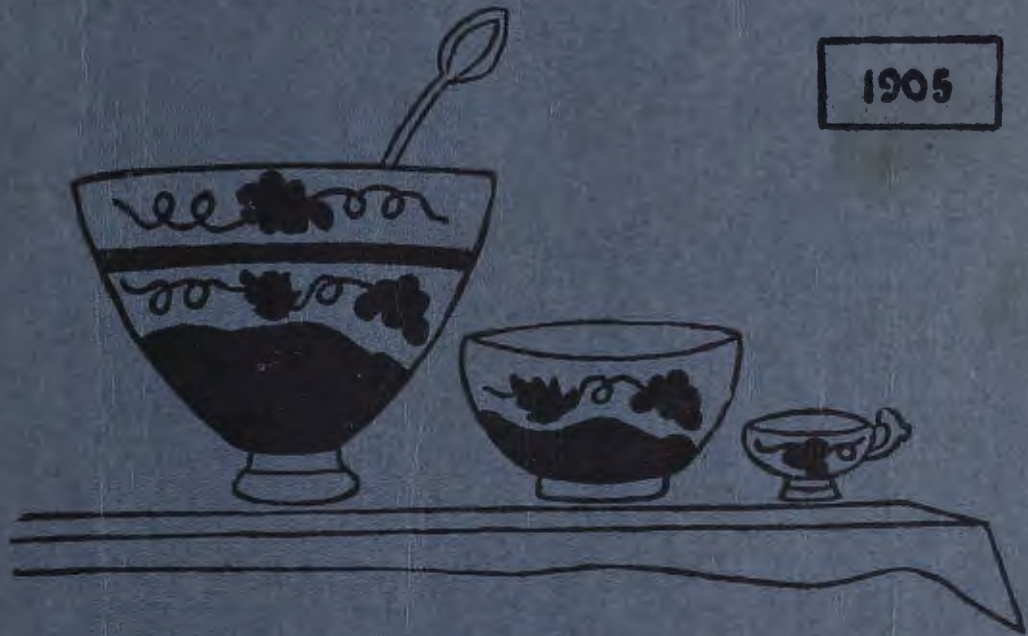


1905



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page

Cosmopolitan Recipes

Contributed by the

Woman's Improvement Club

of

St. Helena, Cal.,

and Its Friends

1905

36

*"Now good digestion wait on appetite,
And health on both."*

—Macbeth.



But little Spice is used;
that little should be good.

St. Helena Cook Book.

Soups.

TOMATO BISQUE.

Put in saucepan two pints fresh milk, and one pint fresh cream. Put in another saucepan one pint strained tomatoes. Bring milk and cream to a boil (and be careful it does not burn), then remove from stove. When strained tomatoes have boiled, add half level teaspoon of baking soda, then taste, and if not sweet, add a small pinch more soda, or until tomatoes have a sweet taste. Roll three soda crackers and place in tureen, pour in your milk and cream and immediately add the tomatoes, and stir slightly. Season with salt, black and red pepper to taste, and serve immediately.

Mrs. F. S. Ewer.

LENTEN SOUP.

Fry two onions, two carrots, two turnips, two handfuls string beans, piece of celery, a cup of spinach, a little parsley in four tablespoons butter. Add one ounce flour, and three pints milk, one pint of stewed tomatoes, a blade of mace, and a pinch of baking soda to keep milk from curdling. Press through a sieve, add a teaspoon of sugar, a little butter and flour blended and two tablespoons each of cooked pease and rice.

Mrs. D. O. Hunt.

CRACKER DUMPLINGS (for Soups.)

Two tablespoons of cooled soup fat or butter; stir to a cream, then add two eggs; stir well. Add crumbs of six crackers, salt and nutmeg to taste, also add a little chopped parsley. Roll and drop in boiling soup. Then boil them with the soup for ten minutes.

Mrs. J. L. Beringer.

CONSOMMÉ.

Consomme-forms the basis of many fine soups. Put the soup pot over the fire and place in it one heaping teaspoon white sugar. Let it melt and smoke for five minutes, then add a cupful of cold water. Boil for ten minutes, then pour in four quarts cold water and add two pounds beef, cut in small pieces, and a knuckle of veal, about two pounds. Simmer at least five hours, and set away over night. Take off the cake of grease then formed, and heat ready to serve.

COCKA LEEKIE.

Cut one dozen leeks in pieces half an inch long, discarding tops. Fry in one ounce butter with a little celery and carrot cut fine. When brown add one and one-half quarts chicken broth and a cup of chicken cut into dice. Simmer, covered two hours; then add salt, pepper and the yolk of an egg blended with a little broth.

Mrs. D. O. H.

POTATO SOUP.

This is a very good, as well as nourishing soup, nice to serve with a dinner of fish or cold meats. Pare four good-sized potatoes and put on to boil in a quart of cold water. In fifteen minutes, or when half done, drain off the water, and cover with a pint of fresh, boiling water, add a sprig of parsley or bay leaf a small onion sliced, and a stalk of celery or a quarter of a tablespoon of celery seed. When quite done, press through a sieve; rub two level tablespoonfuls of butter to a smooth paste, with two level tablespoonfuls flour. Scald one quart of milk and add butter and flour and stir over the fire till it thickens slightly. Turn this over the mashed potatoes, stir all over the fire until smooth, season with salt and white pepper to taste, and serve at once.

Mrs. Carl Landecker.

MUSHROOM SOUP.

One onion cut fine, a little parsley, two cups beef stock; boil together twenty minutes, then strain. Add one-half can of mushrooms cut in thin slices, and boil twenty minutes. Add one cup of milk, two tablespoonfuls flour, and one teaspoonful butter; stir flour and butter together. Let boil, and when ready to serve pour in one cup of whipped cream. This will serve six persons.

Mrs. J. S. Noble.

BEAN SOUP.

Soak a pint of split beans over night. In the morning put them in a granite saucepan with half a pound of pickled meat, and plenty of cold water. Let come to boil, then drain the water off. Repeat this again, then boil steadily for four hours. Pare half a dozen medium sized potatoes and cook with the beans another hour. Mash all through a colander, season with salt and pepper and serve.

Mrs. Carl Landecker.

CREOLE GUMBO.

For my daughter Frances, on her wedding day, July 21, 1842.

Brown a little flour, fry a small chicken brown; cut the okra in thin slices with one onion; let it fry; then pour over it boiling water. For three hours let it boil over a slow fire. Put in a handful of tomatoes.* Let all boil together. Boil rice dry, separately.

Mrs. F. Grayson-Crane.

*Tomatoes at that early date were quite small, hence one has to use his own judgment.

ONION SOUP.

Place three pints of milk on range. Peel, slice thin, and fry in butter five large onions, until a rich reddish brown. Add to the heated milk and boil a half-hour; season with salt, pepper and butter; pass through a colander and serve. Some add one-half cup of Parmesan cheese, grated.

CREAM OF CORN SOUP.

Remove the corn from one can; cover with three cups of water; simmer for one hour; press through a sieve. Scald three cups of milk; add the corn and one tablespoon of butter well mixed with one tablespoon of flour. Cook until smooth, season with salt and pepper, add one-half cup of cream and stir until heated. Take from the fire, add one beaten egg and serve at once. The egg or cream may be omitted, but the soup is far more delicious with the addition of both. The corn from twelve ears equals one can.

Miss Shephard.

CHICKEN SOUP.

Take an old hen and cover it with as much boiling water as wished for quantity of soup; boil till tender. A half-hour before

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Assistant Cashier.

serving, add one-half teacup of rice, some celery cut in cubes, a little parsley and nutmeg. A tablespoon of salt.

E. L. McE.

BEEF SOUP.

Take four pounds of beef, crack the bone in two or three places, wash it in cold water, and put it with a gallon of water over a slow fire. Add to it a heaping tablespoon of salt and a teaspoon of pepper—let it boil slowly, take off the scum as it rises. In two hours add a carrot, a turnip, some parsley, an onion and celery; thicken with two tablespoons of flour, or the yolks of two eggs well beaten.

E. L. McE.

CREAM OF LETTUCE SOUP.

Wash and drain three large heads of lettuce and fry in one-fourth pound butter. Add salt, pepper, a bunch of parsley, five ounces cooked rice and two quarts of rich stock. Cook for forty-five minutes; press through a sieve; add one pint boiling milk and serve with croutons.

CREAM OF BOUILLON.

To one quart of clear bouillon add one cup of rich cream. Heat thoroughly and serve.

SOUP FROM CHICKEN FEET.

Few know what a delicious soup can be made from the feet of a chicken. Cut off at the usual joint and throw into boiling water. After a little while draw off the skins and scales and boil the feet and legs which give out a rich gluten, which makes a delicate soup in itself, or it may be saved until the following day when the carcass of the chicken may be added.



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Salads.

30

" A spendthrift for oil,
A miser for vinegar,
A sage for salt,
And a madman to beat it up."

Spanish proverb.

WALDORF SALAD.

Pare and chop fine two firm apples. Add one-half cup chopped celery, one-third cup chopped walnuts, one-half cup chopped lettuce. Mix all together with mayonnaise dressing, seasoned to taste, and arrange on centers of heads of lettuce.

Mrs. J. W. Chinn.

SALAD DRESSING.

Yolks of two eggs, two-thirds cup of milk, one teaspoon sugar, pinch of salt. Cook until it thickens, then add butter size of egg, two tablespoons vinegar, mustard and cayenne pepper to suit taste, then add one tablespoon of whipped cream.

Mrs. A. N. Bell.

SWEETBREAD SALAD.

Lay the sweetbread in cold salted water for an hour before cooking; then boil, changing the water twice. Then throw into cold water immediately after they are done, which will be in about twenty minutes. Remove every particle of skin before chopping, and do not chop too fine. In season chop up some nice, white, crisp celery, say about one-third as much as you have sweetbreads. You may also mix some French pease with this salad; looks pretty and tastes nice. Line a salad bowl with lettuce leaves and put in the salad, which has been previously mixed with a rich mayonnaise.

Mrs. N. Lauter.

SALAD DRESSING.

One teaspoonful mustard (scant), one teaspoonful sugar, one-fourth teaspoonful salt, yolk of one egg beaten, one tablespoonful olive oil. Mix these together well. Add four tablespoonfuls vinegar. Heat this and just before it boils add four tablepoon-

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fuls of cream. Set off to cool as soon as it boils. When cool, and just before serving, add the beaten white of one egg. *Mrs. F. B. Mackinder.*

POTATO SALAD.

Slice boiled potatoes while warm. Prepare onions, celery, parsley, (and garlic if liked), chop fine, and mix with potatoes. Mix vinegar, sweet oil, and salt and pepper. Add a little warm water. Garnish with hard boiled eggs.

Mrs. M. A. F.

PEACH SALAD.

Two cups mayonnaise dressing ; one cup nuts, cut up ; one can Crawford peaches, and lettuce. Place one peach on each plate on lettuce leaves. Just before serving mix nuts and dressing together and pour over peach. *A. B. W.*

SALAD DRESSING.

One teaspoon of mustard (scant), one-half teaspoon of salt, one teaspoon sugar, one-fourth teaspoon of pepper, two tablespoons of butter or oil, four tablespoons vinegar. *Mrs. Davis.*

SHRIMP SALAD.

One cup fresh or canned shrimps, one cup chopped celery, one cup shredded lettuce, three teaspoonfuls chopped parsley, two teaspoonfuls chopped capers, two hard boiled eggs, one small teaspoonful salt, one-half teaspoonful paprika. Chop the shrimps, add the lettuce, celery, capers, parsley, salt and paprika, and just before serving add half cup of salad dressing.

CELERY SALAD.

Peel one dozen nice large tomatoes ; remove the seeds and juice, leaving them cup shaped. Cut the nice white stalks from three heads of celery into small pieces ; baste with French dressing and set away for an hour in a cool place. Stuff the tomatoes with the celery, sprinkle with salt, and on the top put mayonnaise. Serve very cold on nice crisp lettuce. Celery is also nice served on lettuce leaves with mayonnaise, without tomatoes.





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MOSAIC SALAD.

Prepare, and boil separately in salt water, asparagus, cauliflower, string beans, carrots, potatoes and beets. Cut off the asparagus tips, break up the cauliflower; cut the string beans in small pieces, and cut carrots, potatoes and beets in any shape fancied. To these ingredients add a few stoned olives, capers and tiny pickles; baste with French dressing and set away for an hour in a cold place. To one quart of these vegetables take one-half box of gelatine and soak in a little cold water; then pour over it one pint of boiling water. When cool stir into it one cup of mayonnaise; pour this over the vegetables, and turn into a mold previously set in cold water. When set turn into a platter, garnish with lettuce leaves and serve with mayonnaise.

Miss Shepard.

CABBAGE SALAD.

Beat together one egg, and two tablespoons sugar. Heat one-fourth cup vinegar and a small piece of butter; stir in the eggs and sugar, and a little mustard, until like a thick cream. Add shredded cabbage while dressing is hot. Make at least an hour before dinner, and chill thoroughly.

BANANA AND WALNUT SALAD.

Peel bananas and cut in halves, lengthwise. Lay on lettuce leaves with halves of walnut meats on top, and bits of orange at sides of fruit. Serve with a cooked dressing.

DRESSING.

Two eggs, a large teaspoonful of prepared mustard; one and one-half tablespoonful of sugar; paprika to taste; one-half cup of sweet milk; one-half cup of vinegar. Beat eggs, sugar, mustard and pepper together, then add milk, and stir in the vinegar slowly. Cook in a double boiler till it thickens.

Mrs. D. E. Osborne.

MAYONNAISE.

Yolk of an egg, mixed well with mustard; spoon of mustard and teaspoon sugar, one-half teaspoon salt. Drop oil in a drop at a time and when stiff cut with a few drops of lemon juice. Proceed, alternating oil and lemon juice until a sufficient quantity is prepared. Add a little paprika. The plate and silver fork should be icy cold.

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Fish.

30

BAKED HALIBUT STEAKS.

Trim the steaks, lay them in a roasting-pan, and for two pounds use one cup of cream, one teaspoon of flour, one tablespoon of butter, one teaspoon of salt, and a saltspoon of pepper. Dredge the steaks with the flour, add the seasoning and dot with butter; then pour over the cream, and bake fifteen minutes in a quick oven. Garnish with parsley and serve with lemon.

Mrs. H. E. Weinberger.

SALMON LOAF.

One can salmon, three eggs, a little chopped onion, three table-spoons butter, pepper, salt and sage to taste, one cup fine bread crumbs. Steam or bake one hour.

SAUCE.

One-half cup butter, yolks of two eggs, juice of one-half lemon, one teaspoon of salt, pinch of red pepper. When beaten add one cup boiling water, and set in a pan of boiling water until it becomes thick and creamy. This sauce is good for any kind of fish, except cod fish.

Mrs. W. S. Brownlee.

STRIPED BASS OR ROCK COD.

(German Style.)

Peel all kinds of vegetables, such as a good sized carrot, turnip, parsley, celery, onion and a *small* parsnip. Cut in medium size pieces and put on to boil for fifteen minutes, in enough water to cover vegetables and fish; add a slice of butter, pepper and salt to taste. Do not add fish until vegetables have boiled fifteen minutes, and then put the fish in and boil twenty minutes. Remove fish carefully into a platter. Mix one table-spoon of cornstarch with cold water and add to gravy, boil till it thickens. Beat up the yolks of two eggs and add the boiling gravy little by little, so it will not curdle. Now pour gravy on fish.

Mrs. I. Glaser.

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BAKED FISH IN TOMATO SAUCE.

Prepare tomatoes (about six), by boiling them with green pepper chopped finely; salt and black pepper; strain. In the dish in which you bake fish spread a layer of cracker crumbs, and small pieces of butter; in this place the fish; over this spread more cracker crumbs, butter, finely chopped parsley, glass of white wine or sherry; finely chopped onion, and lastly the strained tomato juice. Bake fifteen minutes in hot oven and serve immediately.

Mrs. J. S. Noble.

BAKED SMELTS.

Wash and dry them thoroughly in a cloth, and arrange them nicely in a flat baking dish; the pan should be buttered, also the fish; season with salt and pepper and cover with bread or cracker crumbs. Place a piece of butter on each. Bake for fifteen or twenty minutes. Garnish with parsley and cut lemon.

Mrs. L. B. P.

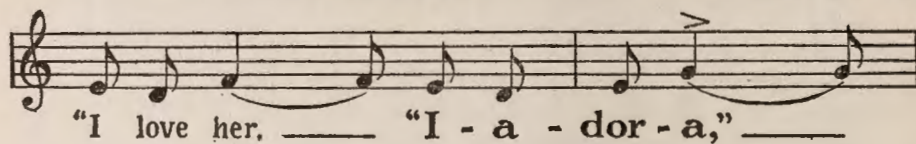
SOUR SALMON.

Slice a large onion and boil in water for five minutes. Throw the water away. Pour one and one-half cups vinegar over the onion. Put the salmon (which has been previously very lightly salted and cut into thick slices) into the vinegar. Add six whole allspice, six cloves, four or five bay leaves, a piece of stick cinnamon, and about a cup of water. Boil the whole mess for one-half hour in a covered pot, shaking the pot at intervals. After the salmon has cooked one-half hour, take the yolks of three eggs, beat them up, and add a tablespoon of vinegar. Pour this over the fish and let them boil five minutes more, shaking the pot at intervals. Serve very cold.

Mrs. N. T. Outwaters.

CODFISH BALLS.

One quart of raw, sliced potatoes, one large cupful of codfish, one egg, two tablespoonfuls cream or milk, one tablespoonful of butter; salt and pepper to taste. Pick all the bones from the fish, shredding the latter finely. Slowly boil the fish and the sliced potatoes together in plenty of water, until the potatoes are soft. Mash both together and beat until fine and light, then add the seasoning, butter milk and egg well beaten, mixing all thoroughly with a spoon. Have plenty of very hot fat in frying-pan,



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and into it drop the mixture, a tablespoonful at a time. Do not use the hand to form the cakes into balls. Made in this way they are very delicate and light. *Mrs. G. W. Schmidt.*

CREAM CODFISH.

Soak over night in cold water, two cups of finely shredded codfish. Before cooking, drain off water and again cover with cold water and set on back of stove to slowly cook for one-half hour. Great care should be taken that it does not boil. Now drain off water and cover with one quart of rich cream. Thicken with yolks of two raw eggs beaten with tablespoonful of milk. As soon as cream boils, add the egg thickening. Add chopped parsley, hard boiled egg, and season to taste.

Mrs. G. W. Schmidt.

POMPANO FISH.

Season each fish, roll in oil paper and fry in plenty of butter until brown. *Mrs. C. H. Schmidt.*

FISH PIE.

Boil three pounds of firm white fish (Rock cod is best). When cold remove bones and skin and sprinkle fish with salt and cayenne pepper. Put half the fish in a baking dish, sprinkle it with chopped parsley, and pour over it half the dressing. Add the remaining fish, parsley and dressing; sprinkle with fine bread crumbs, and bake half an hour.

DRESSING.

Tie in a thin bag: One-half of a grated nutmeg, one-half tablespoon salt, one teaspoon pepper, one large onion, sliced, a few sprigs of thyme and parsley. Boil this in one pint of milk, half an hour. Cream one-fourth pound of butter and two level table-spoons of flour, and stir the boiling milk into it, gradually. Return it to the stove. Add the yolk of one egg, and stir till the mixture is the consistency of thick cream, when it is ready for use. *Mrs. J. H. Wheeler.*



Sauces.

30

The foundation of many sauces is based on one of three plain sauces: Brown sauce, white sauce or drawn butter sauce.

BROWN SAUCE.

One tablespoon butter, tablespoon flour, one cup dark stock, salt and pepper to taste. Melt the butter and let it brown, add the tablespoon of browned flour, stirring till smooth. Add the stock, stir till thick, season and serve. A variety of seasonings may be used; as catsup, curry, Worcestershire, onion and tomato minced, peppers, etc.

MUSHROOM SAUCE.

Add one-half can mushrooms to above with any preferred seasoning. Serve with dark colored meats, game, cutlets, chops, etc.

CURRANT JELLY SAUCE.

Add half glass currant jelly melted, to above brown sauce.

WHITE SAUCE.

Make as above brown sauce, without browning flour, and using veal or chicken stock for foundation, or one cup rich milk. Serve with fowl, fish or light meats.

FISH SAUCE.

Use white sauce with addition of two hard boiled eggs chopped fine and a bit of chopped parsley.

OYSTER SAUCE.

Add a little mushroom catsup to the white sauce, a dash of paprika and three dozen California oysters. Nice with salmon.

ANCHOVY TOAST (for Chafing Dish).

Spread triangles of buttered toast with anchovy paste, and

pour over a highly seasoned white sauce. Another dish may be made by covering the toast with scrambled eggs, after spreading with the paste.

DRAWN BUTTER SAUCE.

Two tablespoons butter, one tablespoon flour, one and one-half cups boiling water, salt and pepper to taste. Melt the butter without browning; add flour and stir till smooth; add boiling water gradually and cook till it thickens.

CAPER SAUCE.

Add two tablespoons capers to the drawn butter sauce.

SAUCE TARTARE.

One cupful mayonnaise, one tablespoon chopped cucumber pickles, one tablespoon capers, one onion grated. Set on ice till needed. The sauce should be quite thick, for fish.

SAUCE PIQUANTE.

Put a large spoonful sweet butter in a stew pan; slice two carrots, two onions, add a little thyme, sweet marjoram, or any sweet herb, two cloves, and a bunch of parsley. Cook until the carrot is soft, then put in a little flour, and cook five minutes more. Add a cup of veal or beef stock and one-half cup strong vinegar. Skim and strain. Add salt and pepper. Good on any cold meats.

SHRIMP SAUCE.

One pint shelled shrimps with one-half pint melted butter; add mace, a few drops tobasco, a little essence of anchovy and one-quarter cup cream. Heat, but do not boil.

WINE SAUCE (For Venison).


Simmer together one-half glass currant jelly, one-half glass water, one tablespoon butter, juice of one-half lemon, teaspoon salt, dash of paprika and three cloves. Strain and add one-half glass port wine. Add a little of the game gravy.

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
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Meats and Entrees.

30

POT ROAST A LA CREOLE.

Put the pot roast into an iron pot after it has been made hot enough to sear the meat on all sides. If the meat is not rich enough, put one-fourth to one-half cup of olive oil in the pot. Chop rather fine an onion, a clove of garlic, a green pepper (seeds removed) and a tablespoonful of minced parsley; let cook a few moments, then put in can of tomatoes, a good-sized pinch of paprika, a pinch of red pepper, a tablespoonful finely minced salt pork, one-half cup of sliced olives, a pint of some good stock, and salt to taste. Cover tightly, and simmer slowly one and one-half hours. Five minutes before taking from fire moisten a tablespoonful of browned flour with a little water, stir into the stew smoothly, take up on a platter, sprinkle all over well with grated cheese.

*Mrs. Ray D. Clarke.***GRENOVILLE SALUTE AU OIU BLAUE.**

Fry frog legs in butter with little echoltas, until light brown; salt and pepper. Add little white wine, not enough to cover, and let simmer ten to fifteen minutes; add little onion and few mushrooms at time the wine is added. Thicken with yolk of one egg and serve. Shake pan while cooking.

*Mrs. C. H. Schmidt.***SOUR ROAST.**

Take tenderloin roast; take out the bones. Cut good bacon in long strips, and draw through the roast. Use about fifteen strips. Then add good deal of pepper and salt; put in roast pan with fat and one large onion. Roast it till nearly brown, then add flour and bouillon for gravy, and white wine and a little vinegar to taste. After well roasted put in a deep pot and drain all the gravy over it, and let it steam for one hour longer.

Mrs. J. L. Beringer.

RAGOUT OF ROAST VEAL.

Cut the roast into slices and boil them in bouillon, some browned flour, lemon, nutmeg, onion and a laurel leaf or two.

Copied from a cook book published in 1800.

Mrs. C. T. McEachran.

MUTTON ROAST.

Take leg of mutton; remove the bone. Boil vinegar with all-spices, and a little water (enough to cover meat), then let it cool and pour over the mutton and leave for two or three days. Cut bacon in strips, and draw through the roast. Use the vinegar and a little bouillon for gravy. Roast it same way as tenderloin roast. When all finished add a pint of thick cream.

Mrs. J. L. Beringer.

BRAISED BEEF TONGUE.

Wash the tongue, put it in kettle and cover with boiling water. Simmer gently for two hours; then take out the tongue; skin it, trim off the rough pieces at the roots, and remove the bones. Now put two tablespoonfuls of butter in a frying-pan and brown it, then add two tablespoonfuls of flour; mix well; then add one quart of stock, or the water in which the tongue was boiled; one onion, one carrot, one turnip, a sprig of parsley, two bay leaves, one tablespoonful of Worcestershire sauce; one tablespoonful of catsup; stir until it boils. Put the tongue in baking pan; pour the sauce around it, and cover. Put into the oven for two hours, basting every fifteen minutes. Serve the sauce over and around the tongue.

Mrs. G. W. Schmidt.

BAKED VEAL CUTLETS.

Take a veal steak three-quarters of an inch thick. Butter baking pan; sprinkle with chopped onion, parsley, salt and pepper. Place the steak in pan, cover, and bake half an hour. A little water should be added. When done pour over a rich tomato sauce and serve. Chops may be used the same way.

VEAL BALLS FOR CHICKEN FRICASSEE.

Chop or grind one pound of veal with half a pound of suet, very fine. Add one cup of bread crumbs, two or three eggs, a

little flour, salt, pepper and nutmeg to taste; mix all thoroughly. Make into small balls and drop into the boiling soup.

E. L. McE.

STEWED VEAL.

Two to three pounds of the neck of veal; six French carrots, six green onions, two slices of ham, two blades of pounded mace, a few savory herbs, pepper and salt to taste, two potatoes, one pint of green peas. Cut the veal into cutlets, trim them, and put the trimmings into a stew pan with a little butter; lay in the cutlets, and fry them a nice brown on both sides. Add the ham, carrots, onions, spice, herbs and seasoning; pour in about a pint of boiling water and stew gently for two hours on back of stove. When done skim off the fat, and flavor the gravy with a little tomato sauce. Have ready the pease and potatoes, boiled separately; put them with the veal, and serve.

TERRAPIN STEW.

(Cold meat cookery.)

Cut some cold roast veal into small squares, put into stew-pan, pour over it a dressing made of six hard boiled eggs minced fine, a teaspoonful of made mustard, a teaspoon of salt, a little cayenne, half pint cream and two wine glasses of sherry; thoroughly mix; stir it well, and stew on stove ten minutes.

TONGUE.

Let it soak over night in water with about two tablespoonfuls of vinegar. Then wash and boil it with one green onion, two cloves, and herbs. Let boil until tender, then skin and slice. For sauce take a few good-sized tomatoes, stew with three or four onions, nutmeg and olive oil; strain, thicken with a little flour. Slice a few pickled cucumbers and add more sweet oil if necessary. Serve over the tongue.

Mrs. Elwell.

KIDNEY.

(Hungarian Style.)

Wash thoroughly a good-sized fresh beef kidney, and with a sharp knife cut off the outer portion of each lobe, rejecting all fat, and tubes and purplish portions. Put two tablespoonfuls butter into a sauce-pan, and when hot add the pieces of kidney; shake and cook fast for ten minutes. Add four tablespoonfuls of beef stock

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or gravy, two tablespoonfuls of lemon juice, one tablespoonful of chopped mushrooms, salt and pepper to taste; cover, and cook slowly for ten minutes. Mix together the yolks of two eggs, and two-thirds cup of milk; add the contents of the sauce-pan, and stir until the sauce begins to thicken; then take up on a heated dish, and serve on toast. Toast on one side of bread only, and serve on untoasted side. Brains cooked by this recipe is an excellent entree or lunch dish. *Mrs. Ray Clarke.*

OTT POT.

Slice top-round steak, potatoes, kidney and onion, in thin slices. Place alternately in layers, in a pot and put in oven to bake, with a little pepper, salt and butter. Can also be made as a pot pie. Put enough water in to keep from burning.

Mrs. N. T. Outwaters.

DUMPLINGS (for Stew, etc.)

One-half cup flour, a little salt, one teaspoon yeast powder, a little sweet milk, so as to drop batter from a spoon.

SWEET-BREADS.

Place sweet-breads in water for thirty minutes, changing the water twice; then in tepid water for twenty minutes; then remove the skin and prepare for cooking. Put the sweet-breads in a pan and sprinkle them with one-half tablespoon of flour, and pour boiling water over them to cover them entirely. Then add one small onion cut in slices, three or four sprigs of thyme, a little salt, four or five cloves, and let cook for about an hour, then wash the sweet-breads off in cold water.

SAUCE.

One can of French mushrooms; place in a frying-pan in which butter has been melted. Cut mushrooms in half and add a little salt and pepper, and place on the stove to cook slowly. Put a cupful of milk in a pan to boil. In another pan melt some butter and add a dessertspoon of flour. Mix them well together; then pour in little by little the boiled milk; turn for four minutes, then put in the mushrooms and sweet-breads, a little pepper and salt and mix all together, adding one and one-half tablespoons of cream. Take the yolks of two eggs, beat them, add the juice of



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half a lime or lemon, and a dash of cream; mix together and pour over sweet-breads. Shake well while pouring to prevent eggs from cooking; then sprinkle with parsley chopped fine, and salt and pepper.

Mrs. de Latour.

CABBAGE ROLLS.

Cover one pound of mutton with cold water, and let it cook while preparing the cabbage filling. Boil two heads of curly cabbage slowly for one hour, then place in cold water and remove the cores. Separate the cabbage leaves, placing the larger ones in groups of about four for the filling. Chop the small cabbage leaves, also three-fourths pound of beef and pork to a fine paste. Soak one large slice of white bread in warm milk for a few minutes, then place bread in a towel and wring dry. Chop one good-sized onion very fine, cook in butter until yellow, add salt, pepper, one egg, piece butter size of walnut, chopped cabbage, meat paste, and also sufficient milk so it will not be too stiff. Roll this paste into the cabbage leaves and tie with string. This must be done before 10 A. M. Remove mutton from steam-pot, also the bouillon. Put into pot a piece of butter size of an egg, cut one-half onion into butter and brown nicely. Stir into this a good spoonful of flour, then slowly add the bouillon. Replace the mutton in pot, add one tablespoonful of sugar, salt, pepper and the cabbage rolls. Cook slowly for four hours.

Mrs. W. Rennie.

BENGAL MANGO CHUTNEY.

(Given by a native to an English army officer.)

One and one-half pound of brown sugar, one-half pound salt, one-fourth pound garlic, one-half pound onions, one half pound powdered ginger, one-fourth pound dried chilies, three-quarter pound of mustard seed, two pounds of stoned raisins, two bottles of best vinegar, thirty large unripe, sour apples. The sugar must be made into syrup; the garlic and onions be very finely chopped; the mustard seed be soaked in cold vinegar, and dried in the sun; the apples be peeled and sliced, and boiled in a bottle and a half of the vinegar. When this is done, and the apples are quite cold, put them into a large pan, and gradually mix the whole of the rest of the ingredients, including the remaining half bottle of the vinegar. It must be well stirred till the whole is thoroughly blended and then bottle ready for use.

Mrs. Elwell.

INDIAN MUSTARD.

One-fourth pound best mustard, one-fourth pound of flour, one-half ounce salt, four shallots, four tablespoonfuls ketchup, one-quarter bottle anchovy sauce. Put the mustard, flour and salt into a basin and make them into a stiff paste with boiling water. Boil the shallots with the vinegar, ketchup and anchovy sauce for ten minutes, and pour the whole, boiling, over the mixture in the basin. Stir well and reduce it to a proper thickness; put it in a bottle with a bruised shallot in the bottom and store away for use.

Mrs. E.

CHILI RELLENO, A LA MEXICANA.

Take long peppers, green and red (just ripened, not dry), put them on live coals on top of hot stove, turning till skin is loosened, then peel and slit, take out seeds, fill with ingredients already prepared, as follows: Chop cooked meat fine, preferably beef. Season with onion, garlic, black pepper, salt and tomato. Put two or three together, a red and two green, or the reverse, as you please. Beat up an egg, sprinkle in a very little flour. Roll the prepared peppers in it and drop into hot lard.

Mrs. Woolrich.

RESOTTO A LA MILANESA.

A slice of butter and a little onion fried together, add uncooked rice, and stir a few minutes, then add gradually a good broth. When rice is done put in grated cheese, a small piece of butter, a pinch of saffron if liked. Stir well, and serve.

CHILI SAUCE.

Twenty-four large ripe tomatoes, peeled, six large onions and six good-sized chili peppers chopped very fine; one-half cup of sugar, one quart vinegar, three tablespoons salt, one tablespoon mustard, one teaspoon each of ground cinnamon, cloves and allspice, one-half teaspoon red pepper, one dessert spoon of black pepper. Boil gently for three hours, and bottle tightly.

A. L. L.

SWEET CUCUMBER PICKLES.

Take medium-sized cucumbers and soak in brine for several days. Then freshen in water and boil in weak vinegar for one-half hour and drain. For seven pounds of cucumbers, take one

quart vinegar, three pounds of sugar, one teaspoon each of cloves, ginger, black pepper, mace and cinnamon. Then boil the cucumbers in the syrup until tender.

Mrs. M. A. Bayley.

CURRANT CATSUP.

Four pounds ripe currants, two pounds sugar, one pint vinegar. Wash the currants through a sieve and boil with the sugar and vinegar until the mixture thickens. Then add one teaspoon each of cinnamon, cloves, pepper and allspice. Boil five minutes more and seal immediately.

Mrs. M. A. Bayley.

MUSTARD CHOW CHOW, (Sweet).

Two quarts large cucumbers, sliced, two quarts small cucumbers, two quarts onions, two quarts green tomatoes, sliced, six bell peppers, sliced very fine, one large cauliflower, broken fine. Put all in a weak brine for twenty-four hours, then scald in some of the brine, and drain off.

PASTE FOR ABOVE.

Nine tablespoons mustard, one and one-half tablespoons of turmeric powder, one and one-half cups flour, four cups sugar, five pints of vinegar. Mix together with a little of the vinegar till the paste is smooth, then add the remaining vinegar and scald till it thickens, stirring constantly. Pour over the pickles, and seal in jars.

A. L. L.

STUFFED BAKED PEPPERS.

Six large bell peppers, one pound Hamburg steak, two small green onions, three tomatoes. Chop all together, add pinch of salt, paprika and allspice, one egg well beaten and bread crumbs to take up moisture. Cut the tops from the peppers, scrape out seeds, and throw peppers in cold water while preparing stuffing.

Wipe peppers dry, stuff, and tie on the tops. Bake three-quarters of an hour in a quick oven in a baking-pan with butter, tomato juice and pepper seeds. Baste while baking. When



But little spice is used; that little should be good.

done make a gravy of the contents of the pan and pour over the peppers. Serve hot.

RICE CROQUETTES. (East India Sauce).

One pint of cold boiled rice with two or three tablespoons milk. Heat thoroughly and add, when soft and well mixed, one well beaten egg, one tablespoon butter, salt, and a little chopped parsley. Cool and shape well; roll in fine bread crumbs, then in beaten egg; finally in crumbs again. Fry in boiling hot lard.

SAUCE.

Put one large tablespoon butter in frying-pan. When hot add a medium-sized onion, diced, and fry to a golden brown. Then add one tablespoon flour and a large cup of tomato juice. When thickened, strain and return to skillet. When hot add one teaspoon curry powder, pinch of salt, pinch of cayenne, a dash of paprika, and a small cup of thick sweet cream. This sauce may be used for thin slices of lamb heated in the chafing dish, or for diced sweetbreads, etc.

Mrs. Will Holmes.

CHILI RELLENO.

Roast green bell peppers until the skin will peel off; make an incision in the side near the top and remove the seeds. Fill with cheese or minced meat well seasoned. Fry the stuffed peppers in hot lard after dipping in beaten eggs. Fry some finely chopped onion and add either canned or fresh tomatoes, a dash of cloves, cinnamon, salt, pepper and vinegar to taste, also a little rich soup stock. To thicken sauce use flour or dry bread crumbs as preferred. When this is cooked add the peppers and allow them to simmer for a few minutes before serving.

A. L. L.

CHICKEN SPANISH.

Prepare the chicken as for fricassee, brown it in butter in frying-pan; put three thin slices of salt pork in stew pan, lay chicken in on top of pork, then take frying-pan the chicken was browned in, put into it two cups of water, one cup of stewed tomatoes, two cloves of garlic sliced fine, red pepper to taste, a little black pepper, half cup celery chopped fine, small bunch of parsley cut fine, salt to taste. Let this liquor come to a boil, and when boiling pour it over chicken, cover closely and cook slowly until tender. When done, remove the chicken to a

platter. After removing the chicken, add enough water for plenty of gravy, and stir in a thickening of flour and water. Boil for five minutes, stirring all the time, and strain it over the chicken on platter. It will improve the looks of the dish to boil three eggs hard and cut up the yolks in small pieces over the chicken, before pouring gravy over it.

Mrs. F. S. Ewer.

CREAMED CHICKEN.

Three and one-half pounds of chicken, one bottle of French mushrooms, two sweet-breads, one pint of hot cream, two tablespoons of melted butter, season with pepper and salt. Bake twenty minutes in ramekins and sprinkle cracker crumbs and bits of butter on the top. Enough for twelve.

Mrs. W. H. Smith.

CHICKEN CROQUETTES.

Two sweet-breads, boiled; one cup of cold chicken or veal, one boiled onion, one cup of boiled bread and milk, one-quarter pound of butter. Chop chicken, sweet-breads and onion very fine, add butter, bread and milk, salt and pepper well, and set aside to cool. Form into little patties, and dip into beaten egg, then into cracker dust, and fry in hot butter until done.

Mrs. G. W. Schmidt.

JELLIED CHICKEN.

One chicken, two tablespoons gelatine, hard boiled eggs, salt and pepper. Boil the chicken in as little water as possible, until tender; chop fine and season with salt and pepper. Put in a mold a layer of chicken, then a layer of sliced eggs; alternate these until the mold is nearly full; boil down the liquor while warm, add the gelatine, pour over the chicken, and set in a cool place to jelly.

TIMBALE OF CHICKEN.

Half pound cooked chicken, one gill cream, whites of five eggs, one teaspoon salt, a little cayenne pepper. Chop the chicken very fine, then pound it to a paste, adding gradually the cream, then add the whites of three eggs, beat each one well into the mixture before adding another, add the salt and pepper. Stir in carefully the whites of two eggs beaten to a stiff froth. Have



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the timbale cups well buttered, fill half full of the mixture, stand them in a pan of hot water, and bake twenty minutes. Serve hot with cream mushroom sauce.

CURRIED CHICKEN.

One chicken, two ounces of butter, three onions, sliced; one pint of white veal gravy, one tablespoon of curry powder, one tablespoon of flour, one apple, four tablespoons of cream, one tablespoon of lemon juice. Put the butter into a stew-pan with the sliced onion, the chicken cut into small joints, and the apple peeled and minced. Fry to a pale brown, add the stock and stew gently twenty minutes; rub down the curry powder and flour with a little of the gravy quite smoothly and stir this to the other ingredients; simmer for half an hour, and just before serving add the cream and lemon juice. Serve with boiled rice.

Mrs. Elwell.

CHICKEN WITH RICE.

Take a good sized fat hen that has hung for two or three days in cool place, then place in a saucepan with very hot lard, and brown nicely all over, with a whole onion at the same time. When nicely browned, sprinkle with about two tablespoons of flour; let this brown well also; then add three large spoonfuls of tomato sauce and stir it with the browned flour for about two minutes; after this, add about a cup and a half of soup stock, salt and pepper, two or three sprigs of parsley, three or four cloves, one clove of garlic, one bay leaf, one sprig of thyme, and some dried mushrooms. Cover lightly, and cook slowly from three and a half to four hours.

RICE.

About a half hour before dinner, place a cup and a half of rice in boiling soup stock. When cooked, and fifteen minutes before serving, strain the sauce in which the chicken has cooked, over the rice. When ready to serve, place chicken in platter with the rice in it.

Mrs. de Latour.

TURKEY SCALLOP.

Cut (not chop) the cold meat from the turkey into tiny dice. Grease a pudding dish and put in the bottom of it a layer of bread crumbs slightly moistened with milk, and sprinkled with bits of butter. On these place a layer of the turkey, moisten it

with a little of the turkey-gravy, and season with salt and pepper. Repeat, and when dish is full, pour over the contents as much of the gravy as they will absorb; put a thick layer of crumbs upon the top, dot with bits of butter, sprinkle with salt and pepper and set in the oven. Cook, covered, for twenty minutes, then uncover and brown. *Mrs. L. B. Palmer.*

LOBSTER ENTREE.

One can of lobster, chopped fine. Place in a saucepan one tablespoon of butter, adding one tablespoon of chopped onion, frying to a light brown; then add one tablespoon flour; cook two minutes, then add one cup of milk, season with one-half teaspoon of white pepper, one-half teaspoon mustard, one tablespoon of chopped parsley, and the chopped lobster. Boil for five minutes, stirring constantly, then place on back of stove. Next take one-half pound American cheese; place in saucepan with one tablespoon of butter to melt; add four tablespoons of cream, one of tomato ketchup, and one of Worcestershire sauce. Stir constantly till as thick as cream; then add the well beaten yolks of two eggs, and one tablespoon of cream. Serve the prepared lobster on slices of toast, giving each slice a dash of the dressing.

Mrs. Druhe.

CRAB CREOLE.

One crab, one onion, one-half can tomatoes, pinch of cayenne, butter size of walnut, two tablespoons water, one-half cup sweet cream, pepper and salt, one tablespoon cornstarch. Shred crab, cut up onion, put in pan with water fifteen minutes, then add one-half can tomatoes, and boil ten minutes; strain and put juice back on stove; add butter, pepper and salt; thicken with cornstarch; add crab and cream, and serve on toast.

Mrs. Elwell.

CREAMED CRAB.

One crab, one quart cream, salt and cayenne. Put cream on stove with piece of onion and sprig of parsley. Let simmer long enough to flavor, then skim out vegetables. Mix enough flour to thicken rather thick. If you use all cream, mix flour with part of it cold; or use part cream and part milk, and thin slice of butter. If butter is used, melt it, stir in flour, and thicken with

this. This can be made at any time, and when ready to use stir in crab, and sprinkle with bread crumbs. Bake about twenty minutes. *Mrs. W. S. Brownlee.*

CREAM BISQUE OF CRAB.

Place in a saucepan one tablespoon of butter and one large tablespoon of flour. As soon as hot add one cup of cream. Allow this to come to a boil, stirring constantly; then season with one teaspoon grated lemon peel, one teaspoon lemon juice, one-quarter of nutmeg, grated, few drops extract ginger, and a dash of cayenne pepper and salt; then add one cup of strained tomato juice. Let this become hot, then add the meat of one crab. Cover a few moments, and serve very hot on toast or crackers. *Mrs. Druhe.*

OYSTERS, SPANISH.

For a quart of oysters, take a cup of juice, and as much cream; cut up a good-sized green pepper; add a little ketchup, and thicken with butter rolled in flour; salt, and when it comes to a boil, add the oysters, simmer for five minutes, then serve on toast, or in little dishes with hot rolls or crackers.

BROILED OYSTERS.

String six or seven oysters for each person on a small wire skewer; put them on the broiler over a good, clear, hot fire, for seven or eight minutes. Shake them off the skewer into a hot dish that has some melted butter, pepper and salt in it; then serve on hot toast, with a piece of lemon on the side.

Mrs. Holje.

WELSH RARE-BIT.

One-half pound of good fat cheese, one ounce of butter, two tablespoons of beer, one teaspoon of made mustard, a little salt. Melt the butter in a saucepan; then add the cheese cut into thin slices, and stir till melted; put in the beer, a little at a time, then the mustard, and a little salt. Serve very hot on toast.

Mrs. Elwell.

DEVILED CHEESE.

One pound fresh Eastern cheese mashed to a cream with potato masher, butter the size of a walnut, two mustard spoon-

fuls of prepared mustard, two tablespoons of vinegar, four table-
spoons of Worcestershire sauce. Beat all to a cream; spread
butter on crackers and set in oven till light brown. Remove
from oven, and spread with cheese.

Mrs. G. W. Schmidt.

CHEESE PUFFS.

One cup flour, two cups grated cheese, a little cayenne pepper,
and a pinch of salt. Mix with sweet cream and roll out, about
one-quarter inch in thickness. Cut out like small biscuit, and
bake in quick oven.

Mrs. F. Pellet.

BOHEMIAN CHEESE.

Mash very fine a pound of old Eastern cheese. Mix with it
four teaspoons of Worcestershire sauce, after adding two tea-
spoons of butter or olive oil. Also add one-half teaspoon of
mustard mixed to a paste with vinegar. Paprika to taste and
salt if necessary. Spread on large soda crackers, or oblong water
wafers, previously toasted.

Mrs. D. E. Osborne.

SCALLOPED CHEESE.

In a buttered baking dish alternate bread crumbs with layers
of thin slices of cheese. To the crumbs add celery salt or
chopped celery, pepper and small pieces of butter, crumbs last.
Add a well beaten egg, and one-half pint of rich cream. Bake
in a hot oven. (Whoever likes cheese will surely enjoy it in this
way).

Miss Shephard.

CHEESE STRAWS.

Two ounces of butter, two ounces of flour, two ounces of
bread crumbs, two ounces of cheese, grated, one-half small salt-
spoon of mixed salt and cayenne. Mix these ingredients into a
paste, and roll it out a quarter of an inch in thickness; cut it
into narrow strips, lay them on a sheet of paper, and bake for a
few minutes. Serve cold, but very fresh.

Mrs. Elwell.



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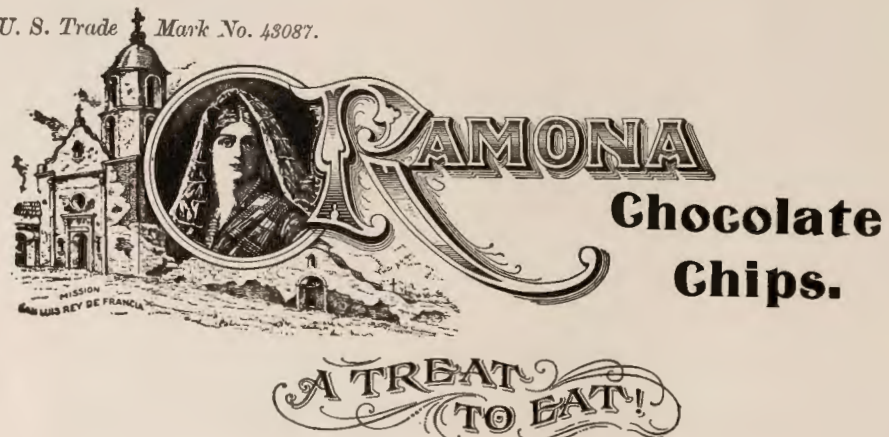
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Vegetables.

FRENCH PEASE.

Put a piece of butter half the size of an egg in the skillet, and when hot turn in a pint or more of shelled pease. Toss about until tender and place on the back of the range and simmer five minutes before serving.

FRIJOLES.

About one pint pink beans soaked over night. Boil slowly until tender, then add one pint strained tomatoes, one onion (chopped). Add salt and cayenne pepper to suit taste. About half hour before serving fry these in about two large spoonfuls of lard. Have the lard very hot. Add a little water if necessary.

Mrs. B. Bruck.

ARTICHOKES (with sauce.)

Boil the artichokes in salt water until soft; take off the outside leaves, lay the rest on a dish and cover with a sauce made of a tablespoonful of butter, the same of flour, two eggs, a little chopped parsley and some broth.

Recipe 105 years old.


E. S. McE.

SCALLOPED POTATOES.

(Kentucky Style.)

Peel and slice raw potatoes thin, the same as for frying. Butter an earthen dish, put in a layer of potatoes, and season with salt, pepper, butter, a bit of onion chopped fine, if liked; sprinkle a little flour. Now put another layer of potatoes and the seasoning. Continue in this way till the dish is filled. Just before putting into the oven, pour a quart of hot milk over. Bake three-quarters of an hour. Cold boiled potatoes may be cooked the same. It requires less time to bake them; they are delicious either way. If the onion is disliked, it can be omitted.

... F. W. GRAF ...

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SCRAMBLED EGGS and ASPARAGUS TIPS.

Boil the tips of nice white asparagus in salt and water. When cooked, drain off the water. Then take and beat six eggs well with salt and pepper, and half a cupful of cream. Melt a good-sized piece of butter in a frying-pan and place the asparagus tips into butter with the eggs; stir constantly over slow fire, being careful not to cook the eggs too much. Serve immediately.

Mrs. de Latour.

A FINE OMELETTE.

One cup milk, three tablespoons flour, one tablespoon butter, the yolks of three eggs, well beaten; mix thoroughly and lastly add the whites beaten stiff, mix lightly and fry. When almost done, turn together and make half moons. This recipe will make two.

Mrs. A. N. Bell.

MIXED EGGS and BACON.

Take a nice rasher of mild bacon; cut it into squares no larger than dice; fry it quickly until nicely browned, but on no account burn it. Break half a dozen eggs into a basin, strain and season them with pepper, add them to the bacon, stir the whole about, and, when sufficiently firm, turn it out into a dish. Decorate with hot pickles.

BEAUREGARD EGGS.

Hard boil five eggs. Remove shells, chop the whites fine and rub the yolks through a sieve. Put into a saucepan three level tablespoonfuls of flour and three level tablespoonfuls of butter; mix until smooth, add one and one-half cups of cold milk and stir until it thickens; then add the chopped whites to this sauce. Season with one-half teaspoonful of salt, one-quarter teaspoonful pepper, and dash of cayenne. Have ready some squares of buttered toast. Put a layer of the sauce mixture on top of the toast; sprinkle over the yolks, then add another layer of sauce; then the yolks. Stand in the oven a couple of minutes, and just before serving, sprinkle over some finely chopped parsley.

Miss Shephard.

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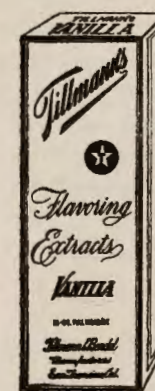
Cakes and Cookies.

LEMON CAKE.

Two cups flour, one and one-half cups sugar, half cup butter, half cup milk, two eggs, the juice and grated rind of one lemon, half teaspoon soda. Bake in small square tins and frost the top and sides with icing that has been tinted a lemon yellow.

Mrs. C. H. Greenfield.

FRUIT CAKE.



Three pounds flour and three teaspoons baking powder, one pound sweet butter, one pound sugar, three pounds stoned raisins, two pounds currants, three-quarters of a pound of sweet almonds (blanched), one pound citron, twelve eggs, one tablespoon allspice, two tablespoons cinnamon, one teaspoon cloves, two nutmegs, one wineglass of sherry, one wineglass of brandy, one coffee cup of molasses with the spices in it; steep this gently twenty or thirty minutes, not boiling hot; beat the eggs very lightly; put the fruit in last, stirring it gradually, also a teaspoonful of soda dissolved in a tablespoonful of water. The fruit should be well floured; if necessary, add more flour after fruit is in. Butter a sheet of thick paper and place in baking pan. Lay in some slices of citron, then a layer of the mixture, then of citron again till the pan is nearly full. Bake three or four hours, according to thickness of cake, in a tolerably hot oven and with a steady heat.

A. A. L.

OLD ENGLISH FRUIT CAKE.

One-half pound butter, four eggs, one cup molasses, one pound currants, one pound raisins, one-half pound citron, three-fourths pound brown sugar, one pound flour, one teaspoon cinnamon, one teaspoon clove, one teaspoon ginger, one teaspoon baking powder, one glass brandy, or one glass grape juice, one-fourth pound chopped almonds, salt. Sift together flour, salt, baking powder

and spices. Cream butter and sugar, then add the eggs previously well beaten. Next the molasses and prepared fruit (the almond and citron to be finely chopped). Lastly, stir in the flour and brandy or grape juice. Pour into pans lined with paper, and bake very slowly for three hours. These cakes improve by keeping, and should not be used for two months.

Mrs. W. F. Henning.

ALLSPICE CAKE.

Five eggs, one and one-half cups sugar, two cups flour, one cup milk, three-fourths cup butter, three pieces chocolate (grated), two teaspoonfuls yeast powder, one teaspoonful vanilla, one teaspoonful cloves, one teaspoonful allspice, one teaspoonful cinnamon, one teaspoonful nutmeg, one-half cup citron, one cup grated almonds. Bake one hour in moderate oven.

Mrs. Carl Landecker.

MOCHA CAKE.

One cup granulated sugar, five eggs, one and one-half tablespoons Mocha extract, one cup flour, with one teaspoon baking powder, one teaspoon vanilla.

FILLING.

One pint whipped cream with one-half teacup powdered sugar, one and one-half tablespoons Mocha extract.

FROSTING.

One tea-cup powdered sugar, one and one-half tablespoons Mocha extract. Add enough cold water to spread on cake. Cream eggs with sugar, then add flour slowly, and beaten whites. Bake in layers.

Mrs. J. A. Metzler.

JAM CAKE.

One cup sugar, three-fourths cup butter (cream together), two yolks and two whole eggs, one cup jam, two and one-half cups flour, one teaspoonful soda in three teaspoonfuls sour cream or milk, one teaspoonful cinnamon, cloves, one-half teaspoonful of nutmeg. Mix in order given.

Mrs. Arthur Meyer.

SUNSHINE CAKE.

One cup of sugar dissolved in four tablespoonfuls of water. Let boil until it strings. Have ready the well beaten whites of

seven eggs on a large platter, and stir in slowly the hot syrup and beat until cold. Then stir in the beaten yolks. Sift some flour four times, measure one level cupful with one tablespoonful cornstarch, a pinch of salt and one teaspoonful cream tartar. Sift into the batter, mix well and bake in a very slow, steady oven for an hour or until done. Do not let oven cool off at the last. Gas oven is best. This cake must be baked in a pan absolutely free from grease, and when done, immediately inverted over three cups of one size, to cool. It will not fall out if pan is not greased. When perfectly cold, remove from pan, and ice with soft fondant icing.

Mrs. W. A. Mackinder.

HONEY CAKE.

One-half cup butter, one-half cup sugar, one-half cup molasses, one-half cup milk, two eggs, two cups flour, two teaspoons baking powder, one teaspoon cinnamon, vanilla.

BOILED ICING.

White of one egg, one and one-half cups white sugar, one cup stoned and cut raisins. Boil sugar till it threads, then pour it on slowly to the stiffly beaten white of egg, then add raisins and beat till cool enough to spread on cake.

Mrs. A. N. Bell.

BREAD TART. (Brod Torte.)

Take one dozen eggs, separate yolks, good high cup of sugar, three-quarter cup of almonds, two tablespoons of chopped citron, one tablespoon of cinnamon, one teaspoonful of ground cloves, one-half teaspoonful of allspice, two strips of chocolate, grated; juice and peel of lemon, and also juice of an orange, a half wine-glassful of whiskey, three-quarters cup of rye bread rolled very fine, and last the stiff beaten whites. Bake three-quarters of an hour.

Mrs. N. Lauter.

CARAMEL CAKE.

Four eggs (save whites for frosting), one-half cup butter (melt and add last), one cup sugar (beat eggs and sugar), one-half cup milk, two teaspoonfuls baking powder, three tablespoonfuls of chocolate, little salt, flavor (vanilla).

FILLING.

Boil two cups sugar until it hairs, pour over two well beaten eggs (whites), add little tartaric acid, one-half cup chopped raisins and walnuts. Flavor.

Mrs. Walter Metzner.

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DEVIL'S FOOD.

Half a cupful each of grated chocolate, sweet milk and brown sugar, boiled together until as thick as cream. Set aside to cool. Cream a half cup of butter with a half cup brown sugar, beat in two whipped eggs, add two-thirds of a cup of milk and flavor with vanilla. Now beat in the boiled mixture and two cupfuls of flour that has been twice sifted with two teaspoons of baking powder. Bake in layers, put together with chocolate or marshmallow filling.

Ella A. Scribner.

DARK CHOCOLATE CAKE.

Cream together two cups sugar, one-half cup butter (scant), add three eggs, one cup milk, two cups flour, one cup chocolate sifted with flour, two teaspoons of baking powder, one teaspoon vanilla. Bake in layers, using marshmallow filling.

MARSHMALLOW FILLING.

One large cup of sugar, five tablespoons boiling water. Boil until it ropes from spoon, then add the well-whipped whites of two eggs, at the same time adding one-quarter pound of marshmallows. Whip until cool, then spread between layers and over top.

Mrs. C. H. Anderson.

DATE TART CAKE.

Beat one pound of pulverized sugar with the yolks of twelve large eggs; beat long and steadily until a thick batter. Add half a pound of dates cut very fine, one and one-half teaspoonfuls of ground cinnamon, two sticks of chocolate, grated, juice and peel of a lemon, and eight soda crackers rolled to a fine powder, and last, the stiff beaten whites. Bake in a spring form.

Mrs. N. Lauter.

FILLING FOR LAYER CAKE.

One cup strawberries, one cup sugar, white of one large egg or whites of two small ones. Do not beat the egg before you do the rest. Beat all together with a cog-wheel beater. I have also made a nice filling in winter with canned logan or blackberries, taking them out of juice and using one cup of berries.

Mrs. I. Wilson.

WHITE CAKE.

One cup butter, two cups sugar (creamed), one cup milk, two

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A strong, safe, reliable and conservative... **BANK.** ...*Your Money Grows While You Sleep.*EDWIN ANGWIN,
President.F. L. ALEXANDER,
Secretary.cups flour, not quite two-thirds cups cornstarch (sifted), whites of seven eggs (beaten to a stiff froth), two heaping teaspoons baking powder. Flavor with lemon. *Mrs. B. Bruck.*

A BIRTHDAY CAKE. (By a Little School-girl.)

To Willie :

One cup of butter melted with a wish,
Two cups of sugar sifted through a kiss,
Three cups of flour to make it solid stand,
Four eggs beaten lightly with a firm but gentle hand ;
The little bit of lemon, we will call the spice of life,
The chocolate, through it, may be marks of war and strife ;
But the whole is crusted over with icing pure and sweet,
As will be your life among us if you let God guide your feet.
Then please accept this cake, about it is no fraud,
But earnest wishes for your health. Yours truly, *Maud.*

LAYER ICE-CREAM CAKE.

Whites of eight eggs, one cup butter, two cups flour, two cups sugar, one cup milk, one cup cornstarch, two teaspoons baking powder, sifted with flour. Cream the butter and sugar and add the milk slowly ; then the flour and cornstarch thoroughly sifted together, and lastly the eggs beaten very lightly.

ICING.

Whites of four eggs beaten lightly, four cups sugar. Pour one-half pint of boiling water over the sugar and boil until it will make a soft ball under fingers in cold water. Pour slowly the boiling syrup over the beaten whites. Then beat the mixture into a stiff cream and before it is quite cold add one-half teaspoonful of pulverized citric acid, and two of vanilla. If chocolate icing is desired, melt Baker's chocolate and add to the whites according to taste, but omit the citric acid. If icing is too stiff, thin it with boiling water before adding the chocolate.

Mrs. J. S. Noble.

WHITE CAKE.

One and one-half cups sugar, one-half cup butter, whites of six eggs beaten to a froth, one-half cup milk, two cups flour, two teaspoons baking powder. Put baking powder in the milk and stir it well ; mix butter and sugar ; put in part of milk, then

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Extract Violet,	Extract Banana.	

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part of flour; beat well, then add the rest of the flour and milk; beat again and, lastly, fold in the whites of eggs. Flavor. Bake about one hour.

Mrs. W. S. Brownlee.

CREAM CAKE.

One-half cup flour, one-half cup sugar, two eggs, one and one-half tablespoons milk, one teaspoon baking powder. Flavor—lemon or vanilla.

FOR THE CREAM.

Two gills milk, let it come to a boil; have ready to stir into the hot milk (well beaten together) one tablespoonful flour, one tablespoonful sugar, one egg; stir into the milk till it thickens. When cake is nearly cold, cut the top crust off, then add the cream; lay the crust over it.

Mrs. Crane.

SOFT GINGERBREAD.

Two cupfuls of molasses, one cup of butter or other shortening, one cup hot water; dissolve in this two teaspoonfuls of soda; one teaspoon each ginger, allspice and cloves, salt, one tablespoon cinnamon, one nutmeg ground, two eggs. Stir spices, molasses and melted shortening together, add hot water and soda. Stir until foamy; add eggs well beaten; flour to make a stiff batter.

Mrs. J. A. Metzler.

GINGERBREAD.

One-half cup butter, one cup brown sugar, one cup molasses, one cup water, three cups flour sifted with one rounding teaspoonful soda, one teaspoonful cinnamon, one teaspoonful lemon extract, one-half teaspoonful ginger, one-quarter teaspoonful cloves. Cream butter, sugar and molasses together, then add water and flour.

Miss Hoffman.

MACAROONS.

Nine ounces of blanched and grated or ground almonds, nine ounces of sugar, the juice of a lemon and the whites of two eggs. Beat the sugar, lemon juice and eggs together until the mixture is foamy; then stir in the almonds lightly and form little balls, taking about a tablespoonful (not heaping) of the mixture and using the spoon and a knife to shape them. Place them on

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buttered tins lined with paper and bake in a moderate oven about twenty minutes. The proportions given will make forty-five macaroons.
Mrs. H. E. Weinberger.

MERINGUES OR KISSES.

Take the whites of four eggs and beat until stiff and dry. Add nine ounces of powdered sugar and mix quickly and as little as possible. Drop on well oiled paper by the tablespoonful and bake in a very slow oven until dry and hard to the touch. They should be almost white when done. Remove from the pan at once. Make a hole in the bottom of each one and fill with cream which has been whipped and flavored. Join two together which makes a ball.
Mrs. G. W. Schmidt.

FRUIT COOKIES.

Two cups brown sugar, one cup butter, six eggs, one cup molasses, two teaspoons soda mixed with the molasses, four tablespoons chocolate, two teaspoons cinnamon, one teaspoon nutmeg, one teaspoon cloves, two cups chopped raisins, two cups chopped walnuts, flour enough to make stiff. Add brandy if desired.
Mrs. A. N. Bell.

EGGLESS COOKIES.

One cup butter, two cups sugar, four cups flour, one-half cup sweet milk, one teaspoon of yeast powder. Roll thin, bake in a quick oven. Put in half the milk at first. The sugar will dissolve and make it too soft if you put in all the milk at first. Have it as dry as it can be worked.

San Jose, March 17, 1872.

Mrs. Ogier.

OATMEAL COOKIES.

Two cups brown sugar, one cup butter, one cup sweet milk or water, one cup finely chopped raisins, four cups rolled oats, two and one-half cups flour, two eggs, one teaspoonful salt and lemon extract, one teaspoonful soda, one and one-half teaspoonful cinnamon. Drop with a teaspoon. Wash pans each time and regrease.
Miss Hoffman.

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ROLLED OATS COOKIES.

Two cups rolled oats, one small cup of sugar, one level tablespoon of butter, one egg, one teaspoon baking powder, seasoning. Stir well and make quite stiff. If not stiff enough, add a little more rolled oats. Drop with a teaspoon on buttered pans, and bake in a slow oven.

Mrs. H. E. Brownlee.

COOKIES.

(Norwegian.)

Two eggs, two tablespoonfuls of cream and one-half pound of granulated sugar beaten together, one pound of flour and one-half pound of sweet butter (the salt can be washed out of the butter by kneading it in cold water). Roll the dough out thin, cut in diamond shape and bake like cookies. Make an icing of the whites of three eggs beaten stiff, one-half pound of granulated sugar and one-half pound of almonds blanched and chopped fine. When the cookies are baked, take them out of the oven, put a teaspoonful or so of the icing over the top of each cookie, put back into the oven and let slightly brown on top.

Mrs. G. Gertsen.

ALMOND COOKIES.

Two cups sugar, one-half cup butter, creamed, one-half cup lard (or chicken fat is still better), three eggs, one cup thick sour cream, one teaspoon soda dissolved in boiling water, three-quarters of a cup almonds, blanched and mashed with wooden potato masher, flour only enough to handle. Roll out about an inch thick, and flatten with hand. Cut out with a knife.

Mrs. A. Holmer.



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M. GIRARD, Asst. Cashier.

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Pies.

PUMPKIN PIE. (Enough for Three Pies.)

Four eggs, one cup of milk and one-half cup cream, one cup sugar, cinnamon, cloves, ginger to suit taste, and a little pinch of salt. One cup of pumpkin to each pie. Beat eggs separately and add the whites last. *Mrs. A. N. Bell.*

MOCK MINCE-PIE.

Pour two cups of boiling water on four soda crackers. One cup of molasses, two cups of sugar, one-half cup of vinegar, one-half cup of butter, melted, one cup of chopped raisins, a scant one-half cup of currants, a little chopped citron, one small-sized apple cut in fine pieces, a little grated lemon or orange peel for flavoring, one scant teaspoon of each spice, one tablespoon of brandy. *Mrs. J. A. S.*

LEMON PIE. (No. 1.)

One pint boiling water, one cup sugar, three tablespoonfuls cornstarch, grated rind of one lemon, juice of two lemons, one teaspoonful butter, one-quarter teaspoonful salt, yolks of four eggs beaten. Mix cornstarch with a little cold water, stir in boiling water, add sugar, butter, salt, eggs and lastly lemon. Pour into pastry and bake. When done add the whites of four eggs beaten with a silver fork; add one tablespoonful powdered sugar and brown. *Mrs. F. B. Mackinder.*

LEMON PIE. (No. 2.)

Grate the rind and add juice of one lemon to one cup of boiling water, one cup sugar, yolks of two eggs, two tablespoonfuls flour; boil this together. Pour into baked crust. Use whites of eggs for frosting with little sugar. *Mrs. Walter Metzner, 1905.*

MINCE-MEAT.

Four pounds of lean boiled beef, chopped fine, twice as much of chopped green tart apples, one pound of chopped suet, three

French Savings Bank,

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pounds of raisins, seeded, two pounds of currants picked over, washed and dried, half a pound of citron cut up fine, one pound of brown sugar, one quart of cooking molasses, two quarts sweet cider, one pint boiled cider, one tablespoon of salt, one tablespoon pepper, one tablespoon mace, one tablespoon allspice, four tablespoons cinnamon, two grated nutmegs, one tablespoon cloves; mix thoroughly and warm on range till heated through. Remove from fire and when nearly cold stir in a pint of good brandy and pint of Madeira wine. Put in a crock and set in cold place. Will keep good all winter. *Mrs. L. White.*

ORANGE PIE.

Grate the rind of one and use the juice of two large oranges. Stir together a large cupful of sugar and a heaping tablespoonful of flour; add to this the well beaten yolks of three eggs, two tablespoonfuls of melted butter. Reserve the whites for frosting. Turn this into a pie-pan lined with pie-paste, and bake in a quick oven. When done so as to resemble a finely baked custard, spread on the top of it the beaten whites, which must be sweetened with two tablespoonfuls of sugar; spread evenly, and return to the oven and brown slightly.

APRICOT MERINGUE PIE.

A canned apricot meringue pie is made by cutting the apricots fine and mixing them with a half cup of sugar and the beaten yolk of an egg; fill the crust and bake. Take from the oven, let it stand for two or three minutes, cover with a meringue made of the beaten white of an egg and one tablespoonful of sugar. Set back in a slow oven until it turns a golden brown. The above pie can be made into a tart without the addition of the meringue by adding criss-cross strips of pastry when the pie is first put into the oven.

APPLE CUSTARD PIE.

Three cupfuls of milk, four eggs, and one cupful of sugar, two cupfuls thick stewed apples, strained through a colander. Beat the whites and yolks of the eggs lightly, and mix the yolks well with the apples, flavoring with nutmeg. Then beat into this the milk, and lastly the whites. Let the crust partly bake before turning in this filling. To be baked with only the one crust, like all custard pies.

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Puddings, Desserts, Etc.

PLUM PUDDING. (No. 1.)

Three cups of bread crumbs, one pound raisins, one pound currants, two and one-half cups of suet chopped fine, one-quarter pound of mixed candied peel, one ounce ground mace, one large nutmeg, one teaspoon cinnamon, one wine-glass brandy, pinch of salt, juice of two lemons, grated rind of one, nine eggs, one-quarter pound butter, one pound sugar, one cup finely chopped almonds. Mix dry ingredients thoroughly, then the others; lastly, whites of eggs beaten to a stiff froth. Put in well greased mold and boil six hours. *Mrs. Elwell.*

PLUM PUDDING. (No. 2.)

One cup finely chopped suet, one cup molasses, one cup sour milk, one cup currants and one cup raisins, chopped fine, one teaspoon cinnamon, one teaspoon cloves, one teaspoon allspice, one teaspoon soda, thicken with flour stiff as pound cake. Steam four hours.

SAUCE.

One tablespoon butter rubbed in one cup sugar, beat one egg and stir in sugar, boil one cup of milk and stir in sugar. One tablespoon of vanilla. *Mrs. W. A. Bingham.*

AMBER PUDDING.

Two cups bread crumbs, two tablespoons melted butter (or one cup chopped suet), two eggs, beaten separately, four tablespoons marmalade. Add butter through the crumbs, then sugar, then marmalade, and the eggs last. Boil two hours in pudding dish.

SAUCE.

One-quarter cup butter, two-thirds cup powdered sugar; cream slowly; when light add wine, with nutmeg dusted lightly on top. *Miss Shephard.*

DATE PUDDING. (No. 1.)

Soak two cupfuls of stale bread crumbs in one cupful of hot milk until quite soft, add one-half cupful of cream, two table-

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ST. HELENA, CAL.

spoonfuls of sugar, and one cupful of stoned and chopped dates. Mix well, put in a bowl and steam for three hours. Serve with lemon sauce. *Miss Shephard.*

DATE PUDDING. (No. 2.)

Four tablespoons of butter, one-half cup of molasses, one-half cup of milk, one and one-half cups of flour, two-thirds teaspoon of soda, one-half teaspoon each of salt, cinnamon, allspice and nutmeg, one coffee cup of chopped dates. Steam one and one-half hours.

STRAWBERRY PUDDING.

One good teaspoon of butter, three-quarters cup of sugar, one egg, one good half cup of milk, one and one-quarter cups of flour, one rounded teaspoon of baking powder, vanilla. Pour over fruit and bake. Use cream or juice for sauce.

Mrs. F. Pellet.

APPLE PUDDING.


Peel and core apples as for sauce and put them in a stew pan with just sufficient water to prevent them burning. Stew until reduced to a pulp. Weigh the pulp and to every one-half pound one-quarter pound sugar, the grated rind of one lemon and six well beaten eggs. Beat the ingredients well, then melt six ounces of butter and stir in. Put a border of puff paste round a baking dish, and bake. The butter must not be stirred in until the pudding is ready for the oven. *Mrs. Elwell.*

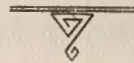
DELICIOUS LEMON PUDDING.

The juice and grated rind of one lemon, one cupful of sugar, the yolks of two eggs, three well-rounded tablespoonfuls of flour, a pinch of salt, one pint of rich milk. Mix the flour and part of the milk to a paste, add the juice and rind of lemon, the cupful of sugar, the yolks of the eggs well beaten, and the rest of the milk; line the plate with puff paste, one inch thick. Pour in the custard and bake in a quick oven till done. Beat the whites of the eggs to a stiff froth, add two tablespoonfuls of sugar; spread over the top, return to the oven and brown. Serve with very cold cream. This is a rich and not an expensive pudding. *Mrs. C. H. Greenfield.*

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MAIN ST., ST. HELENA.

GRAHAM PUDDING.

One small cup of raisins, one egg, one-quarter cup of butter, one-half cup of molasses, one-half cup of milk, one and one-half cups of graham flour, one-half teaspoonful of soda, spice to taste. Mix well, put in pudding pan and steam four hours. Serve with sauce.

Mrs. J. G. Johnson.

HARRISON PUDDING.

One-half cup molasses, one-half cup sugar, a little butter. Mix and add one cup sweet milk, two cups flour, two teaspoons yeast powder, one cup raisins, citron and orange peel, if desired. Steam about three hours.

Mrs. O. A. Jursch.

BRANDY SAUCE. (For Plum Puddings.)

Two tablespoons butter, four tablespoons brandy, four tablespoons boiling water, one-half tablespoon powdered sugar, white of one egg. Beat butter and sugar to a cream, add the white of egg beaten stiff, stir well, and when ready to serve, add brandy. Set on the stove and stir till creamy.

LEMON SAUCE.

One cup sugar, one-half cup butter, one egg beaten lightly, juice and grated rind of one lemon, half cup boiling water. Put into double boiler till it thickens.

Mrs. C. H. G.

LEMON CHEESE.

One-quarter pound butter, two cups sugar, one cup water, juice of three lemons and grated rind of two, six eggs well beaten. Let simmer until it is like thick cream. This is very nice for lemon pies.

Mrs. M. A. Bayley.

ORANGE CREAM.

Soak one-half box of gelatine in one-half cup of cold water. Beat the yolks of five eggs with one cupful of sugar, and the grated rind of an orange until light. Scald one pint of milk and pour over the egg mixture. Return to the double boiler and stir until as thick as custard. Take from the fire, add the soaked gelatine, and stir until dissolved. Strain and when cool add the juice of five oranges. When it begins to stiffen, add one pint of

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cream, whipped to a stiff froth, and stir carefully until very thick. Pour in mold and stand in a cool place.

Mrs. Druhe.

RHUBARB CREAM.

One quart of cut rhubarb; stew until tender, five to seven minutes; add one cup of white sugar, and one-half ounce of gelatine dissolved in a little cold water. When this is all stirred in, add a cupful of rich sweet cream. Pour into a mold and set on ice. Serve with cream or custard sauce.

Mrs. Holje.

LOVE CUPS.

Soften two tablespoons of gelatine in a little cold water, then add it to one quart of hot canned strawberry juice, drained from fruit, add juice of one lemon, stir until gelatine is dissolved, then set away to cool. Turn into thin glasses, set on ice till firm, heap with whipped cream and sprinkle tiny hearts over top cut from candied cherries. Cherry juice can be used the same and top decorated with cherries, whole or cut up.

Mrs. Holje.

PINE-APPLE SPONGE.

Three and one-half cups scalded milk, one-half cup cold milk, one-half cup cornstarch, one-half cup sugar, one-half teaspoon salt, one tablespoon lemon juice, one can grated pine-apple, whites of three eggs. Mix sugar and cornstarch and salt in a bowl. Mix smooth with the cold milk, stir this into the scalding. Cook ten minutes, stirring constantly. Take from the stove, add lemon juice and pine-apple. Beat whites of eggs to froth and fold into the pudding. Pour into cups and when cold serve with cold custard sauce.

Mrs. E. L. Cave.

SPANISH-AMERICAN CREAM.

One pint of milk, come to a boil, add one-fourth box gelatine, which has stood a few minutes in one-third cup cold milk. Add to this the yolks of three eggs, well beaten with two-thirds cup sugar and a little salt. Stir till it begins to thicken, remove from the fire, flavor to taste. Have the whites beaten stiff with one tablespoon sugar, a few drops flavoring. Stir all well together, pour into a mold, serve with whipped cream.

Mrs. Crane.

Husbands

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QUESO DE MEMBRILLO.

(A la Mexicana.)

Cut the quinces after being peeled, boil peeling and seed, weigh the fruit, then boil it in the water you have strained, till tender; pass it through a colander. To one pound of fruit add one pound of sugar, cook slowly, stirring all the time; put in glasses, cut in slices for trimming, cold meats, or cut in fancy shapes, rolled in sugar, to use as a confectionery.

Mazatlan, 1868.

Mrs. F. J. G.

LEMON CUSTARD.

Three eggs, one tablespoon butter, two tablespoons cornstarch, three-quarters of a cup sugar, two cups water, one large lemon. Beat the yolks of the eggs, the butter and sugar together. Mix the cornstarch with a little of the water; stir all together and cook the same as boiled custard, in double boiler. Remove from the stove and stir the beaten whites in lightly. Pour in a large mold to cool, or in cups (which have been dipped in water), and turn out. Serve with cream, or alone.

LEMON TRIFLE.

Juice of two lemons and grated peel of one, one pint of cream, well sweetened and whipped stiff, one cup of sherry, a little nutmeg. Let the sugar, lemon juice and peel lie together two hours before adding wine and nutmeg; strain through a double tarletan, and whip gradually into the frothed cream. Serve very soon, heaped in small glasses. *Mrs. C. H. G.*

ORANGE MARMALADE.

One dozen sour oranges, cut the yellow off very thin, use the inside of the orange also, and let stand over night in four quarts of water. Take equal parts of sugar and cook until thick; add the juice of four lemons. Put in glasses and cover as for jelly.

Mrs. W. H. Smith.

PICKLE PEACHES.

Seven pounds peaches; three and one-half pounds cane sugar, one pint vinegar, two ounces whole cloves, two ounces stick cinnamon. Boil vinegar and spices together ten minutes, then add sugar; boil five minutes; pour over peaches. Drain syrup

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from peaches and boil every other morning for three times.
Set away to ripen.
Mrs. F. B. Mackinder.

ORANGE SHERBET.

One-half ounce gelatine, one pound sugar, one-half dozen oranges, two lemons, one and one-half pint water. Soak the gelatine in one-half pint of water ten minutes, drain off water, add one pint of water, bring to a boil, add sugar. Let stand until cool, add juice of the oranges and lemons, strain and freeze. When frozen add the meringue.

MERINGUE.

Beat the whites of two eggs, add two tablespoons of powdered sugar, beat till stiff.

COLLEGE SHERBET.

One-half ounce gelatine, one pound sugar, two lemons, one can grated pine-apple, one teaspoonful maple extract. Soak the gelatine in one-half pint of cold water ten minutes, drain off water, add one pint of water, bring to a boil, add sugar, let cool, then add extract maple, juice of lemons and pine-apple and freeze. When frozen add meringue.

FROZEN EGG NOGG.

Six cups cream, six eggs, six tablespoons sugar, yolks with sugar, add beaten whites, then cream and begin to freeze. When it begins to thicken, add a large cupful of whiskey, Jamaica rum and sherry (mix to suit taste).

FROZEN PEACHES.

Cut a quart can of peaches into small pieces, add one pound of sugar and a quart of water; when sugar is dissolved, freeze. When it begins to harden, add one pint of whipped cream.

LEMON SHERBET.

Six lemons, one pound sugar, one quart water. Grate rind of the lemons, add gratings to the sugar, let stand ten minutes, then add water; boil for ten minutes. When nearly cold add the juice of the lemons, strain and freeze. Add meringue when frozen.
W. S. Brownlee.

Drinks.

30

TENNIS PUNCH.

Make one quart of good tea and set aside. One large prepared pine-apple sliced thin, and one pint of strawberries cut in halves, and four bananas sliced thin; then add a pint of unfermented grape juice and stand aside for at least one hour. Boil together one quart of water and two pounds of sugar, having added the grated yellow rind of one orange and one lemon. Strain and stand aside to cool. At serving time add to the syrup the juice of six oranges and six lemons; then add the tea and the fruit mixture with sufficient water to make a refreshing drink. Pour over a large piece of ice in punch bowl.



A DELICIOUS FRUIT PUNCH.

Boil together one pint of water, one pound of sugar, and the grated rind of one lemon, for five minutes. Strain, and while hot add two thinly sliced bananas; add one grated pine-apple and a cup of stoned morello cherries. When ready to serve,



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add the juice of six lemons. Put a square block of ice in punch bowl and pour over it two quarts good mineral water. Add the fruits and at the last moment a few sliced strawberries. Stir well and serve in thin tall tumblers.

ICED CHOCOLATE.

Put two heaping teaspoonfuls of cocoa in a double boiler and add grad-

ually a pint of water. Cook and stir about five minutes; beat thoroughly; add half a pint of whipped cream and stand aside to cool. When cold, fill glasses one-third full of chipped ice and a little powdered sugar; pour in chocolate and cap it with a teaspoonful of whipped cream and serve. Iced coffee may also be served with cream and sugar.

CONCENTRATED LEMONADE.

Make a good syrup of two and one-half pounds sugar and a pint of water, and pour it hot over one and one-half ounces of citric acid. Bottle and cork tightly while hot. One tablespoon to a glass of water. This serves in an emergency where lemons are not to be obtained. It is perfectly harmless, as the acid is made from lemons.

A GOOD ICED TEA.

Make a quart of strong tea; strain and dilute with a pint or more water. Before serving add lemon juice to taste and a few slices of lemon cut thin. Sugar to taste. Use a generous piece of ice and serve from punch bowl or from a tall pitcher in ordinary water-glasses.

SODA LEMONADE.

One teaspoonful sugar, juice of one lemon, to a water-glass. Fill with Siphon soda, or any preferred mineral water.

TAMARIND WATER.

Pour boiling water over the fruit and let it stand until cold. Sweeten to taste.

MARMALADE GLACE.

Mix one jar orange marmalade with the juice of six oranges and six lemons and one-fourth pint of water; sugar to taste. Three quarts of cracked ice thoroughly mixed with above until fruit is nearly frapped. The tang of the marmalade which is scattered through the mixture gives a novel and agreeable taste. Serve in sherbet glasses.

STRAWBERRY SHRUB.

Sprinkle over twenty pounds of ripe berries thirty cents worth of tartaric acid. Stand twenty-four hours and strain. Add to

this twenty pounds more of the berries; stand twenty-four hours, strain, and add a pound of sugar to a pint of juice. Boil five minutes, simmer five more and bottle. Use one-third shrub to two-thirds water, and serve with ice. Any fruit shrub can be made by this recipe. It can be made in smaller quantities.

TEA PUNCH.

One quart of sherry, one pound granulated sugar, six lemons, one cup strong green tea. Peel the lemons very thin and pour the tea boiling hot over the peel. Mix the lemon juice and tea, pouring the wine in last. Pour the punch over cracked ice and serve when very cold.

MINT JULEP.

Put into a tumbler about a dozen sprigs of mint and upon them a spoonful of granulated sugar; add equal portions of peach and common brandy to make one-third glass and fill up the glass with pounded ice. Cover with another glass and pour back and forth several times, then serve.

MULLED WINE. (Claret or Port.)

To every pint of wine allow one small tumbler of water, sugar and spices to taste. Boil the spice in the water until the flavor is extracted, add the wine and sugar, and bring to boiling point. Remove, and serve hot.

CURACOA PUNCH.

One tablespoon powdered sugar dissolved in a little water, one wine-glass brandy, one-quarter wine-glass Jamaica rum, one-half pony glass curacoa, juice one-half lemon, shaved ice and any fruit in season.

A DELICIOUS DRINK.

SYRUP.

Rub loaf sugar over the zest of six lemons and six oranges. Squeeze them, removing seeds, and add five pounds granulated sugar (besides those impregnated with the lemon peel). Two quarts of water added to the above with five cloves and two

blades of mace in a bag. Simmer ten minutes and bottle. Keep for sweetening punch.

PUNCH.

One pint green tea, one pint brandy, one quart Jamaica rum, one quart champagne, one tea-cup of Chartreuse. When well mixed sweeten to taste with the syrup. Pour in a punch bowl in which has been placed an eight or ten pound block of ice, and add three thinly sliced oranges and three thinly sliced lemons. (A prize recipe.)

CHAMPAGNE PUNCH.

One pint Oolong tea or Orange Pekoe, one quart champagne, a little brandy, a tablespoonful of Maraschino, orange and lemon to taste, one bottle of soda, sliced fruit if desired. Serve well iced.

CLARET CUP.

This can be brewed in the following manner: Pour a bottle and a half of claret into a jug, add one glass brandy, a glass of soda water, juice of six lemons, sugar to taste, and a few borage leaves.

CLARET PUNCH.

Lay a large piece of ice in a punch bowl, and pour over it two quarts of claret and a tablespoonful of lemon juice; add two dozen whole cloves, six lemons sliced thin and a cup of sugar. Set in ice box at least one hour before serving. The melting ice will supply the desired quantity of water.

PUNCH WITH MARASCHINO.

Boil one pint of water with a heaping cup of sugar for five minutes; while hot stir in a cup of minced pine-apple, one of strawberries, one of Maraschino cherries and one of white grapes. Add six peeled and thinly sliced oranges, four lemons, and one peeled and diced cucumber. Stir in two quarts of claret, half a gill of Maraschino and one-half pint brandy. Set aside for two or three hours, and an hour before serving pour over a good piece of ice in punch bowl.

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WHITE WINE CUP.

One bottle white wine, one bottle soda water, one glass sherry or brandy, a few slices strawberry or pine-apple. Sweeten to taste. Pour over ice and serve.

SANGAREE.

One-third claret, white wine, ale or porter, two-thirds water (hot or cold according to season), sugar to taste and a little nutmeg.

GRANDFATHER'S NIGHT-CAP.

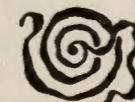
Beat the yolk of one egg with one-half teaspoonful allspice and one gill of rum, one tablespoon sugar and one cup boiling water. Whisk well and stir; strain into a hot glass and place the beaten white on the top with a dusting of nutmeg.

RASPBERRY VINEGAR.

Put a quantity of raspberries into an earthen dish and mash with wooden spoon, then press through a bag. To a quart of juice add a pint of best cider vinegar and boil. When boiling add gradually one pound of powdered sugar and skim till clear. This makes a delightful summer drink, used half and half with ice water. *A. L. L.*

VENUS NECTAR.

Melt six rounding teaspoons of grated chocolate. Add six cupfuls of boiling milk. When chocolate is thoroughly dissolved, add two tablespoons of very strong, clear coffee, a tablespoon of cherry and teaspoon of vanilla. Serve hot with loaf sugar and whipped cream. *Miss Walker.*



Bread.

30

BROWN BREAD. (NO. 1.)

One even cup of yellow cornmeal, two cups of graham flour, one teaspoon of salt, one teaspoon of soda, one cup molasses, one pint hot water. Fill one pound baking powder tins about two-thirds full of the mixture, seeing that the tins are well greased. Cover tightly and set in a kettle of boiling water, tightly covered. Steam two hours, then turn out on a slightly greased tin, and dry in the oven for ten minutes.

Mrs. Osborne.

BROWN BREAD. (NO. 2.)

One and one-quarter cups cooking molasses, one and one-half cups buttermilk (or sour milk), one small teaspoon soda, one teaspoon salt, two heaping cups graham flour, one heaping cup white flour. Rye flour and cornmeal may be used. Grease a lard pail. Set in large kettle on round iron ring. Fill large kettle half full of water. Steam three hours.

Mrs. O. Jursch.

CORN BREAD.

One cup cornmeal, one cup white flour. Sift together and add two teaspoonfuls baking powder (heaping). To one beaten egg add two tablespoonfuls sugar, one teaspoonful salt, one tablespoonful melted butter; then stir in flour containing powder and sufficient milk to make like cake dough. Bake about thirty minutes.

Mrs. Chinn.

PUMPKIN (OR SQUASH) AND CORN BREAD.

One cup pumpkin or squash cooked in very little water, and mashed fine; one cup yellow cornmeal, one-half cup white flour, two even teaspoons baking powder, one-half teaspoon salt, two tablespoons brown sugar, two eggs, one cup sweet milk. Sift baking powder and salt with the flour, then add meal and sugar. Beat whites of eggs, then add yolks and beat, also milk and pumpkin and stir all with flour and meal. Bake in oblong pie tins in moderate oven for one-half hour.

Mrs. Osborne.

MUFFINS.

Two cups of flour, three tablespoons sugar, piece of butter half the size of an egg, one egg, one tea-cup of sweet milk, a little salt, and two heaping teaspoonfuls of baking powder.

Mrs. A. N. Bell.

SWISS BREAKFAST GEMS.

Two and one-half cups of flour, one cup of sweet milk, two heaping teaspoonfuls of baking powder, one tablespoonful of sugar, one tablespoonful of butter, one small teaspoonful of salt, two eggs. Rub in the flour and butter, add milk and eggs. Beat very hard for ten minutes, have gem tins well heated and greased. Bake fifteen minutes.

Mrs. J. S. Noble.

CREAM BISCUIT.

One and a half cups of flour, one-half cup of cornstarch, half a teaspoonful of salt, three level teaspoonfuls of baking powder and one cup of cream. Mix and roll out as for ordinary biscuit and bake in a quick oven.

Mrs. H. E. Weinberger.

NUT BREAD.

One and one-half cups white flour, one-half cup cornmeal, two cups graham flour, one-half cup molasses, one-half cup brown sugar, one cup walnuts, one pint sour milk, two teaspoons baking soda, one teaspoon salt, one-half teaspoon baking powder.

SCOTCH SHORT BREAD.

Two pounds flour, one pound best butter, scant one-half pound sugar. Wash all salt from butter; rub this and the sugar to a cream. The flour should be slightly warm; mix this into the creamed butter and sugar gradually with the hand until all the ingredients are thoroughly incorporated (the longer it is kneaded the better), lay it on a pasteboard and press into shape with the hands, prick with a fork or stamp pattern on top and bake in a moderate oven until a light brown.

Mrs. Elwell.

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Sandwiches.

PEANUT-BUTTER SANDWICHES.

Spread thinly cut slices of bread with peanut butter, press two slices together and cut in triangles.

ANCHOVY AND CHEESE SANDWICHES.

Take two tablespoons grated Parmesan cheese, add one anchovy and rub to a paste, and spread between thinly cut slices of either brown or white bread.

SWISS FILLING.

Grate the required amount of Swiss cheese, and add the same quantity of chopped walnuts, and a little butter.

FOIE GRAS FILLING.

Equal quantities of pate de foie gras and soft butter, thoroughly blended, may be spread directly on bread. Truffled sausage, omitting butter, may be used in the same way.

VEGETABLE SANDWICHES.

Tomatoes or cucumbers should be chopped and mixed with mayonnaise. Spread the bread with butter, cut delicate slices and spread with the vegetable, press together and serve. Lettuce and water-cress should be shredded; spread the bread with mayonnaise, or mix the lettuce or water-cress with a French dressing.

PIMIENTOS FILLING.

Chop one-half small can pimientos with two dozen queen olives. Mix well with mayonnaise.

SWEET FILLINGS.

Chopped crystallized ginger, orange marmalade, sweetened grated cocoanut, chopped dates with lemon rind and a sprinkling of clove or cinnamon, are suggested as sweet fillings to serve on buttered bread, with tea.

EGG AND SARDELLE SANDWICHES.

Cut small rounds of white bread, spread with butter. Lay upon each a slice of hard boiled egg. Place on the egg a sardelle daintily quirked about.

NUT AND CREAM CHEESE FILLING.

One cup finely chopped walnut meats, sufficient cream cheese to mix to a paste. Salt to taste.

HAM AND CHICKEN FILLING.

Mix equal parts chopped ham and chicken with mayonnaise dressing. Season to taste.

SHRIMP BUTTER.

Melt one ounce butter, add one cup of shrimps seasoned well with Worcestershire and cayenne. Rub to a paste.

SARDINE FILLING.

Bone and skin the sardines and rub to a paste. Spread on thin slices of bread and squeeze a lemon over each sandwich and add a little sprinkling of paprika.

MAYONNAISE AND BANANA FILLING.

Spread bread with mayonnaise, cover with thinly sliced bananas.

ANCHOVY BUTTER.

One part of anchovy paste to two parts of butter. Pound well together.

OLIVE FILLING.

One dozen large, meaty green olives, scalded and cooled; chop fine, add one tablespoon mayonnaise and one teaspoon cracker dust. Season with paprika.

HAM FILLING.

To one cup finely minced ham, add the leaves from three good sized sprigs of sweet marjoram, cut fine. Spread on thin slices of buttered bread, press two slices together and cut in triangles.

NASTURTIUM FILLING.

Mince two-thirds blossoms, one-third leaves and lay on the buttered bread. Water-cress, garden mustard, pepper-grass or other spicy herbs may be used.

*Some Ideas on**Breakfast, Luncheon and Dinner.*

30

BREAKFAST.

Many prefer the simple breakfast, which is universally the breakfast of the European Continent.

This consists merely of coffee, rolls, and unsalted butter.

The American business man, full of energy, requires a heartier breakfast, as he generally lunches "down town," and anticipates taking his heavy dinner with his family in the evening.

The working man, who usually takes a cold luncheon, should be well sustained for his long day's labor by partaking of a good breakfast.

In California, the Paradise of rich and poor alike, we have at hand a variety and choice of foods unknown elsewhere, at a nominal cost.

The hearty breakfast may be considered as follows:

Fruit, cereal, coffee. Toast or rolls, muffins, gems, corn bread or other breakfast breads.

Soft boiled eggs or other egg dishes.

Creamed cod-fish, cod-fish balls, creamed chipped beef, broiled steaks, chops, cutlets, mackerel, salmon bellies, broiled bacon or ham, ham and eggs, Boston baked beans and brown bread.

Potatoes baked or boiled, Saratoga chips, creamed new potatoes, Lyonnaise potatoes, potato shoe-strings, etc.

Pancakes, if desired.

LUNCHEON.

A light luncheon is generally served, as few of a family are together at this meal.

Salad, cold meat with relishes, an omelet or some light made

dish, jam, cake, and fresh fruit, make a good plain luncheon, with tea or coffee.

The left-overs are utilized for this meal.

A scheme for a more elaborate luncheon consists of :

First Course—Melons (nutmeg), filled with cracked ice and a few brandied cherries ; grape fruit with Maraschino or sherry ; a light salad ; oyster cocktail ; these last two with wafers, cheese straws, or cheese puffs. (Any of these.) The salad may follow as separate course.

Second Course—Bouillon in cups.

Third Course—Entree: Creamed shrimps, oysters, sweet-breads and mushrooms, crabs, chicken croquettes (or any other kind), deviled crab or lobster, toast with anchovy paste and a white sauce, or any other light hot entree.

Fourth Course—Fried or creamed chicken, French lamb chops, English chops, breaded veal, squabs or quail. These should be accompanied by potatoes, and a delicate vegetable.

Fifth Course—Roman punch. (This may be served after entree.)

Sixth Course—A made dessert. (This may be omitted when Roman punch follows entree.)

Seventh Course—Water ices or sherbets, or ice-cream.

Eighth Course—Cheese and wafers.

Black coffee.

DINNER.

The average family dinner may be simply planned and served, the courses numbering about six or less, viz: Salad, soup, roast with one vegetable and potatoes, dessert, fruit, coffee or tea.

The salad may be served before dessert, and is best made on the table.

One vegetable served with the roast is sufficient, the second being a luxury.

THE FORMAL DINNER.

Many good diners object to serving oysters before soup, as the theory is that something warm excites the stomach to action ; however, both customs obtain and are in good form.

First Course—Oysters on the half shell, Napa Valley White Wines or Champagne.

Second Course—Soup, Napa Valley Madeira or Sherry.

Third Course—Fish, Napa Valley Sauvignon Vert, or Riesling.

Fourth Course—Entree, Napa Valley Claret.

Fifth Course—Roast, Napa Valley Claret or Burgundy.

Sixth Course—Roman punch.

Seventh Course—Game, Napa Valley Claret or Burgundy.

Eighth Separate Vegetable Course—Asparagus in aspic, chilled asparagus, stuffed artichokes, etc., Napa Valley White Wines.

Ninth Course—Salad, Napa Valley Red or White Wines.

Tenth Course—A made dessert, Amber pudding, Prince Wettermich pudding, etc., Port.

Eleventh Course—Ice-cream, water ices, frozen puddings, etc.

Twelfth Course—Cheese and wafers. (Roquefort, Fromage de Brie, Gruyere, best Eastern, California cream cheese.)

Thirteenth Course—Fine fruits.

Fourteenth Course—Black coffee, Cognac.

Fifteenth Course—Liquers.

Cold relishes may be served before the fish, such as : Anchovies, sardines, sardelles, caviare on squares of bread. Several may be served on one square divided into quarters, garnished with olives, lemon, parsley, sweet red peppers, etc.

Hot entrees follow the fish.

Serve light soups and salads with a heavy dinner and heavy soups and salads with a light dinner.

One wine may be served throughout at the discretion and taste of the hostess.

Fresh fruit should never be omitted from a California table, nor should salad be omitted from luncheon and dinner.

Olives, celery, salted nuts, pickles, etc., should be placed about the table and partaken of throughout the dinner. Olives and olive oil should be used freely.

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Measuring.

30

There may be—in fact, evidence proves that there are—good cooks who seemingly never measure anything, but by “about so much of this,” and “a pinch of that,” bring about results so delicious that the would-be follower at once determines to throw rules to the winds and try the same way. Good cooks *always* measure—one by the cup and spoon, because she must; another by the judgment and experience long years of doing the same thing over and over again have given her; and the chances are that, unless you have the rare gift of cooking straight from the gods, you had better cling to exact measures and weights if you wish the best result every time, instead of once in a while.

Dry ingredients such as flour, sugar, spices and soda should be sifted before measuring, unless the recipe states to the contrary. Many carefully-written and many-times-tried recipes fail from the lack of this little precaution, for a tablespoonful of unsifted flour will measure over twice as much after that process. The table, dessert and teaspoons used for measuring should be of the regulation sizes made in silver; the cup, the regulation kitchen cup, holding two gills or one-half of a pint. In measuring dry materials, a spoonful means that whatever is measured should round as much above the spoon as the spoon rounds underneath. When a level or heaping spoonful is desired, it is so stated in the recipe. A spoonful of liquid is the spoon full to the brim; one-half of a spoonful should be measured lengthwise of the spoon, not across.

A cupful is an even cup, leveled off—not shaken down—and accurate portions of the cupful may be found by using the measuring cups divided into thirds and fourths. These now come in glass, which makes accuracy easy.

TABLE.

4 saltspoonfuls	equal 1 teaspoonful
4 teaspoonfuls.....	“ 1 tablespoonful
2 teaspoonfuls.....	“ 1 dessertspoonful
2 dessertspoonfuls.....	“ 1 tablespoonful

8 tablespoonfuls of liquid.....	equal 1 gill
6 tablespoonfuls of dry material..	“ 1 gill
2 gills.....	“ 1 cupful
2 cupfuls or four gills.....	“ 1 pint
4 cupfuls of liquid.....	“ 1 quart
4 cupfuls of flour.....	“ 1 quart
2 cupfuls of solid butter.....	“ 1 pound
2 cupfuls of granulated sugar.....	“ 1 pound
2 1-2 cupfuls of powdered sugar..	“ 1 pound
2 cupfuls of milk or water.....	“ 1 pound
1 tablespoonful of butter.....	equals 1 ounce
2 tablespoonfuls of flour.....	equal 1 ounce
2 tablespoonfuls of coffee.....	“ 1 ounce

Butter the size of an egg means 2 tablespoonfuls or 2 ounces

A tablespoonful of melted butter is measured *after* melting

A tablespoonful of butter, melted, is measured *before* melting.

Time-Tables for Cooking

30

The ordinary recipe should, and generally does, state the time required for cooking its ingredients, but an approximate table is occasionally of use as giving a general idea of the time required for certain things. In any case, it is approximate only, for things should be cooked until *done*, and many things modify the time stated. The atmosphere, altitude, kind of oven or mode of heating employed, and the age of certain things, such as vegetables, all have to be considered, so that hard and fast rules cannot be laid down. Cooking is like the German language—there are plenty of rules which must be learned and adhered to, but the exceptions and modifications are bewilderingly many, and experience and use are the best teachers.

MEATS.

ROASTING OR BAKING.

	TIME
Beef, ribs or sirloin, rare.....	per pound..... 10 minutes
“ “ “ “ well done.....	“ 12 “
“ “ “ “ boned and rolled..	“ 12 “
Round of beef.....	“ 15 “

Mutton, leg, rare.....	per pound.....	10 minutes
“ leg, well done.....	“	15 “
“ loin, rare.....	“	10 “
“ shoulder, stuffed.....	“	15 “
“ saddle, rare.....	“	10 “
Lamb, well done.....	“	15 “
Veal, “	“	20 “
Pork, “	“	30 “
Turkey.....	“	15 “
Fowls.....	“	20 “
Chicken.....	“	15 “
Goose.....	“	18 “
Venison.....	“	15 “
Fillet, hot oven.....	“	30 “
Ducks, tame.....	entire time.....	.45 to 60 “
Ducks, wild, very hot oven.....	“15 to 30 “
Partridge	“30 to 40 “
Grouse.....	“	30 “
Pigeons.....	“	30 “
Braised Meats	“3 to 4 hours
Liver, whole.....	“	2 “

BOILING.

Mutton.....	per pound.....	15 minutes
Potted Beef.....	“30 to 35 “
Corned Beef.....	“	30 “
Ham.....	“18 to 20 “
Turkey.....	“	15 “
Chicken.....	“	15 “
Fowl.....	“20 to 30 “
Tripe.....	“	3 to 5 hours

BROILING.

Steak, 1 inch thick.....	8 to 10 minutes
Steak, 1 1-2 inches thick.....	10 to 15 “
Mutton Chops, French.....	8 “
Mutton Chops, English.....	10 “
Spring Chicken.....	20 “
Quail.....	8 to 10 “
Grouse.....	15 “
Squabs.....	10 to 15 “
Shad, Bluefish, Trout.....	15 to 25 “
Small Fish.....	5 to 10 “

FISH.

BOIL.

Halibut and Salmon.....	per pound.....	15 minutes
Bluefish and Bass.....	“	10 “
Cod and Haddock.....	“	8 “

BAKE

Halibut, salmon, bass, bluefish, shad, etc., for one hour.
Trout, pickerel, white fish, etc., for one-half hour.

VEGETABLES.

Young peas, canned tomatoes, green corn, asparagus, spinach, Brussels sprouts—15 to 20 minutes.

Rice, potatoes, macaroni, summer squash, celery, cauliflower, young cabbage, peas—20 to 30 minutes.

Young turnips, young beets, young carrots, young parsnips, tomatoes, baked potatoes, sweet potatoes, onions, cabbage, cauliflower—30 to 45 minutes.

String beans, shell beans, oyster plant, winter squash—45 to 60 minutes.

Winter vegetables—One to two hours. Old beets, forever.

MISCELLANEOUS.

Bread, baked.....	45 minutes
Bread, large loaves.....	60 “
Biscuits and small cakes.....	15 to 20 minutes
Gingerbread	20 to 30 “
Brown Bread, steamed.....	3 hours
Sponge Cake.....	45 to 60 minutes
Plain Cake.....	30 to 40 “
Fruit Cake	2 to 3 hours
Cookies.....	10 to 15 minutes
Thin Cakes, usually	20 minutes

BAKED PUDDINGS

Such as bread, rice, tapioca, sago and cocoanut, one hour each.

BOILED PUDDINGS


Such as Indian pudding, plum pudding and huckleberry pudding, two to three hours each.

BATTER PUDDINGS

Such as cottage, etc., about forty-five minutes.

In roasting or baking meats, the time should be computed after the first twenty minutes; or after counting so many minutes to each pound, add twenty or thirty minutes, according to size of the roast, to allow time for the meat to become heated. Meat should be basted every ten minutes unless covered in the braising pan.

In baking fish, do not put water in the pan. Lard or lay the fish on pieces of salt pork or fat bacon, and lay strips of the same on top. Baste with the drippings.

Asbestos Mats	ALWAYS	Faucets
Bread Knives		Flour Sifters
Butcher Knives	ON	Hatchets
Brushes, Sink		Hammers
Brushes, Toilet		Hooks, All Kinds
Brushes, Floor	5	Irons
Berry Dishes		Ironing Wax
Can Openers	AND	Iron Holders
Clothes Brushes		Japalac
Coat Hooks	10	Key Chains
Coat Hangers	CENT	Knives and Forks, Table
Cake Cutters	ARTICLES	Lemon Squeezers
Cork Screws	FOR	Lunch Boxes
Counter Brushes	YOUR	Match Holders
Carpet Beaters	KITCHEN	Mincing Knives
Combs	AT	Mirrors
Dover Egg Beaters	NOBLE'S.	Nappies
Dippers		Oilers, Zinc
Door Stops		Polishing Mittens
Emery Knife Sharpeners		Stove Pokers
		Stove Lifters

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
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