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BREAD.

MILK BREAD.—One quart milk, one teaspoon salt, one of sugar, and three of melted butter, half a compressed yeast cake, heat the milk to blood warmth, and add other ingredients, being careful not to scald the yeast, then add flour and knead half an hour, set to rise over night, and bake the next morning.

GRAHAM BREAD.—One pint of water or milk, one pint flour, one large pint graham flour, half cup sugar, one-half compressed yeast cake one teaspoon salt, warm the milk, add the yeast to it, sift the flour into a deep dish, add milk and yeast gradually to flour, beating until perfectly smooth, set to rise over night, in the morning add salt and sugar, then graham flour a little at a time, beating all the time, turn into pans and let rise until light, bake one hour.

STEAMED BROWN BREAD.—Two cups sweet milk, one cup sour milk, three cups corn meal, one cup flour, one-half molasses, one egg, one teaspoon soda, one teaspoon salt, steam three hours.

BOSTON BROWN BREAD.—Two pints Indian meal, one pint rye meal, one cup molasses, one tablespoon soda, mix with sour or butter-milk quite soft so it will pour, put the soda into the molasses, then into meal, add a little salt, and steam five or six hours.

CORN BREAD.—Two cups Indian meal, one cup wheat, one cup sour milk, one cup sweet milk, one egg, half cup molasses, half cup sugar, one tablespoon butter, a little salt, one teaspoon soda, mix and bake quickly.

JOHNNY CAKE.—One pint sour milk, two cups Indian meal, one cup flour, one egg, two tablespoons molasses, one teaspoon soda, mix well and bake thirty minutes.

RYE BREAD.—(two loaves). Half a compressed yeast cake, one and one-half pints sweet milk, half teaspoon salt, use two-thirds rye and one-third wheat flour, when molded let stand twenty minutes, bake in a moderate oven one-half hour.

GRAHAM GEMS.—One pint milk, one pint graham flour, two eggs, a little salt, heat your iron hot and bake quickly.

POP OVERS.—One egg, one cup milk, one-half teaspoon salt, one cup flour, heat your iron hot and bake in a hot oven about twenty minutes; these are very nice for breakfast.

MUFFINS.—One pint warm milk, two eggs, two tablespoons butter, two tablespoons sugar, a little salt, two teaspoons baking powder, bake in gem pans.

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BAKING POWDER BISCUITS.—One pint flour, two tablespoons butter, two teaspoons baking powder, milk enough to make a soft dough, one-half teaspoon salt, bake in a quick oven about twenty minutes.

BREAKFAST ROLLS.—One pint sweet milk, half cup lard, penny-worth yeast or small cupful make them at night; in the morning roll them out about half an inch, cut them out with a cutter and fold them over; put a small piece of butter between the folds; allow them to rise half an hour. Good for Sunday morning breakfast.

POTATO YEAST.—Pour three pints boiling water on one cup grated raw potato; then add half a cup sugar and half cup salt. When cool enough, add yeast to raise it.

RUSKS.—One large half pint milk, half cup butter, one cup yeast; make a stiff batter and let rise over night. In the morning beat one egg and half cup sugar thoroughly together, add a pinch of soda dissolved very thoroughly; mould into twelve biscuits, let stand in tins until quite light; bake from twenty minutes to half an hour in a quick oven.

DUMPLINGS.—One pint flour, two teaspoons baking powder, a little salt, one scant cup milk; make a soft dough, drop quickly, and cook ten minutes without lifting the cover.

STRAWBERRY SHORTCAKE.

One quart flour, one teaspoonful soda, two teaspoonful cream of tartar, butter the size of an egg, mix with milk very soft and bake quickly. Split in two or three parts, butter one of the parts, sprinkle sugar on, then put on a layer of strawberries and cover them with cream, lay on the other part and sprinkle fine sugar on the top. If the cake is in three parts make two layers of the berries. This is good rule for any fruit.

SOUPS.

TOMATO SOUP.—To one pint canned tomatoes or four large raw ones cut up fine, one quart boiling water, let them boil, then add one pint sweet milk, with salt, pepper, and plenty of butter, when thin boil, add eight small crackers rolled fine. This is equal to oyster soup.

TOMATO SOUP, No. 2.—One pint of beef broth, half cup sweet milk, half cup strained tomato, one tablespoon butter rolled in flour, salt and pepper to taste.

TURKEY SOUP.—Put all the turkey bones and little bits left of a turkey dinner into about three quarts of water. If you have turkey gravy or the remnants of a chicken put them in also and boil them two hours

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or more ; skim out meat and bones and set water aside until next day, then take all the fat from the top, take the bone and pieces of skin from the meat and return it to the liquor, boil all together a few minutes, add more seasoning if necessary—an onion should be boiled in it.

NOODLE SOUP.—For the noodles take one egg, a little salt, four tablespoons sweet milk, two teaspoons baking powder, flour to make as stiff as can be rolled out, cut in fine strips, add to soup twenty minutes before taking up.

PEA SOUP.—Pick over one pint of split peas, wash and soak over night, in the morning turn off the water and put them in the soup pot, add four quarts cold water, half pound salt pork, a small piece of celery, an onion, and a little pepper ; boil gently four or five hours being careful it does not burn. When cooked it will look smooth and rather mealy.

CLAM CHOWDER.—Twenty clams chopped fine, six large potatoes, two onions, one-fourth pound salt pork, all chopped, butter size of an egg, salt and pepper to taste, the clam juice, one pint milk and one of water, five soda crackers rolled, one teaspoon celery seed, boil this slowly four hours, excepting the milk and crackers, adding water if it becomes too thick ; half an hour before serving add half a cup of tomato catsup, and last of all add crackers and milk, and two teaspoons Worcestershire sauce, cut a lemon in slices and serve with it.

SALADS.

MAYONAISE DRESSING.--One teaspoonful mustard, one teaspoonful powdered sugar, one-half teaspoonful salt, one-fourth teaspoonful cayenne pepper, yolks of two raw eggs, one pint olive oil, two tablespoons vinegar, two tablespoons lemon juice. Mix first four ingredients in a bowl, add the eggs and stir well, put in oil a few drops at a time stirring until it thickens. When the dressing is thick thin it with a little lemon juice, then add lemon juice and oil alternately and lastly the vinegar. When ready to serve add a half cup whipped cream if you like, it will make it thinner and whiter. Never mix mayonaise dressing with meat or fish until ready to serve and then only a part, spread the rest on top.

SALAD DRESSING.—Take one egg and stir in two teaspoons of mustard, one of sugar, two of butter, a half teaspoon salt, a pinch of cayenne pepper, two tablespoons vinegar, and about the same quantity of warm water, put all over steam and let thicken as cream. If it seems too thick add a little vinegar or water.

CHICKEN SALAD.—One quart cold chicken, same amount of celery, or use half as much celery as chicken. Cut chicken in small pieces, or

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chop fine as preferred. Select white crisp celery, scrape and cut in small pieces, mix with a little mayonaise dressing; when ready to serve mould into shape on a platter and cover with the dressing. Garnish with hard boiled eggs, lettuce, etc.

LOBSTER SALAD.—Chop lobster fine and also lettuce, two hard boiled eggs, place lettuce on the dish and lobster on that, slice the eggs and sprinkle on, cover all with salad dressing.

SALMON SALAD.—Proceed the same as for lobster salad using salmon in place of lobster.

MEATS, FISH, ETC.

COLD MEATS FOR TEA.—Three pounds round steak chopped fine, three soda crackers; three eggs, raw, mix very thoroughly, season with salt and pepper, mix into a loaf, bake two hours, baste often.

VEAL PIE.—Take some of the middle or scrag of a small neck, season with pepper and salt and (put to it or not a few pieces of lean bacon or ham) make a nice, light crust and bake in the oven.

BEEFSTEAK PIE.—Cut three pounds of tender steak into small squares, trim off all the skin, etc.; beat with a chopper; chop very fine an onion or two and add them to half an ounce of pepper and salt, mixed; stew some of the mixture on the bottom of the dish, then a layer of steak, then some more of the mixture, and so on until the dish is full; add a little catsup to taste. Cover with a crust and bake two hours.

ROAST GOOSE.—When the goose is picked, cleaned and washed, make the stuffing with about two ounces of onions and half as much green sage, chop them very fine, adding a large breakfast cup of stale bread crumbs, a bit of butter the size of a walnut, and a little pepper and salt; mix the whole well together and stuff the goose. For a good sized goose roast an hour and a half. Serve with apple sauce.

GRAVY FOR GOOSE.—Boil the giblets with a small piece of steak, thicken with a little flour and butter.

ROAST TURKEY.—St. James Style.—Singe, draw and remove the lights of a good sized, tender, dry-picked turkey, wash inside and wipe dry; pare off the gall and chop the liver, with two small onions; put in a pan with a little butter, and cook the liver; mix this with a pound of sausage meat and four boiled sweet potatoes, mashed smooth. Stuff the turkey with this, tie up both ends, turn nicely; roast one hour and a quarter; salt a little, untie and dish up the turkey; add a little broth, strain the dripping over, and serve with cranberry sauce. Very nice.

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RICE AND MEAT CROQUETTES.—One cup of boiled rice, one cup finely chopped cooked meat of any kind, one teaspoon salt, a little pepper, two tablespoons of butter, half a cup milk, one egg. Put the milk on to boil, and add the meat, rice and seasoning. When this boils, add the egg, well beaten stir one minute. After cooling, shape, dig in egg and crumbs and fry in boiling fat in a frying basket. Good.

EGG OMELET.—Two eggs, two tablespoons milk, salt and pepper; beat the yolks of eggs till light colored and creamy; add the milk, salt and pepper; beat the whites until they are stiff and dry; cut and fold them lightly in the yolks till just covered. When the omelet pan is hot rub it around the edges with one teaspoon of butter, when bubbling turn in the omelet quickly and spread it evenly on the pan; cook until slightly browned underneath, set in oven two minutes to dry, not to brown on top; run a knife around the edge, fold half over, slide on hot platter and serve immediately.

A NICE WAY TO FRY EGGS.—Have your fat hot in a frying pan, grease as many muffin rings as you need, place on the pan, break the eggs in the rings and cook. With a spoon pour the hot fat over them till cooked. They come out in good shape.

SCRAMBLED EGGS.—Six eggs, one teaspoon salt, one tablespoon butter; put butter in frying pan, and, when hot, drop in eggs (unbeaten), which should be broken into a bowl; stir in pepper and salt and keep stirring three minutes; serve in a hot dish or on toast; do not let them remain in the pan until soft.

HAM OMELET.—Put a teacup of boiled ham, chopped fine, into a frying pan well buttered or greased with lard, pouring over it six eggs well beaten with a small cup of milk. It makes a generous omelet. Stir thoroughly, and, as soon as the eggs stiffen, dish and send smoking hot to the table.

BAKED SALMON.—Wash and wipe dry and rub with pepper and salt. Lay the fish upon a grating set over your cooking pan and roast or bake, basting it freely with butter, and, toward the last, with its own drippings only. Should it brown too fast, cover the top with a sheet of white paper until the whole is cooked; when it is done, transfer to a dish and cover closely and add to the gravy a little hot water thickened with arrow root, rice or wheat flour; wet first with cold water a great spoonful of tomato sauce and the juice of a lemon.

BROILED FISH.—Wash and drain the fish, sprinkle with pepper and lay with the inside down upon a gridiron and broil over bright coals; when a light brown, turn for a moment on the other side, then take up and spread with butter and serve at once.

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FISH SAUCE.—While one gill of water is boiling, add one gill of milk, two tablespoons of butter, one spoonful flour wet with cold water and cook about five minutes.

ESCALLOPED OYSTERS.—Sprinkle a buttered dish with bread or cracker crumbs, then put in a layer of oysters, some bits of butter, a little pepper and a very little salt, and so on until the dish is full, leaving crumbs and butter on the top. Pour over the top a little milk. Bake until of a light brown.

OYSTERS AND MACARONI.—Boil macaroni till tender, put a layer on a dish, then of oysters, butter, pepper, salt, last a layer of macaroni. One beaten egg in a cupful of milk; pour over and bake.

FRIED OYSTERS.—Select the largest, dip them in beaten egg and then in bread or cracker crumbs; fry in equal parts of butter and lard until they are brown. They are very good dipped in corn meal instead of crumbs.

WELSH RAREBIT.—A layer of cheese and a layer of bread and butter, cut thin; sprinkle each layer with mustard, pepper and salt; over the last layer pour a cup of sweet milk mixed with one egg well beaten. Bake 20 or 30 minutes.


VEGETABLES.

POTATOES FOR BREAKFAST.—Slice the potatoes moderately fine, put into a pudding dish a layer of potatoes, sprinkle with a very little salt, cut up butter into little bits and lay them over potatoes; then add another layer of potatoes with salt and the bits of butter, repeating the process until the dish is filled. Fill the dish with milk, place in the oven, cover the dish with a pan until almost done; remove the cover until brown on top.

LYONNAISE POTATOES.—One pint of cold boiled potatoes, half a teaspoon salt, half saltspoon pepper, one tablespoon minced onion, one tablespoon dripping, one tablespoon chopped parsley; cut the potatoes into half inch dice and season with the pepper and salt; fry the onions in the hot drippings until light brown, add the potatoes, stir with a fork till they have absorbed the fat, add the parsley and serve hot. One teaspoon of vinegar gives the potatoes a good flavor.

SUCCOTASH.—Take a pint of fresh shelled lima beans, or any large fresh beans, put them in a pot of cold water, scrape the kernels from twelve ears of young sweet corn, put the cobs with the beans, boiling from one-half to three-quarters of an hour; now take out the cobs and put in the scraped corn, boll again fifteen minutes, then season with salt and pepper to taste, a piece of butter the size of an egg, and a half cup of cream or milk. Serve very hot.

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SCALLOPED TOMATOES.—Peel and cut in quite thin slices, make a forcemeat of bread crumbs, butter, salt, pepper and a little sugar. Put in a pudding dish the sliced tomatoes and forcemeat in alternate layers; spread the forcemeat quite thick upon each layer. When the dish is nearly full put on a layer of tomatoes and a piece of butter on each slice; sprinkle in a little sugar and pepper. Stew the whole with dry bread crumbs, cover and bake a half hour then remove the cover and let brown.

SWEET POTATOES.—They are best baked; are very nice boiled till tender and laid in the oven to brown. They require a third longer time to cook than the common potatoes. Cold sweet potatoes are excellent sliced and browned on the griddle. When one side is done, sprinkle salt over before turning.

PIES.

PIE CRUST.—One heaping cup flour, a saltspoon salt and a pinch of baking powder, three tablespoons lard, ice water to mix.

LEMON AND RAISIN PIE.—One lemon chopped fine, half cup chopped raisins, one cup cold water, one tablespoon cornstarch, half cup sugar, half cup molasses.

LEMON PIE.—Bake the crust separately; grate the rind, take the juice of one lemon, yolks of two eggs, two thirds cup sugar, one cup cold water, heaping dessert spoon cornstarch; heat and stir until it thickens; fill the crust, then frost with white of egg; return to oven and brown.

LEMON PIE NO. 2.—One cup sugar, one cup water, one egg, one tablespoon of flour, a little salt, one lemon, squeeze out the juice and boil the lemon until soft enough to pierce with a fork, chop fine; bake in two crusts. This is very nice.

MOCK MINCE PIE.—Six soda crackers, two cups sugar, two cups molasses, four cups water, two cups chopped raisins, half cup vinegar, spice to taste. Makes four pies.

RHUBARB PIE.—Peel, cut in small pieces, pour over the rhubarb hot water and let it stand ten minutes; drain, fill plate and cover with one cup of sugar and sprinkle with small bits of butter. Use top crust.

CREAM PIE.—One pint milk scalded, two tablespoonsful of cornstarch, three of sugar, two yolks of eggs; wet the starch with a little cold milk, beat the eggs and sugar until light and stir the whole in the scalding milk; flavor with lemon or vanilla and set aside to cool. Line a plate with pie crust and bake; fill it with cream and cover it with the frosting made of the whites of the eggs, well beaten with four table-spoonfuls of sugar; bake a delicate brown.

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COCOANUT PIE.—Two eggs, one-half cup of sugar, cup of grated fresh cocoanut, one pint of milk, one tablespoon of corn starch, small piece of butter ; bake with one crust. One half cup of dessicated cocoanut, soaked in milk three or four hours may be used if you cannot get the fresh.

BERRY PIE.—Sprinkle berries slightly with flour, add about one cup of sugar. Bake in a deep plate, use two crusts.

SQUASH PIE.—One and a half cupfuls of stewed sifted squash, dry and mealy, one cupful of boiling milk, half a cup of sugar, half teaspoonful salt, one salt spoonful cinnamon, and one egg beaten slightly. Mix in order and bake.

PUMPKIN PIE.—Make the same as above, use pumpkin in place of squash.

FROSTED ORANGE PIE.—The juice, grated rind and scraped pulp of one orange, one-half pint milk, yolk of two eggs, two-thirds cup sugar, whites two eggs beaten with one tablespoon pulverized sugar for the top ; set in oven and brown.

FILLING FOR RHUBARB PIE.—One large cup sugar, one teaspoon flour, one well beaten egg, one heaping cup rhubarb chopped fine.

GLAZING FOR PIES.—One teaspoon butter, one teaspoon milk, churn together, then take a soft flannel, dip into the milk and wash the pie when taken from the oven

"RHODELLA'S" CRANBERRY PIE.—Chop three cups cranberries, add three cups sugar, one tablespoon corn starch dissolved in a little cold water, then fill the cup with boiling water and mix all together.

MRS. H.'S PUMPKIN PIE.—One cup stewed pumpkins. One cup rich milk, one-half cup sugar, one egg, white beaten to a stiff froth and added lastly, flavor with lemon. This is very nice.

SQUASH PIE.—Make the same as above using squash instead of pumpkin.

RULES FOR MAKING GOOD CAKE.

Use good butter and fresh eggs.

The butter and sugar should always be creamed together.

The whites and yolks of eggs should be beaten separately.

Put a pinch of salt in the whites to facilitate beating.

Cake should be stirred in but one direction.

When sugar is hard or lumpy it should be rolled smooth.

The best baking powder is none too good.

The order for mixing the ingredients is : First the butter and sugar, then the yolks of the eggs, then a little flour before putting in the milk or liquid to prevent possible curdling, then flour and whites alternately, the baking powder being mixed when dry with the flour, and the flavoring to be put in last of all.

CAKE.

SPONGE CAKE.—Yolks of two eggs, one cup sugar, (beat these together until very light), six tablespoons cold water, one teaspoon lemon or vanilla, two teaspoons baking powder, one and one-third cups flour, lastly, add the whites of the eggs beaten to a stiff froth ; bake in a moderate oven about thirty minutes.—*A. M. S.*

ONE EGG CAKE.—One scant half cut of butter, one cup sugar, one egg, one cup sweet milk, two teaspoons baking powder, two cups flour, one teaspoon lemon or vanilla.—*A. M. S.*

LAYER CAKE.—One tablespoon butter, one cup sugar, two eggs, one cup sweet milk, two teaspoons baking powder, two cups flour ; bake in three shallow tins.

SPICE CAKE.—Yolk one egg, one-half cup butter, one cup sugar, one-half cup sweet milk, one teaspoon baking powder, one and one-half cups flour, one teaspoon each of nutmeg, cloves and cinnamon.

GOLD CAKE.—One-half cup butter, one and one-half cups sugar, four eggs (yolks), one whole egg, one-half cup milk, one-half teaspoon mace, one-fourth teaspoon soda, three-fourths teaspoon cream tartar, two and one-half cups flour ; mix in order given, putting soda and cream tartar in the flour.

SILVER CAKE.—One-fourth cup butter, one and one-half cups sugar, one-half cup milk, one-half teaspoon soda, three-fourths teaspoon cream tartar, two and one-fourth cups flour, five eggs (whites).

QUICK FRUIT CAKE.—Two cups sugar, four eggs, two-thirds cup butter, one cup milk, one heaping teaspoon soda, two teaspoons cream tartar, one cup each currants and raisins, a quantity of citron, teaspoon cinnamon.

SPICE CAKE.—Four eggs, one cup butter, two cups brown sugar, one cup sweet milk and three cups flour, one teaspoon each nutmeg, cinnamon and cloves, and one and one-half teaspoons baking powder.

TEA CAKE.—One and one-half cups white sugar, one-half cup butter, two-thirds cup milk, three eggs, two cups flour, one teaspoon soda, two teaspoons cream tartar, one teaspoon lemon or vanilla.

MARBLE CAKE.—Three eggs, one cup white sugar, one-half cup butter, one-half cup milk, two teaspoons baking powder, one teaspoon of lemon or vanilla, two and one-half cups flour ; take half of this and add three tablespoons chocolate, or one-half teaspoon of each nutmeg, cloves, mace and cinnamon ; drop a tablespoon of the light, then one of the dark, and so on until all the dough is used ; bake in a moderate oven.

NUT CAKE.—One-half cup butter, one and one-half cups sugar, three eggs, one-half cup milk, two and one half cups flour, two teaspoons baking powder, one cup of any kind of nuts chopped.

COFFEE CAKE.—One cup brown sugar, one cup butter and lard mixed, two eggs, one cup of strong coffee, one-half cup of molasses, one teaspoon soda, one teaspoon each cinnamon and cloves, one cup of raisins or currants, five cups of flour, bake about an hour.

ORANGE CAKE.—One and a half cups sugar, two cups flour, one teaspoon cream tartar, half teaspoon soda; stir these together with half cup milk, juice of one orange, five eggs, saving three whites for frosting; bake in four tins. Frosting—Whites of three eggs, grated peel of one orange, pulverized sugar to make like jelly.

ANGEL CAKE.—Whites eleven eggs, one and one-half cups sugar, one cup flour, one teaspoon cream tartar, one teaspoon vanilla, beat eggs to stiff froth, beat sugar in the eggs, mix cream tartar into the flour.

DELICATE CAKE.—Three cups sugar, one and one half cups butter, five eggs, one cup milk, five cups flour, two teaspoons baking powder; flavor with lemon.

WHITE CAKE.—Two cups butter, whites twelve eggs, four cups sugar, one cup sweet milk, six heaping cups flour, one teaspoon soda, two teaspoons cream tartar or baking powder. Nice made in layers with icing and English walnuts.

PORK CAKE.—One egg, one pound fat salt pork chopped fine, pour upon it half pint boiling water, one pound chopped raisins, two cups sugar, one cup molasses, one heaping teaspoon soda, one teaspoon cinnamon, allspice and cloves, half nutmeg, flour to make a stiff batter. This quantity makes two loaves.

SOFT GINGER BREAD.—One coffee cup molasses, one coffee cup sugar, piece of butter size of an egg, two eggs, one cup sour milk, with one teaspoon soda, ginger, salt, cinnamon mixed in flour, one-half teaspoon powdered cloves, three scant cups flour. Bake in two pans in rather slow oven.

WATERMELON CAKE.—*Light part*: One cup white sugar, one-half cup butter, two-thirds cup milk, whites three eggs, two teaspoons baking powder. Make cake stiff. *Red part*: One cup red sugar, half cup butter, two-thirds cup milk, white three eggs, two teaspoons baking powder, flour to stiffen, raisins.

DIAMOND CAKE.—One cup sugar, three eggs, one tablespoon butter, three tablespoons milk, one cup flour, one teaspoon baking powder, Flavor the frosting with vanilla. Bake on a dripping pan and cut in diamonds.

CHOCOLATE CAKE.—Three cups sugar; one cup butter, three eggs, one cup cold water, four cups flour, two-thirds cake Baker's chocolate dissolved in half cup boiling water, three teaspoons baking powder; flavor with vanilla. This receipt makes two loaves.

COCOANUT CAKE.—Four cups flour, three cups sugar, one cup milk, five eggs beaten separately, save whites of three for frosting, one cup butter, three teaspoons baking powder, half cocoanut grated, put into the cake; the other half put with whites three eggs and half a cup powdered sugar, with orange or lemon extract. Bake the cake in jelly pans; when done spread frosting between and on top.

ICE CREAM CAKE.—Half cup butter, half cup sweet milk, one cup of sugar, one and three-quarters cups flour, the whites of three eggs well beaten, two teaspoons baking powder; flavor with lemon; for the frosting use yolks of two eggs and flavor with vanilla.

DOLLY VARDEN CAKE.—Two cups sugar, three eggs, two-thirds cup butter, one cup milk, two and one-fourth cups flour, one teaspoon cream tartar, one-half teaspoon soda, one teaspoon lemon flavoring; bake one half in two layers; to the remainder add one cup chopped raisins, one large spoon molasses, one teaspoon cinnamon, one-half teaspoon nutmeg. Put jelly or frosting between each layer.

PLAIN CAKE.—Three eggs, two cups of sugar, one-half cup butter, three-quarters cup sweet milk, one teaspoon cream tartar, one-half teaspoon soda; flavor with lemon or vanilla to suit taste, flour enough to make it of proper consistency.

POND LILY CAKE.—One cup butter, one and a half cups sugar, whites of five eggs, one and a half pints of flour, one and a half teaspoons of baking powder, one cup milk; flavor with one-half teaspoon rose flavoring.

VANILLA CAKE.—One and a half cups butter, two cups sugar, yolks of six eggs, one pint flour, one and a half teaspoons baking powder, one teacup cream, one teaspoon of vanilla. Rub butter and sugar to a light cream, add egg yolks and cream, flour sifted with baking powder and extract. Mix into a smooth, rather firm batter. Bake in shallow tins in hot oven over thirty minutes.

LEMON CAKE.—Three teacupsful sugar, one cup butter, five eggs, a level teaspoon of soda dissolved in a cup of sweet milk, four full cups sifted flour, two teaspoonsful of lemon extract. Bake in two shallow tins. Ice when cold with a lemon icing.

WHIPPED CREAM CAKE.—One cup sugar, two tablespoonsful of soft butter stirred together, add the yolks of two eggs well beaten, then add four tablespoonsful of milk, a little of vanilla extract, then the beaten whites of the eggs. Mix a teaspoonful of cream tartar and one-half teaspoon of soda in a cup of flour, sift it into the cake batter and stir it lightly. Bake in a small dripping pan. When the cake is cool, have ready one-half pint of cream sweetened and whipped to a stiff froth, also flavored with extract of vanilla. Spread over the cake while fresh.

STELLA'S FRENCH CAKE.—Three eggs, two cups sugar, two and one-third cups butter, one cup sweet milk, three cups flour, two heaping teaspoonsful of baking powder. Flavor with extract of lemon or rose.

MYRTLE CAKE.—Five eggs beaten light and yolks strained, three cups powdered sugar, one cup butter creamed with the sugar, one cup sweet milk, two teaspoonsful baking powder, four cups sifted flour, one teaspoon of lemon and one-half teaspoon nutmeg. Bake in two loaves and cover with lemon frosting.

SEA FOAM CAKE.—One and one-half teacups pulverized sugar, whites ten eggs, one rounding cup flour, one-half teaspoon cream tartar mixed in the flour, flavor with lemon. Beat the whites to a stiff froth, sift the sugar in and add the flour, in which the cream tartar has been mixed. Stir lightly, just enough to mix the flour. Bake one hour. When the sizzling sound ceases the cake is done.

CONFEDERATE CAKE.—Two cupsful butter, two cupsful sugar, ten eggs, one-half teaspoonful baking powder, one and one-half pints flour. Rub the butter and eggs to a light white cream, add the eggs two at a time, beating ten minutes between the rest, add the flour sifted with the baking powder, then flavor with one teaspoon extract of orange, and mix it until is a smooth batter.

DUCHESSE CAKE.—One and one-half cupsful butter, one cup sugar, six eggs, one teaspoon baking powder, one pint flour, one teaspoonful lemon or vanilla. Rub the butter and sugar to a light cream, add the eggs, two at a time, beating ten minutes between each addition. Sift together the flour and baking powder, add the butter, etc., with the extract. Mix into a medium thick batter and bake in small shallow square pans lined with white paper and bake in a steady oven thirty minutes. When they are taken from the oven ice them.

FRIED CAKES.—One cup sugar, one cup sweet milk, two eggs, butter the size of a large walnut, two teaspoons baking powder, mix and roll out and fry in hot lard.

FRIED CAKES.—One cup sugar, one cup sweet milk, two eggs, three tablespoons melted butter, two teaspoons baking powder, flour enough to handle well ; fry in hot lard.

VANILLA COOKIES.—One cup sugar, two-thirds cup butter, two eggs, one and one-half teaspoons baking powder, one teaspoon vanilla, one tablespoon sweet milk, add flour enough to roll out.

GINGER SNAPS.—Put one teaspoon of soda and one of ginger into a teacup and fill up with molasses and beat until very light, then put three tablespoons of lard into a cup and pour three tablespoons of boiling hot water over it ; mix with enough flour to roll out well and bake in a quick oven.—*A. M. S.*

DROP COOKIES.—One cup sugar, half cup butter, one cup milk, one egg, two cups flour, two heaping teaspoons baking powder, one-fourth nutmeg, drop in tins and bake in a quick oven.

SUGAR COOKIES.—One cup butter, two cups sugar, two eggs beaten light in a cup, then fill up with sweet milk, one teaspoon soda, two of cream tartar, mix soft, nutmeg and caraway seeds ; bake in a quick oven.

CINNAMON WAFERS.—One-half pound sugar, one-fourth pound butter, two eggs, one-fourth cup milk, one tablespoon cinnamon, one-half teaspoon soda, one of cream tartar, flour enough to handle well, roll thin and bake in a quick oven.

FILLING FOR LAYER CAKES.

BANANA FILLING.—Make an icing of the whites of eggs and one and one-half cups powdered sugar. Spread this on layers and then cover thickly with bananas sliced thin or chopped fine. The top should be simply frosted.

CREAM FROSTING.—One cup thick cream whipped, sweetened and flavored with vanilla ; spread this between the layers and on the top.

ORANGE FILLING.—Peel two large oranges, remove the seeds and chop fine, add half a peeled lemon, one cup sugar and the beaten white of one egg. This makes a very fine filling.

FIG FILLING.—Chop a pound of figs fine and put in a stew pan, pour over them a tea cup of water, add half a cup sugar, cook until soft. When cold spread between layers.

CHOCOLATE CREAM FOR FILLING.—Five tablespoons of grated chocolate, enough milk or cream to wet it, one cup sugar, one egg, one teaspoon vanilla, stir the ingredients over the fire until thoroughly mixed, having beaten the egg well before adding it.

CHOCOLATE FILLING.—Whites of two eggs beaten to a stiff froth, one cup powdered sugar, flavor with a little vanilla, then add four tablespoons grated chocolate. Beat this very lightly so as to give the filling a speckled effect.—*A. M. S.*

GOLDEN FROSTING.—A very handsome frosting can be made by using the yolks of the eggs instead of the whites. Proceed exactly as for ordinary frosting.

COCOANUT CREAM FILLING.—One cup rich milk, one tablespoon flour or cornstarch, three tablespoons sugar, one egg, the white beaten stiff and added when the cream is cold; flavor with lemon or vanilla. Spread on layer cake and sprinkle thick with cocoanut.

PUDDINGS.

COTTAGE PUDDING.—One egg, one tablespoon of butter, three-fourths cup of sugar, one-half cup of milk, two cups of flour, two teaspoonsful baking powder; flavor with lemon extract and bake in a hot oven: serve with hot liquid sauce.

INDIAN PUDDING.—One quart milk, five teaspoonsful Indian meal, wet up the meal with a little milk and add it to the boiling milk; sweeten to taste; six eggs, take out the whites of two; beat the four eggs and two yolks and stir into the pudding; bake one-half hour; beat the whites with a little sugar and when the pudding is baked put on the top and set in the oven to brown.

DELMONICO PUDDING.—One quart milk, three spoonsful cornstarch, mix the starch with a little of the milk, and stir just before it boils; boil from three to five minutes. Take six eggs, separate the whites, beat the yolks with six tablespoonsful of sugar and stir in. Flavor with lemon. Let it boil a moment. Beat the whites to a froth with three tablespoonsful sugar; pour over the top and brown.

BIRD'S NEST PUDDING.—Put into three pints boiling milk six crackers rolled fine, add one cup raisins; when cold add three eggs, well beaten, four apples, pared and cored; sweeten to taste. Bake one hour. Serve with sauce.

APPLE SNOW.—Six good sized apples; remove skin and core; add the whites of three eggs, one cup sugar; beat to a stiff froth. *Sauce:* One pint milk, yolks of two eggs, two teaspoons cornstarch, two tablespoons sugar, a little salt, flavor with vanilla; add to boiling milk.

TAPIOCA CREAM PUDDING.—Three tablespoons of tapioca, wash and cover with milk, let soak over night; in the morning put it on the stove with one quart of milk, when it boils stir in the yolks of three eggs, half cup sugar and a little salt, flavor when nearly cold. Make a frosting of the whites of the eggs with a little sugar. Set in the oven to brown.

RHUBARB BLANC MANGE.—Prepare rhubarb as for a sauce, stew until in a pulp, sweeten and thicken with cornstarch which has been dissolved in cold water. The amount of cornstarch used depends upon the juiciness of the rhubarb. Pour into molds while hot. Serve when cold with sweetened cream or whipped cream. This is delicious.

THE QUEEN OF PUDDINGS.—Take one pint of nice bread crumbs, one quart milk, one cup sugar, the yolks of four eggs well beaten, rind of one fresh lemon grated fine, a piece of butter the size of an egg, then bake till well done. Beat the whites of four eggs to a stiff froth, add a teacup sugar, the juice of one lemon; cover the pudding with jelly and then put on the frosting; put in the oven till brown.

SUET PUDDING.—One cup suet (chopped fine), one cup raisins, half cup molasses, one cup milk, half teaspoon soda, one teaspoon cream tartar, two eggs and salt. Steam three hours.

COCOANUT PUDDING.—Grate one cocoanut, three dried biscuit, rolled fine, or the same quantity in stale bread, eight eggs, one-fourth pound butter, a little salt, one quart milk to be boiled and poured on the dry bread, the cocoanut to be poured in the last thing. If the pudding is plainer, put in less butter and more bread and milk, according to your own judgment.

ORANGE PUDDING.—Six small sweet oranges cut up, one cup sugar poured over them and let stand. Make a custard of one pint of milk, a little salt, yolks of three eggs, well beaten, two tablespoons flour in a little cold milk; add to boiling milk and pour over the oranges. Beat the whites of eggs to a stiff froth, add one tablespoon powdered sugar, pour over the custard; set in the oven to brown. Eat cold.

RICE AND APPLE PUDDING.—Core as many nice apples as will fill the dish, boil them in light syrup, prepare one-fourth pound of rice in milk, with sugar and salt, put some of the rice in the dish, then put in the apples and fill up the intervals with rice. Bake in the oven till it is a fine color.

HALF-PAY PUDDING.—Four ounces of each of the following ingredients, viz.: Suet, flour, currants, raisins and bread crumbs, two tablespoons molasses, half pint milk, all of which must be well mixed together and boiled in a mould four hours; add a pinch of salt. This is an excellent substitute for Christmas plum pudding.

PUDDING SAUCES.

FOAMY SAUCE.—Beat the whites of two eggs until foamy, not dry—add one cup of sugar and beat well, add one cup of boiling milk and last, juice of one lemon.

APRICOT SAUCE.—Boil together for five minutes one cup of apricot juice, one-half cup sugar, one teaspoonful corn starch ; strain. Use any kind of fruit juice in like manner.

HARD SAUCE.—Rub one-quarter cup of butter to a cream, add gradually half a cup powdered sugar. Flavor and put on ice.

WHIPPED CREAM SAUCE.—Mix one cup of cream, teaspoonful vanilla, half a cup powdered sugar, and whip without skimming the froth. Add beaten white of one egg and beat altogether.

MOLASSES SAUCE.—Mix one cup molasses, one tablespoonful vinegar, half a saltspoonful salt and one tablespoonful butter. Boil ten minutes. Good for plain boiled rice.

LEMON OR VANILLA ICE CREAM.

One quart rich milk, three eggs, one large tablespoonful cornstarch, one coffee cup granulated sugar. Put the milk in a tin pail and set it in a kettle of hot water to boil. Rub the cornstarch smooth in a little cold milk, add to it the sugar and the eggs. Beat these well together and stir into the boiling milk. Remove from the fire a minute or two and set it to cool. When perfectly cold add one teaspoon of vanilla, lemon or orange flavoring and freeze.

CHOCOLATE ICE CREAM.

One quart cream, one pint new milk, two cups sugar, two eggs, beaten very lightly, five tablespoonsful chocolate rubbed smooth in a little milk. Heat the milk nearly to boiling and pour slowly in with the beaten egg and sugar. Stir in the chocolate, beat well three minutes and return to the inner kettle. Heat until it thickens well, stirring constantly, take from the fire and set aside to cool. When the custard is cold, beat in the cream and freeze.

PICKLES AND PRESERVES.

SWEET PICKLED PEACHES.—Seven pounds fruit, three and one-half pounds sugar, one pint vinegar, one ounce cloves, one ounce cinnamon. Scald and pour over fruit three days in succession.

SPICED CURRANTS.—Five pounds currants, four pounds sugar, one pint vinegar, four teaspoons cinnamon, two teaspoons cloves. Boil three hours.

CHILI SAUCE.—Thirty large tomatoes, ripe, smooth and round, ten green peppers, five teaspoons salt, twenty tablespoons sugar, ten cups vinegar, five large onions ; put on the stove the vinegar, and tomatoes whole, after having peeled them, chop peppers and onions very fine and then put in all the ingredients and boil till quite thick. Put up in glass jars after it has cooled.

TOMATO CATSUP.—Scald and peel one bushel ripe tomatoes, then put on the stove and stew; when soft, sift through a wire sieve, then put in a kettle, and to each quart of liquor add two-thirds wine glass salt, one-quarter wine glass whole cloves, one-quarter teaspoonful ginger, one-half teaspoonful mustard, one-quarter teaspoonful cayenne, two-thirds tumbler vinegar.

PRESERVED GRAPES.—Press the pulp from the grapes; put the pulp over to boil in a little water, then press through a cullender to remove the seeds. Then put the juice, pulp and skins together, add a pound of sugar to each pint and boil down thick.

CURRENT, BLACKBERRY, STRAWBERRY JELL.—Put the fruit into a stone jar and set this in a kettle of warm water and put it upon the fire. Let it boil closely covered until the fruit is broken to pieces; strain, pressing the bag very hard, putting in but a few handfuls at a time, and between each squeezing turning it inside out to scald off the skin and pulp. To each pint of juice allow a pound of sugar. Set the juice alone to boil, and, while it is boiling, put the sugar into shallow pans and set it into the oven to warm. Boil the juice just twenty minutes, then throw the heated sugar into the boiling juice, stirring rapidly all the time. It will hiss as it drops in and melts very rapidly. Let the jelly just come to a boil and take off instantly; put into jelly glasses that have been previously rolled in hot water.

RHUBARB AND ORANGE MARMALADE.—To every pint of cut rhubarb allow three oranges and twelve loaf ounces of crushed loaf sugar. Peel the oranges, scrape out as much as possible of the white pith and cut the rinds into thin strips as for orange marmalade. Cut the inside of the oranges into slices, removing the seeds. Put rhubarb, oranges and sugar into a preserving pan and then boil them gently over a moderate fire until sufficiently done, which may be ascertained by trying some of the marmalade on a plate. As the scum rises it should be removed. When the jam sets pour it into jars to be covered next day.

PRESERVED QUINCES.—Use orange quinces. Wipe, pare, quarter and remove all the core and the hard part under the core. Take an equal part of sugar, cover the quinces with cold water, let them come slowly to a boil, skim, and, when nearly soft, put one-quarter of the sugar on the top, but do not stir. When this boils add another part of the sugar and continue until all the sugar is in the kettle. Let them boil slowly until the color you like, either dark or light.

PRESERVED PEACHES.—Weigh the fruit after it is pared and stoned and allow one pound of sugar to every pound of peaches. Crack one-quarter of the stones, take out the kernels and break them into pieces and boil in just enough water to cover them, until soft, when set aside to

steep in a covered vessel. Put a layer of sugar at the bottom of the kettle, then a layer of fruit and so on until both are used up. Set it where it will warm slowly until the sugar is melted and the fruit hot through, then strain the kernel water and add it. Boil steadily until the peaches are tender and clear. Take them out with a skimmer and lay them without crowding upon flat dishes. Boil the syrup until it is thick and clear, taking off the scum. Fill the jars two-thirds full of peaches and pour over them the boiling syrup and fasten securely.

BEVERAGES.

CHOCOLATE.—One tablespoonful chocolate for each person. Pour on boiling water and allow to thicken up ; milk enough to cool ; then stir in well beaten egg and sugar to taste ; add milk and boil ten to twenty minutes ; flavor with extract vanilla. Beat whites of eggs and pour over when ready to serve.

COCOA. — Six tablespoonsful cocoa to each pint water, as much milk as water, sugar to taste. Rub cocoa smooth in little cold water ; have ready on the fire pint boiling water ; stir in grated cocoa paste. Boil twenty minutes, add milk and boil five minutes more, stirring often. Sweeten in cups so as to suit different tastes.

COFFEE FOR SIX PERSONS.—Take one full cup ground coffee, one egg, a little cold water ; stir together, add one pint boiling water, boil up ; then add another pint boiling water and set back to settle before serving.

FRENCH COFFEE, No. 1.—Three pints water to one cupful ground coffee. Put coffee grounds in bowl ; pour over it about one-half pint cold water and let stand for fifteen minutes ; bring remaining two and one-half pints water to a boil. Take coffee in bowl, strain through fine sieve, then take French coffee-pot, put coffee grounds in strainer at top of French pot, leaving water in bowl. Then take boiling water and pour over coffee very slowly. Then set coffee-pot on stove five minutes ; *must not boil*. Take off and pour in cold water from bowl that coffee was first soaked in to settle. Serve in another pot. The French, who have the reputation of making the best coffee, use three parts Java, one part Mocha.

FRENCH COFFEE, No. 2.—One and one half cups ground coffee. Put in a flannel bag, tie top and put in old fashioned coffee-pot ; pour on three pints water, boil ten minutes ; serve in another coffee-pot. A very rich coffee can be made by adding to grounds first placed in bowl one egg, shell and all broken, and thoroughly mixed with coffee. Where egg is used omit soaking coffee grounds in water.

VIENNA COFFEE.—Equal parts Mocha and Java coffee ; allow one heaping tablespoonful of coffee to each person and two extra to make good strength. Mix one egg with grounds, pour on coffee one-half as much boiling water as will be needed, let coffee froth, then stir down grounds and let boil five minutes ; then let coffee stand where it will keep hot, but not boil, for five or ten minutes, and add rest of water. To one pint of cream add white of an egg, well beaten ; this is to be put in cups with sugar and hot coffee added.

TEA.—To make good tea is almost as difficult as to make good coffee ; the failure in both cases usually comes from not using good and sufficient material. Following receipt makes good tea : Scald teapot, put in plenty tea, cover with boiling water, spread thick napkin over and about it and let stand five minutes before filling with more boiling water ; let stand ten or twelve minutes longer and pour out.

ICED TEA.—Mixed tea makes a better cold drink than either black or green. Strain it into perfectly clean bottle and keep on ice. When a drink is wanted, pour glass three-quarter full, sweeten lavishly and fill up glass with broken ice. Drink without cream.

SPECIAL RECEIPTS.

SNIP DOODLES.—One cup sugar, half cup milk, one egg, one and one-half cups flour, one tablespoon butter, one and one-half teaspoons baking powder, bake in square tin, and when ready for oven mix one teaspoon cinnamon with six of powdered sugar and sift over top. Cut into squares; cocoanut or chocolate can be used instead of cinnamon.

SPONGE CAKE.—Mix in a bowl one and one half cup pastry flour, one and one-half teaspoon baking powder, one cup sugar, one teaspoon lemon or orange, two eggs broken into a cup and the cup filled with milk or cream, mix in the order given and beat very hard till light.

FRENCH PICKLE.—One peck green tomatoes sliced, six large onions sliced, one cup salt. Let stand over night, drain well. Cook twenty minutes in one quart vinegar, and two quarts water, drain again and add two quarts vinegar, two pounds brown sugar, half pound white mustard seeds, one teaspoon red pepper, one tablespoon mustard, one tablespoon cloves, one tablespoon cinnamon, one tablespoon allspice, one tablespoon ginger, simmer two hours.

PICCALLILLI.—Chop together one peck green tomatoes, six green peppers, four onions, add one tablespoon salt and drain. Add vinegar to cover and one cup sugar, one tablespoon allspice, one tablespoon cloves, one tablespoon cinnamon, four tablespoons white mustard seeds. Simmer one to two hours.

SPICE COOKIES.—One cup molasses, one cup sugar, one cup butter, one cup milk, one teaspoon cinnamon, one teaspoon cloves, one teaspoon soda, one teaspoon baking powder.

PLAIN COOKIES—Half cup butter, one cup sugar, quarter cup milk, one egg, two teaspoons baking powder, flour to roll thin, cream the butter, add the sugar, milk, egg beaten lightly and baking powder mixed with flour. Add caraway seeds if liked.

WALNUT FILLING FOR CAKE.—One cup milk, half cup sugar, pinch salt. Thicken with one tablespoon cornstarch, when cool stir in one cup walnut meats chopped.

CREAM PUFFS.—One cup water, one butter. Bring to boil and stir in one cup flour, take off stove and stir till smooth. Cool, then stir in three eggs, one at a time. Drop spoonfuls on buttered baking tin. Bake fifteen or twenty minutes in hot oven. Make twelve puffs.

LIFE PRESERVERS.—Drop spoonfuls of bread dough risen light into hot fat and fry as doughnuts; nice for breakfast, with or without syrup.

CREAM NECTAR.—Six cups sugar, three pints water, half lemon juice, two ounces tartaric acid, bring to boil and thicken with half cup flour stirred smooth in little water. When nearly cold add well beaten whites of three eggs. Flavor with one ounce essence wintergreen. Use one large tablespoon of above syrup to half glass water, stir in quarter teaspoon soda.

SPLIT PEA SOUP—One cup dried split peas, three pints cold water, one tablespoon butter, one tablespoon flour, half teaspoon sugar, one teaspoon salt, soak over night, then let simmer till dissolved. When soft rub through a strainer. Add either water, stock or milk to make the consistency you wish. Cook one large tablespoon butter and one of flour together, add to strained soup while boiling.

MOCK CHERRY PIE.—One and one half cup whole cranberries, half cup raisins seeded and chopped, one cup sugar, one tablespoon flour, half cup water with one teaspoon vanilla.

FITCHBURG SCRIPTURE CAKE—One cup butter, Judges 5: 25; two cups sugar, Jere. 6: 20; three and one-half cups flour, I Kings 4: 22; two cups raising, I Sam. 30: 12; two cups figs, I Sam. 30: 12; one cup almonds, Gen. 43: 11; one cup water, Gen. 24: 20; six eggs, Isa. 10: 14; a little salt, Lev. 2: 13; one large spoonful honey, Ex. 16: 31; spices to taste, I Kings, 10: 2; do as told in Prov. 23: 14. Add two teaspoonfuls of baking powder.

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