch salt. Drain juice from fruit can of peaches. Cut them in medium size pieces, and stir in the batter. Have fat hot as for doughnuts. Drop them in a spoonful at a time, fry brown. Serve with sauce made from the juice of the peaches, 1 cup sugar and 1 cup hot water boiled together.

MRS. D. J. FERNALD.

Macaroni a l' Italienne

Twelve sticks ($\frac{1}{4}$ lb.) macaroni, soaked in 1 quart water. Mix 1 tablespoon flour and two tablespoons butter. Stir into $\frac{1}{2}$ pint boiling milk. Add 2 tablespoons cream, $\frac{1}{4}$ lb. cheese, 1 tablespoon mustard, 1 tablespoon salt, 1 tablespoon cayenne pepper. Drain the macaroni, place in hot dish, pour sauce over it and serve very hot.

MRS. HENRY L. BARKER.

Cream Fritters

One pint of milk, the yolks of 6 eggs and whites of 2 eggs, 2 tablepoons of sugar, $\frac{1}{2}$ pint of flour, 3 heaping tablespoons of butter, $\frac{1}{2}$ teaspoon of salt, a slight flavoring of lemon, nutmeg, vanilla, or anything you choose. Put half the milk on in a double boiler and mix the flour to a smooth paste with the other half. When the milk boils stir this into it and cook for five minutes, stirring constantly. Then add the butter, sugar, salt and flavoring. Beat the eggs well, and stir them into the boiling mixture, and cook 1 minute. Butter a shallow cake pan and pour in the mixture. Have it about half an inch thick in the pan. Set away to cool, and when cold cut into small squares. Dip them in beaten egg and crumbs, place in frying basket and plunge into boiling fat. Fry till a golden brown. Arrange on a hot dish, sprinkle with sugar and serve very hot.

HELEN L. WILLIAMS.

Scalloped Cheese

Take three slices of bread, cut off the crust, butter them well and lay in a buttered baking dish. Grate fine $\frac{1}{4}$ pound cheese and sprinkle it over the bread with salt and pepper to taste. Mix 4 well beaten eggs with 3 cups milk and pour over the bread and cheese. Bake in a hot oven as you would a bread pudding. A delicious dish.

Baked Cheese

3 cups grated cheese 1 cup grated bread
 $\frac{1}{4}$ teaspoon red pepper

Mix these well in the dish in which it is to be served. Then very slowly pour a scant pint of sweet milk over the mixture. Do not stir but let the milk sink in. Put a little red pepper on top and small bits of butter. Bake 20 minutes, until it is a nice rich brown. Cook slowly. Serve with hot toast.

MRS. CLARA B. SENTON.

Banana Fritters

1 cup sweet milk 2 cups flour
1 heaping teaspoon baking powder 2 eggs beaten separately
1 tablespoon sugar ½ saltspoon salt

Cut 2 bananas fine and stir in. Fry on a griddle in butter.

L. W. PLATT.

Vegetables

"Only I stick to asparagus which seems to inspire gentle thoughts."

—ESSAYS OF ELIA.

"Mine eyes smell onions, I shall weep anon."

—ALL'S WELL THAT ENDS WELL.

Duchess Potato

1 quart potato	1½ tablespoons butter
1 small spoon white pepper	1 tablespoon salt
2 eggs	

Boil the potatoes, mash thoroughly and season. When cold, add the yolks, and white of 1 egg. Shape into cones and place on buttered tins. Beat slightly the remaining white of egg, add to it 1 teaspoon milk and brush over the cones. Bake until a delicate brown.

MRS. M. S. PEABODY.

Potato Puffs

1 cup mashed potato	1 cup boiled rice
½ cup cracker crumbs rolled fine	1 beaten egg
Salt and pepper to taste	3 spoons butter

Make into balls and roll in cracker crumbs and fry in butter.

MARCIA J. EDES.

Potatoes in Cases

Bake potatoes of equal size. When done and still hot, divide, scoop out carefully the inside, leaving the skin unbroken; mash the potato well, seasoning it well with butter, pepper, salt and grated cheese. Return it to potato skins allowing it to protrude about an inch above the skin. Leave the tops rough and return to oven to brown.

MRS. S. W. BELL.

Parsnips

Boil parsnips till tender, cut lengthwise, and add butter, salt and pepper, or dredge with flour and fry in butter.

MRS. C. L. WAKEFIELD.

Baked Turnips in Cream

Boil turnips in salted water until tender. It is always best to peel before boiling. Slice while hot in a baking dish; add salt, pepper and butter and $\frac{1}{2}$ cup of cream or rich milk. Put crumbs over top and bake until golden brown. Carrots are very nice this way.

MRS. F. P. ROWELL.

Corn and Beans

One and one-half cups red kidney beans. Boil $\frac{1}{2}$ hour and drain. Then boil with small piece of salt pork until done. Then drain and add $\frac{1}{4}$ pound butter, 1 cup sweet cream and 1 can of sweet corn. Heat the corn with the cream.

MRS. F. P. WINTER.

Potato a la Creme

Put into a sauce-pan three tablespoons butter, a small grated onion, salt and pepper to taste. Stir up well until hot, add a small teacup rich milk or cream; thicken with 2 teaspoons flour and stir until it boils. Chop some cold boiled potatoes, put into the mixture and boil up once before serving.

MRS. D. A. NEWTON.

An English Way of Cooking Cabbage

Remove the hard center of cabbage and separate the leaves, also removing the hard vein in the center of the largest leaves. Cover with boiling water, to which has been added 1 tablespoon salt and 1 teaspoon sal-soda (not cooking soda.) Boil from 20 to 30 minutes. Drain off all the water. Add salt, pepper and butter to taste.

MRS. F. C. GRANT.

Hot Slaw

Chop cabbage fine and boil until tender. Add milk, pepper, salt and butter.

MRS. G. A. FAIRBANKS.

Creamed Celery

Cut the celery and cook in boiling water about 20 minutes, or until tender. Just before serving, drain off the water and add a cream sauce made by creaming together a teaspoon of flour and a piece of butter size of a walnut and adding slowly a cup of cream or milk. Season and serve very hot.

BLANCHE ALLEN.

Scalloped Onions

Cook onions in 2 or 3 waters until soft. Salt, pepper and butter, then prepare for the baking-dish by first adding a layer of onions, milk, toast, gravy, and bread crumbs. Bake thirty minutes.

SARA H. GUNNISON.

Stuffed Tomatoes

Select large sized, smooth and round tomatoes. Cut from the stem end a slice and lay aside. Scoop all the inside of tomato out, being careful not to break through. Add half as much cracker or bread crumbs, season highly with salt and pepper, add plenty of butter, a dash of cayenne; put on the stove and cook ten minutes. Fill the hollow tomatoes with this dressing, putting a whole clove on top of each and replace the sliced top. Place tomatoes in baking-pan with a little hot water to prevent sticking, and bake 15 minutes.

MRS. W. H. NOURSE.

Ladies' Cabbage

Cut the cabbage rather fine and soak in cold water for 1 hour. Throw it into a kettle of boiling water and boil in an uncovered vessel for 20 minutes. Drain. Put into a saucepan a tablespoon butter and 1 of flour; mix; add $\frac{1}{2}$ pint of milk, stir until boiling. Season with salt and pepper and add the cabbage. Stand over hot water 10 minutes and serve.

MRS. BENJAMIN SLEEPER.

In Dessert Land

- A Sailing Trip* Once when I was in Dessert Land
 A-many miles away,
 I went to take a sailing trip
 Upon the Ice-Cream Bay.
- The Boat* The boat it was an apple-pie
 With ginger snaps for sails;
 But oh, there came a currant-storm
 And cream-puffs grew to gales!
- Danger* The sea ran high in jelly-rolls,
 The breakers dashed whipped cream
 Upon the stern rock-candy coast—
 I thought I'd have to scream!
- Shipwrecked* The candy masts fell with a whack,
 The pie-crust cracked in two,
 The custard waves came rushing in—
 I wondered what I'd do.
- It Floats* I found a life-preserver then,—
 A doughnut fat and round,—
 And stuck my head right through the hole;
 I knew I'd not be drowned.
- Land* And then I swam and swam and swam
 Upon the Custard Sea
 Until a floating island came
 Convenient as could be.
- Six Years Elapse* And there upon that dessert isle
 I stayed six years or more
 Until I'd eaten all the place
 And thought I'd go ashore.
- Home Again* So first I ate the Custard Sea
 And next the Ice-Cream Bay,
 Then on the sugar sand I crossed—
 It was the nicest way!

—ABBIE FARWELL BROWN.

Pies

"Who'll dare deny the truth, there's poetry in a pie?"

—LONGFELLOW.

Puff Pastry

One pound flour, $\frac{3}{4}$ pound butter, $\frac{1}{4}$ pound lard. Mix in ice water. Sift the flour, sprinkle $\frac{1}{2}$ teaspoon salt and 1 teaspoon sugar. Chop in thoroughly with a knife $\frac{1}{4}$ pound butter, and add enough ice water to make it soft. Divide the remainder of the butter into four parts. Roll out the paste, butter with one portion of the butter, fold and roll out again with another portion of the butter. Continue until all four portions of the butter are used up. Place in a tin pan on ice until ready to use. The paste should be thoroughly cold when put into the oven, and the butter should be washed and all salt and water pressed out of it before using.

GEORGIA B. CHASE.

Pumpkin Pie

1 cup sweet milk	1 cup dry, steamed, sifted pumpkin
$\frac{1}{2}$ cup sugar	2 eggs
2 tablespoons molasses	2 tablespoons melted butter
Salt	1 teaspoon cinnamon
1 teaspoon ginger	

MRS. H. A. YOUNG.

Lemon Pie

Juice and grated rind of 1 lemon	1 cup sugar
1 cup water	1 tablespoon flour
4 eggs	

Use the whites of two of the eggs for frosting after the pie is baked.

ETTA F. GOVE.

Date Pie

1 cup dates, seeded and chopped $\frac{2}{3}$ cup milk
 $\frac{2}{3}$ cup sugar 1 teaspoon vanilla

Cook in double boiler until smooth.

MRS. J. E. STEARNS.

Squash Pie

To 1 cup sifted squash add 1 egg, 1 teaspoon flour, 4 table-
 spoons sugar. Scald $1\frac{1}{2}$ cups new milk and pour over the mix-
 ture. Season with cinnamon and nutmeg.

MRS. W. H. GRAVES.

Lemon Pie

One cup sugar, 2 tablespoons flour, yolks 2 eggs, butter size
 of walnut, soft but not melted, juice and grated rind of 1 lem-
 on. Stir all together well, add 1 pint milk, and last the whites
 of the eggs beaten to a stiff froth.

MRS. HANNAH LEWIS.

Lemon Pie

The inside and juice of two lemons and the grated peel of
 one, $1\frac{1}{2}$ cups sugar, 1 whole egg and the yolks of two more
 (using the whites for frosting), 4 tablespoons flour, a little melted
 butter, 1 good sized cup water. This makes two pies.

MRS. K. D. SMITH.

Raisin Pie

One pound seeded raisins, 1 sliced lemon. Cook 1 hour.
 Put in tray and chop fine; put back on stove, and add $1\frac{1}{2}$ cups
 sugar and a tiny pinch of salt. This makes two pies.

MRS. MACK PAUL.

Mock Mince Pie

$\frac{1}{2}$ cup butter 1 cup sugar
 $\frac{1}{2}$ cup thick sour milk $1\frac{1}{2}$ cups seedless, chopped raisins
 1 large spoon boiled cider or jelly 1 teaspoon each of all kinds spices.

Beat all together. This will make one pie.

MRS. JOHN PAUL.

Cream Pie

Make a crust as for custard pie, only have edge smooth for filling, 2 eggs, 3 spoons sugar, pinch of salt, nutmeg, 1 coffee cup sweet cream. Put on top crust. Bake $\frac{1}{2}$ hour.

MRS. EASTMAN.

Custard Pie

3 eggs	$\frac{3}{4}$ cup sugar
1 tablespoon flour	Salt
Nutmeg	Enough milk to fill pie plates

Bake slowly.

MOLLIE WILSON.

Sweet Potato Pie

Boil 2 medium-sized sweet potatoes. When they are cold put them through a sieve. Add 1 pint milk, 1 egg, a little nutmeg, sugar and salt to taste. Bake with one pie crust.

MRS. E. A. POLLARD.

Chocolate Pie

1 cup milk	1 cup sugar
4 large tablespoons flour	3 tablespoons chocolate
Yolks of 3 eggs	

Cook until thickened in a double boiler, stirring constantly. When cold stir in 1 teaspoon vanilla. Spread on a cooked crust and use the whites of three eggs for frosting. Brown in oven.

MRS. C. A. TENNY.

Delicious Orange Pie

Yolks of 3 eggs	$\frac{3}{4}$ cup sugar
2 tablespoons butter	A little nutmeg

Beat the butter and sugar together. Then add the juice and grated rind of one-half an orange and the same of lemon. Pastry at bottom. Then bake. When done, spread over the top whites beaten to a stiff froth. Return to oven to brown slightly.

Tart Shells

1 cup lard, warmed, not melted White of 1 egg beaten to froth
 1 tablespoon sugar 3 tablespoons water
 Flour enough to roll L.

Lemon Jelly for Tarts

2 lemons 3 eggs
 2 cups sugar Butter size of 2 walnuts
 Cook over steam or in double boiler. To be used instead of
 fruit jelly.

MRS. R. S. DUDLEY.

Strawberry Shortcake

1 pint sifted flour 2 teaspoons baking powder
 $\frac{1}{4}$ cup butter 1 cup sweet milk

Mix and sift dry ingredients. Rub in the butter and add milk. Divide dough into two parts. Put one part into pan, spread with butter, put the other cake on top and bake about 20 minutes. Mix one cup sugar with nearly a quart of strawberries (if berries are large, cut, do not mash). Let them stand until the cake is done. Then open the cake and put half the berries between, the rest on top. Serve with whipped cream.

MRS. NAHUM J. BACHELDER.

Shortcake

For strawberries or any small fruit. Two cups Reliable flour, $\frac{1}{2}$ cup butter rubbed into the flour, milk to roll out like biscuit. When baked split and fill with berries and sugar.

MARGARET FAIRBANKS.

puddings

“C.— holds that a man cannot have a pure mind who refuses apple dumplings.”

—CHARLES LAMB.

Indian Pudding

Three pints sweet milk, scalded in a spider. One pint meal, sifted through your fingers, stirring the milk constantly.

1 cup molasses	1 cup suet
1 large cup raisins	A little salt

Bake very slowly for 3 or 4 hours. Serve with sweet cream. Some prefer it plain. The flavors are retained by baking the pudding in a covered dish, or tin pail with lid.

MRS. F. T. LATHAM.

Indian Pudding for Two

1 pint scalded milk	2 tablespoons Indian meal stirred in quickly
½ cup molasses	1 tablespoon butter
1 teaspoon cinnamon	Pinch of salt
½ cup cold milk	
Bake 2 hours.	

MRS. FRANCES CLAGGETT.

Duff Pudding

1 egg	1 cup milk
½ cup butter	1 pint flour
½ cup sugar	1 teaspoon cream tartar
½ teaspoon soda	A little salt

Make quick and steam $\frac{3}{4}$ of an hour. Sauce for Duff— $\frac{1}{2}$ cup sugar, $\frac{1}{3}$ cup butter and 1 egg. Beat all together and pour on a cup boiling water; flavor.

MRS. H. A. BARTON.

Sponge Pudding

Heat $\frac{1}{2}$ pint milk. Mix another $\frac{1}{2}$ pint milk with a large $\frac{1}{2}$ cup flour, making a smooth paste. Add this to the boiling milk, stir until smooth, then cook four minutes and remove from the fire. Add 3 tablespoons butter, $\frac{1}{4}$ cup sugar, and beaten yolks 3 eggs. Let the pudding cool, beat the whites to a stiff froth, and stir lightly into mixture. Butter a dish, turn mixture in, set in another pan half full of boiling water and bake in a quick oven 35 minutes. Serve with creamy sauce made as follows :

$\frac{1}{4}$ cup butter	$\frac{1}{2}$ cup powdered sugar
$\frac{1}{2}$ cup cream	1 teaspoon vanilla

MRS. A. S. WAIT.

Cream Sponge Pudding

1 cup sugar	1 cup milk
2 cups flour	1 egg
1 teaspoon soda	2 teaspoons cream tartar

Bake 20 minutes.

MRS. M. M. BUSWELL.

Plum Pudding

1 cup finely chopped beef suet	2 cups fine bread crumbs
1 heaping cup sugar	1 cup seeded raisins
1 cup currants	1 cup chopped blanched almonds
$\frac{1}{2}$ cup citron sliced thin	1 teaspoon salt
1 teaspoon cloves	2 teaspoons cinnamon
$\frac{1}{2}$ nutmeg	4 beaten eggs

Dissolve a teaspoon soda in a tablespoon warm water. Flour the fruit thoroughly from a pint of flour. Then mix the remainder as follows: In a large bowl put the beaten eggs, sugar, spices and salt. In 1 cup of milk stir in the fruit, chopped nuts, bread crumbs and suet one after the other until all are used, putting in the dissolved soda last, and adding enough flour to make the fruit stick together, which will take all the pint. Boil or steam 4 hours. For sauce use 1 coffee cup sugar, 2 teaspoons cornstarch, butter size of walnut, 1 cup hot water. Boil all together until clear and flavor with lemon or vanilla.

MRS. E. M. KEMPTON.

Hard Sauce

Four level tablespoons butter, 1 cup sifted powdered sugar, white of 1 egg, $\frac{1}{2}$ teaspoon lemon extract, nutmeg. Scald the bowl and spoon. Cream the butter, add sugar a little at a time, working it in till light and smooth. Then add the white of egg beaten dry. Beat it into butter and sugar till white. Add flavoring and beat in well. Add a sprinkling of nutmeg. Set in cool place.

JENNIE H. BARKER.

Pudding Sauce

One-half cup softened butter creamed with powdered sugar. Flavor with vanilla. Harden on ice. Very nice for any steam pudding.

MRS. JOHN MCCRILLIS.

Salem Pudding

3 cups flour	1 cup milk
1 cup chopped raisins	1 cup suet or salt pork chopped fine
$\frac{2}{3}$ cup molasses	1 small teaspoon clove
$\frac{1}{2}$ nutmeg	1 teaspoon soda

If suet is used instead of pork, add a little salt. Warm the molasses and put the soda in it. Mix the suet, flour and raisins, then add all the ingredients. Boil or steam 4 hours. Hard sauce—1 cup powdered sugar, $\frac{1}{2}$ cup butter and yolk of egg beaten together, then add whipped white of egg and flavor with vanilla or sherry. Soft sauce—1 cup sugar, butter size of egg, tablespoon of flour. Add boiling water and let boil till clear. Flavor with lemon.

MRS. F. O. CHELLIS.

Banana Snow

One-half package gelatine dissolved in pint of water. Add the juice of 3 lemons, 1 scant pint sugar and set away to cool. When cold add the whites of 3 eggs well beaten. Beat the whole until stiff. Slice 3 bananas and add. Mix together and set away in a mould. Serve with custard or whipped cream.

MRS. SETH M. RICHARDS.

Chocolate Pudding

$\frac{1}{2}$ cup sugar	1 teaspoon melted butter
1 egg	$\frac{1}{2}$ cup milk
1 square melted chocolate mixed with egg, sugar and butter	
1 cup flour	$\frac{1}{2}$ teaspoon cream tartar
$\frac{1}{4}$ teaspoon soda	

Steam one hour. Sauce—Cream piece of butter size of egg, and 1 heaping cup powdered sugar, adding sugar slowly. One well beaten egg. Flavor with vanilla.

MABEL STOWELL.

Apple Float

Bake 3 large sour apples, remove the skin and core. Add 1 cup powdered sugar and the white of one egg. Beat all together. Take $\frac{1}{2}$ pint milk, yolk of 1 egg, 1 teaspoon corn-starch, 1 tablespoon sugar. Cook in double boiler, flavor, and pour in a glass dish to cool. Then float the apple on it.

MRS. G. H. FAIRBANKS.

Tapioca Cream

Soak $\frac{2}{3}$ cup pearl tapioca 2 or 3 hours. Beat yolks of 3 eggs with $\frac{1}{2}$ cup sugar, then add to tapioca and 1 quart milk. Cook in double boiler until it thickens. After removing from fire add teaspoon vanilla extract. Beat whites of eggs to stiff froth, adding 2 tablespoons sugar. Stir part into the cream and drop remainder on top, browning slightly in oven. Serve cold.

MRS. WINIFRED P. COBB.

Coffee Tapioca

Two cups coffee strained through a cloth, $\frac{1}{4}$ cup sugar, 2 tablespoons tapioca which has been soaked over night in a little water. When boiling stir in 1 tablespoon corn starch, wet up with a little cold water. Take from the stove and pour into a mould. Serve cold with sugar and cream flavored with vanilla.

AGNES I. PRESCOTT.

Pineapple Cream

1 can pineapple	1 cup cream
1 cup sugar	2 tablespoons gelatine
White of egg	

Cut pineapple into dice-shaped pieces. Put sugar over it. Dissolve gelatine in the juice that is in the can and strain into pineapple. Beat the white of egg stiff and stir in. Whip the cream and stir all together until hard enough so the pineapple will not settle. Set in a cool place.

MRS. C. W. REDINGTON.

Very Nice Cold Dessert

Peel $\frac{3}{4}$ pound juicy apples, cover with cold water and boil till soft. Strain through a sieve. Add $\frac{3}{4}$ pound sugar, juice and grated rind of 2 lemons, 1 box of red gelatine dissolved in hot water. Stir together and let stand in a mould. Serve with sweet cream, whipped and flavored with vanilla.

DELLA F. DUDLEY.

Lemon Pudding

Juice and grated rind of 1 lemon	Yolks 4 eggs
1 heaping cup sugar	$\frac{1}{2}$ cup cream or milk

Bake $\frac{1}{2}$ hour. When done, cover with a meringue made of whites 4 eggs beaten with 4 tablespoons powdered sugar. This can be made with pastry as a pie, or without as a pudding.

MRS. GEORGE H. DANA.

Spanish Cream

Dissolve $\frac{1}{3}$ of a box Cox's gelatine in $\frac{3}{4}$ of a quart of milk for 1 hour. Put on the stove and when boiling hot stir in the yolks of three eggs beaten with $\frac{3}{4}$ of a cup sugar. When it is boiling hot remove from the fire and stir in the whites of 3 eggs well beaten. Flavor to taste.

MRS. ADDIE CHASE HARRINGTON.

Cornstarch Pudding

Make a plain cornstarch, blanc mange, the directions of which come on every box. Add whites of 2 eggs beaten very stiff. Stir it into the blanc mange until light, then pour into a dish 2 inches deep. When cool turn out on a platter, cover with strawberries or any other berry in its season. Sift sugar thickly over this when served at the table, and serve with whipped cream.

MRS. W. H. NOURSE.

Fairy Pudding

1 quart sweet milk 4 tablespoons cornstarch
1 cup granulated sugar

Mix cornstarch and sugar with 1 cup of milk. Heat the rest of the milk and cook the cornstarch and sugar in it. Then take it from the fire and add the whites of 4 eggs beaten to a stiff froth, stirring thoroughly. Pour into a dish to cool. Then make a custard of 1 pint milk, 1 teaspoon cornstarch and the yolks of 4 eggs well beaten. When cold, pour it over the pudding. Flavor both to taste. Put a frosting over the whole.

MRS. L. D. DOW.

Cracker Plum Pudding

6 common crackers 1 quart milk
3 eggs 4½ tablespoons butter
¾ cup sugar 1 cup raisins
2 tablespoons milk ¼ teaspoon grated nutmeg
½ teaspoon salt

Split and butter crackers, allowing ¾ tablespoon to each cracker. Stone raisins and place between cracker halves, putting together in original shape. Scald and cool milk and pour over crackers. Let stand over night. In morning add beaten eggs diluted with the two tablespoons milk, sugar, salt and nutmeg. Bake 45 minutes. Serve with hard or wine sauce.

C. L. FULLER.

Snow Pudding

One-half box gelatine dissolved in 1 pint boiling water. When cold, or nearly so, add 1 cup sugar and juice of 1 lemon. Strain. Add whites of 3 eggs beaten to a stiff froth. Beat all thoroughly and quickly and pour into moulds. Serve cold with soft custard made of the yolks of 3 eggs and $\frac{1}{2}$ teaspoon of cornstarch stirred in 1 pint boiling milk and $\frac{1}{2}$ cup sugar.

MRS. GEO. H. WOODBURY.

Coffee Cream

$\frac{1}{4}$ box gelatine	$\frac{1}{3}$ cup milk
$\frac{1}{2}$ cup sugar	1 pint cream
$\frac{1}{2}$ cup black coffee	

Soak the gelatine in the milk until soft. Chill and whip half the cream; the rest cook in a double boiler with the sugar. When hot add the gelatine and cook a few minutes longer. Then strain and add the coffee. When the mixture is cold and begins to thicken stir in the whipped cream. When stiff enough to drop, pour into the mould. Serve very cold.

Caramel Custard

1 pint scalded milk	3 eggs
$\frac{1}{4}$ teaspoon salt	$\frac{1}{2}$ teaspoon vanilla
$\frac{1}{4}$ cup sugar	

Put sugar in omelet pan, stir constantly until melted and light brown in color. Add gradually to the milk. When sugar is dissolved, add eggs slightly beaten, salt and vanilla. Pour into a buttered mould. Bake as custard in pan of water. Chill and serve with the caramel sauce, which is made as follows: One-half cup sugar, $\frac{1}{2}$ cup boiling water. Melt sugar as for caramel custard, add water, simmer ten minutes. Cool before serving.

CHRISTINE RICHARDS.

Heavenly Hash

$\frac{3}{4}$ box gelatine	2 lemons
2 oranges	6 figs
9 dates	2 bananas
10 nuts of any kind	

Dissolve gelatine in $\frac{1}{2}$ pint cold water 1 hour. Add $\frac{1}{2}$ pint boiling water, the juice of two lemons and 2 cups sugar. Strain and let stand until it begins to thicken. Stir into this all the fruit cut into small pieces and let it harden. Pour into mould and serve with whipped cream.

FANNIE LOGUE.

Orange Fanchonettes

Beat the yolks of two eggs with $\frac{1}{2}$ cup sugar. Mix 1 tablespoon flour with 1 tablespoon cornstarch in a little cold milk. Put in a double boiler a little more than a pint of milk and when scalding hot thicken with the flour and cornstarch. Then add the sugar and yolks. Stir for a few minutes, remove from the fire and flavor with extract of orange. Fill small, rich tart shells, heap with a meringue, decorate with candied cherries and brown slightly.

MRS. D. K. BARRY.

Snowball Pudding

1 cup sweet milk	$\frac{1}{2}$ cup sugar
1 cup flour	1 teaspoon baking powder

Stir in the flour. Steam in cups 20 minutes. Serve with sauce. Pudding sauce—1 cup sugar, 1 egg, piece butter size of walnut, 1 tablespoon flour. Beat all together, pour into a pint of boiling milk. Flavor with wine or brandy.

MRS. W. W. WHITE.

Ice Creams and Sherbets

"The Queen of Curds and Cream."

—WINTER'S TALE.

"That cooling feast the traveler loves."

—TOM MOORE.

Sultana Roll

For the ice cream make custard of 1 pint milk, 1 cup sugar, 1 scant tablespoon flour, 1 saltspoon salt. Scald milk and add other ingredients. Cook 20 minutes, strain, cool and color with green coloring matter. For a good pistachio flavor use 1 tablespoon vanilla, 1 teaspoon almond. Line a mould with the pistachio cream about 1 inch thick. Have ready some sultana raisins soaked in wine 24 or 36 hours. Beat $\frac{1}{2}$ pint thick cream diluted with a little milk, $\frac{1}{4}$ cup powdered sugar, 1 teaspoon vanilla. Fill center of mould with this and put a layer of the other on the top. Cover with buttered paper, pin a piece of buttered cheese cloth around the mould and pack in ice.

L. S. RICHARDSON.

Ice Cream

1 pint milk	1 cup sugar
2 tablespoons flour	1 saltspoon salt
2 eggs	1 pint to 1 quart cream
$\frac{1}{2}$ to 1 cup sugar	1 tablespoon flavoring

Boil the milk, mix the sugar, flour and salt; add the whole eggs, and beat all together. Add the boiling milk and when well mixed turn into the double boiler and cook twenty minutes, stirring constantly until smooth. When cool add the cream, flavoring and sugar to make it quite sweet.

GRACE N. LOVELL.

Frozen Chocolate Pudding

Beat the yolks of 3 eggs, $\frac{1}{2}$ cup of sugar and a level salt-spoon of cinnamon together until very light. Add slowly 2 cups of milk heated to a boiling point. Beat well. Then pour gradually over $1\frac{1}{2}$ ounces of unsweetened chocolate melted by standing over hot water. Place this mixture in a double boiler and stir constantly until it thickens and coats the spoon. When cold add a cup of rich cream, vanilla to flavor, and freeze. Prepare and have ready one cup of candied fruit, figs and seeded raisins. Cut the candied fruit and figs into thin slices, the raisins into halves. Make a syrup of $\frac{1}{4}$ cup each of sugar and water. Boil until it is tender and plump. Drain. Add the drained fruit to the frozen mixture when it is almost frozen, and finish freezing. When it is done put in a melon mould and stand one hour in ice and salt. Whip a cup of cream, sweetened with 2 tablespoons of sugar, and flavor. Pour over the cream.

ELIZABETH MOULTON.

Pineapple Charlotte

$\frac{1}{3}$ box of Knox's gelatine	1 pint pineapple
1 pint cream	$\frac{1}{2}$ cup cold water

Soak the gelatine in the cold water a few minutes. Bring to a boil 1 pint of juice of canned pineapple and dissolve gelatine in it. Add sugar if necessary. Should the pineapple be lacking, flavor with a tablespoon of brandy or vanilla. Turn out the frozen mixture and surround with the whipped cream. This pudding is as beautiful as it is choice.

Strawberry Ice Cream

1 pint milk	1 pint fresh strawberries
1 pint cream	1 teaspoon vanilla

Jam the berries thoroughly, then add the rest of the mixture, well beaten. Freeze. Delicious.

Walnut Ice Cream

1½ pints milk
2 tablespoons flour

1½ cups sugar
2 eggs

Make a custard of the above and when cold beat in 1 pint or less of cream. To this add 2 cups walnuts chopped fine. A little salt. Freeze.

Strawberry Ice Cream

1 pint milk
1 pint cream

1 pint fresh strawberries
1 teaspoon vanilla

Jam the berries thoroughly, then add the rest of the mixture, well beaten. Freeze. Delicious.

Walnut Ice Cream

1½ pints milk
2 tablespoons flour

1½ cups sugar
2 eggs

Make a custard of the above and when cold beat in 1 pint (or less) of cream. To this add 2 cups walnuts chopped fine. A little salt. Freeze.

MAY BRITTON.

Raisin Ice Cream

1 quart milk
3 eggs
2 tablespoons flour
1 cup chopped raisins

1 cup cream
1 large cup sugar
1 saltspoon salt
1 tablespoon vanilla

Make a boiled custard with the milk, cream, sugar, flour, salt and yolks of eggs. Cook until smooth. Strain, and when cool add the raisins, vanilla, and lastly the whites of the eggs beaten stiff.

MRS. J. LEAVITT CAIN.

Ice Cream

3 pints cream
1 pint sugar

1 pint water
3 eggs

Boil the sugar and water 25 minutes. Beat the yolks of eggs in basin containing syrup until cool. Add whites and cream. Flavor as you like and freeze.

MOLLIE WILSON.

Maple Sugar Ice Cream

Beat well the yolks of 3 eggs and gradually add 2 cups milk, $1\frac{1}{2}$ cups new maple sugar, the purest to be had, stirred over the fire without letting it boil. When it is at this point gradually stir the yolks and milk into the melted sugar and beat constantly until the whole is a smooth mixture. Take off the fire, add a pint of cream and freeze.

MRS. F. O. JAMESON.

Cafe Mousse

Take the yolks of 3 eggs, $\frac{1}{2}$ cup very strong coffee, $\frac{1}{2}$ cup sugar. Mix all together and cook in double boiler until the consistency of custard. When this is cool add 1 pint of cream, whipped, a few English walnuts cut in very small pieces. Pack in freezer, and let stand 5 or 6 hours.

MRS. C. B. SPOFFORD.

Angels' Food

Beat the whites of 4 eggs firm and dry. Sift $\frac{2}{3}$ cup of powdered sugar to free from lumps, and fold into the whites of the eggs. Whip 1 quart of thick cream and add to the sugar and egg. Flavor with 2 teaspoons vanilla extract and 1 teaspoon orange extract. This makes a large quantity. Just as soon as it is put together, pack into a mould. Pack well with salt and ice. Cover over all a thick cloth and let stand for 2 hours or longer.

Cafe Parfait

Beat 2 eggs thoroughly. Add 1 cup sugar and 1 of strong coffee. Cook over boiling water, stirring all the time until it is thick and smooth. Set the custard aside to cool. Whip a pint of cream solid, fold the custard in very carefully, put it in a closely covered mould and pack in ice. Allow from 4 to 6 hours freezing.

LAURA I. MARDEN.

Cafe Mousse

One pint of thick cream, 1 cup sugar, yolk of 1 egg, $\frac{1}{2}$ cup strong coffee. Beat cream thick. Add beaten yolk of egg, then sugar, and beat; then coffee, and beat again. Pour into wet mould and pack in ice and salt. Let stand $4\frac{1}{2}$ or 5 hours.

MRS. GEORGE LEWIS.

Pineapple Sherbet

1 pint can pineapple	1 pint sugar
1 pint water	1 tablespoon gelatine

Boil the sugar and water twenty minutes. Add the gelatine dissolved in a little cold water, and last the juice of the pineapple and the pulp chopped very fine.

GRACE N. LOVELL.

Peach Mousse

Whip 1 pint cream. Add 1 pint sifted peaches, fresh or canned. Sweeten if necessary. Place in a mould and pack in ice and salt as for freezing cream. After standing 3 hours or more, serve. Any fruit may be substituted.

MISS L. MOULTON.

Lemon Sherbet with Milk

2 lemons	2 cups sugar
1 teaspoon extract of lemon	1 quart milk

Pack the freezer and when ready to freeze, pour in the lemon, sugar and milk, and freeze.

L. V. POLLARD.

Cream Lemon Sherbet

1 pint cream	1 pint milk
$1\frac{1}{2}$ cups sugar	Juice of 1 lemon
1 teaspoon lemon extract	

KATE CHASE.

Cake

The alchemist of old pondered long and pondered late
The art of making gold his desire for wealth to sate;
An elixir, too, he sought, to make one always live,
Or to cure all human ills, and youth again to give.

The housewives of today ponder long and ponder late
The art of making dainties the appetite to sate;
And though these cakes, so choice, fail a longer life to give,
They'll give in rich perfection rare pleasure while we live.

Spice Cake

1 cup butter	2 cups sugar
1 cup milk	4 eggs
2 teaspoons Royal Baking Powder	1 teaspoon ground cinnamon
½ teaspoon nutmeg	4 cups flour

MRS. THEODORE ROOSEVELT.

Plain Cup Cake

2 eggs	1 cup sugar
1 tablespoon butter	1 cup milk
2 teaspoons baking powder	2 cups flour
1 teaspoon vanilla	

Beat the butter and sugar to a cream, add the eggs and beat for a little while, then add the milk and vanilla. Add the flour in which the baking powder is sifted. Beat well together. Bake in gem pans, putting a tablespoon of the mixture in each pan. Bake in a moderate oven.

MARGARET BOTTOME,
President International Order King's Daughters.

Dark Cake

2 cups brown sugar	4 tablespoons butter
1 cup sour milk	1 cup chopped raisins
Spices	1 teaspoon soda
2 cups flour	

MRS. M. ROUNSEVEL.

Cocoanut Cake

1 scant cup sugar	1 tablespoon melted butter
$\frac{1}{2}$ cup sweet milk	$1\frac{1}{4}$ cups flour
1 egg	1 teaspoon baking powder
Little salt	

Bake in small round tins, sprinkling a little sugar and cocoanut on top before baking.

MRS. M. A. BOSTWICK.

Webster Cake

$\frac{3}{4}$ cup butter	$1\frac{1}{2}$ cups sugar
$\frac{1}{2}$ cup milk	2 cups flour

Beat all together. Divide. For one-half use:

Yolks 4 eggs	1 cup raisins
1 cup currants	Little citron
Spice to taste	$\frac{1}{2}$ cup flour
1 teaspoon cream tartar	$\frac{1}{2}$ teaspoon soda

Put in pan and bake 20 minutes. For light part use:

Whites 4 eggs	$\frac{1}{2}$ cup flour
$\frac{1}{2}$ teaspoon soda	1 teaspoon cream tartar
$\frac{1}{2}$ lemon	

Pour this over cake and finish baking.

MRS. MARTHA BUSSELL.

Pork Cake

1 pound lean salt pork	1 cup boiling water
8 eggs	2 cups sugar
1 cup molasses	$\frac{1}{4}$ cup butter
2 pounds raisins	2 pounds currants
2 pounds citron	All kinds spices
Lemon and vanilla	Wine glass brandy
1 teaspoon soda	$1\frac{1}{2}$ pounds flour

Chop pork very fine, add boiling water. Let it stand until it cools. Add other ingredients. Bake slowly 2 hours.

MRS. G. H. BRITTON.

A Scripture Cake; or a Minister's Cake

1 cup butter	Judges, 5:25
2 cups sugar	Jeremiah, 6:20
3½ cups flour	I Kings, 4:22
2 cups raisins	I Samuel, 30:12
2 cups figs	I Samuel, 30:12
1 cup almonds	Gen., 43:11
1 cup water	Gen., 24:20
6 eggs	Isaiah, 10:14
A little salt	Leviticus, 2:13
1 spoonful honey	Exodus, 16:31
Spice to taste	I Kings, 10:2
2 spoonfuls baking powder	

REV. WILLIAM THOMPSON.

Fox Hill Cake

¾ cup butter	1 cup sugar
½ cup milk	2 cups flour
2 eggs	¼ teaspoon soda
½ teaspoon cream tartar	

A good formula for fruit, currant, or layer cake.

C. L. FULLER.

Cup Cake

One cup butter, 2 cups sugar, 3 cups flour, 1 teaspoon cream tartar sifted in flour, 4 eggs, ½ teaspoon soda dissolved in a little milk. Flavor with lemon or nutmeg.

MRS. MARY A. WILCOX.

Lemon Cake

½ cup butter	1 cup sugar
½ cup milk	1½ cups flour
1½ teaspoons baking powder	Whites 4 eggs

Bake in layers. Filling—Yolks 4 eggs, ½ cup butter, 1 cup sugar, juice and rind of one lemon. Cook in double boiler.

MOLLIE WILSON.

Nut Cake

Cream $\frac{1}{4}$ pound of butter with $\frac{1}{2}$ pound powdered sugar.

3 eggs
 $\frac{1}{2}$ cup milk

$2\frac{1}{2}$ cups flour
 $1\frac{1}{2}$ teaspoons baking powder

Add 1 cup English walnuts chopped fine. Icing—Beat the whites of 2 eggs slightly, then beat in 1 cup powdered sugar. Stir in $\frac{1}{4}$ pound raisins, $\frac{1}{4}$ pound figs, $\frac{1}{4}$ pound walnuts and $\frac{1}{4}$ pound dates. Spread on the cake when warm. Chop fruit and nuts together.

KATHREEN A. SANBORN.

Cushing Cake

Cream 1 cup sugar and $\frac{1}{2}$ cup butter. Two eggs well beaten, $\frac{1}{2}$ cup milk, $\frac{2}{3}$ teaspoon soda dissolved in the milk, 1 teaspoon cream tartar sifted into 2 cups flour. Mix all well together. Now to $\frac{1}{2}$ of this add 1 cup of stoned and chopped raisins, 2 tablespoons molasses, a little more flour, a little cinnamon, cloves and nutmeg. Put this dark part into a deep cake tin and bake in a moderate oven until done. Take out and turn over it the light batter. Put back and bake carefully.

SADIE H. GUNNISON.

Lily Cake

One-half cup butter, 1 cup sugar creamed together; $\frac{1}{2}$ cup cornstarch, $\frac{1}{2}$ cup milk, 1 cup flour, 1 heaping teaspoon baking powder. Last add whites of 3 eggs beaten to a stiff froth. Flavor.

ANNIE WHITE.

Gold Cake

Yolks of 4 eggs
 $\frac{1}{2}$ cup sweet milk
 Nearly 2 cups flour
 $\frac{1}{2}$ teaspoon soda

1 cup sugar
 $\frac{1}{2}$ cup butter
 1 teaspoon cream tartar

Flavor with lemon or to suit the taste.

MRS. E. B. CUTTING.

Nut Cake

1 cup sugar	$\frac{1}{2}$ cup butter
2 cups flour	1 teaspoon cream tartar
$\frac{1}{2}$ teaspoon soda	$\frac{3}{4}$ cup milk
1 cup walnuts, rolled	Whites 4 eggs

NELLIE CHASE KIBBEY.

Lemon Jelly Cake

2 cups sugar	$\frac{1}{2}$ cup butter
1 cup milk	3 cups flour
3 eggs	$1\frac{1}{4}$ teaspoons baking powder

Mix. Bake in 3 layers. Jelly—Grate the rind of 2 lemons, add the juice of the same with 1 teacup sugar, 1 egg, $\frac{1}{2}$ cup water, 1 teaspoon butter, 1 tablespoon flour. Boil until it thickens, then spread between layers.

MRS. GEO. A. WILMARTH.

Black Caramel Cake

1 cup sugar	$\frac{1}{2}$ cup butter
$\frac{1}{2}$ cup milk	$\frac{1}{2}$ cup chocolate
1 cup flour	1 teaspoon soda
2 teaspoons cream tartar	2 eggs

Filling—One and one-half cups sugar, $\frac{1}{2}$ cup milk, butter size of egg, 1 teaspoon vanilla. Boil 12 minutes. Stir until cool.

MRS. CHENEY.

Jelly Roll

1 cup sugar	Butter size of egg
3 tablespoons cold water	3 eggs well beaten
1 small teaspoon baking powder	1 cup flour
A little salt	

This should bake about 10 minutes. When you put it in the oven, get a piece of cloth and wet it in cold water, spread on a board or table and when the cake comes from oven turn it onto the cloth, spread jelly quickly and roll.

MRS. FRED GAMASH.

Marshmallow Cake

$\frac{1}{2}$ cup butter	2 cups sugar
1 egg and white of 1 egg beaten	2 cups flour
1 spoon baking powder	1 cup milk

Bake in three or four layers. Filling—Boil 1 cup sugar with a little water till it hardens when tried in cold water. Beat white of 1 egg, add sugar; stir till hard enough to spread evenly. Cut marshmallows in strips, lay on and fasten as firmly as possible from layer to layer. Ornament top of cake with cut marshmallows. This must be done when cake and filling are warm.

MRS. ARTHUR BALDWIN.

Raised Cake

Take of bread dough (raised) 3 cups, and add 1 cup sugar, $\frac{3}{4}$ cup butter, 1 cup chopped raisins, 1 egg (or not any), cinnamon, cloves and nutmeg, of each 1 teaspoon; 1 teaspoon soda. Stir as stiff as you can with a spoon. Let it rise till light, and bake $\frac{3}{4}$ to 1 hour according to heat of the oven.

MRS. E. B. CUTTING.

Jelly Roll

$\frac{2}{3}$ cup sugar	$\frac{2}{3}$ cup flour
2 eggs	$1\frac{1}{3}$ teaspoons cream tartar
$\frac{2}{3}$ teaspoon soda	2 spoons sweet milk

Flavor with lemon. Spread with jelly and roll.

MRS. WILLIS WRIGHT.

Cream Cakes or Puffs

One cup hot water, $\frac{1}{2}$ cup butter. Put on the stove and when it boils stir in 1 cup dry flour. Take off and let stand until cool (not cold), then beat in 3 eggs separately, and add a pinch of soda. Bake on a buttered tin about 25 minutes, in a very hot oven. This makes 12 or 15 puffs. Filling—One pint milk, $\frac{1}{3}$ cup flour, 1 cup sugar, 2 eggs. Beat sugar, eggs and flour together and stir into the milk while boiling. When cold, open and fill the puffs.

MRS. WM. THOMPSON.

Improved Sunshine Cake

Whites of 7 eggs	Yolks of 5 eggs
1 cup sugar sifted	$\frac{2}{3}$ cup flour sifted 4 times
$\frac{1}{3}$ teaspoon cream tartar	A pinch salt.

Sift, measure and set aside flour and sugar. Beat yolks of eggs thoroughly. Then after washing beater, beat whites about half, add cream tartar and beat until very stiff. Stir in sugar lightly, then the beaten yolks thoroughly. Then add flour, put into baking pan and bake at once. Bake from 35 to 50 minutes. Flavor with vanilla.

D. A. BINGHAM.

Caramel Cake

One and one-fourth cups sugar, $\frac{1}{2}$ cup butter, 2 eggs, scant cup milk, 2 cups flour, 1 teaspoon cream tartar, $\frac{1}{2}$ teaspoon soda. Flavor with vanilla. Frosting—One cup sugar, $\frac{1}{3}$ cup milk. Boil 6 minutes, flavor with vanilla. Beat to a cream and spread on cake.

MRS. GEO. A. DORR.

Angel Cake

Whites of 7 eggs beaten on a platter with a fork or wire spoon very light, 1 scant cup sugar, $\frac{2}{3}$ cup flour, pinch of salt, $\frac{1}{2}$ teaspoon vanilla, 1 scant teaspoon cream tartar. Bake in unbuttered tin with hole in center. When taken from oven turn on a tunnel.

MARY L. CHELLIS.

White Loaf Cake

One cup sugar and $\frac{1}{2}$ cup butter creamed together. Add the whites of 3 eggs beaten stiff. One-half teaspoon soda in $\frac{1}{2}$ cup of milk. One teaspoon cream tartar in 2 cups flour. Beat all together for 2 minutes and flavor to taste.

MRS. GEO. DAME.

Orange Cake

2 cups sugar	$\frac{1}{2}$ cup butter
3 whole eggs and 1 yolk	1 cup sweet milk
3 teaspoons baking powder	3 cups flour
Grated rind and juice of 1 orange	

Sugar and butter to be beaten very light. The orange rind and juice must be prepared before the cake is mixed. After everything else is mixed, stir in the orange quickly and thoroughly, and put immediately in the oven, or the cake will fall. Bake in two sheets. Cream for filling—The white of 1 egg beaten stiff, the grated rind and juice of 1 orange, powdered sugar enough to make of the right thickness for the cream. Cover the first sheet of cake and place the other on top while hot. Add a little more sugar to the cream that is to be put on top.

GEORGIA B. CHASE.

Orange Cake

$\frac{1}{4}$ cup butter	1 cup sugar
2 eggs	$\frac{1}{2}$ cup milk
$1\frac{2}{3}$ cups flour	$2\frac{1}{2}$ teaspoons baking powder

Cream butter, add sugar gradually, eggs well beaten and milk. Add flour mixed and sifted with baking powder. Bake in a thin sheet in a dripping pan. Cut in halves, spread one half with orange filling. Put over remaining half and cover with orange frosting. Orange filling— $\frac{1}{2}$ cup sugar, $2\frac{1}{2}$ tablespoons flour, grated rind of $\frac{1}{2}$ orange, $\frac{1}{4}$ cup orange juice, $\frac{1}{2}$ tablespoon lemon juice, 1 egg slightly beaten, 1 teaspoon butter. Cook 10 minutes. Orange frosting—Grated rind 1 orange, 1 teaspoon brandy, $\frac{1}{2}$ teaspoon lemon juice, 1 teaspoon orange juice, yolk 1 egg, confectioners' sugar. Add rind to brandy and fruit juice. Let stand 15 minutes, steam, and add gradually to yolk of egg lightly beaten.

Laura I. Logue.

Orange Cake

Cream $\frac{3}{4}$ cup butter, add slowly 2 cups fine granulated sugar and cream together. Mix 2 teaspoons baking powder with 3 cups pastry flour and sift together. Add 1 tablespoon of the prepared flour to the creamed butter and sugar, then add 4 eggs 1 at a time, without first having beaten them. Add a tablespoon flour before breaking in each egg, and continue adding the flour alternately with 1 cup milk. Flavor with 1 teaspoon Foss' extract of orange. Bake in 2 pans in moderate oven about 35 minutes, or until the cake shrinks from the edges of the pan, and is firm to the touch. Frost with orange frosting. Orange frosting—Mix together the yolk of 1 egg and 1 tablespoon water. Add $\frac{1}{2}$ teaspoon Foss' extract of orange and enough confectioners' sugar to make it thick enough to spread. This will frost 1 cake.

MRS. S. W. BELL.

Angel Cake

Whites 11 eggs	$1\frac{1}{2}$ cups sugar
1 teaspoon cream tartar	1 teaspoon vanilla
1 cup pastry flour measured after being sifted 4 times	

Sift the flour and cream tartar together. Beat the whites to a stiff froth. Beat the sugar into the eggs. Add the flavoring and flour, stirring quickly and lightly. Beat until ready to put the mixture into oven. Bake 40 minutes in a moderate oven. Do not grease the pan.

MRS. D. M. CURRIER.

Sponge Cake

Beat 3 eggs; add 1 cup sugar and beat five minutes; add 1 cup flour sifted with 2 teaspoons baking powder, and 1 teaspoon vanilla; add 5 tablespoons boiling water. Bake in a rather quick oven.

MRS. L. KENERSON.

Cream Sponge Cake

Two eggs broken in a cup; fill the cup with sweet cream. Add 1 cup sugar, $\frac{1}{2}$ cup flour, 1 teaspoon cream tartar, $\frac{1}{2}$ teaspoon soda. Flavor with vanilla.

MRS. JENNIE DAVIS.

White Sponge Cake

Whites 6 eggs	1 cup sugar
$\frac{1}{2}$ teaspoon cream tartar	$\frac{2}{3}$ cup flour
1 teaspoon almond flavoring	

Beat the whites to a stiff froth; add the sugar, sprinkling slowly and mixing lightly. Sift the flour and cream tartar twice, then sift it into the cake and mix carefully. Turn into ungreased pan and bake in a moderate oven 30 minutes.

MRS. D. K. BARRY.

Sponge Cake

Six eggs, yolks and whites beaten together 3 minutes. Add 3 cups sugar and beat 5 minutes. Add two cups flour with 2 teaspoons cream tartar and beat 2 minutes. One cup cold water; 1 teaspoon soda dissolved, and beat 1 minute; 2 teaspoons flour; add salt, flavor with lemon.

SARA L. MONGEON.

Chocolate Layer Cake

Yolks 2 eggs	2 squares chocolate
1 cup milk	1 cup sugar
3 tablespoons melted butter	1 teaspoon soda
$1\frac{1}{4}$ cups flour	

Take $\frac{1}{2}$ cup of milk and the chocolate and heat until it thickens. Cool and add the beaten yolks, then add sugar and butter, the rest of the milk, and soda, then add flour, and a little salt. Frost with $1\frac{1}{4}$ cups sugar, $\frac{1}{3}$ cup water. Cook until it hairs, then add beaten whites.

MRS. EUGENE PAUL.

Chocolate Cake

1 cup sugar	$\frac{1}{4}$ cup butter
$\frac{1}{4}$ cup milk	1 heaping cup flour
$\frac{1}{2}$ cup grated chocolate dissolved in	$\frac{1}{4}$ cup boiling water
2 eggs	1 teaspoon cream tartar
$\frac{1}{2}$ teaspoon soda	Flavor with vanilla

For icing use caramel frosting over which, when cold, pour melted chocolate.

MRS. G. A. FAIRBANKS.

Sponge Cake

Four fresh eggs, (the whites of 2 reserved for frosting) beaten until light; 2 cups pulverized sugar which has been twice sifted, beaten with the eggs; 2 teaspoons baking powder; 2 cups flour sifted four times added to the eggs and sugar a little at a time, stirring well. Lastly add a cup of boiling water, a little at a time, stirring. Bake 30 minutes. Frost with reserved whites.

CONTRIBUTED.

Devil's Food

$\frac{3}{8}$ cup chocolate	1 cup sugar
$\frac{1}{2}$ cup butter	1 full cup sour milk
$2\frac{1}{2}$ cups flour	3 eggs

One teaspoon soda and an even teaspoon cream tartar makes it lighter. Pulverize soda and cream tartar together and put in flour (the last half cup of flour), sifting all flour in cake. Flavor with vanilla. Melt chocolate in the oven and pour into the cake the last thing, stirring it well. Bake in thin layers. Filling—1 cup sugar, 6 tablespoons sweet milk. Boil together 5 minutes, or until thick enough. White of 1 egg beaten stiff. Pour sugar and milk into the egg when beaten. Beat all until nearly cold. Flavor with vanilla, and put between layers and on top of cake when cold.

FANNY R. CHASE.

Mahogany Cake

Yolks 2 eggs, $\frac{1}{2}$ cup milk, $1\frac{1}{2}$ squares Baker's chocolate grated fine. Mix together and cook in double boiler. Beat until it thickens a little. When cool add 1 cup sugar, $\frac{1}{2}$ cup milk with small teaspoon soda, 2 tablespoons melted butter, $1\frac{1}{2}$ cups flour, 1 teaspoon vanilla. Bake. Frosting—Whites of 2 eggs beaten stiff; $1\frac{1}{2}$ cups sugar boiled with $\frac{1}{2}$ cup water until it will stiffen when put in cold water. Flavor with vanilla and beat until cool enough to spread and keep its place.

MRS. F. CLAGGETT.

Sponge Cake

Three eggs beaten 4 minutes; add $1\frac{1}{2}$ cups sugar and beat 5 minutes; 1 cup flour, $\frac{1}{2}$ teaspoon soda in $\frac{1}{2}$ cup cold water, 1 teaspoon cream tartar and a little salt.

ABBIE D. ROBINSON.

Fruit Cake

6 eggs	2 cups sugar
1 cup molasses	$1\frac{3}{4}$ cups butter
6 cups flour	2 teaspoons soda dissolved in a lit-
1 pound raisins	tle warm water
1 pound currants	1 pound citron
1 nutmeg	2 teaspoons cloves
2 teaspoons cassia	

MRS. C. F. GILE.

Quick Loaf Cake

One-half cup butter and 1 cup sugar creamed together thoroughly. Add the white of 1 egg beaten stiff, then beat into the creamed butter and sugar. Add $\frac{1}{2}$ cup milk and flour gradually, then 1 full cup of stoned, halved and floured raisins. Bake 1 hour. At first have oven as for usual baking, then just a steady moderate heat.

ELLEN E. KIMBALL.

Chocolate Cake

1½ cups sugar	½ cup butter
½ cup milk	1¾ cups flour
¼ lb. Baker's chocolate	3 eggs
1 teaspoon cream tartar	½ teaspoon soda

Scrape the chocolate fine, add 5 tablespoons sugar to it, (this in addition to the cup and a half). Beat the yolks to a cream, add the sugar, beat again. Add three tablespoons boiling water to the chocolate and sugar and stir over the fire until smooth and glossy, then stir into the beaten sugar and butter. Add to this mixture the eggs well beaten, then the milk and flour in which the soda and cream tartar have been mixed. Bake 20 minutes in a moderate oven. This will make two sheets. Frost if you like.

MRS. EDWIN C. HITCHCOCK.

Layer Fruit Cake

½ cup sugar	Yolks 2 eggs
½ cup molasses	½ cup raisins
1½ scant cups flour	½ teaspoon cloves, cinnamon
1 teaspoon soda	½ cup sour milk put in last

MRS. C. E. MOONEY.

Fruit Cake

One cup sour dried apple soaked over night and chopped fine. Simmer 2 hours in 1 cup molasses.

1 cup sugar	⅓ cup butter
½ cup sour milk	1 teaspoon soda
2 teaspoons cinnamon	1 teaspoon cloves
A little nutmeg	1 egg
2 cups flour	

Beat well together, add the apple and bake one hour in a good oven.

MRS. CHARLES F. FLETCHER.

Light Fruit Cake

$\frac{1}{2}$ cup butter	1 cup sugar
$\frac{1}{2}$ cup milk	Whites 4 eggs
2 cups flour	2 teaspoons baking powder
$\frac{1}{2}$ cup citron sliced thin	$\frac{1}{2}$ cup raisins
$\frac{1}{3}$ cup walnuts	

MRS. J. A. COADY.

Eggless Cake

1 cup sugar	1 cup chopped raisins
$\frac{1}{8}$ cup butter	1 cup sour milk
2 cups flour	1 teaspoon cinnamon
$\frac{1}{4}$ teaspoon cloves	$\frac{1}{2}$ teaspoon grated nutmeg
1 teaspoon soda dissolved in the sour milk	

Beware of mixing too stiff.

AGNES I. PRESCOTT.

Coffee Cake

2 eggs	1 cup molasses
1 cup butter	1 cup chopped raisins
1 cup strong coffee	1 teaspoon soda
4 cups flour	

NELLIE MUZZEY.

Walnut Cake

$\frac{1}{2}$ cup butter	1 cup sugar
Yolks of 3 eggs well beaten	Whites of 2 eggs well beaten
$\frac{1}{2}$ cup milk	$1\frac{1}{2}$ cups flour
$1\frac{1}{2}$ level teaspoons baking powder	$\frac{3}{4}$ cup chopped walnut meats

Cream the butter and sugar; add the eggs and beat well. Sift thoroughly together flour and baking powder, and add alternately with the milk to the first mixture. Add nut meats. Bake about 40 minutes. Cover with white frosting and ornament with walnut meats.

MRS. E. W. MOORE.

Fig Pie

2 well beaten eggs	$\frac{1}{2}$ cup sugar
1 tablespoon cold water	$\frac{3}{4}$ cup flour
$\frac{1}{2}$ teaspoon cream tartar	$\frac{1}{4}$ teaspoon soda

Bake in one thick pie and cut open. Filling—One pound figs cut up, 1 cup water; boil until tender. Chop, add another cup water, 1 cup sugar, small piece butter. Cook slowly until thick. When done, add a tumbler of currant jelly or the juice of 1 lemon. This makes too much filling for one pie, but will keep a long time. Frost the top with a white frosting and ornament with small pieces of fig.

MISS BARKER.

Whipped Cream Pie

Two eggs beaten very lightly, $\frac{3}{4}$ cup sugar, 1 cup flour, $\frac{1}{4}$ cup cold water with $\frac{1}{2}$ teaspoon soda dissolved in it, 1 even teaspoon cream tartar, little salt. Flavor with vanilla. Add eggs to sugar, beat 2 minutes; add flour with cream tartar; add water and soda last. Cream for pie—One-half pint cream, 2 tablespoons sugar, little vanilla. To be put on cake when cold.

MRS. A. H. BRITTON.

Aunt Elizabeth's Cream Pie

2 eggs	1 cup sugar
$1\frac{1}{2}$ cups flour	$\frac{1}{2}$ cup milk
Butter size of an egg	2 teaspoons cream tartar
$\frac{1}{4}$ teaspoon soda	

Cream—One egg, 1 cup milk, 1 dessertspoon flour, $\frac{1}{2}$ cup of sugar. Put the milk in a double boiler and add the rest well beaten while the milk is boiling, stirring steadily.

EMILY C. BROWN.

Filling

One cup sugar and a little water boiled together until brittle when dropped in cold water. When a little cool, add the well beaten white of an egg, and 1 cup chopped raisins.

MRS. C. E. MOONEY.

Fig Filling

One-half pound figs chopped fine, $\frac{1}{2}$ cup boiling water, $\frac{1}{2}$ cup sugar. Cook till thick enough to spread. Flavor with vanilla. A few chopped walnuts improve it.

MRS. FRANCIS FOOTE.

Nut Filling

1 cup sugar	$\frac{1}{3}$ cup water
White of 1 egg	1 cup nut meats

Boil sugar and water until it threads. Beat egg to a stiff froth. Pour the syrup slowly into the egg, beating well. Add nut meats chopped fine.

MRS. E. W. MOORE.

Soft Frosting

One cup sugar, $\frac{1}{2}$ cup milk. Boil 5 minutes and put in basin of cold water until cool enough to spread. Can put light or dark chocolate frosting on top of this.

Chocolate Frosting

One egg, $\frac{2}{3}$ cup sugar. Put in part to beat with the egg. Stir in the rest. Add $1\frac{1}{2}$ squares chocolate, melted. Stir in sugar and egg.

MISS M. KIDDER.

Date Filling

White of 1 egg beaten stiff. Thicken with confectioners' sugar. One pound dates chopped or cut. Stir in few drops of vanilla.

Maple Sugar Frosting and Cake Filling

This can be made of whipped cream slightly stiffened with gelatine and sweetened well with crushed or powdered maple sugar.

MRS. F. O. JAMESON.

Cookies

"Luscious wafers, and honied cakes."

—HORACE, ODE X.

• Excellent Jumbles

1½ pounds flour
¾ pound butter

1 pound sugar
4 eggs leaving out whites of two

Add a few drops of oil of lemon or a little grated orange peel. Lay aside part of the sugar to roll cakes in. Roll in thin cakes and bake on tin sheets. It is better to form them in rings and flatten in the hand, as they are too rich to roll with a rolling pin.

MISS KATE BOND,

Vice-Pres. International Order of The King's Daughters.

Rocks

1½ cups sugar
1½ cups seeded raisins, chopped fine
3 eggs
1 teaspoon soda, dissolved in a little warm water
1 pound English walnuts chopped fine

1 scant cup butter
3 cups flour
A little salt
1 teaspoon cinnamon
2 tablespoons sweet milk

Drop on tins with a teaspoon 2 inches apart. Use a coffee cup to measure the raisins, and put in a little good brandy to make them keep. Weigh the nuts before cracking.

FRANCES A. PARMELEE.

Vanilla Cookies

1 egg
½ teaspoon soda
1 teaspoon cream tartar
Vanilla

1 cup sugar
½ cup butter
½ cup milk, scant

Mix thick and roll thin, after which sift in granulated sugar. Roll lightly and cut out.

MRS. F. C. REED.

Aunt Kelley's Cookies

1 cup butter	1 cup sugar
2 eggs	1 cup sour cream
1 teaspoon soda	carraway seed
Flour to roll thin	

MRS. WM. KELLEY, 94 years old.

Wafers

4 eggs	3 cups sugar
1½ cups butter	1 teaspoon soda

Cream butter and sugar, add well beaten eggs, dissolve soda in a very little water and stir in all the flour possible, then knead in more. Try it, see if it is gummy and if it is stir in more flour, flavor to taste. Roll thin, sprinkle with coarse white sugar, cut into strips and bake a light brown. If put in a tin pail or box will keep for months.

MRS. E. N. JOHNSON.

Cocoanut Cookies

1 egg	1 cup sugar
2 tablespoons shortening	½ cup milk
1 heaping teaspoon baking powder	½ cup cocoanut
Flavor with vanilla	

Use flour enough to roll. When rolled sprinkle sugar over.

MRS. ANN MARSHALL.

Lemon Jumbles

1 egg	1 cup sugar
1 teaspoon cream tartar	½ cup butter and lard
½ cup milk	½ teaspoon soda
1 teaspoon lemon	

Mix not very hard. Put sugar on top.

MRS. ALBERT ROWELL.

Cookies

1 egg	½ cup sour milk
1 cup maple sugar	1 small teaspoon soda
½ cup melted butter	1 cup chopped raisins

Mix stiff with flour.

MRS. JOHN L. DAME.

Sugar Cookies

2 cups sugar
 2 eggs well beaten
 1 teaspoon soda
 Salt

1 heaping cup butter and lard mixed
 1 cup sweet milk
 2 teaspoons cream tartar

Flavor with vanilla or orange extract. Flour to roll.

MRS. PUTNAM.

Hermits

3 eggs
 1 cup butter
 1 teaspoon cloves
 Small teaspoon soda

1½ cups sugar
 1 cup stoned raisins
 1 teaspoon cinnamon

As little flour as possible. Roll very thin.

MRS. NETTIE COMINGS.

Drop Gingerbread

1 cup molasses
 1 cup sour cream
 ½ cup sugar
 1 teaspoon cinnamon

1 egg
 1 teaspoon soda
 1 teaspoon ginger
 3 cups flour

Drop with a spoon on tin.

EMILY J. WOOD.

Date Gingerbread

½ cup molasses
 ½ cup brown sugar
 4 tablespoons butter
 1 cup dates cut up

1 teaspoon soda put in molasses
 and beaten
 ⅔ cup water
 1 egg

Make soft.

MRS. HOLLIS F. TOWNE.

Schnapps

½ cup molasses
 3 tablespoons butter
 1 teaspoon ginger
 Flour to roll

½ cup sugar
 4 tablespoons water
 1 teaspoon soda

ANNE PARMELEE.

Soft Gingerbread

$\frac{1}{2}$ cup sugar	1 cup molasses
$\frac{1}{2}$ cup butter	

One teaspoon each of ginger, cinnamon and cloves; 2 teaspoons soda dissolved in 1 cup boiling water; $2\frac{1}{2}$ cups flour. Add 2 well beaten eggs the last thing before baking. This is excellent.

MRS. EMMA BERG.

Sugar Gingerbread

$1\frac{1}{2}$ cups sugar	1 cup butter
$\frac{2}{3}$ cup milk	2 eggs
1 teaspoon cream tartar	1 teaspoon soda

Spice to your taste. Roll thin. Sift sugar over before baking.

MRS. L. A. WOODBURY.

Cream Cookies

2 eggs	1 cup sugar
1 cup cream	1 teaspoon soda

If sweet cream is used, 2 teaspoons cream tartar. Flavor with nutmeg. Flour enough to roll soft.

MRS. J. E. RANSOM.

Cocoa Sticks

4 tablespoons butter	1 tablespoon lard
$\frac{3}{4}$ cup sugar, scant	1 egg
1 tablespoon milk	1 teaspoon vanilla
5 teaspoons cocoa	1-8 teaspoon baking powder
$1\frac{1}{4}$ to $1\frac{1}{2}$ cups flour, or to roll	

Set on ice to harden. Sprinkle the board with cocoa and a little sugar. Use small pieces of the dough at a time. Roll thin, being careful not to use too much cocoa as it will make them bitter. The colder and harder the dough is the better, therefore it can be made the day before.

Candies

"A glorified candy"—LAMB.

"Candy of course—great big marshmallows and chocolates, cream candy and nut candy and taffy too,—for that's good though it isn't so fine."

Peanut Taffy

Some gloomy day when young folks yawn
And wish the weary hours were gone,
Go to your storeroom and there get
Brown sugar, heavy—almost wet.
Send some one to a peanut stand;
A quart fresh roasted you'll demand.
Set all the children shelling these,
And make them whistle if you please.
When these are shelled, chop—not too fine.
Butter some piepans set in line;
Then take a pound of sugar, turn
Into a pan and melt—not burn—
But add no water. When 'tis done
And like thick syrup quickly run,
Your chopped up peanuts lightly salt
And turn them in. If there's no fault,
Stir just a minute, pour in tins
And cool, and then the fun begins.

Marshmallow Stuffed Dates

Remove the pits from the dates, fill the space with marshmallow, and roll the dates in powdered sugar. One marshmallow will stuff four dates.

Butter Taffy

One cup sugar, 2 tablespoons molasses, 1 tablespoon vinegar, piece butter size of egg. When done add a little soda, pour in plates and cut in squares.

English Walnut Creams

To the white of an egg add one half as much water, and make stiff with confectioners' sugar. Cut in small pieces and place between the halves of English walnuts.

BESSIE PARTRIDGE.

Walnut Anna

Two cups brown sugar, $\frac{1}{2}$ cup cream or milk. Boil together twenty minutes, or until it ropes. Take from fire and add 1 cup of broken walnut meats, stir a little, then pour into buttered tin. When partially cool crease in squares with a knife.

MRS. FRANK MORSE.

Chocolate Fudge

2 cups sugar	1 cup milk
1 square chocolate	Butter size of walnut

Boil until it will make a soft ball in fingers when you drop in water. Stir till it grains and pour in buttered pan.

H. W. B.

Walnut Fudge

3 cups brown sugar	$1\frac{1}{3}$ cups white sugar
2 squares chocolate	

Enough milk to moisten. Boil till it threads. Remove from the fire and add a piece of butter size of an egg, 1 teaspoon of vanilla. Add 1 pound of walnut meats chopped. Beat till it begins to cool, then pour in buttered tins.

L.

Penuche

1 cup brown sugar	1 cup maple sugar
1-8 pound butter	1 small teaspoon corn starch
1 small teaspoon soda	1 small teaspoon vanilla
$\frac{1}{2}$ cup chopped nuts	$\frac{3}{8}$ cup milk

When partly done add butter. When done add nuts and vanilla.

MRS. H. A. BARTON.

Candied Pop Corn

Put in an iron kettle 1 cup sugar, 1 tablespoon butter and 3 tablespoons water. Boil until ready to candy, then throw in 3 quarts of nicely popped corn. Stir briskly till candy is evenly distributed, and when cooled each kernel will be separately crystallized.

EDITH M. GRAVES.

French Foundation Cream

Break into a bowl the whites of 1 or more eggs, as the quantity you wish to make will require; add to it an equal quantity of cold water. Stir in xxx powdered sugar or confectioners' sugar until stiff enough to mould with the fingers. This cream is the foundation of all French creams.

MRS. FRANK MORSE.

Butter Scotch

1 cup brown sugar	$\frac{1}{2}$ cup water
1 teaspoon vinegar	Butter size of walnut

Boil 20 minutes. Flavor if desired.

MRS. OLEY LEAR.

Penelope

3 cups brown sugar	1 cup or $\frac{3}{4}$ cup cream
Small piece butter	$\frac{1}{2}$ pound walnuts chopped fine
1 teaspoon vanilla	

Boil 15 minutes. Should almost sugar before removing from fire. Put layer of walnuts into bottom of a dish. Beat for 1 minute then pour over walnuts. Cool and cut in squares.

H. E. TILTON.

Kisses

The whites of 4 eggs beaten to a stiff froth, $\frac{1}{2}$ pound powdered sugar. The more the eggs and sugar are beaten together the stiffer the kisses will be. Bake in a moderate oven on wet paper laid on a board. Cocoanut or grated chocolate may be added if desired.

Ice Cream Candy

Two cups sugar, 1 cup water, $\frac{1}{2}$ cup vinegar. Boil without stirring for twenty minutes, when nearly done add flavoring, and when sufficiently cool, pull until white.

MRS. A. W. CLARK.

Parisian Sweets

1 pound figs
1 pound dates

1 pound English walnut meats
Confectioners' sugar

Put figs, dates and nut meats through meat chopper and work in sugar until smooth. Roll to one-half inch thickness, cut in small squares, roll in sugar.

MRS. G. H. BRITTON.

Maple Coconut

Boil together for 12 minutes 2 coffee cups of medium brown sugar, $\frac{2}{3}$ cup sweet cream and 1 tablespoon butter. Strain this through a sieve, add $1\frac{1}{2}$ tablespoons vanilla, and stir in freshly grated or desiccated cocoanut until it is thick. Make into drops and place on oiled paper on a tin. Put them in a moderate oven to dry.

Fondant

4 tea cups granulated sugar 1 teacup boiling water
3 tablespoons glucose

Mix well, let cook briskly, stirring frequently. Try in cold water; when it separates and drops quickly from the spoon, pour into flat dishes, after cooling a little, beat until creamed. In order to use different flavorings and colorings take small pieces of the cream and mix in with the hand. Mould and use nuts and fruits. If only one flavoring is desired it may be put in while beating. Do not cook too long.

MRS. W. H. MOULTON.

Cocoa Fudge

$\frac{1}{2}$ cup milk	3 tablespoons butter
$2\frac{1}{2}$ cups powdered sugar	9 teaspoons cocoa
1 teaspoon vanilla	

MARY M. CUMMINGS.

Genesee Caramels

$2\frac{1}{2}$ cups granulated sugar	1 cup cream
2 tablespoons butter	Pinch of salt
$\frac{1}{2}$ pound Baker's chocolate	1 tablespoon vanilla

Cook 12 minutes, stirring all the time. May add nuts of any kind.

MRS. JOHN MCCRILLIS.

Cream Candy

3 cups sugar	$\frac{1}{4}$ cup vinegar
Nearly 1 cup water	Butter one half size of egg
Vanilla	

Cook as you would molasses candy. Do not stir. When done place in a buttered tin. Pull when cool.

HELEN J. EMERSON.

Pickles

"As many a little makes a mickle,
So various flavors are in a good pickle;
A little of that and a little of this
Will give you a taste not far short of bliss."

Mustard Pickles

1 quart cucumbers	1 quart onions
1 quart green tomatoes	1 quart string beans
6 green peppers	1 quart cauliflower

Cook these together in salted water until tender, drain well and add to them the following dressing: To 1 quart vinegar add $\frac{1}{2}$ cup flour, 1 cup brown sugar, $\frac{1}{4}$ pound ground mustard, $\frac{1}{2}$ teaspoon tumeric powder. Let the vinegar come to a boil, then add the sugar, flour and mustard and boil until it thickens.

MRS. F. D. HAYWARD.

Mustard Pickle

$\frac{1}{2}$ peck tomatoes	2 heads cauliflower
2 bunches celery	2 quarts small onions
7 peppers	1 gallon vinegar
2 ounces tumeric	$\frac{1}{4}$ pound whole mustard seed
$\frac{1}{4}$ pound allspice	1 ounce cloves
$\frac{1}{2}$ small box mustard	3 quarts small pickles

Cook until soft.

MRS. S. H. EDES.

Small Pickles

2 quarts vinegar	2 tablespoons alum
1 cup salt	2 teaspoons whole cloves
2 teaspoons allspice	2 teaspoons stick cinnamon

A few green nasturtium seeds

Put spice in 3 bags. Mix vinegar, spice and salt, and let stand 3 days. Drop in pickles as soon as picked, just as they come from the vines with the stems on.

MRS. W. H. GRAVES.

Pickles

Fill a glass quart jar with cider vinegar and green fresh cucumbers wiped clean. Add 1 teaspoon salt and seal.

MRS. B. F. PEASLEY.

Sweet Pickled Pears

Seven pounds of fruit boiled in cold salt water till tender, then drain. One quart vinegar, 3 pounds brown sugar, 1 teaspoon cloves, 1 teaspoon allspice, 1 teaspoon cinnamon. Boil together then add pears. Simmer all 2 hours.

MRS. W. A. YOUNG.

Favorite Pickle

1 quart raw cabbage chopped fine 1 quart beets, boiled
1 cup grated horseradish 1 cup sugar
1 teaspoon black pepper 1 tablespoon salt

Cover with cold vinegar. Keep from the air.

MARY M. PIERCE.

Tomato Pickle

Put the tomatoes into a weak brine and let them soak over night. In the morning boil them in water until soft. Then to 1 quart of vinegar add 1 pound of sugar and all kinds of spices. Pour it over the tomatoes boiling hot. Allow 7 pounds of tomatoes to 1 quart of vinegar.

MRS. J. A. MARSHALL.

Chili Sauce

6 ripe tomatoes 1 or 2 ounces chopped onions
2 peppers 1 dessertspoon salt
2 tablespoons sugar

Cook 2 or 3 hours, so as to be quite thick.

MRS. C. M. E.

Shirley Sauce

Twelve large ripe tomatoes, 2 large green peppers; pare the tomatoes, chop the peppers very fine. Add 1 cup of vinegar, $\frac{1}{2}$ cup of sugar. Boil 2 hours; then add 1 cup of vinegar and boil 1 hour longer, or until the mixture does not separate. Stir in a teaspoonful of cinnamon, cloves and allspice.

ELIZABETH SARGENT.

Jersey Sauce

Scald and peel 5 pounds ripe tomatoes. Add 3 pounds sugar, 1 pint vinegar, 1 teaspoon cloves, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon ginger, $\frac{1}{2}$ teaspoon nutmeg. Boil all together $1\frac{1}{2}$ hours.

ANNA KIBBEY.

Chutney Sauce

Twelve green sour apples, 2 green peppers, 6 green tomatoes, 4 small onions, 1 cup raisins, 1 quart vinegar, 2 tablespoons mustard seed, 2 tablespoons salt, 1 tablespoon powdered sugar, 2 cups brown sugar. Remove the seeds from the raisins and peppers, then add the tomatoes and onions, and chop all very fine. Put the vinegar, sugar and spices on to boil, add the chopped mixture and simmer 1 hour. Then add the apples, pared and cored, and cook slowly until soft. Keep it in small cans.

MRS. CHARLES LATTIMER.

Piccalilli

Eighteen green tomatoes. Slice and sprinkle with salt. Let them stand over night. In the morning rinse and drain. Two green peppers, or not; 2 large onions, 1 $\frac{1}{2}$ cups brown sugar, 3 cups vinegar, 1 dessertspoon cinnamon, 1 teaspoon cloves, 1 teaspoon mustard. Do not boil long enough to be stringy, but simmer slowly until tender.

MRS. JOHN L. DAME.

Jellies

"Of candied apple, quince and plum and gourd,
With jellies soother than the creamy curd
And lucid syrups tinct with cinnamon
And spiced dainties."

Eve of St. Agnes.—KEATS.

Currant and Raspberry Jelly

Add 2 parts raspberry juice to 1 of currant. Strain and boil 20 minutes, then add 1 pound granulated sugar to every pint of juice. Bring to a boil and turn into glasses at once.

MRS. ALEXANDER.

Wine Jelly

Soak 1 box gelatine in 1 pint cold water, then dissolve in 2 pints boiling water. Add 2 cups sugar, juice of 2 lemons and 1 pint sherry or any other wine you may prefer. Strain and set in a shallow mould to cool. Use the red gelatine.

MRS. RUFUS S. DUDLEY.

Lemon Jelly

Two spoons cornstarch. Moisten with cold water, then stir in pint boiling water, add juice of 2 lemons and sugar.

MRS. GEO. NOURSE.

Lemon Jelly

One cup sugar, 1 cup cold water, 1 beaten egg mixed with 1 tablespoon flour. Add the juice and grated rind of 1 lemon. Boil until thick as cream. Spread between the cakes.

MRS. A. MARSHALL.

Crabapple Jelly

Wash the apples, put into a kettle and cover with water. Let cook until very soft then take off and strain through a cloth. To 1 pint of juice add 1 pint of sugar. Boil this until it will harden quickly in a saucer.

ALICE NELSON.

Fruit Jelly

Pare and quarter or slice 6 or more ripe peaches or other soft fruit. Sprinkle with sugar and set one side. Soak a package of Plymouth Rock gelatine in 1 pint cold water 30 minutes. Add 1½ pints hot water to dissolve it, then 1½ cups sugar and lastly the fruit. Set on ice to harden and until ready to serve. This is nice with a mixture of fruits, a little of each kind. Eaten with or without cream.

FANNIE R. CHASE.

Strawberry Jelly

One package pink gelatine. Soak in pint cold water. Add pint boiling water with sugar to taste. When cool flavor with strawberry extract.

Green Tomato Preserve

Scald 2 pounds tomatoes in strong ginger tea and drain. Cook in the following syrup till clear :

1 pint vinegar	½ ounce whole mace
1 pound sugar	1 ounce white ginger root
½ ounce cinnamon bark	

MRS. COFRAN.

Grape or Currant Jelly

To make the currant jelly wash the currants on the stems, then put in a kettle with water enough in the kettle to see it on the sides. Let them get heated through, then mash, and put in a cheese cloth and hang them up over night, where they can drain. Then in the morning boil the juice 20 minutes, and add as much sugar as you had juice. While juice is boiling place sugar in the oven and let it get heated through. Then after the juice has boiled 15 or 20 minutes add the sugar and boil 5 minutes longer. Make the grape jelly the same way.

MRS. J. M. DUDLEY.

Canned Blackberries

Five pounds berries, 1 cup raisins, 3 pounds sugar, 2 lemons. Dice the lemons and cook in a little water by themselves. When the berries are nearly done, turn in lemons and can hot.

NELLIE WRIGHT.

Blackberry Jam

Two quarts blackberries, 1 quart cooked apples, 2 quarts of sugar. Boil 20 minutes.

MRS. DENBY.

Lemon or Orange Marmalade

One lemon or sour orange, 1 pint cold water, 2 cups sugar. Slice the fruit very fine and put it in the cold water and let it soak 24 hours. Then boil it slowly 20 minutes. Set it away for another 24 hours, and boil again for 20 minutes. Then add sugar and continue the boiling another 20 minutes. Turn into a jar and cover when cool.

Currant Marmalade

Five pounds currants, 5 pounds sugar, 5 oranges, 1 pound seeded raisins, cut a little. Grate the rind of the oranges. Cook slowly 20 minutes.

Spiced Grapes

Five pounds grapes, 4 pounds brown sugar, 1 pint vinegar, 1 tablespoon cloves and allspice. Cook slowly 3 or 4 hours.

To Can Fruit

Fill cans with fruit. Make syrup according to the acidity of the fruit and fill the cans. Close the cans at once. Put the cans into a receptacle with a cloth on the bottom and between the cans, and cover with boiling water. Wrap with a quilt or piece of carpet and let stand 24 hours.

S. J. BOARDMAN.

Cranberry Relish

5 pounds cranberries 3 pounds seeded raisins
5 large oranges 3 pounds sugar

Put berries, raisins, and orange peel through a meat chopper, then add oranges and sugar. Mix well, let boil up quickly, then simmer 3 hours.

CHRISTINE RICHARDS.

Evaporated Strawberries

Two quarts strawberries, 3 pints granulated sugar. Make syrup of sugar and boil not quite as long as icing. Then put in berries and cool 5 minutes. Set this in the sun three days in the pan in which they were cooked (granite pan) taking in at night. Then put in jars and seal without heating.

SOPHIA C. HARVEY.

Chafing Dish

"Here are receipts, and all that you can wish,
To please the owner of a chafing dish."

"Dainty bits make rich the ribs."

Creamed Salmon

1 box salmon outlets
1 gill sherry
1 tablespoon butter

Yolks 3 eggs
 $\frac{1}{2}$ pint sweet milk

Cut salmon into small pieces and put in chafing dish with butter. Season well with pepper and salt. Pour the wine over it and cook 10 minutes. Add the beaten yolks and cream. Let all come to a boil and serve immediately.

EMILY C. BROWN.

Fruit Toast

Three eggs, 1 cup milk, $\frac{1}{2}$ teaspoon salt. Beat eggs, add salt and milk. Dip nicely trimmed pieces of bread in this and fry in butter. Remove from chafing dish and put peach marmalade on top and garnish with a spoon of whipped cream.

Lobster a la Newburg

1 tablespoon butter
Yokes 3 eggs
Salt and cayenne to taste

1 wine glass sherry
 $\frac{1}{2}$ pint cream

One medium size lobster cut into pieces. Put butter and wine in chafing dish. Let simmer 5 minutes. Add cream and eggs beaten together. Cook until smooth. Add lobster, allowing it only to heat through. Serve on small pieces of toast. This never fails.

SARA H. GUNNISON.

Deviled Shrimps

1 tablespoon Worcestershire sauce 3 tablespoons hot butter
 ½ teaspoon mustard 1 tablespoon parsley (minced)
 ¼ teaspoon salt ¼ teaspoon paprika
 1 tablespoon tomato catsup 2 tablespoons lemon juice

Cook together ; add 1 quart shrimps and cook 3 minutes.

CHRISTINE RICHARDS.

Creamed Oysters

Heat 1 pint milk or cream and thicken with a little flour wet with milk or water. Add salt and a small piece butter. Par-boil 1 pint of oysters, drain and mix the oysters with the cream. Serve on slices of buttered toast.

IDA M. BARKER.

Venetian Egg

Put a good sized piece of butter and a small onion chopped fine into the chafer and let cook until tender. Then add 1 can of tomatoes, seasoned well with salt, pepper and paprika. When this comes to a boil drop in 4 eggs and let cook unstirred until the whites are cooked. Then stir thoroughly and serve on hot toast or wafers.

JOSEPHINE ROUNSEVEL.

Welsh Rarebit

½ or ¾ pound cheese 2 eggs
 ½ teaspoon salt Dash of cayenne
 1 tablespoon butter 1 teaspoon mustard
 ½ cup ale or beer (cream may be substituted)

Break the cheese in small pieces and put it with the other ingredients in chafing dish. Stir until cheese melts. Serve immediately on buttered toast or mince pie.

DR. FRED P. CLAGGETT.

Beverages

" Blessings on him who invented—the drink that quenches thirst."

DON QUIXOTE.

Koumiss

Put $\frac{1}{3}$ yeast cake in $\frac{1}{3}$ cup warm water ; $\frac{1}{4}$ cup sugar, 1 cup boiling water, 1 quart milk. Pour the boiling water on the sugar. Then add the quart milk, then the yeast. Stir well ; then put into beer bottles, shake well and set the bottles filled and corked, to rise, in a place 76 degrees of heat. Let them rise 8 to 12 hours, then shake and put on sides on ice ready for use.

MISS KATE BOND,

Vice-Pres. International Society of King's Daughters.

Coffee for Forty Persons

Ground coffee 3 pints 2 gallons water
3 eggs

Good Coffee

2 dessertspoons coffee to a cup 1 egg for family

Add 1 pint boiling water and let boil five minutes. Before putting into the pot mix coffee and egg together, adding $\frac{1}{2}$ cup cold water. When done, fill up and set on back of stove.

Chocolate

1 square Baker's chocolate 2 tablespoons hot water
2 tablespoons sugar Pinch salt

Boil until smooth. Add gradually 1 pint boiling water and when ready to serve add 1 pint boiling milk. If liked richer, use all milk and more chocolate.

Cocoa

To 1 cup boiling milk take 1 teaspoon cocoa dissolved in a little cold ; then add to the boiling milk.

Tea

The water should be freshly boiled. Heat the teapot, which should be of earthen or china. Add 1 teaspoon of tea to 1 cup boiling water. Cover pot closely and place it where it will keep hot but not boil for 5 minutes.

Iced, or Russian Tea

Make the tea by above recipe and strain it from grounds and keep cool. When ready to serve put 2 cubes of block sugar in a glass half filled with broken ice, add a slice of lemon and fill the glass with tea.

Fruit Punch

Juice of 5 lemons	3 oranges
1 pint fruit syrup	1 can chopped pineapple
1 quart apollinaris water	1 pound sugar
2 cups water	1 cup strong tea

Slice of lemon or orange in each cup. Squeeze the lemon or orange juice, add water and sugar and let boil 15 minutes. Add tea.

L. S. RICHARDSON.

Medical Department

Edited by Mary Putnam Sibley

An Ever-Ready Remedy

Creolin is nonpoisonous and the most satisfactory and universal disinfectant and germicide that we have. The indications for its application are numerous. A mixture of creolin and glycerine, equal parts, makes a better emulsion when the water is added. The usual strength is one teaspoon of the mixture to one pint of water. It is useful in all forms of skin troubles, bathing the parts as often as the indications require. As a wash for ulcers, sores and wounds it is unsurpassed. It may be used also in form of wet compresses to good advantage. For stings and bites of insects, also in the commencement of boils, use mixture in full strength, saturating absorbent cotton and binding onto the parts. For croup, bronchial troubles and in disinfecting wounds put one teaspoon of creolin in a basin of hot water, place on the stove and renew when strength is exhausted, deriving the benefit from the vapor. Use the same strength of mixture on animals as on man, when indicated. A sure cure for mange on dogs and scratches on horses.

DR. J. L. CAIN.

Cough Medicine

Two ounce packages of hops, 2 of red clover, 2 of mullein, 1 ounce gum arabic, $\frac{3}{4}$ pound sugar, 3 quarts hot water. Let the herbs steep in the water until all the juice is extracted and strain. Boil to one quart. Put in gum arabic and sugar and simmer 20 minutes. Bottle and keep in a cool place. This mixture costs 35c., and will make one quart.

Blood and Nerve Tonic

1 bottle bovanine	1 bottle celerina
1 pint port wine	1 pint boiling water
1 pound sugar.	

In preparing, the bovanine may curdle. To avoid it dissolve sugar in boiling water and let it cool. Place sugar in a pitcher and add bovanine slowly, stirring continually. Add wine and celerina in same way. Bottle, cork tightly and keep in a cool place. Dose—Teaspoon after meals and at bed-time, if desired.

MRS. SOLON WILLEY.

Cold Powder

5 parts camphor	1 part powdered opium
4 parts carbonate ammonia	6 parts quinine

Dissolve the camphor in ether to the thickness of cream, then add the opium, ammonia and quinine. This is an excellent specific for a common cold, if taken in time. It should be kept on hand at all times and taken as soon as possible after one has been chilled through. It may be taken often during the day and on retiring. Dose—From 1-8 to 1-3 of a common thimbleful, or from 3 to 10 grains.

Something to Remember

If an artery is cut, red blood spurts; compress above the wound. If a vein is cut, dark blood flows steadily; compress above and below the wound.

Liniment

1 part olive or linseed oil	1 part lime water.
-----------------------------	--------------------

Mix and bottle. For severe burns.

Common Liniment

1 ounce tincture arnica	1 ounce tincture camphor
½ ounce oil wintergreen	½ ounce aqua ammonia
1 pint alcohol	

DR. DARLING.

Ointment

1 part beeswax 2 parts lard

Melt together and stir until cold. This will heal old sores when everything else fails.

Tar Ointment

1 part tar 1 part beef suet

Try out suet and simmer with tar until of proper consistency for ointment.

DR. THOMAS B. SANBORN, JR.

Corn Cure

1 part salicylic acid 2 parts lard

Mix in earthen and apply to the corn three nights in succession, then soak and remove if possible. If obstinate, apply until the desired result is obtained.

Slippery Elm Poultice

Powdered elm bark and boiling water formed into a thin paste. Sometimes a small portion of laudanum is added, which makes a grateful application to abscesses, felons and painful bruises.

Bread and Milk Poultice

Place a handful of bread crumbs in a basin, and pour over them hot milk. Form into a smooth paste, spread upon a cloth and apply. Renew frequently.

Flaxseed Poultice

Take of ground flaxseed one part, barley meal one part, and enough water to make a paste. If to be applied to the lungs it should be thoroughly oiled with olive or sweet oil or lard. This can also be made of flaxseed alone.

Poultices should never be made unnecessarily heavy nor thick, and should be changed often. They are useful in all cases of inflammation and assist in the process of suppuration.

Invalids' Dietary

"Good broths with good keeping do much now and then;
Good diet with wisdom best comforteth men."

—TUSSER.

"Thou art all the comfort the Gods will diet me with."

—CYMBELINE.

Edited by Mary Putnam Sibley

Indian Meal Gruel

Into 1 quart of boiling water, stir 1 spoon flour and 2 spoons of Indian meal, mixed with a little cold water. Boil 30 minutes. Season with salt and strain. Use cream if desired.

Oat Meal Gruel

Into 1 quart of boiling water, stir 2 spoons oat meal, and boil 1 hour. Season with salt and strain. If sugar, milk or cream is wished, it may be added.

Flaxseed Tea

1 ounce whole flaxseed	1 ounce white sugar
½ ounce liquorice	4 tablespoons lemon juice

Pour on 1 quart boiling water. Let stand in a hot place 4 hours, and strain.

MRS. RUTH EATON.

Sea Moss Blanc Mange

One cup of Irish moss washed thoroughly, let it stand 1 hour in cold water, then tie in muslin bag, and put in a pail with 2 quarts new milk. Set pail into a kettle of hot water and boil 30 minutes; stir occasionally. Press the bag with a spoon to get out the gluten, and put in a dash of salt if desired. Most persons prefer it without. Pour into moulds. Serve with cream and sugar. Harmless for invalids.

Moonshine

Beat the white of an egg very light. Add 3 teaspoons of cream, and a little sugar.

PRISCILLA S. WILCOX.

Mutton Broth

2 pounds mutton	2 quarts water
1 teaspoon salt	1 saltspoon pepper

Remove fat and skin from 2 pounds of the neck of mutton. Cut into small pieces. Break bones. Put all into a stew pan and add 2 quarts cold water. Simmer until meat is tender. Strain. Remove fat. Add 2 teaspoons of well washed rice, and cook until rice is tender.

MRS. J. L. CAIN.

A Nutritious Fluid

2 teaspoons lump magnesia	1 teaspoon saleratus
1 teaspoon salt	1 teaspoon flour
½ pint milk	1 pint water

Put milk and water over the fire to boil. Rub the flour to a thin paste and stir into the boiling liquid. This will make a thin porridge, which should boil five minutes. Remove from the fire and pour into a large earthen vessel. Add the pulverized magnesia, mixed with the saleratus and salt. This can be retained on a weak stomach when it refuses everything else.

DR. THOMAS B. SANBORN, SR.

Beef Tea

Take a pound of juicy lean beef and mince it. Put it with its juice in an earthen vessel containing a pint of tepid water, and let it stand for one hour, slowly coming to a boil. Continue to boil it for three minutes. Strain; add salt, also pepper, if preferred.

To the Sick and Afflicted

“Make it a point of putting all your worries deep down in the bottom of your heart, and then sit on the lid and sing.”

MRS. WIGGS.

Miscellaneous

Household Hints

One-half tablespoon brown sugar will counteract the effect of too much salt in soup.

One teacup milk will counteract the effect of too much pepper in soup.

Water added to sour milk will give better results than sweet milk.

To remove grass stains, thoroughly cleanse with alcohol.

Oxalic acid dissolved in hot water will remove paint from windows.

A tumbler of water kept in the cake box will keep the cake from becoming dry and stale.

Cotton batting is impervious to all life germs. Draw it carefully over a full jar of preserved fruit and it will prevent mold and fermentation.

Vinegar is better than ice for keeping fish. By putting a little vinegar on the fish it will keep perfectly well even in hot weather. Fish is often improved in flavor under this treatment.

Spots in cloth or calico caused by an acid may be removed by hartshorn. Spots caused by an alkali may be removed with vinegar or tartaric acid.

If the oven is too hot when baking place a small dish of cold water in it.

Test canned goods by pressing the bottom of the cans; if the contents are not good the tin will produce a sound like the bottom of the sewing machine oiler.

Molasses thoroughly rubbed into grass stains and afterward well washed will wholly remove.

Cover raisins with hot water and let them stand a moment, the seeds can then be removed easily without any waste.

When baking a cake, on removing it from the oven place the tin on a damp towel for a moment, and the cake may readily be taken from the tin without sticking.

If you heat your knife you can cut hot bread as smoothly as cold.

Mix 1 teaspoon cornstarch with 1 cup salt for table use and it will never gather dampness.

Brandied Cheese

Grate pieces of dry cheese, then moisten with brandy until it works smooth enough to mould.

MRS. W. H. MCCRILLIS.

Ham Pickle

2 gallons water	2 $\frac{1}{4}$ pounds salt
$\frac{1}{2}$ ounce saltpetre	1 ounce soda
1 cup sugar or molasses	

For 60 pounds of meat.

MARY L. CHELLIS.

County Pork Sausages

6 pounds lean fresh pork	3 pounds chine fat
4 tablespoons salt	2 tablespoons black pepper
4 tablespoons sifted sage	2 tablespoons summer savory

Mix the seasoning thoroughly into the chopped meat and put into stout muslin bags. Keep in a cool dark place.

MRS. J. C. PURINGTON.

Sausages

12 $\frac{1}{2}$ pounds meat	1 gill salt
1 gill sage	$\frac{1}{2}$ gill pepper

MRS. M. A. HUNTON.

Sausages

Three teaspoons powdered sage, 1 of salt and 1 of pepper to a pound of meat is good seasoning for sausages.

MRS. JULIA A. EDES.

Minced Meat

Boil 6 or 7 pounds of rather lean meat 3 hours. Skin. Chop rather fine, add $1\frac{1}{3}$ as much chopped sour apples, 2 tablespoons each of salt, ground cloves, cinnamon, 1 grated nutmeg, 1 coffee cup molasses, 2 pounds sugar, 1 pound chopped raisins, 1 pound currants, $\frac{1}{2}$ pound citron, and a full pint of liquor in which the meat was boiled. Do not cook this, but put in stone jar, sprinkle with sugar and spices, cover tightly, and set away in cool place. This will keep several months. To make about 5 pies, take out enough and add the juice of 2 lemons and the grated rind, diluted with a little hot water and considerable sugar. Add $\frac{2}{3}$ cup vinegar and 2 teaspoons essence lemon, same of rose. Before putting on the crust add to each pie a few raisins, a little nutmeg, and a few bits of butter.

MRS. MARTHA KEYES.

Mince Meat

1 bowl meat	1 bowl suet
1 bowl each sugar, molasses and cider	1 bowl raisins
4 teaspoons cloves and cinnamon	3 bowls apples
3 nutmegs	3 tablespoons salt

MRS. J. B. HAVEN.

Chow Chow

1 quart small cucumbers	1 quart large cucumbers
1 quart small tomatoes	1 quart large tomatoes
2 quart small onions	2 large cauliflowers
1 bunch celery	2 green peppers

Cut these in small pieces and soak over night in brine made of 1 cup fine salt to 1 gallon of water. In the morning cook in this brine until tender and drain well. Dressing—Two and one-half cups cider vinegar, 2 cups sugar, 1 cup flour, $2\frac{1}{2}$ tablespoons mustard, 1 ounce tumeric powder. Mix sugar, flour, mustard and powder together with a little vinegar. When the rest of the vinegar boils thicken with this and add pickles. Put up in large bottles or glass jars.

MRS. C. A. TENNY.

GRANITE STATE MILLS

MANUFACTURERS OF

Sackings, Broadcloths
and Suitings

REGULAR GOODS
AND REMNANTS
FOR SALE AT MILL

GUILD, - NEW HAMPSHIRE



H. L. STICKNEY, M. D.,

Special attention given to

Surgery, X-Ray Work and Static-Electro-Therapeutics

Office hours: Till 9.00 a. m.; 1.00 to 2.00, 7.00 to 9.00 p. m. Sundays
2.30 to 5.30 p. m. and by appointment.

Long Distance Telephone.

1 Central Place, Newport, N. H.

Walk Over and Patrician Shoes

SOLD ONLY BY

JAMES P. HERRICK,

Silaby Block,

Main Street,

Newport, N. H.

H. E. JAMESON,

DEALER IN

Fish, Lobsters, Oysters and Clams

All kinds of Salt, Smoked and Pickled Fish,
Canned Goods, Crackers, Pickles, etc.

Telephone.

Milliken Block,

Newport, N. H.

Remember that you can get all kinds of

FRESH BREAD, CAKES and PASTRY

at the NEWPORT BAKERY.

HOT ROLLS Monday, Wednesday and Friday nights.

F. D. CRAIG, PROPRIETOR.

.. L. G. ROSS, ..

:: PHOTOGRAPHER ::

Platinum, Sepia and Water Color Portraits.
Fine Picture Framing.

RICHARDS BLOCK,

NEWPORT, N. H.

CLIFF F. GILE,

FLOUR, FEED, GRAIN

Hay, Straw, Lime, Cement, Hair and Fertilizers.

Telephone No. 24-3.

NEWPORT, N. H.

F. L. HUTCHINS CO.,



FUNERAL UNDERTAKERS



Directors

AND

Registered Embalmers

WAREROOMS

in the

NEWPORT HOUSE

BLOCK.

Calls answered night or day with prompt-
ness.

Lady assistant when needed.

Telephone 21-4.

F. L. HUTCHINS, MANAGER

FRED GAMASH

DEALER IN

RELIABLE FOOTWEAR



We are agents for the well known

Ladies' Sorosis Shoes

nothing better.

We pay special attention to Ladies' Footwear. Nearly all of our shoes are made expressly for us by one of the leading manufacturers of the country, which means good stock, good workmanship and perfect fit. Every shoe warranted.

**Nothing but First-Class Work Done in our
Repair Shop.**

CHASE BLOCK, MAIN ST., NEWPORT, N. H.

SETH M. RICHARDS, Pres.

SAM. D. LEWIS, Cashier.

. The .

FIRST NATIONAL BANK

. OF . .

Newport, R. H.

CAPITAL AND SURPLUS \$120,000.00

Accounts of corporations, estates, firms
and individuals solicited.

Deposit Safes for rental, \$5 and upwards
per annum.

Drafts issued, payable in all parts of the
world.

Information concerning investments will
be cheerfully given.

DIRECTORS :

Seth M. Richards, Franklin P. Rowell, Sam. D. Lewis,
Ezra T. Sibley, John McCrillis, Arthur C. Bradley,
Wm. F. Richards, Alfred J. Gould, C. Reed Lewis.



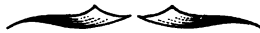
EDES & CO.

(Established 1868.)

DEALERS IN



DRY AND FANCY GOODS



Domestics, Wash Goods,
Ribbons, Laces,
and Gloves.



We carry an up-to-date line of

LADIES' GARMENTS AND SUITS

SILK and WASH WAISTS.

Give us a call at the old stand.

EAGLE BLOCK,

NEWPORT, N. H.

PLEASE YOU IN EVERY WAY
OR YOUR MONEY BACK.

That's part of our liberal policy. Poor economy to ask you to keep an article you don't want and by so doing lose your good will.

It is by your favor that we grow ; without it we are as useless as a fifth wheel to a wagon.

We are here to serve you faithfully ; want this store to be pointed out and spoken of as

THE PLACE

where all classes of the community may come and feel that they are being dealt with in absolute fairness.

DRY GOODS,

CARPETS, AND

SMALL WARES.

CHANDLER & TURNER,

Successors to C. D. Collins & Co.

.. JOHN McCRILLIS ..

Fire
INSURANCE
Life

NEWPORT, N. H.

.. D. K. BARRY ..

GENERAL MACHINIST

Special attention given to repairing all kinds of
Farm Machinery.

REAR OF MILLIKEN BLOCK, - NEWPORT, N. H.

ROBERT T. MARTIN

GROCERIES



The recipes contained in this book will prove
satisfactory if you buy the best to cook with.
The best is what we sell, as many a cook well
knows.

6, 7, 8 CENTRAL ST.,

NEWPORT, N. H.

. . C. E. DUDLEY . .

Dealer in Boots, Shoes and Rubbers

Ladies' and Gent's Fine Shoes a Specialty.

NEWPORT, - - NEW HAMPSHIRE

GEORGE A. SCRIBNER

Furniture and Sewing Machines

Percival Hygienic Couches. Sterling Ranges, that have no equal—
bakes with less fuel and in less time than any other range.

MILLIKEN BLOCK, BELOW THE BRIDGE.

WOODBURY & POLLARD

Fire, Accident, and Liability Insurance Agency,

RICHARDS BLOCK, NEWPORT, N. H.

JOHN S. MILLS

GRADUATE - :- MORTICIAN

Personal attention to all details.

NEWPORT, NEW HAMPSHIRE

JOHN H. GLYNN

Proprietor

Boarding, Hack and Sale Stable

NEWPORT HOUSE STABLES

Established
in 1872

. . S. A. TENNEY . .

NEWPORT,
N. H.

Proprietor

The Sugar Vale Farm

Farmer and Milk Dealer.

Healthy Cows, Sweet Fodder, Pure Water, Faithful Delivery.

DRY GOODS . .

. . GROCERIES

MY AIM

To give my customers first quality goods, prompt delivery and reasonable prices.

TERMS CASH

GIVE US A CALL

H. B. SAWYER

SUNAPEE HARBOR, NEW HAMPSHIRE

Gent's Furnishings . .

. . Boots and Shoes

NEWPORT CASH GROCERY

This writing of ads.
Is very hard work—
A particular job
This store likes to shirk.

Our mission is not writing verses,
But Groceries and Fruit to sell;
So while reading this please
remember
Our intention and business as well.

But we must try hard
To make people think
They get twice the goods
For one-half the chink.

Of course no such bargains
Can elsewhere be found
As at MANN'S you know in
Such abundance abounds.

From the moment you enter
The front or back door
You will remark to yourself
I must have one thing more.

So you get the big bargains
And we get the tin,
And the groceries are
All that get taken in.

Now remember the MANN
And remember the place—
Follow on with the crowd
And you will be in the race.

NEWPORT CASH GROCERY

FOR WANT OF SPACE I CANNOT SAY MUCH

but take my advice and buy

**Furniture, Carpets
and Dry Goods**

At A. O. WHITNEY'S

A BIG STOCK AND YOUR MONEYS' WORTH

WHEN YOU ARE

looking over this book for something
nice for your table, do not forget that
you can get the best

Meats and Provisions

of all kinds at

ROGERS & ROBB'S,

CHENEY BLOCK, MAIN STREET, NEWPORT

CARLTON HURD

DEALER IN

DRUGS AND MEDICINES

CHEMICALS, FINE TOILET SOAPS,
BRUSHES, COMBS, ETC.

Perfumery and Fancy Toilet Articles

in great variety.

PHYSICIANS' PRESCRIPTIONS ACCURATELY
COMPOUNDED.

NO. 2 AND 4 MAIN STREET,

NEWPORT, N. H.

We Request the Pleasure of Your Company

at our drug store as often as you need any article which we handle, and we handle all goods usually carried in the best modern drug stores. We want you to feel at home in our store. We want you to become so well acquainted with our entire store that you will have confidence in our prescription work, and in the quality of every chemical, drug or article that we offer you. We want to be your "family druggist" just as a physician is your "family doctor."

**F. E. LOVELL, PH. G.,
Apothecary,**

Richards' Block, Newport, N. H.

SETH M. RICHARDS

DEXTER RICHARDS & SONS,

Flannel Manufacturers

NEWPORT, N. H.

WM. F. RICHARDS

FOR COOKING AND PRESERVING

YOUR FOOD

Our COAL AND ICE is Unexcelled.

Prompt delivery. Prices right. Telephone connected.

Office Lewis Block.

WOODWARD & ROBINSON.

B. F. BARTLETT

Dealer in Light and Heavy Harnesses

Blankets, Robes, Whips, and everything kept in a first-class
harness shop. Repairing promptly done.

Shop Sunapee St., near Newport House,

NEWPORT, N. H.

F. H. MESSER'S,

NEWPORT, N. H.

BRADFORD, N. H.

The best place to buy everything
that Men and Boys wear. . . .

DR. E. W. MOORE,

— D E N T I S T —

Crown and Bridge Work. Telephone connected.

NEWPORT, N. H.

.. A. S. WAIT ..

Attorney - at - Law and Notary Public

Long Distance Telephone 45-2.

LEWIS BLOCK,

NEWPORT, N. H.

.. J. M. BARTON ..

ATTORNEY - AT - LAW AND NOTARY PUBLIC

Long Distance Telephone.

RICHARDS BLOCK,

NEWPORT, N. H.

: A. S. MARDEN, M. D. :

Office hours 7 to 9 a. m. ; 1 to 2 and 7 to 9 p. m.

Telephone No. 49-11.

NEWPORT, N. H.

GEORGE W. STOCKWELL

Dealer in

COAL, ICE AND ALL KINDS OF FARMING TOOLS

NEWPORT, N. H.

NAPOLEON GEOFFRION

CARRIAGE MAKER

Repairing of all kinds, Painting and Carriage Trimming.

SHOP ON ELM STREET

H. A. ROBINSON

WOOD-WORK AND TURNING,

Piazza Columns, Brackets, etc.

ELM STREET,

- NEWPORT, N. H.

GO TO RINK LIVERY

for Good Teams, and for Hacks for Weddings
and Funerals.

S. G. WHITMORE, - MANAGER.

Watches, Clocks and Jewelry

Optical Goods. Waltham Watches a specialty.

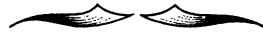
JOHNSON'S BLOCK
NEAR RAILROAD

WM. H. GRAVES

D. M. RICHARDS & CO.,



FINE GROCERIES, FLOUR



CROCKERY, WALL PAPER,

CANDY AND CIGARS

RICHARDS BLOCK,

NEWPORT, N. H.

.. THE ..

Newport Electric Light Co.

furnishes

ELECTRIC LIGHTING,

ELECTRIC HEATING,

ELECTRIC POWER.

All night and all day service.

All kinds of Fixtures, Lamps, and Electric Appliances
supplied at cost.

Write Or Telephone Us

Twenty-six Years in Korn Alley



THE PLACE

TO TRADE

F. P. ROWELL,

DEALER IN

Flour, Feed, Grain of all kinds, Lime, Brick, Cement, Lath, Shingle, H. W. Flooring and Finish.

RAILROAD MILEAGES ALWAYS ON HAND.

MY MOTTO—FIRST-CLASS GOODS AT LOWEST PRICES.

Thanks for the Past. Prayers for the Future.

EDITH M. GRAVES,
Teacher of the Piano and Organ
NEWPORT, N. H.

DR. L. D. ANDLER,
— DENTIST —
Office hours 8 a. m. to 8 p. m.
DUDLEY BLOCK, NEWPORT, N. H.

.. O. W. PAGE ..

Fruit and Confectionery,
MILLIKEN BLOCK, NEWPORT, N. H.

FOR SPRUCE HOUSE FRAMES

CALL ON

DON A. SARGENT, NEWPORT, N. H.

You will always find just what you want in

MILLINERY

At Mrs. Hubbell's and Miss Wight's Millinery Parlors,

Hubbell Block, South Main Street, Newport, N. H.

PHENIX HOTEL

A Home for Commercial Travelers. Free Carriage.

Main St., Newport, N. H. H. L. BARKER, MGR.

D. M. CURRIER, M. D.
Physician and Surgeon

Am prepared to give treatment by Phototherapy which is proving effectual in the treatment of Cancer, Consumption and Kidney disease and all other physical ills characterized by lowered vitality.

Office at No. 5 Park Street,

NEWPORT, N. H.

BARKER CLOTHING COMPANY

RICHARDS BLOCK

DEALERS IN

— **G O O D** —

GENTS' CLOTHING, FURNISHING, HATS AND CAPS

A Legal Recipe

Pies and cakes and all things sweet
Are worse than lost in this brief life,
If you and I and all the rest
Will never learn to seek advice
From the office of F. O. CHELLIS.

JOHN L. CAIN, M. D.

MAIN STREET,

NEWPORT, NEW HAMPSHIRE

ESTABLISHED 1840.



Sibley Scythe Co.



FRANK A. SIBLEY, Proprietor,

MANUFACTURERS OF

Scythes of Every Description,

AND OF THE

HUMPHREY HOE.

FACTORY NEAR DEPOT,

North Newport, . . . New Hampshire.

H. W. BELKNAP

Manufacturer, Dealer
and Jobber in

LIGHT and HEAVY HARNESS

Trunks, Robes, Whips and Blankets

The only shop in town that makes Custom Harness to order
I do the nicest Repairing that is done in the county.

PRICES ARE RIGHT

Come and see me before you purchase your Stable goods.

Yours respectfully,

Wheeler's Block.

H. W. BELKNAP.

Sugar River Savings Bank

NEWPORT, N. H.

A HOME INSTITUTION. No investments outside of New England except high-grade bonds. No premiums or real estate by foreclosure in its assets. No defaulted or overdue investments. A convenient and safe depository for small sums with a fair rate of interest, free from taxes, and the principal available when wanted. Why not have an account with them?

CARLTON HURD, President.

N. P. BAKER, Vice-President.

P. A. JOHNSON, Treasurer.

A GOOD RANGE

is a necessity for good cooking. We sell the

**Magee, Quaker, Glenwood and Round Oak
Ranges.**



Lisk Anti-Rust Tinware

AND FOUR-COATED ENAMELED WARE

is the delight of every housekeeper. *Every piece warranted.*

SILSBY & JOHNSON CO.,

Hardware and Plumbing,

NEWPORT, - - - NEW HAMPSHIRE.

MRS. KATE CHASE,
FINE MILLNERY

Centemerl
KID GLOVES

ALL GLOVES

FITTED AND WARRANTED.

LADIES' HAIR DRESSING,
Shampooing and Manicuring

To customers purchasing a jar
of Oxzyn Balm we will give a
FACIAL MASSAGE TREAT-
MENT FREE.

OXZYN BALM BEAUTIFIES THE
COMPLEXION.

NO IMPROVEMENT—NO PAY.

Every woman desires a lovely complexion. A beautiful face is worth more than gold. Oxzyn Balm produces this. Using it, you will become one of its army of enthusiastic admirers. Positively guaranteed by the manufacturers to give perfect satisfaction or money refunded. Oxzyn Balm is as different from the average complexion remedy as day is from night. Lillian Russell, famous as an actor and singer, and for her beauty and complexion, says:

Gentlemen: The beneficial results from the use of Oxzyn Balm are truly remarkable. My friends and I are using it to our great satisfaction, and shall continue the use of your Hygienic Toilet Preparations.

Most truly yours, LILLIAN RUSSELL.

These Hygienic Toilet Preparations will be demonstrated and sold by

MRS. KATE CHASE, Newport, N. H.



Why Suffer ?

Our Headache Powders

relieve

HEADACHE,
NEURALGIA,
RHEUMATIC
and OTHER PAINS

15c. per box; 2 boxes 25c.

WILLEY'S CORNER PHARMACY

N. P. BAKER

MERCHANT

.. SUNAPEE, N. H. . .

LADIES WILL ALWAYS FIND

An Up - to - Date Line of Millinery

At **MRS. W. K. WEBSTER'S.**

Also the most desirable designs in trimmed goods.

J. J. DUDLEY BLOCK,

NEWPORT, N. H.

Barton & Wheeler,

Publishers

A. H. Argus and Spectator,

.. and ..

GENERAL JOB PRINTERS.

Wheeler's Block, Newport, N. H.

Suits that Fit and Fits that Suit !

WITH THE MOST VALUE FOR
THE LEAST MONEY, CAN AL-
WAYS BE FOUND AT

ANGELL BROTHERS,

—THE—

TAILORS AND CLOTHIERS,

NEWPORT, - - - N. H.

THE N. E. TELEPHONE AND TELEGRAPH CO.

—OFFERS YOU—

PROMPT AND SATISFACTORY SERVICE EVERY
HOUR OF THE WEEK. RATES FROM \$18 UP. . .

W. N. HEALD, . . . LOCAL MANAGER.

NEWPORT FRUIT COMP'Y,

Wholesale and Retail Dealers in

= Fruit and Confectionery =

CHENEY BLOCK, NEWPORT, N. H.

Go to BARRETT SISTERS for

FIRST-CLASS

MILLINERY AND DRESS MAKING

They also carry a line of

The Celebrated F . P. Corset

GO TO H. M. STEVENS, THE

EXPERT

Watchmaker and Jeweler

*Watches, Clocks, Jewelry and Spectacles cleaned,
repaired and warranted.*

Gold, silver and soft soldering on Rings, Pins, Chains, Spectacles and Eye Glasses,
in fact almost any job that is worth repairing.

GIVE ME A CALL

LEWIS BLOCK,

NEWPORT, N. H.

C. L. HURD,

Groceries, Tobacco and Cigars

Fruit a Specialty

Agent for Spurr's Pure Coffee

MAIN STREET,

NEWPORT, N. H.

I wish to announce

To the ladies of Sunapee and vicinity that I am still at my vocation, and with ten years' experience and all the up-to-date styles in dress making, try to please all. Thanking you for past patronage, I am hoping for a continuance of the same.

Mrs. Joseph Young,

MAIN STREET . LOWER VILLAGE . SUNAPEE, N. H.

Paints and Oils, Stoves, Cutlery Etc.



**STEAM, HOT WATER AND HOT AIR FITTING,
Nourse Hardware Co.**

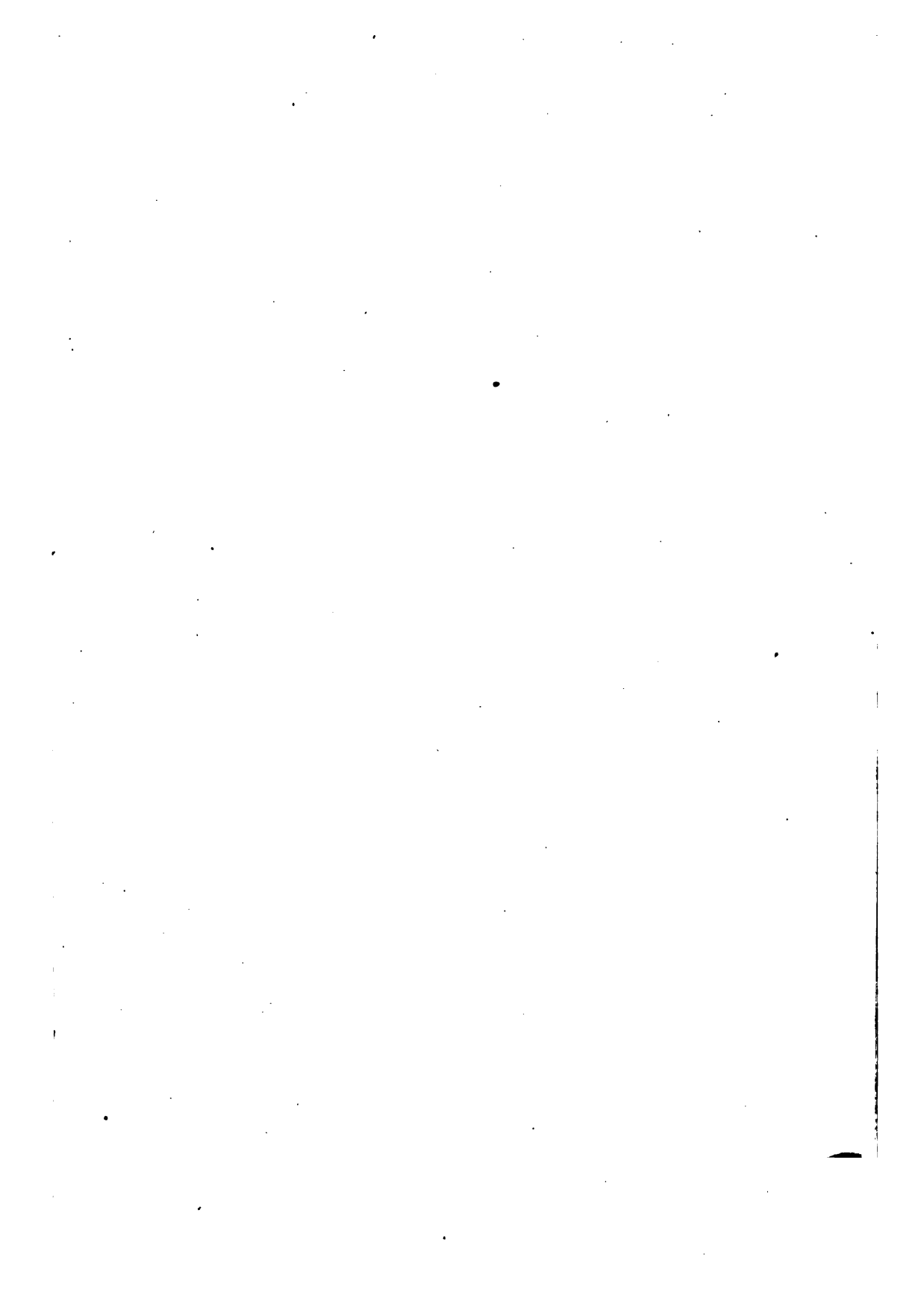
NEWPORT, NEW HAMPSHIRE.

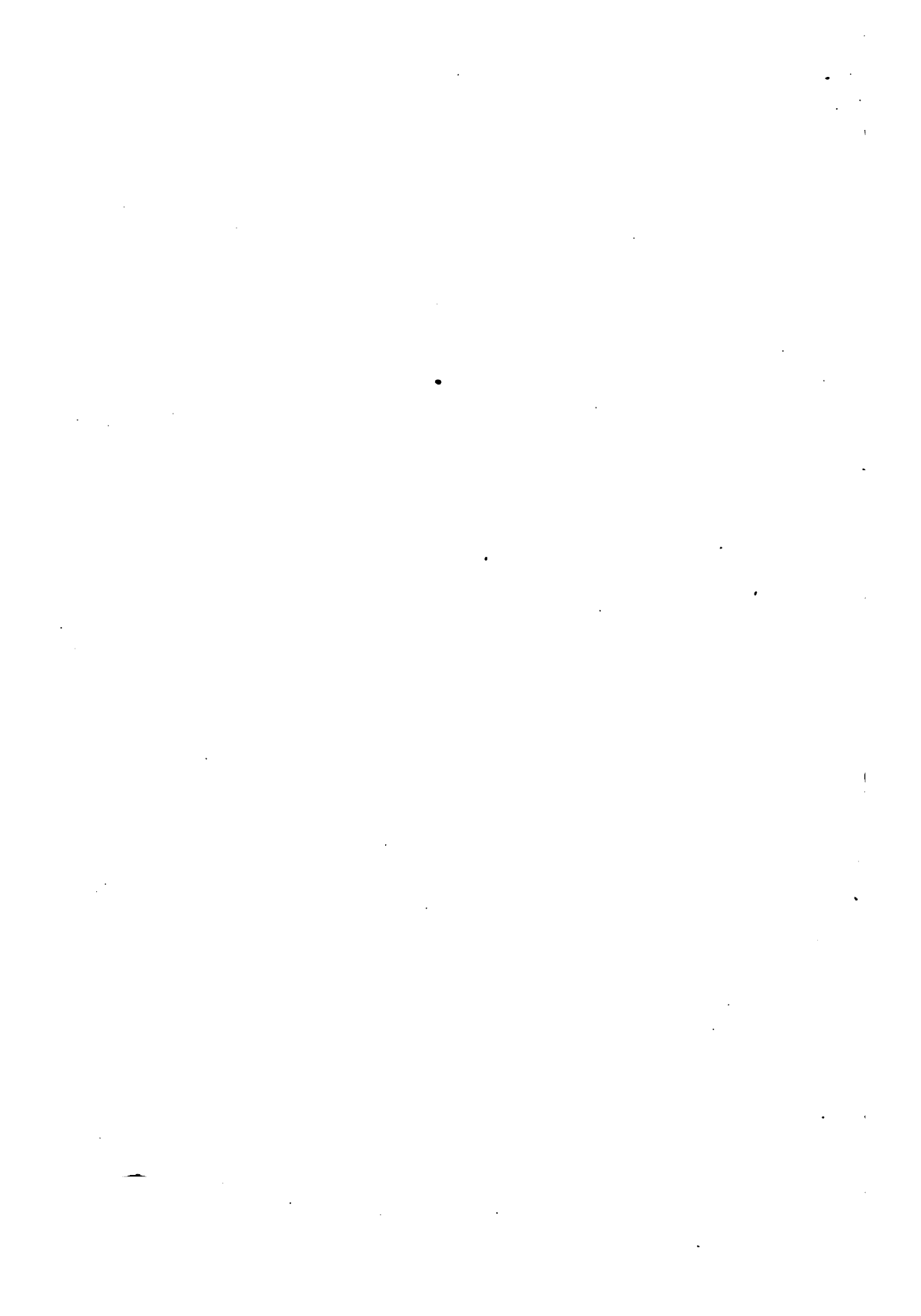
H. W. MCELWAIN & CO.,

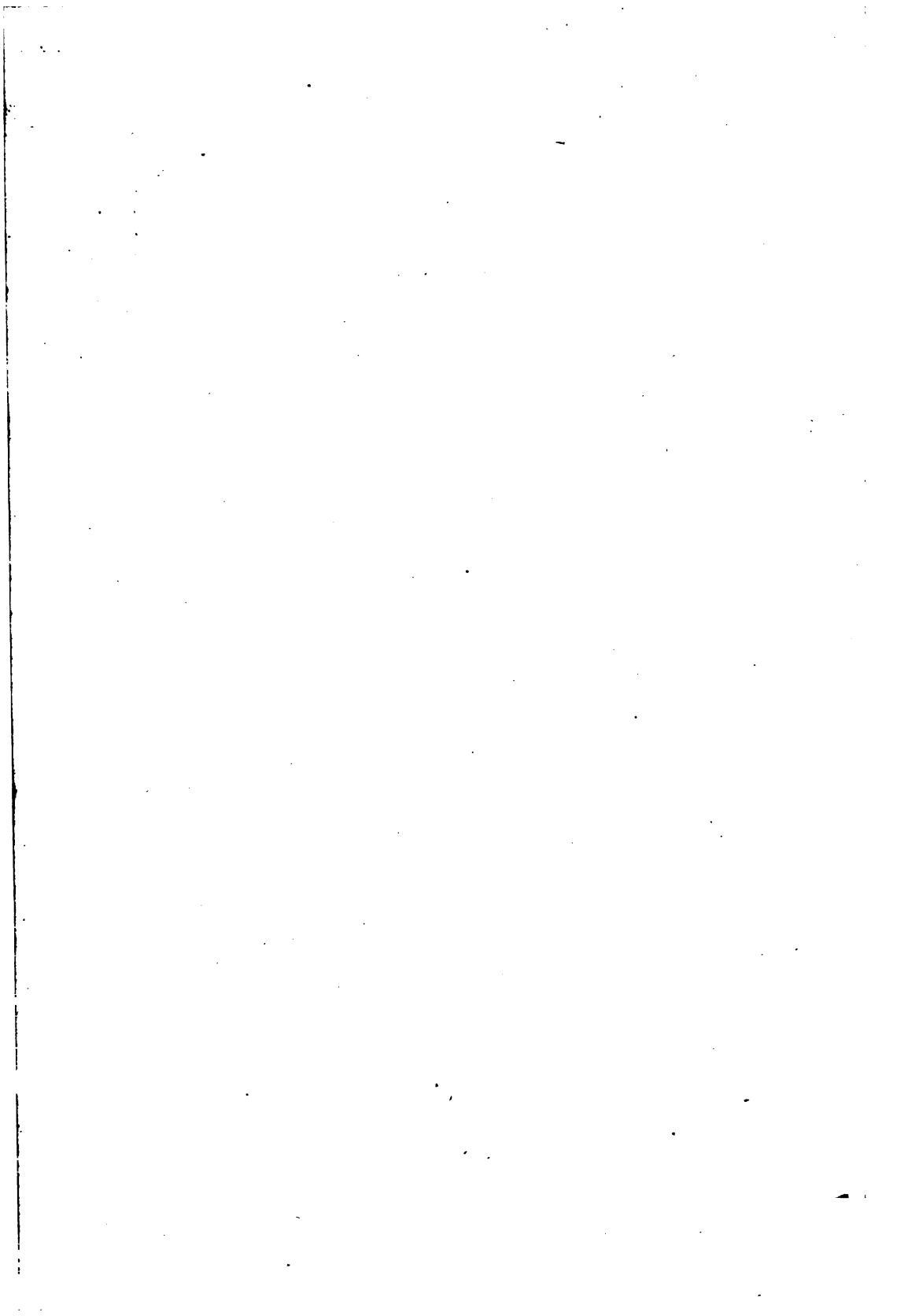
MANUFACTURERS OF

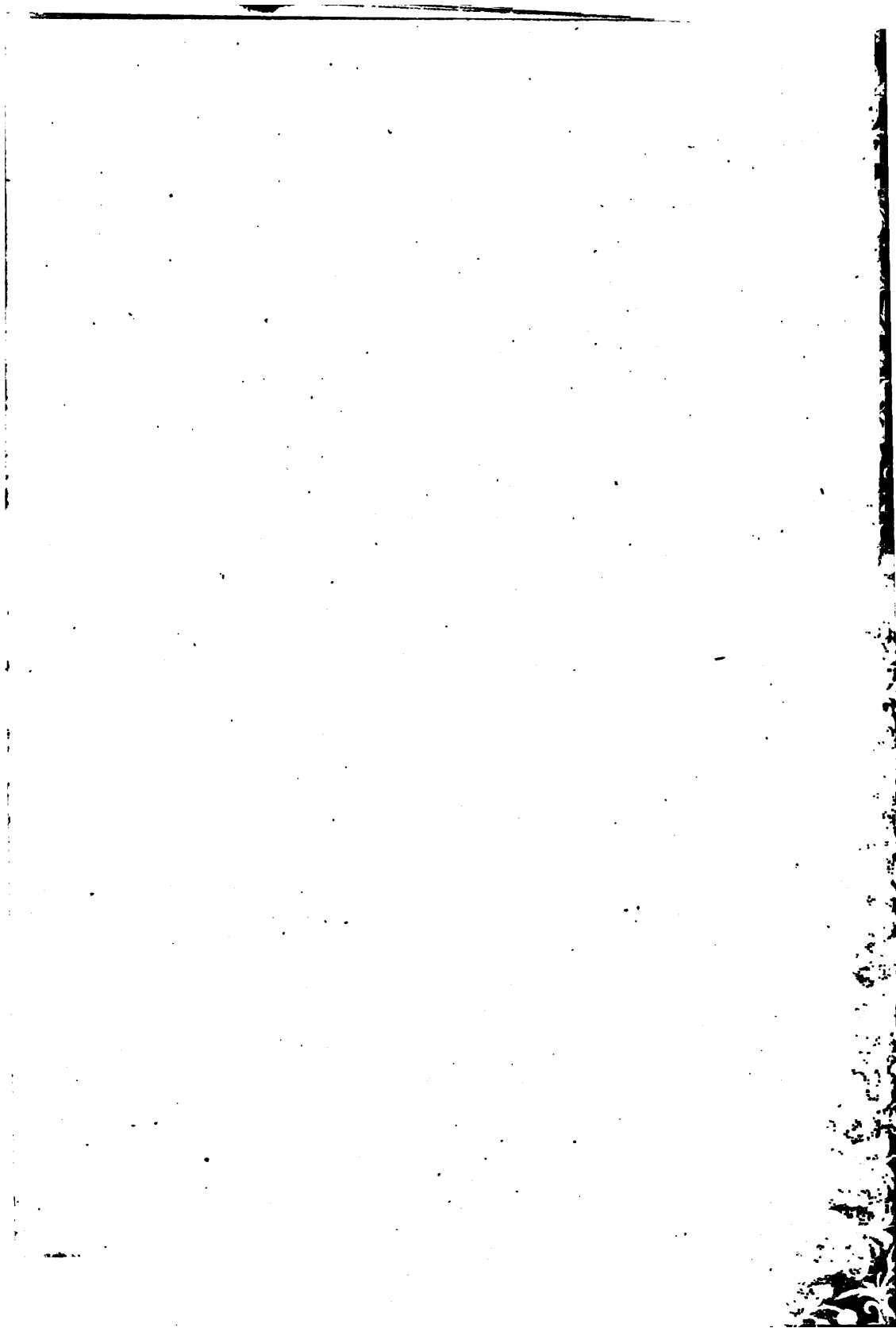
... **Footwear** ...

NEWPORT, NEW HAMPSHIRE.











Made in Italy



8 032919 990020

