

THE JEFFERSON  
COOK BOOK





# Exchange Bank

OF JEFFERSON CITY

ORGANIZED 1864  
INCORPORATED 1879

## STATE DEPOSITORY

CAPITAL AND SURPLUS, \$85,000.00

### DIRECTORS:

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THOS. LAWSON PRICE

BERNARD G. VIETH

VICTOR ZUBER

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Your Account Solicited

F. W. ROER, President

JNO. E. GARMAN, Vice-President

JESSE W. HENRY, Cashier

## APPRECIATION.

---

The thanks of the ladies of the Christian Church of Jefferson City are extended those who have contributed the many valuable and useful recipes and practical suggestions contained in this volume. Credit is also due the merchants, whose advertisements have aided in the publication of The Jefferson Cook Book at such a reasonable price.



### Recipe for a Happy Day.

Take a little dash of water, cold,  
A little leaven of prayer,  
A little bit of sunshine gold,  
Dissolved in morning air.  
Add to your meal some merriment,  
Add thought of kith and kin,  
Add then as a prime ingredient  
A plenty of work thrown in.  
Flavor it all with essence of love,  
And a little dash of play;  
Let a nice old book and a glance above  
Complete the well spent day.  
—From Good Health.

### To Make Household Machinery Run Smoothly.

“Let the mistress of the house take two pounds of the very best self-control, one and one-half pounds of justice, one pound of consideration, five pounds of patience and one pound of discipline. Let this be sweetened with charity. Let it simmer well and be taken daily (in extreme cases in hourly doses) and be kept always on hand.” This will insure the smooth running of the domestic wheels for three hundred and sixty-five days of each year.

Mrs. James B. Gantt.

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## MENUS.

### Dinner.

Oysters on the half shell.  
Julienne soup with bread sticks.  
Roast turkey with chestnut stuffing.  
Cranberry. Mashed potatoes.  
Baked stuffed tomatoes.  
Home-made pickles. Hot biscuits.  
Grape fruit salad.  
Fruit, Bavarian cream or prune mousse.  
Coffee. Cheese. Wafers. Nuts.

MRS. HADLEY.

### Luncheon Menu.

1. Oyster cocktail, served in individual blocks of ice.
2. Hot spiced grape fruit.
3. Shredded halibut, served in Spanish peppers, cucumber aspic and finger rolls.
4. Guinea breasts with currant jelly, creamed chestnuts, green peas, with mushrooms, and hot beaten biscuit.
5. Orange, grape fruit, olive and celery salad with French dressing, served on lettuce leaves, cheese balls and Bar-de-luc.
6. Individual frozen plum puddings, with Sultana sauce, angel cake.
7. Coffee, bon-bons, nuts, etc.

MRS. J. W. FOLK.

## European Table D'Hote.

Cream of celery soup.  
Baked fish. Butter sauce.  
Roast veal. Potato balls. String beans.  
Cauliflower. Hollandaise sauce.  
Broiled chicken.  
Compote of green gage plums. Lettuce salad.  
Ice cream.  
Fancy cakes. Candies.

### Dinner.

Caviar on toast.  
Oysters on half shell, or soft shell crabs.  
Celery. Olives.  
Bouillon.  
Baked white fish. Hollandaise sauce.  
Parisienne potatoes. Cucumbers, French dressing.  
Canvas back duck.  
Currant jelly. Asparagus.  
Fillet of beef. Mushroom sauce.  
Haricots verts. Potatoes au Julienne.  
Roman punch.  
Fruit salad. Sultana roll. Claret sauce.  
Coffee. Cheese.  
Salted almonds. Bon-bons.

MISS STONE.



### Table of Weights and Measures.

(The cup used is the ordinary kitchen cup, holding half a pint.)

One quart of sifted flour is one pound.

One pint of granulated sugar is one pound.

Two cups of butter, packed, are one pound.

Ten eggs are one pound.

A wineglassful is half a gill.

Eight even tablespoonfuls are a gill.

Four even saltspoonfuls make a teaspoonful.

A saltspoonful is a good measure of salt for all custards, puddings, blanc manges, etc.

One teaspoonful of soda to a quart of flour.

Two even teaspoonfuls of cream of tartar to one of soda.

Two heaping teaspoonfuls of baking powder to one quart of flour.

One cup of sweet or sour milk as wetting for one quart of flour.

# The First National Bank

OF JEFFERSON CITY, MO.

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H. C. GEISBERG, Vice-President.

J. H. REPHLO, Ass't Cashier.

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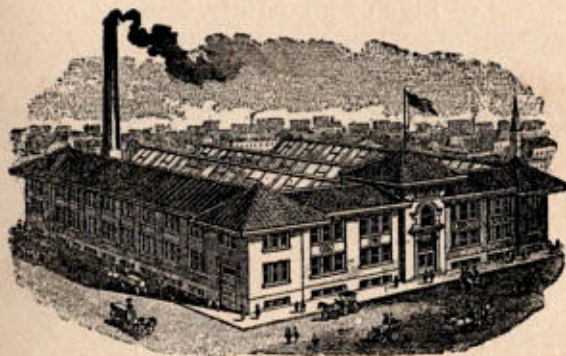
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&  
ALSBAUGH**

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## SOUPS.

"The pot should only smile, not laugh."

### Consomme, or Plain Meat Stock, for Soups.

In making soup, use a granite or porcelain kettle. Put on lean meat in cold water, allowing a quart of water to each pound of meat and bone. Put in several stalks of celery, an onion if desired, and salt; being careful not to use too much salt. Bring slowly to the boiling point, and simmer three or four hours—never ceasing to simmer. Watch for the albumen to rise, and skim off carefully, again and again, until the liquor is perfectly clear. As the water evaporates, add boiling water. Cold or lukewarm water injures the flavor. When done, strain and set away to cool.

A is for Ape, whom historians say

When cold, skim off the fat. This can be used as the basis for any kind of meat soup.

### Plain Beef Stock.

Place a ten-cent beef bone in a kettle, covering with five or six quarts of cold water, to which add one fresh tomato, or one-half teacup of canned tomatoes, one small onion, one carrot, one large piece of celery, several sprigs of parsley and a bit of cabbage, if you have it. Salt to taste. Boil constantly, but gently, three hours. Set aside to cool, when all fat can be easily removed. This stock is the basis for any soup desired, and can be thickened with rice, barley, noodles, etc.

MRS. SAM MICHAEL.



**Vegetable Soup.**

Take any kind of vegetables desired and put to cook in perfectly cold water, enough to cover them; boil until they are tender. Run through a sieve, and add to the required amount of stock and boil several minutes. Season with salt and pepper. Serve hot, with narrow strips of toast.

**Vegetable Soup.**

To one quart cold water add two teaspoons allspice, two teaspoonfuls cloves, two teaspoonfuls pepper corns, two teaspoonfuls of salt, pinch of cayenne, one tablespoon each of carrots, parsnips, onions, turnip, tomato, cabbage, celery, one celery root, one parsley root. Boil these three hours. As the water evaporates add boiling water, one tablespoon of beef extract. Boil ten minutes, when it is ready to serve.

MRS. G. A. FISCHER.

---

Was our ancestor at some early day.

---

**Bean Soup.**

Put a piece of ham bone in enough cold water to cover it. At the same time put in one large cup of white beans. Boil slowly three hours. Add a can of tomatoes, heated. Press all through a sieve. Add three or five drops of tabasco sauce, and serve hot with squares of toasted bread.

MRS. F. C. BINDER.

**Noodle Soup.**

Sift a cup of flour into a bowl, make a hollow in the center of the flour and break an egg into it. Stir with a fork, always in the same direction, until the dough is so stiff you can not stir it any more with a fork. Flour a biscuit board and empty the dough upon it, and knead with the hollow of your hand. Work with your hand until stiff. Flour the board and roll as thin as possible. Leave it until

it is dry. Then roll like a jelly roll and slice from one end as thin as possible; shake out each strip and put into hot broth and boil for half an hour. Chicken broth is best for noodles.

MRS. F. H. BINDER.

**Chicken Broth.**

Cut up a chicken; an old one gives the nicest flavor to the soup. Put into the sauce pan with plenty of cold water, several stalks of celery and salt, being careful not to use too much. Boil very slowly three or four hours. Strain, and a half hour before it is to be served heat to boiling point, and add noodles and a cup of the tender stalks of celery, cut very fine. Boil a half hour.

MRS. F. H. BINDER.

**Gumbo Soup.**

The ingredients should always be ready beforehand:

---

He never used gas, or even this book,

---

One quart of okra pods, washed, tipped and tailed; a two-inch square of raw lean ham, finely minced; six large ripe tomatoes, skinned and cut up; three ears of sweet corn, cut lightly from the cob; two large onions, chopped; two lean veal cutlets, cut into squares of three inches. Cook in a big porcelain kettle. Put a tablespoon of sweet lard to heat, and when smoking hot, put in the veal. Let this begin to brown slightly, and add the onions and okra. Let the mass cook until slightly browned. Add the ham and half of a pod of red pepper. Stir the mass all the time. In about half an hour the tomatoes and corn may be added, with salt to taste. Stir and cook until the whole is a thick brown mucilaginous mass, apparently just ready to burn. Add three quarts of boiling water. Stir well and cover, adding ing salt, if needed, and set where it will simmer for two hours. When it is ready to serve, it should be almost



thick enough to hold a spoon upright. A ladleful of this to each plate, with a spoonful of rice cooked dry, will soon prove how delicious a dish is this famous old creole one. Chicken, crabs or shrimp may be used instead of the veal.

MRS. W. C. IRWIN.

#### Calf Brain Soup.

Boil brains twenty minutes in salted water; cut into pieces size of oysters. Having milk just boiling, put in butter, salt and pepper, and thicken to consistency of cream. Stir in brains, and serve very hot.

O. H. C.

#### Tomato Soup.

One quart can tomatoes, well cooked; add one quart boiling water, strain; add one tablespoon of butter, one tablespoon of flour, one tablespoon of sugar, one table-

---

**He liked his food raw, and so didn't cook.**

---

spoon of vinegar. Boil until proper consistency.

MRS. D. W. SHACKLEFORD.

#### Cream Tomato Soup.

One can tomatoes; let come to a boil, then strain. Add a pinch of soda to keep from curdling the milk. Bring one and one-half quarts of morning's milk to boiling point. Pour together. Have ready two or three tablespoons of flour smoothed with a little water. Add this and season with salt and red pepper. When served, a spoon of whipped cream to each cup or plate makes it much better.

MRS. THOS. L. PRICE.

#### Asparagus Cream Soup.

Cut off the ends of the asparagus for about two inches and boil the rest until tender. Rub the vegetable through

a very coarse sieve and salt the pulp. Boil a pint of milk, mix one-half teaspoon of butter with one-half teaspoon of flour and stir into the milk. Add the asparagus and boil about ten minutes, keeping it agitated. Meanwhile, boil the ends for about fifteen minutes in water slightly salted, drain them and place them in a soup tureen. Add two tablespoons of rich cream to the soup and pour into the tureen without boiling again. Serve at once.

MRS. L. J. F.

#### Cream of Celery Soup.

In three pints boiling water cook three cupfuls of celery, cut fine, until sufficiently tender to be rubbed through a sieve; one pint of milk brought to the boiling point and thickened with one tablespoon of butter; add celery salt or extract, salt and pepper. Simmer ten minutes. A cupful of scalded cream added just before serving is an addition.

MINERVA.

---

**B is for Buffalo—his home is the plain.**

---

#### Tomato Bouillon With Oysters.

One can tomatoes, one and one-half quarts stock, one tablespoon chopped onion, one-half bay leaf, six cloves, one-half teaspoon celery, one-half teaspoon pepper corns, one pint oysters. Mix all ingredients except oysters and boil twenty minutes. Strain, cool and clear. Add oysters and serve in bouillon cups.

MRS. J. W. FOLK.

#### Oyster Soup.

One quart of select oysters, one pint of water, one quart of rich milk, a generous lump of butter, or better, one-half pint of very rich cream, pepper and salt. Strain the liquor from the oysters, add to it one pint of water and heat and thicken slightly with a teaspoon of flour rubbed smooth with a little of the milk; add the seasoning, then the oysters



and cook three minutes, or until they ruffle. Stir in the boiling milk and send to the table. MRS. F. M. BROWN.

### Bouillon.

Four pounds beef, one knuckle of veal, one carrot, two small turnips, a sprig of celery, one very small red pepper pod, two small onions, salt and six quarts cold water. Boil very slowly six hours. Strain through a sieve. Let stand over night, remove fat and serve hot.

B. B.

---

## OYSTERS.

"Canst tell how an oyster makes his shell? No, nor I neither."—*King Lear*.

### Scalloped Oysters.

First make a cream sauce. One large spoon of butter,

---

**It does not protect him from wind, snow or rain;**

---

three large spoonfuls of flour. Season highly with cayenne and salt; stir in slowly one large cup of cream or rich milk. Cook in double boiler until quite thick. Stir all the time. Let sauce get perfectly cold. Drain and dry on cloth one quart of oysters. Put in baking pan layer of oysters, then layer of cracker crumbs, then spread layer of cream sauce, then cracker crumbs, then oysters, crackers and sauce; cover with cracker crumbs and bake about half hour until oysters curl at edges. Serve very hot in baking dish. This will serve ten or twelve persons.

MRS. L. B. C.

### Fried Oysters.

Select fine large oysters; dry them of their own liquor by laying between napkins. Have ready a plate of well-beaten eggs and a plate of cracker crumbs. Lay the oys-

ters, one by one, into the egg and let remain a few minutes, and then roll them in the cracker crumbs, allowing them to remain a minute or two. This will make the crumbs adhere and not come off as a skin when in the frying pan. Fry in half butter and half lard to give them a rich brown. Have the grease very hot before putting the oysters in.

MRS. DR. ELLIS.

### Philadelphia Broiled Oysters.

Take large oysters and strain through a colander. Put juice on fire until it comes to a boil, skim, melt some butter and brown it, then thicken with flour and brown together; then add the juice with a little water to make sufficient gravy to soak the toast. Wipe the oysters dry and broil on a broiler over hot coals. Mix with gravy and spread over the toast.

L. B.

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**But a plain home is cheerful and inviting if we**

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### Oyster Cocktail.

Twenty-four oysters, one cup of tomato catsup, two tablespoonfuls horse radish, one-half lemon (juice), one drop tabasco sauce. This makes six cocktails.

MRS. F. C. BINDER.

### Baltimore French Oysters.

Heat a piece of butter the size of a walnut in a stew pan until it is brown. Drain the oysters from their liquor, adding to the butter. Salt and pepper to taste, and cook until they curl up round the edges.

AMERICAN FAMILY RECEIPT BOOK.



**FISH.**

"Eat of the fish."—*Hamlet*.

"None sweeter or better,  
E'er smoked from an oven  
Or circled a platter."  
—*Whittier*.

**Tartare Sauce.**

The raw yolk of two eggs, one-half teacup of pure olive oil, three tablespoonfuls of vinegar, one tablespoonful of mustard, one tablespoonful of sugar, one-fourth teaspoon of pepper, one teaspoon of salt, one teaspoon of onion juice, one tablespoon of chopped capers, one tablespoon cucumber pickle. Put together the same as mayonnaise dressing, adding the capers and pickle the last thing. This sauce is excellent for any fish, fried or boiled.

MRS. SAM MICHAEL.

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Do our cooking with gas and use 'lectricity.

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**Baked Fish.**

Stuff with the following: Moisten crumbs of day old bread with a little water or milk, season with salt, pepper, onion juice, thyme, summer savory and sweet marjoram (use very little of herbs), chopped parsley, a small piece of salt pork, cut up fine, and a small lump of butter. Stuff fish and tie up. Lard top of fish with strips of salt pork or bacon in larding needle. Add a little water to pan and bake until done.

MRS. J. H. CONRATH.

**Baked Haddock With Fried Oysters.**

Stuff a haddock with a cupful of chopped onions and cucumber pickles and the yolk of an egg. Season with salt and pepper. Truss the fish in the shape of an S. Dredge

with flour; cover with slices salt pork and bake until brown. Garnish with fried oysters and lemon. Serve with tomato sauce.

**Salmon Pudding.**

One small can of salmon, one cup of hot milk, one cup bread crumbs, one tablespoon butter, salt and pepper to taste; pinch red pepper; two beaten eggs; remove all skin and bone, cut salmon fine, melt butter in milk and add seasoning, fish and crumbs, adding beaten eggs last. Put in buttered pudding dish and steam one hour.

**Sauce**—Rub one tablespoon butter with one tablespoon of flour, add one cup milk, salmon liquor and juice of one lemon. Season with salt and pepper.

MRS. W. T. CARRINGTON.

**Deviled Salmon.**

Rub smooth yolks of six hard boiled eggs, one table-

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**C is for Crocodile, who lives upon flies.**

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spoon melted butter, two tablespoonfuls vinegar, one even teaspoon cayenne pepper, little mustard, salt to taste, one raw egg well beaten; one teacup of boiling water, chopped whites of the six eggs, one can salmon with bones removed. Stir into dressing. Put all into baking dish, with plenty of butter and cracker crumbs on top. Bake fifteen minutes. Serve hot. This serves twelve persons.

MRS. JAMES DEARMOND.

**Salmon Timbals.**

Mince with silver knife two cups cold boiled fresh salmon and make into a paste with the minced whites of five hard boiled eggs, which should be laid in icy water as soon as cooked. Season with onion juice, butter, celery salt and paprika. Add one-half cup of white sauce and the beaten whites of three eggs. Fill into buttered conical



shaped tin cups. Place them in a pan with boiling water and bake twenty minutes in hot oven. Remove timbals from molds and put in a hot platter, broad end down; pour a drawn butter sauce around. Sprinkle the minced yolks (run through the potato press) over and serve hot.

MRS. H. A. GASS.

#### Fried Bass With Bacon.

Carefully clean the required number of bass; season well with salt and pepper. Have ready a plate of half corn-meal and half flour mixed. Roll fish in this and drop into a pan of very hot lard, using plenty of lard; fry a golden brown. Fry in a separate pan a slice of bacon for each fish and lay on the fish. Garnish with slices of lemon. In serving put a slice of lemon on each plate.

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His very large mouth seems designed for pies.

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#### Baked Fish With Oyster Dressing.

Take fine large fish and soak in salt water ten minutes. Season slightly with salt and pepper, and stuff with as much of the following dressing as possible; tie with a string; roast, basting often:

**Dressing**—Pint of oysters, one-half teacup of coarse rolled crackers, one-half cup sweet milk, one-half teaspoon salt, one-fourth teaspoon black pepper, pinch cayenne, one-fourth teaspoon celery salt, tiny pieces butter. Mix very carefully. Spread dressing on top also.

#### Delicious Lenten Dish.

Parboil a white fish and pick apart. Make a sauce of one pint of milk, two eggs, one heaping tablespoon corn-starch, two tablespoonfuls butter, level teaspoonful salt, lit-

tle pepper. Butter a baking dish, put in a layer of fish, pour over some of the sauce, grate a trifle of nutmeg on this and so proceed until fish and sauce are used up. Cover top layer with fine bread or cracker crumbs, a little nutmeg and bake a golden brown.

#### Salt Mackerel, Broiled.

Wash carefully with a brush and soak over night in a three-gallon jar of water. Wipe dry and broil over hot coals on a wire toaster, flesh side first. Place on hot platter, flesh side up, and pour all over it melted butter and a dash of cayenne pepper. Serve hot. Smoked Finnan-haddie is fine cooked same way.

MISS R. A. T.

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I am sure he would change to the latter dessert,

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## MEAT.

"Some hae meat and canna eat,  
And some there be that want it;  
But we hae meat and we can eat  
Sae let the Lord be thank it."

—Bobby Burns.

#### Maryland Chicken.

Cut as for frying; wipe with cloth; salt and pepper to taste; dip each piece in beaten egg, then roll in bread crumbs. Put in pan to bake in very hot oven, basting every ten minutes with melted butter. In saucepan prepare sauce, one tablespoon butter, one tablespoon flour, one cup stock prepared from giblets, neck and wing tips, one-half cup cream, one teaspoonful lemon juice, salt and pepper to taste, yolks of two eggs. Do not add cream until



ready to take from fire. Serve with garnish of parsley, gravy in gravy boat.

MRS. THOS. BRADBURY.

#### Chicken Cutlets.

Cook half a cupful of flour in one-third of a cupful of butter. Add one cupful of stock, one-third cupful of cream, a beaten egg and a pint of chopped chicken. Season. When cold, form into cutlets. Dip in egg and bread crumbs. Press a duchess potato mixture around the edge of each. Bake until brown. Fill the spaces with peas.

#### Chicken Pie.

Cut up chicken as for frying. Steam until tender. Mix liquor from chicken with one pint cream sauce. Line baking pan with pie crust, put in chicken, pour over sauce

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If his wife had become a real gas stove expert.

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dressing, cover top of pan with pie crust rolled thin and bake quickly until brown.

VIRGINIA COOK BOOK.

#### Chicken De Voy.

Three cups ground chicken, three eggs, one cup white sauce, one-half cup mushrooms. Butter pan and steam one and one-half hours. Slice and serve with white sauce and mushrooms. Veal can be used instead of chicken.

MRS. J. T. JOHNSON, Mexico.

#### Roast Turkey.

Select a young gobbler, about twelve pounds; wash thoroughly inside, and always removing the gall bag and craw; drain. Prepare a dressing of bread crumbs, butter, pepper and salt, very little water, and use one-half pound of butter, leaving a small piece to rub on outside with a little flour, pepper and salt. Fill turkey with this dressing,

and add one pint of water in the pan. Roast three hours, cooking slowly, and baste often. Oysters, sage or any seasoning may be added. If your bread is stale, dip each piece for a minute in warm water and squeeze dry.

ELLA McCARTY.

#### Turkey Dressing.

Take the crumb of dry old bread, rub fine, season with salt, pepper, sweet marjoram, thyme, savory, all rubbed fine, a lump of butter size of a large egg; moisten these with a little milk; add a dozen or two raw oysters, a can of truffles or mushrooms, stewed in a little butter or wine, some roasted chestnuts or black walnut meats pounded to a paste with a little water. Stuff as usual.

MRS. J. CONRATH.

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D is for Deer—there is one in each home.

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#### Creamed Chicken and Mushrooms.

Steam one chicken until tender; cut in small pieces. Drain liquid from one can mushrooms and cut in halves. Add to chicken and broth from chicken. Let this get hot, and add enough cream sauce until consistency desired. Serve in timbales or on thin toast very hot.

#### Chicken Pie.

Prepare chicken as for frying. Cover chicken with hot water. Cook until nearly done, then salt. Cook until meat is nearly from bone; remove the larger bones; lay meat in baking pan. Prepare sauce: Three tablespoons of melted butter, add five cups of broth, one cup cream, and cook to boiling point. Pour over chicken in dish. Place dish in oven to keep hot while you prepare crust. Two cups flour, two teaspoonfuls Price's baking powder, one-half teaspoon-



ful salt, two tablespoons lard in flour, one egg beaten light, one cup of milk. Add all to flour, roll, lay over chicken and bake brown.

IRMA ROBINSON.

#### Cream Chicken.

One-fourth pound chicken or three and one-half pounds veal, four sweetbreads, one can mushrooms, four slices salt pork. Boil chicken and cut up as for salad. Let sweetbreads stand in water twenty minutes; boil twenty minutes; cut up; dice salt pork and brown in spider; stir in five tablespoons of flour, pour in one quart of cream. Stir slowly. When done, put all together and put in baking dish. Bake one-half hour.

MRS. RUSH LAKE.

#### Roast Goose.

To pick a duck or goose: Take off coarse feathers,

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**She certainly merits the best, and then some,**

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sprinkle body of duck with powdered rosin and scald. It is then easy to rub off feathers and down. L. H. COOK.

Do not cook goose more than eight months old. The dressing should be made of three pints of cornbread crumbs, six ounces of butter or drippings, teaspoonful each of sage, pepper and salt, and an onion chopped fine. Roast goose two to three hours and baste often. Put in dressing one-half hour before serving, and brown with the goose, serving with brown gravy.

O. H. C.

#### Pigeons Served With Broth.

Clean and truss four pigeons and half cover them with boiling water. Add an onion, a bay leaf, half a carrot and some parsley. Simmer until tender. Season with salt and pepper. On slices of toast make nests of well seasoned spinach, and put the pigeons upon these. Garnish with

stuffed olives. Serve hot with the strained broth, thickened with a little flour and water.

#### Quail.

When birds are dressed, tie a slice of bacon across the breast. Put enough butter into pan to brown and baste birds with. After seasoning with salt and pepper, add enough water for gravy, and keep basting until birds are tender. Take them out and thicken gravy with browned flour. Serve on thin toast.

MRS. FRED GIESECKE.

#### Wild Duck.

Duck should be roasted or broiled, but always served rare. Twenty minutes in a very hot oven will cook them enough to suit the average masculine taste, but women usually prefer them to be cooked from twenty-five to thirty

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**Which means a gas stove and electricity**

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minutes. If they are to be broiled, split down the back, flatten with a cleaver or potato masher as you would a chicken; season inside and out with salt. If they are to be roasted, season inside and out with salt, dredge on the outside and lay in a dripping pan, covered with slices of bacon. If you use a gas stove, roast in broiling oven under the flame.

MRS. RUSH LAKE.

#### Reed Birds.

For broiling, skin, put three or four on a skewer, season with salt and pepper, brush with olive oil and broil over a clear fire. To bake, wrap each one in a thin slice of bacon or salt pork and cook in a quick oven.

Cooked en surprise: For a half dozen covers, prepare the same number of birds, six large oval potatoes, six oysters and some thin slices of bacon., Prepare the birds



as for roasting, and tuck into each little interior an oyster, seasoned with salt and pepper. Then wrap each bird in a slice of bacon. Now, having the potatoes well scrubbed, cut off one end, and using a vegetable scoop, cut out a hollow in each large enough to hold a bird. Insert the bird, replace the end of the potato cut off, tie in place and bake in a moderate oven.

MRS. RUSH LAKE.

#### Roast Lamb.

Get saddle of lamb, rub thoroughly with salt and sprinkle over it cayenne pepper. Put only one cup boiling water in roasting pan and baste constantly. Cook three or three and one-half hours, and sprinkle over with flour, and baste and brown. Serve with rich brown gravy or with tomato sauce stirred into gravy just before serving.

MRS. M. B. H.

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To make her work easy and life gay and free.

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#### Broiled Lamb Chops.

Put on broiler in lower part of gas oven or over live coals. Broil fifteen to twenty minutes, and serve on hot dish. Sprinkle with salt and pepper, and pour over them melted butter.

#### Stuffed and Roasted Pigeons.

Make a dressing of seeded raisins, bread crumbs, salt and stock to moisten. Fill the birds with this mixture and tie in shape. Put into a baking pan with a slice of bacon, blanketing each bird. Add a little boiling stock or water to the pan and bake in a moderate oven, basting frequently. When done, serve on slices of toast. Thicken the gravy, flavor with currant jelly and pour over birds.

MRS. RUSH LAKE.

#### Venison Roast.

Pound and skin the venison; then with a larding needle lard in thick rows all over the upper sides with salt pork. Lay slices of the same in the bottom of pan. Salt and pepper the meat and place in a hot oven. Baste with the grease drawn from the pork till the meat and grease are brown. Then add as much water as gravy is needed, cool the oven slightly and baste every few minutes till meat is tender and done.

MRS. FRED GIESECKE.

#### Venison Gravy.

Into the juice and water in pan stir enough thick, sour cream to very slightly flavor the gravy. If this does not thicken the gravy sufficiently, add a little brown flour.

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E is for Elephant, who carries his trunk,

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#### Kidney Stew.

Cut a good size veal kidney in small pieces, put in sieve, pour hot water over it, then sprinkle with salt, pepper and flour. Cut a large onion in small pieces, brown nicely in hot butter. When this is done, put in the kidney, which has been cut into small pieces, stir thoroughly, add one-half cup boiling water and one-half can mushrooms. Cook about twenty minutes; just as you take off of stove add two tablespoonsful of Sherry wine.

MRS. CORTEZ ENLOE.

#### Veal Loaf.

Boil or steam veal tender. Let cool, grind fine; salt and cayenne pepper to taste. Put in pan and pour over one box of jello, dissolved in one cup of meat juice. Put layer of veal, then layer of hard boiled eggs, chopped fine, then layer of meat; pour jello over. When cold, slice.

MRS. HARPER, Mexico.



**Pressed Veal.**

One large veal shank or two small ones. Cover with cold water and boil until tender. Take up, pick out all gristle and bone and chop fine. Strain liquor onto meat; season with sage, pepper and salt, lemon and onion juice. Line dish with hard boiled eggs and slices of lemon, then put in meat. Put on ice.

CLARISSA STOCKWELL.

**Veal Loaf.**

Three pounds veal and one-fourth pound salt pork, ground fine as sausage. Seasoning: One large tablespoon salt, one shallow tablespoon pepper, two well beaten eggs, eleven large crackers rolled fine. Mix well with meat and form long loaf. Sprinkle with cracker crumbs and bake

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Which could be checked through if he only had thunk.

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one hour, keeping two or three tablespoons water in the pan. Serve hot with mushroom sauce.

MRS. S. P. EMMONS, Mexico.

**Roast Beef.**

Order a short rib roast from fat steer. Have pan quite hot; put in roast and sear on both sides. Put in stove in baking pan, adding one cup of boiling water. Baste often, adding a little boiling water as needed. Allow fifteen minutes to a pound, but if wanted well done, twenty minutes is better. When done, dredge with flour and brown. Put on dish and serve with brown potatoes and garnish with parsley. Stir browned flour in pan and rub smooth, adding boiling water. Let cook until gravy is thick as cream and brown.

KENTUCKY COOK BOOK.

**Flank Steak.**

Have a flank steak well skinned and hacked. Into a hot skillet put the meat and cook rare. Take it out and lay to one side. Then in this skillet fry several onions and put the meat back into the skillet. Add enough water to baste meat and make gravy. Season with salt and pepper, and cover steak with tomatoes while cooking and basting. When tender, take meat out and thicken gravy with browned flour. Serve very hot.

MRS. FRED GIESECKE.

**Porterhouse Steak With Mushrooms.**

Have hot skillet; sear both sides of porterhouse steak and then cook more slowly until done as desired, turning often. After cooking mushrooms until tender, pour off liquid and turn mushrooms into skillet just after taking up

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Now, ladies, your work is the trunk you can check,

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steak, let brown, season and pour little boiling water in and cook a minute more. Have pieces of butter over steak, and over this pour mushrooms and gravy. Serve very hot.

O. H. C.

**Round Steak.**

Have a round steak cut fully an inch thick, pound well and dip in flour thoroughly. Fry in very hot butter and beef fat till brown, then salt and pepper; pour in water to cover, then cover vessel tightly, put in oven for two hours, not allowing the water to boil out. When done you will have a nice rich gravy and every particle of the meat tender. If onion flavor is desired, put two whole onions in when you put meat in oven.

- CAROLYN BECHMAN, Moundville, Mo.



**Fillet of Beef.**

This is the tenderloin. Trim off fat, tough skin, etc., and skewer into shape (round). Dredge well with salt, pepper and flour, and put, without water, into a small round pan. Place in hot oven thirty minutes; in lower part ten, then on upper grate twenty. Serve with mushroom sauce.

A. F. B.

**Ham Cooked in Wine.**

Scrub well in borax water, and soak an old ham in plenty of water forty-eight hours. Weigh ham and allow one-half hour for each pound; place in ham boiler and fill with cold water. Let simmer (not boil) gently the allotted time. When half time is up, pour off the water, fill again with fresh boiling water, into which put one quart of good cider or one-half cup vinegar, a bay leaf and a few cloves,

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If you use a gas stove and save troubles a peck.

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and finish cooking. Do not let it boil. Let ham remain in water until cool. Then remove the skin. Mix tablespoonful of Coleman's mustard with vinegar, spread over the ham, brush with yolk of an egg, sprinkle with bread crumbs and sugar. Pin on fat sides cloves and raisins. With a sharp knife make incisions all through the ham, holding back the openings and pouring in one-half pint of Sherry wine. Place in oven for one-half hour, basting every five minutes. Do not cut until cold. Garnish with aspic jelly and sliced lemon, tying celery leaves at the end with ribbon.

MRS. CHAS. B. HOLLISTER.

**Recipe for Seasoning Pork Sausage.**

To five pounds of meat, two tablespoons of pulverized sage, one of pepper, one of salt and a little cayenne pepper.

**Baked Ham.**

Bake ham in oven till well done, then make a dressing of the following ingredients: One dozen hard boiled eggs (yolkes), one tablespoon chopped parsley, one tablespoon celery seed, one tablespoon mustard, one tablespoon sweet marjoram, one tablespoon thyme, one tablespoon each of cloves, allspice, black and red pepper, one teaspoon onion juice, one-half pound melted butter, one and one-half quarts browned bread crumbs, one pint good vinegar, one tablespoon blackberry jelly. Make incisions in ham (while hot) with a sharp knife and put the dressing in; then paste it over the top. This is for a very large ham.

MRS. JOSEPH W. FOLK.

**To Roast "A 'Possum."**

Parboil the 'possum one-half hour. Have ready pan

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F is for Fox, whose tail is so big,

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with small sticks laid across to keep the 'possum up out of the grease, peel sweet potatoes and slice, laying them around and over the 'possum. Season with red pepper and salt and bake three hours. MARY STOKES, McCarty House.

**Baked Hash.**

Grind cold roast or chicken, put in bread crumbs, pepper, salt, butter and cold potatoes. Mix all together with gravy or milk, brown in stove and cover with sliced hard boiled eggs and cracker crumbs with butter over top and brown again.

B. B.

**Chicken Croquilles.**

Two cups chicken, ground or cut fine, two cups rolled crackers, one teaspoon of celery seed, little chopped onion, salt and pepper. Moisten well with chicken gravy or cup of



sweet milk; add butter size of walnut. Fill croquette dishes, put in pan of warm water and bake slowly. This serves one-half dozen.

COLUMBIA COOK BOOK.

#### Sweetbread Croquettes.

After two pints sweetbreads have been blanched, cut them into dice; also one-half can mushrooms into dice; melt one-half ounce butter, add two ounces flour. To this add one gill of stock or sweet cream. Add this sauce to mushrooms and sweetbreads and stir over fire until thoroughly heated. Then take off and add the beaten yolks of two eggs. Return to fire and set without boiling. Let cool and form into croquettes; roll in bread or cracker crumbs and egg and fry in boiling lard.

MISS BELCH.

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He should be arrested for carrying the rig;

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#### Croquettes of Calves' Brains.

One cup bread crumbs, butter size of an egg, yolk of one egg, one tablespoon finely chopped parsley, one tablespoon of lemon juice, salt and pepper. Cook brains in salted water twenty minutes. Put in cold water and peel off dark outer membrane; chop up and mash with other ingredients. Shape and fry one minute in hot lard.

#### Meat and Rice Croquettes.

One cup meat of any kind, minced fine, one cup boiled rice, one teaspoon salt, two teaspoons butter, one-half cup milk, little pepper. Boil the milk; add meat, rice and seasoning. When boiling, add one well beaten egg and stir one minute. Let cool, then shape, roll in beaten egg, then cracker crumbs and fry.

ALMA J. GASS.

#### Chicken and Sweetbread Croquettes.

One chicken, one set sweetbreads, one set calf brains. Cook chicken, bone and grind. Parboil sweetbreads with two slices lemon, one slice onion, sprig of parsley, celery and bay leaf. Parboil brains, chop sweetbreads and mix with brains and chicken. Mix all together with cream sauce, shape, roll in egg and cracker crumbs and fry in hot fat. Serve with mushroom sauce.

MILDRED BRADBURY.

#### Chicken Croquettes.

One-half chicken chopped fine, one-half teaspoon salt, one-half teaspoon celery salt, one-fourth salt spoon cayenne pepper, one salt spoon white pepper, few drops onion juice, one teaspoonful chopped parsley, one teaspoonful lemon juice. Make one pint very thick cream sauce; when thick, add one beaten egg; mix sauce with chicken, using only

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But the tale of the gas stove, when truthfully told,

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enough to make it as soft as can be handled. Spread and let cool, then shape into rolls. Roll in fine bread crumbs, then dip into beaten egg, then in crumbs again and fry in smoking fat one minute.

VIRGINIA COOK BOOK.

#### Sauce for Croquettes.

Two cups rich milk, two tablespoonsful of butter, one teaspoon salt, one-half teaspoon celery salt, pinch cayenne pepper, four tablespoons flour stirred in the hot butter. Add other ingredients. Beat smooth. Mix croquettes with this sauce, mold and fry.

MRS. F. M. B.

#### Cranberry Sauce.

To one quart of the berries add three apples; cook until perfectly done, then strain through fruit press and add an equal quantity of sugar. Cook a little longer and mold.

MRS. M. MEYER Columbia.



**Hollandaise Sauce.**

Beat together two eggs; add four tablespoonfuls of tepid water, one-quarter of a teaspoonful of salt, a dash of cayenne, one tablespoonful of vinegar or lemon juice and one tablespoonful of butter, cut in bits. Stand over hot water and stir until the mixture begins to thicken; then drop in a second tablespoonful of butter, also cut in bits. Continue to stir until the sauce is as thick as a boiled custard; then take off quickly and add a tablespoonful of lemon juice.

**Mint Sauce.**

Take a handful of fresh leaves and cut fine or mash in a mortar, and put into a cup of vinegar, sweetened to taste. Is delicious on lamb or mutton roast.

COLUMBIA COOK BOOK.

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Has arrested the toils of our maids, young and old.

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**Tomato Sauce.**

Use tablespoonful of butter, rubbed well with one heaping tablespoon of cornstarch; add the juice from one can of tomatoes with a salt spoon of salt, pepper and sugar. Boil until quite thick.

COLUMBIA COOK BOOK.

**Wine Sauce for Game.**

Half a glass of currant jelly, half a glass of port wine, half a glass of water, a tablespoonful of cold butter, a teaspoonful of salt, the juice of half a lemon, a pinch of red pepper and three cloves. Simmer all together a few minutes, adding the wine after it is strained. A few spoonfuls of the gravy from the game may be added. This sauce is especially nice with venison.

MRS. SAM MICHAEL.

**Tomato Sauce.**

Take a quart can of tomatoes, put it over the fire in a stew pan, put in one slice of onion and two cloves, a little pepper and salt, boil about twenty minutes, then remove from fire and strain it through a sieve. Now melt in another pan an ounce of butter, and as it melts, sprinkle in a tablespoonful of flour; stir it until it browns and froths a little. Mix the tomato pulp with it and it is ready for table. This is really delicious over breaded veal chops, croquettes, etc.

MRS. SAM MICHAEL.

**Mushroom Sauce.**

Dissolve one-half teaspoonful of Liebig's beef extract in one-half pint of boiling water. Fry one minced onion and one chopped carrot in a little butter or dripping until

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G is for Goat, a species of butter,

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lightly browned. Pour in the liquid over them; let all boil together ten minutes and add a dessert spoonful of mushroom catsup; skim, strain.

A. F. R.

**Mint Sauce.**

One bunch of mint (ten stalks), one large tablespoon of white sugar, four tablespoons of vinegar, one-half teaspoon of salt, two dashes of black pepper. Chop the mint very fine, then mix with it the vinegar, little by little.

MINNIE HUDDLESTON.

**Curry Sauce.**

Curry powder can be procured at drug store. One tablespoonful of flour, one teaspoonful of curry powder, a large slice of onion, a large cupful of stock, salt and pepper to taste. Cut onion fine and fry brown in the butter. Add



flour and curry powder. Stir a minute, add the stock, season with salt and pepper and simmer five minutes. Strain and serve.

A. F. R.

## VEGETABLES.

"Man sows the seed on the hill and plain; God gives the sunshine and the rain; the earth responds in cheerful mood; and woman's hand prepares the food."

"Tables should be like pictures to the sight—  
Some dishes cast in shade,  
Some spread in light."

Boil asparagus from twenty-five to forty minutes.  
Boil cauliflower forty-five minutes.  
Boil macaroni twenty minutes.  
Boil sprouts thirty minutes.  
Boil spinach twenty minutes.

### Which won't do for cooking; and that is the matter

Boil carrots one hour.  
Boil string beans two hours in a good deal of water.  
Boil potatoes thirty minutes.  
Boil fresh white turnips twenty minutes.

Vegetables should be as fresh as possible for the sake of their flavor and general good quality, let alone their wholesomeness. They should always be carefully washed and picked over. Do not allow vegetables to be spoiled in the cooking.

Pare potatoes thin, as the mealiest portion lies next to the skin. If potatoes are watery, a piece of lime as large as an egg put in the water they are boiled in will leave them dry and mealy. Asparagus, potatoes and all delicately flavored vegetables should be only covered with the water, but those with strong flavor, like carrots, turnips, cabbage, onions, etc., should be cooked with a generous quantity of water.

Water for all vegetables should be boiling.

No green vegetables should be cooked tightly covered. It gives them color, and flavor to only partly cover. Be sure they are thoroughly done, well drained and served hot. Small pieces of charcoal in the water where any vegetable is cooking prevents the odor from arising.

Celery can be substituted for parsley in garnishing.

Boil fresh young vegetables in hard water; a little salt will harden the water.

Boil dried vegetables in soft water; a little baking soda will soften the water.

### Sweet Potatoes a la Creole.

Six large potatoes, washed, peeled and cut lengthwise half an inch thick; add dash of salt. Place in a large shallow baking dish, cover with half cup of sugar, scant half

### With stoves that you have to feed coal, oil or wood.

cup of butter, dotted over potatoes. One-half cup sweet milk and one-half cup of water poured over all. Bake until a rich brown.

MRS. NELL GRUBBS, Louisville, Ky.

### Potato Chips.

Slice with potato cutter or sharp knife, very thin, large potatoes. Lay slices on dry cloth so as to absorb all water. Have ready pan with boiling lard; drop slices in separately. Care should be taken not to brown too much, and should be turned quickly and often. Let dry on tissue paper or cloth.

MRS. E. H. HAMLIN.

### Potatoes AuGratin.

Dice potatoes, put in boiling water until nearly done. Pour off water, put layer of potatoes in baking dish, salt, pepper, bits of butter and cheese (diced); another layer of



potatoes, salt, pepper, butter and cheese until pan is about two-thirds full. Break bread crumbs over the top. Cover with milk and bake until potatoes are done.

MRS. ELLA GRAVES.

#### Parisian Potatoes.

Pare and cut raw potatoes in balls like walnuts. Boil in salted water until tender. Drain and lay them on a towel to dry. Brown in hot lard like doughnuts. Take out and sprinkle with salt. Nice served with roast beef or broiled steak.

MRS. G. D. H.

#### Stuffed Potatoes.

Take good sized potatoes, cut a round piece off the top of each and bake. Scrape out the inside, being careful not to break the skins. Mash the inside thoroughly; season with butter, cream, pepper and salt, and put back

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A gas stove is needed for cooking that's good.

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into skins; grate cheese on top. Place upright in small pan or muffin rings and heat thoroughly, serving very hot.

MRS. A. M. WOODSON.

#### Lyonnaised Potatoes.

Boil, peel and slice potatoes. Put a sliced onion into a hot buttered frying pan; when a little brown, put in potatoes. Season. When a golden brown, sprinkle over them a tablespoonful of chopped parsley. A combination of onion and parsley always means "Lyonnaise."

MRS. GRANT FORDYCE, Kansas City, Mo.

#### Parisienne Potatoes.

Boil tender potatoes size of walnut; pour over them melted butter, salt and pepper, and roll each in very finely chopped parsley. Serve hot.

M. S.

#### Boston Baked Beans.

One pint of navy beans, parboiled until tender, in three pints of water, to which has been added a teaspoonful of soda. This is to preserve them whole. Pour off water and put beans in a bean jar, or earthen vessel with a top. Fill with water and add a tablespoonful black molasses, salt and a bit of cayenne pepper. Place on top thin slices of bacon. Keep this baking from seven to nine hours, adding water needed to keep them covered, allowing the water to cook down before serving.

MRS. JESSE W. HENRY.

#### Bean Loaf.

Two cups of bean pulp, one-half cup of chopped nuts, one cup brown bread crumbs, two teaspoonfuls of grated onions, two eggs, one-half cup cream or rich milk, one tea-

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H is for Hen, who gets all of her meals

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spoonful of salt. Mix thoroughly, put in a bread pan well greased with butter; brush loaf with beaten eggs and bake until quite dry.

MAY HALL.

#### Mashed Sweet Potatoes.

Peel and cook sweet potatoes; mash; put in sugar, butter, and flavor with brandy. Put in baking dish and brown.

#### Baked Tomatoes.

Select large ripe ones. Make hole in center, stuff with bread crumbs, season with butter, salt and pepper; place in a deep pan and bake.

#### Stuffed Tomatoes.

Select firm, ripe tomatoes; remove the skin and slice off the stem end; carefully remove the seeds with spoon



and stuff with chicken salad or slaw. Over this pour mayonnaise dressing, and serve on lettuce leaves.

MRS. H. P.

### Tomatoes and Spaghetti.

One-fourth box of spaghetti, one-half can of tomatoes (strained). Season tomatoes with a generous piece of butter, salt to taste and a pinch of cayenne. Cook spaghetti until tender; drain in a colander. Pour seasoned tomatoes into spaghetti and simmer together a few minutes. Add about one-half onion and a little cheese to the tomatoes, if desired; pinch soda; a little thickening.

MRS. L. J. HALL.

### Mock Oysters.

Scrape and boil the salsify in salt and water until soft to mash nicely; mash while hot with butter, salt and pep-

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By just a few scratches in barnyard and fields.

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per and a little flour, to make it stick together. Mold into cakes about the size of an oyster. Have ready eggs well beaten and cracker crumbs with about one-third cornmeal. Season crumbs and eggs with salt, and just a dash of sugar gives a delicious flavor. Dip first in the eggs, then in crumbs and fry in boiling lard.

MISS NANNIE WINSTON.

### Salsify.

Wash and scrape off the peel, throwing into cold water (otherwise it will turn very dark); cut into slices and boil in salt and water until nice and tender. Drain off the water and add milk and butter. Thicken a little with flour; season with salt and pepper to taste. Serve hot, with a little vinegar only as it is eaten, as some prefer it without.

MISS WINSTON.

### Baked Green Peppers.

Six large peppers; take one-third pound of boiled ham, one slice of raw ham and chop fine; add salt and pepper to taste. After taking the seed from the pepper, place them in a pan with a little water; add the filling and cover it with cream sauce. Bake for one hour in a slow oven.

MRS. MARTHA HUDDLESTON.

### Corn Fritters.

Grate four large ears of corn, two eggs, well beaten, two good teaspoons of Price's baking powder, teaspoon of salt, three heaping tablespoons flour. Fry in hot lard.

MRS. A. M. WOODSON.

### Corn in Brine.

Ten pints of corn and three pints of water. Cook from

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The up-to-date housewife is some like the hen;

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fifteen to twenty minutes, then add one pint of salt; can in glass jars. To prepare for table, pour on cold water; let it become warm on back of stove; pour off and put on more until it becomes thick. Prepare as you would fresh corn, with addition of a pinch of sugar, as the salt removes the natural sweetness of the corn.

MRS. H. H. BROWN.

### Corn and Peppers.

Put two heaping tablespoonfuls of butter in pan and in it put three spoonfuls of chipped green peppers and one and one-half tablespoonfuls of minced onion. When these have commenced to brown, add two tablespoonfuls of sifted flour; stir briskly, and when the mixture has become smooth, add a pint of corn which has just been cut from the cob, and a little more than one-half pint of rich cream. Cook slowly until corn is done, then add salt and pepper to taste.

MRS. J. A. McVOY.



**Baked Okra.**

Get young okra; cut off the stem short so as not to allow the juice to escape; skin and slice tomatoes. Put a layer of okra in bottom of shallow baking dish; season with salt and pepper sparingly; then place a layer of sliced tomatoes, also seasoned sparingly; then a layer of sliced bacon, and so on. Add just enough water to wet the bottom of the dish. Bake about twenty minutes, or until the okra is tender.

MRS. L. C. SCHELL.

**Cream Sauce.**

Rub smooth two even tablespoons butter and three tablespoons flour; add slowly one pint cream; put in double boiler, stirring all the while until it thickens; add one-half teaspoon salt, one-half salt spoon white pepper, one-half

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**She scratches a match and the meal is soon done.**

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teaspoon celery salt and cayenne to suit taste. Beat until cool. This should be perfectly smooth and thick.

**Creamed Celery.**

Cut in dice and boil until tender; pour off water and mix with cream sauce. Serve very hot.

MARY H.

**Stuffed Celery.**

Mix stuffed olives, Neufchatel cheese and nuts, with little cream to make a paste; then stuff the crisp stalks of celery. Red pepper added to the paste improves the flavor.

C. B.

**Cauliflower Augratin.**

One cauliflower, one-half teaspoonful of salt, one-eighth teaspoonful of pepper, one cup of grated bread crumbs, one

pint of cream, two tablespoonfuls of grated cheese, two tablespoonfuls of butter. Remove leaves from cauliflower, and place head downward in a pan of cold water, to which add one tablespoonful of salt. Let stand in cold place for one hour. Have about three quarts of boiling water (salted) in a stew pan; put cauliflower head down. Cook thirty minutes, or until tender. When done, drain, and with a fork break the cauliflower into small pieces; then sprinkle salt and pepper over it. Put a layer of sauce in a dish, next a layer of cauliflower, then the grated cheese, then a layer of sauce, then the cauliflower, then the cheese, and finish with sauce. Cover this with bread crumbs and dot with butter. Bake in moderately hot oven for twenty minutes.

MRS. F. A. G.

**Scalloped Cabbage.**

Slice cabbage as for slaw; place layer in baking dish;

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**I is for Ibis, who lives on the Nile.**

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then layer of cracker crumbs, salt and pepper and dots of butter. Alternate layers until dish is two-thirds full. Pour sweet milk over all, and bake in moderate oven.

MRS. JACK SLATE.

**Hot Slaw.**

One quart of nice white cabbage. Pepper and salt, and place in a dish.

**Dressing**—Put three tablespoons butter in a porcelain pan. Add one egg well beaten, one cup of vinegar. When it boils pour over cabbage. Any hot mayonnaise dressing may be used.

MRS. E. A. ELLIS, Bronaugh, Mo.

**Cream Turnips.**

Slice turnips; cook until well done; mash like potatoes. Add one-half cup of cream, large slice of butter, teaspoon-



ful of sugar, pepper and little salt. Stir briskly for a few minutes. Serve hot.

MRS. G. D. HUBBS.

### Spinach.

Pick and wash well one peck of spinach; throw in cold water and let it come to a boil. Pour off. Add boiling water and large piece of salt pork. Cook about one hour.

IRENE SLATE.

### Macaroni and Mushrooms.

One-half cup of dried mushrooms. Fill cup with water. Let soak two or three hours. Take one pound of macaroni, break up, cook in gallon of boiling salted water. Boil from twenty to thirty minutes. Drain well when done. While macaroni is cooking take three slices of bacon and fry. Remove bacon; put a chopped onion in gravy to fry; take

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Its features are serious and devoid of a smile;

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out; put in two spoonfuls tomato catsup or canned tomatoes; then pour in the mushrooms, and let simmer fifteen minutes on back of stove. Take a large platter; on it grate a layer of cheese; on this put a layer of macaroni, then a layer of mushrooms, alternately, until all are used.

WALDORF-ASTORIA.

### Green Peppers, Stuffed.

Cut in two, and carefully take out seeds. Let stand in salt and water at least one-half hour. Put in the following dressing: Bread crumbs mixed with tomatoes, a little salt and enough onion to flavor. Pack in the peppers and hold together with string or toothpicks. Bake in pan one-half hour, with sufficient dripping to keep well basted.

A. J. BRADLEY.

### Artichokes.

Peel and cut into slices about three-fourths of an inch thick. Boil in salt and water until tender; then drain off the water and cover with milk or cream; butter the size of an egg to every quart of milk used. Mix flour and water, and thicken about like thick cream. Season highly with salt and pepper. Serve hot, with a thin slice of lemon or vinegar, if acid is preferred.

MISS NANNIE WINSTON.

### Mexican Chili.

Soak five cents worth of chili beans over night in cold water. In the morning put on the stove and cook about two hours. Take one pound of round steak and put through a meat grinder. Slice one large onion and put in skillet in hot butter; then add the ground meat. Put one can toma-

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But if it used gas, you will not doubt my word,

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atoes in stew pan and add the meat and onions and chili beans, salt, pepper and red pepper. Cook about three or four hours, slowly.

MRS. CORTEZ ENLOE.

### Spinach With Cream Dressing.

Wash one-half peck of spinach; cook in clear water twenty minutes; chop fine and mix with one cupful of cream sauce.

MRS. B. S.

### Spinach.

One-fourth pound salt pork, boiled in plenty of water one hour; into this put one peck spinach and cook twenty minutes. When done put in colander to drain a minute. Serve with slices of hard boiled egg on top.

O. H. C.

### Tomato Pudding.

Take five medium sized tomatoes, three green peppers and one large onion or two small ones; put a layer of the



tomatoes on the bottom of a baking dish, then a layer of green peppers, then a layer of onion; sprinkle salt, black pepper and flour over this, then another layer of tomatoes, etc., and so on until the dish is full. Sprinkle the top with flour, and bake three-fourths of an hour, or until it is done through.

MRS. CORTEZ ENLOE.

#### Stuffed Egg Plant.

Secure an egg plant with the green stem on to serve as a handle. Cut a piece from the top of the egg plant for cover. Remove the inside carefully, so as not to break the skin. Chop the pulp and add to it two cups of grated bread crumbs, one-third cup water, one cup cooked tomato, one cup cream, pepper and salt. Melt two tablespoonfuls of butter; add the egg plant and seasoning, and cook until the egg plant is soft. Serve very hot in heated shell.

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It would soon be transformed to a jovial bird.

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#### Fried Egg Plant.

Peel and slice the egg plant at least half an inch thick; lay in salt water, putting a plate on the top to keep them under the water. Let stand an hour. Wipe each slice, dip in beaten egg, then in cracker crumbs, and fry in hot lard until brown.

BEST FLOUR  
CRYSTAL

## BREAD.

Bread is the staff of life.

#### Salt Rising Bread.

Scald one teacup of fresh milk; stir in cornmeal to make a thin batter. When cool, but not cold, add one teaspoon of cornmeal. Keep in warm place over night. In the morning take one pint of lukewarm water; add a teaspoonful of salt and one of sugar, and stir in flour to make a thick batter; then add yeast and set pan in crock of hot water. When light make up your bread, let rise and bake.

N. G. SUMMERS.

#### Light Bread.

Soak one cake yeast foam in one cup warm water one-half day. Boil two large potatoes, mash fine and use water;

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J is for Jackass. You all will agree

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then add enough water to make one quart. At night add enough flour to make stiff batter. In the morning use one and one-half pints of warm water, salt and little sugar, lump of lard and make dough. Grease the top and let rise one and one-half hours; work down; let rise again one hour. Put in pans and let rise one hour again. Put in moderate oven, increase heat and bake one hour. BELLE KEOWN.

#### Breakfast Rolls.

Rub a tablespoonful of butter into a quart of flour, salted. Wet with a cup of warm milk and one-third of a yeast cake, dissolved in warm water; add a teaspoonful of white sugar; knead twenty minutes; cover and let rise all night. In the morning make into rolls; let them rise for half an hour, and bake half an hour in steady oven. Cover



with paper when they have been in the oven fifteen minutes, and uncover just in time to brown lightly.

#### Pocketbook Rolls.

Two eggs, one-half cup sugar, one cup mashed potatoes, one cup sweet milk, three-fourths of a cake yeast and flour enough to make consistent sponge. Set to rise at 11 o'clock in not too warm a place. At 1:30 add one quart of flour, one-half cup lard, one teaspoon salt. Work into soft dough; set in warm place. At 4 o'clock make into rolls; cut with biscuit cutter; butter one-half and fold over. Put in greased pan; grease tops; bake at 6 o'clock. Done in ten minutes.

MRS. BINDER.

#### Muffins.

Two eggs, two tablespoons butter, two tablespoons

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(Now the poet has fears lest his meaning should be

sugar, pinch of salt, one and one-half cups milk, three cups flour, two heaping teaspoons Price's baking powder. Butter muffin pan. Bake in quick oven.

MRS. ED. ELLIS.

#### Buttermilk Muffins.

Into three cups of flour sift a teaspoonful of soda and one of salt. Beat two eggs very light and stir them into three cups of buttermilk. Beat one minute; add the prepared flour; whip hard for another minute. Bake in small tins in quick oven.

MRS. B.

#### Graham Gems.

Pour a quart of warm milk into a bowl. Stir one minute, without really beating them, four eggs; put them into the milk, with one tablespoon of butter and lard mixed, and one teaspoonful of sugar. Add slowly three cups of Gra-

ham flour, or enough for a good batter. Beat hard five minutes, and bake in greased gem pans in very hot oven.

#### Pumpkin Bread.

Three teacups flour, one teacup pumpkin (steamed and drained), one teacup sweet milk, two teaspoons Price's baking powder, one-half cup sugar, a little salt. Bake until thoroughly cooked through.

SELECTED.

#### Popovers.

Two cups flour, two cups milk, two saltspoons salt, two eggs. Sift salt and flour together; add one and one-half cups of milk slowly until very smooth; add remainder of milk with beaten yolks, and lastly, whites beaten stiff. Bake in hot-buttered gem pan in quick oven half an hour.

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Misunderstood by some sensitive lass)—

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#### Delicious Hot Rusk.

One-half cup of butter, one cup milk, two eggs, two teaspoons Price's baking powder, three cups flour, one-half cup sugar.

#### Batter Bread.

Three eggs well beaten, two teacups sweet milk, one tablespoon melted butter, one heaping teaspoonful Price's baking powder, sifted in three-fourths teacup of cornmeal. Stir well and bake in well buttered pan.

MRS. DeARMOND.

#### Boston Brown Bread.

One cup each of cornmeal, graham flour and whole wheat flour, one teaspoon of salt, one teaspoon of soda,



mixed in a teacupful of molasses, two teacups of sour milk; add one-half teacup of chopped raisins. Steam two and one-half hours in greased baking powder cans.

MRS. ED. AUSTIN.

#### Brown Bread.

Two and one-half cups of sour milk, one-half cup of molasses, two cups of cornmeal, one cup of graham flour, sifted, one teaspoon salt; add raisins if liked. Put one teaspoon soda into the milk and molasses. Stir all together and steam three hours.

MRS. CARRINGTON.

#### Virginia Batter Bread.

One cup boiled grits (have it hot), one cup cornmeal, one egg beaten light, lard size of walnut (melted), one heaping teaspoon Price's baking powder, enough sweet milk

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He belongs to a species that never used gas.

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to make a thin batter. Scald meal in part of the milk; add hot grits, the egg and rest of milk and lard. Bake in hot oven.

MRS. CARTER H. HARRISON, Staunton, Va.

#### Graham Bread.

One pint buttermilk, one teaspoon salt, one teaspoon soda, one teaspoon Price's baking powder, two tablespoons sugar, two eggs, one cup lard, enough flour to make as stiff as possible. Bake in slow oven for one and one-half or two hours.

MRS. S. P. GUTHRIE, Mexico, Mo.

#### Corn Muffins.

Beat an egg until light and foamy; add one pint of buttermilk or clabber (beaten), a teaspoon of sugar, a scant teaspoon of salt, a level teaspoon of soda dissolved

in a little hot water and enough nice fine cornmeal to make a rather thin batter. Bake in well greased muffin rings or bread pan. Have them hot when the batter is dropped in.

#### Corn Bread Pone.

Sift a quart of meal and scald with boiling water, enough to make a rather dry mush; add a tablespoon of melted lard and let cool; then thin with milk to the proper consistency to be molded with the hands into little pones. Bake in hot slightly greased frying pan. Or this may be made into little cakes and cooked on top of stove in a hot slightly greased griddle, and turned with a cake turner. They are then called hoe cakes.

MISS ELLA McCARTY.

#### Soft Corn Bread, or Spoon Bread.

One-half cup cornmeal; scald with hot water. Add

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K is for Kangaroo, whose family ride

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one cup milk, one teaspoon Price's baking powder, one egg well beaten, one teaspoon lard; melt this in deep pan you are to bake in and pour back in meal. Stir well; add salt to taste, and bake thirty minutes. Should be very soft.

MRS. BURKHARDT.

#### Baking Powder Biscuits.

Sift flour and measure one cup back into sifter; add one teaspoon Price's baking powder and one-half teaspoon salt. Sift into mixing bowl, and mix one teaspoon lard well into flour; then add enough sweet milk to make a dough. Turn out onto board, but do not knead. Bake in hot oven. This makes eight biscuits.

MRS. W. H. MORRIS.

#### Beaten Biscuits.

One quart of flour, one-fourth pound of lard, a little salt, one teacup of cold water or sweet milk. Make it up



very stiff, and work or beat fifteen minutes until it gets smooth and blisters. Stick them through and bake slowly about fifteen minutes.

MRS. N. T. GENTRY.

#### Beaten Biscuit.

One quart of flour, one teaspoonful Price's baking powder, one teaspoonful salt, one-half pint cup level full of lard. Mix the lard and flour thoroughly; then make a stiff dough by adding one and one-third cups sweet milk. Beat or roll until blisters appear.

MRS. JESSE W. HENRY.

#### Buttermilk Biscuits.

Sift with one quart of flour one small teaspoonful soda, one heaping teaspoonful Price's baking powder, one heaping tablespoon of lard, one heaping teaspoonful salt. Mix thoroughly in the flour; then add good buttermilk enough

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#### In a strange little pouch in the Kangaroo's side.

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to make a rather soft dough. Cut with small cutter. Bake quickly.

MRS. J. B. QUINLAN.

#### Dixie Biscuits.

Two eggs, butter the size of an egg, one pint of sweet milk, two tablespoons of sugar, one cup of yeast, one and one-half teaspoonful of salt. If wanted for supper, make up after breakfast. After supper, if wanted for breakfast. Let rise until light. Roll out as for biscuits, about three-fourths of an inch. Place one layer in well greased pan; grease the top well with butter or lard and place the second layer on top of the first; grease and set to rise. When light, bake in a moderate oven. Cut with the biscuit cutter.

MISS NANNIE WINSTON.

#### Potato Split Biscuit.

Bake two large potatoes; while hot, mash through a strainer into a stone jar. Into the hot potatoes stir a teacupful of lard and butter mixed, salt and two well beaten eggs. Add to this a teacupful of milk, in which has been dissolved one-half cake of compressed yeast and a tablespoon of sugar; stir in one quart of sifted flour. Mix this at 9 o'clock in the morning, cover and leave anywhere in the kitchen in winter; at 12 o'clock add to the dough one pint of sifted flour; set away for a second rising; at 5 turn out the dough on biscuit board, and with just sufficient flour to handle it, roll out and cut with biscuit cutter, placing in a baking pan one on top of the other, with just a little butter between. Cover with a towel; let rise two hours, and bake in a quick oven for 7 o'clock supper. These

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#### It's as handy for them in their queer family life

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are delicious and very dainty, cut small with a smaller one on top.

MRS. A. M. WOODSON.

#### Buckwheat Cakes.

One quart of warm water, two tablespoons of brown sugar or molasses, two teaspoons of salt, one-half cake of compressed yeast, two eggs. Have the water lukewarm; stir in salt and buckwheat flour to make a stiff batter; then stir in the yeast, first dissolved in a little warm water. Set over night in a warm place to rise. In the morning add the sugar and eggs; beat the eggs thoroughly; set in a warm place to rise. When light, dip out as lightly as possible when baking. Do not use the self-rising flour.

MISS NANNIE WINSTON.



**Maryland Muffins.**

Sift two teaspoons Price's baking powder in two cups of flour. Into this rub two tablespoons of butter, one egg well beaten, two-thirds cup sweet milk. Bake in well buttered tins in quick oven.

Selected.

**Waffles.**

Sift one and three-fourths cups flour, one-half teaspoon salt, and add gradually one cup milk, two well beaten eggs. Stir in one tablespoon of melted butter and three teaspoons of Price's baking powder. Have waffle irons hot on both sides, well greased before using.

MRS. JAMES DeARMOND, Butler, Mo.

**Waffles.**

One egg, beaten separately, and add whites last; one

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**As gas and electricity for the modern housewife.**

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cup buttermilk, one-half teaspoon soda, one teaspoon salt, two tablespoons butter or lard (melted). Add flour enough to make not too thin a batter (about a cup). This makes waffle irons four or five times full.

MISS K. B. GORDON.

**Currant Loaf.**

To one quart of light bread dough, pulled out and flattened with the hands, add one tablespoon of butter, one cup sugar, one cup of currants. Knead well and set to rise. When light, bake in a moderate oven.

MRS. J. B. QUINLAN.

**Baking Powder Dumplings.**

One large cup of flour, two eggs, two heaping teaspoonfuls Price's baking powder, one-half teaspoon salt. Beat very light. Mix well so will cut nicely with a spoon.

If too stiff, add a little milk. Drop in any meat gravy; steam for fifteen minutes. Especially nice with chicken.

**Sally Lunn.**

One pint of sweet milk, two eggs well beaten, two teaspoons of Price's baking powder, two and one-half pints of flour, two tablespoons of butter, one teaspoon of salt, two tablespoons of sugar. Bake in shallow pan; cut in squares, and serve hot with butter.

MRS. J. F. LLEWELLYN, Mexico, Mo.

**Sally Lunn.**

Beat four eggs very light, and stir them into a cup of warm water, mixed with one of warm milk. Add teaspoonful of salt and half as much soda with half a cup of melted butter. Pour the mixture upon a hollowed quart of sifted

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**L is for Lion, whose strength is so great**

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flour in a bowl, beat in half cake of yeast, dissolved in four tablespoonfuls of warm water. Whip batter five minutes; put in well greased mold; let rise six hours, or until very light, and bake three-quarters of an hour in a steady oven. Put paper over top when it has been fifteen minutes in the oven, removing it to brown ten minutes before you take it out. Turn out on hot plate. This is the "one and only genuine" recipe for the time-honored Sally Lunn.

MARION HARLAND.

**French Toast.**

Beat two eggs in a dish and put in one-half pint of sweet milk, a little pepper and a pinch of salt; slice some cold light bread; have your skillet hot with equal parts of lard and butter; dip the bread in the milk and egg one-half minute, turn over and fry until a light brown.

MARJORIE POTTS.



**Toast for Game.**

Toast slices of bread one-third of an inch thick until browned on both sides. Cut off the crusts, hold bread over a bowl of boiling water for a minute to imbibe the steam, and butter well. Soak them in dripping in the pan under the birds, and when these are ready serve them on it.

MRS. H. S.

**Toast AuGratin.**

Toast circular pieces of bread, pouring a little hot water over to keep them soft. Butter and grate over them some English dairy cheese. Put in the oven and serve very hot.

MRS. ROESEN.

**Cream Toast Made of Brown Bread.**

Toast to a golden brown one-half of a dozen slices of

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**He could do your housework at a wonderful rate.**

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entire wheat or graham bread and dip into a sauce made as follows: One pint of cream and milk mixed, a lump of butter and pinch of salt. Put into a pan and let come to a boil. Now stir in a little flour, first stirred to a cream with a little cold milk, and when it boils drop in the toast, one piece at a time. Let simmer a minute and it is ready to serve.

C. A. D.

**Toast a la Duchesse.**

Beat one egg, a cup of milk, a little salt and sugar together. Soak stale bread in this, and put on a gridiron or toaster and brown both sides. Butter the slices and serve with jelly.

MRS. C. K.

**SALADS:**

Serenely full, the epicure would say,  
"Fate cannot harm me—I have dined today."

**Asparagus, Iced.**

One can of very tender white asparagus, thoroughly chilled in platter of crushed ice. Pare and grate on a sieve four nice fresh cucumbers. When pulp is thoroughly drained turn into a bowl, add two teaspoons of cayenne pepper, medium sized onion, grated, level teaspoonful tarragon vinegar. Mix and stir in just at serving time one-half pint of whipped cream to stiff froth.

MRS. CHAS. HOLLISTER.

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**He would need no gas stove, but all men will confess,**

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**Cheese Salad.**

One pound cream cheese, five hard boiled eggs, teaspoon salt, teacup chopped peppers, enough chopped parsley to flavor and look pretty, enough mayonnaise dressing to mix well. Pack in a molded dish, turn out and serve on lettuce with whipped cream or said dressing.

MRS. L. S. PARKER.

**Cheese Salad.**

One-half cup of cream, one-fourth cup of stuffed olives, one cup of grated cheese, two tablespoons gelatine, dissolved in a half a cup water, red pepper, salt, dry mustard to taste. Whip the cream, stir in the cheese, gelatine, mold in baking powder tins and serve with mayonnaise. This quantity will serve eight.

MRS. F. McCANN, Paris, Mo.



**Celery Root Salad.**

Boil celery roots until tender. Cool and peel. Slice into a French dressing and serve cold with lettuce.

MRS. F. E. GIESECKE.

**Chicken Salad.**

Take one chicken, six hard boiled eggs, one bunch of celery, one cup of chopped pickles, one tablespoon of celery seed.

**Dressing**—Mix the yolks with butter, vinegar, salt, pepper and mustard.

MRS. C. A. WARE.

**Chicken Salad.**

Rub with salt and pepper and steam chicken until tender. Cut in dice. Cut in like dice as much celery as chick-

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**He would make a strange wife to love and caress.**

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en. Have all ingredients very cold. Mix together with whipped cream salad dressing. Add any kind of nuts if desired.

O. H. C.

**Chicken Salad.**

Boil one chicken tender; chop fine; add one cup chopped cabbage, two bunches celery, four hard boiled eggs; season with mustard, cayenne pepper, and salt and black pepper to taste. Boil one-half pint cider vinegar; stir in butter size of a walnut, one tablespoon sugar, and as soon as melted pour over the salad, and lastly, stir in one-half cup sweet cream. You may substitute any dressing.

MRS. T. M. FULKS.

**Chestnut Salad.**

French chestnuts; blanch and boil until tender in salted water. Cut into pieces and cover with mayonnaise

dressing, and serve with crisp lettuce leaves. French dressing can also be used and must be poured in while chestnuts are warm; but serve cold.

MRS. J. A. McVOY.

**Cauliflower Salad.**

Boil one head of cauliflower in salt water until white and tender. When perfectly cold, break into small bits and serve in curly lettuce with chopped olives and a French dressing.

MRS. H. A. GASS.

**A New Salad.**

Wash, then soak in cold water the inside leaves of tender lettuce, drain it, dry it on a napkin and arrange it tastefully on a flat dish; make a salad by slicing two bananas, twelve white grapes, one stalk of celery and twen-

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**M is for Man, who has risen above**

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ty-four peanuts, or any preferred kind of nuts; mix well and spread it on the leaves, then cover it with mayonnaise or French dressing; serve with salted wafers and Neufchatel cheese, ice cold. This is original and delicious to the salad lover.

TABLE TALK.

**Tomato Salad.**

Cut in halves firm tomatoes. Scoop out the insides and fill in with chopped cucumbers or celery, well salted and mixed with mayonnaise. On top lay two anchovies. Serve on crisp lettuce.

MISS LENA HALL.

**Pineapple Salad.**

One cup of nut meats (almonds), one sour apple, chopped or cut fine, two and one-half cups celery, one cup



cherries, white, one can of sliced pineapple, cut in small pieces. Serve with mayonnaise, to which has been added a generous quantity of whipped cream.

MRS. TAPLEY, Bowling Green, Mo.

#### Fruit Salad.

Three cups of white grapes, halved and seeded, two cups of celery, chopped fine, one cup nuts, ground. Cover with Mayonnaise dressing.

MRS. E. CHUMBLEY.

#### Banana Salad.

Slice a banana lengthwise; place on plate ready to serve. Cover with mayonnaise dressing; sprinkle with ground nuts; then serve.

MISS CODY TURNER.

### The animal kingdom through learning and love.

#### Grape Fruit Salad.

Carefully remove the pulp from two large grape fruit. Add one-half the quantity of grated cocoanut, the juice of one sour orange, a small cupful of finely chopped celery, one tablespoonful of powdered sugar. Mix the ingredients well and place on the ice to chill and ripen; when ready, add one cupful of shredded lettuce, moistening with mayonnaise dressing. Arrange on lettuce leaves and garnish with olives.

MISS IDA BELCH.

#### Oyster Salad.

One can oysters, one and one-half cups rolled crackers, one-half dozen hard boiled eggs, two tablespoons butter. Rub butter and yolks together. One tablespoon mustard, one-half a cup vinegar; salt and pepper to taste. Chopped whites of eggs.

MISS BELLE KEOWN.

#### Shrimp Salad.

To one can of shrimps, three or four medium sized tomatoes, three or four large green peppers, small bunch of parsley, small bunch of chopped celery, lettuce or cabbage, three or four medium sized onions. Mix ingredients together; sweeten and salt to taste. Stir with salad dressing.

#### Jellied Ham.

Chop two cups of boiled ham in meat cutter. Mix to a paste with about four tablespoonfuls of mayonnaise dressing, and gradually stir into it one and one-fourth cups cider jelly just on the point of setting; one ounce of gelatine added to the given quantity of cider will make the jelly. Have molds rinsed with cold water. Decorate with sliced

### He cares for his wife and his children and kin,

olives, sifted hard boiled eggs, mixed with enough of the jelly to hold together. Put layer of the egg mixture in the mold, then fill up with the ham mixture and set aside to get firm. Serve on lettuce leaf.

#### Egg Salad.

To one dozen hard boiled eggs, cut into small dice shape, add fifteen cents worth pecans and two stalks of celery, chopped fine. When ready to serve, mix with mayonnaise and grate cheese over the top.

MRS. HY. SCHMIDT.

#### Cherry and Grape Fruit Salad.

Take two cups of red and two cups of white California cherries. Stone and put each to itself on ice. Cut in halves two grape fruits, and remove membrane with scissors.



Chill this also, and arrange the grape fruit in a pyramid in the middle of a platter; around the grape fruit put the cherries, alternated in color. Pour over this a French dressing when ready to serve.

MISS MAY HALL.

#### Fruit Salad.

One can pineapple, one pound blanched almonds and three hard boiled eggs. Mix with mayonnaise. This serves twelve.

MRS. JAMES A. DEARMOND.

#### Fruit Salad.

Chopped pineapple, thinly sliced bananas, white grapes, pulp and juice of oranges and candied cherries. For dressing take four tablespoons powdered sugar, one gill sherry, two tablespoons maraschino, two tablespoons cham-

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Providing all comforts for them to live in.

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pagne. Stir until sugar is dissolved. Pour over fruit, and let stand an hour before serving.

MRS. J. A. McVOY.

#### Medley Salad.

Chop fine a few stalks of white crisp celery, two onions, one sour apple, one nice head lettuce and one hard boiled egg. Mix well with mayonnaise dressing, and serve in individual salad dishes, garnished with cheese balls and crisp white lettuce leaves.

MISS ALMA GASS.

#### Frozen Tomato Salad.

Firm ripe tomatoes, peeled, chopped fine, and rubbed through a sieve. Soften two tablespoons gelatine in two tablespoons cold water. Add one-half cup boiling water and stir, and when gelatine is melted, strain over tomatoes. Add two teaspoons lemon juice, one teaspoon each salt and

pepper; beat until it begins to thicken. Freeze in mold, if possible. Serve in different style molds, and decorate with mayonnaise.

MRS. PAUL BRACE.

#### American Beauty Salad.

One package of dessert jello and flavor with sherry. Mix in seeded white grapes; pour on mold; serve with whipped cream and cocoanut.

MRS. L. J. HALL.

#### French Fruit Salad.

One pineapple, cut into cubes, mixed with two oranges; add one-half cup of maraschino cherries, halved, and a cup of chopped pecans.

MISS LENA HALL.

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N is for Gnu. If you leave off the G,

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#### Shrimp Salad.

Three cans shrimp, one stalk celery, three boiled eggs, three sweet pickles, chopped fine, mayonnaise dressing, nuts, if you like. This salad is very nice; served in little cucumber boats.

MRS. JAMES YOUNG.

#### Jellied Salmon.

One can of salmon, lump of butter size of an egg, one-half box of gelatine (dissolved in hot water). Season to taste with salt, pepper and lemon juice. Boil juice and small pieces and pour over salmon. Mix all together well. Wet mould with cold water; line with sliced lemon, chopped olives and pickles; pour in salmon and set aside to cool. Serve with mayonnaise.

MRS. C. W. CHASTAIN.

#### Salad a la Mortimer.

Put one-fourth cup rice over the fire in plenty of salted water and boil five minutes. Drain and return to double



boiler with two cups milk. Cook until grains are tender and the moisture absorbed. Stir in one-fourth cup sugar or leave unsweetened. Turn into a mould when cold, adding one teaspoonful vanilla. Pack in mould and bury in ice and salt or stand on ice in refrigerator over night. When ready to serve, put on lettuce leaves, about a large tablespoonful; cover with cubes of orange, pineapple, green grapes, cherries, and dress with cold syrup or honey. Heap whipped cream on top and garnish with border of crisp lettuce leaves.

MRS. RHODES.

**Dutch Salad.**

Edam cheese, scooped out and filled with cheese soufflé or cold salad of celery, white grapes and mayonnaise.

MRS. FRED BARTLETT.

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Which makes it as easy and simple, you see,

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**Tomato Jelly Salad.**

Stew one can of tomatoes, adding one slice of onion, one-half dozen cloves, one-half teaspoon salt and a little piece of red pepper pod. When it can be strained through a sieve, strain. Stir in one-half box gelatine that has been dissolved in a little cold water, and set all over fire until gelatine is dissolved. Strain into moulds and set on ice. When firm, serve on lettuce leaves with French or mayonnaise dressing.

MRS. CORTEZ ENLOE.

**Normandy Salad.**

One cup of shelled English walnuts, one can of French peas; put walnuts in pan; add one slice of onion, one blade mace, one bay leaf, one-half teaspoon salt. Cover with boiling water, boil ten minutes, drain and throw nuts

in ice water and put aside. Open peas, drain, rinse well with fresh water, then put in bowl of ice water and let stand two hours before using. Dry nuts and peas thoroughly in towel; then marinate with French dressing and garnish with mayonnaise in dots. MISS ALEXANDER.

**Normandy Salad.**

Stew very gently in their own liquor a small can of French peas. When the peas have absorbed all the liquor, remove from fire and allow to cool. Chop one-half pound of English walnuts, mix with the peas and pour over one-half cup of mayonnaise dressing. T. M. F.

**Stuffed Pepper Salad.**

Remove cap and seeds from eight large sweet peppers.

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As doing your housework and getting meals, too,

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Soak in salted water two hours. Parboil ten minutes. Cool and stuff with following mixture: Mix one-half cup or one pair cooked sweetbreads with three-fourths cup Flagolette beans, one-half cup celery, cut in small pieces, one tablespoon lemon juice, one tablespoon olive oil and one-half teaspoon salt. Let stand two hours. Just before stuffing, moisten with mayonnaise. Serve on water cress or lettuce.

J. J. LEWIS.

**Tomato Jelly.**

Take one quart can tomatoes, season with salt and pepper, simmer until very soft; then strain. Heat to boiling point, and add one-half box of gelatine, dissolved in one-half cup of water. Just before it congeals, add one-half cup each of chopped celery, olives and nuts. Mould and serve with mayonnaise. MRS. SALLIE WOODRUM.



**Nut and Olive Salad.**

Put one cupful of shelled English walnuts in a saucepan; add two slices of onion, one-half of a teaspoonful of salt, one bay leaf and one blade of mace. Cover with boiling water and boil ten minutes. Throw into ice water until chilled, then drain and dry on a towel. Hard boil four eggs and cut them in quarters lengthwise. Cut two dozen large olives in long strips. Mix together the nuts and olives, and marinate with a French dressing; turn out on a platter which has been lined with lettuce leaves and garnished with eggs.

MRS. SALLIE WOODRUM.

**Grape Fruit Salad.**

Peel grape fruit and separate each division, taking out tough part. Sugar and put on ice two hours. Seed white

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When you use a gas range the whole twelve months thru.

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grapes and have cold. Put white crisp leaves of lettuce on plate; then grape fruit, and over this the grapes. Sprinkle with paprika and pour over all olive oil.

LEWIS HORD COOK.

**Egg and Cheese Salad.**

Hard boil as many eggs as desired. Put through a potato press; also put any good cream cheese through the press. Arrange daintily on crisp lettuce leaves, and serve with mayonnaise dressing.

**Fruit Salad.**

Cut with scissors four oranges, one-half pound of figs, cut in pieces, one-half pound shelled pecans, chopped fine, one pineapple, cut in squares, two boxes of strawberries, cut in half; teaspoonful of sherry to each glass. This serves twelve.

MISS NAN SUMMERS.

**Pea Salad.**

Take cold peas left from dinner; add cucumber, sliced, quartered; place on lettuce leaves and cover with French dressing: Three tablespoons oil, one tablespoon vinegar, one-half teaspoon salt, a few drops of onion juice, small one-fourth teaspoon pepper.

**Macedoine Salad.**

One cupful of cold boiled potatoes, sliced, one-half cupful celery, cut in pieces, a few cold string beans (if you have them). Line the salad bowl with lettuce leaves, heap vegetable mixture on these and cover with French dressing. This is a good way to use up any cold vegetable, as nearly any kind may be added to the salad.

MRS. T. M. FULKS.

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O is for Ostrich. His stomach is great;

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**Marguerite Salad.**

Cut five hard boiled eggs into slices about one-eighth inch thick. Remove the yolks carefully, so as not to break the rings. Place the rings on a lettuce leaf or cress in a circle, overlapping each other. Beat the yolks thoroughly with two tablespoonfuls of oil, a few drops of lemon juice, an even salt spoon of salt and a sprinkling of cayenne. Heap with a teaspoon into the center of each ring.

MRS. T. M. FULKS.

**Chiffonade Salad.**

Cut open two large green peppers, remove the seeds and veins, and cut into shreds; drop them into boiling water; boil for one minute, drain and cool. Cut a grape fruit into halves, take out the pulp with a spoon and cut into bits. Peel three good sized, firm tomatoes and cut



into small pieces. Shred finely one head of crisp lettuce. Marinate each article separately with a French dressing. In the center of the salad put the grape fruit pulp; arrange round it the prepared peppers, tomatoes and lettuce in such a way to alternate colors.

E. B. B.

### Mayonnaise.

The oil and vinegar must be worked together by the aid of a builder to keep them from separating for a limited time at least. The best builder is the yolk of an egg and a small quantity of dry English mustard. The simple way to make a mayonnaise, say for six persons, is to put yolk in a bowl which has been thoroughly chilled by packing in ice, and dried thoroughly, and add a half teaspoonful of dry mustard together until they become a brownish paste. When they are rubbed perfectly smooth on the bottom of this

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It can digest the biscuits they say young brides make.

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cold bowl, using a fork for rubbing, put about ten or fifteen drops of lemon juice or good vinegar in the bowl and rub until the paste substance has assimilated all the acid. Now comes the most difficult part, the blending of the oil. Take the bottle of oil and add a quantity to the paste by pouring a thin stream constantly, yet slowly, and stir the oil as fast as the mixture will bind it. If you stir too fast, or change the direction of the stirring, your dressing will not be entirely successful. If you happen to get a little more oil in by accident, do not try to stir it all in fast, but continue slowly until the whole mass is of a uniform consistency. As you go along, add to the mixture for every three teaspoonfuls of oil five or six drops of vinegar, stirring constantly. Mayonnaise made after these directions should be almost of a consistency of a light blanc mange. Cream instead of oil, used for the base of salad dressing, worked

into a thick paste with the other ingredients, is excellent. Add to the oil a little lemon juice, some paprika and a little tarragon vinegar, then a little cream and you will have something unusual and delicious. PICTORIAL REVIEW.

### Mayonnaise.

One tablespoonful of mustard, one of sugar, one teaspoonful of salt, one-tenth of cayenne pepper, the yolks of three uncooked eggs. Put this mixture in an earthen dish and set on ice; stir with a wooden or silver spoon until it is well mixed; then add, very gradually, one bottle of table oil. Stir very lightly, then stir in half a cup of vinegar. One cup of whipped cream is a great addition to it; stir in the last thing; be sure that you stir evenly and one way all the time. This is enough for four quarts of salad.

MRS. MENGES.

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It is lucky for him he is thusly supplied.

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### French Dressing.

When the Frenchman makes his salad dressing he takes two parts of oil to one of vinegar, a good quantity of ground black or white pepper, salt to taste and a little French mustard. If you use these ingredients and take a wide-necked bottle, something like an empty chili bottle, you can place in this the salt, pepper and mustard in sufficient quantities to season, and then add the oil and vinegar. By shaking the bottle thoroughly the dressing is mixed. Afterward it should be put in a cold place. This can be kept for several meals without spoiling. When using this dressing on an ordinary lettuce, romaine or chicory salad, the latter particularly, you can impart to it a delicious piquancy by adding a clove of garlic and rubbing the inside of the bowl with it, or by rubbing the garlic on a piece of bread crust and mixing all together.

PICTORIAL REVIEW.



**Salad Dressing Without Oil.**

Two beaten eggs, four tablespoons cream, five tablespoons vinegar, one teaspoon white mustard, butter size three walnuts, red or white pepper and salt to taste; mix well and cook in double boiler until the consistency of cream.

MRS. A. WOODSON.

**Dressing for Fruit Salad.**

Beat two eggs; add one-fourth cup of fruit juice, any kind, one-fourth cup sugar, one-fourth cup lemon. Stir constantly in a double boiler until thick.

MRS. L. J. HALL.

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For no gas stoves are used where these birdies abide.

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**PIES.**

Ask me no questions,  
I'll tell you no lies.  
Give me some apples,  
I'll bake you some pies.

—Mother Goose.

Pastry is of three kinds, short crust, flaky and puff pastry. Make pastry in a cool atmosphere and on a cool surface. The quantity of water depends on the quality of the flour, but beware of making pastry too moist or it will assuredly be heavy. Use flour of good quality, also good sweet butter. If baking powder be used, get the pastry into the oven as quickly as possible, but with a liberal supply of fat it improves with being set aside for an hour or two.

**Short Crust Pastry.**

One pound of flour, ten ounces of butter or lard, one teaspoon of Price's baking powder, half a teaspoonful of salt,

cold water. Sift the flour into a basin, add the baking powder and salt, shred the butter into it and rub it lightly in with the tips of the fingers until the whole looks like fine bread crumbs. Make a hole in the center of the flour, pour in a little cold water, mix it in until the whole is a stiff paste. Then knead the whole lightly together, sprinkle a little flour on the pastry board and rolling pin, but not over the pastry, then roll it out to the desired thickness.

**Flaky Pastry.**

One pound of flour, three-quarters of a pound of butter or lard, half a teaspoonful of salt, some cold water. Sift the flour into a basin and add the salt. Divide the butter into four equal parts. Rub one-fourth of the butter into the flour in the same way as for the short crust pastry, then mix it to a stiff paste with cold water. Next roll it

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P is for 'Possum, whose chief attribute

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out into a long, narrow strip. Spread one-fourth of the butter in small lumps over the pastry to within about a quarter of an inch of the edge, shake over a little flour, then fold it evenly in three, pressing the edges together with the rolling pin. Then roll it out again, and proceed as before. Repeat this process until all the butter has been used. Then roll the pastry out to the desired thickness, and it is ready for use.

**Amber Pie.**

One cup butter, one cup eggs (about six), one cup jelly. Beat together to a cream and bake in one crust. For the meringue, take white of one egg and one cup pulverized sugar. Beat to a froth and spread over the top and brown lightly.

BELLE KEOWN.



**Apple Custard Pie.**

One teacup sugar, lump butter, size small egg; all the beaten yolks of three and the white of one egg; and cooked apples (that have been mashed through a colander) until thick enough. Cook without top crust. Then spread on meringue made of the two beaten whites and two table-spoons sugar. If you like, add a little nutmeg to apples or a little flavoring to meringue.

MRS. A. M. WOODSON.

**Apple Custard Pie.**

One cup milk, yolks of two eggs, three or four grated apples, small spoon of melted butter, one-half cup sugar, nutmeg to flavor, small pinch of salt. Bake in one crust. Make a frosting with the whites of eggs and two spoons sugar. Brown delicately.

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Is in fooling the people and playing cute,

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**Banana Pie.**

Fix pastry, cook and let cool. Cream filling of one and one-half teacups of sweet milk in a double boiler and let boil. Beat eggs and pour in sugar, flour, salt and add to hot milk. Boil until thick, then let cool. Slice two bananas lengthwise and cover crust; pour in cream filling and cover with whites of eggs. Brown slightly.

MAE HALL.

**Boston Cream Pie—Cream Filling.**

One pint of boiled milk, one and a half cups of sugar, mixed, one-half cup of flour; add two eggs unbeaten; flavor to taste; add all to the boiling milk. Stir briskly until it thickens. Crust: One and a half cups of flour, one teaspoon Price's baking powder, one-half cup sugar; add three

eggs, yellows and whites beaten separately, and bake. When cold, cut top and put cream in crust, then put top back.

MAE HALL.

**Buttermilk Pie.**

One cup sugar, one and one-half cups buttermilk, one egg, one teaspoon butter, one tablespoon flour. Stir well together. Flavor with nutmeg. Bake in one crust.

BELLE KEOWN.

**Chess Pie.**

Five eggs, and save two for whites for meringue, three-fourths cup butter, one cup sugar. Put into the pastry and bake.

MRS. MANCHESTER.

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But cuter by far, with no pretense to fool,

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**Chocolate Pie.**

Two cups of milk, two tablespoons of grated chocolate, yolks of two eggs, two-thirds tablespoons of cornstarch or flour. Heat the milk, sugar and chocolate together; when hot, add the cornstarch, dissolved in a little cold milk; add the beaten yolks. Let all come to a boil. Line a pie tin with good crust, bake, and then pour in the chocolate cream. Beat the whites of the two eggs to a stiff froth with two tablespoons of sugar. Set in oven and brown.

**Cracker Pies.**

Take six crackers, roll fine, one cup raisins, cut fine, one cup of molasses, one and one-half cup of sugar, one-half pint of butter, one pint of boiling water. Mix well and flavor with lemon.

MRS. HUDDLESTON.



**Lemon Crackers.**

Mix together one pint of lard, two cups of sugar (white), the whites of two eggs; dissolve five cents worth of baking ammonia in a cup of sweet milk, five cents worth of oil of lemon and flour enough to make a stiff dough. Cut and bake.

MINNIE HUDDLESTON.

**Chess Pie.**

Cream one-half cup butter; add two-thirds cup sugar and three yolks and one white of egg, beaten to a stiff froth; one-half cup milk may be added if not wanted so rich; flavoring. Stir all together rapidly, and bake in nice crust. When done, spread with two beaten whites, two tablespoons sugar and flavoring, then brown and serve while still warm.

MRS. A. M. WOODSON.

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Is the stove which we handle—THE GEORGE M. CLARK JEWEL.

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**Cheese Pie.**

Take one cup cottage cheese, three eggs, one-half cup raisins, one cup sugar. Beat eggs, sugar and add cheese, then the raisins. Bake with bottom crust.

MRS. KATE TWEEDIE-MUELLER.

**Chocolate Pie.**

For two pies take one square of Baker's chocolate, four eggs, two cups milk, one and one-fourth cups sugar. Heat the milk and stir in the chocolate. Beat eggs and sugar together, and stir into the milk and chocolate. When all boils it is done. Put it away to cool. Bake with one crust. Whip whites very stiff; sweeten and spread over pies when almost done; return to oven and brown slowly.

MRS. F. M. BROWN.

**Chocolate Pie.**

Four tablespoons grated chocolate, two tablespoons cornstarch, six tablespoons sugar, one pint of water, yolks of two eggs. Boil till thick; add teaspoon vanilla. Bake, and add meringue made of the two eggs, beaten very stiff; sweeten gradually with two tablespoons sugar.

MRS. H. P. FRENCH, Martinsburg, Mo.

**Cocoanut Pie.**

One cup sugar, one and one-half cups sweet milk, one egg, one cocoanut, grated, one-half cup sweet cream or one tablespoon melted butter. Baked with one crust. Desiccated cocoanut can be used.

**Cranberry Tart Pie.**

Stew cranberries, allowing a pint of sugar and a pint

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Q is for Quail, which on toast is good,

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of water to a quart of berries. Line a pie plate with paste. Fill with the stewed berries. Put narrow strips of pie crust across the top. A quart should make two good pies. Make with full upper crust, if preferred.

**Cream Pie.**

Four eggs, yolks, two whites, 6 full tablespoons sugar, one full pint milk, two tablespoons flour. Reserve two tablespoons sugar to use with two remaining eggs, whites for meringue. Proceed as in plain custard, being careful to cream the eggs, sugar and flour thoroughly before putting with the scalding milk.

MRS. HUGH STEPHENS.

**Cream Pie.**

One pint milk, pinch of salt, two scant tablespoons cornstarch, 3 yolks of eggs, one-half cup sugar, one-half



teaspoon lemon extract. Cook over water. Bake the crust alone in a pie plate, then pour the mixture in, and frost with whites of three eggs and three tablespoons sugar and one-half teaspoon lemon extract. Brown lightly in the oven. Five eggs will make two pies. BELLE KEOWN.

#### Hickory Nut Pie.

One cup meats, chopped fine, two eggs, three cups milk, two tablespoons sugar. Bake with one crust. Butternuts may be used, but are so rich that their use is not recommended.

#### Lemon-Potato Pie.

One raw potato, grated, one lemon, grated, with juice, one cup sugar, one cup water. Bake with two crusts.

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Prepared on coal or oil or wood.

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#### Lemon Pie.

One cup sugar, two tablespoons of flour (not more than rounding), two tablespoons butter (not heaping), juice of one large lemon. Stir together the above four ingredients, with a pinch of salt added. Beat like cake dough. Add yolks of three eggs and one cup of milk; last, beaten whites of eggs. Bake in slow oven in lower crust.

MRS. L. J. H.

#### Lemon-Molasses Pie.

One pint best syrup, two tablespoons melted butter. Put into a bowl, and dredge in a teaspoon of flour. Then grate the yellow rind of two small lemons and squeeze out the juice. Stir together. Line a pie tin with paste. Put a layer of the mixture in, then a layer of crust as thin as a

wafer, then another layer until there are three layers of crust; then the mixture and a top crust. This makes two deep, round pies.

#### Lemon Pie.

The rind and juice of one lemon, three eggs; leave out the whites of two; one cup of sugar, one tablespoon of butter, one tablespoon of flour, five tablespoons of boiling water. Bake in a slow oven.

**Meringue**—The whites of two eggs, two tablespoons of sugar. MISS ANNA KRUMMEN.

#### Mince Meat.

Two and one-half pounds lean beef, one pound beef suet, one dozen green apples, grated peel of three lemons,

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But when placed on a gas range and gently fried,

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juice of two, grated peel of two oranges, juice of two, one quart of seedless raisins, one quart currants, one-half pound citron, three grated nutmegs, one-half tablespoon cinnamon, one-half tablespoon salt, one-fourth teaspoon cloves, one-fourth teaspoon mace, one-half pint brandy, one-half pint sherry wine, one quart sweet cider, boiled down to one pint. Mix gradually, allowing one measure of granulated sugar to four of the mixture, putting them in stone jar alternately. Stir steadily until all the ingredients are thoroughly mixed, then add cider, brandy and wine. Keep in cool place, and stir three times daily for a week or two.

MRS. K. GRIMSHAW.

#### Mince Meat.

Six pounds of suet, chopped fine, two pounds of currants, two pounds of raisins, two and a half pounds of



brown sugar, one-fourth pound of mace, one-half pound of cloves, one-half pound of nutmeg. Mix well with one and a half pints of good whiskey; when you make pies, add chopped apples.

MRS. T. L. PRICE.

#### Mince Meat.

Five pounds beef (raw), one and one-half pounds suet, four pounds raisins, four pounds apples (peeled and chopped), one pound citron, one pint brandy or whiskey, one teaspoonful each of cinnamon and cloves, two nutmegs, six pounds sugar. Makes one and a half gallons.

MRS. C. W. CHASTAIN.

#### Mince Meat.

One peck chopped apples, four pounds chopped meat,

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Is the most toothsome dish that was ever tried.

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two pounds chopped suet, two pounds raisins, two pounds currants, three-fourths pound citron, six lemons, four tablespoonfuls cinnamon, one tablespoonful ground cloves, one pint good whiskey, one gallon good cider, four pounds good light brown sugar. After apples, suet, meat and lemons are chopped, mix all together and place in large vessel over slow fire, removing when apples are soft. Can, and when cool, put brandy on top and seal. Has been kept good for four years. Two lemons should be ground whole, two grated and the juice of other two used. Lemons must be mixed with chopped meat.

MRS. F. M. BROWN.

#### Orange Pie.

One orange, juice, grated rind, one cup sugar, one cup water, yolk of one egg, two tablespoons cornstarch. Bake with one crust, and frost with white of egg and tablespoon sugar.

BELLE KEOWN.

#### Orange Pie.

Yolks of three eggs, one heaping tablespoon of cornstarch, one heaping tablespoon butter, one teacup sweet milk or cream, one heaping teacup sugar, juice and some grated rind of one orange. Put into unbaked crust. When done, cover with meringue made of three whites of eggs, a pinch of salt, three tablespoons of sugar and a few drops of lemon extract. Beat until very creamy before browning.

MRS. E. L. BURCH.

#### Pineapple Pie.

One small pineapple, grated, two tablespoons butter, one cup sweet cream, one-half cup sugar, three yolks of eggs. Mix well, and bake in under crust only. Beat the whites to a stiff froth with one-half cup fine sugar for meringue.

BELLE KEOWN.

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R is for Raccoon, which takes time to say;

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#### Pie Plant Pie With One Crust.

One cup stewed pie plant, yolk of one egg, two tablespoons flour, one cup sugar. Bake in one crust. Frost with white of egg and one tablespoon sugar.

#### Pumpkin Pies.

Select a pale old-fashioned pumpkin, peel and cut in squares, and add enough water to start it; cover and steam until tender; then remove cover and cook slowly on back of range until dry, stirring often; strain through colander or wire basket, and keep in refrigerator. For two pies, take one pint of sweet milk, not quite a pint of pumpkin, three beaten eggs, large lump butter, one and one-half cups sugar, one-half teaspoon ginger, one-half teaspoon cinnamon, one-third nutmeg. Bake slowly in good crust.

MRS. A. M. WOODSON.



**Raisin Pie.**

One cup layer raisins, stoned, left whole, one whole egg and yolk of another, three-fourths cup brown sugar, beaten with the eggs. Lay the raisins on the crust, dredge with flour, and pour the mixture over. Bake in one crust. Then take the remaining white with two tablespoons pulverized sugar for icing. Brown lightly. More eggs will improve it.

**Raisin Pie.**

One cup of chopped nuts (English walnuts preferred), one cup of chopped seeded raisins, the juice and grated rind of one lemon, one cup of water, one tablespoon of flour, one cup of sugar, two tablespoons of butter. Stir lightly together, and bake with upper and lower crust.

MAE HALL.

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"Coon" is much quicker and a much better way.

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**Rhubarb Pie.**

Pour boiling water over two cups chopped rhubarb. Drain after ten minutes, and mix with one teacup sugar, yolks of two eggs, piece of butter, size of a walnut, two tablespoons flour. Bake with lower crust; add meringue made of whites of eggs and three tablespoonfuls sugar, beaten very stiff.

MRS. ED. AUSTIN.

**Strawberry Cream Pie.**

Line a dish with paste and fill with fresh strawberries; make very sweet with powdered sugar. Cover with paste, rather thick, but do not pinch down at the edges. When done, lift the top crust and pour over the berries the following, after it is perfectly cold: One small cup milk (or part cream), heated to boiling; whites of two eggs, beaten and

stirred lightly into the boiling milk; one tablespoon white sugar, one-half teaspoon cornstarch, wet with cold milk. Stir all together and cook three minutes. Replace the top crust and sprinkle sugar over the top before serving.

**Spice Pie.**

Two cups sugar, three tablespoons flour, one cup cream or rich milk, one-half cup butter, three eggs, two teaspoons of cinnamon, one-half teaspoon of cloves, one-half teaspoon of allspice, one teaspoonful of vanilla. Beat whites separately; sweeten and spread on top after pie is baked. Brown lightly.

MRS. H. P. FRENCH, Martinsburg, Mo.

**Summer Mince Pies.**

Four crackers, soaked soft in cold water, one cup

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Cooking is like talking—the less time you waste,

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molasses, one-half cup vinegar, two teaspoons cinnamon, one of cloves and one of allspice, one of raisins, currants, butter or suet; sweeten to taste. This makes three pies.

MRS. F. M. BROWN.

**Transparent Pie.**

One cup sugar, one cup butter; cream together; add two beaten eggs. Bake in one crust and put a pie tin over the pie while baking. It is nice to take extra whites of two eggs with four tablespoons sugar for a meringue.

**Vinegar pie.**

Make a rich pie paste. On the bottom crust of a round plate sprinkle one tablespoon flour and one cup light brown sugar. On this another spoon of flour. Pour over gradually one-half cup vinegar, a pinch of salt and one-half teaspoon cinnamon. Cover with upper crust.



*PUDDINGS, SAUCES, ETC.*

"Solid pudding against empty praise."  
—Pope.

**Hard Sauce.**

To the butter used add twice the weight of sugar; cream until it is a creamy mass; flavor to taste.

**Fig Suet Pudding.**

Mix together two cupfuls and a half of sifted flour, one level teaspoonful each of soda, salt, mace, allspice and cinnamon and one teaspoonful of Price's baking powder. Put through a fine sieve, then add one-half of a cupful of finely chopped suet, one pound of figs, cut fine, one cupful of mo-

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The more it's enjoyed. Gas helps you make haste.

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lasses, one cupful of milk. Turn into well buttered pound baking powder cans or molds of the same size and steam for two hours and a half. Serve with any good liquid sauce, flavored with vanilla and sherry.

**Orange Pudding.**

Six oranges, one quart of milk, three eggs, two tablespoonfuls of cornstarch. Cut oranges and sprinkle with sugar; heat milk and add yolks of eggs, with cornstarch rubbed in; boil till thick. When cool, mix with oranges. Beat whites of eggs and add one tablespoonful of sugar to each egg; spread on top; place in oven and brown.

MRS. C. W. CHASTAIN.

**Banana Pudding.**

Boil to a custard one quart milk, the beaten yolks of four eggs with one-half cup sugar. Pour this custard over

four sliced bananas. Beat whites of the eggs to a stiff froth, with four tablespoons of sugar. Spread on top. Set in the oven until a light brown.

**Baked Apple Dumplings.**

Pare, core and quarter apples. To prepare paste, take a quart of sifted flour, into which stir one-half teaspoonful salt, three teaspoonfuls Price's baking powder, two table-spoons lard and butter mixed, one pint milk or ice water. Mix to stiff dough. Roll paste and cut into squares, and in the center of each place the four parts of an apple. Sprinkle with sugar and cinnamon, and add piece of butter size of a chestnut. Envelope the apple in the paste, pressing the edges together. Place in a well greased baking pan and bake one-half to three-fourths of an hour in a moderate oven. Serve with hard sauce.

A. C. B.

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S is for Snail. He's terribly slow;

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**Steamed Pudding.**

One cup grated carrots, raw, one cup grated Irish potatoes, raw, one cup seeded raisins, one cup brown sugar, one cup suet and nuts, one even teaspoonful of soda mixed with potatoes, one-half teaspoon of cloves, one-half teaspoon of nutmeg, one-half teaspoon of cinnamon, one cup of flour. Steam three hours.

MRS. SUSAN FOSTER.

**Sauce.**

One egg, beaten without separating, one-half cup sugar, one lemon rind, grated, two-thirds juice of one lemon, one level tablespoon of cornstarch, one level tablespoon of butter. Beat until light; add one cup boiling water. Cook until creamy.

MRS. SUSAN FOSTER.



**English Plum Pudding.**

One and one-half pounds beef suet, chopped fine, two pounds raisins, one pound currants, one large cup sugar, five eggs, one pint milk, one teaspoon salt; spice as for fruit cake; four large cups flour. Mix well and put in small cloth bags; tie tightly and boil four or five hours. Do not fill bags too full, as they swell. When ready to use, steam or boil until thoroughly heated; take from bag and serve with wine or brandy sauce. These puddings will keep indefinitely.

ENGLISH LADY.

**Brown Betty.**

Two cups chopped tart apples, mixed with one cup sugar and spices to taste. Put layer in baking dish, dot with butter and cover with layer of bread crumbs. Continue until dish

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But sometimes we think not so very much so,

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is full, putting last layer of the crumbs. Bake in moderate oven from two to three hours. Serve with sauce. F. S.

**Caromel Pudding.**

Beat yolks of four eggs in a bowl with four tablespoons of milk. Mix one cup of granulated sugar with four heaping tablespoons of flour, and beat this into the eggs and milk. Boil one quart of milk, and pour over the above mixture; put into a double boiler and cook until thick; then pour into a pudding pan. Melt one-half cup of brown sugar, and when golden brown mix into the custard. Make a meringue of the whites of the eggs, and brown on pudding. Serve cold with whipped cream.

MRS. H. C. CLARK, Butler, Mo.

**Cherry Pudding.**

Line a deep pan with pastry and make filling of yolks of five eggs, one-half cup butter, one cup sugar, one and one-

half cup cherry or strawberry preserves, one-half cup sweet milk. Make meringue of whites for top.

**Sauce**—One cup sugar, one-half cup butter, one egg. Beat well together and cook in double boiler until thoroughly hot. Add cup of whipped cream. Flavor with vanilla.

MRS. PAUL BRACE.

**Chocolate Pudding.**

Two cups sweet milk, one cup bread crumbs, three eggs (leaving the whites of two for top), four tablespoons of grated chocolate, two tablespoons sugar, one-half teaspoon vanilla and pinch of salt. Cook milk and bread crumbs on top of stove until they thicken; then add other ingredients, and bake in a moderate oven.

DELLA WILSON.

**Chocolate Pudding.**

Boil two ounces Baker's chocolate in one quart of milk;

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For wood, coal and gasoline are all in his class.

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when dissolved, pour over one pint of bread crumbs, and let stand an hour or so. Mash well, and put through a sieve until smooth. Then add three well beaten eggs, one-fourth cup butter, one cup sugar, one-half cup raisins and another of chopped nuts. Steam one hour. Serve with plain or whipped cream.

MRS. AUSTIN.

**Fine Suet Pudding.**

One cupful suet (chopped), one cup molasses, one cup sour milk, one cup raisins, one cup currants, one teaspoon salt, one small teaspoon soda mixed in molasses, three and one-half cups flour. Steam three hours.

MRS. WASSON STANLEY, Upper Alton, Ill.

**Cream Pudding.**

Beat the yolks of three eggs thoroughly with one cup of sugar, and flavor with brandy. Whip one pint cream until



very stiff; add to yolks and sugar; then add the beaten whites of three eggs, and, lastly, one-half box of Cox's gelatine, which has previously been dissolved in water. Add nuts and cherries; pour into a mould, and set on ice to become firm.

#### Cream Coconut Pudding.

Put one pint milk in double boiler; when boiling add four level tablespoons cornstarch dissolved in water, and let cook until thick and smooth. Add one-half cup sugar. Take from fire, and add two cupfuls grated cocoanut and the whites of four eggs beaten to a froth. Put in mould and set on ice. Serve in slices with a custard made from one pint milk and the yolks of four eggs, sweetened and flavored with vanilla.

#### Fig Pudding.

One pound of figs, chopped fine, one pound of suet, two

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When you want to move quickly just cook with gas.

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cups sugar, three cups bread crumbs, six eggs. Put in a bucket or mould and steam three hours. Use any kind of sauce you like. Very good.

MRS. J. R. GREEN.

#### Graham Pudding.

One cup molasses, one cup cream or sweet milk, one tablespoon butter, one teaspoon soda mixed in molasses, one teaspoon cinnamon, one-half teaspoon nutmeg; other spices if desired. Graham flour to make thick batter; add cup of raisins chopped. Serve with rich sauce.

#### Lemon Pudding (For Six).

The juice and grated rind of one lemon, cup of sugar, yolks of two eggs, three well-rounded tablespoons flour, a pinch of salt, one pint rich milk; mix flour and part of the

milk to a smooth paste; add the juice and rind of lemon, the cup of sugar, yolks well beaten, the rest of the milk. Put cracker or grated bread crumbs in bottom of baking dish, pour in custard and bake in a quick oven until done. Beat whites to a stiff froth; add two tablespoons sugar, spread over the top, return to oven and brown. Serve with whipped cream.

MRS. ROBINSON.

#### Frozen Pudding.

"A perpetual feast of nectared sweets."—Milton.

Yelks three eggs, three-fourths cup maple syrup, twenty blanched almonds, six macaroons (ground), old, (dry ones are better), one teaspoon gelatine (Knox), one and one-half pints whipped cream. Beat yelks of eggs until very light. Heat maple syrup until hot; beat it into yelks. Dissolve gela-

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T is for Turtle, sometimes a dove,

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tine and add to above. Mix all thoroughly; let stand until cold; add whipped cream, put into a mold, pack with ice and salt, and let stand about three or four hours.

MRS. J. B. QUINLAN.

#### Frozen Pudding.

One gallon cream, one pound seeded raisins, one ounce citron, one pint strawberry preserves, one dozen bananas, one-half pint grated almonds.

MRS. J. R. GREEN.

#### Frozen Nut Pudding.

After beating three eggs very light, add one-half cupful of sugar and turn into one pint of scalded milk. Cook to the consistency of boiled custard. Then remove from the fire and stir in four ounces of grated chocolate. When the chocolate is dissolved strain, chill and freeze. Have one-half cupful



of candied cherries and one tablespoon of chopped citron soaked in a very little sherry wine for two hours, and when the custard is like thick mush in the freezer, add the fruit with one cupful of finely chopped nut meats and one teaspoonful of vanilla extract. Finish freezing, pack in a mold, and pack with ice and salt for at least two hours. It can be put on a platter and served on the table.

MRS. IRWIN.

**Frozen Rice Pudding.**

Cook handful of rice in milk until soft; add vanilla and sugar to taste and yolks of two eggs; soak one-half box gelatine in milk two hours, strain, add to mixture; add one pint whipped cream, pour in a mold, set on ice three hours. Serve with fruit sauce.

MRS. H.

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Sometimes a soup which you very much love.

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**Maple Mousse.**

Whip four eggs very light, and add gradually, constantly beating, one cup of warm, but not hot, maple syrup. Put on fire in double boiler, and stir until it resembles rich cream. Set aside, and when nearly cold, add one pint of rich cream, whipped light, taking care not to take any liquid cream. Pack in ice and salt for five hours. Do not stir.

ALMA GASS.

**Maple Parfait.**

Beat separately six eggs until very light. Heat three-fourths cup maple syrup and pour over the yolks; then add whites, and cook until it forms a thick coating on spoon. After removing from fire, beat until light. Add two cups of whipped cream, pour in mold, and pack in ice and salt for four hours.

MRS. PARTY.

**Marshmallow Parfait.**

Boil three-fourths cupful granulated sugar and one-third cupful boiling water to the thread degree; have ready the whites of two eggs beaten to a stiff white foam. Pour the syrup in a fine stream into the eggs, beating all the while, and continue to beat until foamy. When cold fold and cut into it a pint of cream beaten solid to bottom of mold. Flavor with tablespoonful of vanilla, or flavor to taste with creme de menthe cordial, or mix in gently three-fourths cupful candied fruit chopped very fine. Let the fruit stand over night in a sugar syrup, or in rum or wine, and chill, or use maraschino cherries, chopped fine (they can be used from bottle). Melt marshmallows in one-fourth cupful boiling water, and soon as the boiled sugar is beaten into the eggs add the melted marshmallows, and beat the whole until cold before adding the whipped cream and fruit. Turn the parfait into a paper-

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'Tis also for time, which to save is our aim;

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lined mold or the can of your freezer; cover securely and pack in salt and ice. Let stand about three hours. Unmold and decorate the top with cherries, and dish with tulips or roses. Use equal quantities crushed ice and salt.

F. F.

**Nesselrode Pudding.**

The day before you wish to use the pudding cut two ounces of candied citron and one pound candied fruit into small bits; pour over them three wineglasses Maraschino cordial, or any sweet wine (Port is good), and let it soak over night. Chop very fine four dozen blanched almonds, beat the yolks of twelve eggs very light, and then stir in one-half pound of sugar and the nuts. Stir this into one quart of boiling milk and let thicken. Then add vanilla. When cold, put in the freezer and partly freeze; then add two quarts of whipped cream and the fruit already prepared. Also mash



up one dozen macaroons or kisses, and stir in at the same time. Freeze well.

MRS. T. G. BURKHARDT.

#### Peach Parfait.

One quart of well mashed soft peaches; juice of two lemons; pour one quart of boiling water over two cupfuls of sugar; boil for five minutes; pour over the peach pulp; let cool; freeze to a soft mush; beat the whites of two eggs to a stiff froth; put in a tablespoonful of sugar and one tablespoonful of vanilla; mix well in the half frozen peaches and freeze hard.

MRS. TOM STEGER, Texas.

#### Raspberry Parfait.

Mash and press out sufficient raspberries to give one-half of a cupful of juice. Chill one pint of very thick cream,

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A gas stove will do it. Just send us your name.

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add one-half of a cupful of powdered sugar and the fruit juice and whip until thick all through. Turn into a mold, cover and bind the seam with a strip of cloth dipped into melted butter or lard. Pack in ice and salt, and let stand for three hours.

SELECTED.

#### Angel Parfait.

In a saucepan put one-half of a cupful of granulated sugar and five tablespoonfuls of boiling water; stir until the sugar is dissolved, then put the spoon away and boil slowly but steadily, until the syrup will spin a thread at least half an inch long, when a fork is dipped in it and then held up to drain. Take quickly from the fire. Have ready the whites of three eggs whipped to a stiff dry froth. Pour the syrup slowly in a fine stream over the whipped whites, beating all the while; continue to beat until the mixture is cold, then add one tea-

spoonful of vanilla and one pint of thick sweet cream, which has been whipped to a solid froth. Mix carefully but thoroughly; turn into a mold with a tightly fitting cover. Bind the edges with a narrow strip of muslin which has been dipped in melted butter or lard, and bury in ice and salt for fully four hours before serving.

MRS. BURKHARDT.

#### Snow Ball Pudding and Sauce.

Beat the yolks of three eggs until light, then add gradually one cupful of granulated sugar, beating all the while. When very light add two tablespoonfuls of milk, one cupful of flour, and beat again. Beat the whites of the eggs to a stiff dry froth, add quickly to the batter with one rounded teaspoonful of Price's baking powder. Fill well buttered cups two-thirds full and steam for twenty minutes. Roll in powdered sugar and serve with foamy fruit sauce: Put

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U is for Unicorn, that lived years ago.

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three tablespoonfuls of apricot marmalade, the juice of one lemon and one cupful of boiling water into a saucepan. Bring to the boiling point, sweeten to taste, and stir in one scant tablespoonful of arrow root dissolved in a little cold water. Boil for five minutes and pour it over the stiffly beaten white of one egg. Serve at once.

MRS. REID.

#### Chocolate and Cocoanut Pudding.

Boil until thick two cupfuls of milk, two tablespoonfuls of cornstarch and one-half cupful of sugar. To two-thirds of this mixture add one-half cupful of cocoanut and the whites of four eggs, beaten stiff. To the remaining one-third add two tablespoonfuls of melted chocolate. Take a square wetted mold, pour in one-half of the white or cocoanut mixture, then the chocolate, and on this the remaining cocoanut. Set on ice to harden. Serve this in slices with a custard made of



the yolks of four eggs, well beaten, four tablespoonfuls of sugar and two cupfuls of milk; heat and let come to a boil; remove from fire and flavor with vanilla.

#### Marshmallow Rice Pudding.

Take cold boiled rice and add to it milk and sugar and an egg, just as you would for an ordinary baked rice pudding. Then place on the top a dozen marshmallows which have been soaked for two or three hours in milk and bake until a light brown tint. Serve with cream. This makes a very dainty and nourishing pudding, the marshmallows giving a very delightful and delicate flavor.

E. B.

#### Coddled Apples.

Prepare apples as for baking. Place in a baking pan.

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**He is now quite passe, as you doubtlessly know.**

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Cover with sugar and enough water to form a syrup when cooked. Stand on the back of the range, tightly covered, and let them steam slowly. When tender, lift out carefully and pour the syrup over them, and serve with sugar and cream.

MRS. PHILLIPS, Columbia, Mo.

#### Apple Meringues.

Prepare as for baking, filling each cavity in apples with a little sugar, a lump of butter and some lemon juice. Cover well with sugar and water, and bake until tender. When ready to serve have the whites of two or three eggs beaten stiff and sweetened with pulverized sugar. Put a large spoonful on top of each apple, and serve without browning.

SELECTED.

#### Prune Fluff.

Soak a half pound of large prunes until very soft, then cook slowly until tender, letting the juice cook down to about

half a cupful. Pit them and rub them through a colander. Whip the whites of four eggs to a soft froth, add gradually a half cupful of sifted powdered sugar, and beat to a stiff meringue. Add the prune pulp, a spoonful at a time, beating hard. Fill glass sherbet cups with the mixture, and serve very cold.

MRS. C. A. BURKHARDT, California, Mo.

#### Baked Apples With Bananas.

Fill the cavities of apples previously prepared for baking with half a banana. Add a little lemon juice and sugar and bake.

#### Mock Whipped Cream.

White of one egg, one grated apple, one cup of sugar. Beat together for twenty minutes. This will make enough to

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**He's among the strange relics our ancestors had,**

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serve six people, using it as a dressing for puddings, etc.

HELEN SPICER, Kansas City, Mo.

## COOKIES.

#### Lemon Cookies.

Beat six eggs, whites and yolks separately, one cup butter, three cups of sugar, one teaspoonful of Dr. Price's lemon extract; flour enough to make stiff enough to mold.

MRS. G. C. RAMSEY.

#### Cream Doughnuts.

One pint sour cream, two eggs, one cupful sugar, one teaspoonful soda, one-half teaspoonful salt, one-half teaspoon-



ful cinnamon. Add flour to make nearly as stiff as biscuit dough, roll out, cut in any shape desired, fry in hot lard enough to cover them. When done, sprinkle with sugar.

MRS. J. B. QUINLAN.

#### Ginger Muffins.

Three eggs, one cup lard, one cup baking molasses, one cup brown sugar, one tablespoon ginger, one teaspoon cinnamon, one tablespoon soda dissolved in a teacup of boiling water, a pinch of salt, five cups flour.

MISS SUSIE FRENCH.

#### Centennial Cookies.

One and one-half cups C. sugar, two-thirds pound butter, two eggs, one teacup chopped raisins, one-third teaspoon cinnamon, one-third teaspoon cloves, two teaspoons whiskey or

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#### Which electric utensils have put to the bad.

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brandy, one teaspoon soda, dissolved in two tablespoons sweet milk, one heaping teaspoon Price's baking powder, sifted in flour. Flour enough to roll thin or drop.

#### Walnut Cookies.

Two eggs, well beaten, two cups soft brown sugar, one cup butter, one-half cup sour milk, one-half teaspoon soda, three and one-half cups flour, one pint walnuts. Drop with teaspoon in greased pans.

MISS BUCKNER, Paris, Mo.

#### Oat Meal Cookies.

One cup sugar, three-fourths cup butter, two eggs, two tablespoons cream, two cups flour, two cups oatmeal, one cup chopped or ground nuts, one cup raisins (floured), one teaspoon soda, dissolved in little water, one teaspoon cinnamon. Drop off teaspoon and bake in a slow oven.

MRS. L. S. PARKER.

#### Cookies.

Two-thirds teacup butter, one cup coffee, one cup sugar, two beaten eggs, two teaspoons Price's baking powder, two and one-half tablespoons sweet milk, two teaspoons vanilla or lemon. Mix as soft as can be rolled; sprinkle over top with sugar before baking.

MRS. T. L. PRICE.

#### Chocolate Tea Cakes.

Cream well together two heaping tablespoonfuls of butter and one scant cupful of fine granulated sugar. Grate or cut fine one square of unsweetened chocolate; melt over hot water and add to the creamed mixture. Drop in, one at a time, three unbeaten eggs, beating very hard after each is added. Mix together, then sift one-half of a cupful each of pastry flour and cornstarch, one-quarter of a teaspoonful of

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#### V is for Vulture, a carnivorous bird,

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salt and one teaspoonful and a half of Price's baking powder. Add this to the batter alternately with one-half of a cupful of milk. Lastly, add a scant teaspoonful of vanilla, fill muffin pans two-thirds full, sprinkle some chopped nuts on the top of each and bake in a quick oven.

#### Sand Cookies.

One-half pound of powdered sugar, five eggs, beaten separately; stir yolks and sugar one hour, then one-half pound of cornstarch, flavored with lemon. Bake thirty-five minutes.

A. F. R.

#### Springerle Cookie.

One pound flour, one pound sugar, four eggs, butter size of walnut, one teaspoonful baking ammonia, one teaspoonful extract of anise. Stir the sugar, eggs and butter for fifteen



minutes; add the ammonia, previously dissolved in water, then add the flour; knead to a stiff dough, roll out to half the thickness of a finger, and bake in a moderate oven.

MISS MABEL CRUZEN.

#### Fruit Drop Cakes.

Cream together two-thirds of a cup of butter and one cupful of brown sugar. Add one teaspoonful of cinnamon, one-third of a cupful each of cleaned currants and seeded raisins, cut fine, two-thirds of a cupful of chopped English walnuts, two well beaten eggs, a half teaspoonful of vanilla, one pint of flour, sifted with one scant teaspoonful of Price's baking powder. Drop by small teaspoonfuls in flat pans, shaping them as round as possible. Bake in a moderate oven.

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Of such an appetite we've never heard,

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#### Lemon Cookies.

Two cups sugar, one cup lard, two eggs, one cup sweet milk, a pinch of salt, one level tablespoon of baking ammonia, dissolved in milk, five cents worth oil of lemon.

MRS. S. P. GUTHRIE, Mexico.

#### Cookies.

Three eggs, one cup sugar, one cup butter, two teaspoons Price's baking powder; flour enough to make batter; vanilla.

MRS. O. H. MANCHESTER.

#### Hermit Cakes.

Two cups brown sugar, one cup butter and lard, mixed, one cup chopped raisins, two eggs, one teaspoon soda (small), one teaspoon cloves, four tablespoons sour milk, one table-

spoon cinnamon, four tablespoons nutmeg. Mix soft with flour, and have a hot oven.

C. C.

#### Coffee Cakes.

One cup sugar, one cup molasses, one cup butter (scanty cup), one cup sweet milk, one teaspoon soda, one egg, two eggs, or no eggs at all. Spices and flour to mix like layer cake.

C. B.

#### Fruit Cookies.

One cup sugar, one-half cup butter, one egg, one-half teaspoonful soda in two tablespoonfuls sour milk, one-half teaspoonful cinnamon, one cup citron, one-half teaspoonful nutmeg. Flour enough to make stiff enough to roll out.

CHARLOTTE YOUNG.

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Except a coal stove, puffing and red,

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#### Boston Cookies.

One cup sour milk, one and one-half cups brown sugar, one-half cup butter, three eggs, two and one-half cups flour, one cup English walnuts, one cup raisins, one cup currants, all chopped fine, and flour well before adding; one teaspoon soda, dissolved in tablespoon hot water, added last. Mix thick enough to drop with spoon.

MRS. W. H. MORRIS, Mexico, Mo.

#### Brown Peppernuts.

One cup sugar, one cup butter, one tablespoonful cinnamon, one tablespoonful cloves, one teaspoonful soda, dissolved in one-half cup of warm water. Flour enough to make a very stiff dough; roll out.

C. S.



**Marguerites.**

One cup sugar, one-half cup water; boil until it threads in water; add seven marshmallows while boiling; pour over the whites of two eggs, beaten stiff; to this add one cup nut meats, two tablespoons cocoanut, one-fourth teaspoon vanilla. Spread on saltine wafers, and brown in a slow oven.

MRS. TAPLEY, Bowling Green.

**Christmas Peppermints.**

Four eggs, two cups brown sugar, one teaspoon cinnamon, one-half teaspoon cloves, one-half teaspoon nutmeg, juice and rind of one lemon, one-fourth pound citron, two teaspoons Price's baking powder, one-fourth pound nut meats, cocoanut, raisins, currants, one-half teaspoon pepper, two cups flour.

MRS. JNO. T. CLARKE.

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Which eats like the vulture and burns up your bread.

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**Almond Cookies.**

Beat whites of six eggs to a froth; add one pound sifted powdered sugar, and beat fifteen minutes; add grated rind of lemon and cinnamon to taste, and, lastly, one pound almonds, finely ground. Roll thin, using only enough flour to handle, as flour tends to toughen and harden them. Brush over the top of cookies before baking a little of the sugar and egg mixture, which you put aside for this purpose, before adding almonds.

**GELATINE, CUSTARDS, ETC.****Fruit Salad.**

Dissolve one package strawberry or raspberry jell-o in one pint of boiling water. Slice two oranges or two bananas, or any fruit desired, and when the jell-o is half set stir fruit into same, and set away to harden.

**The Popular Jell-o Recipe.**

Dissolve one package jell-o, any flavor, in a pint of boiling water. When firm it will be ready to eat. It can be served with whipped cream, if desired, or any good pudding sauce, but is delicious with nothing added.

**Napolitan, or Layer Jell-o.**

Dissolve the contents of one package lemon jell-o in one pint boiling water. Pour a little more than half of it into a square quart dish or mold, and set away to harden. Let the other half stand in a cool place till it just begins to set, then beat it until it is light, and pour it in the mould when the jell-o already in it is cold and hard. Next take a package of strawberry jell-o and prepare and divide in exactly the same way. When half is too cool to melt jell-o already in the

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W is for Whale, who ate Jonah one day.

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mold pour it in, beating the rest same as lemon, and adding it when jell-o in mold is hard.

**Orange Cream.**

One box of gelatine, one cup sugar, five oranges, one pint of cream, one pint of milk, yolks of five eggs. Cover gelatine with cold water and soak one-half hour. Whip the cream. Put the milk on to boil; as soon as it boils, dissolve the gelatine in it. Beat the yolks and sugar together until light, and strain the milk and gelatine into them. Return the mixture to boiler and stir over the fire for two minutes and turn out to cool. When cold, add the piece of the oranges. Now place the basin in a pan of cracked ice and stir until it just begins to thicken. Add the whipped cream, and stir carefully until mixed. Turn in mold, and stand on ice to harden.

MRS. N. T. GENTRY.



**Imperial Blanc Mange.**

Dissolve three tablespoonfuls of cornstarch in a little cold milk; turn quickly into the hot milk, and stir until thickened and smooth; add one-quarter of a teaspoonful of salt and three tablespoonfuls of sugar; cover and cook for twenty minutes. Whip the whites of three eggs to a stiff, dry froth; add to the cooked cornstarch with one teaspoonful of vanilla, and mix thoroughly together, then turn into wetted molds. When chilled, turn the cornstarch out on individual dishes; pour round each several spoonfuls of the syrup from canned raspberries, and garnish with a few candied cherries. Ripe fruit and whipped cream may take the place of the syrup.

MRS. A. E. KEMPER, Montgomery City, Mo.

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He went down all right, but due to the way

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**Almond Charlotte.**

Blanch and chop fine one large cupful of almonds. Melt three tablespoonfuls of sugar in a frying-pan—do not add any water—throw in the almonds, and stir until browned; then turn out to cool, and pound them quite fine. Put them in a double boiler with one cupful and a half of milk, and heat slowly to the scalding point. Beat together three egg yolks and two-thirds of a cupful of sugar; add some of the hot milk, mix and turn into the boiler, stirring until the mixture begins to thicken. Add one-half of a box of gelatine, which has been soaked in one-half of a cupful of cold water, and stir until it is dissolved; take from the fire, strain and set aside until beginning to cool and thicken. Add one pint of thick cream whipped to a solid froth; stir lightly until mixed; then turn into a fancy serving dish or into individual molds.

MRS. A. E. K.

**Marshmallow Pudding.**

Soak one-half box gelatine in one cup cold water and beat smooth; add one cup powdered sugar, the whites of four eggs and a little extract of vanilla; beat one-half hour and pour into mold. Prepare a custard of the yolks and one and one-half cups of milk, sweetened to taste, and serve with the pudding.

MRS. CORTEZ ENLOE.

**Tapioca Cream.**

Soak over night two tablespoons of tapioca in one-half teacup of milk; bring one quart milk to boiling point; beat well together the yolks of three eggs, one-half teacup sugar and one teaspoon of lemon or vanilla; add the tapioca and stir the whole into the boiling milk; let boil once; turn into dish, and immediately spread on the whites. Serve cold.

NANNIE J. BECKMAN, Moundville, Mo.

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He was cooked, he came up. The moral is plain:

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**Pineapple Cream.**

Pare and grate a large pineapple. Mix four scant tablespoonfuls cornstarch and half a cup of granulated sugar; then add the pineapple, and cook all together in a double boiler or steamer, adding two tablespoonfuls cream. It will gradually thicken. Pour into a mold and set in ice. Serve cold with whipped cream.

MRS. U. D. RHODES.

**Orange Delight.**

One dozen seedless oranges, one-half cup brandy, one ounce gelatine, one cup brandied cherries, one cup chopped pecans, one cup powdered sugar, one pint whipped cream, juice of one lemon. Soak gelatine in brandy until dissolved; mix all ingredients except cream; fill orange baskets three-fourths full, and put on ice until hardened. When ready to



serve fill oranges with whipped cream, on top of which put a cherry and some minced nuts.

MRS. J. W. JACKS, Montgomery, Mo.

#### Mascedoin of Fruit.

Dissolve one package of Knox gelatine, according to directions on package. Put one layer of gelatine to cool. Then one layer of sliced bananas, one layer gelatine; let cool. Then one layer bits of orange and one layer gelatine. Set away to cool. Serve with whipped cream; add a sprinkle of English walnuts.

CODY TURNER.

#### Charlotte Rouse.

One pint milk, scant cup sugar, yolks of two eggs, one tablespoon Knox gelatine, dissolved in little milk; beat yolks

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**Do your cooking with gas. It will save you much pain.**

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and sugar into milk; pour gelatine in cooked milk and eggs; flavor; let get cold. Whip cream and flavor with sherry over sponge cake.

#### Bavarian Cream.

Soak one-half box gelatine in cold water; pour enough boiling water over to dissolve it; while hot, stir in one cup sugar, cool, set on ice; and when it begins to thicken, stir in one pint of cream, whipped stiff, the beaten whites of three eggs and one-half pound macaroons, chopped fine. Favor to taste and set on ice until cold. Serve with whipped cream.

MRS. A. M. WOODSON.

#### Boiled Custard.

Yolks four eggs, one quart milk, one-half cup sugar. Beat eggs and sugar until light; stir in cold milk and boil

until smooth. Flavor, and serve with spoonfuls of meringue, dotted over top with drops of red jelly in center of each.

P. B. C.

#### Wine Jelly.

To a box of gelatine add a pint of cold water, the juice of three lemons and rind of one. (Oranges may be substituted.) Let stand one hour; then add two pints of boiling water (in warm weather one pint of boiling water and two pounds of sugar), one pint of wine and two and a half pounds of sugar. Run into molds, and stand in a cool place.

MRS. ADA PRICE.

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## CAKE FILLINGS.

#### Almond Cream Filling for Angel Food.

Ice each layer with thin coating of plain icing; then put cake together with following filling: One cup cream, beaten

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**X is the sign used by those who can't write**

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stiff; sweeten and flavor with vanilla; then beat in one pound beaten almonds. Almonds should be blanched and pounded to paste.

MRS. WILSON, Mexico.

#### Lemon Filling.

Eight egg yolks, one and one-half cups sugar, one-half cup butter, five tablespoons flour, mixed with little water, juice three lemons. Cook in double boiler till stiff.

MRS. L. D. SHOBE, Columbia.

#### Cream Chocolate Filling.

Two cups sugar, one cup cream; cook until it drops from spoon in strings. Beat until it begins to harden. Spread on cake quite thick. Melt Baker's chocolate, and when cream on cake is cold, spread over it the melted chocolate.

W. L.



**Nut Cream Filling.**

One-half pint thick sweet cream, two cups brown sugar (light), four eggs, beaten separately, one-third cup flour, one and one-half pounds nuts—pecans, blanched almonds or hickory nuts. Beat eggs separately; mix all together except nuts; set in a pan of water. Stir constantly until thick, then add nuts.

MRS. DANIELS, Mexico, Mo.

**Orange Filling.**

Juice of two and rind of one orange, grated. Strain and beat in powdered sugar until the consistency of thick cream. Spread between layers of cake.

MRS. F. M. BROWN.

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(Which applies to all beasts); but the sign for the night

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# DR. PRICE'S Cream Baking Powder

## No alum, no lime phosphates

As every housekeeper can understand, burnt alum and sulphuric acid—the ingredients of all alum and alum-phosphate powders—must carry to the food acids injurious to health.

**Read the label. Avoid the alum powders**

**Chocolate and Marshmallow Icing.**

Four tablespoonfuls of grated chocolate, four tablespoonfuls cream or milk, one tablespoonful of water, one cup of granulated sugar (scant). Melt chocolate slowly, then add milk and water; then add sugar; boil five minutes. Slide enough marshmallows in hot oven until they puff; mash on layer of cake; pour chocolate icing over it. Make another measure of chocolate for remaining layers, and repeat as before—only one measure made at a time, as it grains quickly.

MISS A. HARRISON, St. Louis, Mo.

**Icing.**

Two cups of sugar, one-half cup of water; boil till it strings from spoon; beat whites of two eggs, and beat sugar in eggs; one-half teaspoon Price's baking powder; beat until creamy.

MRS. THOMAS MCKENNA.

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Is the one that's electric. It catches the eyes

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**Filling for Caramel Cake.**

Mix one and one-fourth cups brown sugar, one-fourth cup white sugar, one-third cup boiling water. Let boil until syrup will thread when poured from spoon. Pour slowly over the whites of two eggs, and beat until almost cold. Then put in a pan of boiling water, and cook until the mixture becomes slightly granular about the edge. Add a teaspoon of any flavoring that is desired. MISS INEZ WILDER.

**Excellent Frosting.**

Two cups sugar, one-half cup cold water, whites of two eggs. Boil sugar until it drops from spoon; then add one tablespoonful to eggs well beaten; return sugar to the stove, and boil until it threads; then add to eggs.

MRS. G. C. RAMSEY.



**Chocolate Filling.**

One cup sweet milk, two cups white sugar, one cup grated chocolate, yolk of two eggs. Boil chocolate, sugar and milk; when it begins to thicken, remove from stove and add the well beaten yolks. Beat until nearly cold; then use.

C. C. B.

**Tutti Frutti Filling.**

Make icing of two cups sugar cooked to thread and poured over two well-beaten whites; stir in one box marshmallows, one cup raisins, one cup nuts, one tablespoon orange juice, one tablespoon lemon juice. Mix well in icing, and spread between cake.

MRS. HALL.

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**And is used by the merchant who is thrifty and wise.**

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**Marshmallow Filling.**

One and one-half cups sugar, four ironspoons boiling water; boil until it crackles; pour over well beaten whites of three eggs, and to this add, while hot, three spoons of gelatine, which had previously been cooked in a little warm water; flavor.

MRS. FOX.

**Orange Filling.**

One and one-half cups sugar and one-half cup orange juice; boil until it "hairs" when dropped from a spoon; pour over the well beaten whites of two eggs; add grated rind of two oranges; beat until cool.

DELLA WILSON.

**CAKES.****Pound Cake.**

One pound of sugar, three-fourths of a pound of butter, nine eggs, one cupful of sweet milk and one teaspoonful of Price's baking powder. Cream the butter and sugar together; add the eggs and milk; lastly, add one pound of flour, in which the baking powder has been put. Do not beat the eggs separately. Bake in a moderate oven one hour.

MRS. MCKENNA.

**Cincinnati Cake.**

Pour over one pound fat salt pork, chopped fine, and free

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**Y is for Yak, oxen strong.**

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from lean and rind, one pint boiling water; let stand until nearly cold; add two cups sugar, one of molasses, one tablespoon each of cloves and nutmeg, and two of cinnamon, two pounds of raisins, one-fourth pound of citron, one-half glass brandy, three teaspoons of Price's baking powder and seven cups of sifted flour. Bake slowly two and a half hours. This is excellent, and requires neither butter or eggs.

MRS. GERTRUDE NEILSON.

**Quick Cake.**

Two cups sugar, one cup butter, yolk of four eggs, well beaten, one cup milk, three cups flour, two teaspoons Price's baking powder, one teaspoon flavoring; add whites of four eggs, well beaten. Bake in pan or muffin molds.

MRS. FISCHER.

**Sunshine Cake.**

Whites of eleven eggs and yolks of six, and one and one-half cups of granulated sugar, measured after one sifting, one



cup of flour, measured after sifting, one teaspoon of cream of tartar and one of orange extract. Beat the whites to a stiff froth, and gradually stir in the sugar. Beat the yolks in a similar manner, and add to them the whites and sugar and the flavoring. Finally stir in the flour; mix quickly and well. Bake for fifty minutes in a slow oven, using angle cake pans to bake in.

MRS. T. H. MCKENNA.

#### Feather Cake.

Three eggs (beaten separately, yolks very light, whites very stiff); add gradually one and one-half small glassfuls (sherbet glass) of granulated sugar; then add one-half cupful (or small sherbet glassful) of cold water, one-half teaspoonful of vanilla and a pinch of salt; then gradually two sherbet glassfuls of sifted flour, into which you have sifted three teaspoonfuls of Price's baking powder. Mix all well to-

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#### In Washington's day they could joggle along;

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gether; add last of all the stiff whites, but stir lightly into the cake; do not beat here. Muffin tins, well buttered, fill about half full, and bake in moderate oven about twenty minutes, or bake in a sheet and cut in squares. This cake is as light as a feather, and considered very dainty. It is not to be frosted.

MRS. MARY HORD.

#### Cake Without Eggs.

One cup butter, three cups sugar, one pint sour cream (or milk), three cups flour, one pound raisins, one teaspoonful of soda. Spices to taste.

MRS. MENGES.

#### Walnut Forte.

Beat separately the yolks and whites of three eggs; to the yolks add one and one-half cups powdered sugar, and to the

beaten whites one and one-half cups finely chopped nuts; mix all together lightly, adding one-half teaspoon Price's baking powder, well mixed with one tablespoon of flour. Bake quickly in jelly tins, and put together with whipped cream.

#### Sunshine Cake.

Yellows of five eggs, whites of seven, two-thirds cup of flour, one even cup sugar, one level teaspoon cream tartar; flavor to taste. Beat yellows to foam and whites very stiff; when half beaten add cream of tartar. Sift flour and sugar several times; fold into whites, sugar; then yolks; then flour, and flavor. Bake in moderate oven from thirty to 50 minutes.

#### Cheese Cake.

Four eggs (yelks), beaten until light and creamy, one

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#### But a team just as popular even as they

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and one-half cup sugar, one cup cream, three tablespoons butter, well creamed, one rounding tablespoon of flour. Beat eggs and sugar together until very light; then add the flour, then butter and last the cream. Flavor with nutmeg. Use the whites for the icing with one teacup of sugar. Line pans with a rich pastry and bake in a moderate oven.

MISS NANNIE WINSTON.

#### Caramel Cake.

One-half cup butter, one and one-half cups sugar, one cup sweet milk, two and one-half cups flour, two teaspoons Price's baking powder, one teaspoon vanilla.

Filling—Two cups light brown sugar, one-half cup sweet milk, one tablespoon butter. Boil until it is like jelly when dropped on a dish; beat until it sugars and is cold.

DELLA WILSON.



**Velvet Sponge Cake.**

Two cups sugar, two and one-half cups flour, one cup boiling water, one tablespoonful Price's baking powder, six eggs, leaving out whites of three. Take the reserved whites; add a heaping teacup of sugar for icing.

MRS. W. T. KEATH, Mexico, Mo.

**Golden Loaf.**

Eight eggs (yolks), one cup sugar, one-half cup butter (scant), one-half cup milk, one and one-half cups flour, two teaspoons Price's baking powder. Cream the butter and sugar; beat yolks stiff; then beat in the butter and sugar; then the baking powder, milk and flour. Flavor to taste. Bake in moderate oven.

BURTIS KEESLER.

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**Is Gas and Electricity—The Modern Way.**


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**Angel Food.**

Eleven eggs (whites), one and one-half cups granulated sugar, one and one-half cups of flour, one teaspoonful of cream of tartar, one teaspoonful of vanilla. Beat the whites of the eggs to a stiff froth; then sift flour and sugar separately ten times. Add sugar and flour, a little at a time, to the eggs. Bake forty minutes. Use a pan which has never been greased.

MRS. C. A. WARE.

**Nut Cake.**

One and one-half cups sugar, one-half cup butter, two heaping cups flour, whites of four eggs, three-fourths cup milk or water, two teaspoons Price's baking powder, one cup chopped hickory nuts or walnuts.

MRS. R. M. COOK.

**Strawberry Cake.**

Make enough plain cake dough or sponge cake to fill one layer cake tin; bake nicely and put on a chop dish. While it is still warm, pour over it a sauce made of one good third cup of butter, creamed with enough pulverized sugar to make very stiff, and one large box of strawberries, mashed and stirred in thoroughly. Serve at table. This is enough to serve six people.

MRS. A. M. WOODSON.

**Hash Cake.**

Eight eggs, whites beaten very stiff, two cups sugar, sifted three times, three-fourths cup butter, one cup sweet milk, three and one-half cups flour, sifted three times, two rounding teaspoons Price's baking powder.

**Filling**—One pound raisins, seeded and chopped fine,

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**Z is for Zebra, a species of horse.**


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one pound figs, chopped fine, one pound almonds, blanched and beaten to a paste. Sift fruit and nuts into an icing made of whites of four eggs and one pound of sugar.

MISS NANNIE WINSTON.

**Fig Cake.**

One and one-half cups sugar, one-half cup butter, one-half cup milk, two and one-half cups flour, two teaspoons Price's baking powder, whites of six eggs.

**Filling**—One pound figs, chopped, one teacup sugar, one-half cup water. Boil fifteen minutes.

**Chocolate Coconut Cake.**

One and one-half cups sugar, one-half cup butter, one cup sweet milk, one teaspoon Price's baking powder, three cups of flour, yolks of six eggs. Flavor with lemon.



**Filling**—One-half cup powdered sugar, one-fourth cup hot water; let simmer. Beat white of one egg to a stiff froth and mix with above. When cold, add one-half cup chopped raisins, one-half cup chopped walnut meats and two tablespoons of shredded cocoanut. Spread between layers. Ice with plain chocolate icing top and sides.

#### White Fruit Cake.

One cup butter, two and one-half cups flour, one wine glass rosewater, two teaspoons Price's baking powder, whites of eight eggs, one-half pound chopped and blanched almonds, one-half pound citron, sliced thin, one cup cocoanut, one cup white raisins. Beat butter and sugar to cream; then add rosewater; next beat eggs and stir in; then add baking powder to flour and fold in; last, add fruit, well floured. Bake in moderate oven.

MRS. W. R. ROBINSON, Moundville, Mo.

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**While he has to wear stripes he might have done worse.**

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#### Fruit Cake.

Two pounds raisins, chopped and seeded, two pounds currants, one pound almonds, twelve eggs, five cups flour, four cups sugar (New Orleans), three cups butter, one-half pint cognac brandy, one-half pint angelica wine, one tablespoon each of cinnamon, cloves and nutmeg. Bake four hours in a slow oven.

MISS A. HANISON, St. Louis, Mo.

#### Fruit Cake.

Two eggs, two cups sugar, two cups molasses, two cups coffee, eight cups flour, one cup butter, two pounds raisins, two pounds currants, one pound citron, two teaspoons of soda, two tablespoons of cloves, two tablespoons of ginger, two tablespoons of cinnamon, one tablespoon of nutmeg. Bake three hours.

MRS. JNO. R. GREEN.

#### Fruit Cake.

Two pounds citron, five pounds raisins, two pounds blanched almonds, two teaspoonfuls of ground cloves, one teaspoonful mace, six teaspoonfuls of cinnamon, two teaspoonfuls soda, mixed in raisins, one pint of flour, mixed in fruit, two pounds pulverized sugar, sifted, two pounds butter, two pounds flour, sifted twice, two dozen eggs, 8 yolks, one-half pint sherry wine, one-half pint whiskey. Bake four hours.

MRS. J. R. GREEN.

#### Angel Food.

Whites of twelve eggs, beaten stiff, one and one-half tumbler of granulated sugar, one tumbler of flour, one and one-half teaspoon Price's baking powder, one teaspoon cream tartar. Sift flour with cream tartar and baking pow-

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**He might have aspired to be a real poet;**

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der four times. Add sugar to eggs and beat until very light. Stir in flour, a little at a time, and bake in a loaf.

MRS. HOUCHIN.

#### White Loaf Cake.

Whites of seven eggs, two cups flour, one cup cornstarch, two cups sugar, one cup butter, one cup milk, two full teaspoons Price's baking powder. Flavor to suit taste.

MRS. G. D. HUBBS.

#### Chicago Sponge Cake.

Two eggs, one cup sugar, one cup flour, one-fourth teaspoon salt, one heaping teaspoon Price's baking powder, three-eighths cup hot water, juice of two oranges. Bake in two jelly tins in moderate oven.

**Filling**—Juice of one orange, grated rind of three; beat whites of two eggs to stiff froth; fold in all the sugar they



will moisten; then add juice and rind of oranges; put between and on top of cake.

BEATRICE ROBINSON, Moundville, Mo.

#### Aunt Martha Ransome's Nut Cake.

Two cups sugar, one-half cup butter, four eggs, one cup coffee, three cups flour, two teaspoons Price's baking powder, one teaspoon cinnamon, one teaspoon mace, one cup hickory nuts, one cup raisins.

MRS. A. M. WOODSON.

#### Fruit Cake (1795).

One pound butter, one pound sugar, one pound flour, twelve eggs, one-half pound citron, one and one-half pounds stoned raisins, one grated nutmeg, one and one-half pounds currants, one teaspoonful of mace, one-half teaspoonful soda, one teaspoonful cream of tartar, one gill of brandy

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Most of them deserve stripes, and I guess you all know it.

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and a few drops of rosewater. Bake five hours in a moderate oven.

MISS IDIE BELCH.

#### Burnt Caramel Cake.

One-half cup granulated sugar, stirred constantly over fire until it throws off an intense smoke; add one-half cup boiling water; boil until thick syrup; one-fourth cup butter, one and one-half cups granulated sugar, one cup cold water, three cups flour, yolks of two eggs, whites beaten separately, three tablespoons of caramel, two teaspoons Price's baking powder, one teaspoon vanilla. Baked in layers. Put together with boiled icing, flavored with two tablespoonfuls caramel, one teaspoonful vanilla.

MRS. DORSEY SHACKLEFORD.

#### White Sultana Cake.

One gill butter, one gill milk, two gills sugar, two gills sultana raisins, three gills flour, one large teaspoonful Price's baking powder, four eggs (whites), one small wine-glassful of sherry. Beat butter and sugar together; add wine gradually; sift in flour, adding milk from time to time. When too stiff to stir, beat whites of eggs to a very firm froth and add them to the batter. When ready to go into the pan, stir in the raisins, warmed and floured. Bake three-fourths of an hour.

MARY C.

#### Chocolate Cake.

Two cups sugar, four cups of flour, one-half cup of butter, one-half cup of milk, four eggs, teaspoonful Price's baking powder.

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A cake oven must be regulated—that means gas.

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Filling—Two cups of brown sugar, one-half cup of cream; flavor to taste with chocolate; boil to the consistency of jelly.

CHARLOTTE YOUNG.

#### Orange Cake.

Three-fourths cup butter, two cups sugar, two cups flour, five eggs, saving two whites for icing, one cup milk, one orange rind and juice, two teaspoons Price's baking powder.

MRS. O. H. MANCHESTER.

#### Spice Cake.

One and one-half cups sugar, one-half cup butter, three cups flour, one cup currants, three eggs, one-half teaspoon nutmeg, one teaspoon ginger, one teaspoon cinnamon, one teaspoon cloves, two teaspoons Price's baking powder, one cup sweet milk.

MRS. O. H. MANCHESTER.



**Blackberry Jam Cake.**

One and one-fourth cups sugar, one-half cup butter, melted, four eggs, four teaspoons sour milk, one teaspoon soda, one-half teaspoon allspice, one teaspoon cinnamon, one nutmeg, grated, one and one-fourth cups jam, one and three-fourths cups flour. Mix butter and sugar; break eggs without beating into mixture. Put soda and spices into milk; mix all quickly, adding jam after flour. Bake in two layers and put together with white icing, or bake in dripping pan. Cut in small squares and ice the squares. Easily made and very good.

MRS. CARRINGTON.

**Mocha Cream Cake.**

Beat the yolks of four eggs until thick; then gradually add one cup of sugar, and beat two minutes; then add

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**A gas range is the cream topping a perfect kitchen.**

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three tablespoonfuls of cold water. Mix and sift scant cup of flour, one and one-half tablespoonfuls cornstarch, one-fourth teaspoonful salt and one teaspoonful Price's baking powder together, and add to the first mixture. Then fold in the whites of the eggs, beaten to a stiff froth, and one teaspoonful lemon extract. Bake in layer tins and fill with following:

**Mocha Cream**—Wash a cup of butter in cold water to free it from salt, and pat out all the water; then beat to a cream. Add the beaten yolk of an egg; then gradually two and one-half cups of powdered sugar and enough coffee extract to give flavor. One and one-half cups sugar, boiled with one-half cup black coffee for six minutes, can be used instead of the extract. Use for filling and piping.

**Economical Cake.**

One-half cup butter, two cups sugar (scant), creamed well together, one cup milk, three cups flour (scant), two teaspoonfuls Price's baking powder, one teaspoonful extract of lemon, four eggs (whites). Bake in two layers.

**Filling**—Yolks of four eggs, two cups of sugar, beaten together for forty minutes; add one teaspoonful of lemon extract; spread on cake and set it away to dry.

MRS. E. CHUMBLEY.

**Lady Baltimore Filling.**

Three cups granulated sugar, one cup boiling water. Boil until syrup threads; pour gradually upon beaten whites of three eggs; beat until nearly right consistency to spread. Then add one cup seeded and chopped raisins, one cup

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**You can be a Lady Baltimore in a gas stove kitchen.**

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chopped pecans, five figs, cut in fine strips. Then beat well and spread on layer thickly. Make plain frosting and frost whole cake.

MRS. CHAS. B. HOLLISTER, St. Louis, Mo.

**Lady Baltimore Cake.**

One cup butter (work very creamy), two cups fine granulated sugar (non-caking), one cup sweet milk, three and one-half cups prepared cake flour, two teaspoons Price's baking powder, six eggs (whites), beaten very stiff. Bake in layers and put together with above frosting.

MRS. CHAS. B. HOLLISTER, St. Louis, Mo.

**Sponge Cake.**

Beat four eggs very light; add one cup sugar; beat until light; then add flavoring, one cup flour, one teaspoonful



Price's baking powder, and last, three tablespoons boiling water. Bake in moderate oven.

MAY HALL.

#### Devil's Food Cake.

Mix half a cup of grated chocolate, half a cup of boiling water and a teaspoonful of soda, and set aside to cool. Beat two cups brown sugar with two-thirds cup of butter to a cream; add the yolks of two eggs, three and a half cups of flour, half a cup of sour milk, a teaspoonful of cinnamon, a pinch of salt and the beaten whites of the eggs. Bake as a layer cake, first adding the cooled chocolate, etc. Put together with boiled icing.

MRS. W. H. MORRIS, Mexico, Mo.

#### Devil's Food Cake.

One and one-half cups sugar, one-half cup butter,

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There is no torture using a gas range.

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creamed, one-half cup chocolate (heaping), dissolved in one-half cup hot water, one-half cup buttermilk, one-fourth teaspoon soda (dissolved), yolks of two and whites of three eggs, two heaping cups flour, two teaspoons Price's baking powder.

MISS BELLE KEOWN.

#### Sponge Roll.

Three eggs, whites and yolks beaten separately, one teacup of sugar, one teacup of flour, one teaspoon of Price's baking powder, two tablespoons cold water. Bake in biscuit pan. When done, spread with jelly and roll while hot. Served with whipped cream or sauce.

MRS. T. M. BRADBURY.

#### Old-time Pound Cake.

Ten eggs, one pound butter, one pound sugar, one pound flour, one wineglass brandy. Cream butter and

sugar; add yolks of eggs, well beaten, and beat ten minutes. Add flour; stir until stiff and smooth. Add brandy, then whites of eggs, beaten stiff. Beat thirty minutes. This cake has neither baking powder or cream of tartar. The lightness depends on the beating and baking.

SELECTED FROM OLD COOK BOOK.

#### Grand Duke Cake.

White portion: One-half cup butter, one cup sugar, one-half cup sweet milk, one cup cornstarch, whites of three eggs, two cups flour, two teaspoons Price's baking powder.

Dark portion: One-half cup butter, one cup brown sugar, one-half cup sweet milk, two cups flour, one cup chopped raisins, one tablespoon molasses, yolks three eggs, teaspoonful of all kinds of spices.

MRS. B.

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Change the dark portion of your house to light—use electricity.

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#### Potato Cakes.

Two cups sugar, two-thirds cup butter, one cup potatoes, one-half cup milk, four squares of chocolate, four eggs, one teaspoon cinnamon, one-half teaspoon cloves, one cup nuts, one pound raisins, two teaspoons Price's baking powder, one and one-half cups flour, one teaspoon vanilla. Dissolve chocolate in one-half cup milk; beat potato in sugar and milk and butter while hot. Salt potatoes same as for table.

MRS. W. J. NALLY.

#### White Mountain Cake.

Two cups sugar, one-half cup butter, beaten to a cream; add one-half cup sweet milk, two and one-half cups flour, two teaspoons Price's baking powder in the flour, whites of eight eggs. Bake in layers and put together with icing



made of boiling one-half teacup of water and three teacups of sugar till thick; pour it slowly over the well beaten whites of three eggs. Beat all together till cool. Sprinkle each layer thickly with grated cocoanut.

MRS. H. P. FRENCH, Martinsburg, Mo.

#### Orange Cake.

One-half cup butter, one and one-half cups sugar, creamed well together, one cup milk, three cups flour (scant), two teaspoons Price's baking powder, five eggs, saving the whites of two for icing, juice and grated rind of one orange, saving a teaspoonful for icing. Bake in two or three layers.

MRS. A. J. TURNER.

#### Blackberry Jam Cake.

Three eggs, one cup brown sugar, one cup jam, one

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A gas stove is "Jam" full of good features.

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cup raisins, two cups flour, two teaspoons Price's baking powder, three tablespoons sweet milk, three-fourths cup butter, spices to taste.

MRS. McVOY.

#### "Brot Torte."

Yolks of twenty-two and whites of fourteen eggs, one pound of pulverized sugar, three-fourths pound of finely chopped almonds, six ounces of finely cut citron, four ounces of grated bread, soaked with a glass of wine, grated rind of a lemon and an orange, teaspoonful each of cinnamon and cloves, tablespoonful of grated chocolate. Beat yolks, sugar, nuts, citron, spice and grated rind an hour; then gently stir in the soaked bread; then the very stiffly beaten whites of eggs.

MARY KNAUP.

#### Silver Cake.

Whites of twelve eggs, one cup of cream, four and one-half cups of flour, three cups of sugar, one cup of butter, one spoon Price's baking powder. Cream for the above: One scant cup of cream thickened with cornstarch; sweeten to taste. Cut cake and put cream between. MRS. G. M. HENLEY.

#### Marble Cake.

Whites of four eggs, one and one-half cups sugar, one-half cup of butter, one-half cup of sweet milk, teaspoon of cream of tartar, one-half teaspoonful soda, two and one-half cups flour.—Dark part: Yolks of four eggs, one cup of brown sugar, one-half cup of molasses, one-half cup of butter, one-half cup of sour milk, one-half teaspoonful soda, one teaspoonful cream of tartar, two and one-half cups flour, tablespoonful each cloves and nutmeg.

MRS. G. M. HENLEY.

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A man would have a marble heart who refused his wife a gas stove

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#### Ribbon Cake.

Whites of four eggs, two and one-half cups sugar, one cup butter, one cup sweet milk, one teaspoon cream of tartar, half teaspoon soda, four cups of flour. Reserve one-third of this mixture and bake the remainder in two layers. Add to the one-third one cup raisins, one cup currants, one-fourth pound citron, two tablespoons of molasses, one teaspoon each of all kinds of spices. Put icing between the layers.

MRS. G. M. HENLEY.

#### White Cake.

Whites of eight eggs, three cups of sugar, one cup of butter, one cup sweet milk, one teaspoon soda, two teaspoons cream of tartar, five cups of flour.

MRS. G. M. HENLEY.



**Soft Ginger Bread.**

One cup molasses, one-half cup sugar, six tablespoons shortening (melted), ten tablespoons hot water, one teaspoon salt, one teaspoon soda, one teaspoon ginger. Guess at flour.

C. B.

**Ginger Bread.**

One cup molasses, one-half cup sugar, one-half cup butter and lard (mixed), two-thirds cup boiling water, poured on two teaspoons of soda, one egg, three heaping cups of flour, two heaping teaspoons of ginger. Mix well, and bake in moderate oven.

**Cream Puffs.**

One cup hot water, one-half cup butter. Boil together,

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The gas stove gets its best puffs from its users.

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and while boiling stir in one cup of dry flour. When cool add three eggs not beaten; mix well, and drop by tablespoonfuls on buttered tins. Bake in quick oven twenty-five minutes. Enough for 15 puffs.

**Cream**—One cup milk, one-half cup sugar, one egg, three tablespoons of flour. Flavor with vanilla; open puffs; fill with the cream when served.

MRS. GEORGE HAIGH.

**Doughnuts.**

Cream one heaping tablespoonful of butter with three-fourths pint of sugar and the yolks of three eggs. Sift together three and one-half pints of flour and four heaped teaspoons of Price's baking powder. Add the flour and the stiffly beaten whites of the three eggs gradually to the other mixture; also three-fourths cup of sweet milk, one-fourth teaspoon of salt, one-fourth teaspoonful of extract of

lemon. If the dough should be very soft indeed, you can add a little more flour, but it must only be stiff enough to handle. Form a piece with the hands and make into a twist. Have your skillet half full of hot lard, and brown slowly, so that they will be done through. Be sure and use plenty of lard, as much depends on that; and what is left will not be spoiled for other uses.

MRS. J. F. GMELICH.

**Coffee Cake.**

One egg, one cup brown sugar, one cup molasses, one cup butter, one cup strong coffee (cold), one pound raisins, one tablespoon cloves, one tablespoon cinnamon, one nutmeg (grated), one heaping teaspoon soda, four or five cups of flour (sifted). Mix very stiff, and bake in moderate oven for one hour.

MRS. W. W. WILDER.

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Gas-gebackene Lebkuchen schmecken besser.

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**Lebkuchen.**

Two pounds strained honey, one pound grated almonds (two level tablespoons, one ounce), one and one-fourth pounds sugar, one and one-half ounces ground cinnamon, one-fourth ounce ground cloves, three and one-fourth pounds flour, four ounces citron, two ounces sugared peel, grated rind of two lemons, one small nutmeg, three-fourths ounces potash, soaked for one hour in six tablespoonfuls of rum or brandy. Put sugar, sifted, almonds and spices in a bowl; let honey come to a boil and pour over contents of bowl; add potash and brandy; stir and add flour; then fruit floured; then work until a smooth, stiff dough; make in a round cake, and let cool on a board sprinkled with flour; cut in several parts and roll out, and cut in oblong cakes two and one-half inches by four inches, and let stand over

C B-9



night, and in the morning grease pan slightly and bake in a moderate oven.

#### Icing for Same.

One and one-fourth pounds sugar, juice of five lemons, whites of five eggs, beaten stiff. Add sugar and juice and stir; then add, one teaspoonful at a time, to the whites, and stir until it is perfectly white and thick. Cover cakes and let dry; then place in tin can and let stand until soft.

MRS. CORTEZ ENLOE.

#### Coffee Bread.

Three-fourths cup sugar, one-fourth cup butter, one cup milk, three cups flour, two eggs, beaten well, three teaspoons Price's baking powder. Raisins or currants may be added. Put the batter in bread pan and cover with the following:

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#### A light kitchen helps you make light bread.

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One-fourth cup sugar, three-fourths tablespoon butter, one-half teaspoon cinnamon and one teaspoon flour. Mix thoroughly, and spread over top of batter. To this may be added blanched almonds or strips of citron. Bake in quick oven.

MRS. ED. ELLIS.

#### Spanish Bun.

Two cups brown sugar, one-half cup butter, two and one-half cups flour, one cup milk, four eggs, saving whites of two for frosting, one teaspoon cinnamon, one teaspoon cloves, four teaspoons Price's baking powder.

C. B.

#### Vanilla Fritters.

Place three heaping tablespoons of sifted flour in a bowl; add one-fourth teaspoon of Price's baking powder, one table-

spoon of stale macaroon crumbs, a pinch of salt, the yolk of an egg and a dessertspoonful of melted butter. Mix thoroughly, and add by degrees three-fourths of a cup of lukewarm water; beat to a smooth cream; add the whites of two eggs, whisked to a firm froth, and a teaspoon of vanilla. Have ready a saucepan half full of boiling fat; drop the batter by spoonful into this, and fry till a light golden brown. Take out quickly, drain carefully on a clean kitchen paper, and serve piled high on a doily. Dust with sifted sugar before serving.

A. M. C.

#### Banana Fritters.

In a bowl put one cupful of flour and one-half of a teaspoonful of salt, and mix well. Beat the yolks of two eggs until light; add sufficient cold water to make a thin drop batter. Beat, add one tablespoonful of melted butter or olive

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#### Don't fritter your time away—use gas.

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oil and the whites of the eggs, whipped to a stiff froth. Mix well, and stand aside for several hours in a cold place. Strip the skin from each banana, cut it in half and each half lengthwise into half again. Dip each piece into the batter until thoroughly coated and drop into smoking hot fat. When golden brown drain for a moment on unglazed paper; dust with powdered sugar and serve.

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## ICE CREAM.

They surfeited with honey; and began to loathe the taste of sweetness.—  
*Shaks: Henry IV.*

#### Ice Cream.

(Four quarts after frozen.)

Nearly three pints morning's milk. Bring to a boil; then add two tablespoons cornstarch or flour; wet in a cupful of



the cold milk. The beaten yolks of two eggs, two scant cups of sugar; add this to the milk; boil just a little, using a double boiler. When perfectly cool, add a little over three pints cream, whipped, and the beaten whites of two eggs and one tablespoon of vanilla.

MRS. PARTY.

#### Burnt Almond Cream.

Ten cents worth blanched almonds, put on the stove with four tablespoons of white sugar; brown them, but be careful not to burn; then pound fine; stir one quart of cream in them and strain. Make custard of one quart milk, yolks of four eggs; put all together and freeze.

MRS. BRACE.

#### Italian Cream.

Two pints cream, two cups sugar, juice and grated rind

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Ice cream is frozen easiest in a gas stove kitchen.

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of two lemons, two tablespoons brandy. Sweeten cream and beat in lemon gradually, so as not to curdle; add brandy and freeze rapidly. Open freezer twice while freezing and beat contents smooth.

#### Peppermint Ice Cream.

Two large sticks of red and white striped peppermint candy, dissolved in one pint of milk; add two pints cream. Freeze.

MRS. CRAFTON.

#### Ice With Coconut Cream.

Make a rich orange or pineapple ice, and serve with a dressing of stiff whipped cream, grated cocoanut and chopped almonds. Very fine.

ALMA GASS.

#### Tutti Frutti.

One gallon rich cream, one pound candied pineapple, one pound candied cherries, one pound blanched almonds, pounded

fine, one wine glass Jamaica rum, or more, if needed. Cut fruit fine, and add to cream with pounded nuts. Then add rum and freeze.

o. c.

#### Prune Mousse.

Take a pint of double cream, whip stiff, sweeten to taste and flavor. Then add half a cup of cooked prune pulp. Pour this into bright, clean baking powder tins which have just been rinsed with cold water. Put an oiled paper over the top of the can before placing on the lid. Then pack into a pan or ice cream freezer, covering the cans completely with cracked ice and salt (use plenty of salt), and leave until ready to serve. Maple syrup, floured raisins, nuts or any crushed fruit may be used instead of prunes. This will cut into light portions.

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They say she "cust-'ard" until she got a gas stove.

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#### Frozen Custard.

One quart of milk, four eggs, one cup of sugar (one-half pound), one tablespoonful of vanilla, two tablespoonfuls of cornstarch. Put the milk over the fire in a farina boiler. Moisten the cornstarch with a little cold milk, add it to the hot milk, and stir it until it begins to slightly thicken. Beat the eggs and sugar together until light; add them to the hot milk, cook one minute, take from the fire, add vanilla, and when cold, freeze same as ice cream.

#### Orange Souffle, Frozen.

One quart of cream, one pint of orange juice, yolks of six eggs, one pound of sugar, one-half box of gelatine. Cover the gelatine with a half cup of cold water, and soak one hour; then add a half cup of boiling water, to dissolve. Mix the



orange juice and sugar together. Whip the cream. Beat the yolks until light; add them to the orange juice and sugar; then add the gelatine, strained, and freeze. When frozen, remove dasher, stir in the whipped cream, and stand aside two hours to ripen.

N. S.

#### Cocoanut Ice Cream.

One quart of cream, one-half pound of sugar, one tablespoonful of vanilla, one cocoanut, grated. Put one-half the cream on to boil in a double boiler; add the sugar, and stir until dissolved. Take from the fire; and, when cool, add the remaining half of the cream, the vanilla and the cocoanut. Freeze and pack.

#### Pineapple Ice Cream.

One quart of cream, one pound of sugar, juice of one

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**The inventor of the gas stove certainly had a good cocoanut.**

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lemon, one large, ripe pineapple, or one pint can. Put one pint of cream in a double boiler with half the sugar; stir until the sugar is dissolved; take from the fire, and stand aside to cool. Pare the pineapple, take out the eyes, cut open and take out the core; then grate the flesh, and mix it with the rest of the sugar; stir until sugar is dissolved. Add the remaining pint of cream to the sweetened cream and freeze; add the lemon juice to the pineapple and stir into the frozen cream; beat thoroughly. If canned pineapple is used, add the lemon juice to it, and simply stir the whole into the cream when cold, and freeze again.

MRS. J. F. M.

#### Caramel Ice Cream.

One quart of cream, one-half pound of sugar, one tablespoonful of vanilla, one pint of milk. Put four extra ounces

of granulated sugar in an iron frying-pan, and stir over the fire until the sugar melts, turns brown, boils and smokes. Have ready one pint of boiling milk, turn the burnt sugar into this, stir over the fire one minute, and stand away to cool. When cold, add the sugar, cream and vanilla; mix well and freeze.

MRS. R. A. C.

#### Orange Ice Cream.

One quart of cream, three-fourths pound of sugar, juice of six oranges, rind of one orange. Put one-half the cream on to boil in a double boiler; add the sugar, and stir until dissolved. Take from the fire; when cool, add the juice and rind of the oranges, and the remaining half of the cream. Turn into the freezer and freeze.

MRS. H. THOMAS.

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**200 new gas stoves put in in Jefferson City in 1908.**

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#### Apricot Ice Cream.

One quart of cream, three-fourths pound of sugar, one quart of apricots, or one pint can. Put half the cream on to boil in a double boiler. When hot, add the sugar and stir until dissolved. Take from the fire; add the remaining half of the cream, and, when cold, freeze. Pare and mash the apricots, and stir them quickly into the frozen cream; turn the crank rapidly for five minutes, then remove the dasher, and pack.

MRS. CHASTAIN.

#### Banana Ice Cream.

Eight bananas, one quart of cream, one-half pound of sugar. Pare and mash the bananas. Put one pint of the cream on to boil in a double boiler. When hot, add the sugar; stir until dissolved, and stand aside to cool. Beat and stir the bananas to a smooth paste; add them to the cream and sugar;



then add the remaining pint of cream, and turn into the freezer and freeze.

MRS. CHASTAIN.

#### Grape Fruit Sherbet.

Remove the skin from the grape fruits; cut into small pieces. Soak one tablespoonful of gelatine in a little cold water for fifteen minutes; take one pint of water, to which add three cups of granulated sugar, and boil five minutes; then dissolve the soaked gelatine in the boiling syrup; add the pulp to the cold syrup, also sherry wine to taste. This recipe requires about six grape fruit.

MRS. ENLOE.

#### Fruit Ice.

One pint sugar, three pints water; boil fifteen minutes; add one can white cherries (seeded), one can sliced pine-

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**A gas stove is the ice that cools your menu of work.**

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apple, juice of six oranges and three lemons; add juice of cherries and pineapple, one quart best sherry wine. This makes one gallon.

MRS. O. H. MANCHESTER.

#### Cranberry Sherbet.

Two quarts cranberries, one pint sugar, whites four eggs. Boil cranberries until soft; add sugar and partly freeze; then add the stiffly beaten whites of eggs, freeze and let stand two hours or more. Serve in cups with whipped cream on top.

F. S. B.

#### Green Gage Ice.

Make a paste of two tablespoons of flour and one quart of boiling water; cook until clear, and add two and one-half cups sugar; rub through a sieve one can green gage plums and add to the paste juice of four lemons; freeze.

MRS. JOSEPH TAPLEY, Bowling Green, Mo.

#### Lemon Ice.

Three teacups sugar, three pints water, juice and pulp of three lemons, juice and pulp one orange, one-half pint raspberry juice. Boil sugar and water together and let cool. Put into it lemon, orange and berry juice. Just before freezing add the well beaten whites of egg.

#### Pineapple Ice.

One pint sugar, one pint water; boil to a syrup, and then add one pint cold water, one pint pineapple and one pint cream.

MRS. RENOE, Fulton, Mo.

#### Pineapple Frappe.

Four cups water, one cup sugar, juice three lemons, one can grated pineapple. Make syrup by boiling water and sugar

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**"A gas stove is all a stove is mint to be," says Pat.**

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fifteen minutes; add pineapple and lemon juice and freeze.

MRS. J. F. DAVIS.

#### Mint Sherbet.

Boil together four cups water, one cup sugar five minutes, strip leaves from twelve good sized stalks of mint, wash and mash to a pulpy consistency; stir this pulp into hot syrup; let stand until cold and strain; add juice of two lemons and freeze. Serve with meats.

#### Italian Sherbet.

Boil together for fifteen minutes one quart of water and one pound of granulated sugar. Take from the fire and set aside. When cold, add half of a cupful of strained lemon juice, one cupful and a half of orange juice, the same amount



of grape fruit juice and four tablespoonfuls of sherry. Strain and freeze slowly. Serve heaped in glasses or in the skins of the oranges or grape fruit, which for that purpose have been kept perfect after halving to remove pulp and juice.

#### Mint Ice.

Strip from the stems sufficient mint leaves to fill one cup, packed measure. Pound them to a pulp, add the juice of two lemons and let stand for half an hour. Boil together for five minutes one pint of water and one pound of granulated sugar, pour it over the mint, and let stand until cold. Strain, color it a delicate green, add two tablespoonfuls of creme de menthe and freeze.

#### Punch.

For fifty punch glasses take four quarts of water and the

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A gas stove is the punch that sends your work through in a hurry.

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strained juice of two dozen lemons and two oranges, one quart can of chopped pineapple, one quart bottle of cherries—leave the stoned cherries whole. Add the peel of the two oranges, chopped fine.

MRS. M.

#### Favorite Frozen Dessert.

Three oranges, three lemons, three bananas, three cupfuls of sugar, three cupfuls of water. Squeeze oranges and lemons; slice bananas quite thin. Mix all together and freeze. This makes about three quarts.

LADIES AID.

#### Frozen Strawberries.

One quart of strawberries, juice of two lemons, one pound of sugar, one quart of water. Add the sugar and lemon juice to the berries; stand aside one hour. Mash the berries, add

the water, stir until the sugar is thoroughly dissolved, and freeze slowly.

#### Italian Tutti Frutti.

Two pounds of mixed French candied fruits, one quart of water, one and one-fourth pounds of sugar, three lemons, four oranges, one gill of sherry. Chop the fruit very fine and soak it one hour in the sherry. Put the sugar and water and the chipped yellow rinds of two lemons and one orange on to boil for five minutes. When cold add the juice of the lemons and oranges, strain, and freeze very hard; then stir in the fruit, stand aside for thirty minutes and it is ready to serve.

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A gas stove is certainly "All the candy."

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## CANDY.

"Sweets for the sweets," "the saying may be trite,  
But here are the dainties for the appetite.  
And life indeed would be most incomplete;  
Aye, most monotonous, without its sweet."

#### Turkish Delight.

Four cups of light brown sugar, one and three-fourths cups of milk. Let boil; stir constantly until, when tried in cold water, it will keep firm; add butter size of egg, one cup of English walnut meats, one teaspoonful vanilla. Beat until cool; then pour into buttered dish; cut in squares when cold.

MRS. L. J. HALL.

#### Fudge.

Two and one-half cupfuls of white sugar, one-fourth cake of Baker's bitter chocolate, butter size of walnut, one cup of



corn syrup (squirrel brand). Boil until, when tried in cold water, it will harden. Beat until creamy; then add one cup of pecan meats before pouring into well buttered platter. Add eight or ten marshmallows when hot. Makes it fine.

MAY HALL.

#### Chocolate Foundant.

Two cups of white sugar, two tablespoonfuls chocolate, grated, one cup of water, one teaspoonful lemon juice. Cook until it threads from the spoon. Set off until entirely cold; then stir until creamy, like fudge. Then pour into an ungreased plate. Mark in squares. Maple sugar may be used instead of chocolate. If it sugars, put more water in it; then cook again.

MRS. W. J. MASON, Mexico, Mo.

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Facts sell gas stoves—it takes taffy to sell others.

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#### Taffy.

One cup of brown sugar, two cups of white sugar, one tablespoon corn syrup, two tablespoonfuls of vinegar, one pint boiling water. Cook like other candy. Pull on hook until white and creamy.

MRS. W. J. MASON, Mexico, Mo.

#### Marshmallows.

Dissolve one-half box of Knox's gelatine, six tablespoonfuls of water; boil two cups of sugar with eight tablespoonfuls of water until it threads. Pour syrup into the gelatine and beat thirty minutes. Pour into platter of dusted powdered sugar. Let stand from ten to twelve hours; then cut into squares and roll into powdered sugar.

MRS. W. DALLAS.

#### Peppermint Cream.

Put in a small granite pan one cup of granulated white sugar, three tablespoonfuls of cold water; stir until dissolved. Then boil exactly three minutes. While it boils prepare four tablespoons of pulverized sugar, one-half teaspoon of extract of peppermint. When sugar has boiled exactly three minutes, stir in peppermint mixture; beat until creamy, and while still thin drop on oil paper.

MRS. T. M. B.

#### Heaven.

Two cups of brown sugar, one-half cup of water. Boil until it threads good. Beat into the beaten white of one egg.

MRS. W. DALLAS.

#### Turkish Delight.

Dissolve a box of Knox's gelatine in one-half cup of

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The modern housewife's delight is a gas range.

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cold water. Grate rinds of orange. Add juice of one orange; also juice of one lemon, one-half pint of sugar, one-half cup of water. Bring this to a boiling point; then add gelatine, lemon and orange; then let boil twenty minutes. Pour into pan that has been dipped into cold water. When cold, cut into squares and roll in powdered sugar.

HULDA ETTMUELLER.

#### Sea Foam.

Three cups of real light brown sugar, one cup of water, one tablespoonful of vinegar. Cook until it hardens in cold water. Beat whites of two eggs stiff, pour the boiling syrup over the eggs. Keep beating. Add one cup of nuts. Drop on buttered paper from spoon.

MRS. LUTHER HARDAWAY.



**Walnut Creams.**

Make a caramel as for frosted cake. Have a cupful of it. Drop whole walnut meats into it. Lift them out one at a time with a fork, then lay on buttered paper to harden.  
x. x.

**Mint Candy.**

One cup of white sugar, one tablespoon of glucose, extract of peppermint to taste. Cook until it threads, and beat until it creams. Drop from a teaspoon on oiled paper.  
MRS. FRED BARTLETT.

**Mint Leaves.**

Press fresh mint leaves perfectly dry. Boil one cup sugar and one-fourth cup water until it spins a thread. Dip leaves into the syrup. Lay in sun's rays to crystallize.  
C. B.

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A gas stove will help you keep your dates.

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**Stuffed Dates.**

Remove pit; make filling of inferior looking ones and English walnuts or hickory nuts, chopped fine. Mix until they assume a dough-like consistency. Stuff dates and dip in brandy, then roll in powdered sugar.

**Other Combinations.**

Seeded cluster raisins and blanched almond meats.  
Canton crystal ginger anglace cherries, minced.  
Blanched roasted peanuts, chopped fine, and mashed figs.

**Marshmallow Fudge.**

Two cups of brown sugar, one cup of milk, two ounces chocolate. Cook, stirring constantly, until it forms a soft

ball in water. Remove from fire and beat in a tablespoonful of butter and one-half pound of marshmallows, previously cut. Pour on buttered platter and cut in squares when cold.  
MRS. C. W. CHASTAIN.

**Syllabub.**

One pint thick cream, one-half pint sweet wine and brandy, two parts wine and one part brandy, one large lemon (juice and rind), one-half pound lump sugar. Whip all together until thick. To be made the day before using.  
MRS. FRED BARTLETT.

**Candy Pudding.**

Three cups of granulated sugar; moisten with water and boil until it threads. Whip until perfectly white; then add one whole fresh grated cocoanut. Work into the

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Don't ask us about a gas range, ask the users.

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foundant on marble slab. Add one teacup of seeded raisins, one cup of nut meats, one cup of chopped figs, one cup of sliced citron, one-half cup of candied cherries, which have been chopped, one-half cup of shredded pineapple. Work well and put into well buttered pan to mold. Sprinkle with cinnamon. When quite cold, turn out into large platter. Slice.  
NORA M. HULETT, Fort Worth, Texas.

**Candied Fruit.**

Select any firm, rather underripe, fruit, pineapple, grapes, small pears, etc. Make a syrup of two cups of water and two cups of sugar. Cook the fruit slowly in this syrup until it can be pierced with a straw; lay in a sieve to drain; dip very quickly into hot water, so as to remove any juice; then lay on a cloth to dry. When dried,



sift finely powdered loaf sugar over fruit; while still warm, place on a plate in a moderate oven to drain moisture from them.

M. E. B.

#### Pinocha.

Two teacups of light brown sugar, one cup cream, butter size of an egg, one and a half cups pecans. Boil sugar, milk and butter until a soft ball forms when tried in cold water; remove from fire; add nuts and beat until creamy.

CORA HUDDLESTON.

#### Heavenly Hash.

One pint whipped cream, twenty-five marshmallows, sliced thin, candied cherries, one cup chopped nuts. Mix marshmallows and whipped cream, let it stand on ice at least an hour, then decorate with candied cherries and serve.

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You can make fudge on a gas stove, but it won't fudge on you.

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#### Candied English Walnuts.

Put one and one-half cups of granulated sugar in a saucepan with one-half cup of water; stir until sugar is dissolved; boil until syrup will spin a hair. Drop in a pint of English walnut meats; remove from fire and stir until syrup changes to white candy. Drop on oil paper.

MILDRED BRADBURY.

#### French Fondant.

Three cups sugar, one cup water, pinch cream tartar. Stir until almost dissolved. Place on the stove and boil without stirring until it will form a soft ball when dropped into cold water. Pour into dish and let stand until cool. Beat until it begins to cream; then knead with the hands until cold. Use for making any kinds of French candies.

MRS. CAMPBELL.

#### Pinoche.

Three cups granulated sugar, one and a quarter cups sweet milk, butter the size of a walnut. While this is coming to a boil, put three tablespoonfuls sugar in a pie pan and melt it; then pour into the milk and sugar and boil until it will form a soft ball when dropped into water. Beat with spoon, and when almost cold add one cup nuts and a teaspoonful of vanilla. Pour into a buttered dish and cut into squares.

M. M. C.

#### Marshmallow Fudge.

To one cup white and one cup brown sugar add one cup milk. When this comes to a boil add two squares chocolate. Stir constantly and cook until it will form a soft ball when tried in cold water. Remove from the fire, add butter size of walnut and eight or ten marshmallows.

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A gas stove will preserve the peaches in her cheek.

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(More marshmallows may be added or fewer used, as preferred.) Beat until creamy and pour on buttered dish to cool.

MISS GERTRUDE PENDLETON.

#### Divinity.

Three cups granulated sugar, one of corn syrup, one of cream. Stir constantly and cook until when dropped in cold water it will form soft ball. Remove from fire, add one cup chopped pecans and flavor with vanilla or one cup English walnuts, and flavor with bitter almond. Beat until creamy, and pour on buttered dish to cool. (If milk is used instead of cream, add butter size of walnut when the mixture begins to boil.)

MISS GERTRUDE PENDLETON.

#### Marshmallows.

Put twelve tablespoonfuls water on one box gelatine and let soak. Cook four cups granulated sugar and sixteen

C B-10



tablespoonfuls water until it threads. Pour into gelatine and beat thirty minutes. Flavor with vanilla; pour on dish on which has been sprinkled confectioner's sugar. Cut in squares when cool and roll in confectioner's sugar.

MISS GERTRUDE PENDLETON.

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## PRESERVES.

"Sweet Food of sweetly uttered knowledge."—*Sir Phillip Sidney.*

### Peach Preserves.

Pare and halve the peaches. Take the pits out and leave the pieces as whole as possible. Drop in cold water to keep from turning dark. Allow one pound of sugar to one pound of fruit. Dissolve the sugar in enough cold

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A gas stove is the only one brand(i)ed "up-to-date."

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water to melt it; stir well. Let boil until it makes a good thick syrup. Skin. Blanch a few peach pit kernels; put into syrup. Put in the peaches and cook until clear and tender or the syrup is thick. Put into jars and seal, or if cooked low, will keep in stone jars covered with cloth, two or three thicknesses of paper. Or let preserves cool and pour melted paraffine over top.

MRS. W. T. CARRINGTON.

### Orange Preserves.

Slice two and one-half dozen oranges, remove seeds. To three pounds of fruit, use one pound of sugar. Cover oranges with sugar. Let stand over night. Cook as other fruit. Two and one-half dozen oranges makes seven pounds.

M. F. M.

### Orange Marmalade.

Twelve oranges, sliced very thin, skin left on, but remove all seed. To each pound of fruit (weigh before cutting) add three pints of cold water. Let stand twenty-four hours. Then boil until fruit is soft. Let stand twenty-four hours again. Then to every pint of fruit and water add one and one-fourth pounds of sugar. Boil one and three-fourths hours. Just before removing from fire add juice of four lemons. The marmalade will be a clear color if cooked in a thick vessel.

MRS. TAPLEY, Bowling Green, Mo.

### Brandied Peaches.

Peel peaches and put in a jar with three-fourths pounds of sugar to one pound of peaches. Let them stand twelve hours, with the sugar over them. Then pour the syrup off

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You have more time to Cit-roun' using gas.

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and boil, dropping the peaches into the syrup, and cook until they can be pierced with a thick straw. Then take the peaches out of syrup carefully; then, one by one, lay on dish to cool, letting the syrup boil longer. Then put peaches in jars; pour syrup over them until jars are two-thirds full; fill the balance space with apple brandy. Add a little orange peel, and spice to taste and seal.

VIRGINIA COOK BOOK.

### Swedish Pears.

Prepare one-half bushel of pears; take the juice from four quarts of cranberries; add four cups of sugar, four cups of water. Simmer the pears in this syrup until tender. Add one-third of a stick of cinnamon to each quart jar. Seal air tight.

A. B. C.



**Scotch Marmalade.**

Cut out the blossom end of five navel oranges. Slash each one lengthwise one-half dozen times and slice as thin as possible. Add one lemon similarly prepared. To each cupful of fruit add three cups of cold water and let stand over night. Boil forty-five minutes and again let stand until following day. Measure and add one cup sugar to each cup of fruit and water and add another lemon. Boil gently for forty-five minutes and turn into glasses.

**Citron.**

Pare and slice the white part of a watermelon rind and let it remain in weak salt water over night. Boil in this water fifteen minutes and then in clear water twenty minutes; then in weak alum water, with tomato leaves to green

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**There is nothing like a gas stove when caught in a pickle.**

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it, twenty minutes; then in ginger tea twenty minutes. Then weigh the rind, and to each pound add one and one-half pounds sugar. Cook until the syrup is thick as honey.

MRS. G. M. HENLEY.

**Brandied Cherries.**

Select perfectly sound fruit, firm but not too ripe; wipe dry with a soft cloth and snip the stems from each one quite close to the fruit; a very tiny bit of the stem should be left on the fruit, and the pit should not be removed. Break and sift two pounds of lump sugar for each two cupfuls of brandy used, and when the sugar is dissolved pour the brandy over the cherries, covering them completely; cork closely to keep out the air, and run melted wax around the top. When about to use, the pit may be removed carefully from one side of the cherry

and the stem removed. They are useful in making salads of mixed fruits and good with cheese salads; they may also be used in a mixture of frozen fruits.

G. A. H.

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**PICKLES**

"Let olives, endives, mallows light  
Be all my fare—"

**Chow-Chow.**

One peck of green tomatoes, chopped fine, a small head of cabbage. Salt a little, and drain over night in a sack. The next morning put in three pounds of sugar, one quart of vinegar, six onions and four green peppers, chopped

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**A gas stove is "relished" by any housewife.**

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fine, one handful of whole cinnamon bark and one handful of cloves, one spoon of black pepper, one-half spoon of red pepper, three spoons of white mustard seed, three spoons of celery seed. Put all together and let boil until it changes color.

MRS. T. H. MCKENNA.

**Cucumber Pickle.**

Two gallons cucumbers, one pint mustard seed, three ounces black pepper, one ounce ginger, one and one-half ounces allspice, one-half ounce cloves, one and one-half ounces nutmeg, three pounds sugar. Put cucumbers in salt brine for several days. Then scald them in weak vinegar and alum and let stand a few days. Then boil a gallon of vinegar and the spices and pour over them. In a few days let pickles and vinegar come to a boil.

MRS. ADA PRICE.



**Chili Sauce.**

Six dozen large ripe tomatoes, three dozen green peppers without seeds, two dozen onions, eighteen cups of strong vinegar, twenty-four tablespoons brown sugar, twelve tablespoons salt, sixteen teaspoons ground cloves, twelve teaspoons cinnamon, twelve teaspoons ginger. Take seeds out of tomatoes and chop all fine or put through meat grinder. Boil two or three hours.

MRS. KEMP GRIMSHAW.

**Chopped Pickles.**

One gallon green tomatoes, one gallon cabbage, quart of onions, two or three green pepper pods, chopped fine. Sprinkle salt over the tomatoes and cabbage; let stand two or three hours; then drain off the water, mix with onions

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Don't worry about wood to be chopped—use gas.

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and pepper; with this add four tablespoonfuls of ground mustard, two tablespoonfuls ginger, powdered, one tablespoonful cloves, one tablespoonful mace, one tablespoonful cinnamon, two ounces of tumeric, one ounce celery seed, three pounds sugar. Mix well and cover with good vinegar. Boil slowly until done, or about two hours.

MRS. J. B. QUINLAN.

**Pickles.**

To make cucumbers firm and brittle they should be kept in strong brine a week or two; then soak in cold water until just salty enough. Take two gallons cucumbers, the smaller the better, and one quart small onions (if preferred). Put into preserving kettle enough apple vinegar to cover pickles, three pounds light brown sugar, two ounces whole mace, two ounces white mustard seed, two ounces ground cinnamon, two ounces celery seed, one ounce ground mus-

tard, one ounce tumeric, red pepper and salt to taste. Boil all together and pour over pickles white hot. These will keep in stone jar covered with a plate.

MRS. A. M. WOODSON.

**Sweet Mixed Pickles.**

One quart of small tomatoes, quartered, one quart of small onions, one quart of cucumber pickle, cut in pieces about the size of onions, one quart of brown sugar, one quart of good vinegar. Tomatoes slightly salted and drained all night; then put vinegar and sugar in kettle and heat, and flavor to taste with stick cinnamon and mace. Put in tomatoes, onions and cucumbers, and let simmer for three-fourths of an hour. Seal while hot in air tight jars.

MRS. ORIAN PROSSER.

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A light over your gas stove may help you.

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**Mangled Peppers.**

One peck green tomatoes, one large cabbage head, two dozen large onions. Slice thin, sprinkle with salt and stand over night. Cut green peppers and let them stand over night in strong salt water. Let mixture drain well; add black pepper, ground mustard, mustard seed and celery seed to taste. Stuff peppers with the mixture. Put in jar. Heat vinegar enough to cover them. When heating vinegar add pint of sugar to gallon of vinegar. In ten days pour off vinegar and heat again. In ten days repeat. Weight down in jar.

MRS. G. M. HENLEY.

**Green Tomato Catsup.**

One gallon green tomatoes, cut fine; add one quart of finely chopped onions, one quart cider vinegar, four pods



of pepper, one-half teacup salt, one cup brown sugar, tablespoon of white and black mustard seed; use ground spice to taste. Stir until one-half remains in the kettle.

MRS. T. M. B.

#### Cold Catsup.

One-half peck ripe tomatoes, peeled without scalding; then cut in fine pieces one cup of onions, three medium sized red peppers, two stalks of celery, all cut fine, two small roots horse radish, grated, one-fourth cup salt, two tablespoonfuls of ground mustard, one-half tablespoonful of cinnamon, one cup of brown sugar, one quart of vinegar. Stir all ingredients together thoroughly and bottle.

MISS JULIA BELCH.

#### French Pickle.

One peck green tomatoes, one-half peck onions, two

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"Catch up" with the up-to-date housewife—use gas.

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pecks green pepper; slice and salt down over night. To make pickle take three quarts good vinegar, twenty-five cents worth light brown sugar, one ounce whole cloves, one ounce whole allspice, one-half ounce celery seed, one-half ounce white mustard seed. Boil together about twenty minutes; add the tomatoes, etc.; also two ounces tumeric and about half a teacupful fresh horse radish, cut in small pieces. When these have boiled well together add one gallon cucumber pickles, sliced, and let boil for a few minutes.

MRS. PERRY RADER.

#### Good Pickle.

One gallon green tomatoes, one gallon cucumber pickle (barrel pickle), one gallon Spanish or small onions, one gallon caromel sugar, one gallon vinegar, one package pickle spices. Boil vinegar and sugar, chop tomatoes and onions;

slice cucumbers. Cook until onions are clear—about two hours.

MRS. S. B. COOK.

#### Spanish Pickle.

One peck cucumbers, sliced an inch thick, two dozen onions, sliced, two dozen pods green peppers; sprinkle with salt, and stand twenty-four hours; then drain all night; one gallon pure cider vinegar, one ounce tumeric, one ounce spiced mustard, one ounce horse radish, two ounces celery seed, four tablespoons olive oil, one-half pound brown sugar.

MRS. T. M. BRADBURY.

#### Hayden Salad.

One gallon chopped cabbage, one gallon ripe tomatoes, one-half pint red peppers, with seed taken out; grease your hands well before handling peppers, to keep them from burn-

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We can pipe your house for lights without disturbing you.

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ing; one quart chopped onions. Mix all together except the tomatoes; salt and let stand a few hours; press from the juice; then add four tablespoons mustard, two tablespoons cinnamon, one tablespoon cloves, one tablespoon celery seed, three tablespoons tumeric; the spices must be ground; two pounds sugar, one-half gallon strong apple vinegar. Boil one-half hour; cook the tomatoes some time, but separately; mix all together when done and seal.

MRS. A. M. WOODSON.

#### Ripe Tomato Pickle.

One peck ripe tomatoes, peel, take out seed and chop fine. Put in colander to drain, with one tablespoon salt, one cup of onions, one-half cup horse radish, ground, one cup nasturtium seed, one-half cup black and white mustard seed, ground, three cups vinegar, one cup sugar, four bunches celery, one teaspoon cinnamon, one nutmeg, two pods red pepper, chopped. Do not cook.

MRS. J. T. JOHNSON, Mexico, Mo.



**Watermelon Pickle.**

Peel, cut and weigh ten pounds of rind; cover well with clear water, and let it boil until tender; fold a large towel and lay in the bottom of a dish or waiter; lay the rind on it to drain. It will take nearly all day. Take two and one-half pounds of sugar and one quart of vinegar; boil together; pour over rind; second morning, boil again. The third morning add one ounce of ground cinnamon, half an ounce of ground cloves, half an ounce of ground allspice. Tie the spices in a cloth; drop in three minutes; take out spices and pour vinegar over the rinds. Seal and use in a week.

C. C. B.

**Cantaloupe Sweet Pickle.**

Cut the ripe cantaloupe in narrow, four-inch lengths;

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**Your wife can't elope if she has to leave her gas stove.**

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put in a stone jar and cover with vinegar, and let stand twelve hours; then thoroughly drain. Next make a syrup of one pound of sugar to each of the fruit, allowing, also, one pint of vinegar to each pound; add the whole cloves and cinnamon; boil until the syrup becomes rather dark; drop in the cantaloupe, and boil until it is a dark, rich red.

MRS. J. P. PORTH.

**CHAFING DISH.****Eggs a la Creole.**

Cook three tablespoonfuls butter with one tablespoonful of finely chopped onion. Cook three minutes; add one and three-fourths cups tomatoes, drained from liquor, and cook eight minutes; add one tablespoon of capers, one-fourth tea-

spoon salt, few grains of cayenne pepper and five eggs, beaten slightly. Cook until creamy, stirring constantly, and scrape into buttered pan.

MISS ALMA GASS.

**English Monkey.**

Soak one cup of stale bread crumbs in one cup of milk fifteen minutes, melt one tablespoon butter, add one-half cup of mild cheese, cut into small pieces; stir until the cheese has melted; then add soaked crumbs; just before serving, one egg, slightly beaten, one-half teaspoonful salt, few grains of cayenne. Pour over toasted crackers. ← MISS ALMA GASS.

**Welsh Rarebit.**

One-half pound cheese (grated), one-half cup of milk, two eggs, whites and yolks beaten separately, one teaspoonful

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**Don't monkey with coal and wood—use gas.**

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salt, pinch cayenne pepper, tabasco or Worcestershire sauce, if desired; stir constantly until cheese creamy; then add milk and yolks of eggs, beaten together; salt, pepper and sauce. Just before serving, beat in whites of eggs. Spread on crackers.

MRS. KATE MUELLER.

**White Cream Sauce.**

Used in lobster Newberg, sweetbread and mushrooms, chicken or oyster patties. May be used as dressing for asparagus, croquettes, cream potatoes, vegetables, etc.: Two tablespoonfuls butter, two tablespoonfuls flour, one pint hot milk or cream. Put butter and flour in sauce pan on stove, gradually heating; mix and stir until melted. Pour in the hot milk a little at a time until it is a thick, smooth cream. Use less butter, if cream is preferred. Add a beaten egg, if desired; season with salt and pepper—cayenne best.

MRS. JESSE W. HENRY.



**Tomato Rarebit.**

Slice a medium-sized green pepper or onion; fry in butter in a chafing dish; add one cup of strained tomatoes, one cup of grated creamed cheese; season highly with salt or tabasco.

CAROLINE TWEEDIE.

**Creamed Sweet Breads.**

Wash the sweet breads carefully; boil in one pint of water, to which add one tablespoon of vinegar, one teaspoonful of salt. Boil fifteen minutes. Remove skins, membrane and pipes; cut in one-half inch pieces. Make a white sauce of one tablespoon of butter, one-half teaspoonful salt, one tablespoonful flour, one-half spoonful pepper, one cup of milk, to which you add the prepared sweet breads. This may all be done on the chafing dish.

MRS. A. M. WOODSON.

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This town is becoming a "New-burg" with the introduction of gas.

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**Oysters.**

One pint of oysters, two tablespoonfuls of butter, one scant teaspoonful salt, pinch of cayenne. When edges of oysters begin to curl, add one teaspoonful lemon juice and yolks of two eggs, well beaten; stir one-half minute. Serve on toast or crackers.

CAROLINE TWEEDIE.

**Shrimp Newburg.**

Use the shrimps, which come in glasses; melt a tablespoonful of butter; add the contents of two jars of shrimps, which have been drained and wiped dry, one teaspoonful salt, dash of cayenne, one tablespoonful of brandy, two tablespoonfuls of sugar. Cook slowly five minutes; beat the yolks of four eggs thoroughly; add one cup of cream to them; pour over the shrimps, stir a few moments, until creamy. Serve with celery and toast.

C. T.

**Shrimp "Wriggles."**

Large tablespoonful butter, two heaping tablespoons flour. Cook to a light brown one can shrimp, one-half can French peas. Season to taste. Serve on toasted crackers.

**Creamed Lobsters.**

Season one pint of diced lobster with pinch of cayenne pepper, one teaspoonful of salt. Place in double boiler, with one-half cup of butter, one cup of cream; boil ten minutes. Serve on buttered toast.

MRS. G. A. FISCHER.

**Celeried Oysters.**

One dozen large oysters, one glass sherry, tablespoon minced celery, teaspoon butter, salt and pepper. Put butter

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**Some people are lobsters—enough said.**

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in chafing dish, and when melted add oysters and celery. Season with salt and pepper; cook three minutes; add sherry; cook two minutes. Serve on toast.

MRS. L. J. H.

**Oyster Stew.**

Put into chafing dish two tablespoonfuls butter, one tablespoon flour; stir until it forms a paste; then pour into it one cup of strained oyster liquor; add four tablespoonfuls cream. When it begins to boil, add twenty oysters and a pinch of paprika and salt. Cover, and allow stew to cook about two minutes; then the gills will be curled up. Serve in bouillon cups with salted wafers.

MRS. KATE MUELLER.

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**EGGS.**

"An egg boiled is an egg spoiled."

Eggs are regarded by some as a great delicacy, by others as a prime article of food; but in either case the mode of



cooking has much to do with the satisfaction produced in the eating. The yolk is considered more nutritious than the white. Instead of boiling your eggs, put them in boiling water, set on back of the stove for five minutes. You will then have a nice, soft-boiled egg.

#### Smothered Eggs.

Boil one-half dozen eggs; remove shells; cut in halves; lay in a bowl; cover closely. Take one and one-half pints chicken broth, thicken with flour, add pepper, salt, a little celery seed. When it boils pour over the eggs. You will find this good to eat.

MRS. M. J. TERRY.

#### Scalloped Eggs.

Scatter thinly sliced cheese over bottom of an earthen-

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**Don't smother in an overheated kitchen.**

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ware pan. Over this strew bits of butter and pour in half a cup of sweet cream; break four eggs into this. Season with pepper and salt; add another thin layer of cheese. Bake ten minutes.

#### Panned Eggs.

Make a minced meat of chopped ham, bread crumbs, melted butter, pepper and salt. Moisten with milk to a soft paste. Half fill patty pans with mixture. Carefully break an egg on the top of each. Dust with pepper and salt and finely powdered cracker crumbs. Set in oven about eight minutes.

MRS. OWENS.

#### Baked Omelet.

Eight eggs, beaten separately, one cup sweet milk, lump of butter, one tablespoon flour. Put milk on stove and let

get hot, and then add flour, dissolved in a little cold milk; beat the thickened milk into the yellows lightly; then add whites and put in stove and bake.

#### Baked Omelet.

Six eggs, whites beaten to a stiff froth, and added last. Beat yolks well, and add one teacup warm milk with one tablespoon butter in it, one tablespoon cornstarch (or two of flour), mixed with a little cold milk, one-half teaspoon Price's baking powder and one teaspoon salt in the whites of the eggs. Mix all together and turn into a greased skillet, and bake in a moderate oven about fifteen minutes.

#### Eggs in Potato Nests.

When the potatoes have been boiled mash them and shake

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**You save your wall paper with gas and electricity.**

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in all the salt you dare. As soon as the potatoes have become cold enough to handle, take up a spoonful and form into a ball. The hand may be used in shaping it and making it firm. With the bowl of the spoon make a depression in each ball, to resemble a bird's nest. Put all the balls in a buttered baking pan or a pie plate and set away. In the morning slip them into the oven, and as soon as they get hot break an egg into each nest, and season with salt, pepper and butter. Put back into the oven long enough to cook the eggs. Remember, if you put the eggs on cold potatoes the under part will not get cooked.

MRS. J. P. CAMPBELL.

#### Cheese Fondu.

Two tablespoons butter, four tablespoons bread crumbs, one-half pound cheese, one cup sweet milk and three eggs. Cut the butter and cheese into small pieces, place in large



bowl with bread; on this pour the milk, heated to scalding, after which add the yolks of the eggs, well beaten, and a pinch of salt. Mix well together, and place on back of stove, stirring once in awhile only until dissolved; add the whites beaten to a stiff froth; place in a buttered pan, and bake in a quick oven for about twenty minutes. Serve at once.

MISS BELLE KEOWN.

### Timbals.

Two eggs, one teaspoon of sugar, one-fourth teaspoon of salt, one quart of sweet milk, flour enough to make the batter, the consistency of thick cream. Have the fat hot in the kettle in which you fry them, and keep the iron in the hot lard, and wipe the iron with a dry cloth each time before dipping into the batter, and do not let the batter come up to the top of the iron.

MRS. T. H. MCKENNA.

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Soot and ashes are the straws that break the housewives backs.

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### Cheese Straws.

Mix three ounces of flour with four ounces of grated cheese, Parmesan being the best; add one-half of a teaspoonful of salt, a dash of cayenne and the yolks of two eggs. Work this to a smooth paste, stiff enough to roll; add a very little water, if necessary. Roll out in very thin strips and cut into straws. Place on a greased tin and bake for ten minutes in a moderate oven. They should be straw colored and very crisp.

### Sardine Canapes.

Cut brown bread in circles, spread with butter, and heat in the oven. Pound sardines to a paste; add an equal amount of finely chopped, hard boiled eggs; season with lemon juice and Worcestershire sauce. Spread on the cir-

cles. Garnish each canape in the center with a circle of hard boiled white of egg, capped with a teaspoonful of hard boiled yolk.

MRS. MCHENRY.

### Jelly and Nut Filling.

Spread bread or zephyrettes with jelly and sprinkle with finely chopped blanched almonds.

T. MCH.

### Fruit Filling.

Finely chop a dozen figs; add three tablespoonfuls of boiling water and cook in a double boiler, stirring until reduced to a thick paste. Add one teaspoonful of lemon juice and use when cold.

### Peanut Filling.

Remove shells and skins of well roasted peanuts and

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pound to a paste, seasoning with a few grains of salt. This peanut butter may be bought already prepared and put up in jars and bottles.

### Olive Sandwich Filling.

Stone two dozen large queen olives, cover with boiling water and scald for five minutes; then drain and dry in a towel. Mince very finely; add one teaspoonful of cracker dust and one cupful of mayonnaise.

T. MCH.

### Cheese and Nut Sandwich Filling.

Grate some dry, mild cheese and mix with an equal quantity of finely chopped English walnuts. Season with salt. Another similar filling is made by mixing to a paste one-half of a cupful of pot cheese, one teaspoonful of soft



butter, two tablespoonfuls of thick cream and a seasoning of salt and pepper. Add two heaping tablespoonfuls of finely chopped English walnut meats. MRS. McHENRY.

#### Olive and Nut Sandwiches.

Place between thin slices of bread, cut round, chopped olives and nuts, mixed with a thick mayonnaise, with a piece of lettuce on either side of mixture.

MRS. KEMP GRIMSHAW.

#### Cheese Sandwiches.

Chop fine one-fourth pound soft American cheese; put in double boiler, and when melted add one egg, beaten with two tablespoons of cream, a little salt, a dash of red pepper and one-half teaspoonful Worcestershire sauce. Spread on white bread.

MRS. TAPLEY, Bowling Green, Mo.

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You can sandwich in a lot of extra work by using gas.

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#### Nut Sandwiches.

Chop equal quantities of pecan meat and tart apples. Spread between two slices of thin, buttered bread. Spread lightly with mayonnaise. Very appetizing. A. F. R.

#### Egg Sandwiches.

Pound the yolk of eggs with small quantity of butter in a mortar; add cheese, also well pounded. Spread on thin slices of bread. A. B. C.

#### Bread and Butter Crisps.

For this a fresh loaf, baked so as to give a square slice, will be needed. With a sharp knife cut off all the crust; butter one end of the loaf and shave off in the thinnest slices possible. Roll each slice up tightly and fasten with

a wooden toothpick. Lay on a flat pan, and place in a quick oven until crisp and lightly browned. Remove the toothpicks, and serve hot or cold. They are specially good with a salad. MRS. WOODRUM.

#### Filling for Sandwiches.

Cream one brick of Waukesha cheese with a little sweet cream; add a pinch of salt, a few chopped pecan nut meats and a few chopped olives; spread on thin slices of rye bread.

#### Specialty Sandwich.

One slice toasted bread, a thick slice of tomato with spreading over top of salad dressing; then just a touch of caviar. These must be very carefully packed if used in luncheon for picnic, but are delicious.

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If you are not yet convinced, ask Beach about it.

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#### A Sweet Sandwich.

Slices of brown bread, buttered and cut thin. Spread with dates, stoned and chopped fine, walnut meats, chopped fine; moisten with a little sherry wine. These are delicious.

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