DANBURY FAIR

COOK BOOK.

DANBURY FAIR

COOK BOOK,

CONTAINING

USEFUL AND RELIABLE RECIPES.

PRESENTED TO THE PATRONS OF THE

DANBURY FAIR,

BY

THE MERCHANTS OF DANBURY.

OCTOBER 2, 1888.

NEW HAVEN, CONN.:
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1888.

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USEFUL RECIPES.

VEAL SCALLOP.—Chop some cold roast or stewed veal very fine, put a layer in the bottom of a buttered pudding-dish, and season with pepper and salt. Next have a layer of finely-powdered crackers; stew some bits of butter upon it, and wet with a little milk; then more veal, seasoned as before, and another round of cracker-crumbs, with butter and milk. When the dish is full, wet well with gravy or broth diluted with warm water. Spread over all a thick layer of crackers seasoned with salt; wet into a paste with milk and bound with a beaten egg or two. If the dish be large, stick butter-bits thickly over it; invert a tin pan so as to cover all and keep in the steam, and bake, if small, half an hour—three-quarters will suffice for a large dish; remove the cover ten minutes before it is served, and brown.

This simple and economical dish should be an acquaintance with all who are fond of veal in any shape. Children generally like it exceedingly, and I have heard more than one gentleman of excellent judgment in culinary affairs declare that the best thing he knew about roast veal was that it was the harbinger of scallop on the second day. Try it, and do not get it too dry.

LEMON CUSTARD PIE.—Grate the rind and squeeze the juice of two lemons, two cups sugar, three cups water, two eggs, two tablespoonfuls corn starch. Mix the corn starch with a little of the water cold, add the remainder of the water boiling. Boil two or three minutes, stirring, then add one tablespoonful butter, the sugar and lemon, and two well-beaten eggs. This is sufficient quantity for one pie. Bake with *over*-crust.

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MINCE MEAT FOR SIXTY PIES.—Ten pounds of meat, three pounds of suet, six pounds of raisins, three pounds of citron, two pounds of currants, eight pounds of apples, one and one-half quarts of brandy, one ounce of nutmeg, one and one-half quarts of wine, two ounces of cinnamon, two quarts of cider, one-half ounce of cloves, four gills of rose water, eight pounds of brown sugar.

NEWPORT CAKE.—One and one-half pints of flour, one-half cupful of melted butter, one-half cupful of sugar, one coffee cup of milk, two teaspoonfuls of cream tartar, one teaspoonful of soda, two eggs.

À LA MODE BEEF.—If the weather is cool, keep the beef a week or ten days before cooking. Cut holes for the stuffing the day before you cook it. Take a piece of lean beef, two-thirds of the quantity of salt pork, and chop them together until quite fine ; grate bread crumbs, season them with cayenne, salt, cloves, sweet herbs, and mix well together with eggs ; this forms the stuffing. Tie up in handsome form, fry some pieces of salt pork in lard ; add to this one gill of water and a pint of port wine (claret will answer,) do it over a slow fire three hours. If it is a large piece, strew the round over with flour, and brown before sending it to the table. Be sure to set the stuffed side up on the table.

LEMON PIE.—Two lemons, three cupfuls of sugar, three cupfuls of water, one cupful of flour, one egg, piece of butter the size of an egg ; grate the rind of the lemons; add the juice ; beat all together. For three pies.

CHOCOLATE PUDDING.—Scald three pints milk; grated chocolate to suit the taste; with the chocolate mix a little corn starch; remove from the fire; let stand about fifteen minutes; six eggs; remove the whites from three; beat the three whole eggs and three half ones ; stir in with milk and chocolate; piece of butter size of a hickorynut; sweeten and flavor with vanilla; bake in a deep dish. For covering it after it is baked, the three whites beaten to a froth, three tablespoonfuls sugar; set in oven to brown.

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BAKED OR ROAST PIG.—A pig for roasting or baking should be small and fat. Take out the inwards, and cut off the first joint of the feet, and boil them till tender; then chop them. Prepare a dressing of bread soaked soft, the water squeezed out, and the bread mashed fine; season it with salt, pepper and sweet herbs, add a little butter, and fill the pig with the dressing. Rub a little butter on the outside of the pig, to prevent its blistering. Bake or roast it from two hours and a half to three hours. The pan that the pig is baked in should have a little water put in it. When cooked, take out a little of the dressing and gravy from the pan, mix it with the chopped inwards and feet, put in a little butter, pepper, and salt, and use this for a sauce to the pig; expose the pig to the open air two or three minutes before it is put on the table, to make it crispy.

MINCE PIE—WITHOUT MEAT OR APPLES.—Three rolled crackers, one cupful of molasses, one cupful of boiling water, one-half cupful of butter, one-half cupful of boiled cider or vinegar, one teaspoonful of allspice, one and one-half teaspoonfuls of cinnamon, one teaspoonful of cloves, one nutmeg grated, one teacupful of raisins, two eggs, one cupful of sugar. For three pies.

ORANGE PUDDING.—One quart of milk, two eggs, two tablespoonfuls corn starch, four tablespoonfuls of sugar; wet corn starch with cold milk and stir into boiling milk; beat eggs and sugar together; dip a few teaspoonfuls of milk into beaten eggs and sugar, then add slowly to boiling milk; let it boil two minutes, then pour over sliced oranges, sprinkled with sugar, in bottom of pudding dish; set in pan of ice-water to cool; beat whites of two eggs, pour over top, and brown slightly in oven.

NEW ENGLAND JOHNNY CAKE.—Take one quart of butter-milk, one teacupful of flour, two-thirds teacupful of molasses, a little salt, one teaspoonful of saleratus, one egg (beat, of course); then stir in Indian meal, but be sure and not put in too much; leave it so thin that it will almost run. Bake in tins in a quick oven.

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TO FRIZZLE BEEF.—Take beef that is fresh smoked and tender, shave it off thin, put it in a stew pan, with water enough to cover it—let it stew ten or fifteen minutes. Three or four minutes before it is taken up, mix a little flour and water together, and stir in, to thicken the water; add a little butter and pepper. This makes a good dish for breakfast—eggs are a nice accompaniment to it.

LEMON PIE—VERY NICE.—Three cupfuls of pulverized sugar, three-quarters cupful of butter, ten eggs; beat the whites separately; four large lemons; grate the outside of the peel, adding the juice, butter and sugar, rubbed together; then add the yolks; then the whites of the eggs; then the lemon juice; then the grated lemon peel; then bake with a striped crust.

NUT CAKE.—One cupful of hickory nuts, one egg, one tablespoonful of flour, one cupful of sugar; drop in a buttered tin, and bake in a slow oven.

POOR MAN'S PUDDING.—One cup of suet, chopped fine, one cup of raisins, one cup of molasses, one cup of milk, four cups of flour, one teaspoonful of salt; add a little cinnamon and cloves and an even teaspoonful of soda; boil three and one-half hours.

POTATO PIE.—One-quarter pound of mashed potatoes, one pint of milk, three tablespoonfuls of butter, four eggs, one wineglassful of wine; sugar to the taste.

DUCKS are good stewed like pigeons, or roasted. Two or three onions in the dressing of wild ducks takes out the fishy taste they are apt to have. If ducks or any other fowls are slightly injured by being kept too long, dip them in weak saleratus water before cooking them.

ALMOND CAKE.—Two cupfuls of sugar, two-thirds cupful of butter, four cupfuls of flour, one cupful of milk, one teaspoonful of cream of tartar in the butter and sugar, one-half teaspoonful of soda in the milk, two teaspoonfuls extract of bitter almonds, two eggs.

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CHICKEN SALAD.—Boil a chicken that weighs not more than a pound and a half. When very tender, take it up, cut it in small strips, and make the following sauce, and turn over it—boil four eggs three minutes—then take them out of the shells, mash and mix them with a couple of tablepoonfuls of olive oil, or melted butter, two-thirds of a tumbler of vinegar, a teaspoonful of mixed mustard, a teaspoonful of salt, a little pepper, and essence of celery, if you have it—if not, it can be dispensed with.

OMELET.—Four eggs ; beat whites and yolks separately ; add a tablespoonful of milk to each egg ; a little flour, salt ; butter a pan and fry.

A PLAIN CAKE.—Three-quarters of a pound of flour, one-quarter of a pound of butter, one egg, three-quarters of a pound of sugar, two tablespoonfuls of milk.

FRUIT PUDDING.—One cup raisins, one cup of currants, one cup of molasses, one cup of bread crumbs, one cup of milk, one cup of suet chopped fine, one teaspoonful of cloves and one of cinnamon.

ESCALOPED OYSTERS.—Put in a layer of rolled cracker in an oval dish, then a layer of oysters ; lay on small pieces of butter ; dredge with pepper, salt and moisten well with milk or water ; add alternate layers until the dish is nearly full ; then cover with a thin layer of crackers and layers of butter. If dish holds two quarts, will require one hour and a half to bake.

MARBLE CAKE.—*The white portion*—Whites of seven eggs, two cupfuls of white sugar, one cupful of butter, one teaspoonful of soda, three cupfuls of flour, one teaspoonful of cream tartar.

The dark portion—Yolks of seven eggs, one cupful of molasses, two cupfuls of brown sugar, one cupful of butter, one cupful of sour milk, five cupfuls of flour, two tablespoonfuls of cinnamon, two tablespoonfuls of cloves, two tablespoonfuls of allspice, one nutmeg, one teaspoonful of soda. Make each part separately ; then put in a spoonful of each.

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SUET PUDDING.—One saucer of chopped suet, one pint sweet milk, four eggs, one pound of currants, one-half pound of raisins, three teaspoonfuls baking powder, flour enough to make stiffer than cake; spices, if you like, steam three hours; eat with liquid sauce.

NEW YEAR CAKES.—Three pounds of flour, one and one-half pounds of sugar, three-quarters of a pound of butter, one teaspoonful of soda in enough new milk to wet the flour; nutmeg and lemon; roll out, and cut them to bake.

MUSH PIE.—One pound of mush, one-quarter pound of butter, one lemon, one pound of sugar, six eggs.

CUSTARD TART.—Line a deep plate with a crust; take six or eight apples with the cores taken out, and pared; fill the hole in the apples with preserves; fill the dish with rich custard, and bake half an hour.

TAPIOCA PUDDING.—One quart of milk, one half cup of tapioca; soak tapioca in water over night; pour off all the water boil with milk; beat three eggs and stir in; add one teaspoonful of butter and four teaspoonfuls of sugar; then add tapioca; let it boil until it thickens; turn out and flavor; add meringue of whites of egg beaten on top and brown it well.

ALMOND CAKE.—Ten eggs, one pound of sugar, one-half pound of almonds, one-half pound of flour, nutmeg. If baked in one large cake, bake one and one-half hours in a slow oven; if in small tins, a less time.

MRS. R'S CAKE.—Break two eggs into a small tea cup, and fill with cream: one coffeecupful of flour, one teacupful of sugar, one teaspoonful of cream tartar, one-half teaspoonful of soda.

BAKED FISH.—For a fish weighing five pounds, take three or four crackers, three-quarters cup of milk, a small piece salt pork, chopped fine, two tablespoonfuls flour; roll crackers very fine; add one-half teaspoonful pepper, one-half tablespoonful chopped parsley; this makes a dressing; put in fish, bake one hour, basting often.

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CHICKEN PIE.—Joint the chickens, which should be young and tender—boil them in just sufficient water to cover them. When nearly tender, take them out of the liquor, and lay them in a deep pudding dish, lined with pie crust. To each layer of chicken put three or four slices of pork—add a little of the liquor in which they were boiled, and a couple of ounces of butter, cut into small pieces—sprinkle a little flour over the whole, cover it with nice pie crust, and ornament the top with some of your pastry. Bake it in a quick oven one hour.

MOLASSES POUND CAKE.—Four cupfuls of flour, one cupful of sugar, two cupfuls of molasses, one cupful of butter, one cupful of lard, five eggs, one teaspoonful of allspice, one teaspoonful of ginger, one-half saltspoonful of soda; cream the butter; stir in the lard; add the sugar and eggs, then the molasses, and, last, the spices.

COCOANUT DROPS.—One pound of grated cocoanut, three eggs, three-quarters pound of sugar, two tablespoonfuls of flour. To be baked a few minutes in a slow oven. The above quantity will make fifty.

BAKED INDIAN PUDDING.—Put to boil one pint of sweet milk; when boiling, stir in slowly and thoroughly two handfuls of Indian meal; cook slow fifteen minutes; add salt and an even teaspoonful of cinnamon. In your pudding dish, mix one cup of sugar, one-half cup of molasses, two or three eggs, lump of butter, size of walnut; then add the cooked meal, mixing all thoroughly. Last of all, fill up your pudding dish with cold milk; stir in the oven once or twice, that the custard may be mixed through the pudding; bake from an hour to an hour and a half, according to oven.

QUICK CAKE.—Two cupfuls of sugar, one cupful of milk, one cupful of butter, four cupfuls of flour, four eggs, one teaspoonful of soda, two teaspoonfuls of cream tartar, stirred into one-third of a cupful of milk, and put in, the last before going into the oven, any spice you please; the eggs should not be beaten, but put in one at a time, with a little flour between each.

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TO RESTORE RUSTY ITALIAN CRAPE.—Heat skim milk and water; dissolve in half a pint of it a piece of glue an inch square; then take it from the fire. Rinse the crape out in vinegar to clean it: then, to stiffen it, put it in the mixed glue and milk. Wring it out, and clap it till dry; then smooth it out with a hot iron; a paper should be laid over it when it is ironed. Gin is an excellent thing to restore rusty crape; dip it in, and let it become saturated with it; then clap it till dry, and smooth it out with a moderately hot iron. Italian crape can be dyed to look as nice as that which is new.

POTATO SALAD DRESSING.—Half pint of vinegar, good measure, one tablespoonful of sugar, one teaspoonful salt, and piece of butter size of egg; set these ingredients on the stove and let them boil for two or five minutes; when hot, stir in the following, mixed together: one egg, well beaten, and one teaspoonful of flour, one and one-half teaspoons of mustard mixed in a cold vinegar, one and one-half pints of potato, equal amount of cabbage, chopped quite fine, *very* little piece of onion; put cold boiled eggs sliced on the top of the salad when in the dish.

SUGAR CAKE.—One-half teacupful of butter, one tablespoonful of sour cream, one teacupful of sugar, one-half teaspoonful of soda, one egg. Dissolve the soda in the cream; roll thin; grate loaf sugar over the top before baking.

CORN FRITTERS.—One quart scraped green corn, very young, one pint of milk, three eggs, one tablespoonful of salt, flour enough to make it turn and fry easily; fry on the griddle slowly.

VARIETY CAKE.—One cup and a half of sugar, three eggs, half a cup of butter, grated rind and juice of a lemon, half a teaspoonful of soda, one teaspoonful of cream of tartar, one cup chopped raisins, about two cups of flour, half a cup of milk.

PUDDING SAUCE.—One cup sugar, half cup butter, one egg; beat to a cream; flavor with vanilla or lemon. For liquid sauce, add one cup boiling water.

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SILVER CAKE.—One coffeecupful of sugar, one coffeecupful of flour, one-half teacupful of butter, whites of four eggs, one tablespoonful of sweet cream, one teaspoonful of cream tartar, one-half teaspoonful of soda.

SPICE CAKE.—Two cupfuls of molasses, one cupful of lard, spices to the taste, one tablespoonful of soda, one cupful of buttermilk, flour to roll out thin.

SPICE CAKE.—Two and one-half cupfuls of sugar, one and one-half cupfuls of butter, one-half cupful of sour milk, four and one-half cupfuls of flour, five eggs, one teaspoonful of soda, one pound of raisins, one tablespoonful of cloves, one tablespoonful of cinnamon, one nutmeg.

TAPIOCA PUDDING.—Four tablespoonfuls of tapioca, to be put soaking early in the morning; four eggs, one quart of scalded milk; let it cool; one tablespoonful of sugar, whites of two eggs (to be reserved to the last, to make frosting), one tumblerful of sugar; grated lemon for flavoring the pudding; bake the pudding slowly for three-quarters of an hour; let it cool a little; then spread the frosting.

CLAM FRITTERS.—Strain the clams thoroughly from the juice, chop them fine, season with pepper and salt, add an egg or two, with a little cream or milk; sift in flour enough to make them stick together, and fry.

EGG SALAD.—Twelve hard boiled eggs; cut the whites in small pieces and arrange them on a dish with the yolks in the centre; prepare a dressing of one pint of milk, half cup of butter, small pinch of cayenne pepper, small piece of onion chopped very fine, yolk of one boiled egg rubbed smooth, one tablespoonful of flour; let it boil until it thickens, stirring constantly; just before removing from the stove add one tablespoonful of salad oil; pour this over the eggs and serve hot.

COTTAGE PUDDING.—One cup milk, one cup sugar, one egg, two cups flour, two teaspoonfuls butter, one-half teaspoonful of soda and one teaspoonful of cream of tarter, one cup of currants; serve with sauce.

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FRENCH ROLLS.—One quart flour; salt two medium-sized Irish potatoes, mashed smoothly with one large spoonful of lard and butter mixed, one tablespoonful of sugar and as much yeast as you generally put to one quart of flour. Boil one quart of milk and stir into mashed potatoes, then stir in a little flour, then your yeast, then knead well the rest of your flour; let it rise seven or eight hours, then make into rolls, handling as little as possible; let rise the second time one and one-half hours. Bake in tolerably quick oven.

JOHNNY CAKE.—One pint yellow meal, one pint of milk, one pint of flour, half cup of sugar, half cup of butter, two eggs, six teaspoonfuls of baking powder. Bake in muffin tins for corn muffins.

COCOANUT DROPS.—One pound of grated cocoanut, half pound of pulverized sugar, three eggs, one tablespoonful of flour; grease some sheets of tin and drop mixture on it; does not require a very hot oven.

BAKED FLOUR PUDDING.—Six tablespoonfuls of flour; wet as for starch; one quart of boiling milk, six eggs; piece of butter the size of an egg; bake half an hour.

HUCKLEBERRY PUDDING.—Two bowls of huckleberrys, one bowl of flour, one and a half cups of molasses, little salt, water enough to mix; boil two hours; to be eaten with hard sauce.

PRESERVATIVES AGAINST THE RAVAGES OF MOTHS.—Moths are very apt to eat woolen and fur garments early in the summer. To keep them from the garments, take them late in the spring, when not worn, and put them in a chest, with considerable camphor gum. Cedar chips, or tobacco leaves, are also good for this purpose. When moths get into garments, the best thing to destroy them is to hang the garments in a closet, and make a strong smoke of tobacco leaves under them. In order to do it, have a pan of live coals in the closet, and sprinkle on the tobacco leaves.

LEMON PIE.—Two lemons, one cup sugar, one tablespoonful of flour, one cup water, a little salt.

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TO CLEAN LIGHT KID GLOVES.—Magnesia, moist bread, and India rubber, are all of them good to clean light kid gloves. They should be rubbed on the glove thoroughly. If so much soiled that they cannot be cleaned, sew up the tops of the gloves, and rub them over with a sponge dipped in a decoction of saffron and water. The gloves will be yellow or brown, according to the strength of the decoction.

CABBAGE SALAD.—Half cup each vinegar, sugar and sour cream, one egg, two teaspoonsfuls mustard, small piece butter; heat vinegar, sugar and mustard ; beat egg and whip it and cream together, and stir into the other ; when warm, then turn on the cabbage. This is enough for two dishes.

MOUNTAIN CAKE.—One pound of sugar, one-half pound of butter, one pound of flour, one cup of milk, five eggs, one teaspoonful of soda, two teaspoonfuls of cream tartar, one pound of raisins, one wine-glass of wine, one nutmeg, a little cinnamon, and a little more flour.

BOSTON GINGER CAKE.—One cup of brown sugar, one cup of molasses, one cup of butter, one cup of milk, two eggs, one tablespoonful of ginger, one tablespoonful of cinnamon, one tablespoonful of cloves, one cup of chopped raisins.

MOUNTAIN-DEW PUDDING.—One pint of milk, yolks of two eggs, two tablespoonfuls of cocoanut, a half cup rolled cracker crumbs, one teaspoonful of lemon; bake half an hour. Make a frosting of the whites of two eggs and one cup of sugar; put in the oven to brown. Better make twice the recipe, as this is rather small.

SPONGE GINGERBREAD.—Melt a piece of butter the size of an egg, mix it with a pint of molasses, one tablespoonful of ginger, and about a quart of flour ; dissolve a heaping teaspoonful of saleratus in one-half pint of milk ; mix with the rest ; if necessary, add more flour.

ICE CREAM.—To make four quarts, take three quarts fluid milk, three cans Borden's condensed milk, three eggs; flavor to taste. Do not boil.

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TO REMOVE PAINT AND PUTTY FROM WINDOW GLASS.—Put sufficient pearl-ash into hot water to make it very strong; then saturate the paint which is daubed on the glass with it. Let it remain till nearly dry; then rub it off hard, with a woolen cloth. Pearl-ash water is also good to remove putty before it is dried on the glass. If it dries on, whiting is good to remove it.

STEAMED OR BOILED BREAD PUDDING.—One quart bread crumbs, soaked in water or milk; add one cup of molasses, one tablespoonful melted butter, one cup of raisins or English currants; spice to taste; one teaspoonful soda; about one cup of flour; steam one or two hours; serve with or without sauce.

SPONGE CAKE.—One-half pint of flour, three-quarters pound of sugar, seven eggs (reserve two of the whites for frosting), one gill of water; put the water on the sugar, and when it boils turn it on the eggs; beat it steadily for half an hour; sift in the flour carefully and stir lightly with a spoon, but do not beat it. Flavor with lemon or vanilla; bake about three-quarters of an hour.

LEMON SPONGE CAKE.—Ten ounces of sugar, one-half pound of flour, eight eggs, one lemon. Beat yolks and sugar together, then add one-half the whites well beaten with one-half the flour, and beat thoroughly; then add the rest of the whites and flour, and beat very little.

MUFFINS.—One pint of flour, butter the size of an egg; rub in the flour one tablespoonful of sugar, one cup of milk, two eggs, a little salt, three teaspoonfuls baking powder.

CORN MUFFINS.—One pint corn meal, one pint flour, one pint milk, one tablespoonful of sugar, one tablespoonful of butter, one teaspoonful salt three teaspoonfuls cream yeast, two eggs.

BOSTON GINGERBREAD.—Three pounds of flour, one pint of molasses, three teaspoonfuls of soda, one pound of butter, one pint of sour cream, spices to the taste, one pound of sugar, seven eggs.

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BLACK CAKE.—Three cupfuls of sugar, two cupfuls molasses, two cupfuls of butter, four cupfuls of flour, one cupful of sour cream, one teaspoonful of soda, three pounds of raisins, eight eggs, one pound of currants, four tablespoonfuls of wine.

WEDDING BLACK CAKE.—Two pounds of butter, two pounds of sugar, two pounds of flour, twenty eggs, whites and yolks beaten separately, eight pounds of citron, seven pounds of currants, nine pounds of raisins, ten nutmegs, two teaspoonfuls of cloves, two teaspoonfuls of cinnamon, one-half pint of brandy, one-half pint of wine, four tablespoonfuls of molasses. Bake three hours; if not done, longer.

ROAST BEEF.—The tenderloin and first and second cuts off the rack are the best roasting pieces—the third and fourth are good. When the meat is put to the fire, a little salt should be sprinkled on it, and the bony side turned towards the fire first. When the bones get well heated through, turn the meat, and keep a brisk fire—baste it frequently while roasting. There should be a little water put into the dripping pan when the meat is put down to roast. If it is a thick piece, allow fifteen minutes to each pound to roast it in—if thin, less time will be required.

POP-OVERS.—One cup of sweet milk, one cup of flour, one egg, one tablespoonful of melted butter, beat light. Bake about twenty minutes.

ENGLISH PLUM PUDDING.—Two pounds seeded raisins, two pounds currants, two pounds Sultana raisins, one pound citron and lemon peel, two pounds beef suet chopped fine, one pound almonds scalded, two pounds flour, one pint milk, one dozen eggs, cinnamon, nutmegs, cloves, allspice; sweeten; boil six hours.

FRUIT CAKE.—Two and one-half cupfuls of sugar, one cupful of butter, one cupful of milk, three eggs, one teaspoonful of saleratus, one cupful of seeded raisins, one-half cupful of citron, one-half cupful of Zante currants, nutmeg and ground cloves.

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BEEF OR BLACK SOUP.—The shank of beef is the best part for soup—cold roast beef bones, and beef steak, make a very good soup. Boil the shank four or five hours in water, enough to cover it. Half an hour before the soup is put on the table, take up the meat, thicken the soup with scorched flour, mixed with cold water; season it with salt, pepper, cloves, mace; a little walnut, or tomato catsup, improves it; put in sweet herbs or herb spirit if you like. Some cooks boil onions in the soup, but as they are disagreeable to many persons, it is better to boil and serve them up in a dish by themselves. Make force meat balls of part of the beef and pork, season them with mace, cloves, pepper and salt, and boil them in the soup fifteen minutes.

LEMON PIE WITH UPPER CRUST.—Boil one lemon; when soft, remove seeds; press the juice in a dish, chop the remainder quite fine, add two cups sugar, half cup flour, butter, size of an egg; stir all together, then add two teacups boiling water, one egg. This is for two pies.

GRAHAM PUDDING.—Two cups graham flour, one egg, half cup butter, one cup molasses, one cup sour milk, one cup raisins, one teaspoonful each cinnamon, cloves, allspice, soda. To eat with liquid sauce. SAUCE.—One cup sugar, half cup butter, creamed; one egg, one cup water, one teaspoonful corn starch; scald; flavor with lemon.

MUSTARD DRESSING—For Cabbage, Salads, etc.—One pint vinegar, three eggs, three tablespoonfuls mustard; wet mustard with part of the vinegar; add the eggs well beaten and the rest of the vinegar; stir until it comes to a boil; add a good-sized piece of butter, one teaspoonful of salt, two teaspoonfuls of sugar, pepper, and a half cup of cream.

MAYONNAISE DRESSING.—Yolks of two hard-boiled eggs crumbled fine, yolk of raw egg added, and mix slightly; then add a little cayenne pepper and half teaspoonful mustard; mix well, then add a little salad oil at a time, mixing thoroughly before adding more until you have used six tablespoonfuls or more; then lastly with vinegar to taste.

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EUGENE WESSELS, PROPRIETOR.

Will manufacture Candy at the Fair.

PLUM PUDDING.—One cupful of milk, one cupful of suet, one cupful of molasses, one cupful of raisins, four cupfuls of flour, one teaspoonful of soda; boil three hours.

CORN STARCH BLANC MANGE.—Make a corn starch blanc mange, by taking one quart of milk, four tablespoonfuls of corn-starch, a pinch of salt, and yolks of two eggs When cool, beat up the whites with powdered sugar, and spread on the top; eat with cream.

SALAD DRESSING.—One egg, one teaspoonful mustard, one teaspoonful salt, one teaspoonful sugar, one-half cup vinegar, one-half cup milk.

CINNAMON WAFERS.—One pound of flour, one quarter pound of butter, three eggs, one-half teaspoonful of saleratus dissolved in a little milk, three tablespoonfuls of cinnamon, flour enough to stiffen. Roll thin, and bake in a hot oven ten minutes.

STUFFED AND BAKED FISH.—Soak bread in cold water till soft—drain off the water, mash the bread fine, mix it with a tablespoonful of melted butter, a little pepper and salt—a couple of raw eggs makes the dressing cut smoother—add spices if you like. Fill the fish with the dressing, sew it up, put a teacup of water in your bake-pan, and a small piece of butter—lay in the fish, bake it from forty to fifty minutes. Fresh cod, bass and shad are suitable fish for baking.

FLOATING ISLAND.—Make a custard of the yolks of six eggs, one quart of milk, a small pinch of salt, sugar to taste; beat and strain yolks before adding to the milk; place custard in a large tin pan, and set in the stove, stirring constantly until it boils, then remove; flavor with lemon or rose, and pour into a dish; spread smoothly over the boiling hot custard the well-beaten white, grating some loaf sugar; add some grated cocoanut on the top; set the pan in a dish of ice-water, and serve cold. Some prepare the whites by placing a tablespoonful at a time on boiling water, lifting them out carefully with a skimmer when cooked, and laying them gently on the float.

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SCOLLOPS are nice boiled, and then fried, or boiled and pickled, in the same manner as oysters. Take them out of the shells—when boiled, pick out the hearts, and throw the rest away, as the heart is the only part that is healthy to eat. Dip the hearts in flour, and fry them in lard till brown. The hearts are good stewed, with a little water, butter, salt and pepper.

EELS.—Eels, if very large, are best split open, cut into short pieces, and seasoned with salt and pepper, and broiled several hours after they have been salted. They are good cut into small strips, and laid in a deep dish, with bits of salt pork, seasoned with salt and pepper, and covered with pounded rusked bread; then bake half an hour. Small eels are best fried.

CRULLERS.—Into one quart of sifted flour, sift three teaspoonfuls of baking powder and one-half teaspoonful of salt; beat together three eggs, two cups of sugar, with the flour, one-half cup of butter not packed; then add the eggs, sugar, half cup of milk, and a little nutmeg; fry and roll in powdered sugar.

MOCK MINCE PIE.—Three large crackers rolled, three eggs beaten with crackers, one cup boiling water, one cup molasses, one cup sugar, one cup raisins, one-half cup vinegar, one-half cup butter; one teaspoonful cloves, cinnamon, and nutmeg; a little pepper. This recipe makes three pies.

POOR MAN'S PUDDING.—One-half teacupful of rice, two quarts of milk, one tablespoonful of butter, a small pinch of salt; flavor and sweeten to your taste. Bake slowly, and stir once or twice while baking it. Is to be milky when done.

TROUT.—Trout are good boiled, broiled or fried—they are also good stewed a few minutes, with bits of salt pork, butter, and a little water. Trout, as well as all other kinds of fresh water fish, are apt to have an earthy taste—to remove it, soak them in salt and water a few minutes, after they are cleaned.

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GEMS FOR BREAKFAST.—Two cups Indian meal, two cups graham flour, one cup molasses, one cup water, one teaspoonful soda, butter the size of an egg; drop into your pans.

BREAKFAST ROLL.—One cup of sweet milk, one egg, one cup of yeast; knead in flour to make a dough; let rise until light, then cut in small pieces, roll out and spread with butter; roll or fold once over, let rise on tins; and bake in good oven.

COTTAGE CAKE.—One teacupful of sugar, one teacupful of milk, two teacupfuls of flour, two and one-half teacupfuls of melted butter, one egg, one teaspoonful of cream tartar, one-half teaspoonful of soda; beat eggs, sugar and butter first; then add whole and bake. Flavor with lemon or nutmeg.

CREAM COOKIES.—One cupful of butter, three cupfuls of sugar, three eggs, five cupfuls of flour, one cupful of milk, and one teaspoonful of soda.

GREEN CORN PUDDING.—Grate three ears of green corn, mix a small piece of melted butter with it, add one-half teaspoonful of salt; take one quart of milk, three eggs, five tablespoonfuls of sugar; mix the custard first, then add the rest; bake one hour.

QUEEN'S PUDDING.—One pint of bread crumbs, one quart of milk, one cupful of sugar, yolks of four eggs; flavor with lemon; piece of butter the size of an egg; whip the whites of four eggs to a froth, with four tablespoonfuls of sugar; a lemon; spread jelly or fruit on the pudding; then put on the whites of the eggs, and place in the oven to brown.

AUNT OCKIE'S POUND CAKE.—One pound of sugar, three-quarters of a pound of butter, eight eggs, yolks beaten well; half pound of flour, eight eggs, whites beaten well; half pound of flour; a very little soda dissolved in water, a little cream of tartar sifted in last half pound of flour; pinch of salt; flavor to taste with lemon juice, or grated rind.

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CAKE WITHOUT EGGS.—One cupful of butter, three cupfuls of sugar, one pint of sour milk or cream, one and one-half pints of flour, one pound of raisins, one teaspoonful of saleratus ; spice to your taste. Bake one hour.

CLOVE CAKE.—One pound of flour, one pound of sugar, one-half pound of butter, one pound of raisins, one glass of brandy, one tablespoonful of cinnamon, one tablespoonful of nutmeg, one tablespoonful of cloves, four eggs, one teaspoonful of saleratus dissolved in milk; chopped raisins.

COMPOSITION CAKE.—One pound of sugar, one pound of flour, six eggs, one-half pound of butter, one teacupful of milk, one-half teaspoonful of saleratus.

COFFEE CAKE.—One and one-half cupfuls of sugar, one cupful of butter, one and one-half cupfuls of molasses, one teaspoonful of cream tartar, one teaspoonful of cloves, three-quarters teaspoonful of soda, one cupful of strong coffee, one nutmeg, one egg, four cups of flour, one pound of fruit.

CORN BREAD.—One cup corn meal, one cup wheat flour, one cup milk, half cup sugar, two eggs, butter, the size of an egg, two teaspoonfuls baking powder, one teaspoonful salt.

GRAHAM MUFFINS.—One cup of milk, one egg, two tablespoonfuls sugar, half cup graham flour, one and a half teaspoonfuls baking powder, flour enough added to make as thick as pound cake. Bake in small tins.

SPANISH CREAM.—One pint milk, quarter box gelatine; let it stand and dissolve a few moments; then put in double boiler; let it boil fifteen minutes; stir it well; two eggs; separate the whites from the yolks; beat the yolks to a froth and turn the milk over it; stir, set back in kettle and let it boil four minutes; add one-half cup sugar, one-half cup wine; have the whites beaten and stir in the last thing; put in mould to cool.

SOFT CUSTARD.—One pint milk, put in double boiler, four eggs, one cup sugar; when milk is scalding hot, add eggs and sugar.

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N. P. GILLETT,

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FRUIT CAKE.—Five pounds of flour, five pounds of butter, five pounds of raisins, five pounds of currants, five pounds of sugar, three pounds of almonds, two pounds of citron, three dozen eggs, four ounces of lemon, one ounce of cloves, five gills of brandy, one-half ounce of mace, two and one-half ounces of nutmegs, one tablespoonful of soda.

PLAIN SPONGE CAKE.—One cupful of sugar, one cupful of flour, four eggs, one-half teaspoonful of soda, one teaspoonful of cream tartar.

BAVARIAN CREAM.—One quart of cream, one cup of sugar, four eggs, yolks, half ounce of gelatine or isinglass, two teaspoonfuls of flavoring; soak gelatine in water to cover one hour, strain and stir into a pint of cream made boiling hot; beat the eggs smooth with the sugar, adding boiling mixture, beating in a little at a time; heat until it thickens, not boil; take from the fire, flavor, and, while hot, stir in remaining pint of cream whipped to froth; wet mould with cold water, then pour in mixture; set in a cool place.

CHOCOLATE CREAM.—One quart of milk, half box gelatine, two ounces sweet chocolate, four ounces of sugar; dissolve the gelatine in the milk, put in the chocolate and sugar and let it boil; then pour into a mould and eat cold.

DUCHESS POTATOES.—Grate five cold boiled potatoes and mix with four tablespoonfuls of flour, in which has been mixed a quarter of a teaspoonful of baking powder; add two well-beaten eggs, half a cup of milk, and a teaspoonful of salt ; drop in hot lard or fat.

CORN FRITTERS.—One teacupful of milk, three eggs, one pint sweet corn grated (beat the eggs, whites and yolks separately); to the yolks add corn, milk and flour enough to make a thick batter, then stir in the whites.

APPLE PUDDING.—Eight spoonfuls of wine, twelve spoonfuls of stewed apple, twelve spoonfuls of melted butter, eight eggs, the juice of one lemon, the peel of two lemons, grated ; sugar to your taste.

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PICKLED CAULIFLOWER.—Take six heads of cauliflower, one gallon of vinegar, one pound of mustard, one cup of sugar, one cup of flour, one tablespoonful of ground mixed spices, three red peppers chopped fine; bring all to a scald, and turn over the cauliflower (first breaking up the cauliflower in convenient pieces for bottling, and placing in salt and water over night) in the morning drain thoroughly, and cook partly done in milk and water, when it is ready for the above dressing.

CORN PATTIES.—Eighteen ears of corn grated or cut very fine, add three eggs well beaten, four tablespoonfuls of flour; cook in part butter and part lard (only lard enough to keep the butter from burning). Add little salt. Cook on griddle.

SODA POUND CAKE.—One-quarter pound of butter, one pound of sugar, one pound of flour, one-half pint of milk, four eggs beaten separately, two teaspoonfuls of cream tartar, one teaspoonful of soda, nutmeg.

POUND CAKE.—One pound of butter, ten eggs, nutmeg and lemon, one-half glass of brandy, one pound of sugar, one pound of flour. Bake one hour.

CURRANT AND GOOSEBERRY PIE.—Currants and gooseberries are the best for pies when of a full growth, just before they begin to turn red—they are tolerably good when ripe. Currants mixed with ripe raspberries or mulberries make very nice pies. Green currants and gooseberries for pies are not apt to be sweet enough without the sugar is scalded in before they are baked, as the juice of the currants is apt to run out while they are baking, and leave the fruit dry. Stew them on a moderate fire, with a teacupful of water to a couple of quarts of currants; as soon as they begin to break, add the sugar, and let it scald in a few minutes. When baked without stewing, put to each layer of fruit a thick layer of sugar. There should be as much as a quarter of a pound of sugar to a pint of currants, to make them sufficiently sweet. Green currant pies are good sweetened with molasses and sugar mixed.

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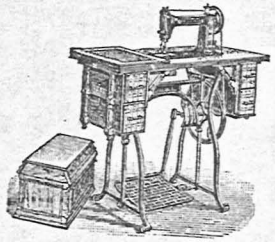

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P. F. HENEBRY, - - - - - Manager.

APPLE CAKE.—Ten or twelve apples sweetened, one lemon, three eggs, one-quarter pint of cream or milk, one-quarter pound of butter, three ounces of sweet almonds, three-quarters pound of short crust. Line the plate with it; slice the apples; lay them thickly in the middle; lay the almonds over the top of the apples; bake from one-half to three-quarters of an hour. Sift sugar over the top.

CAKE FOR LITTLE PANS.—One cupful of butter, two cupfuls of sugar, three and one-half cupfuls of flour, four eggs, one coffee cupful of milk, one and one-half teaspoonfuls of cream tartar, one-quarter teaspoonful of soda.

CHEAP CAKE.—One-half cupful of butter, one cupful of sugar, two-thirds cupful of milk, one pint of flour, one egg, one teaspoonful of cream tartar, one-half teaspoonful of soda.

CHOW-CHOW.—Two large cauliflowers, two quarts green tomatoes, one quart small onions, twenty-four medium-sized cucumbers, three green and three red peppers; break the cauliflower in small pieces and cook a few minutes; chop the tomatoes, peppers, cucumbers and onions to a suitable size; add the cauliflower and soak over night in a weak brine; the next day scald all together and drain in colander. DRESSING.—Stir one-half pound mustard, four teaspoonfuls celery seed, four teacupfuls sugar, one full cup of flour, one-half ounce tumeric powder to a smooth paste. Take three quarts vinegar and heat it; add the above mixture and let all come to a boil; pour over the pickle, can or bottle, and it will keep one year.

CHILI SAUCE.—Chop eighteen ripe tomatoes, one onion, three peppers; add one cup of sugar, two and a half cups of vinegar, one teaspoonful of salt, one teaspoonful of each kind of spice.

LEMON SAUCE.—One tablespoonful corn starch, one tablespoonful butter, two eggs, two cups sugar, the juice and grated rind of two lemons; beat all together just before serving; add one pint boiling water; set on stove and let it boil once.

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BAKED TONGUE.—Boil a fresh beef tongue one and a half hours; skin and stick with cloves; then boil another hour; take up, skim and cover with a paste of bread crumbs and egg (yolks of three eggs); baste well and often with the water it was boiled in; bake it one hour, pour port or Madeira wine over it to soften the crust, then spread on the top a little currant jelly; make a sauce of the dripping in the pan and wine.

FORCED MEAT BALLS.—Take equal quantities of bread, veal and suet; chop fine, season with pepper, salt and thyme; mix it with egg, a little milk, and roll in balls; fry them with butter until brown.

CORN CAKES.—Six or eight ears of corn grated; add one pint of sweet milk, piece of butter the size of an egg, three teaspoonfuls baking powder, two eggs, one tablespoonful salt and flour to make a thin batter.

CRUMPETS.—One pint raised dough, three eggs, three tablespoonfuls butter, half cup white sugar.

When your bread has passed its second raising, work into the above-named quantity the melted butter, then the eggs and sugar beaten together until very light. Bake in muffin rings about twenty minutes.

CREAM CAKES.—One pint of water, one-half pound of butter, three-quarters pound of flour; when the water is boiling add the butter; stir in the flour when cold; add ten eggs (one teaspoonful of cold water dropped on the pans); with a tablespoon drop the batter on the pans. Bake quick; avoid opening the oven while baking.

POUND CAKE.—One pound of flour, one pound of sugar, one pound of butter, ten eggs, nutmeg. Makes two loaves.

PLAIN POUND CAKE.—One-half cupful of butter, two cupfuls of sugar, three and one-half cupfuls of flour, one cupful of milk, two teaspoonfuls of Duryea's baking powder, three eggs; mix butter, eggs and sugar together, then milk; mix the powder with the flour; stir in cocoanut last.

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TALLANT & PHALON,

175 Main St., = Danbury, Conn.

OPPOSITE CITY HALL.

KEDGEREE (breakfast dish).—Boil two tablespoonfuls of rice *well;* two eggs, boiled hard; a small piece of white fish left from the day before; cut fish and eggs into small dice; pepper, salt, cayenne, with cream or a small part of butter; mix well together in a stew-pan till hot.

OMELET.—Three eggs beaten together; a little salt; a tablespoonful of milk to each egg; one teaspoonful of flour dissolved in the milk. Do not make till ready to cook, and have a hot fire, and use butter to fry.

VEAL LOAF.—Two and a half pounds of veal (chopped), half a pound of salt pork (chopped), four powdered crackers, two eggs, one teaspoonful of sage, salt, one teaspoonful of pepper, one tablespoonful of melted butter; bake two hours.

CLAM SOUP.—Three quarts water, twenty-five medium-sized clams, and onion, three tablespoonfuls flour, one tablespoonful butter; clams and onions to be chopped very fine; to be boiled fifteen minutes; add the beaten yolks of three eggs in one pint of milk, stirring while adding; not to be boiled; if preferred, the clams can be strained off before adding the milk.

STEAMED BROWN BREAD.—Two cups rye meal, two cups Indian meal, two and three-quarter cups molasses, one teaspoonful soda, half teaspoonful salt (or more); thin with sour milk; steam two and a half hours.

TEA BISCUIT.—One quart sifted flour, a little salt, three teaspoonfuls of baking powder, a small handful of sugar; mix lightly through the flour; rub a large teaspoonful of lard through the dry mixture; mix with sweet milk, the colder the better (it takes nearly a pint); roll out soft; cut in any shape you wish, and bake in a very hot oven; if they are not white and light, the fault will be in your oven. The same recipe may be used for shortcake.

CUP CAKE.—Two cupfuls of sugar, one cupful of sour milk, four eggs, one-half cupful of butter, three cupfuls of flour, one-half teaspoonful of soda.

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Theatrical and Traveling Merchants' Baggage a Specialty.

CABBAGE SALAD.—One head of cabbage chopped fine, and soaked in salt water for two hours; beat four eggs with one pint of vinegar till it comes to a cream; two tablespoonfuls of mustard, mixed with vinegar, one tablespoonful of salt, half tablespoonful of pepper, one cup of butter; put in the vinegar and eggs after they are hot; let cool and pour over cabbage.

GRAPE CATSUP.—Five pounds grapes boiled and colandered, one and three-quarter pounds sugar, if sweet grapes, or two pounds, wild, one pint vinegar, one tablespoonful of cinnamon, one tablespoonful of cloves, same of allspice and black pepper, half tablespoonful of salt. Boil until the catsup is a little thick, then bottle and seal.

CATSUP.—Slice and boil ripe tomatoes one hour and strain through two sieves. To four quarts liquid add one-half cup salt, same of sugar, and two and one-half tablespoonfuls cinnamon, one and one-half tablespoonful black pepper, one-quarter tablespoonful cayenne pepper, one-half tablespoonful cloves, one-half tablespoonful nutmeg, one-half tablespoonful mustard. Boil all slowly three hours. Then to one quart juice add one pint of vinegar. Bottle hot and seal with two parts resin to one part beeswax.

SWEET PICKLED GREEN TOMATOES.—Seven pounds sliced tomatoes, three and one-half pounds sugar, one quart vinegar, one and one-half heaping tablespoonful whole cloves, three heaping tablespoonfuls cassia buds; slice green tomatoes, cover with salt in layers, and let them remain over night. Cook until tender, and throw scalded vinegar and spices over them.

SARATOGA CHIPS.—Pare, and slice potatoes very thin, put between towels to dry; have ready boiling hot lard; fry until brown.

AUNT OCKIE'S CREAM POTATOES.—Cut eight or ten cold-boiled potatoes in dice shape, place in frying-pan and pour a large cup of cream over them, salting well; stir now and then until they thicken, and serve very hot.

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Beg to announce that Phœnix-like, they have "risen from the ashes" of the great Canal Street blaze, and with increased facilities, complete and varied stock, and Rare Bargains to offer to all intending purchasers, they are now fully prepared to meet every want of the Building Trade.

☞ Notice particularly we have a larger assortment of Dry Lumber of all kinds than ever before carried; that we keep the best Shingles manufactured; that we handle **California Fancy Redwood Shingles** in various designs; that we carry a full line of

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and deal in Builders' Hardware. We guarantee every customer a wide range of selection, honest, reliable goods for low prices, prompt attention, and uniformly courteous and honorable dealing. As we purchase all goods for cash, it enables us to successfully defy all competition. We present to the people of Danbury and vicinity the reputation we have achieved in the past for soliciting a continuance of their liberal patronage. Grateful for past favors, we shall endeavor to merit the confidence and trade of the public.

Whenever you want anything in Building Material, remember and give us a call.

Yours cordially,

JOSEPH T. BATES & CO.,

39 Canal Street. DANBURY, CONN.

NEWPORT OMELET.—Beat six eggs separately, one teacup lukewarm milk, one tablespoonful melted butter, one of flour wet with some of the milk; add one teaspoonful salt and pepper to your taste. Bake immediately in a warm buttered spider; when the bottom is done, set it in the oven and let it brown over the top. Cold ham chopped fine and added is very nice.

FRENCH ROLLS.—Dissolve one tablespoonful butter in one teacup milk, one egg, a little salt, three spoonfuls of light dough. Knead it into rolls with wheat flour. Let it rise; cut a slit in the top, and bake in a quick oven.

COCOANUT DROPS.—One-half pound cocoanut, one-half pound sugar, four eggs, whites only, two tea spoonfuls of flour.

CORN OMELET.—Twelve ears of corn; cut it off, and add five eggs; stir them with the corn, season with salt, and fry brown. A little flour and milk to form batter is nice.

RUSK.—One coffee cup of sugar, one of milk, one teacup of yeast, butter size of an egg, two eggs; make into a thin batter. After it becomes very light, mould it up and let it stand in the tins and rise.

BEEF OMELET.—Four pounds beef (the round), four pounds Boston crackers, four eggs, a thin slice of pork or a little butter the size of an egg; salt, pepper and sage; chop and mix well. Bake four hours. Make any form you please.

BURNT BUTTER.—Put a couple of ounces of butter into a frying pan—set it on the fire—when of a dark-brown color, put in half a teacupful of vinegar, a little pepper and salt. This is nice for fish, salad or eggs.

LOAF CAKE.—One pound of light bread dough, one tea cup of butter, three eggs, one pound of sugar, nutmeg, one glass of wine, one pound of raisins chopped, one-half pint of warm cream. Just as you are ready to bake, add one teaspoonful of soda, and flour if too thin; bake one and one-quarter hours.

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POULTRY AND GAME.

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No. 11 WEST STREET,

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DELMONICO PUDDING.—One quart of milk, let it boil; stir in three tablespoonfuls of corn starch, three eggs, three tablespoonfuls of sugar, salt, vanilla to taste; the whites of the eggs beaten, put on top; bake till little brown in the oven; serve when cold.

INDIAN BAKED PUDDING.—One quart of milk, two eggs, five large teaspoonfuls of Indian meal; ginger and molasses to taste; boil the milk and scald the meal in it; then let it cool before adding the eggs.

SUET PUDDING.—One cup of chopped suet, one cup of chopped raisins, one cup of currants, one egg, two-thirds cup of sweet milk, one teaspoonful of soda, cloves and cinnamon to taste, flour as stiff as molasses cake; boil in tin pudding bag nearly three hours. SAUCE.—One egg well beaten and thickened with sugar.

CREAM PIE.—Scald one pint of milk; beat the yolks of two eggs with one cup of sugar, half cup of flour, salt to taste; pour boiling milk on eggs with one tablespoonful of powdered sugar, and spread on pie when baked, and return to oven to brown.

ORLEANS PUDDING.—Three cups of flour, half a cup of butter, one cup of molasses, one and a half cups of sweet milk, one teaspoonful of soda and raisins; steam two hours.

BOILED PUDDING.—One pint of milk, one egg well beaten, one teaspoonful of baking powder, flour to make as stiff as griddle cakes; boil one hour; serve with sauce.

MINCE PIE.—One quart chopped meat, two quarts chopped apples, one pint boiled cider, a tumbler of currant jelly, one quart of water, one tablespoonful of salt, one teaspoonful of pepper, five teaspoonfuls of cinnamon, four teaspoonfuls of cloves, nutmeg and raisins; use the water in which the meat is boiled; boil slowly two hours.

MEASURE CAKE.—One cupful of cream, two cupfuls of sugar, two eggs, two and one-half cupfuls of flour, one teaspoonful of soda, nutmeg.

MILLINERY

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MRS. G. S. GRAY'S,

253 Main Street, Danbury.

A full line of the LATEST STYLES on hand at REALLY LOW PRICES, and every lady will do well to call and see for themselves, as her styles of

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Are of the latest and best workmanship.

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C. QUIEN,

FIRE INSURANCE AGENT

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REAL ESTATE DEALER,

STARR'S BLOCK, - DANBURY, CONN.

CORN STARCH PUDDING.—Three tablespoonfuls of corn starch, yolks of three eggs, beaten well together; half a cup of sugar, one quart of milk; boil milk; add mixture; cook a few minutes; beat white and a little sugar on top; put in oven and brown; serve with sauce.

TAPIOCA PUDDING.—Soak over night one cup of tapioca, one pint of milk, four eggs; sugar to taste; make as boiled custard; add tapioca; make a meringue of whites and sugar for top; flavor to taste.

LEMON PIE.—Grate one lemon, and squeeze the juice out; one teacupful of sugar, yolks of three eggs, one cupful of milk, piece of butter the size of a walnut, two tablespoonfuls of flour; beat all well together; then beat the whites with three tablespoonfuls of white sugar; when the pie is done, pour the whites on top, and put in the oven to brown.

BOILED BREAD PUDDING.—Two cups of bread crumbs, one cup of molasses and sugar, one cup of milk, half cup of flour, half teaspoonful of soda, or one teaspoonful of baking powder, raisins and nutmeg; boil three hours.

GRAPE PIE—Grapes make the best pies when very tender and green. If not very small, they should be stewed and strained, to get out the seeds, before they are made into pies; sweeten them to the taste when stewed. They do not require any spice. If made into a pie without stewing, put to each layer of grapes a thick layer of sugar, and a tablespoonful of water.

MARLBOROUGH TARTS.—Take tart, juicy apples; quarter them, and stew them till soft enough to rub through a sieve. To twelve tablespoonfuls of the strained apple, put twelve tablespoonfuls of sugar, twelve tablespoonfuls of wine, six tablespoonfuls of melted butter, four beaten eggs, the juice and grated rind of a lemon, half a nutmeg, and half a pint of milk. Turn this, when the ingredients are well mixed together, into deep pie plates that are lined with pastry, and a rim of puff paste round the edge. Bake the tarts about half an hour.

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MUSICAL INSTRUMENTS OF EVERY DESCRIPTION!

PIANOS AND ORGANS TO LET.

Pianos, Organs and other instruments carefully Tuned and Repaired by competent workmen of long experience.

Old instruments taken in exchange.

Send for Catalogue.

ENGLISH PLUM PUDDING.—One pound of raisins, one pound of suet, one-half pound of citron, eight eggs, four tablespoonfuls of sugar, four tablespoonfuls of flour, one-half gill of brandy.

BROWN BATTER PUDDING.—One cupful of molasses, one cupful of milk, three cupfuls of flour (not very full), three eggs, one-quarter teaspoonful of soda, a little salt, spice and raisins to taste; boil three hours; sauce.

HOME PUDDING.—Six crackers, powdered fine, one quart of boiling milk, one spoonful of flour, one cupful of brown sugar, six eggs; raisins, currants and mixed spices to taste; bake. Sauce.

GERMAN PUFFS. One quart of milk, six eggs, sixteen tablespoonfuls of flour, and a little salt; bake in small tins or cups.

CARAMELS.—One cupful of sugar, one-half cupful of milk, one-half cupful of molasses, one cake of chocolate, or three quarters of a cake; one lump of butter the size of a walnut.

SARATOGA OMELET.—Six eggs, one cup milk, two tablespoonfuls flour, one of melted butter, one teaspoonful salt; beat the yolks separate from the whites. Bake ten minutes.

TOMATO PIE.—Take green tomatoes, turn boiling water on them, and let them remain in it a few minutes; then strip off the skin, cut the tomatoes in slices, and put them in deep pie plates. Sprinkle sugar over each layer, and a little ginger. Grated lemon peel and the juice of a lemon improve the pie. Cover the pies with a thick crust, and bake them slowly for about an hour.

SPICED GRAPES.—Four quarts grapes cooked in one pint vinegar one hour. Turn in a colander and strain through as for jelly, and add three and one-half pounds sugar and one teaspoonful each of cinnamon, cloves, nutmeg or any other spice, and cook as for jelly.

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129 MAIN STREET,

DANBURY, - - CONN.

Fine Coaches for Weddings and Funerals a Specialty.

SNOW BALLS.—One cupful of sugar, four tablespoonfuls of milk, two eggs, one teaspoonful of cream tartar, one teaspoonful of soda. if sour milk, and half of it if it is not ; spice to the taste, flour to roll out in balls ; fry in lard, and dip in white of an egg ; then powdered white sugar.

SODA CAKE.—One egg, one cupful of milk, one pint of flour, one spoonful of soda, two cupfuls of sugar, one-half cupful of butter, two spoonfuls of cream tartar.

SEED CAKE.—One and one-quarter pounds of flour, one pound of butter, eight eggs, one nutmeg, one pound of sugar, cinnamon. Bake two hours in a quick oven.

SHORT CAKE.—One quart of flour, two cupfuls of milk, two eggs, four small teaspoonfuls of cream tartar, two teaspoonfuls of soda, a lump of butter ; stir with a spoon.

CORN STARCH CAKE.—Three eggs, one and one-half cupfuls of sugar, three-quarters cupful of butter, a very little milk, one-half paper of corn starch, a little wheat flour.

SCOTCH SHORT CAKE.—One pound of raisins, one large teaspoonful of mace, nutmeg and cinnamon, two pounds of flour, one pound of butter, melted, one glass of brandy, one pound of sugar. Knead all and roll out one inch thick. Lemons and their juice improve it.

SAVORY BISCUIT.—One teacupful of sugar, four eggs, one small teacupful of sifted flour. After you add flour, beat very little.

COCOANUT CAKE.—Two cupfuls of sugar, one cupful of butter, one cupful of sweet milk, one-half teaspoonful of soda, one-half a nutmeg, five eggs well beaten, flour to thicken, one teaspoonful of extract of lemon, one cocoanut grated.

COOKIES.—One cupful of butter, two cupfuls of sugar, three eggs, four cupfuls of flour, a little lemon.

CREAM SPONGE CAKE.—One cupful of sugar, one cupful of flour, one-half cupful of cream, two eggs.

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DRUG STORE,

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$5,000 Accident Insurance.
$5,000 Loss of Hand and Foot, or both Hands or both Feet.
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$25.00 Weekly Indemnity, at an Annual Cost of about $12.

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Good and Reliable Agents Wanted.

NELLIE'S CAKE.—Four cupfuls of flour, two cupfuls of sugar, one cupful of butter, one cupful of cream, three eggs, one nutmeg, one-half teaspoonful of soda.

QUEEN CAKE.—Twelve ounces of butter, one pound of sugar, six eggs, three ounces of citron, one pound of flour, one pound of currants; flavor to the taste.

QUICK SPONGE CAKE.—One cupful of flour, one cupful of sugar, three eggs, one teaspoonful of cream tartar, one-half teaspoonful of soda, one-half cupful of milk; lemon grated.

GERMANTOWN CAKE.—One pound of flour, two ounces of butter, one-half pound of sugar, one pint of cream, three eggs, one teaspoonful of soda, one-half teaspoonful of tartaric acid; flavor to the taste with brandy, wine, spice and fruit.

PASTE PUDDING.—Five tablespoonfuls of flour, five tablespoonfuls of cold milk, five eggs, one quart of scalded milk, turned on just before going in the oven; bake in a quick oven, 20 minutes.

EGG OMELET.—Four eggs beaten well; one cup of milk; salt and pepper.

GINGERBREAD.—Five cupfuls of flour, one cupful of butter, four eggs, two cupfuls of molasses, one teaspoonful of soda.

GINGER NUTS.—One large pint bowl of molasses, one tea cupful of sugar, one-half pound of butter and lard mixed, two and one-half pounds of flour; spices to the taste.

HARD GINGERBREAD.—Two quarts of flour, and melt into it two-thirds cupful of lard or butter, one pint of molasses, alum, size of a walnut, one large tablespoonful of soda dissolved in one-half gill of water.

GOLDEN CAKE.—One-half cupful of butter, one cupful of sugar, one-half cupful of milk, two cupfuls of flour, one teaspoonful of cream tartar, one-half teaspoonful of soda, one-half teaspoonful of vanilla, yolks of four eggs.

H. M. ROBINSON,

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LIGHT BRAHMAS

LARGE SIZE. PERSISTENT LAYERS.
ALMOST NON-SITTERS.

RECORD OF EGGS:

From 12 Hens in July, - - 200 Eggs.
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Confined in a small yard and having laid constantly from previous December.

Three-foot Wire Fence will keep them anywhere.

Chicks at 6 Months old weigh from 7 to 8 lbs.

A few Choice Cockerels for sale, and Eggs for Hatching in season.

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87 DEER HILL AVE.. - DANBURY, CONN.

SOFT GINGERBREAD.—One egg, one-half cupful of buttermilk, one-half cupful of lard, two teaspoonfuls of soda, one cupful of molasses, one tablespoonful of ginger ; flour to make a stiff batter.

GINGER SNAPS.—One pint of molasses, two spoonfuls of ginger, two spoonfuls of sugar, two spoonfuls of lard, two spoonfuls of butter, one teaspoonful of saleratus dissolved in one-half gill of milk or water.

GENERAL GRANT"S CAKE.—One-half cupful of butter, one cupful of sugar, one-half cupful of milk, two and one-half cupfuls of flour, three eggs, one teaspoonful of cream tartar, one-half teaspoonful of soda ; nutmeg and salt.

GOLDEN CAKE.—One pound of flour, one pound of sugar, three eggs, three-quarters pound of butter, yolks of fourteen eggs, one teaspoonful of soda, the juice of one lemon.

CRULLERS.—One cupful of butter, one cupful of sugar, one cupful of milk, one egg, one teaspoonful of soda.