MOBILE

COOK BOOK

COMPILED BY

The Ladies' Aid Society,

—OF—

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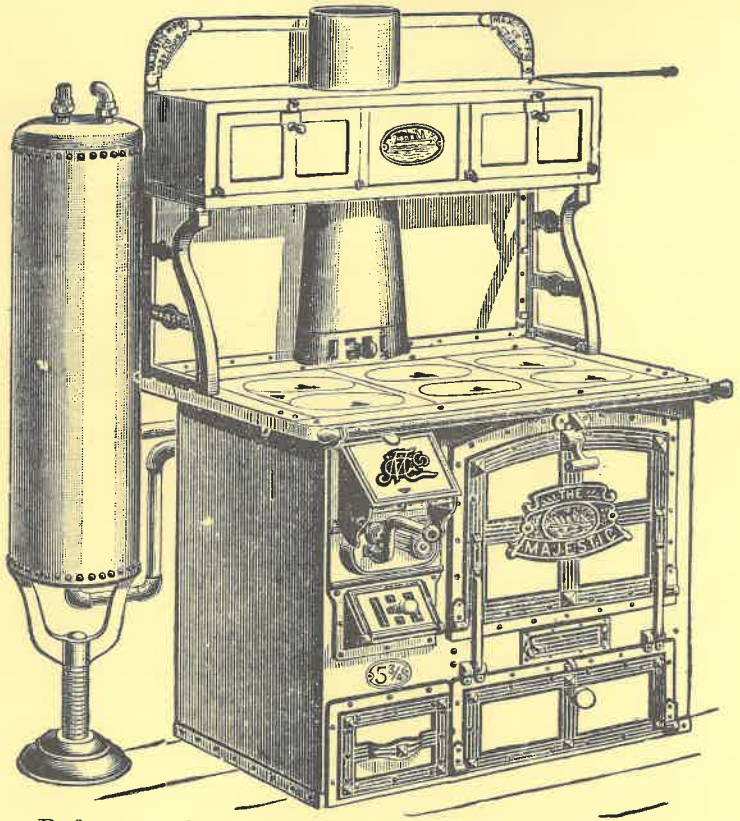
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The Occasion of The Sesquicentennial Anniversary
of

GOVERNMENT STREET PRESBYTERIAN CHURCH
1831 • 1981

THE GOVERNMENT STREET PRESBYTERIAN CHURCH

Mobile, Alabama

January 1981 to January 1982

DEDICATION.

THIS BOOK IS RESPECTFULLY DEDICATED TO THE LADIES' WHO HAVE KINDLY CONTRIBUTED ITS CONTENTS.

Preface

There are many Cook books, but this one commends itself to our people because of its local character, being a compilation of recipes contributed by ladies of Mobile, by whom each recipe has been satisfactorily tested. Being a Mobile production and the fact that the proceeds are to be applied to christian purposes, it is hoped is a sufficient apology for its issue.

MOBILE

COOK BOOK

COMPILED BY

THE LADIES' AID SOCIETY,

OF GOVERNMENT STREET PRESBYTERIAN CHURCH,

MOBILE, ALA.

WHEN FATHER CARVES THE DUCK.

We all look on with anxious eyes,
When father carves the Duck,
And mother almost always sighs,
When father carves the duck.
* * * * *

He braces up and grabs a fork,
When'er he carves a duck,
And won't allow a soul to talk,
Until he's carved the duck.
* * * * * *

The platter's always sure to slip,
When father carves the duck,
And how it makes the dishes skip !
Potatoes fly amuck !
* * * * * *

We all have learned to walk around,
The dining room and pluck
From off the window sills and walls
Our share of father's duck.
* * * * * *

[E. V. Wright in Boston Transcript.]

MOBILE:

PATTERSON & HAWES, Power Print.

1894.

SOUPS.

OYSTER SOUP.

One quart of perfectly fresh milk ; one quart of oysters. Boil the juice of the oysters and the milk together ; very little cooking is necessary. To this quantity add a tablespoon of butter—pepper and salt to taste. About ten minutes before taking up the soup, add a few crackers, rolled fine. A little celery cut up and boiled in the milk is a great improvement.

OYSTER SOUP.

Put on the fire the oysters and liquor of one hundred "selects," not plants, and skim constantly as they slowly come to a boil. Season with a little salt, pepper, a tablespoonful of butter and a few celery tops. Add one quart of freshly-boiled milk as soon as the oysters "curl," and serve immediately.

OYSTER SOUP. (Restaurant style.)

Yellows of 2 eggs, one dessertspoonful of flour, 1 teaspoonful of butter. Melt the butter, stir into the beaten eggs, sifting in the flour. Take the water from fifty oysters, strain and warm it, add a little water and mix the whole with the oysters. After the soup boils, add one pint of milk and salt and pepper to taste. Serve immediately.

OYSTER GUMBO.

Fry a grown chicken a nice brown, then brown enough flour in the lard in which you fry your chicken, to make it the proper consistency—say three or four large tablespoonsful to a gallon of water; this quantity will be sufficient for one chicken. Boil until entirely cooked to pieces, then put in your oyster liquor, and just before you take it up put in one hundred oysters and two tablespoonsful of fili and serve immediately. One large onion cut up and fried with the chicken is a great improvement; also a large spoonful of butter. Season with pepper and salt to taste.

MOCK OYSTER SOUP.

Four large, ripe tomatoes, one quart of water and an ear of corn. When boiled add one teaspoonful of soda, and as it foams, put in one pint of sweet milk; salt, pepper and butter to taste; crackers rolled fine.

CREAM OF CRAB.

Use an agate saucepan and do not injure the flavor of crabs by scalding them first.

Take off the upper shells of one dozen live crabs, remove the spongy fingers, stomach and apron on the under shell. Wash the bodies and claws carefully, breaking them into pieces. Fry a small onion in butter, stir in the crabs and a quart of stock. Simmer one hour, strain. Pick out the crab meat, return it to the soup and replace on the fire. Season with one-half pod of red pepper, salt and Worcestershire sauce. When ready to serve add one pint hot boiled milk.

CRAB GUMBO.

Slightly fry one onion in butter, add one pound of lean meat cut in small pieces. Let this glaze, then add a small slice of bacon. When slightly brown, add two quarts of hot water, salt and red pepper to taste. Simmer slowly for two hours, then add one dozen crabs carefully cleaned and broken up. Simmer one hour longer, strain. Pick out the crab meat, return it to the soup and replace on the fire. When the soup boils again add one tablespoonful fili moistened with a little water.

TURTLE SOUP.

Carefully skin the meat, throwing away the gall and entrails. Cut the meat into small pieces, add three cloves, one small. onion, two quarts of water and let simmer until done; strain.

Melt in a large saucepan one heaping tablespoonful of butter with one scant tablespoonful of flour; add the strained liquor, meat, salt and fat. Let simmer one-half hour, then add a small piece of lemon peel, three drops of the juice, one teaspoonful of Worcestershire sauce, three sliced hard-boiled eggs and one-half pint of good sherry. The addition of beef on stock injures the delicate flavor of this delicious soup.

MOCK TURTLE SOUP.

One pound of beef and boil slowly two hours. Then chop it very fine. Take one tablespoonful of lard and brown it in two tablespoonsful of flour; put with it the meat and one large onion, and add enough water to make desired amount of soup. Put in one dozen spice, two hard-boiled eggs chopped fine, one lemon and one glass of claret. Add pepper and salt and boil ten minutes. MRS. J. W. GRAY.

CORN SOUP.

Take a chicken, cut it up, boil in a gallon of water one hour. Measure one pint of tomatoes after they are cut up. Take twelve ears of corn, cut down the middle into the soup; boil one-half dozen ears of the corn in the soup (the cobs) until all the juice is boiled out; then take out, season with parsley, thyme, salt and red pepper. Three hours will answer to boil this soup.

SPLIT PEA SOUP.

To a soup bone add one gallon of water, one quart of peas and a little salt pork. Season to taste and boil until reduced one-half. Serve with croutons.

OKRA SOUP.

Make a broth of fowl or fresh meat; to a gallon of this add three dozen pods of tender okra, cut thin; boil three hours, stirring occasionally. Remove the meat and season with salt and pepper. Rice and tomatoes may be added if liked. This should make three quarts of soup.

OKRA GUMBO.

Fry a chicken; in another vessel fry one pot of young cut up okra and two onions. Put all in a porcelain kettle with one quart of water, stew gently until done and season with pepper and salt.

VEGETABLE SOUP.

Crack a shin of beef and put into a soup kettle with four quarts of cold water; boil slowly for two hours, skimming carefully. Cut up one turnip, one carrot, one celery root, one onion, one white potato and six ripe tomatoes. Season with pepper, salt and a little butter; let simmer three hours longer.

GRAVY SOUP.

Procure a Porterhouse steak, broil and chop very fine with an onion and a lump of butter the size of a walnut. Fry, and when a nice brown add two heaping tablespoonsful of browned flour; chop a can of tomatoes, three turnips, three carrots; add as much boiling water as you require. After this has boiled some time, add three hard-boiled eggs, chopped, a salt spoon of ground mace, a teaspoonful of ground cloves, parsley, thyme, red and black pepper and salt. In your tureen pour a tumbler of claret and a lemon sliced very thin. In cold weather this soup can be made the day before. MRS. MORDICA.

TURKEY-BONE SOUP.

Brown one tablespoonful of flour, one chopped onion in a little lard, add a few tomatoes, stirring well, two quarts of water, then the bones and remains of your cold roast turkey. Let simmer about two hours, seasoning with salt, red pepper pod broken in pieces, and more tomatoes, if you like. Add fifty oysters and then liquor. Cook until they "curl," then serve.

One tablespoonful of fili added just before dishing will make this a gumbo. MRS. L. C. DORGAN.

BARLEY SOUP.

Cut one pound of lean, raw beef into small pieces, brown them slowly in a saucepan with one small onion; when brown add a half teaspoonful of butter, a teaspoonful of flour, stir five minutes; add one quart of warm water. Boil slowly one hour; add two tablespoonsful of barley, salt and pepper to taste; one tomato, if you like, and boil half an hour.

CREAM OF CORN SOUP.

Cut the corn from one dozen ears ; boil the cobs for half an hour in three pints of veal stock, remove them and put in the corn. Boil slowly until very soft, then strain. Season with pepper and salt. Put two tablespoonsful of butter and one of flour together, moistened with a little hot soup. Add to the soup and stir until it thickens. Now add one pint of boiling milk, cook one minute and serve immediately.

CREAM OF TOMATOES.

One quart of milk to one can of tomatoes mashed and strained through a soup strainer, a pinch of soda, a little butter, pepper and salt to taste. Scald and not boil.

CREAM OF TOMATOES.

Let one can of tomatoes simmer down one-half, add one teaspoonful of sugar or a pinch of soda ; strain. Boil one quart of milk, add a tablepoonful of flour and one of butter. Let cook about five minutes then add to the tomatoes. Season with pepper and salt and serve immediately. Delicious when made one-half milk and one-half stock.

CREAM OF PEA SOUP.

One can of peas, one pint of water, one pint of milk, one tablespoonful of butter, one tablespoonful of flour, one-half teaspoonful of salt, one-fourth teaspoonful of pepper. Rub peas through a soup strainer, adding the hot water slowly. Cook flour and butter together ; add the milk slowly, stirring all the time. Let it come to a boil, add the hot strained peas with salt and pepper. Let it all together reach the boiling point and serve with croutons at table.

GREEN PEA SOUP.

Boil one quart of peas twenty minutes, press them through a collander into one quart of boiling soup stock. Rub one tablespoonful of butter and one of flour, stir into the soup until it thickens. Season with salt, pepper and a sprig of mint. Serve with croutons.

CREAM OF ASPARAGUS SOUP.

One can of asparagus stalks boiled ten minutes in one quart of rich veal stock ; press them through a collander and return them to the soup. Season with pepper, salt and thicken with a little butter and flour rubbed together. Add one pint of boiling milk and serve immediately. Can also be made without the stock, using one and one-half quarts of milk.

COUNTRY GUMBO.

One small chicken cut up and put into the soup kettle with about one quart of okra cut up fine, one pint of Lima beans, one quart of tomatoes, one pint of grated corn, a few Irish potatoes and one onion grated, one pod of green pepper ; put all these in the kettle with just enough water to keep from burning, Stir frequently, adding a little boiling water as necessary, until you have the right quantity of soup. Add a little soda to assist in cooking the vegetables. When done add a large tablespoonful of butter, and, if you like, a little sugar. MRS. THOS. HERNDON.

CLEAR SOUP, OR CONSOMME.

Cut three pounds of lean beef and three pounds of veal into pieces, brown in a soup kettle with two tablespoonsful of butter ; stir in one chopped onion and add three quarts of cold water. Let simmer four hours, add one stalk of celery, a sprig of parsley, one carrot, one bay leaf, four cloves and one turnip. Let simmer an hour longer. Take off and let get cold ; remove all the fat, season with pepper and salt ; add the whites and shells of two eggs. Let boil slowly ten minutes, stand, strain through a napkin placed in a collander. Add sherry or Madeira wine and a few drops of lemon juice.

STOCK.

The bones and remains of all fresh, uncooked meats, except mutton, with the fat removed, can be used for stock. Bones and gristle will make it turn to jelly when cold. Cut up the meat, break up the bones, cover well with cold water, one quart to each pound of meat and bone; simmer four hours. Skim well, add one carrot, one turnip, one onion, a bay leaf or sweet marjoram or thyme. Let cook one hour longer; season with pepper and salt; strain.

Browning the onion and one-half the meat before adding the rest of the meat and the water, makes brown stock.

Veal and chicken, or veal alone, makes white stock.

FOR CLEAR STOCK.

Let it get cold. Remove the fat and add the white and shell of an egg to every quart of stock. Put on the fire and stir, and let boil ten minutes. Remove and let stand ten minutes. Strain slowly through a napkin.

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FISH.

BOILED SNAPPER.

Clean and wash carefully a medium-sized fish. Lay it carefully into a fish boiler, cover with boiling water, slightly salted. Simmer gently one-half hour, remove carefully to the fish plate, garnish with slices of lemon and sprigs of parsley. Serve with egg sauce or sauce Hollandais.

EGG SAUCE.

Two ounces of butter, one-half cup of vinegar, a teaspoonful of mustard, one of salt and one of pepper. Add one cup of milk, yolks of two eggs. Let boil, stirring all the time.

NO. 2.

Make a drawn butter, chop two hard-boiled eggs very fine and add to the sauce with a little chopped parsley.

SAUCE HOLLANDAIS.

Make a drawn butter. Take from the fire, add gradually the well-beaten yelks of two eggs, the juice of half a lemon, a teaspoonful of chopped parsley, a little onion juice,

DRAWN BUTTER.

Mix together two tablespoonsful of butter and one of flour, in a saucepan over the fire; add one pint of boiling water, stirring all the time; add one-half teaspoonful of salt, take from the fire and use immediately.

BAKED FISH.

Black fish, trout, sheephead, snapper. Fill the fish with the following dressing: Bread crumbs, butter, salt, a little parsley and onion. Mix this with one egg, bake one hour and a half. When done serve with egg sauce.

FRIED FISH.

Clean, wash and wipe dry; sprinkle with salt and pepper, dip in sifted corn meal and fry in hot lard.

TENDERLOIN OF TROUT.

Skin and remove the bone, cut into pieces about two inches square; dip first in bread crumbs, then in egg, then in bread crumbs again. Dilute the egg with a little milk and season with salt and pepper. Fry in hot lard and serve with sauce tartare. Small snapper and red fish are delicious served in this way.

SCALLOPFD FISH.

Use the fish left from dinner, chop fine and put a layer in the bottom of a pudding dish, season with a little butter, pepper and salt, then a layer of mashed potatoes, and so on, until your dish is full; cover with cracker crumbs, pour around the edge of the dish some strained, stewed tomatoes. This makes a splendid side dish. MRS. AYER.

CREAM SAUCE FOR BAKED FISH.

One cup of cream or milk diluted with a little hot water, stir in two tablespoonsful of butter and a little chopped parsley, add the gravy from the fish and boil until thick.

BROILED SHEEPHEAD.

If small, clean carefully and broil whole. Grease a double broiler, place over a clear fire, turning often, Cook half an hour, sprinkle with salt and pepper, spread with butter and serve with lemon.

BROILED POMPANO.

Split down the back, place each half in a double broiler with flesh side first exposed to the fire. Cook slowly, salt and pepper. Baste occasionally with butter. Serve with parsley and sliced lemon.

FISH CHOWDER.

Take a red fish and cut in pieces three inches square, one-half pound of salt pork, cut in thin slices, one dozen Irish potatoes and one dozen tomatoes, both sliced thin, and one dozen hard crackers broken up. Take a large pot and put a layer of pork on the bottom, then a layer of fish, potatoes, tomatoes, onions and crackers. Sprinkle each layer with salt and black pepper and flour. Repeat the layers until all are used. Cover the whole with hot water and boil thirty minutes. MRS. J. W. GRAY.

COEUR BOULLION.

Cut the fish in pieces two inches thick and about as large as your hand, salt it well, put in a stewpan a large iron spoon of lard, two spoonsful of flour, brown to a dark rich brown, then put in the fish, browning that well, being careful not to break the pieces. Then put in just enough water to keep it from sticking, add one onion, minced fine, a little parsley and celery and one-half pint of tomatoes. Keep the stewpan well covered to retain the flavor. Just as you dish up, add one wineglass of wine. MISS J. TAYLOR.

OYSTERS.

Wash the shells thoroughly. Eat oysters as soon as opened in their own liquor, in the under shell. Serve with lemon or tomato catsup.

OR,

Mark out a space on a flat block of ice with a hot iron. Melt the ice in the centre of the block until you have a receptacle large enough for your oysters. Remove the water and fill this hollow with freshly-opened oysters. Place the ice on a flat dish and dress the edges of the dish with smilax. Do not let the oysters remain long enough to freeze.

FRIED OYSTERS.

If you prefer, put the oysters in a collander and pour the scalding hot liquor over them. When cool, dip in egg and bread crumbs and fry.

OR,

Dry your oysters between some nice, clean towels, slightly beat an egg and a little milk, salt and pepper together. Dip each oyster in bread crumbs, then in the egg, then in the bread crumbs again. Drop carefully into hot fat, cook quickly and serve immediately.

BROILED OYSTERS.

Dry your oysters carefully, sprinkle with pepper and salt, dip in melted lard and lay in an oyster broiler. Turn frequently and when light brown put in a hot dish with melted butter and a little lemon juice poured over.

MRS. J. B. DAVIS.

OYSTER BAKE.

Wash the oyster shells thoroughly, put them in a baking pan in a very hot oven until they open their shells. Remove the upper shells and serve immediately with a little butter, pepper and salt in each shell.

OYSTER STEW.

Put one teaspoonful of butter and one of lard, a tablespoonful of flour sifted into this, and all put into a saucepan over the fire, a little chopped onion, parsley and celery stirred in and slightly browned. Add one cup of the oyster liquor then fifty large reefers. Salt and pepper to taste.

DRY STEW.

Drain twenty-five oysters, put them into a saucepan, stir until they "curl," add salt, pepper and a tablespoonful of butter. A little Worcestershire or tomato sauce is relished by some. Serve in a hot dish.

MINCED OYSTERS.

One hundred oysters drained and chopped fine, six eggs, one dozen crackers toasted and powdered fine. Beat the eggs well and mix all together with a little parsley, salt and pepper. Fry in small cakes. MRS. E. F. ST. JOHN.

OYSTER AND MACARONI.

Boil macaroni until very tender, drain and put alternately, macaroni and oysters, seasoned with cheese, butter and salt. Have oysters on top and cover with grated bread or cracker.

OYSTER LOAF.

Let a loaf of French bread get thoroughly warm, carefully cut around the top crust and remove it. Spread melted butter on the sides and bottom, put in a layer of hot fried oysters, chowchow; sprinkling with the mustard and a little butter, then another layer of oysters, pickle, mustard and butter. Put on the top crust and keep warm for supper or eat immediately.

Can be made very easily at meal time and kept in the warm oven.

CREAMED OYSTERS.

Let twenty-five oysters come to a boil in their own liquor; let one pint of milk come to a boil in a saucepan, adding one tablespoonful of flour, rubbed together with one tablespoonful of butter. Stir until thick. Season with salt and pepper, add oysters without liquor, serve in patties or canopies.

CREAM SAUCE.

One tablespoonful of flour, melt one tablespoonful of butter in a saucepan, sift in the flour, stirring until smooth, but do not brown; add one-half pint of milk, salt and pepper, stir until thick.

Sweetbreads and mushrooms can be cut up in the above with a dash of sherry and Worcestershire sauce, served in silver or china shells, as an entree.

Brains parboiled and cut in pieces not too small, are nice served in cream sauce for breakfast.

SCALLOPED OYSTERS

Put a layer of drained oysters in the bottom of a pudding dish, season with butter, pepper and salt, cover with bread crumbs. Repeat this until the dish is full. Pour over all a cup of milk or oyster liquor and bake three-quarters of an hour. MRS. L. C. DORGAN.

PICKLED OYSTERS.

Two hundred plants in enough liquor to cover them with one pint of good vinegar, let boil about one-quarter of an hour; one whole nutmeg grated, two dozen whole cloves, teaspoonful of whole alspice, one desertspoonful of mace, salt to taste, and a pinch of cayenne pepper. Put in a bowl to cool. Serve in a salad bowl with slices of lemon.

MRS. J. B. DAVIS.

PICKLED OYSTERS.

Open as many oysters as will fill a gallon together with the liquor, carefully pick out every particle of shell, then put oysters and liquor into an iron pot, adding two tablespoonsful of salt or more, if fresh. Set them on the fire until they begin to boil and the gills much shrivelled; if the oysters are large let them boil a few minutes, then take them out and lay them on a large, flat dish to cool. Add to the liquor some mace and black pepper, and let it boil for some time, skimming off the scum, pour into a pan. When cold add equal parts of liquor and vinegar, just covering the oysters well.

CRABS.

BOILED.

Put your crabs alive in boiling salted water, cook half an hour, remove the upper shell, saving any fat that may adhere. Take off the spongy fingers, the sand bags and aprons on the under shell, then break the crab into pieces and use as desired.

CRAB STEW.

Brown a tablespoonful of lard, two tablespoonsful of flour and a little onion in the bottom of a saucepan; add a quart of water, one dozen live crabs, cleaned and broken in pieces, salt, pepper and a pod of red pepper. Stew until the gravy is thick.

CRAB FRICASSEE.

Break up eight good-sized crabs and put them into a pudding dish. Add one dessertspoonful of mustard, (dry) one of salt, one-fourth teaspoonful of black pepper, three tablespoonsful of flour, four of vinegar, one of butter, three fourths of a nutmeg grated. Mix well and cover with water and bake slowly three-quarters of an hour. Stir occasionally, and, if necessary, add a little boiling water. Let it get thick and brown and eat with boiled rice.

MRS. J. W. DANIELS.

FRICASEE OF CRAB.

A delicious supper dish. Put a full tablespoonful of butter in a chafing dish, season with salt, pepper and Worcestershire sauce. Add the picked meat of a dozen boiled crabs and serve on toast or crackers. First rub chafing dish with garlic. MRS. AYERS.

DEVILLED CRABS.

Pick carefully the meat out of a dozen boiled crabs, season with a little cayenne pepper, salt, one teaspoonful of Worcestershire sauce, one teaspoonful of mustard, two tablespoonsful of melted butter. Mix well together and fill the carefully washed upper shells, sprinkling with bread crumbs and putting them in the oven to heat and brown quickly. Add a teaspoonful of onion juice and the yelks of two hard-boiled eggs, mashed, if preferred.

SOFT-SHELL CRABS, FRIED.

Wash the crabs well, pull off the sand bags and the spongy substance from the sides, wipe them dry, sprinkle with salt and pepper, roll in bread crumbs, dip in egg, fry in hot lard, eat immediately.

BROILED.

Wash and prepare as above, season with pepper and salt, broil in fish broiler, pouring over a little melted butter and serving very hot.

SHRIMP A LA CREOLE.

Shell three dozen small-sized live shrimp, brown two tablespoonsful of butter and one of flour in a saucepan, with a little chopped onion; strain six tomatoes into this, add one green sweet pepper, sliced, one-half pod of red pepper. Let simmer about an hour, salt and pepper to taste.

MEATS.

To roast ducks and dress them with juice of oranges :

Mince the livers with a little scraped bacon, some butter, green onion, sweet herbs and parsley, seasoned with salt, red pepper and mushrooms. These being all minced together, put them into the bodies of the ducks and wash them, covered with slices of bacon, and wrapped up in paper. Then put a little gravy, the juice of an orange and a few shallots minced, into a stewpan, and shake in a little red pepper. When the ducks are roasted take off the bacon, dish them and pour your sauce with the juice of an orange over them. Serve hot.

DAUBE.

Get a round of beef, two pounds of all pork sausage, highly seasoned, make incisions in the daube in many places, fill them with the sausage meat, pour a half teacup of vinegar over it and let it stand over night. The next day fry with a little flour and lard and put on to bake.

ROAST PARTRIDGE (with oyster stuffing.)

Singe, draw and wipe your partridges, stuff with oyster stuffing, lay them in a pan, spreading a little salt, pepper and butter over each, moistening with a little water. Put them in a hot oven for twenty minutes, basting often, adding a little sherry at the last. Serve on bread canapes.

STUFFING.

Mix together some stale bread crumbs, salt, pepper and melted butter ; moisten with a little oyster liquor if necessary, and add as many whole oysters as there are birds.

MRS. H. P. VASS.

BREADED VEAL CUTLETS.

Trim nicely, salt and pepper, dip in egg mixed with a little milk, then in bread crumbs and fry slowly in hot lard.

HAMBURG STEAK.

Remove fat and all tough parts from a pound of steak, chop very fine, season with a teaspoonful of onion juice, pepper and salt. Have a very hot iron skillet, make the meat into flat cakes, put in the hot skillet and let it brown well on each side. Remove them to a hot dish and pour over them Maitre d' Hotel sauce, adding a little Worcestershire sauce.

MAITRE d' HOTEL SAUCE.

Mix two tablespoonful of butter with one tablespoonful of chopped parsley, one tablespoonful of lemon juice. Melt but do not brown.

FOX SQUIRREL STEW.

Cook them with a little chopped onion in a stewpan with water enough to cover them and butter, cream, salt and pepper, thyme and parsley added when they are nearly done. Serve toast in the dish fried in butter.

CHICKEN CROQUETTES.

The breast of two chickens chopped fine, put one cup of bread crumbs in a saucepan, moisten with the liquor the chickens were boiled in, add the yelks of two well-beaten eggs, two large spoons of butter, two teaspoons of parsley, one of thyme, one-half nutmeg grated, with a little onion, cayenne, salt and pepper; cook this together until it begins to leave the sides of the pan, then add chicken; after mixing well, roll out each croquette into pear shapes, dip into white of eggs and sprinkle with cracker dust, put into wire basket and fry in lard. MRS. W. M. C.

CHICKEN PIE.

Crush one quart of flour, three teaspoonsful of baking powder, one teaspoonful of salt, two even teaspoonsful of butter, and milk enough to make a soft dough. Roll out and line a deep baking pan, cook two tablespoonsful of flour and two of butter together, add one cup of milk slowly and let come to a boil, and add one cup of chicken liquor; season with pepper, celery-salt and salt if needed. Remove boiled chicken from bones, put a layer of chicken and a layer of oysters, and add enough of the sauce to make it quite moist. Cover with remainder of dough, pinch edges together and bake about thirty minutes.

BEEFSTEAK PIE.

Two pounds steak, one veal kidney, one level teaspoonful each of celery salt, thyme and marjoram, one small onion, salt and pepper to taste, four sprigs of parsley; line a well buttered dish with paste, put in a layer of meat, cut in small pieces, sprinkle with onion and parsley minced very fine and mixed on a plate with the celery salt, thyme, marjoram, salt and pepper, then another layer of meat and seasoning and so on until all is used. When the pie is covered in, wash over with milk, crimp the edges and bake in a moderate oven for an hour and a half.

MISS RICKARBY.

BAKED HAM.

Soak your ham in weak vinegar and water all night, with the skin side up. In the morning cover the under part with a flour paste, put in a baking pan half full of water and bake three or four hours, basting every fifteen minutes. Take it off, skin it and bake two hours longer. Just before it is done sprinkle with a little sugar and black pepper and bake a few minutes longer.

STUFFED HAM.

Boil a ham until done, have ready two quarts of grated bread crumbs mixed with a full tablespoonful of lard, the yellows of two eggs, four tablespoonsful of mustard, two of ground black pepper, one of powdered celery seed, one and one-half cups of good vinegar to make your dough sufficiently soft, add one tea cup of chopped pickles. Gash your ham lengthwise when done, fill with dressing, then cover the ham entirely over and put in the stove to get a nice brown. I add to this dressing one tablespoonful of sugar, one of pulverized ginger and a little cinnamon.

MRS. T. HERNDON.



A LITTLE HIGHER IN PRICE, BUT-

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SALADS.

SALAD DRESSING WITHOUT OIL.

Mash smooth the yelk of a hard-boiled egg with an even teaspoonful of salt and half a teaspoonful of mustard, first mixed with a little cold water, then add a dessert-spoonful of powdered sugar, two tablespoonsful of vinegar and a gill of cream, the richer the better; put in a little pepper, if you like. When you have no cream, a little corn starch to thicken the same quantity of milk boiled together is a respectable substitute.

A NICE DRESSING FOR ASPARAGUS SALAD.

Mash fine the yelk of a hard-boiled egg, add the yelk of a raw one, stir a minute, then add a little salt, pepper and mustard; add slowly one-fourth cup of best sweet oil alternately with vinegar or lemon juice.

SALAD DRESSING.

One large tablespoonful of mustard, two of butter, six of sweet oil, one of vinegar, one saltspoon of salt, one egg, yelk and white beaten separately. Rub the butter and mustard together, then add the other ingredients one at a time, beating well. Last of all add the vinegar and beat all thoroughly.

MRS. ELLEN ST. JOHN.

COOKED DRESSING.

Beat two eggs until light, add one-half teaspoonful dry mustard, one tablespoonful of vinegar and three of best sweet oil. Put the bowl in a pan of boiling water and stir until thick, add salt and stand away to cool.

MRS. L. C. DORGAN.

MAYONNAISE.

Have egg, oil and soup plate cold, put the yelks of two uncooked eggs into the soup plate, beat with a silver fork one minute, add one-half teaspoonful of salt, same of dry mustard, a dash of cayenne pepper and a pinch of powdered sugar; add slowly one-half pint of best olive oil, stirring steadily all the while. As it thickens dilute with the juice of one lemon if you wish a thick dressing. Vinegar gives the desired acidity but makes a thinner dressing. Some flavor this with a little onion juice or Worcestershire sauce.

SAUCE TARTARE.

To one-half pint of mayonnaise dressing add a little onion juice, a few olives, capers, gherkins and parsley finely chopped.

FRENCH DRESSING.

Put a little salt and pepper into a bowl, add gradually three tablespoonsful of olive oil, add one tablespoonful of vinegar by degrees, and it is ready for use.

BUTTNER'S ANCHOVY SALAD.

Six Dutch herrings put in water over night, tear off flesh without bones, six large Irish potatoes, six apples, six hard boiled eggs, one-half pound veal, one chicken, fifty salt anchovys (or more), one pint plain pickles, one bottle capers, black pepper, one-half pint sweet oil, roe and milk of herring, three large onions, one large red beet and vinegar.

CRAB SALAD.

Pick out the meat of a dozen boiled crabs, pull to pieces and mix with a mayonnaise dressing that has a little mustard and a little Worcestershire sauce in it. Put in a green tinted long salad bowl with sliced tomatoes laid over and along the sides. Pretty dish for tea.

Shrimp salad is made thus ; also cold boiled fish is delicious.

Salmon with mayonnaise and sliced tomatoes is pretty and delicious.

SWEET BREAD SALAD.

Throw into cold water as soon as they come from market, trim fine from fat, boil slowly for fifteen minutes when throw into cold water, remove the skin, chip fine, dress with mayonnaise dressing and garnish with lettuce.

OYSTER SALAD.

Take fifty oysters, drain from liquor, pour water enough to cover them, boil ten minutes then drain, chop fine and mix with a teacup of powdered sifted cracker crumbs and enough dressing to make a moulded mound. Make the dressing of the yelks of four hard boiled eggs, (the whites having been chopped fine with oysters) and the yelks of 2 raw eggs, a teaspoonful salt, one of mustard, one of sugar, plenty of oil and very little vinegar, a pinch of red, white and black pepper. A little pickle chopped fine is a great improvement. Mix part of the dressing with the oysters and pour the rest around them. MRS. J. R.

CHICKEN SALAD.

To each chicken three hard boiled and two raw eggs; to each egg one tablespoonful of oil, one spoonful of salt, one spoonful of mustard, a little vinegar and red pepper to taste. The yelks of the hard boiled eggs must be well mashed, then add the mustard and oil, stirring well, then prepare the yelks of the raw eggs, adding more oil and beat until stiff, then mix the whole, the vinegar last ; adding a little butter to the raw dressing improves it. Prepare two bunches of celery for each chicken and add chopped just before serving. MISS ST. JOHN.

CHICKEN SALAD.

One-half dozen bunches of celery, one chicken, one dozen hard-boiled eggs. Take two boiled yelks and two raw yelks and rub well together, one tablespoonful of mustard, one teaspoon of salt, Worcestershire sauce and red pepper to taste, one and one-half teacups of sweet oil, vinegar enough to make the consistency of thick cream. Cut up the chicken, celery and eggs fine, pour over all the dressing and stir well. Serve with lettuce.

MRS. A. M. FOSDICK.

POATATO SALAD.

Cut up cold potatoes with celery and one-half teaspoonful of chopped onion. Dressing : Take one-half tumbler of vinegar, one tablespoonful of butter, one teaspoonful of sugar, one teaspoonful of salt, one teaspoonful of mustard. Put it all on the fire and let it come to a boil, then stir in quickly two eggs beaten well, whites and yelks separately. Take off immediately. When cold pour over the potatoes.

MISS HANNAH LYONS.

PICKLES.

CABBAGE PICKLE.

Two large heads of cabbage chopped fine, one peeled onion, sliced and quartered, one-quarter pound white mustard seed, one-half ounce ground mace, two tablespoonsful of ground ginger, two tablespoonsful of dry mustard, two tablespoonsful of ground allspice, two ounces of celery seed, two tablespoonsful of ground black pepper, two ounces of tumeric, one dessertspoonful of ground cloves, two pounds of brown sugar, one pint scraped horse radish; put the cabbage and onions in large flat dishes, with salt sprinkled through the layers, let it stand all night drain thoroughly in the morning, put in a kettle with the spice, sugar, &c., mixed in, then cover with vinegar and let the cabbage boil till tender. Green tomatoes, small cucumbers may be put in, also red peppers.

SPICED PEACHES.

To nine pounds of peaches allow three pounds of sugar and two quarts of vinegar. Peel the peaches, stick two olives in each peach, put in a little mace and stick cinnamon, and cook until tender. MRS. J. W. GRAY.

CHILI SAUCE.

Twelve large tomatoes, four large onions, four green peppers, one tablespoonful of salt, four tablespoonsful of sugar, two cups of vinegar; chop onions and pepper together fine, scald and skin the tomatoes, put all into a kettle and simmer two hours; add two teaspoonsful of mace, cloves and cinnamon each, to the other ingredients.

MRS. J. B. DAVIS.

SPANISH PICKLE.

One dozen small cucumbers sliced, two heads of cabbage, one peck of green tomatoes, one dozen onions, one, ounce white mustard seed, one ounce celery seed, one small box Coleman's mustard, one pound brown sugar, three or four red peppers, two or three teaspoons tumeric; chop tomatoes, onions and cabbage, put over that one and one-fourth teacup of salt and let stand over night to drain. Squeeze water out, (the next morning) add all the other ingredients and let boil for an hour, then bottle.

MRS. DANIEL.

PICKLED TOMATOES (ripe.)

Seven pounds peeled, ripe tomatoes, two pounds sugar one ounce cloves, one ounce cinnamon, one quart vinegar. Boil until perfectly done.

PICKLED TOMATOES (green.)

Peel and slice the tomatoes, sprinkle them with salt, let them lie all night, then put the tomatoes in a waiter to drain. Add to two gallons of tomatoes five tablespoonsful of dry mustard, a large cupful of mustard seed, a tablespoonful of celery seed, two and one-half tablespoonsful of black pepper, the same of allspice and cloves, a pint of onions sliced, one pound of brown sugar, vinegar enough to cover all. Let boil slowly about two hours.

SWEET PICKLE.

To eight pounds of fruit put five pounds of sugar, three pints of vinegar, two tablespoonsful of allspice, two of cloves and one of mace. Make the syrup, pour it over the fruit, boiling hot, three mornings in succession. The fourth morning put them on and simmer them a little; put into jars and seal.

RAILROAD PICKLE.

Buy one gallon of mixed pickles from the grocer, wash them and drain, scald them with two cups of boiling water mixed with two of vinegar, add two cups of sugar with a handful of spices. One clove of garlic makes this pickle sweeter.

SUNDRIES.

CHOU ETTOUFFE.

Season sausage meat highly with red pepper and a little salt, make into balls and fry in hot lard. Make a gravy of the lard thickened with flour, then take an open head of cabbage and fill in between the leaves with the balls, tie up the cabbage so the balls will not fall out, place in a covered pot with the gravy and let it steam until done.

SISTER GRACE, Church Home.

TOMATOES AND SPAGHETTI.

Break up one-quarter of a pound of spaghetti in boiling water, salted; boil rapidly twenty minutes, drain, add a tomato sauce, let boil once and serve with grated cheese.

TOMATO SAUCE.

Melt one tablespoonful of butter and one of flour in a saucepan, strain one pint of stewed tomatoes into this; pepper and salt to taste. Stir until thick.

STEWED CABBAGE.

Cut a white head of cabbage in pieces, soak in cold water for one hour and remove the hard part, cover with boiling water and cook twenty minutes. Add a teaspoonful of salt, drain, cover with cream sauce and serve immediately.

STEWED CARROTS.

Pare the carrots and cover with boiling water, salted cook one and one-half hours, then add one tablespoonful of butter and a cup of sweet milk. Pepper to taste. Boil a few minutes. Three or four carrots are sufficient for a small family and are very healthful.

STUFFED GREEN PEPPERS.

Chop fine a little meat and mix with bread crumbs and the white of an egg, season with salt and pepper, cut the stem of each pepper and stuff them, then bake in the oven until brown.

STUFFED EGGS.

Boil six eggs hard, cut them lengthwise, take out the yelks, mash fine, add one tablespoonful of butter, three tablespoonful of bread crumbs, salt and pepper. Fill the whites with this and serve with cream sauce or Maitre d'Hotel sauce.

CRAB OMELET.

Pick out very carefully one-half dozen boiled crabs. Beat two eggs light, season with a teaspoonful of dry mustard, one of Worcestershire sauce, a half teaspoonful of salt a dash of cayenne pepper. Beat well together and add the crab meat. Pour immediately into a frying pan in which a teaspoonful of butter is hissing hot, brown on one side and turn carefully to the other, serving on a warm plate as soon as done. These are nice fried in small round cakes.

ASPIC JELLY.

Made the same as consomme, leaving out some of the cloves and adding two blades of mace, three whole allspice and one tablespoonful of Worcestershire sauce; reduce to one-half, strain and clarify and pour into Aspic jelly moulds to congeal. A knuckle of veal will make better jelly than the flesh alone, as gelatine is found principally in the bones and gristle.

ASPIC MAYONNAISE.

Beat a cup of Aspic jelly with one-half cup of mayonnaise until stiff and white. Nice to serve with lobster or any cold meats.

CAVAIRE SANDWICHES.

Mash the yelks of four hard-boiled eggs with one box of cavaire (Russian) and spread between delicate, crisp crackers.

NOODLES.

Make a well in two tablespoonsful of flour, put into it the yelks of two eggs and a little salt, mix gradually until no longer sticky, roll into a thin sheet, let dry a minute, cut into fine noodles and drop into hot soup.

CANAPES FOR GAME.

Slice a loaf of bread, trim neatly and let each slice be one and one-half inches thick, hollow out a cavity large enough to hold a bird, if desired; butter lightly, place in the oven until light brown.

CROUTONS FOR SOUP.

Cut bread into squares or dice, fry in butter or put in a tin plate in the oven until brown.

BREAD CRUMBS.

Keep all scraps of bread in a clean bag; before using put into the oven and dry, not brown; roll fine and sift. Keep in a covered tin box. Very nice for frying oysters, croquettes and so forth,

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PLANTAINS—BAKED.

Peel and lay fully ripe plantains or bananas, sliced, in an earthen dish, add a little sugar, water and butter; baste occasionally with syrup and bake until soft and brown, adding a little lemon juice, if liked.

FRIED.

Peel, slice and fry in hot drippings; sprinkle with sugar just before serving. A nice relish for breakfast or dinner.

RICE CROQUETTES.

Boil one-half cup of rice soft in salted water; when cool add a little sugar, butter, grated rind of lemon, the yelk of an egg beaten light. Make into balls, dip in bread crumbs, egg, then in bread crumbs again and fry in hot fat.

POTATO SOUFFLE.

Bake potatoes until done, cut lengthwise, add one tablespoonful of butter, two of cream, salt and pepper, one egg well beaten. Fill the crusts of the potatoes with this mixture; bake in a quick oven.

CREAMED POTATOES.

Pare six Irish potatoes, cover with salted, boiling water until you can pierce them easily with a fork, pour off the water, mash with a wooden potato masher until free from lumps, add two tablespoonsful of butter, two of hot milk, a teaspoonful of salt and a pinch of pepper. Now, beat, not stir, with a strong spoon until very light, pile in a dish and serve. For a change, instead of beating, run the potatoes through a Henis vegetable press.

PARKINSON POTATOES.

Take two or three large white Irish potatoes, raw, peel and chop them *very* fine, then chop up just as fine the breast of a good-sized boiled fowl; mix the meat and potatoes together and dust a very little flour over them, adding a pinch or two of salt. Now, put an ounce of best butter into a frying pan and when it is hot put in the mixture and stir constantly with a wooden spatula until they are fried a nice golden color, then immediately serve on a hot plate. Cold boiled ham grated fine, omitting the salt, or a dozen or two prime oysters parboiled, drained and chopped fine, mixed with the potatoes, prepared as above and fried, makes a most delicious lunch or supper dish. MRS. J. C. WILSON.

STEWED POTATOES.

Pare and cut four potatoes into squares, boil in salted water until almost tender, drain off every particle of water, add a tablespoonful of butter and a teaspoonful of flour; mix well together. Pour on this a cup of hot sweet milk, boil a few minutes, pepper to taste and serve. Nice for breakfast.

BAKED SWEET POTATOES.

Peel six yellow yams, throwing them immediately into cold water to prevent discoloring, boil in salted water until soft. While hot press through a collander, add two tablespoonsful of butter, one of ground cinnamon, two of sugar, two of hot sweet milk; beat until very light with a wooden spoon, put in an agate or stone dish and let brown. Very nice served with dinner.

OR,

Boil potatoes, slice, put a layer in a baking pan, put on bits of butter, sprinkle with sugar, repeat until the pan is full; let brown.

A BREAKFAST RELISH.

Peel and chop three medium-sized tomatoes, put into a stewpan with one tablespoonful of butter, salt to taste and three pods of fully-ripe, red peppers broken in pieces. Let cook, stirring enough to keep from burning, until the juice is nearly dried out and the tomatoes are done. Take out the pieces of pepper and beat four eggs as for scrambling and stir in. Let it cook until done. MRS. T. H. HERNDON.

CELERY.

Save the green tops for flavoring soups and stews. Wash the stalks carefully, scrape, slit the white tops in three or four places, lay in cold water for one hour, when the celery will be crisp and prettily curled and ready to serve. The root chopped fine and seasoned with salt, pepper, vinegar and sweet oil is a nice relish to be served with meats.

BAKED POTATOES (Irish.)

One dozen medium potatoes baked nicely, cut off the tops, scrape out the inside and put into a dish. Beat whites of six eggs to a stiff froth, add one-half to potatoes, also salt, pepper and a cup of cream; beat light and fill the skins. Over the opening place a spoonful of beaten whites, return to oven and brown. E. C.

BRAINS.

Remove all the membranes, gently boil ten minutes, putting them on in cold water. Remove from the fire and throw into cold water, then chop fine and add them to three well-beaten eggs, salt and pepper and scramble with a little butter in a hot frying pan.

BRAIN CAKES.

Beat two eggs very light, add chopped brains, salt and pepper, teaspoonful of butter and a dessertspoonful of flour. Make into flat cakes and fry in hot lard. MRS. J. CLARK.

EGGS—BOILED.

Fresh yard eggs. Cover with cold water, put on the fire in a covered pot and when the water boils the eggs are soft. Remove from fire and let stand ten minutes to harden. if wanted for salad, throw immediately into cold water.

OMELET.

Three eggs, three tablespoonsful of milk, one-quarter spoonful of salt, one-eighth of a spoonful of pepper. Beat yelks until thick and creamy, add milk, salt and pepper, cut and fold into whites. Put teaspoonful of butter into a pan, when hot turn in the mixture, cook until golden brown on bottom. Fold over half way.

OMELET.

Beat light three eggs, salt and pepper, put a tablespoonful of butter in a frying pan over the fire until melted, turn in the eggs, shake over the fire until set, roll and turn out on a hot dish. Finely-chopped ham may be added just before folding.

BAKED OMELET.

Boil one pint of milk and drop into it one teaspoonful of butter, mix to a paste with cold milk, a teaspoonful of flour, and stir to the boiling milk. Beat seven eggs quite light and pour the milk on them, stirring briskly ; salt and pepper to taste. Butter a fire-proof dish, pour the mixture into it and bake in a quick oven until a light brown color. If baked too long it is spoiled.

BREAD.

Sift one quart of flour, leave out a little, rub into the remainder a half teaspoonful of salt and a teaspoonful of lard. Dissolve one-half of a cake of Fleishman's yeast in a little warm water, mix this with the flour, then add enough water and milk to make a stiff dough, sift remainder of flour on bread, knead well for half an hour, put in a bowl, cover with a thick cloth or leave on the kitchen table until morning. If made up at ten o'clock at night, make up into loaves or rolls without working, next morning at half-past six o'clock. Set in warm place to rise about an hour, cook in a quick oven. MRS. PATERSON.

Some use a tablespoonful of lard, a pinch of soda and a teaspoonful of sugar to the above proportion.

GRAHAM BREAD.

One tablespoonful of butter or lard, one-half teaspoonful of salt, one tablespoonful of sugar, one and one-half cup of luke-warm water, one cup white flour, two tablespoonsful yeast, (one-quarter cup of warm water to one-half cake of Fleishman's yeast,) add Graham flour until stiff; set to rise.

BEATEN BISCUIT.

Rub thoroughly into a pint of flour one dessertspoonful of lard and one-half teaspoonful of salt ; add gradually one cup of fresh milk, kneading all the while ; the dough must be stiff. Now, beat steadily for twenty minutes, roll out thin, stick over with a fork and cut out, put in a biscuit pan, bake in a moderately quick oven for twenty minutes.

MRS. L. C. DORGAN.

MUFFINS.

One pint flour, one-half pint milk, two eggs beaten separately, one dessertspoonful of sugar, two tablespoonsful of melted butter, two teaspoonsful of yeast powders.

MISS JANIE TAYLOR.

RAISED WAFFLES.

Scald one and three-quarters of a cup of milk, add one-half a teaspoonful of butter; when luke-warm, add one-quarter of a cake of compressed yeast dissolved in one-quarter of a cup of luke-warm water; add two eggs well beaten. Pour this mixture gradually into one pint of sifted flour, beating all the time for five or ten minutes. Mix at night and stir down first thing in the morning. Be careful not to have it in too warm a place over night. Heat your waffle irons, grease well and put in the batter, turning often to bake evenly. Remove to a hot plate, serve with butter and sugar or maple syrup in lemon sauce.

MRS. T. H. HERNDON.

PLAIN WAFFLES.

Pour one pint of milk into a pint of sifted flour, gradually stirring all the while; add one-half teaspoonful of salt, two tablespoonsful of melted butter and three eggs beaten very light; beat well, add one teaspoonful of yeast powders, mix in lightly and bake immediately.

A little cold rice, softened in a little cold water and added to the above makes a pleasant variation. This recipe s very nice baked as battercakes.

WAFFLES.

Take two eggs well beaten, one-half pint of sour cream, one tablespoonful of butter melted, and sufficient flour to make a thin batter, beat until smooth and full of bubbles. Just before baking put in soda in proportion to milk or cream Bake on hot irons greased. MRS. E. ST. JOHN.

FLANNEL CAKES.

Take one pint of flour sifted several times, rub into it with the hands one tablespoonful of salt, beat the yelks of two eggs light and add to them one pint of milk; add this to the flour and beat until very smooth, then add the whites of the eggs beaten to a stiff, dry froth, and one teaspoonful of baking powder, mix quickly and lightly and bake on a hot griddle. Add a tablespoonful of molasses to brown nicely.

N. O. PICAYUNE.

EGG TOAST.

Beat an egg light, add one cup of good molasses; dip into this slices of yesterday's loaf and fry in hot drippings.

LOST BREAD.

Beat one egg very light, add one cup of milk; dip slices of stale bread into this and fry in hot drippings.

SCOLLOPED CHEESE.

Soak one cup of bread crumbs in fresh milk, beat into this three well-beaten eggs, add a tablespoonful of melted butter, one-half pound of grated chesse, sprinkle top with bread crumbs and bake in the oven to a delicate brown. A nice relish to eat with bread and butter.

PASTRY.

Have everything as cold as possible. Rub one tablespoonful of lard into one cup of flour, add one-fourth teaspoonful of salt, a pinch of baking powder, one tablespoonful of butter; cold water to make tolerably stiff dough. Mix lightly and roll on a well-floured board. To have this flaky, fold and roll several times, reserving the spoonful of butter to be put over the dough in little bits each time it is folded and rolled again. Always roll from you and have the paste very cold before baking.

CHEESE STRAWS.

Roll out some paste, sprinkle one-half of it thickly with cheese grated and a little cayenne pepper, fold and roll very thin, sprinkle again and roll thin, cut into long, narrow strips and bake in tins in a hot oven until light brown.

PLAIN AND FANCY DESSERTS.

LEMON PIE.

The juice and grated rind of one lemon, one cup of sugar, piece of butter the size of an egg, one cup of boiling water, one heaping tablespoonful of corn starch. Mix the corn starch in a little cold water, stir into boiling water and add the sugar and butter. When cold add one egg and lemon. MISS A. RICKARBY.

LEMON PIE.

Put one cup of milk, one of water, two cups of sugar, two tablespoonsful of butter on the fire. When hot stir in four tablespoonsful of flour, previously beaten smooth, with the yelks of six eggs, and the juice of two lemons. Stir until thick, bake your crusts a little and pour in the filling. Beat the whites of the eggs stiff, with six tablespoonsful of powdered sugar, mixed in lightly. Brown in a quick oven. Two large pies. MRS. J. W. GRAY.

IRISH POTATO PIE.

Two cupsful of boiled potatoes nicely mashed, one cup of butter, one of milk, two of sugar, six eggs; flavor with wine and nutmeg. Bake on pastry plate or in a dish like pudding. MISS AGNES RICKARBY.

MINCE MEAT.

Two beef tongues and one heart, two pounds of butter, two pounds of raisins, two pounds of currants, one-half pound of citron, two pounds of sugar, one quart of wine, one quart of brandy, one wineglass of rosewater, one and one-half ounce of cinnamon, two ounces of nutmeg, one-half ounce of cloves, one-half ounce of mace, one-half teaspoonful of allspice, one teaspoonful of salt, one-half peck of apples, juice of two oranges. Bake in pie plates with top and bottom crusts. Just before it browns draw to the oven door and sprinkle with powdered sugar, close the door and finish.

MRS. J. B. DAVIS.

MINCE MEAT.

One pound of currants, one pound of raisins, one pound of beef suet, one pound of sugar, two pounds of apples peeled and cored, one-fourth pound of citron. Boil the rind, of four lemons, then chop it with citron, squeeze in the juice and put spices to taste, brandy or whiskey enough to moisten it.

MOCK MINCE PIE.

Six soda crackers rolled fine, two cups of cold water, one cup of molasses, one cup of brown sugar, one cup of cider, one and one-half cups melted butter, one cup of raisins, seeded and chopped, one cup of currants, two eggs beaten light, one tablespoonful of cinnamon and allspice mixed, one teaspoonful of nutmeg, one teaspoonful of cloves, one teaspoonful of salt, one teaspoonful of black pepper, and one wineglass of brandy.

MRS. RANDOLPH ST. JOHN.

DRIED FRUIT PIE.

Beat six eggs and six tablespoonsful of sugar together, add one cup of milk and one tablespoonful of butter, then a cup of dried fruit (peaches or apples) stewed and sweetened to taste; flavor with lemon and bake in pie plates lined with paste.

STRAWBERRY SHORT CAKE.

Stew one quart of strawberies, mash lightly and sweeten. Sift one teaspoonful of yeast powders with one pint of flour, add one-half teaspoonful of salt, rub in well one heaping tablepoonful of butter and add milk sufficient for soft dough. Roll out an inch thick, put in greased pan and bake in a quick oven. When done cut open with a thread, butter lightly, put the berries on one-half of the cake, spread over a cup of perfectly sweet, whipped oream, put on the top crust and serve immediately with cream and powdered sugar.

PEACH COBBLER.

Line a pudding dish with pastry, cut up fresh peaches, put in a layer of peaches sprinkled well with sugar and a tablespoonful of water; repeat this until the dish is full, cover with a top crust, bake in a quick oven for thirty minutes. Sprinkle the top with powdered sugar just before browning.

FRENCH SAUCE.

One-half pound of sugar, one-half pound of butter creamed very light, then add the yelk of one egg beaten light and one gill of wine. Put on the fire and stir constantly until it simmers. Nice for any kind of pudding.

MRS. J. B. DAVIS.

CHOCOLATE PUDDING.

Put one quart of milk on fire to heat, two tablespoonsful of corn starch, one square of baker's chocolate, yelks of two eggs. When the milk is hot stir in the above ingredients and cook for a few minutes. Flavor with vanilla. Beat the whites of the eggs to a stiff froth and stir in enough powdered sugar to make a stiff icing, spread over pudding. MISS J. TAYLOR.

CHOCOLATE PUDDING.

Nine tablespoonsful of grated bread crumbs, nine of grated chocolate, pour over the crumbs one and one-half pints of boiling milk ; let it stand until almost cold. Two tablespoonsful of sugar and flavor with vanilla ; beat yelks of three eggs into the mixture, bake one-half or three-quarters of an hour, then make an icing with the whites and cover the pudding. MRS. BILLUPS.

BUTTERMILK PUDDING.

Four eggs, one cup of white sugar, one-half tablespoonful of butter, three tablespoonsful of flour, two cups of buttermilk, one teaspoonful of vanilla. Cream the butter, sugar and yelks of four eggs ; stir your flour into your buttermilk, add to your eggs, and, last add the well-whipped whites and vanilla. Serve cold.

BAKED PLUM PUDDING

One loaf of stale bread broken up in a pint of scalding hot milk, cover closely and steep one-half an hour, adding one-quarter pound of butter. When cold add one-fourth pint of currants carefully mashed, one-fourth pound seeded raisins, two ounces citron cut fine, one-fourth pound of sugar, wineglass of wine, four eggs beaten light. Dredge fruit with a little flour, bake slowly in a buttered dish. Eat with sauce.

AMHERST PUDDING.

One coffee cup of flour, one coffee cup bread crumbs, one small cup of suet, a little salt, rub well together ; two teaspoonsful of ginger, one teaspoonful of mace and nutmeg each, one-half cup of brown sugar, rub together one cup of stoned raisins, one cup currants, one-half cup of citron cut fine, three eggs, the sugar and spice creamed together one teaspoonful of soda dissolved with hot water, add to this one-half cup of molasses, fill up with sweet milk. Pour this into the other ingredients, beat well and pour into a buttered bowl, or it can be boiled in a pudding bag. It ought to be steamed in a regular steamer.

BLACKBERRY PUDDING.

Wash a quart of ripe blackberries and put on to boil in a good, large porcelain kettle with water enough to make a stew ; when thoroughly done sweeten to taste and drop in a dozen small, light yeast powder biscuit, cover tightly and let the dough steam in the juice of the berries until thoroughly cooked ; serve hot with a sauce made of butter and sugar beaten to a cream. MRS. WICKERSHAM.

POOR MAN'S RICE PUDDING.

Put two quarts of good rich milk in a baking dish, add two even tablespoonsful of well washed rice, two heaping tablespoonsful of white sugar and a teaspoonful of vanilla extract. Bake in a slow oven about three hours, being careful not to break the skin which forms over the top. This is an uncommonly good pudding. MRS. WICKERSHAM.

PRUNE WHIP.

Remove the stones from one-half pound of cooking prunes, put on in cold water and boil until soft. Put through a collander and stir in a heavy one-fourth of a pound of sugar. Beat the whites of three eggs stiff and mix well with the prunes, put in a pudding dish and brown. Serve with cream.

PEACH MERINGUE.

Line a saucer or patty pan with paste, put two slices of canned peaches into the saucer with a little of the syrup, beat light the white of an egg, mix in two tablespoonsful of powdered sugar, season with lemon, spread on top of the peaches, put into the oven until light brown.

DELICATE COCOANUT PUDDING.

Grate one cocoanut into a quart of milk ; let this come to a slow boil, strain when cool through coarse muslin, squeezing the bag well. Beat four eggs very light, add one cup of sugar, then the milk, line a dish with paste, pour in the custard and bake slowly until firm. Can be made as a custard without the pastry.

SWEET POTATO PUDDING.

One pound of grated potato, one pound granulated sugar, three-fourths of a pound of butter, one tablespoonful of allspice ; mix as for pound cake, adding the potato last.

MRS. W. J. HUDSON.

CAROMEL CUSTARD.

One quart of milk, one cup of sugar, four eggs, one cup of cream, two tablespoonsful of cornstarch, a little salt ; flavor with vanilla. Dissolve the corn starch in a little of the cold milk and make the custard. Burn one teacup of brown sugar and add to the custard. Dissolve with a little hot water what sugar sticks to the pan and pour in.

TRIFLE.

Put slices of savoy cake or macaroons at the bottom of a deep dish, wet them with white wine and fill the dish nearly to the top with rich, boiled custard. Take a half pint of cream, whip as for charlotte russe, season with white wine and sugar. Place in spoonfuls on the custard, slice any jelly (two colors are prettier) in very thin pieces, placing one over the other. MRS. MORDECAI.

STRAWBERRY BAVARIAN CREAM.

The strawberries should be crushed through a sieve and then mixed with a half box of gelatine that has been dissolved in a pint of hot water and sweetened to taste. This, as soon as it begins to stiffen is mixed with a pint of sweet whipped cream. Put into a mould and set on ice to harden. MRS. T. H. HERNDON.

CHARLOTTE RUSSE.

Mix into a custard three eggs, one-half pound of sugar, one pint of milk, leaving out one egg to glue the cakes to the bowl with. Dissolve one-half box gelatine in one-half pint cold water or milk, strain this after heating into the custard and stir until cold. Whip to a froth one quart of rich, sweet cream flavored to taste ; flavor the custard with vanilla, mix in the cream lightly and stir occasionally until it begins to congeal, then pour into a bowl lined with thin sponge cake or lady fingers. MRS. DONALDSON.

CHARLOTTE RUSSE.

Put a quart of sweet cream in a clean tin bucket on ice to get thoroughly cold, cover one-fourth box of gelatine with fresh, cold milk, let stand twenty minutes, whip cream stiff, sweeten and flavor to taste. Beat the whites of five or six eggs very stiff, mix with cream lightly, dissolve the gelatine in the milk and let it be almost hot, pour through strainer into the cream slowly, beating all the time ; set in cold place. Beat every ten minutes until it begins to congeal, then put in a glass bowl and decorate with sponge cake.

TO MAKE A HEN'S NEST.

Get five small eggs, (pigeon's eggs) make a hole in one end and empty the shells, fill them with blanc mange ; when stiff and cold take off the shells, pare the yellow rind very thin from six lemons, boil them in water until tender, then cut them in thin strips to resemble straw and preserve them with sugar, (equal weight) take a teacup and turn it down and when your lemon rind is cold enough to handle wrap it around the cup and let stand for some hours. This can be made the day before. Remove the cup and place the nest on top of a dish of calves-foot jelly, placing two or three eggs in each nest, or one large nest with all the eggs in that. It is a beautiful dish for a supper or dinner.

MRS. MORDECAI.

SNOW PUDDING.

One-fourth box gelatine soaked in one-fourth cup of cold water until soft, add two cups sugar, one-fourth cup of lemon juice and one cup of boiling water, stir over the fire until dissolved ; strain and put away to cool. When it begins to congeal add the whites of two eggs beaten stiff. Beat all together until nearly stiff enough to drop, turn into the mould ; serve cold, with boiled custard. Very pretty dish when made of pink gelatine. MRS. J. B. DAVIS.

BOILED CUSTARD.

Beat the yelks of three eggs slightly, add a pinch of salt and three tablespoonsful of sugar, turn into one pint of boiling milk, stir all the time and cook until thick and creamy ; turn quickly into a bowl set in cold water. When cool add one-half teaspoonful of extract. MRS. J. B. DAVIS.

BELL FRITTERS.

Put into a stewpan a piece of butter the size of a large hen's egg, pour over it one pint of boiling water, let boil, stir in one pint of flour ; stir well to keep from sticking. When thick as mush remove from the fire. When cold add five eggs, one at a time, and a little salt, make into small balls and fry a light brown. Serve with sauce.

ANGEL'S FOOD.

Dissolve a half box of gelatine in one quart of milk, let it come to a boil, add yelks of three eggs beaten lightly together with one cup of sugar, add to the boiling milk, stir until thick, add whites of eggs beaten to a froth with two tablespoonsful of sugar, add to the custard. Flavor with vanilla or lemon, turn into a mould until cold. Eat with cream flavored with vanilla.

JELLIED APPLES.

Cover one-half an ounce of gelatine with a little cold water, make a syrup of one-half pound of sugar and one pint of water, simmer one pound of apples, peeled and cored, in this syrup, until they can be pierced with a straw, then take them out and lay in a glass bowl, let the syrup boil ten or fifteen minutes longer, then drop in the gelatine. Take off the fire, strain, aud when nearly cold pour over the apples. Serve with whipped cream, sweetened slightly and flavored.

WEIGHTS AND MEASURES.

Two tablespoonsful of liquid.....1 oz.
One round tablespoonful of butter.....1 oz.
One heaping tablespoonful of granulated sugar.....1 oz.
Two round tablespoonsful of flour.....1 oz.
Four ounces of liquid.....1 gill.
Sixteen ounces of liquid.....1 lb.
One pint of liquid.....1 lb.
Sixteen ounces of dry material.....1 lb.
One and one-fourth pints granulated sugar.....1 lb.
One heaping quart of sifted flour.....1 lb.
Ten medium-size eggs.....1 lb
One pint of butter.....1 lb.
One cup measure.....½ pt.

TO BLANCH ALMONDS.

Shell and pour boiling water over the nuts, let stand ten minutes, throw into cold water for a few minutes, drain and peel off the skins.

TO SALT ALMONDS.

Put into a baking pan after blanching, mix well with a little butter and plenty of fine table salt, toast in a moderate oven and stir frequently until pale brown.

MACAROONS.

Blanch a pound of sweet almonds, pound them in a mortar with rose water, whip the whites of seven eggs to a strong froth, put in one pound of powdered sugar, beat some time, then put in the almonds, mix them well and drop on sheets of paper buttered ; sift sugar over and bake quickly. Be careful not to let them get discolored.

MRS. MORDECAI.

CAKE.

ALMOND CAKE.

Ten eggs, one pound loaf sugar, one-half pound of flour and one nutmeg. Beat the yelks and sugar together until very light, then add the flour and whites of eggs beaten very light, and nutmeg. Bake in jelly pans and ice between each cake, adding blanched almonds. Ice the top and place almonds on top standing up on the sides.

FRUIT PATTIE—CAKE.

One-half cup butter, one cup granulated sugar, one-half cup of milk, one and three-fourth cups of flour, one and one-half teaspoonful of baking powder, yelks of three eggs, whites of two eggs, one-half teaspoonful of orange extract, one and one-half cups of stale fruit cake. If you have not fruit cake use currants and raisins. Cream the butter, add the sugar with a little of the milk, cream well together, add the beaten yelks, remainder of milk, one and one-half cups of sifted flour mixed with the baking powder, add the extract; beat well, add whites, then the fruit cake mixed with one-fourth cup of flour. Fill little gem pans one-half ful, bake in a quick oven about fifteen minutes.

ICING (not cooked.)

Take the unbeaten white of one egg and gradually add powdered sugar until it is thick enough to spread smoothly on the cake while hot. MRS. D. P. B.

OLD-FASHIONED POUND CAKE.

Sift one pound of powdered sugar, add three-fourths of a pound of pure, sweet butter and work with the hand until thoroughly creamed, add twelve beaten eggs, both yelks and whites, stir thoroughly, and, lastly, add the flour into which two teaspoonsful of baking powder have been sifted, add two teaspoonsful of any flavoring desired, then bake. MRS. W. J. HUDSON.

WHITE CAKE.

Three cups of flour, three of powdered sugar, one cup of corn starch, one of butter, beaten whites of twelve fresh eggs, flavor as desired. MRS. M. J. HUDSON.

VELVET SPONGE CAKE.

Beat together until light one cup of sugar with the yelks of six eggs, beat the whites until light and add one cup of sugar, beat fifteen minutes, mix with the yelks, pour one cup of boiling water over this, stir hard then add two and one-half cups of flour and two teaspoonsful of yeast powders; bake in layer or in flat pans and cut in blocks.

CREAM SPONGE CAKE.

Two cups of white powdered sugar, four eggs, whites beated separately, two cups of flour, one cup of cream, one lemon, one teaspoonful of yeast powders; bake in a quick oven. MISS RICKARBY.

SPONGE CAKE.

Five eggs, one cup powdered sugar, juice of half a lemon, one cup of flour, one large teaspoonful of yeast powders, beat the yelks until thick and creamy, add juice and sugar, stirring gently, then the beaten whites ; toss in the flour a little at the time, stir as little as possible. Line a deep pan with greased paper and bake in a moderate oven thirty-five minutes ; ice. MRS. J. S. TAYLOR.

ORANGE CAKE.

Beat the yelks of six eggs a little, adding two cups of sugar ; beat fifteen minutes, add three beaten whites and one cup of boiling water, add three cups of flour, flavor with lemon juice. Ice by adding pulverized sugar to remaining whites. Flavor with some of the juice and grated rind of an orange, add sugar until the right consistency.

MRS. J. S. TAYLOR.

NICE ICE CREAM CAKE.

One and one-half cups of butter, three and one-half cups of sugar, one and one-half cups of sweet milk, whites of twelve eggs beaten very light, six cups of flour, four teaspoonsful of yeast powders ; flavor to taste. Bake in layer cakes.

ICING.

Use XXX confectioner's sugar, whites of two eggs mixed with same quantity of water ; stir into it sufficient sugar to thicken.

ANGEL CAKE.

Sift some granulated sugar once, and some flour four or five times ; beat the whites of nine fresh eggs about half, add one-half teaspoonful of cream of tartar, beat until stiff, but not dry and flaky ; stir in one and one-fourth cups of the sifted sugar very lightly, adding any flavoring desired, then fold in one cup of flour lightly, put in an ungreased pan and bake in a moderate oven at once, from thirty-five to fifty minutes, add a pinch of salt to eggs before beating. Tried by MRS. J. S. TAYLOR.

SILVER CAKE.

Cream three-fourths of a pound of butter, add two cups pulverized sugar, stir in the well-beaten whites of eight eggs, then three-fourths of a cup of sweet milk and one teaspoonful of flavoring, lemon and vanilla mixed, a pinch of salt ; sift flour, measure three cups, then sift again with two teaspoonsful of yeast powders ; mix well and bake in moderate oven. E. E. WILSON.

SNOW CAKE.

Three-fourths of a cup of butter, two of sugar, one of milk, one of corn starch, two of flour, one and one-half teaspoonsful of baking powder ; mix corn starch, flour and baking powder together, add the butter and sugar alternately with the milk ; lastly, add the whites of seven eggs, flavor to taste. E. C.

LADY CAKE.

One pound of flour, one pound of sugar, one-half pound of butter, whites of eleven eggs, a teaspoonful of soda, two of cream of tartar, nearly one-half pint of sweet milk, cream the butter, add the sugar, beating diligently, sift the cream of tartar into the flour so that it will diffuse itself throughout the mass, add the soda to the milk last of all. Season with a teaspoonful of extract of bitter almond and put to bake without delay. MRS. WICKERSHAM.

WHITE MOUNTAIN CAKE.

Cream together three-fourths of a cup of butter and two cups of pulverized sugar; add by degrees three-fourths of a cup of water, or enough to moisten sufficiently, then the well-beaten whites of four eggs and three cups of flour, the third not quite full or lightly filled and having two teaspoonsful of baking powder sifted therein. Sift sugar and flour thoroughly before measuring; flavor with brandy.
MRS. J. C. WILSON.

FRENCH CHOCOLATE CAKE.

The whites of seven eggs, two cups of sugar, two-thirds of a cup of butter, one cup of milk, three cups of flour and three teaspoonsful of baking powder. The chocolate part is made in the same way, only use the yelks of the eggs with a cup of grated chocolate stirred into it. Bake in layers, the layers being light and dark. Spread a custard between them, made with two eggs, one pint of milk, one-half cup of sugar, one tablespoonful of flour. When cool flavor with vanilla. MRS. KITCHEN.

CHOCOLATE CAKE.

The whites of sixteen eggs, one pound of flour, one of sugar and three-quarters of a pound of butter. Cream sugar and butter, add the flour alternately with the eggs, sift two teaspoonsful of baking powder into the flour.

LAYER CAKE.

One heaping tablespoonful of butter creamed, add one and one-half cups sugar, three eggs beaten very light, one cup sweet milk and four cups sifted flour. Mix the flour and milk alternately. The batter for layer cake should always be thinner than for ordinary cakes, therefore it is important to use a very full cup of milk and lightly filled cups of flour; add two teaspoonsful of Royal Baking Powder to the flour before sifting. This is enough for four thick layers.

CARAMEL CAKE.

Two cups sugar, one-half cup butter, one cup water or milk, three and one-half cups flour, measured after sifting; three eggs beaten separately, two teaspoonsful of Baking powder. Bake in three layers.

CARAMEL FILLING.

One large coffee cup of sweet milk or pinch of soda, two coffee cups light brown sugar, one tablespoonful of butter. Let boil for about an hour, when done add a teaspoonful of vanilla. MRS. DANIEL.

TEA CAKES.

Seven teacups flour, three of powdered sugar, one of butter, six eggs, two teaspoonsful of baking powder, one teaspoonful of extract of lemon and one of vanilla, roll up into thin cakes on a floured board and bake in a quick oven.
MRS. W. J. HUDSON.

SUNSHINE CAKE.

Sift some flour four times, measure two-thirds of a cup and set aside. Sift some granulated sugar, measure one cup and set aside. Beat the yelks of five eggs thoroughly. Beat the whites of seven until half done, then add one teaspoonful of cream of tartar and beat until very stiff. Stir in the sugar lightly, then the beaten yelks, then add flour; put in a tube pan, into the oven immediately. Bake from thirty-five to fifty minutes. Add the salt to the whites before beating.

BUCKEYE CAKE.

One pound of flour, one pound of sugar, one-half pound of butter, six eggs, one-half pint of sweet milk, one teaspoonsful of soda dissolved in a little milk, two of cream of tartar.

WHITE FRUIT CAKE.

Whites of ten eggs, one pound of flour, one pound of sugar, three-fourths of a pound of butter, one pound of blanched almonds, one pound of citron, a little ground cinnamon, rose water and brandy for flavoring, two grated cocoanuts, or instead, one-half pound of seedless raisins.

MRS. MORDECAI.

FRUIT CAKE.

One pound of flour, one of butter, one of sugar, twelve eggs, four pounds of raisins after they are seeded, two of currants, carefully washed, one of citron, two nutmegs, two tablespoonsful of cinnamon, allspice and mace each, one wineglass of wine and one of brandy, one tumbler of molasses. Flavor with a teaspoonful of bitter almond and a tablespoonful of rose water.

FRUIT CAKE.

One and one-fourth pounds of butter, one and one-fourth pounds of sugar, one pound of sifted flour, ten eggs. Flour well two pounds of stoned raisins, two pounds of currants, one pound of citron, one pound of blanched almonds. Cream the butter and sugar, add the yelks one by one, beating well all the time, then alternate your whipped whites and flour, add one wineglass of brandy and rose water each, teaspoonful of cinnamon, one-half teaspoonful of cloves, one nutmeg and the grated rind of an orange; chop some of your raisins. Flour all your fruit well, and stir into your batter well.

MRS. JOHN DOUGLAS.

ICING FOR VELVET SPONGE CAKE.

Two pounds X X X sugar, (no other will do) whites of six eggs, beat half light, stir in sugar gradually, run through a sieve, add a teaspoonful of lemon acid and one of vanilla extract; beat until white and stiff.

WHITE HONEY CAKE. (*Letkuchen.*)

Cream together four eggs and one pound of sugar, add one-fourth of a pound blanched almonds and the same of citron, chopped fine, the grated peel of two lemons, one teaspoonful of cloves and two of cinnamon; work to a stiff dough with one pound of flour and two teaspoonsful of hartshorn. Roll out thin and cut in squares, bake light brown in a moderate oven; frost very lightly.

MRS. CHAS. MOHR.

GINGER SNAPS.

Two cups of molasses, one-half cup of lard, one-half cup of butter, tablespoonful of ginger, and one of baking soda; put this on the stove and let it boil up good for a minute. As soon as it is cool enough to bear the hand, stir in flour to stiffen and cut with a tin in any shape. MRS. BILLUPS.

SOFT GINGER BREAD.

One cup of butter, one of molasses, one of sugar, one of sour or buttermilk, one teaspoonful of soda dissolved in boiling water, one tablespoonsful of ginger, one teaspoonful of cinnamon, two eggs, about five cups of flour, enough to make as thick as cup cake batter, perhaps a trifle thicker. Work in four cups first and add the rest cautiously. Stir butter, sugar, molasses and spice together to a light cream, set them on the range until slightly warm. Beat the eggs light, add the milk to the warmed mixture, then the eggs, the soda, and lastly the flour. Beat very hard ten minutes and bake slowly in a loaf or small tins.

GINGER SNAPS.

One cup of molasses, one cup of sugar, one tablespoon of ginger, one-half teaspoon of alum dissolved in a half cup of boiling water, two teaspoonsful of soda, one cup of butter. Mix and bake quickly. MRS. J. W. GRAY.

CHOCOLATE NOUGAT.

Two squares Baker's chocolate, three tablespoonsful sugar, one-quarter cup cold water, one-third cup milk. Grate the chocolate, add sugar and cold water, stir over the fire until thick and creamy, add the milk and put away to cool. Two tablespoonsful butter, one cup sugar, two-thirds cup of milk, two eggs, two cups flour, two teaspoonsful baking powder, one-quarter teaspoonful vanilla. Cream the butter, add sugar and a little milk, add the yelks beaten until thick and creamy, the flour and baking powder sifted together, add remainder of milk, add cooked chocolate and flavoring, last add whites of eggs beaten to a stiff froth, cut them in gently. Bake in layers about ten minutes in a quick oven, put the cake together with boiled icing.

MRS. JAS. WEBB.

DOUGHNUTS.

Two eggs, one and one-half cups of sugar, six tablespoonsful of butter and lard together, one pint sweet milk, two teaspoonsful cream tartar in flour, one of soda dissolved in milk, flour to make tolerably stiff dough, roll up thin, cut into cakes and fry in a deep pot of lard. On being put in the doughnuts should rise immediately to the surface.

CREAM FOR PUFFS.

One pint of milk, two tablespoons of corn starch, one cup of sugar, one-half teaspoon of extract and three eggs. Mix corn starch and sugar together with a speck of salt, turn in the hot milk, stir while turning in, cook until thick and creamy. Turn this hot mixture into the beaten eggs, cook about one minute, stirring all the time. Put away to cool and when cold fill the puffs, dusting with powdered sugar over the top.

MRS. J. B. DAVIS.

CREAM PUFFS.

One cup of boiling water, one-half cup of butter, one-fourth teaspoonful of salt, one and one-half cups of flour, five eggs. Put butter, salt and water to boil, add the flour all at once, stir quickly, cook and beat about five minutes, or until very thick. Put away to cool. When cool add the unbeaten eggs, one at a time, mixing with the hands until light and smooth. Drop in tablespoonsful on a greased pan a little distance apart. Bake in a quick oven about twenty-five minutes, split and fill with cream.

AN INFALLIBLE RECIPE FOR COLD ICING.

Seven heaping tablespoonsful of powdered sugar to the white of each egg. Spread with knife dipped in ice water, and put in a warm oven to harden. MRS. WICKERSHAM.

MRS. CHAS. MOHR'S CHRISTMAS COOKIES.

Beat eggs with one pound of fine white sugar, one heaping tablespoonful of cinnamon, one-half as much cloves and allspice, one teaspoonful of mace, one-quarter of a pound of finely-chopped, blanched almonds, the grated peels of two lemons, one wineglass full of brandy, one-fourth of a pound of melted butter; work up with sufficient flour to a stiff dough on a cool, dry evening, roll thin and cut in any desired shape. Place on a floured board until next morning, then fry in hot lard like doughnuts. These cookies will keep for months.

BOILED ICING.

One cup granulated sugar, one-quarter cup cold water. Boil together gently until it threads. Pour slowly into the white of one egg beaten stiff. Beat until thick enough to spread; add one-quarter teaspoonful of extract, spread quickly over the cake. If it gets too stiff add a little hot water.

MRS. JAS. WEBB.

CHOCOLATE ICING.

Grated chocolate added to the above when it is thickening and flavored with vanilla.

FROSTING.

Beat the whites of two fresh eggs two minutes, sprinkle with sifted powdered sugar, say one tablespoonful, beat well, sprinkle again and beat. Continue this until the icing is fine and white and stiff enough to stand alone. Add juice of lemon to taste, which also whitens it. Some add one-quarter teaspoonful of cream of tartar to the eggs while beating.

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FILLINGS FOR ANY LAYER CAKES.

MARCH MALLOW FILLING.

Two tablespoonsful of gelatine dissolved in four tablespoonsful of hot water, two cups of confectioner's sugar; flavor with lemon or vanilla and beat half an hour. If too stiff thin with more hot water. Grease a tin, pour in the mixture and set on ice to harden. When cold put between the cake with cold soft frothing. This must be made the day before it is needed, as it must be thoroughly cold before using. The cake must also be cold before putting together. The outside of the cake should be ornamented with cubes of the marsh mallow dotted over it.

ANOTHER MARCH MALLOW FILLING.

One teacup of sugar, half a cup of water; put on the stove and boil until candied. Put in whites of two eggs well beaten, and a small lump of tartaric acid; beat until cold, spread on the cake, split marsh mallow and place between layers and on top.

ALMOND CREAM FILLING.

One large cup of thick, sweet cream in which put the white of one egg and whip stiff. Add one-half cup of pulverized sugar and one pound of almonds blanched and chopped fine. Flavor with vanilla and spread between the layers. Frost the top and sides with cooked frosting.

MINT FILLING.

Half cup of sour cream, one cup pulverized sugar, whites of two eggs, one cup English walnuts, mashed fine; whip eggs, add sugar, cream and milk; whip until thick.

CREAM FILLING.

One pint of sweet cream two tablespoonsful of gelatine, four tablespoonsful of sugar; whip cream, add your soaked gelatine and dissolve your sugar in sherry, then add to cream, spread between your cakes.

PECAN FILLING.

Chop up your pecans into a boiled icing after spreading on your cake, lay some of the pecans that have been broken exactly in halves on top of the icing to ornament the cake; you can add cocoanut in same.

FILLING.

One pound of sugar, one-half cup of butter, one-half cup of cream, three tablespoonsful of chocolate, boil until it candies.

DELICIOUS FILLING.

Grate three apples, grate the peel of one lemon and squeeze the juice into the apples; add one and one-half cups of sugar and one egg beaten light; put it on the stove and cook until the consistency of jelly, stirring all the time, when cold spread between the layers and dust the top of the cake thickly with powdered sugar.

MRS. ROBT. MINKLE.

ICES AND CREAMS.

ORANGE ICE.

Strain the juice of twelve oranges and three lemons, add one pint of hot water and sweeten to taste. Add the stiffly beaten whites of two eggs, or one tablespoonful of gelatine dissolved in hot water and strained. When cold, freeze. By making a small opening in each orange and extracting the interior carefully with a teaspoon, you can refill them with frozen mixture, pack in a freezer and serve as wanted.

LEMON SHERBET.

Put two quarts of milk, the whites of two eggs well beaten and sugar to taste, into a freezer. When half frozen add the juice of seven lemons. Close the can and finish freezing.

PINEAPPLE SHERBET.

Strain off the juice from two cans of grated pineapple. Put one pound of sugar on the pulp and let stand all night. In the morning strain off the juice and pour one quart of boiling water on the pulp, strain and put all the juice together. Add the beaten whites of six eggs and the juice of two lemons. Freeze all together omitting the pulp.

MRS. E. MACARTNEY.

MERINGUES.

Beat the whites of six eggs very stiff. Add with as little stirring as possible twelve ounces of powdered sugar. Drop in large spoonfuls a little distance apart on white paper. Put a clean board into a hot oven, lay four folds of newspaper thereon and the white paper and meringues on top ; put a pan of cold water on the top shelf of the oven and close the door. The meringues must rise slowly and brown slowly. When a good light brown, remove from the oven and slip a knife beneath each one, scoop out the soft interiors, turn upside down, return to the oven until the interiors are dry. This will occur quickly. The proportion will make two dozen half shells. Fill one-half with whipped cream, white and flavored; fill one-half with whipped cream, pink and flavored. Put both together and serve for dessert or tea. L. T. ADAMS.

MERINGUES GLACES.

Open a freezer of vanilla cream, (the centre will be a little softer than the sides) drop very carefully into this centre a little pink coloring and some pure strawberry juice, if you have it. Stir the centre until it is a pretty pink. Now, fill one-half of a meringue shell with the white cream and one-half with the pink. Put both together, place on a saucer and serve immediately ; or you can pack another freezer in ice, open carefully, and as you fill your meringues with cream, put them into the second freezer. When full close it up and keep packed with ice and salt until needed. This is a delicious dessert. L. T. ADAMS.

BISCUITS GLACES.

Put into a clean two-quart tin bucket, one quart of perfectly sweet cream; set on ice one hour to get thoroughly cold, whip with a Dover Egg Beater until perfectly stiff, sweeten to taste; flavor with a little sherry wine, bitter almond extract and vanilla, almost fill little paper cases with this cream, then spread over this a thin layer of pink cream flavored with strawberry or a pink ice. When full, put the cases in a shallow pan with close fitting cover, put a layer of salt and ice in a wooden box, lay the pan on top and cover all well with salt and ice. In one and one-half hours, remove the pan, uncover carefully and the biscuits will be as hard as little bricks. You can serve at once, or put into a freezer packed in salt and ice and carefully covered. In freezing, crack the ice, mix quickly with salt to insure each piece of ice having a covering of salt, pack it tightly around the freezer, so that the contents may commence to freeze instantly and evenly. L. T. ADAMS.

STRAWBERRY MOUSSE.

One quart strawberries, two cups powdered sugar, one pint cream, measured before whipping; one-quarter box gelatine, one-third cup cold water, one-third cup boiling water ; mash berries with sugar and let stand half an hour, put through strainer, soak gelatine in the cold water until soft, dissolve in the boiling water, add to the strained berries, stir until about as thick as boiled custard, add the cream previously whipped, stir it gently into the strawberry mixture and turn into moulds packed in salt and ice and let freeze about two hours. MRS. J. B. DAVIS.

BANANA CREAM SHERBET.

Cover one-quarter of a box of gelatine with cold milk, and let it stand twenty minutes; put it in the stove and stir till dissolved; strain this into three pints of milk and one of sugar, freeze to a mush, then add four bananas mashed through a seive and the juice of two lemons. Continue to freeze until the mixture is of the consistency of ice cream. MRS. C. P. ROBINSON.

DELICIOUS FLAVORING FOR CREAMS AND CHARLOTTES.

To one pint of cream, six drops of bitter almond extract, one-half teaspoonful of vanilla, one-half tablespoonful of good sherry.

FROZEN CREAM.

For a three-quart freezer, use one pint milk, one pint sugar, one quart of cream, one-third box gelatine, two teaspoonsful of vanilla. Soak gelatine until soft in a little cold water, then dissolve by stirring over the fire, mix milk and sugar together into this and strain. Freeze to a mush, then add the whipped cream. MRS. DR. ROBINSON.

BANANA ICE CREAM.

Make a custard of two quarts of milk, two cups sugar, six eggs, two teaspoonsful of corn starch; beat these ingredients, except milk thoroughly, when milk comes to a boil, stir them into the milk and let the custard cook several minutes, stirring all the time. When the custard begins to congeal, pour into it the bananas prepared as follows: to eight large bananas crushed with a silver fork, add one cup white sugar, and beat hard, mashing every particle of the banana until white and frothy like the whites of eggs well beaten. When poured into the custard, beat it thoroughly with a spoon. MRS. R. A. MICKLE.

ICE CREAM.

One quart of milk, one egg, one cup sugar, one tablespoonful of corn starch. Beat egg and sugar together, boil the milk and when it comes to a boil, stir in a tablespoonful of corn starch which has been wet with milk, stir until it thickens, then pour slowly over eggs and sugar. When cold, flavor and add one quart cream. It may require more sugar. Almonds or pecans broken coarsely in it are very nice, one pound of either. MRS. MORDECAI.

MACAROON OR BISQUE ICE CREAM—DELICIOUS.

One pint milk, one cup sugar, one pint cream, one tablespoonful of gelatine, one-half teaspoonful of vanilla, one-half pound of macaroons, dried and ground fine. Soak the gelatine until soft in a little cold milk, dissolve it with an extra one-half cup of warm milk, mix the milk and sugar together, add strained gelatine and powdered macaroons, freeze to a mush, then add the cream which has been whipped to a froth and continue to freeze until stiff.

MRS. J. WEBB.

The above is a nice cream omitting the macaroons.

A SPLENDID RECIPE FOR ICE CREAM.

Take one can of condensed milk (Eagle Brand) and dissolve it in three measures of cows milk in the same can. Flavor with vanilla, add a little cream if you have it, if not freeze without. No sugar. MRS. W. A. CARTER,

Columbus, Ga.

TUTTI FRUTTI.

Make a rich custard of five well beaten eggs, one quart of milk and one cup of sugar. When cold add one pint of cream; freeze. When half frozen remove the dasher and add one wine glass of sherry and one-half pound of candied cherries and pineapple cut in pieces, mix all together and pack with salt and ice. MRS. DR. GEO. H. TAYLOR.

GLACE ICE CREAM.

Add four tablespoonsful of water to one cup of sugar, let it boil until it begins to thicken; when cool add the whites of two well-beaten eggs, stir rapidly. Put one quart of whipped cream in your freezer, when cold add sugar and eggs and flavor with vanilla. MRS. B.

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LEMON JELLY.

Peel and slice a half dozen lemons, taking all the seeds out, pour two quarts of water over them, let it boil down to nearly half the quantity of water, strain and add one pound of sugar to every pint, boil until it thickens. This will make four glasses of jelly. MRS. L. C. D.

GRAPE JELLY.

Put grapes in a kettle and boil for a few minutes, strain in a jelly bag, measure juice, put back in the kettle and boil twenty minutes. Measure an equal quantity of granulated sugar, put sugar in the oven and let it get thoroughly hot, but not scorched, pour it into the boiling juice and stir until the sugar dissolves; as soon as it boils up once it begins to jelly and should be immediately put into glasses. This receipt makes nice firm jelly. MRS. W. J. HUDSON.

FROZEN JELLY.

Make gelatine jelly a little less stiff than usual. Flavor well with wine and lemons. Put into a freezer and turn the crank rapidly as the mixture freezes in a few minutes. Serve with whipped cream slightly sweetened and flavored.

MRS. D. R. DUNLAP.

CANDY.

CREOLE PRALINES.

Boil slowly two pounds of sugar with a cup of water until a drop hardens in cold water. Pour this over the freshly grated cocoanut in round saucers.

PECAN CAKES.

Boil hard for fifteen minutes two pounds of brown sugar with one-fourth cup of boiling water, add one-half pound of butter and boil five minutes more; stir briskly and pour in one pint of pecan kernels broken up. Let boil up once then pour into small buttered plates or saucers to cool.

CHOCOLATE CARAMELS.

One-fourth pound of chocolate, one and one-fourth pounds of sugar, one tablespoonsful of butter, one cup of milk; stir briskly all the time. Put a little on a tin and if it sugars it is done.

Nuts broken up into this candy just before removing from the fire make it delicious. Pour up into a buttered dish and mark off into squares while hot.

MRS. P. J. HAMILTON.

PLAIN SUGAR CANDY.

Six cups pulverized sugar, three-fourths of a cup of vinegar. Put in just enough water to dampen it; stir well, place over a steady fire. Cook rapidly. When it begins to look thick and ropy, gently dip out some with a silver spoon and drop into cold water. If it is hard and crackling add a teaspoonful of yeast powders, remove from the fire and drop in essence of lemon, then pour at once into a buttered dish, let cool for some minutes and while still too hot to pull, take a wooden spoon and dip it up and down like pulling. When cool enough to handle pull it, catching hold of it merely with the finger-tips. When too stiff to pull, lay upon a marble slab, pulling it out the size desired, and when cold cut it with a sharp knife the lengths desired.

MRS. L. ROBERTSON.

BEVERAGES.

VIRGINIA PUNCH.

One pint lemon juice, one pint orange juice, one pint pineapple juice, two pints strong green tea, two bottles brandy, two bottles Jamaica rum, two bottles claret, five pounds sugar, dissolved the night before in three pints of water. Fill the bowl with a large lump of ice, put in just before using slices of lemon and pineapple. Pour one-half of punch on the ice, replenish as needed or it will become too weak. Cork tightly and keep indefinitely.

PUNCH.

One-half pint lemon juice, one-half pint best brandy, one pint Jamaica rum, one quart strong green tea, one quart water, one and one-half pounds sugar, grated peel of two lemons. Add, just before serving, a quart bottle of champagne. MRS. JOHN G. LEIGH, Norfolk, Va.

RUM PUNCH.

One and one-half pounds of sugar, three pints of hot water, one gill green tea, one pint brandy, two quarts Jamaica rum, one pint lemon juice, juice of three oranges; add a little peach brandy, make a syrup of the sugar and hot water, then add juice and liquors. MRS. W. M. COOK.

MINT CORDIAL.

Cover your mint with whiskey without bruising it. Let it stand about fifteen hours, then pour off. To one-half gallon whiskey prepared thus, one and one-quarter pounds white sugar dissolved in a pint of water, and boiled to a thick syrup, then mixed with the mint whiskey.

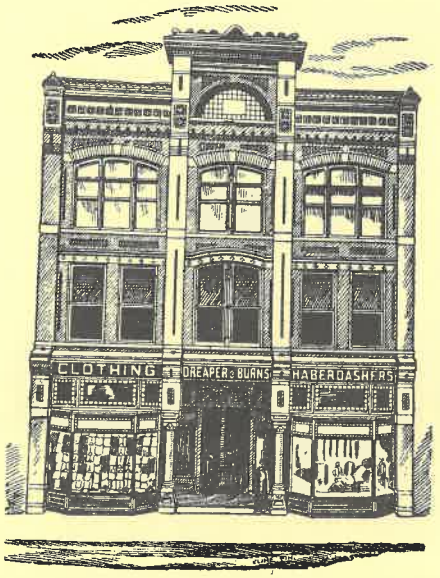
PUMPKIN CHIPS.

Peel and slice a medium-sized pumpkin into transparent chips. A potato slicer is good for this purpose. Slice twelve large lemons as thin as possible, add to the chips. Take half pound of sugar for every pound of chips, sprinkle sugar over chips and lemons and let them remain until the next morning. Cook slowly until tender and transparent like candy. Take up the chips on large dishes and put in the sun and let syrup boil until thick. Return chips to syrup and boil up. Put in jars or tumblers for use.

PEAR PRESERVES.

Peel and cut your fruit in half, cut out the cores and throw them into cold water. After getting all peeled, weigh them and parboil until easily penetrated with a straw. Drain all the water from them, put into a bowl with sugar, allowing pound for pound. Let stand until next morning, when they will have formed their own syrup ; put into your kettle and cook until clear. Put the jars half full of fruit, continue to boil the syrup until as thick as honey, take off and flavor with extract of lemon, pour over fruit and seal hot.

MRS. R. DANE.



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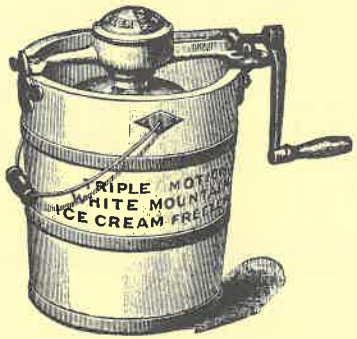
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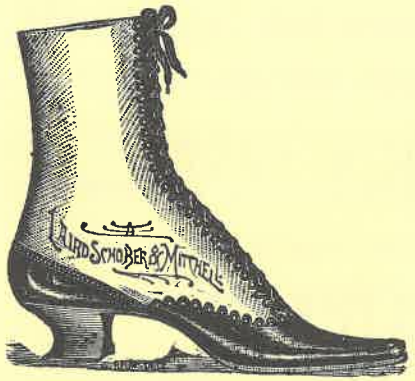
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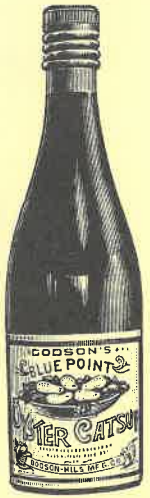
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ERRATA.

Page 26—Under head of Meats—Mrs. Mordecai furnished recipes for Roast Duck and Daube, also for Squirrel Stew on page 27.
Page 34—Sweet Bread Salad, 2d line, should read "trim free from fat, &c."
Page 75—Marshmallow Filling, 6th line should read "the cake with cold soft FROSTING" instead of frothing.
Page 87—Punch receipt should be by Mrs. Jas. G. Leigh instead of Mrs. John G. Leigh.
For Icing for Velvet Sponge Cake see page 69.