
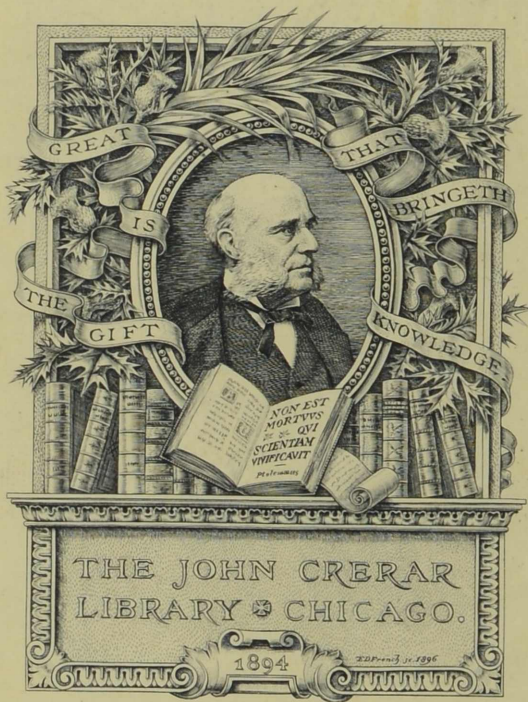


METROPOLITAN CLUB
COOK BOOK
New York City





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COOK-BOOK

NEW YORK CITY



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MRS. A. W. SCHAEFFER,
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PREFACE.

This book has been carefully prepared and written in plain English, comprising all of the latest Bill of Fares for Dinners and Lunches. The receipts are guaranteed to be perfect and very simple, all French names have been translated into English. It also contains many valuable prescriptions of prominent physicians and many simple remedies in sickness for home treatment, all of which can be relied upon, which every housekeeper ought to know, without sending for a physician. Also many other valuable things which have never been published before in a cook book, and will prove to be far superior to any book ever published of its kind.

* * * * *

We, therefore, respectfully dedicate this book to the society ladies of New York.

SUGGESTIONS ABOUT THE DINNER TABLE.

It is hardly necessary at the present day to give any instructions to people living in large cities about setting tables for parties. But for the benefit of people living in smaller towns, and young housekeepers, we will here give a few suggestions about Dinners, Lunches, or Gentlemen's Card Parties, also Wedding Breakfast if served in courses.

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A large round table looks much better than a long table, and takes less to trim. Have a large center-piece made of fruit and flowers, or all flowers may be used in the summer when cheap enough. If candles are used, place a candlestick on each side of the center-piece, and trim the table nicely all around with Smilax and Lilies of the Valley or Forget-me-nots. Place a bouquet of roses tied with pink ribbon, at each plate, for the ladies, and buttonholes for the gentlemen. Lay the napkins plain on the table, with the ladies and gentlemen's names written on a card. Four sets of knives and forks ought to be placed on the table at once. If wines are used, place the glasses in a pyramid in front of the napkin. No plates or dishes of any kind are to be put on the table, except cut glass dishes with candid fruits, pickles and olives, also browned and salted sweet almonds, celery, and jellies. Champagne should be kept in ice and partly frozen, and served in a champagne pitcher. The wines should be kept on the ice before using. In wintertime when flowers are very expensive and strawberries are rare, a large cut glass bowl filled with choice strawberries looks very pretty for a center-piece, and may be served for desert with plain vanilla cream and macaroons. Also a large hand-painted punch bowl filled with punch may also be used in the center of the table with a dish of choice fruit on each side.

To serve a dinner of ten to twelve courses properly will take from two to three hours according to the amount of wine used. People in Europe take much longer time at the dinner-table than the Americans.

The main thing is to have every course properly

cooked and served, and have all of the dishes thoroughly heated, or else the dinner will be a failure.

Clams or oysters should not be opened until just before the guests are seated. Salads should be made early in the day and left on the ice, ready for use.

Write out the Bills of Fare plainly, with the wine that is to be served with each course, and leave one in the kitchen and one in the butler's pantry so that there will be no mistake made.

Any lady that has to be her own housekeeper, ought to make out her bill of fares every day for breakfast, lunch, and dinner, and give it to her cook early enough so as to have everything ordered in the morning. A good way to do is to have a slate and pencil hanging in the kitchen to write down the orders for the day, so that nothing is forgotten. A great deal depends on the management of the lady herself.

The kitchen should consist of the following cooking utensils of porcelain or granite ware:—

- 1 large soup pot for making stock.
- 1 small soup pot for making stock.
- 1 large oval pot for boiling ham or leg of mutton.
- 6 stew pans, different sizes.
- 6 small stew pans of different sizes for cooking entrees and making sauces.
- 2 omelet pans, two sizes.
- 4 frying pans, different sizes.
- 1 fish boiler with drainer.
- 1 lard kettle with drainer.
- 2 sizes of steamers.

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- 2 sizes of colanders.
- 2 large strainers.
- 2 small strainers.
- 4 different sizes dripping pans.
- 1 long dripping pan for baking fish.
- 6 different sizes of molds for jellies and puddings.
- 6 bread pans.
- 2 roll pans.
- 2 muffin tins.
- 6 jelly tins.
- Pie plates.
- Biscuit cutters.
- Different kinds of vegetable cutters.
- 2 sets of skewers and larding needles.
- Flour sifter, Dover egg beater.
- 6 different sizes of earthen bowls.
- 1 pint and quart measure.
- 1 scale.
- 1 pan for raising bread.
- 1 pan for rolls.
- 1 rolling pin, 1 potato masher.
- 2 dish pans.
- 2 toasters, 2 meat broilers, different sizes.
- 1 fish broiler.
- 2 French carving knives.
- 2 French vegetable knives for peeling.
- 1 bread knife.
- 1 large coffee pot; 1 small coffee pot.
- 1 tea kettle; 1 tea pot.
- 1 French coffee pot for after-dinner coffee.

- 1 scoop for flour; 1 for sugar.
- 1 waffle iron; 1 pancake griddle.
- 6 different sizes long cooking spoons.
- 2 different sizes roasting forks.
- 2 skimmers; 1 pancake turner.
- 1 lemon squeezer; 1 chopping knife.
- 1 large dipper; 2 sizes chopping bowls.
- 1 soup dipper.
- 2 pudding dishes; 2 suffled dishes.
- 2 cake pans with tube in the center.
- 2 ice cream freezers, two sizes.
- 2 oatmeal steamers, two sizes.
- 1 complete spice box.
- 2 graters, different sizes.
- 1 coffee mill.
- 1 marble slab for pastry.
- 1 molding board.
- 1 wire basket for cooking croquettes.
- Small cooking spoons and forks.
- 1 large meat grinder.

WEIGHTS AND MEASURES.

Fluid Measure.

- 4 Gills=1 Pint.
- 2 Pints=1 Quart.
- 4 Quarts=1 Gallon.
- 2 Gallons=1 Peck.
- 31½ Gallons=1 Barrel.
- 63 Gallons=1 Hogshead.

Dry Measure.

- 1 Chaldron=36 Bushels.
 1 Quarter=8 Bushels.
 1 Bushel=4 Pecks.
 1 Peck=2 Gallons.
 1 Gallon=4 Quarts.
 1 Quart=2 Pints.
 1 Pint=4 Gills.

Avoirdupois Weight.

- 16 Drachms=1 ounce.
 16 Ounces=1 Pound=7000 Grains.
 100 Pounds=1 Hundredweight, cwt.
 20 Cwt. or 2000 Pounds=1 Ton, T.
- Wheat Flour:—1 Pound, equal 1 Qrt. or $4\frac{1}{2}$ Cups.
 “ 1 Ounze “ 2 Tablespoonful.
 “ 4 “ “ Heaping cup ful.
 Butter:—1 Pound “ 3 cups.
 “ 1 Ounze “ 1 Tablespoonful.
 Sugar; 1 Pound “ 1 Pint.
 Eggs: 10 Make 1 Pound.
 16 tablespoons= $\frac{1}{2}$ pint.
 Ordinary Glass or Cup= $\frac{1}{2}$ Pint.
 Ordinary Wine Glass= $\frac{1}{2}$ Gill.
 1 level tablespoonful= $\frac{1}{2}$ Ounze.
 4 Teaspoonful=1 Tablespoonful.
 40 Drops=1 Teaspoonful.

SOUPS.

I.

CREAM OF LOBSTER.

One can lobster for six persons. Put in stew pan, heat till boiling hot, mash through collender, then add one quart of milk, one pint of cream, one spoon of butter, pinch of red pepper. Let come to a boil. Then thicken with a heaping spoonful of corn starch. Boil one minute, then serve.

2.

WHITE CHICKEN SOUP.

One large chicken for six persons. Cut up very small; crack the bones. Put in kettle with cold water and one onion; let simmer for several hours, till the meat leaves the bones. Boil the liquid down to one quart, then strain. Add one pint of milk, one pint of cream, pinch of ground mace, pinch of red pepper, add fine-chopped parsley. Let boil, and thicken very little.

3.

WHITE TOMATOE.

One can stewed tomatoes. Rub through sieve; put on the fire with spoonful soda, little Worchester-shire Sauce, thicken with heaping spoonful of flour. When ready to serve, add one quart of boiling milk. Add a little mace, if desirable. Serve at once.

4.

CREAM OF CELERY.

For six persons get $\frac{1}{2}$ doz. stalks of celery. Cut very fine. Stew till tender; drain off the water, then add 3 pints of milk, 1 pint of cream, a piece of butter. Add some celery salt. Thicken with a spoonful of corn starch. Boil a few minutes; then serve.

5.

OYSTER CREAM.

For six persons get one quart of oysters. Add little water to the oysters, and stew for ten minutes. Take out oysters, chop very fine, return to the liquid; let stew for five minutes longer. Strain into a boiling hot quart of cream, or part milk, if preferred. Add large piece of butter, pinch of white pepper and

very little celery salt. Thicken to the consistency of cream. This is a delicious soup, and can be served for lunch parties or on any occasion.

6.

CREAM OF SPINNACH.

Get $\frac{1}{2}$ peck of spinnach for six persons. Take root off the spinnach. After a thorough washing, put into a quart of boiling salt water. Boil for 20 minutes. Mash through a colander; return to the water it was boiled in. Then add 3 pints of cream, piece of butter, salt, and white pepper. This is a very nice soup.

7.

WHITE SWISS SOUP.

Take shoulder of veal. Cut in small pieces; cover with cold water, boil down to rich broth. To each quart add a cupfull of cream. Thicken very little with flour or corn starch. Season with celery salt and white pepper. Add two well beaten eggs. Remove from the fire and serve.

8.

PUREE OF GAME.

For this soup potted or fresh game can be used.

If the latter is used, boil till the meat falls from the bones, and rub the meat through a colander, and strain the liquor in which it was boiled. For each quart of soup, rub a spoonful of butter; stir this in after adding the game, and season with salt and pepper.

Puree of Fish is made the same way, by adding milk to make up the quantity of soup wanted, and fine chopped parsley.

9.

FISH CHOWDER.

White or cod fish may be used for chowder. Cut in small pieces, an inch square. Be careful to leave the bones out. Then fry some small pieces of pork in an iron pot until crisp. Take out the pork, leaving the fat. Put a layer of fish in the fat, then a layer of fine chopped onions, and a layer of thick potatoes. Then sprinkle a layer of broken crackers, pepper and salt; then another layer of fish with the same repetition of the other articles. Cover with boiling water, and cook for 20 minutes.

10.

CLAM CHOWDER.

To 50 clams add two cups of fine chopped fat pork,

one cup of onions. Fry the port till brown, add the onions. Fry light brown. Strain clams through a colander, chop the clams. Put the juice of the clams in a quart of water in kettle; one layer of sliced raw potatoes, then a layer of pork, then clams, then onions, alternately; then season with pepper and salt. Add a few broken crackers. When all is cooked, add some sweet milk. Then serve.

11.

GREEN TURTLE SOUP.

To 30 pounds green turtle use 15 pounds veal, 8 onions, 4 carrots, 2 stalks celery, little thyme, 3 laurel leaves, some whole pepper and cloves. Put in kettle big enough, with cold water enough to cover. Put on stove. Let simmer all day; skim when necessary. A large chicken may be added to make the stock, if desired. Strain and set away until the next day, and skim off the fat. When ready to serve, add the turtle meat, cut in small square pieces, with 1 pint of Madeira wine. Bring to a boil. Add thin slices of lemon, and season well.

12.

BEEF STOCK FOR SOUP.

Take thick shank of beef and small pieces of veal.

Put into a large pot with a close fitting cover. Cover with cold water. Add 2 large onions, 4 carrots, 2 parsnips, 1 bunch of parsley, few cloves, 2 laurel leaves. Cover up close. Set on the back of the stove; let it come to a boil, slowly, then skim well, and let simmer all day. At night strain the stock, and set away for the following day. Then the stock will be a firm jelly, when all of the fat can be very easily removed. This can be used for most all plain soups. In winter it is only necessary to make stock twice a week.

13.

HAM AND VEAL SOUP.

Take 2 pounds lean ham, cut in strips; 3 pounds veal, 2 carrots, 2 onions, 2 blades mace, some cabbage, 2 lemons, whole pepper, 4 quarts cold water, 1 tablespoon flour to thicken. When finished, strain and serve. This ought to be boiled down to 2 quarts.

14.

CHICKEN BROTH.

Clean and wash your chicken, but do not stuff it. Tie the legs and wings of the fowl close to its side. Put into pot with 3 quarts of hot water, cook gently

15

until tender, then add $\frac{1}{2}$ cup of rice. Boil $\frac{1}{2}$ hour or more; take out the chicken and pour over plenty of melted butter. Brown in hot oven for a few minutes. Strain the rice out of the soup through a colander. Put a pint of rich milk to the soup stock, with some fine chopped parsley. Boil a few minutes and serve. Put the rice around the chicken.

15.

BLACK BEAN SOUP.

One quart of beans for six persons. Put in with 4 quarts cold water, $\frac{1}{2}$ pound salt pork, 1 small onion. Let boil gently for 6 hours, then mash all through a colander. Put back on the stove. Thicken very little; season with sherry wine, sliced lemons, 4 hard-boiled eggs, chopped fine.

16.

TOMATOE SOUP.

Take 1 quart of soup stock to 1 quart of stewed and strained tomatoes. Rub through a colander, 1 tablespoon of flour, 1 of butter. Season with salt and Worcestershire Sauce.

16

17.

JULIENNE SOUP.

Use soup stock as desired, and vegetables, at least 3 colors, carrots, turnips and cabbage with parsley, and a little leek may be used. Cut the vegetables into small strips. Boil about 20 minutes. Chop the parsley fine. Add a little lemon juice; then serve.

18.

OXTAIL SOUP.

Cut the oxtail into small pieces, wash thoroughly and dry in a towel; fry brown in a stew pan; put in plenty of butter with a spoon of flour and a fine chopped onion. When well browned, put in a stew kettle with plenty of water. Cut a potatoe, carrot and turnip in square pieces; put in whole onion, few whole cloves, bunch of soup greens. Season well and cook slowly for 3 hours. Take out the onion and greens when ready to serve.

19.

MOCK TURTLE SOUP.

Calves head not skinned. Put on and boil slowly in cold water till meat separates from the bones.

Take out the bones. Cut the meat in small pieces with brains included. Put back in the soup. Add parsley, pinch of mace, cloves, pepper and salt. Stir 2 tablespoons of flour in a half cup of butter; thicken the soup with this. When ready to serve, add a wine-glass of Madeira wine.

20.

WHITE BEAN SOUP.

One quart of beans to 4 quarts of cold water; put in a small ham bone, or lean salt pork. Put on the back of the stove in the morning, let simmer all day; wash through a colander just before dinner. Season with plenty of pepper and salt.

21.

CHICKEN RICE SOUP.

Take large chicken; cut very small, cracking all of the bones. Cover with cold water. Put in one onion, celery, and a bunch of parsley. Do not add the salt till tender, then strain through a sieve. Add $\frac{1}{2}$ cup of rice, previously soaked in water. Cover tightly and boil about 20 minutes.

22.

VEAL RICE SOUP.

Take a shank of veal and a small piece of lean salt pork, 1 onion, 1 bunch of parsley. Cover with plenty of cold water and let it simmer 5 or 6 hours. Then strain the soup and add half a cup of rice. Color with French Paste, which can be purchased at any leading grocery store.

23.

CLEAR CONSOMME.

In making this soup, after removing the fat, take the top of the soup stock, then add all kinds of vegetables, chopped, such as carrots, potatoes, turnips, parsnips, cabbage, celery, onions, and parsley. Chop all together very fine. Cover tight and let simmer 20 minutes. Season with any sauce that you prefer.

24.

PEA SOUP.

One pint of dried peas will make from 3 to 4 quarts of soup. Put the peas in to boil in 6 quarts of cold water, one ham bone, 2 onions. Let simmer five hours. Take out the bone. Rub the peas through a col-

ander. Mix a tablespoonful of flour with cold water, and thicken. Season with pepper. Split green peas are the best.

25.

HESSIAN SOUP.

Take half an oxhead, wash well in salt water; simmer in four quarts water till tender, then put in a dish to cool. Skim off all of the fat; then add the following vegetables, cut up small: Two turnips, two potatoes, two carrots, two onions, one bunch herbs, one bunch of celery, $\frac{1}{2}$ pint split peas, 4 cloves, 2 blades mace. Simmer without the meat until they are cooked sufficiently. Rub through a sieve. Cut the meat in inch pieces and add to the soup half cup of dried bread crumbs. Season well with pepper and salt. Give one boil, and serve.

26.

BARLEY NOODLE AND VERMICELLI SOUP

Can all be made from your soup stock. In making barley soup, put the barley in cold water; boil one hour before adding it to the soup stock. Noodles can be bought in packages. It requires 15 minutes boiling. Also Vermicelli requires 15 minutes boiling.

Make the same as above. Season soups to suit your own taste.

27.

TO MAKE NOODLE FOR SOUP.

One egg, well beaten; teaspoon of water; stir in all the flour it will take; pinch of salt. Roll out as thin as possible. Put on a napkin and dry. Roll up like jelly cake, then slice as thin as possible.

28.

GUMBO SOUP.

Take large chicken, about year old; boil till tender in two quarts of water. Add two onions, bunch of parsley, little salt. Take out chicken when done. Add half can ochre, little tomatoe catsup.

29.

FRENCH WINE SOUP.

For three quarts of soup, one pound of pearl sago put into cold water; boil until sago is clear. Add pint of raspberry syrup, one pint of Sherry wine, one pound candied or preserved cherries, red. This soup is used considerably in Europe during the summer. It is a delicious soup.

FISH.

NORWEGIAN FISH BALLS.

These fish balls are excellent. They are made out of fresh bluefish. Were on exhibition at the Worlds Fair. One can contains 1 doz. fish balls. They can be bought at first class grocers and Scandinavian Delicatessen stores. They are very nice served with rich white parsley sauce, or simply browned in butter, as they are already cooked. They are also nice served for breakfast.

I.

BROILED FRESH FISH.

After cleaning the fish, split down the back; then cut out the bone. Lay on a platter and sprinkle with salt a couple of hours before broiling. Then dry well before broiling over a very slow fire till it begins to brown; next set your broiler over a dripping pan in the oven. Pour over it melted butter, and leave in a hot oven $\frac{1}{4}$ hour till thoroughly done. Then put the fish on a hot platter, and pour over it some more melted butter. It is better to cook it this way than to broil it entirely. Also the fish will be more thoroughly cooked than if broiling entirely. Blue or white fish are the best for broiling.

2.

BOILED SALMON.

Take a thick slice of salmon; lay it in cold water with plenty of salt. Let it come to a boil gradually, one hour. A piece of four pounds will take about the time mentioned, as it requires more boiling than other fish. Drain well before placing on the platter. It is usually served with Tartar sauce. Egg sauce can be used if preferred.

3.

FRIED FISH.

Clean the fish, split it down the back, take out the bone, cut into square pieces, sprinkle with salt, put plenty of fat in hot frying pan; but no butter, as it burns very easily. Roll the fish in flour and fry it brown on both sides, then set the pan in hot oven and let cook till done. Can be served with tomatoe sauce.

4.

BOILED TROUT OR BLUEFISH STUFFED
WITH OYSTERS.

Make the dressing of bread crumbs. Add a large piece of butter, and stir in oysters enough to moisten

the bread; add pepper and salt. Stuff the fish and sew up. Place in a fish boiler with a handful of salt and water enough to cover. Boil 15 or 20 minutes according to size. Drain well before putting on a hot platter. To be served with egg sauce and plain boiled potatoes.

5.

BOILED RED SNAPPERS OR CODFISH.

Scale the fish carefully, leaving head and tail on. Save the roe of the fish, put it back and sew up. Put on to cook in cold salt water enough to cover; boil a few minutes, take out and pull off the skin; pour a little of the sauce over the fish and sprinkle some chopped hard-boiled eggs over the top. Trim the platter with watercresses and lemons.

6.

DEVELED LOBSTER.

For six persons take two boiled lobsters. Take out all of the meat and cut the shell in two, down the caster. Save the tail end of the lobster for the 3rd piece, remove meat from the claws, chop the meat very fine. Pinch garlic, one white onion, these minced together very fine. Soak a slice of bread in a cup of milk,

seasoned with white and red pepper, Worcestershire Sauce and salt. Mix thoroughly and soften with cream. Fill the shells and sprinkle cracker dust with small pieces of butter on the top. Set them in a dripping pan, place them in a very hot oven fifteen minutes before serving. Brown nicely. To be eaten at once.

7.

SCALLOPED FISH IN SHELLS.

For twelve persons a small whitefish. Boil in salt water; let it cool. Pick in small pieces. Be careful there is no small bones left. Make a rich drawn butter sauce, add some chopped parsley to the sauce. Stir the fish in the butter, and fill the shells. Put small pieces of butter on the top, and brown in a hot oven. Serve with a piece of lemon on each plate.

8.

BAKED WHITEFISH WITH TOMATOE
SAUCE.

After cleaning the fish well, rub well with salt in- and outside an hour before cooking. Dry in a towel, then rub with plenty of flour. Grease the dripping pan; lay in the fish with small pieces of pork on top. Sprinkle with pepper. Bake in a hot oven an hour

for a large fish, basting the fish often with gravy. Place slices of lemons and parsley around the platter.

9.

FRIED FLOUNDERS OR EELS.

Cut the flounders in slices an inch thick; sprinkle with salt; let stand a couple of hours; dry in a towel; dip in beaten eggs and cracker dust, well seasoned with pepper and salt. Have frying pan hot, and fry in half lard and butter. Brown nicely on both sides. Place the slices on a hot platter in shape to represent the fish. To be eaten with browned butter and plain boiled potatoes. Tartar sauce may be used in place of butter.

10.

FISH FRICADELLS.

Get a perfectly fresh and firm trout, clean and split down the back, removing the bone. Then take a sharp knife and scrape all the fish off the bone. Sprinkle with plenty of salt and a large white onion; chop very fine. Add two eggs, half a cup of cream, little cayenne pepper, chopped parsley, two spoons melted butter; then work all together with your hand; make

into little flat cakes, roll in flour, and fry in plenty of butter or salt pork. When thoroughly done pour melted butter over them. To be eaten with caper sauce and potatoe croquettes.

II.

FISH PUDDING A LA NOREGENNA.

Get a fresh bluefish, split down the back, take out the bone with a sharp knife, place the fish on a board, scrape up fine and be sure to remove all of the bone; put it in a mortar and pound to a jelly. Then add one cup of bread crumbs, soaked in a cup of cream, half teaspoonful of mace, pinch of cayenne pepper, half a cup of melted butter, three well-beaten eggs. Pour these into a long mould, and steam about three hours. Make a rich sauce with half cup of butter, one cup of cream; thicken with a little corn starch; stir in some capers; pour over the fish and serve with Parisian potatoes. This is excellent.

12.

CODFISH BALLS.

To every cupful of soaked codfish add a cupful of mashed potatoes. Mash all together fine. Add one

egg, and remove all of the bones. Make into little round balls and drop into hot lard. Fry until nicely browned. Put a napkin on the platter when serving, with Saratoga potatoes around the platter.

13.

SCALLOPED TROUT OR SALMON.

In Deep Dish.

Pick the boiled fish in small pieces; take out the bone. Make a layer of fish and a few cracker crumbs and minced parsley. Then another layer of fish, until the dish is filled. Make a rich sauce of a pint of milk, $\frac{1}{2}$ cup of butter, thicken with corn starch; add two hard-boiled eggs chopped fine. Pour over the fish; cover the top with cracker dust and small pieces of butter, and bake half hour.

OYSTERS.

I.

SCALLOPED OYSTERS.

Use fine bread crumbs in place of cracker dust. First put in a thick layer of oysters, then pieces of butter, pepper and salt; a very little celery salt is an im-

provement in the flavor. A thin layer of bread crumbs and some more oysters, until the dish is full. Put in all of the juice of the oysters. Then put cracker dust on the top, with plenty of butter. Bake half to three quarters of an hour according to the size of the dish.

2.

FRIED OYSTERS.

Use only select oysters for frying. Let the oysters stand in a colander, till the juice is well drained off them; dry between two towels, season the cracker dust with salt and pepper; then dip in beaten egg first, then the cracker dust. Have your pan very hot, and fry with half lard, half butter. Do not use old butter, as it gives the oysters a bad color and also burns them. This is important. Also wash the pan for every pan of oysters.

3.

STEAMED OYSTERS.

Take large oysters, put them in a round tin, season with butter, pepper and salt. Set in a steamer over boiling water and cook 15 to 20 minutes. This is very nice to be eaten for lunch. It may also be poured over toast.

4.

MOBILE OYSTERS.

Take select oysters in the shell, open them and set the shells in a dripping pan; put a small piece of butter and a pinch of salt on each oyster. Cook fifteen minutes in a hot oven. To be served as an entree for lunch or supper.

Oysters should not be used during the months of July, August and September.

Clams are good at all times.

5.

OYSTER OMELET.

Take one quart of oysters and chop them; drain off the juice, then mix with salt, white pepper and a cup of cream. Beat eight eggs, with the white of the eggs separate; stir in the yolk in the oysters first, with the whites afterwards. Put a spoon of butter in a frying pan, then pour in your mixture. Be careful not to burn it. Place in a hot oven for a few minutes, then turn upside down on a hot platter and serve immediately.

6.

ROASTED CLAMS IN THE SHELL.

Wash the shells, and put them in a dripping pan in

a hot oven. When the clams are done, they will be open. Take off the top shell. Place four on a plate for each person, with a piece of lemon in the center. This is nice for dinner or lunch. To be served as an entree.

FROG LEGS.

Wash and dry them in a towel; dip them in eggs and cracker dust or fine rolled bread crumbs. Place a few at a time in a wire basket. Fry in hot lard.

ROAST MEATS.

I.

ROAST SADDLE OF VENISON WITH CHESTNUTS.

Get a saddle of venison, cover the top with small strips of salt pork, season with pepper and salt. Roast $1\frac{1}{2}$ hour in a hot oven; baste often. Meantime cook one quart of fresh chestnuts. When boiled tender, remove the meat from the shell and pound very fine with vanilla bean in a mortar. Keep hot until ready to serve. One spoonful of chestnuts on the platter around the venison for each or number of persons at the table,

$\frac{1}{2}$ glass of currant jelly, two tablespoonsful of Madeira wine, two of Sherry wine. Melt the jelly. Then add the wine to be eaten with the venison as sauce. Trim the platter with watercresses.

2.

FILLET OF BEEF WITH MUSHROOMS.

Ordinary fillet of beef takes from $\frac{1}{2}$ to $\frac{3}{4}$ of an hour. Have the top of the beef larded with strips of salt pork. Roast rare in a hot oven. Some salt and pepper. No water in the pan; but baste often with the drippings of the pork. For 12 persons take two cans of French mushroom; stew them about 20 minutes; then add the drippings of the meat; thicken it; then place the mushrooms and the sauce nicely around the beef. To be eaten with potatoes souffled.

3.

ROAST LAMB WITH MINT SAUCE.

Get a hind quarter of lamb; rub well with salt and pepper; no water. Roast in a slow oven. Lamb should be well done. Turn it over and baste often. To be served with French peas and mint sauce. Trim the dish with fresh mint. Have your plates well heated.

ROLLED BEEF STUFFED WITH OYSTERS.

Get a flank of beef; then make the dressing of bread crumbs, pepper, salt and butter. Soften with a pint of oysters. Spread this over the flank and roll it up; then scure the meat on both sides and tie up secure with a cord in the center of the beef. Put drippings over the top. Roast slowly for about two hours with very little water in the pan, basting often. To be eaten with Chilian sauce and thickened gravy, with small potatoes roasted with the meat.

ROAST OF VEAL WITH DRESSING.

Get a loin of veal; have the butcher make an incision for the dressing, to be made as follows: Take some stale bread; break it up and pour hot water over it, enough to moisten it. Add one fine-chopped onion, spoonful of butter, pepper and salt, ground sage, one egg. Mix all together with a spoon; put in the dressing and scure well. Cover the veal with plenty of meat drippings, pepper and salt, and a little water. It should be roasted in a slow oven and basted often. Do not turn it over. To be eaten with mashed pota-

toes and tomatoes and thickened gravy. Roast two to three hours.

6.

ROAST PORK WITH STEAMED APPLES.

Get the loin and rib piece of pork. Rub it well with pepper and salt; without any water in the pan. Cook slowly for two hours. Meantime peel and core 6 to 8 tart apples, or one to each person. Place in a steamer until perfectly tender; but particular attention should be made that the apples be kept whole. Place the pork on the platter with the apples around the pork. Thicken the gravy very little, skimming off the fat. To be eaten with plain boiled or mashed potatoes and horse radish.

7.

ROASTED YOUNG PIG.

Scrape and clean the pig well. Cover it all over with beaten eggs and fine bread crumbs, well seasoned. Make the filling out of sour apples, little salt and plenty of butter; sew it up. Roast about two to three hours, according to size. Stand the pig on the platter, garnish the dish with apples, peeled and cored, which have been baked in the oven.

8.

ROAST TURKEY STUFFED WITH OYSTERS.

Clean the turkey well. Take some stale bread crumb it up fine, pour little boiling water over it, just enough to moisten it. $\frac{1}{2}$ cup of butter, plenty of pepper and salt. Stir in one pint of oysters, one egg, little celery salt. Stuff the turkey and sew up. Cover the turkey with meat drippings, salt and pepper. Roast two to three hours according to the size of the turkey. A young 10 pound turkey takes two hours, and if old, will take longer.

9.

ROAST TURKEY AND CHICKEN STUFFED
WITH CHESTNUTS.

Make a dressing of bread crumbs, moisten with water, 2 eggs, 2 spoonsful of butter, pepper and salt, one pint chestnuts; boil the chestnuts until tender; mash fine; take off the skins; $\frac{1}{2}$ cup of cream. Mix the dressing well, put in the turkey and sew up. Place some strips of salt pork on the top of the turkey; put in the oven and roast.

For 6 persons Get one pair of calves brain, cut into slices in a stew pan; add 1 cup of boiling water, 1 tea-

spoon of beef extract, 1 tablespoon of butter, 1 of chopped parsley, 1 spoon chopped onion, $\frac{1}{2}$ cup chopped mushrooms, pepper and salt. Boil all together $\frac{1}{2}$ hour. Thicken little with flour. Put some chicken force meat in the bottom of the cases and fill up with calves brain.

BOILED LEG OF MUTTON WITH CAPER SAUCE.

Put your leg of mutton into boiling water; add a handful of salt. Mutton should be boiled rare. Then make the caper sauce: $\frac{1}{2}$ cup of butter, one spoonful of flour, one cup of boiling water, then add two spoons of capers; let them boil a few minutes. When ready to serve, pour part of the caper sauce over the mutton and the other half in sauce dish. Trim the platter with celery tops.

POT ROASTS.

Get 6 pounds from the top or thick part of the round; take a large iron pot; put in one cup of butter, one large fine-chopped onion. When this is smoking hot, stir in two heaping spoonful of flour, brown this all together, but be careful you do not burn it; then add three pints of boiling water, pepper, salt and a few

whole cloves. Rub the meat well with flour. Put the meat in the pot and cover tightly. Set it on the back of the stove and let it simmer for two or three hours, turning the meat often in the gravy. Be sure and keep it covered tightly. This is an excellent roast, if the directions are carried out, same as above.

STEWED BREAST OF CHICKEN WITH MUSHROOMS.

For six persons, take one chicken; divide the breast in four equal parts with the top parts of the legs. Use this to serve on the table. The remainder of the chicken to be chopped very fine, so as to get the full strength from it, and make the gravy. One can mushrooms to be stewed 15 minutes. When the chicken is tender, take it out and add two cups of cream to two cups of broth, pinch of mace, large spoonful of butter, mixed with corn starch. Pour over the chicken and serve.

STEAMED CHICKEN WITH CELERY SAUCE.

Take a plump, tender chicken and make a rich dressing, the same as for roasting. Stuff the chicken and scure it. Then put it in the steamer, with boiling

water and steam till tender. Put it on a large platter, and make a sauce as follows: Take the inside of six stalks of celery, while the chicken is steaming; cut the celery fine, stew till tender, $\frac{1}{2}$ cup of butter, one tablespoonful of corn starch; stir together; pour in hot milk enough to thicken; then put in the celery; let it boil for two minutes; pour it over the chicken, when ready to serve.

FRIED CHICKEN WITH MUSHROOM SAUCE.

Cut the chicken the same as you would for stewing; wash and dry the pieces; put in a large frying pan; take $\frac{1}{2}$ cup of butter, one fine-chopped onion, 2 spoonful of flour; stir till very brown; then put in the chicken and let it fry slowly for half an hour, till nicely browned on both sides. Then chop up one can of mushrooms, pour on boiling water enough to cover and let it stew until tender. Season well, add a little more thickening, if necessary.

BREAST OF CHICKEN WITH TRUFFLE SAUCE.

For four persons take one large chicken, divide the breast into four equal parts, taking out the bone with care; then stew the breast until tender. When

nearly done, add four fine-chopped truffles, stew a few minutes longer, then add a large spoon of butter and one cup of cream, one spoonful of Sherry wine; then have some thin slices of bread toasted, cut into half diamonds, and lay around the dish. Then take out the chicken, thicken the same and pour over. To be served for dinner or lunch.

CHICKEN PUDDING. FRENCH.

Get a fat chicken, boil until very tender, remove the meat from the bones, take off the skin, put it in a chopping-bowl, one small onion, six truffles, bunch of parsley; chop all together very fine, then add a cup of bread crumbs, soaked in the chicken broth, one cup of rich cream, pinch of mace and of red pepper; add three well-beaten eggs, and steam in a mold or any nice shape, which can be turned out on a platter. Make a sauce of currant jelly and sherry wine; pour over it. This is very nice for a dinner party.

PLAIN STEWED CHICKEN WITH STEAMED DUMPLINGS.

An old chicken can be used for stewing, if nice and fat. Cut up and cook for two to three hours until tender; thicken the gravy with a little flour. Season

with pepper, salt and celery salt. When the chicken is tender, make the dumplings of one pint of flour, 2 teaspoonsful baking powder, little salt; mix as soft as possible with milk or water; roll out and cut with a biscuit cutter, one for each person, and steam $\frac{1}{2}$ hour. Put the dumplings around the platter. Plain boiled rice may be used in place of dumplings.

ROAST GOOSE STUFFED WITH APPLES.

After cleaning the goose well, pour boiling water over it and scrape it well with a knife. Peel and core apples enough to fill the goose. Sour apples are best. Rub plenty pepper and salt in the goose. No fat is needed. Baste often, and bake for two hours. To be eaten with mashed potatoes and boiled white onions.

BREAST OF LAMB WITH MACARONI.

Cover the bottom of the pot with very thin slices of fat salt pork or ham. Lay the lamb upon them; take all the peel of a lemon, cut in small pices; cover the lamb with this, then more sliced pork. Mince an onion and a small bunch of herbs, scatter over the lamb. Cover with a close fitting lid. Cook slowly about two hours, and turn the meat over after the first

hour of cooking. Meantime boil $\frac{1}{2}$ pound macaroni, broken in small pieces; boil twenty minutes in soup stock or broth, then drain and add a little butter. Season well. Arrange on the bottom of the dish, lay the meat on the top. Thicken the gravy and pour over.

STUFFED CALVES HEART WITH WHITE ONIONS.

Stuff the heart with dressing, the same as you would for chicken. Put pieces of salt pork on the top. Put a little water in the dripping pan. Roast for two hours, turning and basting often. Then boil small white onions of the same size; place the onions around the heart upon the platter; pour the gravy on the meat and serve hot. To be served as a course for dinner after the fish.

BROILED VENISON CHOPS WITH JELLY SAUCE.

Broil the chops over a slow fire, as they require more time to cook than other meat; then have some Parisian potatoes ready, and put them in the centre of the dish. Lay the chops around them; put curled

paper on the end of the chops. Pink and white look best. And serve them with plain currant jelly or jelly sauce, made of $\frac{1}{2}$ glass of currant jelly with 2 table-spoonsful of Madeira wine heated together and poured over the chops.

HAM AND TONGUE

Should be put on to cook in boiling water. Cook slow until tender; then take out and remove the skin while it is hot. Sprinkle pepper on the ham.

BREADED LAMB CHOPS WITH FRENCH PEAS.

Broil the lamb chops first until nearly done. Trim off all of the fat. Broil over a quick fire, then take two well-beaten eggs, stir in cracker dust enough to make a stiff batter. Season with butter and salt. Cover top of the chops with the batter; pour melted butter over them, then put them in a dripping pan and set in the oven for ten minutes until well browned. Then cook a can of French peas; thicken the juice a little; season well with butter and salt. Pour the peas on the platter first, pile them up in the center; trim the chops on the ends with curled paper of different colors.

BROILED PORTER HOUSE STEAK WITH MUSHROOMS.

Trim the fat nearly off of the steak, so, that it can't burn when broiling. If the steaks are thick; broil over a slow fire, turning often. When done, put them on a hot platter. Season them on both sides. Have one can mushrooms stewed. Add a large piece of butter, one teaspoon of flour, some Worcestershire Sauce; pour this over the steak, and serve with Saratoga potatoes.

BREADED LAMB CHOPS WITH FRENCH PEAS.

Broil the lamb chops first, until nearly done. Trim off all of the fat. Broil over a quick fire, then take two well-beaten eggs; stir in cracker dust enough to make a thick batter, cover the chops on both sides, then set in a hot oven and brown.

BAKED CHICKEN PIE.

Cut the chicken the same as you would for stewing; then cut the pieces in two, it being better to serve in a pie than in small pieces. Let it stew in plenty of

water, adding a small onion, sliced; when it is tender, thicken the gravy with flour, pepper, salt and butter; then put into a deep dish for baking. Make a crust for the top the same as for baking powder biscuits, rolling half an inch thick. Bake about 15 minutes in a hot oven. Be sure you have the dish large enough to allow the crust to rise. This is a much better way than the old way of lining the sides and bottom.

VEAL POT PIE.

Get two pounds breast of veal; cut in small pieces, and stew it in a deep pot with a little salt in the water, until perfectly tender. Take out the meat and make the dumpling, with two eggs, one cup of milk, two teaspoons of baking powder, little salt. Stir in flour enough to make a stiff batter. Drop in by spoonful, cover tight, and let boil for fifteen minutes. Put your dumplings around the meat, add a little butter and flour to the gravy, and pour over.

BEEF FRICADELLS.

For six persons take two pounds of round steak, chopped very fine. Add one cup of bread crumbs, soaked in milk, one chopped onion, one spoon of but-

ter, pepper and salt. Work this together with your hands for about five minutes, adding a little more milk; then make into flat balls; put a piece of butter in the pan and let get hot; then put the balls in and fry brown on both sides. Sprinkle in some chopped onions, then cover; let steam about fifteen minutes. When taking them out, add another spoon of butter and one of flour, and some boiling water. Pour the gravy over the meat balls. This is a very nice dish for breakfast or lunch.

ROAST RABBIT.

Make a dressing of 1 pound of boiled veal, $\frac{1}{2}$ pound of pork, chopped together fine; six crackers, salt, pepper and savory. Roll the crackers fine; moisten all together with stock. After the rabbit is cleaned and skinned, stuff it and sew it up with slices of fat salt pork on the top. Roast $1\frac{1}{2}$ hours.

HAMBURGER STEAK.

Get a thick slice of round steak, scrape the meat all up with a sharp knife, and remove all of the sinews; add pepper and salt and one large onion; make the meat into large flat cakes, $\frac{1}{2}$ inch thick, and fry brown on both sides in plenty of butter. Use no

lard. Some fried onions put on the top of each cake is a great improvement. Brown some more butter and pour over the cakes.

BROILED SPRING CHICKEN.

For broiling get a plump, fat chicken. After washing the chicken, dry well in a towel, split it down the back, crack the breast bone, so it will lay flat on the broiler; rub it over with a little melted butter, and broil slow for about fifteen minutes over a charcoal fire. Then place in a dripping pan with plenty of melted butter poured over. Pepper and salt, and roast half an hour in oven, turning often. Spring chickens cooked in this way will be nice and juicy and taste much better than if broiled altogether.

BEEF KIDNEYS.

Cut the kidneys in slices; wash thoroughly in cold water; put on to cook in cold water. As soon as they boil, drain off the water, put on boiling water and cook until tender. Thicken little and add the juice of a lemon; pepper and salt.

IRISH STEW.

Get two pounds of beef from the round or flank.

Cut in square pieces and cook until quite tender; then add $\frac{1}{2}$ dozen potatoes, 2 carrots, cut lengthways, 1 turnip, 1 onion, cut up fine; little parsley. Thicken little with flour and season well. This stew may also be made out of cooked meat of any kind.

BONED TURKEY.

Chop up one pound of veal with a pound of fat bacon; season lightly with chopped mushrooms and parsley; pepper, salt and a bunch of sweet herbs. When chopped fine, pound in a mortar; add to this the yolk of three eggs; then set aside, peel one pound of truffles, cut up a smoked tongue, boiled; also a pound of calves udder or veal. Next bone a large turkey or two fowls, and draw the skin from the legs. Lay the turkey on a napkin when boned. Cut the slices from the thick breast and place in the skin. Distribute the meat as evenly as you can. Season with pepper and salt. Then spread a layer of the first prepared force meat, an inch thick; then place the tongue and veal with small pieces of salt pork; then a row of chopped truffles and a layer of force meat, until the skin is covered, or as full as it will hold; then sew up the back and tie up the ends. Butter a cloth and put it tightly over the turkey skin, as it will be too

tender to stand the cooking, unless supported by a napkin. Tie it up tightly and place in a large stew pan, with the bones and trimmings of the veal and poultry. You may have two onions with a few cloves stuck in them, bunch of parsley, one of sweet herbs, two blades of mace, a little thyme, and moisten all with a cup of sherry wine or brandy. Warm this and pour over as much veal stock as will cover it well. Put back on the stove to simmer for two hours or more. When nearly done, add a box and a half of gelatine dissolved in water. Let it cool. Place a weight on the turkey. Set on the ice; strain the gravy through double flannel bag. Set on the ice. Place the turkey on a large platter and decorate with the gravy, which should be a firm jelly. Gelatine of pheasants, partridges, etc., may be made in the same way.

CHICKEN FORCE MEAT.

Remove the breast from a young chicken, chopped very fine. Put in a sauce pan with 1 cup of water, 2 spoons of butter, over the fire and let boil; then add 2 spoons of flour. Season with salt and pepper and nutmeg. Mix well and use for force meat for patti cases of calves' brain or sweetbreads.

MINCE MEATS.

MINCE MEAT NO 1.

Get a fresh beef tongue, boil tender; skin the tongue while hot; when cold chop it very fine; add three times as many apples as meat, 1 pound of suet, 2 pounds of seedless raisins; put in a large stone jar; then add $\frac{1}{2}$ gallon of N. O. molasses, 2 pounds light brown sugar, $\frac{1}{2}$ pound citron, cut fine, two or three grated nutmegs, cinnamon, cloves and allspice, according to the taste; one spoonful of salt; stir all well together and soften with brandy. This will keep for six months, if kept covered tight after using. This is excellent mince meat, but a cheaper one can be made in the following:

MINCE MEAT NO. 2.

Get a piece of beef from the round, or any piece you may desire. Boil very tender; when cold chop fine, together with 1 pound of suet; add three times the amount of apples that you have meat, 2 pounds of raisins, 2 pounds currants; add cloves, cinnamon and allspice according to taste; $\frac{1}{2}$ gallon of N. O. molasses, one or two pounds light brown sugar, and a little salt. Put in cider enough to produce the de-

sired thickness, then put it in a porcelain kettle, let it come to a boil slowly. Let it stew for an hour or two, stirring often. Mince meat made with cider should always be boiled, as it is apt to ferment by standing any length of time.

ENTREES — CROQUETTES.

I.

VEAL AND CHICKEN CROQUETTES.

For one dozen croquettes take three pounds of veal. Boil tender with just water enough to cover. Salt when nearly done; save the juice of the meat. Chop very fine when it is cold; add the hearts of $\frac{1}{2}$ doz. stalks of celery, one large onion. Put it in a porcelain kettle; $1\frac{1}{2}$ cup of the juice of the meat, one spoonful of corn starch, stir in when boiling; add plenty of Worcestershire Sauce to season good; one tablespoonful of butter, beat in four eggs and stir in well before taking it from the fire. Put it to cool, then make it into veal croquettes. Put in eggs and cracker dust. Drop them in hot lard and brown.

SALMON CROQUETTES.

For twelve persons, take 3 pounds of fresh salmon; put the fish in cold salt water, let it come to a boil slowly; take it out of the water when it will part from the bones; mash with a potato masher; then set on the stove; add one cup of cream, thicken with corn starch, add a piece of butter and three well-beaten eggs. After it is well cooled, make into croquettes, dip in eggs and cracker dust. Fry nice and brown in hot lard. Place each croquette on a small leaf of lettuce when served. To be eaten with tomatoe sauce.

WHITE FISH CROQUETTES.

To one quart of boiled white fish, mashed fine, add one cup of cream, Worcestershire Sauce, one spoon of butter. Put this over the fish and thicken with 3 eggs, well beaten; add some minced parsley. Stir well while cooking. When cold make into oval croquettes. Fry the same as other croquettes. Serve with tomatoe sauce on the same platter.

4.

POTATOE CROQUETTES.

Boil and mash the potatoes as fine as possible; then add salt, small pieces of butter, and two beaten eggs; while boiling hot take them out and let them cool, and make into round croquettes; dip in egg and cracker dust. Fry in smoking hot lard. Place on a fringed napkin or around the meat platter.

5.

RICE CROQUETTES.

Soak a cup of rice in cold water over night, or several hours; put into cook in a stew kettle with milk to cover, little salt; let steam an hour, stirring from the bottom. Let it be perfectly dry and firm; add a pice of butter, 1 egg; beat them well together. When cold, make into round croquettes, the same as potatoes, and cook in the same manner. To be served with chicken or veal. Only meat and fish croquettes should be made in oval shape.

PATTIES.

6.

SWEETBREAD PATTIES.

Soak the sweetbread in cold water, until the blood is entirely out; then boil in salt water. When cold chop them, not too fine. Add plenty of cream, a little butter and salt, Worcestershire Sauce; thicken very little. When ready to serve, fill the patties. They can always be found at the fancy bakeries. One to each person served on small plates.

7.

FOR OYSTER PATTIES

Chop the oyster, put in all of the juice. Season with pepper and celery salt, large pieces of butter and cream. Thicken very little and serve.

8.

CHICKEN PATTIES.

Boil a large chicken, with water enough to cover, using only the breast, and the liquor in which it is

boiled. Cut the breast in small pieces, as you would for salad; fine-chopped parsley, one cup of rich cream, pinch of mace and red pepper. Boil together with the liquor of the chicken. Thicken with corn starch. Fill your patties when ready to serve.

CURRIES.

9.

CURRY OF CALVES' HEAD.

For six or eight persons get a calves' head with the skin on. Have it well scraped and cleaned. Boil in salted water till the meat parts from the bones; then take out the meat and cut them in pieces of one inch in size. Put the meat back into the liquid which should be about a quart; then add a large spoon of butter, thicken a little with flour, add a teaspoonful of curry powder. Meantime have two small cups of rice steamed. Season with butter and salt. Place the rice on a large platter; pour the curry over it; or the meat may be placed in the center with the rice around it.

10.

CHICKEN OR VEAL CURRY.

May be cooked in the same manner, by cutting the meat up, only using the breast and the leg of the chicken.

11.

DEVILED VEAL KIDNEYS.

Stew the kidneys in two waters till quite tender. Take out, wipe dry. Cut them in two halves. Dip them in two spoons of olive oil and one of vinegar, mixed with a little red pepper, salt, pinch of mustard. Broil over a slow fire. Pour a little melted butter over them and serve.

12.

SWEETBREAD WITH BEARNAISE SAUCE.

For 12 persons get three pairs of sweetbreads; soak them in cold water for a couple of hours, then boil them fifteen minutes in salted water; remove and lay the sweetbreads in cold water. Take out and dry in a towel when cold; then lard the top with fine strips of larding pork. Place them in a dripping pan

with more salt pork. Season with pepper and salt. Roast in the oven fifteen minutes. Then add a cup of chicken broth and baste occasionally.

13.

TO PREPARE THE SAUCE BERNAISE.

$\frac{1}{2}$ cup of fine-chopped onions put in a stew pan with $\frac{1}{2}$ pint malt vinegar, one teaspoonful ground black pepper. Boil together until reduced to one-half, then add the yolks of six eggs, well beaten; stir constantly. Add gradually half pound of butter, teaspoonful of salt, tablespoonful of beef extract. Cut the sweetbreads in half and pour the sauce over.

14.

BREADED VEAL CUTLETS WITH TOMATOE SAUCE.

Get a slice of veal off the leg; cut in four squares, dip in beaten egg and fine bread crumbs well seasoned with pepper and salt. Fry brown on both sides in plenty butter or salt pork. Cover and let them cook for 20 minutes. Served with tomatoe sauce.

15.

STEWED SWEETBREADS WITH WHITE
SAUCE.

Soak the sweetbreads in cold water, then put in to boil in salted water for fifteen minutes. Put them in the centre of a large dish, then make a sauce of a pint of cream, one spoon of butter, pinch of red pepper, spoon of fine-chopped parsley. Thicken with corn starch and pour over the sweetbreads. Then have two cans of French peas cooked and seasoned. Drain off the juice and put around the sweetbreads on the same dish.

16.

LARDED SWEETBREADS.

Have your sweetbreads larded with small strips of fat salt pork; season. Put in an hot oven, roast about 20 minutes, then make a garnish of French string beans and place it around the sweetbreads upon the same dish. Tomatoe sauce is generally served with this course.

17.

SOFT SHELL CRABS.

After washing and cleaning the crabs well, dry

them in a towel; dip them in egg and cracker dust, fry them brown in plenty of butter; pour melted butter over them. To be served for lunch.

18.

SWEET BREADS IN JELLY.

Soak the sweetbreads in cold water and parboil them in salted water; put them in cold water, skin them carefully. For the jelly take a 2 oz. package of gellatine, soak in a pint of cold water; add the juice of three lemons, pinch of salt, one glass of sherry wine; then stir in a pint of boiling water; pour the mixture in an oval form, which will have a nice shape and look nice. To put on the platter, put the sweetbreads in a mould and cover with the jelly; drop in a dozen small olives around the meat. When cold turn out upon a platter and trim with the leaves of lettuce.

19.

LAMB'S TONGUE IN JELLY.

Boil the lamb's tongue in salted water; skin the tongue while hot. For the jelly take a two ounce package of gellatine, a few whole cloves, soaked in a pint of cold water, when dissolved over the fire, the

juice of two or three lemons, a little salt, one glass of sherry wine or brandy, one pint of boiling water. Strain this into the mould and lay the tongue in the center of the mould with eight or ten gherkins around it. Set on the ice till stiff, then turn out on a platter, with spoons of red currant jelly around it.

20.

Jellies of this kind can be made in the same manner out of turkey, chicken or veal, by cutting it in two inch pieces. Add olives and large fresh picked strawberries. This makes a pretty effect on the table. The dishes may be trimmed with watercresses.

21.

MARROWBONE ON TOAST.

Take a shank of beef, cut the meat all off; chop the bone into two inch pieces, one piece for each person. Boil the marrowbone in salted water half an hour. Meantime put each piece on half a slice of toast. To be served on small plates. The marrow may be taken out of the bone if desired.

WELSH RAREBIT.

Take large slices of wheat bread, toast over a quick fire so as not to dry it; cut off the crust, cut each slice into four squares. Then meantime melt some rich creamery cheese over the fire. For six persons add two spoonful of cream, one teaspoon of butter, cover the squares with the cheese and serve two pieces to each person in place of cheese and crackers.

WILD GAME etc.

BROILED PARTRIDGE WITH JELLY SAUCE.

Skin the partridge and wipe it clean. Use only the breast and legs. Split the bone in the breast so as to lay it flat on the broiler. Put plenty of butter in the frying pan. When hot, put the birds in and fry brown on both sides. This prevents the juice from dripping out when broiling. Then broil over a slow fire. When done, season the birds. Make a sauce of currant jelly, melted over the fire, and add a glass of Madeira wine and pour over the birds.

PIGEONS OR QUAIL POTTED.

For this purpose cut the head and legs off. Clean them thoroughly, but do not wash them, only wipe with a damp cloth. Take some fine rolled crackers, one chopped onion, salt pork, parsley, red pepper and sweet marjoram; mix this with melted butter and cream. Fill the birds with this, then take half a cup of butter to $\frac{1}{2}$ dozen birds, stir over the fire till hot, add two spoons of flour and a little water. Lay the birds in close together, cover tightly and let them stew till tender; then warm the gravy and pour over the birds in the same dish.

PARTRIDGE PIE.

After dressing the birds, wash in cold water and take out immediately. Divide each bird into four pieces and put in to stew slowly with $\frac{1}{4}$ pound of veal to each bird. Then take a can of mushrooms for two birds, one slice of salt pork, cut fine, add some chopped parsley, thyme, white pepper and salt; then cover with water and let it stew for about one hour. Then thicken the gravy and pour all into a deep baking dish. Make a light rich crust for the top. If to be served for

a small party, bake in small dishes, separate for each person, and roll out the crust very thin.

FOR ROASTING WILD BIRDS OF ANY KIND.

Wild ducks should always have boiling water poured over them; then take out at once and scrape the skin all over with a sharp knife to take the fishy taste out of them; then roast them quick in a hot oven, with slices of salt pork on the top, but no water; baste often with the drippings. To be eaten with jelly or wine sauce.

Wild birds should always be cooked rare and without any dressing. Tame birds should be well done and stuffed the same as chickens.

SALADS.

I.

CHICKEN SALAD.

Take a large, fat chicken; boil in just water enough to cover till very tender; let it stand in the broth until cold, as it makes the meat more juicy; then remove the skin and bones, using only the breast and legs.

Cut into very small pieces, evenly, but do not chop them. Add twice the quantity of celery, using only the inside stalks; boil ten eggs hard, chop the white and add to the chicken, with a few chopped gherkins; use the yolk of the eggs for dressing. Rub them very fine, with a spoonful of Colman's mustard, half teaspoonful of white pepper, stir in gradually $\frac{1}{3}$ pint of salad oil, then add the juice of two or three lemons, two spoonsful of malt vinegar; stir all in with the chicken; add salt and $\frac{1}{2}$ cup of cream. Keep the salad on ice until ready to use. Sprinkle capers over the top and trim the dish with the greens of celery tops.

FRENCH DRESSING FOR LETTUCE.

Take the yolk of three boiled eggs, teaspoon of mustard, one of salt, $\frac{1}{2}$ of white pepper; rub the yolks of the eggs and mustard together, add the salt and pepper, stir in a spoon of olive oil, two of vinegar. When ready to use, stir in a half cup of thick cream.

2.

RUSSIAN SALAD.

Take three colors of vegetables; boil all separately, young beets, carrots and turnips cut in slices first, then

cut them in fancy shapes with a vegetable cutter; lay the beets in the center in a round salad bowl, then the white turnips, and last with the carrots around the dish, with small leaves of lettuce on the outside. Make a plain French dressing and pour over. This salad makes a pretty effect. To be served by itself. Chop two or three gherkins and sprinkle over the top of all.

3.

SHRIMP SALAD.

Cut up lettuce enough, as you have shrimps. Cut them in two; mix them all together and make a Mayonaise dressing and pour over. Garnish the salad with hard-boiled eggs.

4.

PLAIN LETTUCE SALAD.

Cut the lettuce up for the center of the dish, leaving them whole for the outside. Make a French salad dressing out of vinegar, mustard, olive oil, salt and white pepper; pour over the lettuce. To be served with game of any kind.

SALAD OF FRENCH STRING BEANS.

To be Served With Game.

In using fresh beans string them and boil in salt water; tie them in a bunch so as to have them all even to place on the dish. Make a dressing of small chopped white onions, olive oil, mustard and malt vinegar, pinch of red pepper, and pour over the beans. Trim the salad with small slices of beets cut in fancy shapes.

POTATOE SALAD.

Use cold potatoes; cut them in slices and make a layer of them, then a few thin slices of white onions, a little fine-cut celery to flavor; then make another layer of potatoes and some more onions, until the dish is full. Make a dressing of vinegar, mustard, olive oil, white pepper, salt and a little chopped parsley, and pour over.

CELERY SALAD.

Cut the inside of the celery into small pieces; then

cut two heads of lettuce for the center of the dish; pile the lettuce up high and put the celery around it; finish the outside with small leaves of lettuce and make a Mayonaise dressing, pour over the celery.

8.

ANCHOVIS SALAD.

Use Norwegian anchovis or appetite sild.

Make this salad on a flat dish. One layer of lettuce cut fine, then one layer of anchovis cut in small pieces. Remove the head, but do not skin them; then a layer of hard-boiled eggs, chopped fine or in stripes; then some more lettuce, anchovis and eggs till the dish is filled. Make a plain dressing with vinegar, olive oil, mustard, white pepper, and pour over.

SAUCES.
I

MAITRE DE HOTEL SAUCE.

To a cup of melted butter, one spoonful of water, two of chopped parsley, juice of one lemon, one spoon of sherry wine, pinch of Cayenne pepper.

2.

DRESSING FOR CUCUMBERS, STRING
BEANS AND WATERCRESSES.

To one cup of vinegar, one teaspoonful of Coleman's mustard, $\frac{1}{2}$ teaspoon salt, the same of red and white pepper, two tablespoons of salad oil, one chopped onion. Stir all together well and pour over.

3.

MAYONNAISE DRESSING FOR SALADS.

Beat the yolks of two eggs well with an egg beater, adding $\frac{1}{2}$ pint of salad oil gradually; stir in the last thing the juice of one lemon, white pepper and salt, mustard. Must be kept on ice till ready to use.

4.

TARTAR SAUCE.

Make the same as Mayonaise dressing, only add twice the amount of vinegar, one spoon of fine-chopped onions and two tablespoons of fine-chopped capers. To be served with fish.

5.

WHITE EGG SAUCE FOR FISH.

One-half cup of butter, one spoon of corn starch, one pint of milk, pinch of salt. Stir the butter and corn starch together, then add the boiling milk gradually, stirring continually. Boil one minute and it is ready for use. Add three hard-boiled eggs chopped.

6.

ANCHOVY SAUCE FOR FISH.

One cup of melted butter; stir in two spoons of anchovy essence, thicken very little; add the juice of two lemons and pinch of Cayenne pepper.

7.

WHITE SAUCE FOR POTATOES OR CAULIFLOWER.

Half cup butter, one spoon of flour stirred together; add one pint of boiling milk; a little salt and parsley may be added if desired.

8.

CAPER SAUCE.

Two spoons of butter, one teaspoon flour, half cup of capers, one spoon of vinegar. Add a little water and boil a few minutes.

9.

MINT SAUCE.

One cup of vinegar, half cup of sugar, one bunch of chopped mint; stir all together while cold, let it come to a boil; take off the fire.

10.

JELLY SAUCE FOR BIRDS.

Melt a glass of jelly in a stew pan over the fire; when boiling hot, add one or two spoons of sherry or Madeira wine. Pour the sauce over the birds.

11.

TOMATOE SAUCE.

Get the stewed tomatoes in cans, or stew the tomatoes until quite thick; mash them through a seive to get the seeds out; put on the fire, add a large piece

of butter, salt and Worcestershire Sauce. The same may be used for lamb chops, sweetbreads, baked fish, etc.

12.

MUSHROOM SAUCE.

For Roasts and Steaks.

One can of mushrooms; cook them 20 minutes; add $\frac{1}{2}$ cup of butter, one teaspoon extract of beef; add little water and Worcestershire Sauce. Thicken with a teaspoon corn starch. Pour the sauce over the meat. The mushrooms may also be chopped, if desired.

13.

ASPARAGUS SAUCE

Is made the same as drawn butter sauce. Add the tops of a bunch of asparagus; boil till tender and chop fine.

OMELETS.

PEACH OMELET.

Six eggs, half can of fruit, half teacup of sweet cream, two spoons of sugar; beat the whites of the eggs separate and add the cream; a little salt; mix well. Melt a spoon of good butter in an omelet pan; pour the mixture in when well cooked in the bottom, and place the fruit on the top. Then fold over like a turnover, put on a hot dish and sprinkle powdered sugar on the top.

OMELET SOUFFLED WITH JELLY.

Beat half dozen eggs separate very light; add a little salt, two spoons of cream; stir the whites in last. Put a spoon of butter in an omelet pan, pour in the mixture; when it begins to brown in the bottom loosen around the edge with a knife, then roll it up the same as you would a jelly roll. Lift out carefully in the dish and pour hot melted currant jelly over it.

Omelets can be made from chicken and goose liver and are made the same as ham omelet.

HAM OMELET.

For six persons beat ten eggs quite light, add one cup of cream or milk, pinch of white pepper and salt; put a large spoon of butter in a frying pan, that can be set in an oven. When the butter is hot, pour the mixture into it; after the eggs begin to cook in the bottom, then sprinkle a cup of fine lean chopped ham; set in a hot oven until the center begins to stiffen. Take out and double the omelet over and put in a hot platter. Place slices of lemon around the dish and serve at once. Omelet made from goose and chicken liver is made the same way.

RUM OMELET.

For six persons beat up eight eggs, whites and yolks separate; add $\frac{1}{2}$ cup of cream, wine glass of sherry wine, pinch red pepper, little salt; stir in the whites of the eggs lightly; pour in a hot omelet pan with plenty of butter; set in the oven a few minutes till the center is done. Be careful and not have it hard. Then turn out to a hot dish. Pour rum around it and set it on fire when taken to the table to be served for lunch or breakfast.

FRENCH PASTE FOR SANDWICHES.

Take $\frac{1}{2}$ pound Roquefort, $\frac{1}{4}$ pound each of Fromage De Brie and Neufchatel cheese, mix all together with enough salad oil to moisten it, add 1 teaspoon of white pepper and $\frac{1}{2}$ of red pepper; mix to a smooth paste, and keep in the ice box ready for use.



DINNER BILL OF FARES FOR PARTIES.

CHRISTMAS DINNER.

1. Oysters on the Half Shell.
2. Green Turtle Soup.
3. Baked Salmon. Potatoes with Parsley Sauce.
4. Roast Turkey Stuffed with Chestnuts; Potato Croquettes, Cranberry Jelly, Celery.
5. Sweetbread Patties.
6. Fillet of Beef with Mushrooms. Pickles and Olives.
 7. Roman Punch.
 8. Asparagus on Toast.
 9. Potted Quail with Currant Jelly.
 10. Anchovy Salad.
 11. Mince Pie.
12. Plum Pudding with Brandy Sauce.
 13. Fruits. Nuts. Candy.
 14. Black Coffee.

DINNER BILL OF FARES.

1. Clams on the Half Shell.
2. Oyster Soup.
3. Deviled Lobster.
4. Saddle of Venison with Chestnuts, Wine Sauce.
Potato Croquettes.
5. Sweebreads, Bernaise Sauce.
6. Chicken Patties.
7. Cauliflower with White Sauce.
8. Orange Grenade.
9. Tomato Salad.
10. Welsh Rarebit.
11. Ind. Ice Cream. Fruit.
12. Black Coffee.

BREAKFAST.

Sunday.

Fruit.

Farina boiled in Milk.

Porterhouse Steak. Saratoga Potatoes.

Parker House Rolls.

Waffles. Maple Sirup.

Coffee.

DINNER BILL OF FARES.

1. Oysters on Half Shell.
2. Soup. Clear Consomme.
3. Croquettes of White Fish, Tomato Sauce.
4. Roast Turkey, Stuffed with Oysters. Potatoes Souffled.
5. Petite Cases of Calves Brain.
6. Roman Punch.
7. Breaded Lamb Chops, French Peas.
8. Shrimp Salad.
9. Cheese and Crackers.
10. Strawberries and Cream.
11. Orange Ice and Cakes.
12. Coffee.

BREAKFAST.

Monday.

Steamed Oat Meal.

Minced Roast Beef or Veal on Toast.

Baked Potatoes. Boiled Eggs.

Popovers and Coffee.

DINNER BILL OF FARES FOR PARTIES.

1. Oysters on Half Shell.
2. Soup—Cream of Lobster.
3. Norwegian Fish Balls. White Sauce. Potatoes.
4. Chicken Pudding, Wine Sauce.
5. Sweetbreads. French Peas.
6. Sherry Cobler.
7. Snipes on Toast.
8. Curry of Calves Head.
9. Celery Salad.
10. Cheese and Crackers. Bisque Glacie.
11. Fruit.
12. Coffee.

BREAKFAST.

Tuesday.

Fruit.

Steamed Granulated Hominy.

Mutton Chops, Cream Potatoes.

Raised Rolls and Coffee.

Wheat Cakes and Maple Sirup.

DINNER BILL OF FARES.

1. Clams on Half Shell.
2. Soup—Oyster Cream.
3. Scalloped Fish in Shells.
4. Steamed Chicken, Celery Sauce, Potatoes Stuffed with Cheese.
5. Lamb's Tongue in Jelly. Olives. Gherkins.
6. Cauliflower with Cream Sauce.
7. Cups of Chocolate with Whipped Cream.
8. Anchovy Salad with Crackers.
9. Snow Pudding, Whipped Cream.
10. Fancy Cakes and Fruit.
11. Coffee.

BREAKFAST.

Wednesday.

Fruit.

Steamed Oat Flakes.

Boned Ham and Eggs. Baked Potatoes.

Cornmeal Muffins.

Kentucky Biscuits. Coffee.

DINNER BILL OF FARES.

1. Oysters on Half Shell.
2. Soup—Cream of Celery.
3. Fish Pudding and
Caper Sauce.
4. Breast of Chicken with Mushrooms. Potato Cro-
quettes.
5. Stuffed Calve's heart with White Onions.
Pickles.
6. Sweetbreads with French Peas.
7. Roman Punch.
8. Russian Salad.
9. Welsh Rarebit.
10. Ices, Cakes and Glazed Fruit.
11. Coffee.

BREAKFAST.

Thursday.

Fruit.

Farina boiled in Milk.

Pork Sausage. Plain Omelet. Lyonnaise Potatoes.

French Rolls.

Buckwheat Cakes.

Coffee.

DINNER BILL OF FARES.

1. Oysters on Half Shell.
2. Appetizer—Russian Caviar.
3. Hessian Soup.
4. Baked Bluefish, stuffed with Oysters. Steamed Potatoes with Parsley Sauce.
5. Roast Lamb with Mint Sauce, Peas and Celery.
6. Sherry Coblér.
7. Sweetbread Patties.
8. Potted Quail.
9. Lettuce Salad. Cheese and Crackers.
10. Strawberry Short Cake.
11. Ice Cream.
12. Fruit and Coffee.

BREAKFAST.

Friday.

Fruit.

White Corn Meal Mush.

Calve's Liver and Bacon. Baked Potatoes.

Poached Eggs.

Wheat Muffins.

Waffles and Coffee.

DINNER BILL OF FARES.

1. Clams on Half Shell.
2. Mock Turtle Soup.
3. Fish Fricadells, Parisian Potatoes.
4. Porterhouse Roast, Mushroom Sauce. Potato Totteny.
5. Chicken Croquettes. Tomato Sauce. Cauliflower.
6. Orange Grenade.
7. Lobster Salad.
8. Lemon Ice. Angel's Food.
9. Candied Fruit.
10. Coffee.

BREAKFAST.

Saturday.

- ' Baked Apples.
- Granulated Hominy.
- Codfish Balls. Cream Potatoes.
- Ham Omelet.
- Baking Powder Biscuits. French Toast.
- Coffee.

DINNER BILL OF FARES.

1. Oysters on Half Shell.
2. Soup—Cream of Spinach.
3. Boiled Trout, stuffed with Oysters. Egg Sauce and Steamed Potatoes.
4. Roast Mallard Duck, Jelly Sauce.
Celery.
5. Oyster Patties.
6. Larded Sweetbreads. French String Beans.
7. Cardinal Punch.
8. Celery Salad. Welsh Rarebit.
9. Orange Ice and Maccaroons.
10. Coffee.

DINNER BILL OF FARES.

1. Clams on Half Shell.
2. Appetizer—Anchovies and Rye Bread.
3. Chicken Soup.
4. Fried Flounders. Anchovy Sauce.
5. Fillet of Beef. Jelly Sauce. Potato Croquettes.
6. Oyster Omelet.
7. Veal Croquettes. Tomato Sauce.
French Peas.
8. Orange Grenade.
9. Lobster Salad.
10. Wine Jelly with White Cherries. Whipped Cream.
11. Vanilla Ice and Cakes.
12. Fruit. Coffee.

Champagne should be packed in a tub of ice and partly frozen and served in a champagne pitcher.

All other wines should be left on the ice until ready to serve with each course.

Cold Refreshments for Receptions or New Year's Callers.

The table should be set with a nice centerpiece with fruits and flowers. A large round table looks the best. Set a dozen plates at each end with napkins, knives and forks by the plates.

The guests can be seated wherever they choose, and the things passed around.

The refreshments should consist of boned turkey, lamb's tongue in jelly, and sweetbreads in jelly; boned boiled ham, beef tongue, anchovies, appetitesild, Russian caviar and French paste for sandwiches, coarse rye and wheat bread, chicken salad, shrimp salad and anchovy salad; sherry cobbler, and bishop with light wines. One mould of wine jelly and white cherries, and one of red gherkins and olives; candied fruits and individual ice cream, hot coffee and chocolate.

Cold supper for theater and sleighing parties may be served on a polished mahogany table by placing fancy white mats under all of the dishes, and trimming the table with smilax and white flowers. The guests may be seated around the table, or if there is a large number of people, the things may be passed around.

LUNCHEES FOR PARTIES.

I.

1. Beef Tea in Cups.
2. Scalloped Fish in Shells.
3. Breast of Prairie Chicken with Wine Sauce.
4. Sweetbreads. Bernaise Sauce.
5. Cups of Chocolate.
Whipped Cream.
6. Shrimp Salad.
7. Wine Jelly and Maccaroons.
8. Fruit and Coffee.

2.

1. Clams on Half Shell.
2. Mutton Broth in Cups.
3. Norwegian Fish Balls, browned. Parisian Potatoes.
4. Chicken Patties.
5. Snipes on Toast. Wine Sauce.
6. Roman Punch.
7. Chicken Salad.
8. Welsh Rarebit.
9. Charlotte Russe.
10. Fruit. Coffee.

3.

1. Oysters on Half Shell.
2. Chicken Broth in Cups.
3. Deviled Lobsters.
4. Veal Croquettes. Tomato Sauce. Potatoes Stuffed with Cheese.
5. Petite Cases with Calve's Brain.
6. Lamb's Tongue in Jelly.
7. Cups Chocolate with Whipped Cream.
8. Lettuce Salad, Cheese and Crackers.
9. Individual Ices. Candied Fruits.
10. Coffee.

4.

1. Bullion in Cups.
2. Fried Smelts. Tartar Sauce.
3. Larded Sweetbreads. Tomato Sauce. French String Beans.
4. Oyster Omelet.
5. Roman Punch.
6. Beef Marrow on Toast.
7. Lobster Salad.
8. Cheese and Crackers.
9. Ice Cream. Cake. Fruit.
10. Coffee.

PLAIN DINNER BILL OF FARES.

1.

1. Pea Soup.
2. Boiled Leg of Mutton, Caper Sauce, Plain Boiled Potatoes, String Beans.
3. Tomato Salad.
4. Lemon Pie.

2.

1. Vegetable Soup.
2. Broiled Whitefish, Cream Potatoes, Sliced Tomatoes.
3. Letuce Salad.
4. Wine Jelly and Whipped Cream.

3.

1. Oyster Soup.
2. Roast Duck with Jelly Sauce, Potato Croquettes, French Peas.
3. Celery Salad.
4. Cheese and Crackers.
5. Mince Pie.
Coffee.

4.

1. Tomato Soup.
2. Stuffed Calve's Heart, Boiled White Onions round the Dish. Mashed Potatoes.
3. Norwegian Fish Balls and White Sauce.
4. Lettuce Salad.
5. Snow Pudding and Whipped Cream.

5.

1. Clam Chowder.
2. Stewed Chicken with Steamed Dumplings in same Dish. Boiled Potatoes. Celery.
3. Cauliflower. White Sauce.
4. Plain Salad. Cheese and Crackers.
5. Strawberry Short Cake.
Coffee.

6.

1. Clear Consomme.
2. Roast Lamb and Mint Sauce. Brown Potatoes. Fresh Green Peas.
3. Strawberries and Cream.
Sponge Cake. Coffee.

7.

1. White Tomato Soup.
2. Norwegian Fish Balls, browned. New Potatoes with Parsley Sauce.
3. Broiled Spring Chicken, Olives and Currant Jelly.
4. Deep Dish Cherry Pie.
Coffee.

8.

1. Black Bean Soup.
2. Fried Smelts with Tartar Sauce. Potato Puffs.
Lamb Chops.
3. Boiled Green Corn.
4. Apple Pie. Cheese and Crackers.
Coffee.

9.

1. Green Turtle Soup.
2. Roast Canvassback Ducks. Wine Sauce. Sweet Potatoes.
Stewed Oyster Plant.
3. Shrimp Salad.
4. Ice Cream and Angel's Food.
Coffee.

10.

1. Cream of Asparagus.
2. Boiled Trout with Egg Sauce. Plain Boiled Potatoes. Baked Stuffed Tomatoes.
3. Breaded Lamb Chops.
French Peas.
4. Salad. Cheese. Crackers.
Deep Dish English Pie.

11.

1. Noodle of Vermicelli Soup.
2. Roast Loin of Veal with Dressing. Brown Potatoes.
3. Asparagus on Toast.
4. Chicken Salad.
5. Lemon Ice. Cake.
Coffee.

12.

1. Cream of Celery.
2. Deviled Lobsters.
3. Roast Venison and Jelly Sauce. Baked Potatoes
Stuffed with Cheese.
4. Salmon Salad.
5. Plum Pudding with Brandy Sauce.

90

13.

1. Fish Chowder.
2. Steamed Chicken with Celery Sauce. Potato Croquettes.
3. Fried Sweetbreads with French Peas.
4. Salad. Cheese. Crackers.
5. Cocoanut Pudding.
Coffee.

14.

1. Cream of Spinach.
2. Curry of Calve's Head with Rice.
3. Broiled Venison Chops and Jelly Sauce. Fried Potato Shavings.
4. Celery Salad.
5. Roman Punch and Angel's Food.
Coffee.

15.

1. Chicken Soup.
2. Pot Roast, Browned Gravy. Mashed Potatoes. Green Corn.
3. Tomato Salad.
4. Baked Custard.
Coffee.

91

16.

1. Cream of Lobster.
2. Porterhouse with Mushroom Sauce. Long Branch
Potatoes.
Fried Egg Plant.
3. Chicken Salad.
4. Charlotte Ruche.
Coffee.

17.

1. Mock Turtle Soup.
2. Roast Loin of Pork. Baked Apples round the Dish,
Peeled and Cored.
New Potatoes. Parsley Sauce.
3. Curry of Veal with Rice.
4. Plain Salad.
5. Wine Jelly with White Cherries.
Whipped Cream.

18.

1. Julienne Soup.
2. Boiled Salmon with Egg Sauce. Plain Boiled
Potatoes.
3. Chicken Croquettes, Tomato Sauce.
4. Russian Salad.
5. Ice Cream. Coffee.

19.

1. Ox Tail Soup.
2. Fried Flounders, Brown Butter Sauce.
French Fried Potatoes.
3. Larded Sweetbreads.
4. Water Cress and Egg Salad.
5. Ice Cream. Fruit.
Coffee.

20.

1. French Wine Soup.
2. Deviled Crabs.
3. Chicken Pudding with Truffle Sauce. Celery.
Corn or Parsnip Fritters.
4. Frog Legs on Toast.
5. Strawberry Sherbet and Cake.
Coffee.

PLAIN LUNCHES.

I.

Beaf Tea in Cups.

Minced Veal on Toast. Baked Potatoes. Sliced
Tomatoes.

Preserves. Cake. Tea.

2.

Escalloped Fish in Shells.

Cold Roast Beef. Creamed Potatoes.

Baking Powder Biscuits.

Tea. Fruit.

3.

Anchovy Sandwiches.

Sweetbreads with Parsley Sauce. Tomato Salad.

Raised Rolls and Chocolate.

94

4.

Cups of Beef Tea.

Snipes on Toast.

Lettuce Salad.

Strawberries and Cream.

Coffee.

5.

Clam Broth.

Lamb's Tongue and Jelly.

Baked Potatoes Stuffed
with Cheese.

Oyster Omelet.

Lemon Ice and Coffee.

6.

Sandwiches made with Russian Caviar.

Sliced Cold Roast.

Pickles.

Frog Legs on Toast.

Preserves. Cake.

95

7.

Mutton Broth in Cups.

Curry of Veal with Rice.

Baked Potatoes.

Welsh Rarebit.

Strawberries and Cream.

8.

Veal Croquettes and Tomato Sauce.

Fried Smelts.

Rum Omelet.

Charlotte Ruche and Coffee.

9.

Stewed Breast of Mutton.

with Young Carrots and Potatoes.

Mushroom on Toast.

Baked Custard.

10.

Chicken Broth in Cups.

Broiled Lamb Chops. Lyonnaise Potatoes.

Tomato Salad.

Hot Popovers.

Tea.

11.

Fried Oysters.

Boned Chicken or Turkey in Jelly.

Celery Salad.

Marrowbone on Toast.

Roman Punch.

12.

Veal Broth in Cups.

Beef Fricadells.

Browned Sauce and Baked Potatoes.

Omelet Souffled.

Sliced Orange with Grated Coconut.

13.

Oysters on the Half Shell.

Cold Tongue with Vegetable Salad.

Pickles.

Norwegian Fish Balls, browned.

Tomato Sauce.

Tapioca Cream.

14.

Escalloped Oysters.

Broiled Venison Chops. Currant Jelly.

Potato Shavings.

Watercress Salad.

Cheese. Crackers.

Sliced Peaches with Cream and Cake.

POTATOES.

I.

PLAIN BOILED POTATOES.

If they are to be served with fish, pick out large ones of the same size; wash well, peel off a strip from the center of the potato. This makes them mealy. Put them on to boil with cold water and a little salt. When done drain off the water, and set on the back of stove, remove the cover and let them dry.

2.

PEELED BOILED POTATOES.

Put in to boil with very little boiling water, cover tight. When about half done, add a little salt; drain well, set on the back of the stove without the cover.

3.

SARATOGA POTATOES.

Peel and slice thin, let them stand one or two hours in ice water and salt; drain well and dry between two towels. Put a handful at a time in a wire sieve, and fry in smoking hot lard. Lay them on a clean coarse towel for a minute to remove the grease. Then put them on a napkin on a hot dish.

POTATO SHAVINGS.

For making these potatoes, get a machine, which can be fastened to the table, that cuts and peels the potato into shavings. At the same time have the potatoes all of the same size. Leave them stand in ice water for one or two hours, drain them well, put them in a wire basket, let them fry in hot lard. Place them around steak or chops.

PARISIAN POTATOES.

Take large potatoes, peel them, scoop them out with a potato scoop, and make them as round as possible, then put them into a hot steamer over boiling water. Let steam for ten or fifteen minutes. Then put them in a wire basket and fry in hot lard, or they may be placed in a dripping pan, with small pieces of butter on top, set in an oven till brown. They should also be placed around the dish.

6.

POTATO BALLS, CREAM SAUCE.

Scoop out the potatoes with a potato scoop, steam them until tender. If boiled they break in pieces. Make a rich sauce of butter and milk, thickened with corn starch. Add some chopped parsley, and pour over.

7.

MASHED POTATOES.

Peel and boil the potatoes with very little water, mash them thoroughly before adding any milk; then take a spoon and beat them very light. Add a little milk, butter and salt. A nice way is to put them in a dish that they can be served in. Put some cracker dust and butter on the top and brown them in the oven.

8.

POTATOES STUFFED WITH CHEESE.

Take large, round potatoes; wash them clean, bake in a slow oven, so as not to scorch the skin. When just done, be careful and not let them get too soft. Take out and cut a small piece off the top, scoop out the inside of the potatoes with a teaspoon carefully so as

not to break the skin ; mash them, add a piece of butter, little cream, three spoons of grated cheese, mix well together and fill the shells, set in the oven a few minutes until brown on top. To be served in paper cases.

9.

QUIRLED POTATOES.

Peel and boil the potatoes, mash them through a colander into round dishes, in which you wish to serve them. Put them in the top of a warm oven and brown slightly.

10.

LYONAISE POTATOES.

Boil the potatoes in the skins. Small ones look the best. Peel while hot. When cold, cut in thick slices. Put a large spoon of butter in a frying pan and a small chopped onion. Fry until it begins to brown, then put in the potatoes and sprinkle a handful of chopped parsley. Stir occasionally until they are a light brown.

11.

LONG BRANCH POTATOES.

Take small, long potatoes, as they make the nicest shape; peel them and cut lengthways in quarter pices; leave them stand in cold water for an hour or so, then cook in hot boiling lard. These take a great deal longer to cook than the Saratogas. Place them on a napkin in a vegetable dish.

12.

SCALLOPED SWEET POTATOES.

Steam or boil the potatoes. Peel and cut in thick slices. Put them in a baking dish, in which they are to be served. Put a thick layer of potatoes, sprinkle very little sugar and bread crumbs over, small pieces of butter, then another layer of potatoes, and so on, until the dish is filled. Finish the top with bread crumbs and pieces of butter. Bake fifteen or twenty minutes.

13.

SWEET POTATO BALLS.

Boil the potatoes. Peel and mash them very fine. Add plenty of butter. Make into small round balls. Dip in egg and crackers crumbs or flour. Fry them a nice brown.

14.

POTATOES SOUFFLED.

Boil a quart of peeled and washed potatoes; mash them fine; half a cup of milk, two yolks of eggs, add the whites well beaten. Put the potatoes in a deep dish, spread butter over the top. Bake in a hot oven until light brown. Set the potatoes in a silver souffled dish and serve.

15.

POTATOES LA TORTOIN.

Peel and boil eight medium sized potatoes in a quart of water, tablespoon of salt. When done drain and press through a sieve or a potato press. Mix tablespoon of butter, the yolks of two eggs, season with a quarter teaspoon white pepper, nutmeg and salt. Form the preparation into balls, then into pyramids; brush them over with beaten eggs. Set in a buttered tin and bake a nice golden color in a hot oven. Then serve. Stik on top of each a small sprig of parsley.

MACARONI WITH CHEESE.

Break the Macaroni in one inch pieces, pour over boiling water, add a little salt; boil half hour. Drain off the water. Put in a baking dish with one layer of macaroni and one of grated cheese, small piece of butter, little cayenne pepper; then another layer of macaroni, until the dish is filled. Pour over milk or cream enough to cover. Bake half an hour, until it is nice and brown on top.

STEWED MACARONI.

Break in pieces; boil in salt water, drain well in a colander; add plenty of cream and butter, pinch of red pepper. Let it cool a few minutes and serve.

FRIED EGG PLANT.

Cut in slices half inch thick. Do not remove the rims. Sprinkle a little salt on each slice and press down half hour. Then dry in a towel. Dip in egg and cracker dust and fry in the fat of salt pork, or half lard and butter, until tender. Be careful and not let it fall apart. Season with plenty of pepper.

STUFFED EGG PLANT.

Take a large egg plant. Cut a piece off the top and remove the inside with a long knife, leaving the shell about half an inch thick. Then chop fine and mix this with a cup of bread crumbs, soaked in milk or cream; add salt and pepper to taste. Cook the mixture in plenty of butter in a hot frying pan. Stir to keep from burning. Cook five or ten minutes and put back in the shell. Cut a small piece off the bottom, so it can stand in a baking pan in the oven. Pour little melted butter over the top. Bake half hour. Serve whole with pieces of lettuce around it.

BOILED BEETS.

Take small early beets; boil without breaking the skin. When tender, put them into cold water and remove the skin. Put them whole in a vegetable dish. Pour over melted butter with a spoon or two of vinegar, pepper and salt.

OYSTER PLANT.

Scrape and peel them; cut into one-inch pieces, let them stand in cold water, then boil in salt water till

tender; drain well. Make a white sauce. Spoonful of butter, one cup of milk, thicken with flour or corn starch, and pour over.

GREEN PEAS.

Be sure and have the peas fresh. As soon as shelled put them in boiling salt water, so that they will keep their color. Boil twenty minutes. Keep them covered tight. Do not drain them. Add very little thickening of corn starch, plenty of butter. Put the peas around the meat or in the center of the platter, with chops or sweetbreads.

SUMMER SQUASH.

Take them when the skin is tender, cut them up small. Steam them over boiling water. Put them in a stew kettle on the back of the stove. Mash and season well. Leave them on the fire ten to fifteen minutes so as to get the water out of them. Season well.

HUBBARD SQUASH.

Cut in pieces; scrape them; bake or steam. If baked, serve in the shell, or they may be mashed, with plenty of butter and seasoned.

BOILED ONIONS.

When boiling onions, pour boiling water over them, so as to avoid the strong smell of the onions. The white onions are the best for boiling. When tender, add little cream or milk, plenty of butter, little pepper and salt. Thicken very little with a teaspoonful of corn starch. Boiled onions are nice served with roast chicken or turkey.

BAKED TOMATOES.

Take large, ripe tomatoes. Must be solid. Cut the top off. Fill with butter, cracker crumbs and salt and pepper. Bake in an earthen pie plate. Bake ten or fifteen minutes in a hot oven. Take them out carefully and serve with the meat.

FRIED TOMATOES.

Take tomatoes quite ripe and firm; cut in rather thick slices; dip them in beaten egg, then in flour. Have the dripping pan hot. A large spoon of butter, sprinkle with pepper and salt. Fry them brown on both sides. Do not let them get soft. Take out and put in a vegetable dish. Serve as soon as they are cooked.

STEWED TOMATOES.

Pour boiling water over the tomatoes. Skin them, cut the tomatoes in halves, and stew for twenty minutes without adding any water. Season with butter, pepper and salt. Add a few bread crumbs.

SCALLOPED TOMATOES.

Skin the tomatoes; cut them in thick slices; put in a baking dish, then add a layer of bread crumbs, pieces of butter, some pepper and salt; then another layer of tomatoes, till the dish is filled. Finish the top with bread crumbs. Bake half an hour in a hot oven. Bread is much better for baking than crackers.

BOILED CORN IN THE HUSK.

Take young sweet-corn and boil in the husk. Place on a napkin in a covered dish and serve immediately. By cooking corn this way it retains its full flavor.

CORN FRITTERS.

To three ears of grated corn take one egg, pepper and salt; stir in flour enough to make a stiff batter; add a teaspoon of baking powder, one spoon of butter,

one of lard. Put in a hot frying pan. Put the batter in by the spoonful. When brown on one side turn over. Place them in a hot covered dish. Must be served at once.

STEWED SWEET CORN.

Cut the corn off the cob while raw. Cook fifteen or twenty minutes in very little water, then add a little cream and butter, salt.

SCALLOPED SWEET CORN.

Cut the corn off the cob. To six ears take a cup of milk, one egg, one spoon of sugar, one of butter. Add pepper and salt. Bake half an hour.

SUCCOTASH.

Take twice the quantity of corn that you have of Lima beans. In using fresh beans, let them cook about one hour before adding the corn; then let boil fifteen minutes longer. Add milk or cream, plenty of butter, pepper and salt.

STRING BEANS.

String the beans and leave them whole; tie them in a bunch. They should be young and tender beans. Put them in boiling salt water, cook half an hour, lay them evenly in a covered dish, and pour melted butter over them.

EARLY CARROTS.

Wash and scrape them well. Boil whole in salted water until tender. Make a rich white sauce, add a little chopped parsley, pinch cayenne pepper, stir in the juice of one lemon the last thing after taking from the fire. Pour over the carrots.

Parsnips may be cooked in the same manner or fried brown in butter. Can be served with any kind of roast meat.

WHITE TURNIPS WITH SAUCE.

Take tender white turnips, peel them and let them stand in cold water for an hour or two; boil until tender in salted water. Make a white sauce of milk, butter and chopped parsley, little white pepper; thick-

en with corn starch. Pour over the turnips. They may also be left whole, if they are small turnips. This is nice to serve with boiled leg of mutton.

WAX BEANS.

After stringing the beans, cut them in halves lengthways, tie them in a bunch, as they look better than in pices. Boil in very little salt water. When done, put in plenty of good butter.

BOSTON BAKED BEANS.

Soak a quart of navy beans over night; in the morning drain off the water, cover with plenty of warm water, let them boil a few minutes, stir in a half cup of molasses, pepper and salt. Take one pd. of fat salt pork, put in the bottom of the bean pot, pour in the beans, add half a pound more of pork on the top. Bake in a slow oven all day. Be sure and keep covered with water. If the oven is wanted take out and set on the back of the stove and keep covered.

BOILED SPINNACH.

Wash carefully in several waters; trim the roots, but do not cut them off; pour boiling water on it, with a little salt in the water. Boil ten or fifteen minutes; drain well in a colander. Cut across a couple of times. Poach one egg for each person and lay on the top. Greens of all kinds are cooked in this manner, using hardboiled eggs, cut in halves lengthways, and put on the top.

CAULIFLOWER.

Leave the cauliflower whole. Remove the leaves from the outside. Boil in very little salted water till tender. Be careful and not let them fall apart. Then take out and lay in a covered dish. Make a rich sauce of butter and milk, thicken with corn starch, and pour over.

Cabbage is very nice cooked in the same way. Take a small white head, cut in two. When boiled tender, make a sauce the same as for cauliflower. Sprinkle over a hardboiled egg, chopped.

FRIED CABBAGE.

Slice the cabbage very thin. Fry some slices of fat salt pork and fry the cabbage in the fat thereof. Sprinkle on some salt and pepper, and cover tight. Let cook half an hour or more, stirring occasionally.

HOT SLAW.

Slice or chop the cabbage; boil till tender. Add a cup of milk, one spoon of butter, and season well; thicken with a teaspoon of flour.

Receipt No. 2. Is cooked in the same manner, only adding one cup of vinegar, one of sour cream, large piece of butter, two eggs. Let it boil up, and serve.

STEAMED RICE.

For Chicken and Calve's Head Curry.

Take the best Carolina rice. After washing it, put in a steam kettle; pour one pint of boiling water on a half cup of rice, little salt. Steam for one hour. Stir the rice from the bottom occasionally. This way the rice will be kept whole and will look nice around the dish.

Hominy may also be cooked in the same way.

ASPARAGUS ON TOAST.

Take a bunch of green asparagus, cut off the stocks, wash it well; tie in a bunch and boil in water with very little salt; add a little cream to the asparagus water, spoonful of butter; thicken with a teaspoon of corn starch. Place the asparagus nicely on a flat dish and pour the sauce over. Meantime toast two slices of bread, then cut in half diamond shape, moisten them with boiling water and spread butter on them and put nicely around the dish. To be served as a course.

BREAD, ROLLS etc.

For making good bread, get the best Patent Flour. If milk is used, boil it first; let it cool; put plenty of flour in the pan to work up stiff; pour the milk in the center, then add a handful of sugar and the same of salt. For five loaves of bread use one quart of milk or water, as you desire. Then stir in one cake of compressed yeast, dissolved in cold water; stir all together well with a spoon, then work in the flour gradually,

enough to make a stiff dough; then knead for fifteen minutes, until the dough is perfectly smooth and glossy. Put back in the pan and rub over the top with lard, cover tight and let it stand over night. Never put bread near the fire, except in cold weather, as it makes it dark and coarse looking. Make up in loaves in the morning, rub over the top of the loaves with lard. When ready to put in the oven, prick with a fork and bake in a slow oven. Turn out of the pan when done, and cover with a cloth.

BREAD No. 2.

Make a sponge quite stiff out of milk or water. Early in the morning add a cake of compressed yeast, salt and a little sugar, add a cup of mashed potatoes from the night before, if you have them. Beat these all well together and cover tight. When it is light, work in flour to a stiff batter and knead well for fifteen or twenty minutes. Set it to raise again. When light make into loaves. Always rub over the top with lard, as it makes the crust soft and can be cut better. In baking bread, never have the oven too hot, except when the bread is too light. Then it has to be baked quick.

RYE BREAD.

In making rye bread, use twice the amount of rye flour that you do of wheat. Set the sponge over night with one quart of warm water and rye flour enough to make a stiff sponge. Add a spoon of salt, half a cup of molasses, cover tight. In the morning mix up with wheat flour. Work it ten minutes; make into loaves and let it raise. This will make three loaves. Bake three quarters of an hour.

BOSTON BROWN BREAD.

Excellent.

Take one quart of sour milk, one cup of molasses, three cups of yellow corn meal, two cups of rye flour, two teaspoons of baking soda dissolved in a little boiling water, teaspoon of salt; put in a two-quart basin, put in a steamer and let steam three hours. Then set the pan in the oven for fifteen minutes to brown.

BOSTON BROWN BREAD No. 2.

Scold one quart of yellow corn meal; when cold add one quart of rye flour, one cup of molasses, tea-

spoon of salt, cake of compressed yeast; add enough water to make a stiff batter. Let it get very light, and steam for three hours.

GRAHAM BREAD.

Set a sponge of wheat flour over night, with half cake of yeast for two loaves of bread. Then in the morning mix quite stiff with graham flour; add a small handful of salt, two spoons of molasses; work a few minutes and make into loaves. Let it rise very light, and bake in a slow oven.

BREAD ROLLS

Can be made by taking some of the bread sponge; add two spoons of lard; work in just flour enough so that it can be well handled. Make into round shape instead of long, and lay them quite a ways apart. Let them get very light and rub over the top with cream and sugar or melted butter. Bake quick in a hot oven. Then take out immediately. Cover with a cloth.

PARKER HOUSE ROLLS.

To one pint of milk add half a cup of melted butter, one spoon of salt, one of sugar, one egg; stir in

as much flour as you possibly can with a spoon. Then add just a little more flour, so that it can be worked with the hands ten or fifteen minutes. Cover tight and let it stand over night. In the morning take out of the pan and put on a moulding board, but do not work it. Roll out an inch thick with a rolling pin; cut in two long strips with a knife and make into rolls any shape you desire. Lay them close together in a dripping pan, rub melted butter over each one. Let them get very light. Before baking, beat white of an egg, rub the top over with this, sprinkle little sugar over. Bake in a quick oven. Take out. Serve at once.

GRAHAM ROLLS.

Set the sponge over night. For making rolls, sift the flour so as to take out the bran; use double the quantity of shortening for graham rolls as you would for wheat rolls. Make the dough quite soft. Knead very little. Make into rolls. Let them get very light before baking, and rub melted butter over the top.

BAKING POWDER ROLLS.

Or French Rolls.

To one quart of flour take three teaspoons of powder, one of salt, two tablespoons of lard or butter;

mix quite soft with milk. Roll out half inch thick, cut with a large biscuit cutter, double the dough over, and rub over with the white of an egg. Bake in a hot oven. Baking powder biscuits are made in the same manner, but the rolls look much nicer.

CORN MEAL MUFFINS, OR JOHNNY CAKE.

Two cups of gran. white corn meal, one cup flour, three wellbeaten eggs, one teaspoon of salt, one of sugar; mix with milk nearly as soft as pancake batter, and bake in muffin forms or in a square tin; add the last thing three teaspoons of baking powder.

POPOVERS.

Take one-and-half cup of flour, the same of milk, two eggs beaten separately, one teaspoon of salt, the same of sugar, beat the white of the eggs very light, stir in last. Bake in a hot oven. This will make one dozen popovers. Must be eaten immediately after being taken out of the oven.

GRAHAM GEMS.

Sift the graham flour so that all of the bran is taken out. To one pint of milk take one egg, one ta-

blespoon of melted butter ; stir in flour enough to make the batter quite thick ; add a pinch of salt and a little sugar, two teaspoons of baking powder. Drop in muffin tins. Bake in a hot oven.

KENTUCKY BISCUITS.

To one pint of milk take one tablespoon of lard, little salt, work in flour enough to make a stiff batter the same as bread. Knead on a moulding board half an hour. The longer it is worked the better it will be. Or the dough may be pounded with a potato masher. Then roll about quarter of an inch thick, cut with a biscuit cutter, prick with a fork. Bake in a quick oven. There is machines made to make these biscuits.

SODA BISCUITS.

To one quart of flour take one teaspoon of soda, dissolve in a cup of buttermilk or cream. In using cream no shortening is needed, otherwise take one tablespoon of lard, stir in milk enough to make a batter stiff enough to roll out. Cut an inch thick and bake in a hot oven.

RAISED ENGLISH MUFFINS.

Scold one pint of milk. Let get nearly cold, then stir in flour enough so that it will be stiff enough and can be stirred with a spoon. Add one egg, two tablespoons of melted butter, one of sugar, the same of salt, half cake of compressed yeast. Beat all well together. Let rise over night. Fill the muffin pans in the morning without stirring it down. Bake in rather hot oven.

WAFFLES.

To one pint of milk, four eggs, one spoon of melted butter, two teaspoons of baking powder, pinch of salt, same of sugar; add flour and make little thicker than pancake batter. Have the Waffle iron hot. Grease well on both sides before baking. Turn often to keep them from burning.

RICE WAFFLES.

To one pint of milk, one cup of rice, four eggs, teaspoon of salt, the same of sugar; take flour enough to make the batter quite thick; three small teaspoons of baking powder. The object of using sugar for hot

bread and pancakes is to have brown quicker and also in giving it a nice color.

RICE MUFFINS.

One cup of boiled rice, stir in two eggs, the same of milk, little salt, flour enough to make quite a thick batter, three teaspoons of baking powder. Drop in muffin pans and bake in a quick oven.

RICE FRITTERS.

To a cup of rice add three wellbeaten eggs, one cup of milk, two teaspoons of baking powder, enough flour to make a stiff batter; drop in spoonful at a time in hot lard. When you take them out, roll in powdered sugar. To be eaten with maple sirup.

Oat meal, hominy and farina must be put on to cook with boiling water and cook $\frac{1}{2}$ hour.

BREAD PANCAKES.

Take pieces of stale bread, soak them in hot water over night. In the morning mash it up fine with your hands. One cupful of bread to three eggs, one cup of milk, one teaspoon of sugar, salt and baking

powder. Make the batter a little stiffer than ordinary wheat cakes.

RAISED BUCKWHEAT CAKES.

Put into a jar one or two quarts of tepid water, half a cake of compressed yeast, one spoon of salt; make a smooth batter with buckwheat flour, a little stiffer than for baking purposes. In the morning add a quarter teaspoon of baking soda, dissolved in a little warm water; stir in a large spoon of molasses. This give them a nice brown color.

RICE PANCAKES.

Half a cup of boiled rice, three wellbeaten eggs, one cup of milk, flour enough to make the batter quite thick, two teaspoons of baking powder, pinch of salt, the same of sugar.

APPLE FRITTERS.

To one cup of milk add two wellbeaten eggs, one spoon of melted butter, two teaspoons of baking powder, one of salt, enough flour to make a stiff batter. Peel and chop a large tart apple and stir into the bat-

ter; drop in hot lard by spoonful. Fry a nice brown. Roll in powdered sugar.

BANANA FRITTERS.

To one cup of flour take the yolks of two well-beaten eggs, add milk enough to make a thick batter, add two teaspoons of baking powder, one of salt, stir in two chopped or sliced bananas; then add the whites of the eggs, beaten to a stiff froth. Drop in hot lard. When done, sift powdered sugar over them.

All kinds of hot breads made with baking powder should not be made earlier than twenty minutes before serving them, allowing ten minutes for making and ten to fifteen for baking. Be sure and have the oven hot.

FRENCH TOAST.

Take small slices of stale bread, remove the crust, dip them in two wellbeaten eggs, half a cup of milk, pinch of salt. Fry brown on both sides in plenty of butter.

SELLYLON.

Make the same as wheat muffins; then take a dripping pan and grease well with butter. Pour the bat-

ter into it an inch thick; bake from fifteen to twenty minutes. When done turn out of the pan carefully, and cut it in squares with a sharp knife. Must be eaten at once.

APPLE PUFFS.

To one pint of milk take two wellbeaten eggs, two teaspoons baking powder, two spoons of melted butter, flour enough to make the batter thicker than for pancakes; then peel and core some tart apples, chop them and sprinkle with sugar and nutmegs. Fill some cups half full of apples add some of the batter. Steam them three quarters of an hour. Serve in the cups with hard sauce.

PASTRY, Etc.

For making good pastry, use the best Patent Flour and the best butter and lard that can be had. The Lard should be firm and hard. If it is soft it will make the crust soggy. The water should be ice cold. And mix as little as possible. Make the dough quite

stiff with flour. It is always better if made the day before using and put in the ice box. It is even better if it is made three or four days before using. The best way for people using considerable pies is to make the pie dough when you bake bread, which is twice a week. It is also very nice for tarts and apple dumplings.

FRENCH PUFF PASTE.

One pound of flour, one pound of the best butter; mix the flour with $\frac{1}{4}$ pound of the butter and add enough cold water to make it the consistency of ordinary bread dough. Roll this out to the thickness of $\frac{1}{2}$ inch. Put the remaining butter on this in one lump and fold the four corners of the dough over the butter, covering it entirely. Then roll out to the thickness of $\frac{1}{4}$ inch as near square as possible. Then fold the ends over to the center. Roll it out again to the thickness desired. Put it on the ice one or two hours before using.

PIE CRUST VERY LIGHT.

To three cups of sifted flour take one cup of lard, little salt, $\frac{1}{2}$ cup of cold water, mix quick and handle as little as possible. Roll it out thin, then spread with a

knife lard or butter over the top. Rub over this the beaten white of an egg. Then spread over a handful of flour and roll it up; fold the ends over to the center. Roll out again and repeat the same process. Then roll up and put on the ice for half a day or more. This makes a very nice crust, and is not expensive.

PLAIN PIE CRUST.

Three cups of flour and a heaping cup of lard, half a cup of water, little salt.

I

LEMON PIE.

Take the juice of two Messina lemons, grate a little of the rhynds, one cup of sugar, heaping spoon of corn starch, one spoon of butter, let the juice and sugar come to a boil, with one cup of water, then add the corn starch and the butter; boil a minute; then stir in the yolks of four wellbeaten eggs. Line the pie tin with a thick crust, pour in the mixture and bake in a hot oven till the crust is done, whip the whites of the eggs to a stiff froth, add two spoons of powdered sugar, little extract of lemon, spread this over and set in the top of the oven. Let it bake a

delicate brown. This is an excellent lemon Pie. But a cheaper one, can be made in the following receipt.

2.

LEMON PIE No. 2.

Take the juice and the grated rind of one lemon, one cup of water, one of sugar, when boiling stir in one and a half spoon of corn starch, add one spoon of butter, the yolks of two eggs well beaten; line the pie tin with a thick crust and bake, then spread over the whites of the eggs beaten to a stiff froth, and brown in the oven.

3.

CUSTARD PIE.

To make a good sized pie, take three eggs, one pint of milk, $\frac{1}{2}$ cup of sugar, little grated nutmeg, small pinch of salt. Stir the eggs, sugar and nutmeg together first, then pour in the milk gradually. Stir well, and pour on the plate. Bake in a quick oven, until the custard is just stiff in the center. Be careful and not let it boil too long, as it will make the pie watery.

4.

CREAM PIE.

To a large cup of boiling milk, add a small spoon of corn starch, dissolved in cold milk. One egg, $\frac{1}{2}$ cup of sugar, flavored with Vanilla, bake the crust separately, each layer by itself. When the cream is cold, spread it between the crust, the same as for a Jelly cake, sifted powdered sugar over the top, the crust should be rich puff paste.

Lemon Cream Pie can be made in the same manner as other Lemon Pie.

5.

COCOANUT PIE.

Take one cup of milk, one of cream, $\frac{1}{2}$ cup of sugar, two eggs, one cup of desiccated cocoanut, soaked previously in a little milk, flavor with lemon, and bake without upper crust. Two whites of eggs well beaten with a little powdered sugar spread over the top.

6.

PEACH PIE.

Peel and cut the peaches in small pieces, fill the

plate and cover with plenty of sugar, sprinkle over a spoonful of flour, small pieces of butter, no water is needed if the peaches are ripe, bake with a rich top crust.

7.

CRANBERRY TART PIE.

To one quart of berries, add one pint of sugar, $\frac{1}{2}$ cup of water, when stewed, mash through a colander. Flavor with cinnamon. When partly cold, fill the plate, cut the crust into narrow strips, twist them, and lay them on the top in Diamond shape.

8.

CHERRY PIE.

Stone the cherries awhile before using them, put on plenty of sugar, and let them stand, fill the plate, and sprinkle in with a handful of flour, some pieces of butter, bake with a top crust.

9.

RHUBARB PIE.

Peel and cut the stalks of rhubarb into small pieces, then pour boiling water over it, let it stand a

few minutes, then drain through a colander, add one cup of sugar to a pie, two spoons of flour, wet the edges of the crust with water, and bake in a hot oven.

10.

HUCKLEBERRY PIE.

This pie is improved by mixing currants with the berries, if currants can't be had use lemon juice and pinch of salt.

11.

APPLE PIE.

Peel and core the apples, cut in thin slices, fill the pie plate, cover with plenty of sugar, grated nutmeg and cinnamon, pieces of butter, two spoons of water is enough if the apples are juicy, bake in a rather slow oven. Greening apples make the best pie.

12.

CURRANT PIE.

Use green currants, but be sure to put in enough sugar, it takes a cupful to a pie, add a little butter, and dredge with plenty of flour, and bake in a hot oven.

13.
ORANGE PIE.

Take the juice of two large oranges, grate some of the rind, set over the fire with a cup of water, and one of sugar, thicken with a small spoon of corn starch, remove from the fire, and add the yolks of three eggs, well beaten, bake the crust separate, pour in the mixture, and return to the oven, which takes only a few minutes to bake, beat the whites of the eggs to a stiff froth, with a little powdered sugar flavor with lemon, and spread over the top, and brown quick.

14.
DEEP DISH ENGLISH PIE.

These pies can be made out of any kind of fresh fruit, and greatly preferred by most people to other pies. Take a deep pudding dish, put a small tea cup in the center of it, to absorb the juice, this will keep it from running out while baking, then fill the dish with plenty of fruit, sugar, water and flour, according to what fruit you are using, season the same as other pies, only adding a little butter, then cover with a rich crust, rather thick, prick the crust with a fork.

Fresh berries or peaches make the best pie of this kind,
When you cut the pie take out the cup.

15.

DRIED APPLE PIE.

This pie is very nice if made right. Soak the apples over night in plenty of cold water, after washing them, put on to stew in the same water, with plenty of sugar and a little cinnamon and lemon peel, adding a little vinegar or lemon juice, it will improve the flavor. When stewed tender mash through a colander, spread the mixture thin over the crust, and make like a tart pie.

16.

SQUASH OR PUMPKIN PIE.

Use the hubbard squash in preference to any other, take out the seeds and steam it, when tender, rub the squash through a sieve or fine colander, add one cup of milk, one egg to every pie. One spoon of butter, half teaspoon of ginger, little cinnamon, bake with a crust in a deep plate.

MINCE PIE.

Mince pie should be made two days before using. If they are put where they can be frozen, it is an improvement, as they can be kept for a week or more. When ready to use them, set them in a slow oven and heat them through.

STRAWBERRY SHORT CAKE.

To one pint of flour, two teaspoons of baking powder, large spoon of butter, mix with milk quite soft, roll out an inch thick and bake in a jelly cake tin, in a quick oven, then cut in half with a sharp knife, spread butter on both sides, meantime have two quarts of picked strawberries, sprinkle one cup of sugar over them, let them stand one hour, put a thick layer of the berries between the crust and one over the top, pour the rest of the juice over.

ORANGE SHORT CAKE.

Peel and slice the oranges and cut them into small pieces, cover with sugar and let them stand. Made the same as strawberry short cake.

PEACH SHORT CAKE.

Peel and cut the peaches in quarters, boil them in a rich syrup, to $\frac{1}{2}$ cup of water one cup of sugar, when partly cold put between the layers, sprinkle powdered sugar over the top.

STEAMED APPLE DUMPLINGS.

Peel and take out the core with an apple corer, leaving the apples whole, which should be sour. For the crust take three teaspoons of baking powder to one quart of flour, add a little salt, no shortning, wet with milk and water, soften and roll out, as thin as pie crust. Cut out in pieces and put around the apples, put in a steamer little ways a part. Steam half an hour.

BAKED APPLE DUMPLINGS.

Peel and core the apples, the same as the above recipe, make the crust almost as rich as pie crust, roll it out thicker, cut out round pieces that will cover the apples, bake in a dripping pan with very little water in the bottom. The oven should not be too hot.

PUDDINGS.

1.

QUEEN OF PUDDINGS.

To two cups of grated bread crumbs, one quart of milk, $\frac{3}{4}$ of a cup of sugar, yolks of four well beaten eggs, flavor with lemon and a little nutmeg, put small pieces of butter on the top, and bake just long enough to be done in the center, take out and spread over the pudding a thick layer of currant jelly, beat the whites of the four eggs to a stiff froth, with four spoons of powdered sugar, little lemon, spread over the jelly, return to the oven and brown quick. This may be eaten cold or hot with cream.

2.

SNOW PUDDING.

Dissolve $\frac{1}{2}$ ounce of gellatine, one pint of water, add two cups of sugar, the juice of three lemons strain through a sieve or fine flannel, set the mixture into a pan of ice, then beat the whites of five eggs to a stiff froth, stir this into the gellatine and lemon juice, beat until it is stiff and snow white, all through,

which will take from twenty to thirty minutes, pour into a deep glass dish.

3.

SNOW PUDDING No. 2.

Soak one box of gelatine or one ounce in one quart of water, set over the fire a few minutes, add two cups of sugar, the juice of three oranges and a little grated rind, strain and set in a pan of ice, add the whites of five well beaten eggs, gradually beat all together to a white froth, then pour into a mold, and set on the ice until ready to use, to be eaten with a thin boiled custard, flavored with sherry wine.

4.

ENGLISH PLUM PUDDING.

Take one cup of suet, two cups of stoned raisins, $\frac{1}{4}$ lb. of citron, $\frac{1}{4}$ lb. of currants, one cup of brown sugar, one of molasses, and one of warm water, one teaspoon of cloves, one of cinnamon, one of nutmeg, and one of salt, stir in flour so as to make the batter the same as for cake, add three teaspoons of baking powder, mix thoroughly. Steam three hours in a mold with a tube in the center, serve with brandy sauce,

pour some rum around the pudding and set fire to the rum, just as it is taken to the table.

5.

PLUM PUDDING No. 2.

Six ounces of suet, the same of stoned raisins, 4 ounces of currants, the same of citron, three well beaten eggs, juice and rind of one lemon, $\frac{1}{2}$ grated nutmeg, $\frac{1}{2}$ teaspoon of cloves, one teaspoon of cinnamon, little salt, one cup of grated bread crumbs, $\frac{1}{2}$ cup of milk, the same of syrup, 4 ounces of brown sugar, 10 ounces of flour, one teaspoon cream tartar, half of soda, one spoonful of brandy. Steam four hours.

6.

SUET PUDDING.

One cup of suet, one of raisin chopped fine, one cup currants, $\frac{1}{2}$ cup warm water, two eggs, one teaspoon cloves, cinnamon and nutmeg, flour enough to make a stiff batter, three teaspoons of baking powder, steam three hours.

7.

COCOANUT PUDDING.

One quart of milk, 4 well beaten eggs, one cup of sugar, $\frac{1}{2}$ cup of grated cocoanut or desiccated cocoanut, one spoonful of melted butter, bake about twenty minutes.

8.

COCOANUT PUDDING No. 2.

To one quart of milk, $\frac{1}{2}$ cup of sugar, yolks of five eggs, flavor with lemon, bake the same as custard, then beat the whites of the eggs to a stiff froth, add $\frac{1}{2}$ lb. desiccated cocoanut, little powdered sugar, spread this over the custard, bake nice brown in a hot oven.

9.

LEMON PUDDING.

Take the juice of four lemons, grate the rind of two, 2 cups of sugar, 3 cups of water, one tablespoon of butter, set this over the fire and thicken with a large spoon of corn starch, dissolved in a little cold water, when boiled remove from the fire, and the beaten yolks of 4 eggs, bake in the oven fifteen minutes, then

spread the beaten whites of eggs over the top with a little powdered sugar over the top and brown in the oven.

10.

ORANGE FLOAT.

Peel and slice the oranges and cover with sugar, arrange in deep glass dish, one layer of sliced oranges and one layer of fresh grated cocoanut, make a thin boiled custard with one pint of milk, one cup of sugar, pinch of salt, thicken with one teaspoon of corn starch, yolks of three eggs, let it get ice cold and pour over the oranges, cover the top with cocoanut.

11.

APPLE PUDDING.

Put a layer of sour chapped apples in a pudding dish, sprinkle with sugar and nutmeg, layer of grated bread crumbs and pieces of butter, then another layer of apples and bread crumbs until the dish is filled, pour one cup of water over all with a little butter over the top, bake half hour and serve with hard sauce or cream and sugar.

12.

STEAMED RICE WITH PRESERVED FRUIT.

Steam the rice in milk, about 2 hours, no water must be added, with a little salt, take out of the steamer and let it get ice cold. Put the rice in the center of a glass dish; then take preserved pears or peaches and put around it, and pour the syrup over.

13.

PINK SNOW BALL.

Soak one cup of rice in a little water, add plenty of milk, little salt. Steam till the rice is done; then add little cochineal just enough to make it pink. One sheet of red isen glass dissolved in water, put the rice in molds while it is hot, when ice cold turn out on a glass dish, and pour whipped cream around it well sweetened, and flavor with wine.

14.

BAKED SAGO OR TAPIOCA PUDDING.

Put a cup of sago or tapioca to soak in cold water in a large pudding dish, set in the back of the stove, and let it come to a boil slowly, add one cup of sugar

teaspoon of cinnamon, little nutmeg, pinch of salt, then peel and core 8 sour apples, leave them whole, and add to the tapioca, put pieces of butter over the top, sprinkle with sugar. Bake one hour.

Peaches may be used in place of apples only, peel them and take out the stones. This pudding should be eaten with cream.

15.

CORN STARCH BLAMOUNGE.

One quart of milk in a steam kettle, one cup of sugar, one spoon of butter, when boiling add 4 spoons of corn starch, dissolved in cold milk, let cook a few minutes; then add one well-beaten egg. Pour into a mould and put on the ice. May be eaten with sauce made with currant jelly dissolved with a little water.

16.

COTTAGE PUDDING WITH BRANDY SAUCE.

One cup of milk, $\frac{1}{2}$ cup of butter, three eggs, flour enough to make the batter the same as cake, two teaspoons of baking powder, put in a dripping pan, one inch thick, when baked cut into squares.

17.

INDIAN MEAL PUDDING.

To one quart of boiling milk stir in $1\frac{1}{2}$ cup of corn meal, little salt, take tart apples, peel and cut them in quarters, add one spoon of butter, little nutmeg, stir all together and put in a well buttered pudding dish, bake one hour, and serve with cream and sugar.

CUSTARDS, CREAMS AND ICES.

1.**BAKED CUSTARD.**

One quart of milk, four eggs, $\frac{3}{4}$ cup of sugar, pinch of salt, flavor with vanilla extract, bake until just done in the center, but not watery.

2.**BOILED CUSTARD.**

Put one quart of milk in a steam kettle, with one cup of sugar, one spoon of butter, when boiling add

one spoon of corn starch dissolved in a little cold milk, set in the back of the stove, add the yolks of three well beaten eggs, let it cool, then beat the whites of the eggs to a stiff froth, and stir in the custard, flavor with vanilla extract or sherry wine.

3.

PINEAPPLE CUSTARD.

Peel the pineapple, and cut in small pieces, sprinkle with sugar, and let it stand, then grate a layer of cocoanut, in a large glass dish, then a thick layer of pineapple, then another layer of cocoanut, continue like this until the dish is filled, make the custard as the above recipe, and pour over it grated cocoanut all over the top. Serve with sponge cake or lady's fingers.

4.

VANILLA ICE CREAM.

For two quarts, take three pints of rich cream. One pint of milk, two cups of sugar, the yolks of three eggs, well beaten, flavor with plenty of vanilla extract, and freeze.

5.

LEMON ICE CREAM.

Soak half box of gelatine in a pint of cold milk, dissolve on the fire, and strain in three pints of cream, $2\frac{1}{2}$ cups of sugar, flavor with lemon extract and freeze.

6.

CHOCOLATE ICE CREAM.

Take one cake of French vanilla chocolate, soften a few minutes in the oven, then stir in one quart of milk, one quart of cream, add one pound of sugar, flavor with vanilla extract, and freeze.

7.

TUTTI FRUTTI.

Dissolve $\frac{1}{2}$ box of gelatine in one pint of milk, one cup of boiling milk, then strain in one quart of rich cream, three cups of sugar, yolks of two well beaten eggs, one pound of candied cherries, or mixed fruit cut into small pieces, flavor with lemon or pineapple extract. This will make nearly two quarts of cream.

8.

NEW YORK ICE CREAM.

This is the cheapest of all, and you will find it very nice. It can be made Saturday afternoon and put on the ice ready to freeze Sunday morning, it is simply a thin boiled custard made with milk, one quart of milk, one spoon of corn starch, yolks of two eggs, one spoon of butter, flavor with almond extract or what ever extract you prefer, and freeze.

9

ORIENTAL CREAM.

Soak $\frac{1}{2}$ box of gelatine in one pint of water, add the juice of two lemons, one cup of sugar, strain into a mould. Then make a boiled custard of one pint of milk, $\frac{1}{2}$ cup of sugar, pinch of salt, and flavor with vanilla, the yolks of four well beaten eggs, pour the custard over the jelly and set the mould on the ice until ready to use, then turn into a glass dish.

10.

BAVARIAN CREAM.

Soak one box of gelatine in one pint of milk. Set

over the fire, add two cups of sugar, the yolks of 4 well beaten eggs, remove from the fire, take 1 quart of cream, flavored with sherry wine, beat the white of the eggs to a stiff froth ; stir together ; pour in a mould and set on the ice.

11.

PINEAPPLE CREAM.

One quart of canned pineapple, two cups of sugar, one quart of cream, one box of gelatine, soak the gelatine in a cup of water, chop the pineapple fine, put into boil half hour with the sugar, then mash through a colander, add the gelatine and beat until it begins to thicken, then add a quart of whipped cream, mix well together, and pour in a mould. To be eaten with cream.

12.

ALMOND CREAM.

Soak one box of gelatine in one pint of milk. When dissolved, add $\frac{1}{2}$ lb. of sweet almonds, blanched and chopped, then beat one quart of cream to a stiff froth, two cups of sugar, flavor with almond extract, and a little French brandy. Pour into a glass dish or mould.

13.

CHARLOTTE RUSSE.

Half ounce of gelatine dissolved, one cup of milk, one cup of powdered sugar, one pint of whipped cream, the whites of three well beaten eggs, flavor with almond or vanilla extract. Line the mould with macaroons or lady fingers. Pour the cream in the mould, and set on the ice, or may be served individually.

14.

TAPIOCA CREAM.

Soak $\frac{1}{2}$ cup of tapioca in one cup of water, add one quart of milk, set on the back of the stove to simmer until perfectly clear, add one cup of sugar, little salt, one spoon of butter; set away to cool. Beat the whites of three eggs very light, and mix with the tapioca when ice cold, flavor with vanilla extract and pour in a glass dish.

Water Ices.

15.

STRAWBERRY ICE.

Two quarts of strawberries washed and picked over. Let them stand two hours, with two cups of sugar sprinkle over, stir occasionally, then mash through a colander, add a pint of water, and freeze.

16.

PINEAPPLE ICE.

Peel and chop one pineapple, stew in one quart of water, one pound of sugar, let it cool, add the juice of two lemons, add another cup of water, and freeze.

PINEAPPLE SHERBET.

One grated pineapple, two lemons, whites of two eggs well beaten, cup full of sugar, tablespoon full of brandy. Mix well and freeze.

TUTTI FRUTTI ICE CREAM No. 2.

One quart of rich cream, two yolks of eggs well beaten, cup full of sugar, flavor with vanilla. When partly frozen add half pound of candied cherries, green gauges and pineapples.

17.

LEMON ICE.

Take the juice of five Messina lemons, to one quart of water, two cups of sugar, and the whites of three well beaten eggs, and freeze.

18.

ORANGE GRENADE.

Take the juice of four oranges, two cups of sugar, three cups of water, and freeze.

19

ROMAN PUNCH.

Take the juice of four lemons to one quart of water, one pound of sugar, one cup of white rum,

when partly frozen add the whites of two eggs beaten to a stiff froth, freeze hard and serve in punch glasses.

PUDDING SAUCES.

BRANDY SAUCE.

Half cup of butter, one cup of sugar, heaping spoon of corn starch, two spoons of best brandy; stir the butter and sugar together until very light; then mix in the corn starch. Pour in boiling water. Let boil a minute; take from the fire, and add the brandy.

WINE SAUCE.

The yolks of three eggs, beaten very light; then add a cup of powdered sugar, gradually stirring continually with an egg beater; then add half a cup of boiling water, half a cup of sherry wine. Beat the whites of the eggs very light and stir in last.

JELLY SAUCE.

Melt a glass of currant jelly over the fire with two spoons of boiling water and one of Madeira wine.

FOAMY SAUCE.

Take $\frac{3}{4}$ of a cup of butter, $1\frac{1}{2}$ cup of sugar, beaten together until very light; one tablespoon of corn starch beaten in; put over the fire; adding the boiling water gradually, stirring continually. Boil a minute and take from the fire. Season with nutmeg or lemon.

HARD SAUCE.

Take $1\frac{1}{2}$ cup of powdered sugar, half cup of butter, spoon of boiling water; beat the butter and sugar to a foam. Season with nutmeg or vanilla.

JELLIES.

STRAWBERRY JELLY.

Take two quarts strawberries, one box gelatine, 2 cups sugar, 2 cups water, whites of 4 eggs; boil the strawberries and sugar; rub through a sieve. Put the gelatine in one cup of water for two hours; then add to the boiling syrup. Then let it cool. Add the beaten

whites of eggs. Beat until it begins to thicken. Pour in a glass dish or mould. Pile up whipped cream around it. Raspberries to be made the same way.

WINE OR LEMON JELLY.

Soak a package of gelatine in one pint of water, then add $1\frac{1}{2}$ pint of boiling water, two cups of sugar, juice of three lemons. For wine jelly add $\frac{1}{2}$ cup of sherry wine, two spoons of brandy. Pour in a mould. Serve with whipped cream.

WHITE CHERRY JELLY.

Get a can of California white cherries, stone them, put back again in the juice, add $1\frac{1}{2}$ cup of sugar, the juice of two lemons. Mix this with a package of gelatine, which has been dissolved in $1\frac{1}{2}$ cup of water. Then pour into a mould and put on the ice. Turn into a flat glass dish, and pile whipped cream around it.

RED CHERRY JELLY.

In using fresh red cherries, get three pints of large cherries, stone them, stew in one pint of water, two

cups of sugar; add this to a package of gelatine, dissolved in a cup of hot water. Canned cherries in glass jars make the prettiest looking jelly, which can be purchased in any first class store.

CRABAPPLE JELLY.

Wash and cut the apples in quarters. Put in just water enough to cover, and boil until all well cooked. Then put into a flannel bag, until the juice is well drained. Put a cup of sugar to every pint of juice. Boil the juice separately for 15 minutes, add the sugar, stirring constantly, after which it takes a minute or two before it jellies.

Jellies from grapes or any kind are made in the same way.

CURRANT JELLY.

Put the currants in a jar, after picking off the stems. Set on the back of the stove until they become quite hot. Stir evenly to they become heated through. Then squeeze through a coarse flannel bag. For every pint of juice take 1 pound of sugar. Let the juice boil ten minutes; then add the sugar; let boil 5 or 6 minutes longer, skim it, and fill the jars. Let

it get thoroughly cold before sealing them up. Currants which are partly green makes the best jelly, as they should not be too ripe.

CAKES.

In making cake be sure and get good butter and fresh eggs. Also the best Patent Flour. The eggs should be kept on the ice a few hours before using. The flour should be sifted and stirred well in the cake before the baking powder is added. Never melt the butter for a cake, but just soften. The cups mentioned in this book are half-pint cups. I have given the measurements in cups and spoons because it is the most simple way, and much easier to use.

FRUIT CAKE No. 1.

Four cups of brown sugar, two cups of butter, ten eggs, one cup of brandy, one cup of molasses, teaspoon of cloves, two of cinnamon, two of allspice, two of grated nutmeg, two pounds of stoneless raisins, two pounds of currants, one pound of citron, add flour

enough to make a stiffer batter than for ordinary cake; three teaspoons of baking powder stirred in last. A good way is to try a little in a patty pan before baking the whole cake. Bake in a slow oven, until the center is perfectly done. Leave the cake in the pan until it is perfectly cold, then put a towel around the cake and put in a cake box with a light cover.

FRUIT CAKE No. 2.

Take two cups of butter, four of brown sugar, stirred to a cream; 8 wellbeaten eggs, 1 cup of strong coffee, 1 of molasses, 1 teaspoon of cloves, 2 of cinnamon, 2 of allspice, 2 grated nutmegs, 2 pound of raisin, 2 pounds of currants, $\frac{1}{2}$ pound of citron, flour enough to make a stiff batter, 3 teaspoons of baking powder. Bake in a cake tin with a tube in the center, in a slow oven.

FRUIT CAKE No. 3.

3 cups of granulated sugar.
Heaping cupful of butter.
5 eggs, well beaten.
1 cup of strong coffee.
1 pound seeded raisins.
1 pound clean currants.
 $\frac{1}{2}$ pound citron, cut fine.
1 teaspoonful of cloves.
2 teaspoons of cinnamon.
1 grated nutmeg.
Grated rind of one lemon.
3 teaspoonsful of baking powder.
About four cups flour.

Stir the butter and sugar together to a cream, then add the beaten eggs. Stir the coffee in gently, then the flour and baking powder; then add the spices and the fruit. Bake in a slow about one hour. A form with a tube in the center is the best. This will make one large or two small cakes.

WHITE FRUIT CAKE No. 4.

1 cup of butter, 2 cups of white sugar, 1 cup of milk, the whites of 8 eggs, beaten to a stiff froth, 1 pound seedless raisins, $\frac{1}{2}$ pound of citron, $\frac{1}{2}$ pound of sweet almonds, blanched and chopped, about 4 cups of sifted flour; add 3 small teaspoons of baking powder. Flavor with extract of almonds.

ANGEL FOOD.

1 $\frac{1}{2}$ cup of powdered sugar, 1 cup of flour, whites of 10 eggs, 1 teaspoon of cream tartar. Flavor with lemon. Beat the whites of eggs to a stiff froth, sift the sugar gradually into the eggs; stir gently. Then sift the flour and cream tartar together two times, and add it carefully to the eggs. Cover the cake pan with Manila paper. The pan should have a tube in the center. Bake in a slow oven $\frac{3}{4}$ of an hour.

DELICATE CAKE.

2 cups of powdered sugar, 1 cup of butter beaten to a cream, $\frac{1}{2}$ cup of milk, 3 cups of sifted flour, 2 teaspoons of baking powder, flavored with lemon. The whites of 6 eggs beaten stiff is to be added last. Bake in a slow oven.

CORN STARCH CAKE.

1 cup of butter, 2 cups of powdered sugar, beaten together until very light; add 1 cup of sweet milk, 2 cups of flour, 1 of corn starch, sifted together; 3 small teaspoons of baking powder, the whites of 7 eggs. Flavor with brandy.

SPONGE CAKE.

2 cups of powdered sugar, yolks of 4 eggs, beaten very light; 2 cups of sifted flour, heaping teaspoon of baking powder. Flavor with vanilla extract. Then add the whites of the eggs, well beaten. $\frac{1}{2}$ cup of boiling water should be added last.

NUT CAKE.

$\frac{1}{2}$ cup of butter, 1 cup of powdered sugar, yolks of 5 eggs, $\frac{1}{2}$ cup of sweet milk, $1\frac{3}{4}$ cup of flour, 2 teaspoons of baking powder. Flavor with lemon extract. Bake in three layers. For the frosting, beat the whites of 2 eggs, $\frac{1}{2}$ pound of sweet almonds and walnuts chopped and powdered sugar. Spread thick on the layers and the top.

CHOCOLATE CAKE.

1 cup of sugar, $\frac{1}{2}$ cup of butter, $\frac{1}{2}$ cup of milk, $1\frac{1}{2}$ cup of flour, 2 teaspoons of baking powder, the whites of 3 eggs. Bake in three layers. For the frosting $\frac{1}{2}$ cake of vanilla chocolate, $\frac{1}{2}$ cup of sugar, $\frac{1}{2}$ cup of cream. Grate the chocolate; then boil all together for five minutes; add little more vanilla chocolate. Spread between the layers and on top.

LEMON CAKE.

2 cups of sugar, 1 cup of butter, well beaten, 4 eggs, 1 cup of milk, about $3\frac{1}{2}$ cups of flour, 3 teaspoons of baking powder. Bake in layers. For the filling take the juice of two lemons, 1 cup of sugar, 1 spoon of butter, $\frac{1}{2}$ cup of water. Set over the fire, and when it comes to a boil thicken with corn starch. Yolks of 2 eggs. Set away to cool. Then spread between the layers, and put frosting over the top.

Orange cake is made in the same manner; only the juice of oranges.

COFFEE CAKE.

1 cup of butter, 2 cups of brown sugar, beaten to a

cream; 4 eggs, 1 cup of strong coffee, 1 teaspoon each of cinnamon, cloves, nutmeg, and allspice; $3\frac{1}{2}$ cups of sifted flour. Let it cool off gradually. Take out of the oven and leave in the pan until cold.

GINGER CAKE.

1 cup of butter, $1\frac{1}{2}$ cup of sugar, 1 cup of molasses, 1 cup of warm water, 2 eggs, 3 teaspoons of baking powder, 1 tablespoon of ground ginger, little cloves and cinnamon. Mix quite stiff with flour, and bake in a slow oven.

SOFT GINGER CAKE.

$\frac{1}{2}$ cup of butter, 1 cup of sugar, 1 cup of molasses, 1 cup of warm water, 2 teaspoons of ginger, 3 cups of flour, 3 teaspoons of baking powder.

COOKIES, etc.

COOKIES No. 1.

4 eggs, 2 cups of sugar, stirred together, with 1 cup of butter, 1 spoon of milk, 2 teaspoons baking

powder, $\frac{1}{2}$ teaspoon of grated nutmeg, enough flour to make the dough stiff enough to roll out quite thin. Bake in a quick oven. They are excellent.

COOKIES No. 2.

1 cup of butter, 2 cups of sugar, 2 eggs, 1 cup of milk. Flavor with lemon extract. 2 teaspoons of baking powder. Make the dough quite stiff and roll out thin. Sprinkle desiccated cocoanut over the top, and bake quick.

GINGER COOKIES.

1 cup of butter, 1 cup of brown sugar, $1\frac{1}{2}$ cup of molasses, 1 egg, 1 tablespoon of ground ginger, 1 teaspoon of cloves, 1 tablespoon of soda, mixed with vinegar. Mix just stiff enough to roll out

MOLASSES' COOKIES.

1 cup of butter, 1 cup of brown sugar, $1\frac{1}{2}$ cup of molasses, 1 egg, 1 tablespoon of ground ginger, 1 teaspoon of cloves, 1 tablespoon of soda, mixed with vinegar. Mix just stiff enough to roll out.

GINGER SNAPS.

1 cup of butter, 1 cup of brown sugar, $1\frac{1}{2}$ cup of molasses; add 1 spoon of ground ginger, a little cinnamon and cloves. Set this over the fire until it becomes boiling hot. Take off and add 2 teaspoons of soda, 1 tablespoon of alum water; add flour enough to make the dough very stiff.

DOUGHNUTS.

Take $\frac{1}{3}$ cup of butter, 2 cups of sugar, 4 eggs, little salt, grated nutmeg, 2 cups of milk, 3 teaspoons of baking powder. Make the dough just stiff enough to roll out. Fry in smoking hot fat.

FRIED CAKES.

Take 3 eggs, $1\frac{1}{2}$ cup of sugar, 1 tablespoon of butter, $1\frac{1}{2}$ cup of milk, $\frac{1}{2}$ grated nutmeg, little salt, 2 heaping teaspoons of baking powder. Make the dough very soft so that it can be rolled out. Cut like doughnuts. Have the lard smoking hot.

TEA, CHOCOLATE & COFFEE.

For making coffee, always get the best fresh-roasted, and use nothing but cream, and the French coffee pot, which is the best. Never use old tea or coffee pots for it spoils the flavor. Be sure and wash them thoroughly. For a large cup of coffee take 1 tablespoon of coffee, finely ground, 1 teaspoon of pulverized coffee for an after-dinner cup; pour the boiling water on and let it run through slowly. Then pour on again and let run through again, and serve at once. Coffee should not be made until five minutes before the time of serving.

In making tea, use only boiling water; pour the water on and set back on the stove and let it steep a few minutes. 1 heaping teaspoonful to a cup is the quantity of tea required to make good tea. For iced tea it should be very strong. It should always be made fresh. Pour the tea over finechopped ice.

FRENCH CHOCOLATE WITH WHIPPED CREAM.

For eight cups of chocolate use 2 quarts of milk; let it get boiling hot in a steam kettle. Dissolve $1\frac{1}{2}$

cake of French vanilla chocolate in a little hot milk, $\frac{1}{2}$ cup of sugar, stir in the milk when boiling; let it cook a few minutes; fill the cups $\frac{2}{3}$ full. Then fill them as full as you can with whipped cream. Serve with sugar wafers for luncheon or dinner.

CHOCOLATE No. 2.

For 6 cups of chocolate, 1 quart of milk in a steam kettle, with 2 cups of water; soften $\frac{1}{2}$ pound cake of chocolate in the oven. Then it can be easily dissolved into the milk. Add to the rest when boiling. Stir a few minutes. Then strain into cups.

PUNCHES.

CARDINAL.

Take $1\frac{1}{2}$ pound of sugar, juice of 7 oranges, 1 bottle of Rhine wine, 1 bottle of champagne, mix all in a punch bowl, and put in the champagne last. The wine must be ice cold.

BISHOP.

Take four lemons, sliced thin; 4 bottles of claret

wine, 2 pounds of sugar, 1 bottle of champagne, 1 bottle seltzer water. Stir the lemons, sugar and claret together first; then add the champagne and seltzer water and little chopped ice.

SHERRY COBBLER]

Take 1 bottle of sherry wine, $\frac{1}{2}$ bottle cognac, 1 pound of sugar, 2 lemons, sliced thin; 1 pint of strawberries, fine-chopped ice. Stir well together.

BEEF TEA.

Take the beef from the round; cut into small pieces, put into a stew pan with 1 pint of cold water to each pound of beef; set on the back of the stove and cover tight. Let it simmer for two hours; then strain through a fine strainer, and be sure and get out all of the juice. Color the tea with 1 teaspoonful of Liebig's Extract of Beef to each pint of tea. Season and serve in cups for lunches.

Veal and chicken broth, also mutton, is made in the same manner as the beef tea, only using double quantity of water. Be sure and remove all the fat.

PICKLES,

PICKLED PEACHES.

Peel and leave the peaches whole. If they are hard, they should be steamed. Make the syrup from 1 quart of malt vinegar, 1 quart of water, add sugar to suit your taste. Ground cloves and cinnamon should be tied in a thin bag, loosely, put into the syrup and boil till you get the required flavor. Whole spices should not be added, unless the liquor is strained, as it spoils the color of the peaches. Fill your jars with the peaches while hot, and pour the syrup over them. If the peaches are quite ripe, they may be boiled in the syrup just long enough to be heated through.

Pickled pears are put up in the same manner.

CUCUMBER PICKLES.

Get the small cucumbers, all one size as near as possible. Wash them clean in cold water first, drain well. Put into a large stone jar and cover with boiling water; 1 cup of salt to every 2 gallons. Let them stand in this 24 hours. Drain off rind in cold clear

water. Put back in the jar, and pour over boiling vinegar, well spiced with cloves, cinnamon, and cayenne pepper.

PICKLED RED CABBAGE.

Slice the cabbage down with a knife, and pour on boiling water and plenty of salt. Let stand over night. Then drain well. Make a round bag to fit the top of the jar, and fill this with 2 ounces of cloves, allspice and cinnamon. Lay over the top of the pickles. Scald the vinegar and pour over the spices scalding hot. The following day drain off the vinegar and scald again, which should be enough to cover the spices. Press down with a plate on the top, and cover airtight. In a week or two the cabbage will be ready for use. This is very nice pickled cabbage. A little brown sugar may be added to the vinegar. This improves the taste very much.

GREEN TOMATO PICKLES.

Wash and cut off the ends. Then slice a thick layer of tomatoes with a layer of a few sliced white onions, then another layer of tomatoes till the jar is full. Pour

boiling water over with just salt enough to cover. Let it stand over night. Drain well. Then scald the vinegar, with 1 ounce cloves, cinnamon, allspice and 2 ounces white mustard seed, 1 cup of brown sugar. Pour over the pickles. The following day scald again and pour over. Cover up tight.

MIXED PICKLES.

1 peck of small cucumbers, 4 green peppers, cut fine; 2 heads of cauliflower, 2 heads of cabbage, cut fine; 1 dozen sliced onions, 2 quarts of string beans, cut in two. Leave stand in a strong brine 24 hours; drain well; add $\frac{1}{2}$ pound of white mustard seed. Pour over vinegar just enough to cover. Let this come to a boil, and when cold add 1 cup of Colman's mustard. Mix the same as for table use. Stir the pickles well. Cover tight and set in a cool place. The imported malt vinegar should be used, as it gives the pickles a fine flavor. Add to a pint of the vinegar the same amount of water, or else it will be too strong.

SWEET CUCUMBER PICKLES.

Very Fine.

One peck of ghirkins, wash them thoroughly.

Make syrup of five pounds of C. sugar to every quart of cider vinegar. One ounce of whole cloves and one ounce whole cinnamon. Boil the pickles in the syrup one hour, until perfectly clear. Then put into stone jars and set in the cellar.

All canned goods and preserves must be kept in a dry, cool place.

PRESERVES.

PRESERVED PEACHES.

Use firm peaches, not too ripe. Peel them, cut in halves, remove the stones. If the peaches are hard, steam until tender; then make a rich syrup out of sugar, with even quantities of water and sugar, and a few lemon peelings. Then put in your peaches, cook until quite clear, skim them. Leave the jars in a pan of cold water, set on the stove and let them get warm gradually till the water boils. Take out the jars and fill them; then there will be no danger of breaking.

BRANDY PEACHES.

Peel the peaches. Leave them whole. Put them

in a steamer, and steam until tender. Then make a syrup out of 4 cups of sugar, 2 cups of water. When this has boiled and skimmed, add 1 pint of good brandy to every quart of syrup. Fill your jars with peaches and pour the syrup over them, and seal immediately.

BRANDY PEARS.

Peel the pears and cut in halves. Steam them. Then make a syrup out of 4 cups of sugar, 2 of water, $\frac{1}{2}$ cup of imported malt vinegar, 1 pint of best brandy. Fill the jars as full of pears as you can. Pour the syrup over them, and seal them up tight.

PRESERVED PEARS.

Peel and cut the pears in halves. Make a syrup out of 1 pound of sugar to every pint of water. To this quantity add the juice of 1 lemon and some of the peel and boil in the syrup. Put the pears in the syrup. Let them boil till clear. Fill your jars and seal up tight.

To can berries of any kind, make the syrup as sweet as you like it. Make enough to cover your fruit.

When it is boiling, drop the berries in. Let them boil just a minute. Fill your jars. The principal thing is to seal them tight and keep them in a cool place.

PRESERVED QUINCES.

To 1 dozen large New York quinces, use one peck of sweet apples. Tallman Sweets are best. Peel and quarter the quinces and apples and steam separate until quite tender, not done. Meantime make a syrup in a large porcelain kettle with 5 pounds of granulated sugar to every quart of water. Put in a layer of quinces and a layer of apples. Twice as much apples may be used as quinces. Let them boil slowly in plenty of syrup for about an hour, or until they are a nice red color. Then can up tight with plenty of syrup. These will keep for years, if canned right. Use the best hard rubbers.

CANNED APPLES FOR PIES.

Get the best Rhode Island Greenings. Peel and quarter them. Boil five minutes in just water enough to cover. Pack tightly in the cans. One can of ap-

ples will make two pies. Only sugar and spices must be added in making pies.

CANNED TOMATOES FOR WINTER USE.

One bushel of fine ripe tomatoes will make about 18 cans. Scald the tomatoes quick, and peel them, cut in half. Put in large porcelain kettle a peck at a time, handful of salt, no water. Boil about six minutes, and can quickly. Use nothing but best hard rubbers.



SECOND PART

THE LAUNDRY.

In the first place in washing white clothes they should always be soaked in cold water over night. Particularly, if starched clothes are washed in warm water without being soaked, they will have a yellow color.

A GOOD WASHING FLUID FOR CLOTHES.

Dissolve a box of potash in a gallon of water. When partly cold, add for 10 cents of hartshorn, 5 cents of borax. Take a cupful of the liquid to a tub of clothes. Have the water lukewarm. Rub the soiled parts, and let the clothes soak over night. In the morning wring out the clothes, when most of the dirt will be out. Then wash in clean water, and rinse, without boiling.

TO WASH FINE WHITE FLANNELS.

Boil half a bar of soap in water until clear. Add a tub of hot water. Take half a cup of washing fluid

to it, or a little borax and amonia may be used in place of it. Lay the flannels in it a few minutes, and let them soak. Then shake them separately briskly. Put through a wringer, and throw into another tub of warm water. Shake again, wringe and put on the line quickly. Iron while damp. The old idea of hanging up flannels without wringing is absurd. But it is the rubbing of the flannels on the board that causes them to shrink.

TO WASH FINE RED FLANNELS OR SHAWLS.

Use nothing but white castile soap. Boil a pound of castile soap, add to half a tub of hot water, dissolve a large spoon of borax and add to it. Put your flannels in and shake out quickly, separately. Wringe and put in another tub of hot water, and hang up to dry as quick as possible. Iron while damp..

FOR WASHING SILK STOCKINGS.

Make a strong sud of castile soap. Have the water just warm, not hot. Add a little borax. Wash with your hands; wringe out and rinse in vinegar and water mixed, to set the color.

Colored silks may also be washed in the same manner.

In washing cambrics or colored goods they should always be rinsed in vinegar and water to prevent the color from coming out any more.

HOW TO REMOVE RUST SPOTS FROM WHITE GOODS.

Dissolve a teaspoon of oxalic acid in a little boiling water, and dip the goods in while hot until the spots are removed. Rinse in clear water and hang up.

FOR REMOVING MILLDEW FROM WHITE GOODS.

Dissolve some chloride of lime in boiling water; dip the clothes into it a few minutes and lay in the sun for a while. Then rinse well in warm water, when the milldew will have disappeared.

Fruit or coffee stains should always be removed as soon as possible by dipping the stained parts into clear boiling water. Repeat this a second time, and the spots will disappear.

HOW TO WASH BLANKETS WITHOUT SHRINKING.

For one pair of blankets dissolve a bar of soap in hot water until thoroughly melted. Then add a table-

spoon borax and three of ammonia. Have the water as hot as you can bear it with your hands. Put the blankets in the sud for 10 or 15 minutes; then give them a good shaking. Rinse out as dry as possible into another tub of hot water. Wringe as dry as you can, and hang up at once. If the blankets should be red, leave out the ammonia and add more borax, as the ammonia take out the color.

HOW TO DO UP SHIRTS, COLLARS AND CUFFS IN LAUNDRY STYLE.

To a pint of starch take a small piece of spermiçetti and white wax. Mix these together thoroughly while hot. The starch should be made thick enough so as to be able to cut with a knife. Wringe the clothes out of the blueing water as dry as you possibly can; then lay the clothes in a board and rub the starch thoroughly in with your hands until all the parts of the clothes are entirely saturated through. Collars and cuffs should be rubbed on both sides, and wiped off with a damp cloth so as to have nothing stick to it. Hang up near a hot stove and let dry quick. Shirts, collars and cuffs must be dried in the house by a hot fire, as the air takes the stiffness out.

HOW TO DAMPEN AND IRON SHIRTS AND COLLARS.

For collars and cuffs wringe out a large piece of muslin in cold water. After they are thoroughly dried, lay them in the muslin one by one; roll up once and put another layer of collars and cuffs until the muslin is full. Put a damp cloth on the outside and a weight on the top, and let lay for several hours. Then iron and polish at the same time with the rough irons, which are used in laundries. Shirt bosoms should be wrapped up with a damp cloth also and ironed in the same way.



Useful Hints for the Household.

When cooked food is placed in the ice chest it should be perfectly cold; if not it will spoil quick and absorb an unpleasant flavor from the closed atmosphere.

Meat should not be placed directly on the ice, as the water draws out the juice. Always place it on an earthen dish, and this may be placed on the ice. The habit of leaving steaks, chops, etc., in wrapping paper is a bad one, as it spoils the flavor.

*

In doing your marketing, always select choice fat meats with small ribs, as you will find them to be tender. Avoid dark looking meat, as it is old and poorly fed. In purchasing chickens or turkeys, select the plump fat ones. Avoid dark skin turkey or chickens. Old chickens are only fit for making soup. Also have the trimmings of the beef and mutton sent home

with the meat, as it can be tried out and used. It is much better than lard.

Bread and cake must be thoroughly cold before it is put away in the box or jar, as the steam will cause it to mold quickly. Save all the pieces of stale bread, as it makes nice pancakes by soaking it over night. Can also be used for French toast and dressing for poultry. Stale cake and crackers can be used to make puddings.

CLEANING COPPER BOILERS AND COOKING UTENSILS.

Use oxalic acid diluted in water, 1 tablespoon of acid to a cup of boiling water. Apply with a cloth, wash off with cold water and dry quickly.

VARNISHING THE RANGE.

Instead of blacking your range, varnish it once a month. It will look much nicer than blacking, and it can be very easily cleaned with soap and water.



Useful Hints for the Sick.

BEEF EXTRACT FOR SICK PEOPLE.

Get 2 pounds of lean chopped beef. Put in a quart jar with a light cover. Set the jar in a kettle of cold water. Let it get warm gradually. When boiling hot stir the meat occasionally. Let it steam 3 hours so as to get all the extract out. Then strain through a towel and squeeze the remainder of the juice out of the meat. Season with little salt and pepper. Use a tablespoon at a time, or it may be mixed with port wine.

MILK GRUD

Made from oatmeal and farina is good for people with weak stomachs.

SICK HEADACHE

Can be cured by taking a teaspoonful of Kennedy's Medical Discovery twice a day in a half glass of water with little sugar. This is also good for weak kidneys.

COUGH SYRUP.

Put one egg with shell and all in a cup of vinegar over night. In the morning add $\frac{3}{4}$ of a cup of granulated sugar. Put over the fire and stir until it thickens. Strain, and take 1 teaspoonful at a time.

CUTS OR BRUISES.

For bad cuts or bruises hot water should be applied until the pain stops. Then bandage up and apply Arnica or Pond's Extract.

SOAR THROAT.

Mix lemon juice and rock candy with little honey. Dose, 1 teaspoonful at a time. If very bad, apply flaxseed poultice.

BOILS AND FELONS,

When they first begin to pain, can be easily cured by tying a thick slice of lemon on, changing often until the pain stops for 24 hours.



HOW TO SERVE DINNER PROPERLY.

Great care should be taken to serve the right kind of vegetables with each kind of meat.

For instance: Beef is the only meat where any kind of vegetables can be used, and only one kind of vegetables besides potatoes, ought to be used with meat or fish.

For instance: Boiled fish with egg sauce and plain boiled potatoes, tomatoes.

Fish, baked, fried or boiled, brown butter sauce, plain or creamed potatoes and sliced cucumbers.

With chickens—mushrooms, cauliflower, or stewed celery.

Turkey or ducks—cranberry jelly, small white onions, boiled, celery.

Roast lamb—mint sauce, peas, pickles.

Boiled mutton—caper sauce, stewed tomatoes, or beets.

Roast mutton—brown gravy, tring beans, or asparagus.

Saddle of venison with chestnuts, wine sauce, sliced tomatoes.

Roast pork—baked and cored tart apples, or beets in vinegar.

Fillet of beef with mushrooms—stewed oyster plant, or cauliflower.

Broiled steaks or chops may be served with peas, turnips, or young carrots in cream, or parsley sauce, corn or parsnip fritters.

All kinds of small birds are to be served only with currant jelly and olives.

Plain boiled corn, also egg plant, asparagus on toast, string beans on toast, are all to be served as a course.

In getting up a dinner, always select a bill of fare in this book. You will find something to suit for all occasions, as they have all been prepared with great care by an expert caterer in New York City, who has made a business of serving dinners and lunches for years.

ADVICE TO WORKING GIRLS, OR THOSE EMPLOYED IN HOUSEHOLD DUTIES.

In the first place, be polite and respectful to your employers, if you wish to be well treated yourselves. Be obliging as far as possible if asked to do any extra work, if not imposed upon.

Remember that every one who have to work for a living, have to do a great many things not always agreeable to them. If you get good wages and plenty to eat, good and well heated room, and kind treatment, do all you can to please your mistress. Do your own work well, never slight the smallest thing. Let them see that you take interest in your work.

Keep everything neat and tidy, and in its proper place. Always be prompt and on time with your meals, and your mistress will soon find that your services are valuable. A girl that does not take interest in housework or care to do her work well, but simply works because she has to, is always going from place to place, out of employment half of the time, and never has a dollar saved, is no good to herself or anybody else. She never has a reference or like to tell you where she worked last.

Be honest with your employers and tell them the truth. If your are leaving, you tell them why you are leaving, and if you don't get enough to eat, tell them so, or if the work is too hard. Don't say you are sick, or that you have to go home. They will have more respect for you.

Another thing: Avoid answering advertisements that are always in the paper. Those people ought to do their own work. It is better to go to a reliable

office for a place. A good employment office will not fill those places more than once, because it would injure their reputation.

Insist on not getting late dinners on Sundays, as that ought to be a day of rest. A girl that works hard six days in the week, must have some rest on Sunday.

In closing I would say: Take care of your health, and go to bed as early as possible. Late hours will injure your health more than many years of hard work.

HOW TO BE A SUCCESSFUL HOUSEKEEPER.

Treat your servants well and be kind to them. A pleasant face and a kind word do a great deal to lighten their burden and make the work easier. They have probably been brought up in good homes and been well educated. They have just as tender feelings as you have. The writer has often been asked why girls do not like to work in families. I would say this: If you would give your girls good treatment and plenty to eat, nice room, heated in winter, have a pleasant kitchen, and good wages, I venture to say you will not have much trouble in keeping help, providing you are reasonable in all things and not expect a girl to work 12 to 15 hours per day. You could not

stand it yourself any length of time, and no one ought to expect any more of a servant. In the second place, do not ask a girl to work more than half a day on Sundays. Every girl wants Sunday afternoon and evenings. Except you have a maid and a butler home, let the rest go out.

If you have parties, hire extra help. Do not expect a girl to work till 12 or 1 o'clock at night and then get up early and work all of the next day. A girl ought to have one or two hours rest in the afternoon. In Europe the servants are not required to do half the work they do in America. For instance: In England, Norway and Sweden they keep four servants to every one in this country. Consequently, the girls in America are all broken down after working in families a few years. Housework therefore in America becomes a drudgery instead of a pleasure in other countries.

Any lady that is constantly changing help does not know how to treat them, and the blame is not with the girls, but with the ladies themselves. They are always finding fault with everything, instead of showing the girls how to do the work. I have known ladies who had first class cooks, to go into the kitchen and interfere with everything, even turn the gas down, so low that the dinner would stop cooking. No wonder a

girl would not stay in such a place. In Europe they would not be called ladies, and would not be respected by the servants any more than they are in this country. Such people ought to do their own work.

WHY GIRLS DO NOT WANT TO WORK IN FAMILIES.

The servant girl question that is so much talked about, why girls do not want to work in families, and what we are going to do about it, is easily answered.

Girls used to be plenty all over the country as long as they got fair treatment and enough to eat, a good room, and a little rest in the afternoon. No woman can stand to be on her feet from 6 in the morning until 9 at night, without breaking down in a short time. Just try yourself and see how you would feel in a few days. You would soon come to the conclusion that you would rather do most any thing else but house-work; and still this is what most girls are expected to do.

Of course, people of that kind are constantly changing help, and always complaining that girls are no good. If a man was to work 15 to 16 hours a day, and three-fourths of a day Sundays, he would soon begin to think life was a burden.

In a great many places girls get three meals a day in this country, but in Europe they have five, three substantial meals and lunch in the forenoon and afternoon.

Another thing is that most girls have no place to eat or take their company, but the kitchen, which in some houses are dark and poorly furnished, and only an excuse for a home, as some ladies call it. A kitchen and an attic room is about all the girl gets in most places.

Working people have at least a sitting room to take their friends to, and have plenty to eat, if they don't have as many fine dishes and cut glass on their tables. Some families that keep servants have a great many fine dishes on their table, but nothing to eat. That seems to be the style in America, and a great many girls are glad to get home once a week to get a good meal.

In houses where servants' dining or sitting room is provided, they feel more at home.

Every lady ought to let her girls have Sunday afternoon and evenings free. Some people nowadays have company on Sundays. If you are obliged to invite your friends on Sundays, let it be for dinner, not later than 2 o'clock, so as not to impose on your girls, as that is the only day they have to go home

and visit with their friends. Sunday ought to be a day of rest for a working girl as well as for a man.

I often think of two families that I was acquainted with in Chicago some years ago. One was a prominent judge on Michigan Avenue. The lady and her two daughters used to do all the work Mondays and Tuesdays, except getting the breakfast, while the cook and the second girl did the washing and ironing. In the afternoon when the girls got through they were made to go and lay down and take a rest. The kitchen and dining room were down stairs, and the girls eat at the same table after the family were through. If any of their friends came to see them, they would sit down at the same table.

The other family was that of a wholesale druggist, very wealthy, with an elegant home. There girls were treated in the same manner, and nothing was too good for their girls, and their dining room was also used for a sitting room for the girls and their company.

I also know a great many families in New York City that treat their help in the same way. And it is needless to say but that the girls stay with them for years. In homes like that a nice girl, brought up in a good family, does not have to be ashamed to let her friends know where she lives, but she can have a young man come and see her.

I would suggest that you try this plan yourself and make it pleasant for your girls and let them see that you take interest in them, and you will have no trouble to keep girls, for they will be only too anxious to stay with you.

HOW TO KEEP HEALTHY.

Let in all the sun and fresh air you can. Open the windows at the top. But don't sit in the draft, as you may get neuralgia and rheumatism. Go to bed early and get up early. Take a long walk in the morning in the fresh air, and take plenty of exercise. People that sleep too much generally feel stupid. Wear warm flannels and woolen stockings in the winter. Keep the feet and ankles warm and dry, as cold feet is one of the principal causes for cold and consumption. Never keep your rooms darkened too much, winter or summer. The bed and bed clothes should at all times be well aired. Every person ought to have separate beds, if possible. A sponge bath before going to bed is very refreshing for nervous people, and also a cup of beef tea will help you to sleep better. Never go to bed hungry or just after eating, or drinking coffee or tea at night, as it will keep you awake, and don't worry about little things, but always be good

natured and happy, and as much as you can look on the bright side of things, and you will look much younger, and be better liked by everybody, as nobody likes a cranky person.

HOW TO THAW OUT FROZEN WATER PIPES.

Take a pan of hot water, not boiling, and wringe out clothes and wrap around pipe. Open the faucets and keep the water constantly hot. The steam will take out all of the frost gradually without bursting the pipes. Also wrap clothes around faucets and joints. Never pour boiling water on pipes or burn candles or paper, as this will crack the pipes. Steam is the safest and surest way against paying plumber's bills. When the weather is very cold, either keep a fire all night or let the water run a little during the night. Either way will keep the water back in your stove from freezing, which is very dangerous. If a hot fire is built, it will burst the water back and may blow the stove to pieces.

HOW TO CLEAN WASTE PIPES AND SINKS STOPPED UP WITH GREASE.

Get a box of Chloride of Lime, open it, set in the sink near pipe, pour boiling water on it, until the can

is empty. Be sure and have the water boiling, not hot. Let it stand in the pipes until the grease is dissolved. Don't let any cold water run, but when the pipes are open, pour in a kettle of boiling water, and clean out thoroughly.

If the sinks are cleaned out with a can of lye weekly, they will not get stopped up, and if stopped up from dirt or coffee grounds, unscrew the cap under the joint and run a thick wire through it. Stationary tubs the same way. They get filled up with dirt and pieces of rags from the clothes, and should be cleaned out as soon as the water begins to run slow, and not wait, until it is entirely filled up, as it is much harder to clean. Care should be taken to look after little things in the house, as it will save paying many bills.

PROPER FOOD FOR DYSPEPTICS AND INVALIDS.

All kinds of meat if well cooked, except pork, may be eaten, broiled, stewed, or roasted, not fried. And all kinds of fish is very easy digested.

Potatoes baked or boiled in the skin. No greasy food of any kind should be eaten by any one with a weak stomach, and especially such things as vinegar and pickles, black pepper, but use red and white pep-

per instead in seasoning food of any kind, as black pepper is poison to a weak stomach. Also strong coffee if drank without cream. Avoid eating greasy pastry, especially at night, or rich cake, or sweet preserves.

Sponge cake and ices are better.

All kinds of soup are good, if not greasy.

Also rye bread, graham bread, and toast; no hot bread made of wheat flour. Fruit of all kinds is good, except raw apples. When apples are used they should be either baked or stewed. Lemons may be used in place of vinegar. Also chocolate and cocoa. Lemon is also good for sick stomachs in travelling, used in water without sugar. Do not eat anything before going to bed, except a cup of milk and a cracker, or a cup of beef tea. Eat as little as possible so as not to overload the stomach. A little fruit may be eaten for lunch forenoon and afternoon, not evenings. Sandwiches made of course rye bread, Norwegian anchovies, is one of the best things to eat for dyspeptics or weak stomach. Also noon dinners ought to be eaten as much as possible with an hours rest after dinner. Also a tablespoonful of Beef Wine and Iron taken after meals is very strengthening for invalids and for nervous prostration and heart disease.

RIGHT MEASUREMENT FOR BAKING.

One quart of water, one cake of compressed yeast will make four loaves of wheat bread. Set the sponge at night. Work up stiff in the morning.

Rolls—One pint of boiled milk, cooled, one cake of yeast, tablespoonful of lard or butter, mix stiff over night, little softer than bread. Make into rolls 1½ hours before breakfast.

Pie Crust.—Half a pound of Armour's lard, teaspoonful of salt, ½ tumbler of ice water. Mix stiff with flour. For two large pies.

Baking Powder Biscuits or Shortcake.—Three heaping teaspoonsful of baking powder to one quart of sifted flour, heaping tablespoonful of lard or butter, half teaspoonful of salt. Mix the dough very soft with milk, not water. Less baking powder must be used for cake. 2 teaspoonfull to one quart of flour. If more is used, the cake will fall, except fruit cake.

RIGHT MEASUREMENT FOR ANY KIND OF CAKE.

Four eggs, not more, to ½ pound of butter, one pound of sugar, one cup of milk, or little over, as little flour as possible. Too much flour and eggs makes the cake dry.

Doughnuts and pancakes is best made of sour milk. To one pint of thick sour milk use one flat teaspoonful of baking soda, dissolve in little boiling water, and stir into the milk. Mix doughnuts very soft. Add 2 well-beaten eggs. For pancakes use one cupful of sour milk to one egg. Soaked bread crumbs or rice may be added to the pancakes.

BAKED CUSTARD.

Three eggs to one quart of milk, $\frac{1}{2}$ cup of sugar, pinch of salt. For custard pie, four well-beaten eggs to every quart of milk. Custard should be baked long enough to be done. If baked too long the custard will be watery.

BLOOD POISONING.

Best Known Remedy for Blood Poisoning.

I only give one instance on a hotel cook in New York that cut his hand and poisoned it with bad meat. His hand and arm began to swell and became very painful. He went to different doctors and was told that his arm would have to be amputated. Finally a friend of the family, an old nurse, told him that she would cure him. She bathed his arm in carbolic water several times a day and gave him large doses of Ep-

som Salts every night for a week. At the end of ten days he was cured and went back to his work.

CRAMPS OR INFLAMMATION RESULTING FROM A COLD.

Drink a pint of boiling hot milk gradually, with a half teaspoon of red pepper stirred in. This is far better than Jamaica Ginger. Also apply hot water bag or heat flannels. If the pain is very severe take a hot sits bath with mustard in the water, as hot water is the best to take out pain and inflammation of any kind.

CURE FOR RHEUMATISM.

Most doctors prescribe Salicybi Acid and water, which ruins the stomach. It may relieve pain for a short time, but it is no cure. The best remedy yet discovered is a medicine put up by a druggist and called Phelp's Rheumatic Elixir, in Scranton, Pa. It is never advertised as a patent medicine, but is simply sold on its own merits, and if taken in time it will cure 9 cases out of ten. It has been used with great success by different parties to our knowledge. Hot baths before going to bed, and sleeping in warm blankets

is very good for rheumatism. Thin flannels should be worn next to the body even in warm weather. Keep out of draft, dampness and cold night air.

CURE FOR ULCERS AND SORES.

The sores or ulcers must be washed twice a day in a solution of carbolic acid and water and castile soap. Dry with linen, then sprinkle powdered Iodoform in the sores, and bandage. Odorless Iodoform may be used, but is more expensive. Stearate of Zink with Subnitrate of Bismuth is also used very successfully. To 2 ounces of Stearate of Zink add $\frac{1}{4}$ of an ounce of Subnitrate of Bismuth, and mix. These remedies are used in hospitals, and most all drawing salves have been abolished. If sores appear from Viracuse Vines you will find that elastic stockings worn daily you will be free from sores or pain, and your legs will be in good condition always. If possible, avoid using rubber bandages, as the pressure is uneven, and the results for comfort are not as good as you derive from the stockings.

CURE FOR PIMPLES ON THE FACE.

Purify the blood by taking heaping teaspoonful of Epsom Salts in a glass of water at night three times

a week. Also wash the face with sulphur soap, and leave it on over night until the pimples disappear.

CURE FOR CASTIVENS AND BILIOUSNESS.

Most cases can be cured by taking a glassful of cold water night and morning, and also eat plenty of fruit. Avoid strong coffee. Pills of any kind taken for that purpose are injurious. Wineglass of Hunyadl Janos water taken an hour before breakfast will prove very satisfactory, also a teaspoon of Torrent's Aparient taken in a glass of water is also very good.

LATEST CURE FOR HEMORRHAGES OF THE LUNGS.

Prescribed by a New York Specialist.

One teaspoonful of turpentine, not more, when the hemorrhage comes on; also a towel saturated with turpentine and inhaled constantly should be applied. This has cured the worst cases after everything else has failed, providing the patient lay down and keep quite for a few days until all danger is passed. No hard work of any kind, such as sweeping, washing or ironing, or walking up flights of stairs must be done. Avoid all mental excitement, or anything that will

bring on an hemorrhage. But be quiet and good natured. It is usually excitement and hard work that brings on hemorrhages. Be out in the fresh air as much as possible and eat nourishing food.

TONSILITIES, SOAR THROAT OR CROUP.

Apply hot flaxseed poultice on the throat and chest. Change about every half hour. Cover with oil silk or warm flannels. Also gurgle with lemon juice or chlorate of potash.

SIMPLE REMEDY FOR DEAFNESS FROM COLD.

One teaspoon of Garlic juice, one of Oil of Sweet Almonds and one of onion juice. Stir well together and inject a few drops each day with a small syringe. Simple earache may be cured with hot water or roasted hot onions tied over the ear.

LINIMENT FOR RHEUMATISM AND SPRAINS.

1 ounce tinct. Belladonna, 1 ounce tinct. Chloroform, 1 ounce tinct. Saponis, 1 ounce tinct. Aconite. Mix thoroughly. External use only.

SIMPLE LINIMENT FOR RHEUMATISM.

Half pint of kerosene oil in a pint fruit jar; add $\frac{1}{4}$ pound of camphor, put on lid and let the camphor dissolve. When it is ready for use, it is excellent for stiffness in joints or sore back.

EXCELLENT REMEDY FOR HEART DISEASE.

5.0 Fowler's Solution.

175.0 Lig. Peptonate Manganese (Dittorchs).

3 times in water after meals.



APPENDIX

TOMATO CATSUP.

One peck of fine ripe tomatoes, peeled and cut in halves, six red peppers, six medium sized onions, chopped fine, two ounces of whole cloves, two ounces of mustard seed, one pint of best vinegar, boil all together slowly about an hour and cover tight, then mash through a colender. Put in to pint fruit jars and seal up tight. Must be kept in a cool place, never use ground spices for catsup as it spoils the color, add salt to suite the taste. This makes an excellent catsup, if made right.

HAMBURGER STEAK No. 2.

For four persons get 1½ pound of round steak, cut into small pieces, put through a meat grinder, add a small piece of suet, then take a large onion and put through the meat grinder last. Keep this separate to fry the meat in. Season with salt and pepper and add four tablespoonsful of beef stock. Mix all together thoroughly and make into four steaks. Sprinkle with

onions on both sides and fry in smoking hot butter, two at a time. If too much is put in the pan at one time the juice will run out. When thoroughly done take out the steaks and add a large tablespoon of butter. When brown stir in a level spoonful of flour. Then add a cupful of beef stock. Season well. One teaspoonful of Liebig's Extract of Beef. Put the meat back into the gravy and let them cook slowly for ten minutes. Cover tight. This is far superior to sirloin steak and much cheaper. A good sized meat grinder can be bought for \$2.00, and no family should be without one. It can also be used for grinding meat for mince meat, croquettes and soup vegetables. It is not half the labor as to chop the meat. In place of beef stock, extract of beef dissolved in boiling water may be used.



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