

W.C.

BOUGHTON

COOK BOOK



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STOUGHTON  
COOK BOOK.

*Compiled from Receipts gathered  
from Ladies of unquestioned  
ability in ministering to  
the "Creature Com-  
forts of Man."*

PUBLISHED BY THE

LADIES' • AID • SOCIETY,

OF THE

CONGREGATIONAL CHURCH.

1889.

STOUGHTON :

SENTINEL BOOK AND JOB PRINT.

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FRAMINGHAM, MASS. YEAST.

Queen's Yeast.

M. E. GAY.

Two handfuls hops, boiled one and one-fourth hours; ten or twelve potatoes, boiled and mashed; put in a colander pan with half as much flour as potato; set the colander in a tin pan, pour the boiling hop water on the potato and flour; add more hot water to the hops, then cold water, stirring and sifting through the colander until you have about three quarts of the sifted flour, potato and hop water; put on the fire two iron kettles, with a cup of hot water in each; pour the contents of the pan into the kettles, stirring constantly until it comes to a boil and looks like nice paste; pour into a pan to cool; when lukewarm add a pint of yeast, leaving it uncovered to rise; when well risen, add one-half cup of salt, one cup of molasses and stir well; put in a covered earthen jar and leave in a cool place.

This yeast will keep for months.

BREAD.

"Bread is the staff of life."

Bread Sponge.

M. E. GAY.

At noon boil and mash, free from lumps, two potatoes; add a third more flour than potato; pour on boiling water



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and stir to a thick paste; when cool or lukewarm, add a half cup of "Queen's Yeast;" put in a warm place to rise.

This makes sponge enough for about three quarts of flour. Use milk or water for mixing; let stand over night in the morning put in pans and let rise in warm place for an hour, or until light.

### Tea Rolls,

MRS. S. W. HODGES.

One quart of flour; one teaspoonful soda; two teaspoonfuls cream tartar; a little shortening. Moisten with milk or water, as you would biscuit, roll to one-half an inch thick, spread with butter, sprinkle sugar over it, and roll up as you would jelly cake. Cut in slices an inch thick and bake.

### Parker House Rolls.

MRS. W. D. WARD.

Pint of milk boiled, but used cold; one quart of flour; one tablespoonful of lard, rubbed into the flour dry; one tablespoonful of sugar; one-half a yeast cake dissolved in a little water, mix with a spoon in the forenoon. (Allow an hour for rising in pans before baking,) Pour upon board and roll to about one-third of an inch in thickness, cut into shape, spread with soft butter a quarter of surface



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lapping over the edge. Do not knead at all, or touch with hands.

Mixed at 11, served at 6.

### Egg Muffins.

MRS. HENRY A. STANDISH.

Melt one tablespoon butter in pint of milk; add one egg and large half-cup of yeast, little salt, flour to make stiff batter, let it rise over night. Do not knead. Have muffin pan hot; put into and let it rise quickly on top of stove. Bake in quick oven.

### Egg Muffin No. 2.

MRS. C. GOLDTHWAITE.

Two eggs; two cups sweet milk; three heaping cups of flour; one tablespoonful sugar; two teaspoonfuls baking powder and a little salt.

### Breakfast Muffins.

MRS. H. JONES.

Put two cups of flour, two-thirds of a cup of fine yellow meal, filling the remainder of the cup with flour, a teaspoonful of salt, a little sugar, and three teaspoonfuls of baking powder, into a sieve. After sifting, add a great



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Would you give some trees a pruning? I can prune the favorite fruit tree  
I can do them all, indeed. So 'twill bear fruit more sweet.

So remember, friends and neighbors,  
I can suit you all right well;  
At the end of these three verses,  
My full address I'll tell.

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spoonful of butter, two eggs and about a quart of milk. One egg will make them good. Bake in a quick oven fifteen minutes in gem pans or tin muffins.

Togus Bread,

MRS. E. N. NORTON.

Two cups of Indian meal, one cup of flour, two cups of sweet milk, one cup of sour milk, two-thirds cup of molasses, one teaspoonful of salt, one teaspoonful of soda.

New Era Indian Cake.

M. T. B.

One cup Indian meal, two tablespoons brown sugar, one egg, one salt spoon salt. Mix these well together, then add one cup milk with one-half teaspoon soda and one teaspoon cream tartar dissolved in it. Then two tablespoon melted butter, stirring constantly while pouring it in, finally add one cup flour. Bake one half hour. This makes a thin loaf.

Mrs. Dean's Receipt for Corn Cake,

Two-thirds cup of sour milk, one-half cup of sugar, one-fourth cup of melted butter, one egg, one coffee cup of Indian meal, one tablespoonful of flour, one teaspoonful



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**H. F. Wilkins, Agent,**

of salt, one teaspoonful of soda dissolved in one cup of sweet milk. Stir and put immediately into a hot oven, after adding soda.

**Corn Meal Puffs.**

MRS. THOMAS WILSON.

One cup of milk, boiled; stir in while boiling hot, a scant half a teacup of indian meal, and a small piece of butter. When cool, add two well-beaten eggs, and one-fourth cup of powdered sugar, one-fourth cup sifted flour, and one teaspoonful of baking powder. Bake in a gem-iron, and in a quick oven.

**Graham Muffins,**

MRS. WARREN T. RICHARDSON.

One pint of sweet milk, one egg, one-half cup of brown sugar, two tablespoons of butter, two cups of graham flour, one cup of wheat flour, two teaspoonfuls of cream tartar, one of soda or three of baking powder. Stir butter and sugar together and then add the well beaten egg, then the milk, saving a little to dissolve the soda in. Mix well the two kinds of flour and cream tartar, and mix into the other ingredients with the dissolved soda. Bake in small tins or muffin rings, from twenty to thirty minutes in a quick oven.




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Graham Gems.

MRS. E. N. NORTON.

Two cups of graham flour, one cup of wheat flour, two cups of sour milk, one-fourth cup of molasses, one teaspoonful soda, one teaspoonful salt. Mix all together thoroughly. Have the gem pan hot on the top of the stove and drop the batter into it and leave until raised, then bake in oven.

Graham Bread.

MRS. BREWSTER.

One quart of flour, one quart of graham, one-half cup or one-half yeast cake, two tablespoonfuls of molasses. Mix all together with milk and knead into a soft dough. Rise over night and in the morning mould and bake.

Rye Cakes.

MRS. S. F. WHIPPLE.

One and one-half cups rye, two-thirds cup flour, two large spoons molasses, salt, cup sour milk, one teaspoon soda dissolved in a little water. Bake in gem pans.

Marys Toast.

MRS. PULSIFER.

To two eggs thoroughly beaten, put one cup of sweet



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milk and a little salt. Slice light bread, and dip into the mixture, allowing each slice to absorb some of it. Then brown on a buttered griddle, spread with butter and serve hot.

Rye Muffins.

MRS. BEAUSANG.

One cup flour, one cup milk, one-half cup rye flour, two teaspoonfuls of baking powder, a little salt and sugar.

Brown Bread.

MRS. E. A. LUNT.

Two cups indian meal, one and one-half cups rye meal, 2-3 cup flour, sift together; two-thirds cup of molasses, one-third cup of hot water, heaping teaspoonful of soda dissolved in one and one-half pints of milk and water, salt. Steam four hours. Add raisins if wished.

Brown Bread.

MRS. C. GOLDTHWAIT.

One cup molasses, 2 1-2 cups rye meal, 2 1-2 cups indian meal, 4 cups cold water, one tablespoon vinegar, one



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heaping teaspoonful of soda. Salt.

Nahant Buns.

MRS. PUTNAM.

Three cups new milk, one cup of yeast, one cup of sugar and flour enough to make a stiff batter. Rise this over night. In the morning add one cup butter, one cup of sugar, one nutmeg, one teaspoon saleratus, and more flour until it is as stiff as for bread. Let it rise sufficiently then cut it out and let it stand rising while the oven is heating.

T's Rule for Buns.

M. T. B.

One-half yeast cake dissolved in one-half cup warm water, one-half cup butter, one coffee cup warm milk, one coffee cup of white sugar, one-fourth teaspoon of salt, one-half teaspoon of soda, a little nutmeg if liked. Stir quite thick at noon. Let stand in warm place until next morning, when they should be light. Make into small buns with a scalded raisin in each, let rise again until light and bake twenty or thirty minutes. They are very good and easily made.

SOUPS.

Tomato Soup.

MRS W. R. BLAKE.

Boil a soup bone until the meat comes off easily, keeping it covered with water. Take the bone out and pour in a can of tomatoes. Let it simmer one hour. Add a little sugar, pepper and salt.



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## Tomato Soup No. 2.

MRS. S. J. KEITH.

Boil together until done, one quart of tomatoes, one and one-half pints of water, two small potatoes, one onion, strain through a colander add pepper, salt, butter, and one tea-cup hot milk with a trifle corn starch stirred in, ready for table.

## Pea Soup.

MRS. W. E. PULSIFER.

Take one-half pint of split peas picked and washed thoroughly, put them into a pint of cold water. Let them soak two hours, then put them into a pot, adding one pint of cold water, one-fourth pound of pork or one-half pound of beef, a little salt and pepper. Stir often, lest it should burn. Boil until right thickness.

## Pea Soup. No. 2.

MRS. H. W. D.

Cover a quart of green peas with hot water and boil (either with or without an onion) until they will mash easily. Mash and add a pint of stock or water. Cook together two tablespoonfuls of flour and two of butter until smooth but not brown. Add to the peas and then add one cupful of cream and one of milk. Season with salt and pepper, let it boil up once, then strain and serve.

## Cream of Celery Soup.

MRS. IRA BURNHAM.

One quart milk, six potatoes, one large or two small



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onions, one spoonful of flour, one large spoonful butter. Boil the onion and milk together, boil and mash the potatoes, put in boiling milk. Then add a few sticks of celery. Wet the flour with one spoonful cold milk; stir in and let boil up once; strain; season to taste with pepper and celery salt. Beat one or two eggs lightly, put in tureen with butter, serve hot. This is a delicate and palatable soup.

### Chicken Stew.

Cut up two fowls, fry out three slices of pork, add a small onion sliced, and cook until done. Lay in the chicken and season each layer with salt and a little pepper. Cover with water; when nearly tender, add five or six potatoes sliced, cover with dumplings. When the chicken is taken up there should be just liquid enough left to thicken for a gravy.

### Chicken Soup.

MRS. S. J. KEITH.

To the broth in which chickens have been boiled, add one onion and eight tomatoes. Season with pepper and salt. Boil half an hour. Just before serving, stir in the well beaten yolks of two eggs.

### Potato Soup.

MRS. S. J. KEITH.

Boil four medium sized potatoes in water till soft, mash fine and strain through a soup strainer. At same time boil milk with a small onion long enough to flavor the milk, just before serving. Put strained potatoes into milk with two tablespoons butter, and a little salt with celery pepper.



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66 FRANKLIN ST.,

BROCKTON

Parsnip Stew.

MRS H. GIFFORD.

FRAMINGHAM, MASS.

Clean half a dozen parsnips and a dozen large potatoes, after paring slice both. Take two quarts water, one-half a cup rice, six slices of salt pork, and boil two hours. Salt and pepper and serve hot.

Chicken Broth.

Put the chicken on to boil in as much cold water as the quantity of broth to be made. Let it boil until very tender. About fifteen minutes before taking it out, season the liquid with salt and pepper to taste. Be careful to keep this same quantity of water by constantly adding as it boils away. Take out the chicken and add to the liquid two-thirds cup of rice that has been boiled separately in water, cut two onions in small pieces and let them boil in this liquid until they are tender.

M.

CHOWDERS

Corn Chowder.

MRS. J. A. SAWYER.

Three or four slices of fried pork, add about two quarts water, one quart potatoes. Boil tender. Then put in one dozen crackers, soaked in milk, small piece butter, add corn when almost done.

Egg Chowder.

MRS. E. G. CAPEN.

Slice two onions and six potatoes (all of medium size)



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A. BREWSTER,

Pleasant Street, Stoughton.

thin. Cut one large or two small slices of salt pork into squares, fry slowly in a kettle until brown, then add three pints of water and the sliced onion. After boiling twenty minutes, add the potatoes. When sufficiently done, add three beaten eggs, mixed with a pint of milk, an even large spoon of flour, stirred in half a cup of water, eight crackers wet in milk, a small half teaspoon of pepper and three even teaspoons of salt. Remove from the fire when it thickens before the eggs curdle.

### Clam Chowder.

MRS. E. F. CAPEN.

One-half peck clams in the shells, one and one-half quarts potatoes sliced thin, two slices salt pork, one or two onions, one teaspoonful salt, one-half teaspoonful pepper, one table-spoonful butter, one quart milk, one dozen butter crackers.

### Baked Fish.

MRS. LINCOLN.

Clean, wipe and dry the fish, rub with salt, stuff and sew. Cut gashes two inches apart on each side. Skewer into shape of S and put it on the fish sheet. If you have no sheet, put two broad strips of cotton cloth across the pan, before laying in the fish. Put narrow strips of fat salt pork in the gashes, rub all over with soft butter, salt and pepper, put into a hot oven without water, baste when the fish is browned and baste often.

To serve the fish, make an incision along the backbone the entire length of the fish, then draw the fish away from



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the bone on each side, cutting at right angles with the bone. Raise the bone to reach the stuffing. The skeleton should be left entire on the platter.

### Fish Balls.

MRS. ALFRED G. SKINNER.

Put one pint potatoes, cut into small pieces, into a stew pan with one cup raw salt fish shredded into small pieces. Cover with boiling water and cook until the potatoes are done. Drain, mash well, add one salt spoonful of pepper and one egg well beaten. Shape in tablespoon and fry in hot fat until brown, drain. Let the fish soak fifteen minutes in cold water, then pick it up with the fingers. Excellent.

### OYSTERS.

#### Fried Oysters.

MRS. DANIEL FULLERTON.

Take large size oysters, drain, sprinkle with salt and pepper, roll in cracker crumbs, then in beaten egg, again in cracker crumbs. Fry brown in boiling fat.

#### Oyster Stew.

MRS. HUSSEY.

Put a quart of milk into a double boiler and heat. Add salt and pepper, add oysters and cook until the oysters are plump. Then add butter after taken from the fire.



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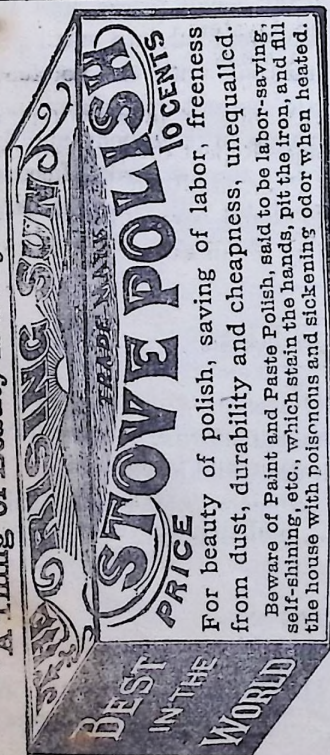
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### Oyster Stew.

MRS. GIFFORD.

Take one quart oysters, one pint of milk; one pint of water and the liquor from the oysters, bring to a boil, with a little salt and pepper. Add the oysters with a piece of butter the size of a large egg and bring to a boil.

### Escaloped Oysters.

MRS. C. O. BEAN.

Break stale bread into small pieces, and lay in a medium sized pudding dish, cover with bits of sweet butter, and add a layer of oysters one pint. Repeat the process, using in all one quart of oysters. Pour on all the liquor, add a thick layer of pounded crackers and cover all with a well beaten egg. Bake about thirty minutes, season with salt and pepper.

### Escaloped Oysters.

MRS. WALES FRENCH.

Butter a deep dish, and put in a layer of cracker crumbs, sprinkle with milk, and put on pieces of butter, next a layer of oysters with salt, pepper and butter, cover with crumbs and repeat. Have the last layer crumbs, pour over the liquor and let them stand four hours; just before putting in the oven, pour over them a well beaten egg.

## SALADS.

### Lobster Salad.

MISS AMANDA DRAKE.

Three lobsters, two heads of lettuce. Do not chop too fine.



## VALUABLE RECIPE.

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*Take two ordinary \$1 bills, fold nicely and put into a common envelope.*

*Add a slip of paper, any size will do, write your name and address on the slip and put into envelope with the bills.*

*Moisten the lapel of the envelope, fold over and stick down carefully Turn the Envelope over and address carefully as follows :*

*THE SENTINEL,*

*Stoughton, Mass.*

*Drop into post office and the result will be the receipt of 52 copies of an 8-page newspaper full of news and wholesome reading.*

### Salad Dressing.

Two eggs, two tablespoons of sugar, two of butter, four of vinegar, one of salt, one of mustard. Mix these together. Beat the whites of the eggs separately, add the last thing. Cook in a bowl in a kettle of water, stirring until it thickens. When cold, add cream or milk to make as thin as boiled custard.

### Salad Dressing.

MRS. FULLER.

One cup vinegar, one cup of milk, three tablespoonfuls melted butter, two tablespoonfuls sugar, one tablespoonful mustard, one teaspoonful salt, one-fourth teaspoonful of pepper, three eggs. Beat eggs and spice together, scald butter and vinegar, turn on eggs and milk, then put on stove and cook till it thickens like boiled custard.

### Cream Salad Dressing.

M. ALICE BURNHAM.

One cup sweet cream, one tablespoonful corn starch, or very fine flour, whites of two eggs, beaten stiff, three table-spoonfuls vinegar, two of best salad oil, two of powdered sugar, one teaspoonful salt, one-half tea-spoonful pepper, one of made mustard. Heat cream almost to boiling; stir in the corn starch, previously wet with cold milk. Boil two minutes, stirring all the time; add sugar and take from fire. When half cold, beat in whipped whites of eggs; set aside to cool. When quite cold, whip in the oil, pepper, mustard and salt; and if salad is ready pour at once over it.



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DEALERS IN

## MEATS AND PROVISIONS

COR. WASHINGTON ST., & RAILROAD AVE.

STOUGHTON, MASS.

### Escalloped Tomatoes.

MRS. E. F. CAPEN.

One can tomatoes or six large raw tomatoes, one tablespoonful salt, one-half teaspoonful pepper, two tablespoonfuls butter, one egg, one quart of bread or cracker crumbs. Prepare same as scalloped oysters.

### Escalloped Fish.

MRS. W. O. FAXON.

Take about three pounds of any good fresh fish and boil fifteen minutes. When partly cold, pick into pieces, taking out the bones. Put in saucepan, one pint milk and boil a few minutes with a sliced onion in it. After straining out the onion, add a tablespoonful of flour, and small piece of butter, and let boil a short time. Then put in dish, first a layer of fish with pepper and salt, then cream, and so on, putting cracker crumbs over the top. Bake in a hot oven fifteen minutes.

### Escalloped Cold Potatoes.

MRS. H. JONES.

Slice cold potatoes very thin. Butter a baking dish, sprinkle the bottom with a thin layer of cracker crumbs. Over these put a layer of potatoes, salt and pepper and small bits of butter. Repeat until the potatoes are all used. Cover with milk or cream and bake in a quick oven twenty minutes or half an hour.



# EAT PERFECT BREAD

NATURE'S GREAT VITAL ENERGY RECUPERATOR.

Wheat, a natural food, contains all the fifteen elements found in the human body, and chemical analysis shows all natural foods, vegetable and animal, contain these same different elements, and nearly in the same proportion as the human body. Deficiency of vitalizing elements is the trouble with fine flour

## ARLINGTON WHEAT MEAL

AN UNEQUALLED FOOD FOR ALL.

This differs from the Graham Flour of Commerce in being ground from the WHOLE GRAIN of the choicest selected White Wheat. In the coverings of the Wheat are the Phosphates which go to constitute bone and muscle, and materially assist digestion by causing the rapid decomposition of the food. It is in this way the Phosphates in Arlington Wheat Meal act, giving new power and strength to the system.

REASONS WHY IT IS PREFERABLE TO FLOUR.

REGIMEN AND DIET. Every effort of the mind or movement of a muscle involves the expenditure, or waste, of nervous energy and vitality, in proportion to the magnitude of the effort; these wasted products pass off with effete substances from the body, while recuperation is effected by nutrition. The loss of physical force by using common flour is immense, which analysis proves. (See facts.)

ANALYSIS.—WHEAT VS. FLOUR.

FLOUR is the only impoverished food used by mankind—impoverished by the withdrawal of the tegumentary portion of the wheat, leaving the internal or starchy portion. See the facts! In chemistry we find that in 100 parts of substance—

Wheat has an ash of 17.7 parts; Flour an ash of 4.1 parts, an impoverishment of over three-quarters.

Wheat has 8.2 parts of phosphoric acid. Flour 2.2 parts of phosphoric acid,—an impoverishment of about three-quarters.

Wheat has 0.6 Lime and 0.6 Soda,—Flour 0.1 Lime and 0.1 Soda,—an impoverishment of five-sixths Lime and soda each.

Wheat has Sulphur 1.5; Flour has no Sulphur.

Wheat has Sulphuric Acid 0.5; Flour has no Sulphuric Acid.

Wheat has Silica 0.3; Flour has no Silica.

*The Meal makes the best Gruel for the Sick and Porridge Equal to Oat Meal.*

The Arlington Wheat Meal has been on the market for the past 12 years bearing the highest reputation. Being ground from the best pure wheat, it furnishes to the public the means of supplying a perfect food. Its quality as it leaves the Arlington Mills is guaranteed to be of superlative excellence and purity. Beware of imitations. Ask your grocer for it and take no other.

Samuel A. Fowle, Proprietor, Arlington, Mass.

TRADE SUPPLIED BY WHOLESALE GROCERS.

Dressing for Sandwiches.

MRS. BRAMAN.

One half pound butter, two tablespoonfuls mixed mustard, three tablespoonfuls of salad oil, a little red or white pepper, a little salt, yolk of one egg; rub the butter to a cream, add the other ingredients and mix thoroughly, set away to cool. Spread the bread with this, add the ham chopped fine.

Omelet.

MRS. S. W. HODGES.

Four eggs well beaten, as much milk as there is egg, and one-half a tablespoonful flour to each egg; a little salt and pepper, fry as you do any omelet.

Splendid Omelet.

MRS. PULSIFER.

Six eggs, whites and yolks beaten separately, one half pint of milk, six teaspoons corn starch, one teaspoon baking powder and a little salt; add the whites, beaten to a stiff froth last, cook in a little butter.

Beef Steak Omelet.

MRS. C. MEAD.

Take one pound of beef chopped fine, one cracker rolled fine, one egg, pepper, salt, sage, one-half cup of milk; fry in pork fat.



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### Bean Porridge.

MRS. E. R. FAXON.

Take six pounds corn beef and put in large kettle with six quarts water. Let boil about five hours, or until tender. If the water boils out, add more. At the same time take one quart of common white beans, cover with warm water, set on back of the stove, and let gradually come to a boiling heat. When the beef is done, remove it from the kettle. If the liquor is too salt, add water, or too fresh, add salt to taste. Now strain out the beans, and put them into the beef liquor, and let boil until tender. Then add about one pint Indian meal, thoroughly wet with cold water. After putting in the meal, stir constantly, as there is great danger of its burning. Let it boil well twenty minutes. It is better in serving to add a little milk and pepper to each dish, and eat with brown bread.

### Swedish Omelet.

MRS. CARL JOHNSON.

Six eggs, three tablespoonfuls of milk for each egg, a very little salt, a little black pepper; a little butter in a very hot spider, and turn some of the mixture in and cook.

### Poached Eggs.

Set a pail on the stove containing a pint of milk, then beat six eggs; when the milk is nearly boiling put in a teaspoon salt and half a tablespoon butter, then add the eggs stirring steadily till it thickens. Have ready in a dish some slices of toasted bread buttered and pour the egg over them.

### Boiled Meats.

To render these tender, remove the kettle from the fire, but do not take up the meat till about cold; this improves ham, beef or lamb, very much.

Odors from boiling ham, cabbage etc., may be prevented by throwing a few pieces of charcoal into the pot.

### Veal Loaf.

K.

Two pounds veals; cut out all the fat and white strings; two slices of salt pork, two beaten eggs, bread or cracker crumbs, salt, pepper, and sage; chop the meats together fine, then add the rest. If not sufficiently moist add water.




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Form into a loaf, place in a spider, and put into a baking pan in the oven. Baste, bake slowly four hours; set away to cool and serve when wanted.

#### Spiced Meat.

MRS. A. W. CARPENTER.

Three pounds of lean juicy beef chopped fine, eight crackers, two eggs, pepper, salt, and sage. Roll the crackers fine, and mix with the chopped meat. Add the eggs well beaten, to this add the spices, roll in a cloth and boil two hours.

#### Fried Liver.

MRS. S. MORRIS AMES.

Put the liver in an earthen dish, pour over boiling water enough to cover; let it stand ten minutes; fry some slices of nice salt pork; when the pork is done, take from

the spider and put in the liver and fry to a nice brown. Be sure it is well done, place on a platter, butter and salt and pepper, when it is ready for the table.

#### Ham Croquettes.

One cup fine chopped ham, cup hot mashed potato, one spoonful of butter, one egg, a little pepper. Beat the ham, butter, pepper and egg into the potato. Roll in crumbs, dip in egg, again in crumbs, and fry brown.

#### Chicken Croquettes.

Two cups finely chopped cooked chicken, cup cream or chicken stock, one egg, one tablespoonful of flour, three tablespoonfuls of butter, salt and pepper to taste. Make into balls, roll in crumbs, then in egg, then crumbs; fry in hot lard.

#### Stuffed Beefsteak.

MRS. JOHN B. RIPLEY.

Take a round steak, pound well, season with salt and pepper, then spread with a nice dressing, (as for turkey) roll up and tie closely with twine. Place in a dripping pan, add water and baste frequently until a nice brown. Skewer a couple pieces of salt pork on top. If it bakes too rapidly cover with a dripping pan. It is delicious sliced cold.

#### Smothered Beefsteak.

MRS. ELIZABETH WARD.

Cut up six onions very fine. Put them in the saucepan,



with two cups of hot water, a piece of butter size of cup, pepper, salt and dredge in a little flour, let it cook until the onions are quite soft, then add steak broiled, let it simmer about ten minutes. This makes tough steak, tender. Serve hot.

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### Barbette.

MRS. IRA F. BURNHAM.

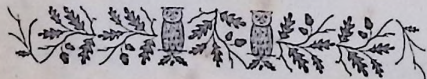
Chop any kind of cold roast meat or boiled fowl. Butter a small pudding dish; strew the bottom with bread or cracker crumbs; squeeze lemon juice over them. Put in parts of the meat which has been seasoned with curry powder, now another of bread crumbs, a little more lemon, taking care not to be too generous, a few bits of butter, then the rest of the meat. Cover the top with the bread crumbs and small bits of butter. If you have gravy from roast meat it is a great addition. Baste it with one egg; set in hot oven to brown. This is a very nice dish for luncheon or tea.

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### Quail on Toast.

MRS. H. E. WILKINS.

Broil quail twenty minutes. Have some bread nicely toasted and buttered, and place quail on top, garnishing with parsley.




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## SIDE DISHES.

### Baked Macaroni.

MRS. D. C. ROSE.

Break 1-2 pound macaroni in pieces from one to two inches long; cook in boiling water, slightly salted, twenty minutes. Drain and put a layer in bottom of buttered bake dish, sprinkle upon this powdered cheese and small bits of butter; then another layer of macaroni, and so on, filling dish, with cheese on top. Wet with milk, adding salt and a little pepper if you choose. Cover and bake 1-2 hour brown.

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### Breakfast Dish.

MRS. S. J. KEITH.

Chop very fine either cold beef, mutton or veal; to one cup of meat allow the same of bread crumbs, one egg well beaten, salt and pepper to taste; mix well together, flour your hands, make into balls and fry in lard.

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### Corn Oysters.

MRS. J. M. DENNIE.

Grate young sweet corn into a dish, to a pint add one egg well beaten, one small tea cup flour, one-half gill cream, one teaspoon salt. Mix well together, drop into hot fat by spoonfuls size of an oyster.

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### Apple Fritters.

MRS. H. W. DARLING.

One half-pint of flour, one egg, one teaspoonful cream of



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tartar, one-third teaspoonful of soda, two-thirds of a cup of sweet milk; make a thin batter. Take six apples, remove the cores, slice in rounds very thin, and place in the oven until warmed through, then cover with batter and fry as doughnuts. Serve hot with or without sauce as preferred.

Apple Fritters No. 2.

MRS. IRA BURNHAM.

One cup of milk, two eggs, a pinch of salt, one large cup of flour, one full cup of tart apples cut in quite large pieces one teaspoon baking powder. Stir the apple in the batter, drop in spoonfuls into boiling lard, fry a light brown, serve hot with sauce.

Banana Fritters.

MRS. W. O. FAXON.

Make a batter of two eggs, one cup milk, one half cup of sugar, one and one-half cups flour, and two teaspoons baking powder. Cut bananas in four pieces, once lengthwise and once across, dip into batter, and drop into hot fat, and fry like doughnuts; then roll in powdered sugar and serve.

GINGERBREAD AND COOKIES,

Auntie Payson's Gingerbread,

MRS. H. M. PORTER.

One cup molasses, one cup boiling water, two-thirds cup shortening, two teaspoons soda, one-half tablespoon ginger.

Short Gingerbread,

MRS. G. F. WALKER.

Two cups sugar, one cup butter, one-third cup milk, two eggs, one-half teaspoon soda, one tablespoon ginger, flour enough to knead. This must be rolled very thin on a sheet of tin on which it is baked; cut in squares while hot.

Old Fashioned Baker's Gingerbread of 50 years ago.

MRS. CLARA BURRELL.

One pint best molasses, one tablespoon ginger, one-half cup butter, salt, one teaspoonful soda. Mix hard, piece of alum size of thimble, one cup boiling water turn on alum; soda dropped in when dissolved, roll out one-half an inch thick, bake very slow.



## Molasses Cookies.

MRS. E. A. LUNT.

A large one-half cup of sugar, one egg, one-half teaspoon ginger; stir. Boil one-half cup of molasses, let it just come to a boil, and put one-half teaspoon soda in. Pour on sugar and egg and stir again, small teaspoon vinegar, then flour to roll. Best Porto Rico molasses.

## Soft Molasses Cookies,

MRS. WHIPPLE.

One-half cup sugar, one-half cup molasses, one-half cup shortening, one-half cup of water, one teaspoon salt, one teaspoon of ginger, one of soda. Mix with just as little flour as possible to roll; bake in a quick oven.

## WATER COOKIES,

M. M. G.

Three eggs, two cups sugar, one cup of butter, one cup of water, one-fourth teaspoon soda, flour to roll thin.

## COCOANUT COOKIES,

MRS. S. MORRIS AMES.

One egg, one cup sugar, one-half cup butter, one cup of cocoanut, four large spoonfuls milk, one teaspoonful baking powder, flour to roll thin.

## JUMBLES,

MRS. DAVID SMILEY.

One and one-half cups of sugar, one small cup of butter, two eggs, one and one-half teaspoonfuls of powder sifted into

the flour, one-half cup of sweet milk, make stiff with flour and roll in white sugar. Bake ten minutes.

## HERMIT COOKIES,

MRS. THOMAS WILSON.

One cup butter, one and one-half cups sugar, two cups flour, two eggs; one tea cup of stoned and chopped raisins, one-half teaspoon soda, one-half teaspoon ground clove and other spices. Drop by small teaspoon into buttered pan, bake in quick oven.

## Lemon Tarts.

MRS. S. BURNHAM.

One lemon, two eggs, one cup sugar; grate the outside of the lemon, squeeze in the juice. Set in a kettle of hot water and let thicken.

## Wafers.

MRS. S. SAVELS.

One cup butter, two cups sugar, six cups flour, one-half cup new milk, half a nutmeg, teaspoon soda, a little lemon. Roll thin and sprinkle with sugar.

## Trifles.

MRS. S. SAVELS.

One egg, three spoons milk, flour sufficient to roll thin. Fry in hot lard.

## Sugar Cookies.

Two eggs, one and one-half cups sugar, one cup butter,



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one-fourth cup milk, one-half teaspoon soda, cinnamon and nutmeg, flour to roll. Bake in a quick oven.

### Kisses.

MRS. JOSEPH SWAN.

One cup sugar, large tablespoon butter, one egg, one-third cup milk, one teaspoon cream of tartar, one-half teaspoon soda; put the soda in the milk, two cups flour, enough to make stiff. Flavor. Sprinkle sugar or coconut on top.

### Ginger Snaps.

MRS. G. F. WALKER.

One cup sugar, one cup molasses, one cup butter, one egg, one tablespoon vinegar, two teaspoons soda, one teaspoon cream tartar, seven cups flour. Roll very thin. One teaspoonful ginger, or cinnamon and a little salt.

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### Doughnuts.

MRS. S. W. HODGES.

One cup sour milk, one cup sugar, one tablespoon melted lard, two eggs, one-half teaspoon soda, a little salt, one-half nutmeg, flour enough to mould easily.

### Royal Doughnuts.

MRS. HORACE W. MANN.

One and one-half cups sugar, two cups milk, two eggs, butter size of a walnut, three teaspoons Royal baking powder, a little salt and nutmeg to taste.

### Fried Apple Pie.

MRS. E. W. MONK.

One egg, one quart of flour, two teaspoons cream tartar, one teaspoon soda, one-half gill shortening, mix with milk.



## PUDDINGS.

### English Pudding.

MRS. J. BELCHER.

One cup raisins, one cup suet, chopped fine together, one cup milk, two-thirds cup molasses, three cups flour, one teaspoon cream tartar, one-half teaspoon soda, all kinds spice. Steam three hours. To be eaten with hot sauce.

### PLUM PUDDING.

MRS. E. R. FAXON.

Take one loaf of baker's bread, cut in slices, and put in pudding dish in layers, first of bread, then of stoned raisins and spice of all kinds, and so on, ending with bread. Pour over this three pints of milk and let stand over night. In the morning take three eggs, enough sugar to sweeten to taste, one-third cup molasses, a little salt, and about one-half cup of milk; beat well add with enough milk to fill the pudding dish. Requires about two quarts in all. Bake two and one-half or three hours in a moderate oven.

### PUDDING SAUCE.

MRS. E. R. FAXON.

Beat the whites of two eggs and a medium sized cup of sugar to a stiff froth. In a quart bowl, put one heaping teaspoon of corn starch. First wet with cold water, then pour over it boiling water, to one-third fill the bowl. Add a piece of butter the size of a walnut, and a little salt. Just before serving, put the two mixtures together and stir briskly. Season with vanilla.

### Suet Pudding.

MRS. J. M. DENNIE.

One cup suet chopped fine, one cup raisins, one cup molasses, one cup milk, three cups flour, one teaspoon soda. As much fruit and spice as you like; steam three or four hours.

### The Queen of Puddings.

MRS. FRANK EDWARDS.

One pint of bread crumbs soaked, one pint of milk, the yolks of four eggs, piece of butter size of a walnut, the grated rind of one lemon; bake one hour.

FROSTING FOR SAME.—Spread jelly on top, and beat the whites of four eggs to a stiff froth, add four large spoonfuls of sugar; squeeze the juice of one lemon, put it on the other part, put it in the oven and let brown.

### Bread and Butter Pudding.

MRS. ALBERT JOHNSON.

Four slices of buttered bread. three pints of milk one-half cup of molasses, one-half cup of sugar, salt. If the bread is hard pour on boiling water to soften; bake slowly two hours.

### Mountain Dew Pudding.

MRS. JAMES HILL.

One pint milk, yolks of two eggs, two tablespoons cocoa-nut, one-half cup sugar, one-half cup rolled cracker crumbs, one teaspoonful lemon or vanilla extract. Bake one half



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hour. Make frosting of the whites of two eggs and one-half cup sugar. Put in the oven to brown.

#### Feather Pudding.

MRS. A. W. CARPENTER.

One pint of water, one cup milk, two tablespoonfuls of corn starch dissolved in the milk, added to the water while it is boiling, whites of five eggs well beaten; add the eggs when the rest has boiled three minutes.

#### SAUCE.

One cup of sugar, one cup of milk, the yolks of the eggs well beaten; cook this a minute; flavor with vanilla.

#### Sweet Apple Pudding.

MRS. BURRELL.

Take a four quart pudding dish, pare and quarter sweet apples, filling dish two-thirds full; one cup Indian meal

strewed into the apple without moistening. little ginger and salt, one cup molasses, milk to fill the dish: bake slow six hours.

#### Indian Pudding.

MRS. GUILD.

Boil one quart of milk, pour it gradually on three tablespoonfuls of granulated Indian meal, put it back into the double boiler, and boil an hour stirring often. Then add one heaping tablespoonful of butter, one teaspoon salt, half a cupful molasses, two eggs, and one quart of cold milk. Mix well and pour into a buttered dish and bake an hour. Eat with cream or butter, or a hard sauce made of sugar and butter.

#### Boiled Indian Suet Pudding.

MRS. ADELAIDE E. AMES.

Three cups meal, one cup chopped suet, one cup molasses, one cup raisins, a little salt, steam four hours.

#### Indian Tapioca Pudding.

MRS. E. A. CURTIS.

Three tablespoons of tapioca soaked in water two hours or until soft; add the same amount of Indian meal, one quart milk, one cup molasses, one-fourth cup of sugar, salt, one egg, small half teaspoon ginger and cinnamon each. Bake slowly one and one-half or two hours. Stir when it begins to bake.



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**Cottage Pudding.**

MRS. CLARENCE MEADE.

Take one pint flour, one cup milk, one egg, one-half cup sugar, one teaspoon soda, two teaspoons cream tartar. Bake twenty minutes.

**Sponge Pudding.**

MRS. H. A. WILKINS.

Five eggs, one pint milk, one-fourth cup sugar, one-half cup flour, one-fourth cup butter. Put milk in steamer. When it boils, stir in the flour and sugar, dissolved in a little milk. Stir till it thickens, then remove; add the

beaten yolks, and butter, and lastly the well-beaten whites. Put into a buttered pudding dish, and set into a pan of hot water and bake half an hour.

**Rice Pudding.**

MRS. ELIZABETH WARD.

One cup rice, boiled in soft water, add a pint of cold milk, piece of butter size of an egg, yolks of four eggs, rind of lemon, grated. Mix and bake half an hour. Beat the whites of four eggs, stir in a pint of sugar, the juice of a lemon. After pudding has baked and cooled a little, pour this over and brown in oven. Eat cold. Will keep several days.

**Chocolate Pudding.**

MRS. H. S. SEAVER.

One quart boiling milk with three heaping teaspoons of grated chocolate, well stirred in; then add a half cup of sugar, yolks of 1 eggs, a very little salt, two tablespoons corn starch, and flavor with vanilla. After cooking a few minutes, pour in a dish. Beat the whites of two eggs to a stiff froth with two tablespoons powdered sugar. Spread on the pudding, and set in the oven to brown. Then, if preferred, put spots of jelly on the frosting. To be eaten with sugar and cream.

**Bird's Nest Pudding.**

MRS. MINZEY.

Take eight or ten good flavored apples: pare and core,



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leaving them whole ; place in a pudding dish ; fill the cores with sugar and a little grated nutmeg. Then make a custard, allowing five eggs to a quart of milk, and sweeten to taste ; pour this over the apples and bake about half an hour.

### Tapioca Pudding.

X.

One cup tapioca, soaked in a bowl of cold water over night. In the morning, turn off two-thirds of the water, add a quart of milk, a cup of sugar, butter half the size of a walnut, the yolks and one white of three eggs, well beaten. A little nutmeg. Use the other two whites with sugar for frosting. Bake about an hour.

### Brown Retty,

MRS. J. B. RIPLEY.

Grease a pudding dish. Put into it a layer of apples, then a layer of bread crumbs with sugar and butter. For

three apples use one cup bread crumbs, one-half cup sugar, butter size of an egg. Put a layer of bread crumbs on top.

### Baked Apple Dumplings.

Peel six apples and core them without dividing them. Divide the crust into six pieces, laying an apple on each piece, and work the crust over till the apples are nicely covered. Bake half an hour.

### Nice Pudding Sauce.

MRS. DR. YOUNG.

Two-thirds cups sugar, one egg, one-half pint milk. Beat egg and sugar thoroughly together, have your milk scalding hot and pour upon the egg and sugar. Flavor.

### Pudding Sauce.

MRS. J. A. KEENE.

One cup sugar, one-half cup butter, beaten to a cream ; then add then the yolk and white of one egg, beaten separately. Flavor with a little lemon or vanilla, and set away to cool.

### Hard Sauce for Pudding.

MRS. S. J. KEITH.

Beat well together one cup butter and three cups sugar, adding any flavoring desired ; smooth into shape with a knife dipped into cold water.



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## SWEET DISHES

### Velvet Cream.

MRS. G. F. WALKER.

One pint of thick cream, whipped into a froth, whites of three eggs beaten to a froth, one cup hot water, in which dissolve three tablespoons gelatine; strain, add cream and eggs and three-fourths cup sugar. Flavor with vanilla or lemon; pour in mould to cool.

### Tapioca Creams.

MRS. WILLIAM ATWOOD.

Cover three tablespoons tapioca with water, let it stand over night. Pour off the water, (if any) and put into one quart of milk over fire. When it boils, stir in the yolks of three eggs, two-thirds cup sugar, a little salt, stir until

it begins to thicken. When cool, make a frosting of the whites of the eggs and spread over the top. Sprinkle a little sugar over it and brown in the oven.

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### Orange or Peach Pudding.

MRS. WM. ATWOOD. MISS MINNIE HUSSEY.

Peel and slice one-half dozen oranges and sprinkle over them one cup white sugar and let them stand two or three hours. Set a pint of milk in a tin pail in hot water, till it comes to boil. Beat the yolks of three eggs with three tablespoons sugar and one tablespoon corn starch. When cooked, pour over the oranges. Beat the whites to a stiff froth and spread over pudding. Sprinkle sugar over it, and set in oven and brown lightly.

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### Lemon Jelly.

MRS. M. E. GAY.

Dissolve one-half box Nelson's gelatine in a half pint of cold water; add the juice and grated rind of two lemons and a quart of boiling water; strain and add one and one-half cups sugar; set in a cool place, or on the ice to harden.

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### Orange Jelly.

MRS. S. F. WHIPPLE.

One-third box gelatine, two cups water, juice of two oranges or one cup, whites of two eggs, beaten stiff, one cup sugar.



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**Spanish Cream.**

MRS. M. G. BRIDGMAN.

Put one half box gelatine into one pint of cold milk; after it is dissolved set it on stove and let it come to a boil; beat the yolks of two eggs and stir them in; when it comes to the boiling point again, taking it from the stove and stir in the beaten whites of the eggs. Flavor to taste, and put on ice to cool: serve with whipped cream and sugar.

**Snow Pudding.**

MRS. ABRAM PAUL.

One-half box of gelatine dissolved in a little cold water,

one pint of boiling water, two cups sugar, whites of three eggs, juice of one lemon.

**CUSTARD.**

Yolks of three eggs, three tablespoons sugar, one-half salt spoon salt, one pint hot milk, one-half teaspoon vanilla.

**SNOW PUDDING,**

MRS. SAMUEL CLAPP.

One pint of boiling water, two tablespoonfuls of corn starch, two eggs, using the whites only. One tablespoonful of white sugar and a little salt, dissolve the corn starch in a little cold water, stir into the boiling water. add the sugar and salt and the whites of the eggs beaten very light, pour into a mould and set away to cool.

Make a custard of half a pint of milk, the yolks of two eggs, one teaspoon of corn starch, one-half cup of sugar, flavor with lemon or vanilla: serve cold pouring on the custard as you serve it.

**SNOW PUDDING.**

MRS. CLARK.

Four baked apples, white of one egg, one cup of sugar. beat half an hour.

**CREAM.**

One and one-half cups of milk, five tablespoonfuls of sugar, yolk of one egg, and one whole egg: put it on the stove and let it come to a boil; one teaspoonful of lemon.



## A SIMPLE GELATINE AND FRUIT PUDDING,

M. T. B.

One-half box gelatine dissolved in one-half pint cold water; let stand one hour, then add one-half pint of boiling water, the juice of two lemons and two oranges, one and one-half cups white sugar. Strain and let stand until nearly cold; then add nine dates, six figs, twelve raisins all scalded and chopped fine, two bananas sliced thin. Put on ice or in a cool place; the bananas will rise to the top and the other fruit settle to the bottom; a glass dish is best. Whipped cream for sauce.

## FROZEN PUDDING,

MRS. H. W. DARLING.

Place in a mould slices of light cake, and between the layers of cake any kind of preserves; when the mould is nearly full, pour over a cold, soft custard in which a tablespoonful of gelatine has been dissolved. Cover the mould and pack in a box of salt and ice as you would ice cream. Let this stand five hours and when you serve it dip the mould in a pail of hot water for an instant. Wipe the mould, take off the cover and turn the pudding out; be sure that the cover is tight so as not to admit one drop of water. The mould should be made of block tin.

## BOILED CUSTARD.

MRS. DUNBAR.

Three eggs, eight tablespoonfuls of sugar, one tablespoonful of corn starch, one quart of milk, a little salt. Beat the eggs and sugar, wet the corn starch with milk and add; bo i

the milk and the salt and pour upon the beaten eggs, set the pail into a kettle of hot water and stir until it thickens, then set the pail into cold water and stir till cool, flavor to taste, will curdle unless well stirred.

## Boiled Chocolate Frosting.

MRS. L. W. STANDISH.

One cup of sugar, and one-half cup of milk boiled five minutes; have melted one-fourth square of chocolate, add the boiled sugar and milk and stir until cold. Flavor with vanilla.

## Cocoanut Frosting.

MRS. ELIZA JOHNSON.

One cup of dessicated cocoanut, one and one-fourth cups of sugar, one teaspoonful of corn starch, whites of two eggs.

## White Frosting.

MRS. ABEL FARRINGTON

White of one egg, one cup of powdered sugar; beat to a stiff froth, spread, and set in the oven a few minutes.

## Ice Cream.

MRS. S. RICHARDSON.

Five eggs to one quart of milk, sugar to suit the taste, flavor to liking; beat the yolks and whites separately both to a froth, heat the milk to boiling, then add the yolks and sugar, let it heat, then stir in briskly the whites of the eggs, set away to cool.

## Chocolate Frosting.

The white of one egg beaten until stiff, add three-fourths



of a cup of sugar, two tablespoons of chocolate melted over hot water and spread while the cake is hot.

### Fruit Jelly.

MRS. A. T. JONES, BROCKTON.

One-half box gelatine, cover with one-half pint cold water, two lemons sliced thin, one cup sugar, one pint boiling water, pour over this mixture and strain. Cut in small pieces three or four oranges, two bananas, and pour into the mixture and put in mould.

### Coffee Jelly.

MRS. M. G. BRIDGMAN.

Dissolve one-half box Nelson's gelatine in one-half pint cold water, add one quart boiling coffee; strain and set in a cool place to harden; serve with whipped cream and sugar.

### Ambrosia.

MRS. D. C. ROSE.

Grate one large cocoanut, peel and slice very thin one dozen oranges. Place in a dish a layer of oranges, another of sugar, and another of cocoanut, and so on, until the dish is filled, taking care to have a layer of cocoanut last. This is sometimes called "Angel's Food."

### Floating Island.

MRS. AARON GAY.

Beat the whites of two eggs to a stiff froth; pour this on a quart of milk, previously set on to boil, and when the

milk boils remove the foam. Beat the yolks of five eggs and the whites of three together, with sugar and salt to taste. Stir this into the boiling milk. Let it boil then pour into a glass dish with the foam floating. Flavor with lemon or vanilla.

### Frosting without Eggs.

MISS MARY J. CLAPP.

Take two cups of powdered sugar, one-half cup sweet milk and put it on the stove in a saucepan. Stir it constantly until it boils, allowing it to boil five minutes. Take it off the stove and set the saucepan into cold water. Add flavoring. Beat the mixture thoroughly until it is cool and white.

### Boiled Frosting.

MRS. IRA BURNHAM.

One pint granulated sugar, moisten with enough water to dissolve it. Let it boil until it threads from the spoon, stirring it often. Beat the whites of two eggs to a stiff froth, place on a large platter, and turn the boiling sugar over them; beat steadily until cold. This is enough for two sheets of cake. Flavor as you like.

### Orange Frosting.

MRS. IRA BURNHAM.

Beat the yolks of three eggs until they are light; then



an equal measure of orange juice freed from pulp and seeds. Beat in confectioner's sugar until it is the right consistency to spread over the cake. You can vary this frosting using water instead of orange juice, and flavor with vanilla or lemon. This amount is enough for two sheets of cake.

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## PIES.

### Mince Pies.

MRS. AMASA LUCAS.

Two pounds of cooked lean meat, four quarts apples (measured before pared) three cups of sugar, three cups of molasses, one and one-half cups of vinegar, one pound of raisins, one tea cup butter, two tablespoons of cinnamon, two tablespoons of clove, salt. Cook well before baking. This will make twelve pies.

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### Mince Meat.

MRS. BEAUSANG.

One pint chopped meat, one pint chopped suet, three pints chopped apples, one pint chopped raisins, one pint sugar, one-half pint molasses, one pint cider, three tablespoonfuls cinnamon, one teaspoonful cloves, one teaspoonful allspice, one teaspoonful nutmeg, salt.

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### MOCK MINCE PIES.

H. M. PORTER.

One cup rolled crackers, one cup chopped raisins, one cup sugar, two cups water, one-half cup molasses, one-half

cup of vinegar, two eggs, one-half cup butter, salt, and all kinds of spice.

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### Rhubarb Pie.

MRS WILLIAM COOKE.

Two cups of rhubarb chopped fine, one cup of sugar, one egg, one cup of currants, one teaspoonful of flour.

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### Rhubarb Pie.

MRS. EWEN BRYDEN.

Use the red rhubarb, cut it in inch pieces without peeling, one cup sugar, nutmeg, one layer over bottom of the plate.

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### Prune Pie.

MRS. W. R. BLAKE.

One and one-half cups prunes soaked over night. In the morning cook in same water till soft, stone, adding nutmeg, three-fourth of a cup of sugar, and a tablespoonful of vinegar; bake between two crusts.

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### Pine-apple Pie.

MRS. WILLIAM CURTIS.

FILLING.

Pour the juice from one can of pine-apple into a bowl, chop the pine-apple fine; beat the yolks of two eggs and two tablespoonfuls of sugar, and add, when beaten a tablespoonful of flour. Stir in the pine-apple and juice; crust



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as for custard pie. Frost with whites of two eggs. This makes two pies.

### Delicate Pie.

MRS. MINZEY.

Whites of two eggs, four tablespoonfuls of cream, one large spoonful flour, one cupful of white sugar, one cupful cold water, flavor with lemon. Line a pie plate with pastry, pour in the mixture and bake at once.

### Cranberry Pie.

MRS. JOHN DEARDEN.

One quart of cranberries chopped fine, three cups of sugar, two tablespoonfuls corn starch dissolved in cold water then add one and one-half cups boiling water, a little salt, piece of butter the size of a nutmeg; this will make four pies.

### Apple and Lemon Pie.

MRS. HATTIE A. PARKER.

One large or two small apples, one lemon, one cup of sugar, one egg, small piece of butter. Chop the apples and lemon and add the sugar and egg well beaten together, bake between two crusts.

### Frosted Lemon Pie.

MRS. SAMUEL CLAPP.

One lemon, yolks of two eggs, two spoons of rolled cracker, five spoons of sugar, one spoon melted butter,



one-half tumbler of milk. For frosting, whites of two eggs, four tablespoons of sugar.

#### Frosted Lemon Pie.

MRS. H. H. F.

Allow the grated rind and juice of one lemon, four tablespoonfuls sugar, one of melted butter, one-half cup milk, one-half cracker rolled, yolks of two eggs.

#### FROSTING.

Beat up the two whites with one large spoonful of sugar; spread over pie after baked, and brown in oven.

#### Nellie's Lemon Custard.

Two cups of sugar, and two tablespoonfuls of flour mixed and poured into two cups of scalded milk, yolks of six eggs beaten and stirred into this scalding hot. Let thicken, but not boil, add the grated rinds and juice of two lemons. Pour into crust and bake. Whites of eggs used for frosting. This quantity makes three pies.

#### Lemon Pie.

MRS. M. B. SOUTHWORTH.

Three eggs, three lemons, three spoons flour, three spoons butter, three cups sugar, two cups water. This will make four covered pies.

#### Cream Pie.

MRS. E. N. WILKINS.

Line a deep pie plate with a thin crust and bake; fill with cream made with a good half pint of milk, one-half cup of

sugar, one tablespoon flour, one-half teaspoon vanilla and two eggs. Take out one of the whites for frosting; place on top of the cream and brown lightly in oven.

#### Hot Apple Pie.

MRS. HENRY STANDISH.

Fill deep pie plate with thin slices of apple, and cover with crust. Bake until crust is well done. Take out of oven and turn into another plate, crust at bottom. Have ready yolks of two eggs, small cup sugar and little melted butter beaten together. Turn on to the apples; beat whites of the two eggs, add sugar for frosting and brown in oven.

#### Squash Pie.

MRS. M. C. BIELER.

One heaping pint strained squash, two cups sugar, three eggs, two crackers pounded, one teaspoon each of lemon and salt, a dessertspoon butter in one quart boiled milk. Stir the squash, salt, cracker and sugar well together, add the milk and lastly the eggs, which must be thoroughly beaten. Bake in deep plates. One teaspoon soda. Flour enough to roll.

#### Washington Pie.

MRS. ABEL FARRINGTON.

Two cups sugar, one cup milk, three eggs, two-thirds cup butter, one teaspoon cream tartar, one-half teaspoon soda, three cups flour. Beat sugar, eggs and butter well together.



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### Wedding Cake.

MRS. ELIZA JOHNSON.

One pound, six ounces flour, one pound, ten ounces butter, one pound, six ounces brown sugar, three pounds currants after cleaning, one pound, two ounces raisins, one pound, one ounce citron, one-half wine glass brandy, one-half wine glass rose water, one wine glass molasses, two small nutmegs, one-fourth ounce cinnamon, two tablespoons clove, two tablespoons mace, ten eggs, one-half teaspoon soda, brown flour, light brown. This will make two loaves to be baked in ten-lb. salt boxes lined with writing paper buttered.

### Date Cake.

MRS. DUNBAR.

One cup butter, one-half cup sugar, one-half cup molasses, two eggs, one-half teaspoon soda, spice to taste, three cups flour, sometimes requires more according to quality, one pound dates.



## New Year's Cookies.

MRS. AARON GAY.

Beat three-fourths pound butter and one pound sugar to a cream, and add three eggs, one teacup sour milk, one teaspoon soda, one-half cup caraway seeds and flour enough to roll nicely. Very fine.

## Delicate Cake.

MRS. AARON GAY.

A scant half cup butter, one and one-half cups pulverized sugar, one-half cup water, whites of six eggs, two cups flour, one teaspoon baking powder. Flavor with bitter almonds.

## Angel's Cake.

Mrs. Sarah A. Wheeler's Recipe, Titusville, Pa.

One cup of powdered sugar, one cup flour after it is sifted, one teaspoon cream tartar, eleven eggs, whites only.

The flour and cream of tartar must be sifted together six times and the sugar sifted several times. Beat the whites of the eggs to a stiff froth, on a large platter. Sift the sugar into it, beating it all the time. Do not stop beating from the time of beginning until it is poured into the pan; and then put into the oven as soon as possible. Add flavoring. Sift in the flour, gradually as in sponge cake. Do not butter the pan. Bake about an hour.

## Angel Cake.

MRS. IRA F. BURNHAM.

One and one-half cups white sugar, one cup flour, one teaspoon cream tartar, whites eleven eggs. Beat whites of eggs to a stiff froth, sift sugar, add very lightly to the eggs. Sift cream tartar through the flour four times. Add it very carefully, mixing as gently as possible, then flavor with almond to taste. Put it in a pan with a tube in the centre. Bake in moderate oven forty-five minutes.

## Corn Starch Cake.

MRS. JOHN DEARDEN.

One cup sugar, one-half cup butter, one-half cup milk, one-half teaspoon cream tartar, one-quarter teaspoon soda, whites of three eggs, one cup flour, one-half cup corn starch.

## APPLE CREAM CAKE.

MRS. E. A. EDWARDS.

CAKE PART—One egg, yolk of another, cup sugar, one tablespoon butter, one-half cup milk, one teaspoon yeast powder, two cups flour.

CREAM PART—One grated sour apple, white of an egg, one cup powdered sugar, beat fifteen minutes. Flavor to suit taste.

## Chocolate Cream Cake.

MRS. E. N. WILKINS.

Two cups sugar, 2-3 cups butter, two eggs, one cup



## ☀ Recipe ☀ for ☀ Boys ☀

Until they arrive at the age of 3 years there is no rule; but at that age the mother is often perplexed to decide in what manner to dress him that he may appear to other people as beautiful as he does to her. Howard & Caldwell of Brockton are looking after these boys, and have Kilt Suits in stock that cannot be improved upon. At the age of 5 they want pant suits, and the father begins to take an interest in his sons dress, and together we would advise them to visit Howard & Caldwell's, where they can find everything from Hat to Hosiery. After which we know that they will continue their visits until the boy arrives at the age of 12, when he usually has something to say, and the parents come with him to assist him in his selections. He wants to go where he can get style and variety and his parents look at prices. They are all sure to be pleased, and leave their money at the Old Reliable House of

### HOWARD & CALDWELL,

BROCKTON.

cold water or milk, two and one-half good cups flour, two scant spoonfuls baking powder.

#### FROSTING.

White of one egg beaten, add as much cold water as there is white before beating, and about one pound confectioners' sugar, flavor with vanilla; make quite stiff. Spread on cake and when nearly cold spread quickly over the top one-fourth cake of Baker's chocolate melted in hot water.

#### Mary's Cake.

MRS. WHEELLOCK.

One and one-half cups flour, one cup sugar, one tea-

spoon cream of tartar, one-half soda, one egg, two table-spoons melted butter. Break egg into cup, put in soda, and fill with milk. Bake about three-fourths of an hour.

#### Sponge Cake.

MRS. ALBERT N. CLAPP.

Beat three eggs to a froth, add one cup and a half of sugar, one cup of flour, two teaspoonfuls of cream of tartar, one teaspoonful of soda, one-half cup of cold water. Then add one more cup of flour, flavor to taste.

#### Sponge Cake No. 2.

MRS. ALBERT N. CLAPP.

Take the yolks of six eggs, beat to a froth, then add two cups sugar to the yolks, beat them well; then add the whites, beat them all together; add two cups of flour, flavor to taste.

#### Coconut Cake.

MRS. WILLIAM ATWOOD.

One cup sugar, one egg half cup milk, fourth cup butter, one teaspoonful cream of tartar, one-half soda, sifted in, one and one-half cups flour. Bake in three round tins. Take a cup of sweet cream and whip till it thickens, sweeten to taste; spread a layer over each cake and sprinkle cocco-nut; lay the cakes one above the other, and you have a moist, delicious and nice looking cake.



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### WINDSOR CAKE,

MRS. A. A. J. STETSON.

One cup molasses, one cup brown sugar, one cup of butter, and beat thoroughly, one cup sour milk, one quart of flour, one teaspoonful each, cloves, cinnamon, nutmeg and soda, two cups chopped raisins, one of currants, one-fourth pound citron, one egg, well beaten, the last thing. If properly put together, a nice moist cake will be the result, which can be improved by frosting.

### Lady Fingers.

MRS. ABEL FARRINGTON.

One cup sugar, one-half cup butter, one egg, one-fourth cup milk, one pint flour, one teaspoonful cream of tartar,

one-half teaspoonful soda. Roll with the hands; cut to the length of four inches. Lay in a well greased pan about an inch apart and bake in a quick oven.

### CREAM CAKES.

MRS. HARVEY GIFFORD.

One-half pint water, two-thirds cup butter, one and one-half cups flour, boil the water and butter together and stir in the flour while boiling; when cool add five eggs and one-fourth teaspoon soda; bake in a hot oven, drop from a spoon in cakes.

### CREAM.

One cup sugar, two eggs, three-fourths cup of flour, one pint milk; beat the eggs, sugar and flour together and stir in while boiling.

### Ribbon Cake.

MRS. EWEN BRYDEN, JR.

Three eggs, two cups of sugar, two-thirds cup of butter; sugar and butter beaten to a cream, one cup milk, three cups flour, two teaspoons cream of tartar, one of soda, level the spoon. Bake two-thirds of mixture in two pans, take the other third, add one tablespoonful molasses, one cup chopped raisins, citron, all kinds of spice. Put together with jelly.

### FROSTING.

One cup of sugar, one-third cup milk, boil eight minutes, beat to a cream, flavor to taste.



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### French Cake.

MRS. JOHN HERBERT.

Four eggs, beat whites and yolks separately; two cups white sugar, one cup of milk, one-half cup of butter, three cups flour, two spoons of cream of tartar, one spoonful of soda. Mix sugar and butter, then add eggs, then the milk, with soda dissolved in it, then stir the flour with the cream of tartar. Flavor with lemon or vanilla.

### Walnut Cake.

LINNIE ROBINSON.

Three eggs, one and one-half cups sugar, two-thirds cup

butter, one cup milk, salt, one teaspoonful Royal baking powder, one pound English walnuts chopped, flour to stiffen, cream butter and sugar; it makes two loaves.

### CREAM FROSTING.

One cup of sugar, three tablespoonfuls boiling water. boil until it ropes; white of one egg beaten stiff; beat both together and spread with wet knife, flavor to taste.

### Jelly Cake.

MRS. JOSEPH SWAN.

Three eggs beaten thoroughly, one cup sugar beaten well with the eggs, one spoonful cream of tartar into eggs and sugar, one-half teaspoonful soda, in three table spoons milk, one heaping cup flour; bake in dripping pan.

### Graham Cake.

F.

One cup sugar, one-half cup butter, one egg, one cup of milk, one teaspoonful soda, three cups flour, sifted, salt, nutmeg, lemon.

### ORANGE CAKE.

MRS. HAWKES LORING.

Three tablespoons butter, three tablespoons milk, one cup flour before sifted, three eggs, one-half teaspoon soda, one teaspoon cream tartar, rind of two oranges grated, one cup sugar.

FILLING—White of one egg stiffened with cup sugar, the juice of two oranges. Frost the top of loaf before adding the orange juice.



BERWICK SPONGE CAKE,  
MRS. ALBERT F. CLAPP.

Beat three eggs together two minutes, one and one-half cups sugar and beat five minutes, one cup flour, one teaspoon cream tartar, beat two minutes, one-half cup cold water, one-half teaspoon soda in it, beat one minute; add one cup flour and beat one minute.

CREAM OF TARTAR CAKE. d  
MISS L. PETERS.

Three eggs, two cups sugar, one-half cup butter, three cups flour, one cup milk, two teaspoons cream tartar and one of soda.

PORK CAKE,  
MRS. J. L. BELCHER.

One and one-half cups pork, chopped fine, one and one-half cups boiling water poured on to it, two cups molasses, two cups sugar, three eggs, all kinds spice, one and one-half teaspoons soda, two cups currants, one pound chopped raisins, one-half pound citron.

COFFEE CAKE,  
K.

One and one-half cups cold strong coffee, one and one-half cups sugar, one-half cup molasses, one cup butter, one cup raisins chopped, one cup currants, citron to suit.

One nutmeg, cinnamon, clove, and allspice, one teaspoonful of soda. Stir in flour until stiff as pound cake. This should make two loaves of nice cake.

ICE CREAM CAKE.

MRS. DR. C. S. YOUNG. MRS. E. F. LEONARD

One cup sugar, butter size of an egg, one-half cup milk, whites of two eggs beaten, one cup flour, one teaspoon baking powder, flavor with vanilla or almond. Frosting of yolks of eggs.

Strawberry Short Cake.

MRS. MYRON GILBERT.

One-half cup butter-milk, one-half cup cream, one teaspoon salt, one-half teaspoon of soda; dissolve the soda and foam in butter-milk and cream; stir into the flour, knead and roll out two crusts about an inch thick the size of a washington pie plate, spread thick with butter, lay them together and bake. When baked, open and spread with butter, fill with strawberries, sugar and cream, and serve hot.

Chocolate Cake.

MRS. ELLERY CLAPP.

One cup sugar, one-half cup butter, one-half cup milk; two eggs, one teaspoonful cream of tartar, one-half soda, two cups flour.

FILLING.

Grate half cake chocolate, one-half cup milk, one egg, sweeten to taste.

Composition Cake.

MRS. E. W. BARROWS.

Three eggs, one-half cup butter, one and one-half cups of



sugar, two and one-half cups flour, one-half cup of milk, one teaspoon of cream of tartar, one-half teaspoon soda, a little salt, flavor to the taste.

#### Canned Plums.

MRS. H. W. DARLING.

Wash, and put whole into a syrup made of a pint of water, and a pound of sugar to every two pounds of fruit; boil for eight minutes; can and seal immediately. If pricked with a fork, the plums will be less liable to burst.

#### Orange Peel Preserve.

MRS. M. P. CURTIS.

Cut the peel into quarters, boil it in three or four different waters till the bitter taste is nearly gone. Make a syrup very sweet and boil the peel in the syrup twenty minutes or until it becomes transparent.

#### Citron Preserve.

MRS. R. G. LEONARD

To twelve pounds of citron add three lemons and seven pounds sugar. Pare the citron, cut in small pieces, slice the lemons and remove the seeds. Let it stand over night. In the morning, cook slowly until tender.

#### Currant Preserve.

Weigh equal quantities of sugar, and fruit stripped from the stem. Boil the fruit ten minutes, stirring it often, and crushing. Add the sugar, and boil another ten minutes; measure the time from the minute boiling commences. This keeps till currants come again.

#### Currant Jelly.

Pick over the fruit, but leave it on the stem. Put in the preserving kettle, and break it with a ladle or spoon, and when it is hot, squeeze it in a coarse linen bag until you can press out no more of the juice. Then weigh a pound of sugar to a pint of juice. Heat the sugar as hot as possible without dissolving or burning, boil the juice five minutes very fast and while boiling add the hot sugar, stir it well, and when it has boiled again five minutes, set it off. The time must be strictly observed.

#### Apple Jelly.

MRS. MYRON GILBERT.

To a peck of apples take a gallon of water, let them boil until soft enough to pierce with a spoon, strain the liquor off by pouring into a colander. Boil the juice until it has boiled away one-half, then strain through a jelly bag, then measure the juice, and to a cup of liquor add one cup of sugar; set over a slow fire and let it boil one-half hour.

#### Lemon Jelly.

MISS NELLIE V. DRAKE.

Dissolve one-half box of gelatine in a half-pint of water; add the juice and grated rind of two lemons and a pint of boiling water. Strain and add one and one-half cups of sugar; set in a cool place to harden.

#### Pickles.

MRS. HATTIE CARPENTER.

Pick from vines cucumbers and let lie in the air (not in



the sun) twenty-four hours, then put them in an earthen dish or wooden bowl, and throw over them a large handful of fine salt and cover with boiling water. Let stand twenty-four hours then put into old cider or take strong vinegar, reducing it with water, and let them stand one week; take out, placing in jar with spices tied up in pieces of cloth, pour over them boiling vinegar to cover, with a piece of alum half as large as a hen's egg. This receipt is right for one hundred cucumbers. Reliable.

#### Chili Sauce.

MRS. FULLER.

One peck ripe tomatoes, 5 ripe peppers, six onions, one cup sugar, one small cup of salt, one quart vinegar, tablespoonful each of ginger, cloves, cinnamon, allspice, nutmeg, mace; boil two hours, strain through a colander, thin, cool, settle.

#### Tomato Catsup.

MRS. E. M. NORTON.

Four quarts of ripe tomatoes washed and sliced, boil two hours, strain, and add two tablespoonfuls salt, one tablespoonful cayenne, one tablespoonful black pepper, one tablespoonful allspice, one tablespoonful cloves, one of cinnamon, two of ground mustard, one tumbler of brown sugar, one quart of vinegar; boil two hours. Two onions may be boiled in with tomatoes if liked.

#### Spiced Tomatoes.

MRS. S. SAVELS.

7 pounds tomatoes, two pounds sugar, one ounce ground

cinnamon, one and one-half ounces of cloves; pare and slice tomatoes and let them boil away about half. The spices to be put in a cloth and boil fifteen minutes, one pint vinegar, added when done and boil all together three or four minutes.

#### Piccaililli.

MRS. E. M. NORTON.

One peck of green tomatoes chopped and put in salt over night; in the morning, drain off all the water and add two cups of brown sugar, four large onions chopped, one ounce each of whole cloves, allspice and white mustard seeds, and vinegar enough to cover, boil until tender.

#### Spiced Currants.

MRS. FULLER.

Five pounds currants, four pounds sugar, one pint vinegar, four teaspoonfuls of cinnamon, four tablespoonfuls of cloves. Boil three hours.

#### Fruit Candy.

MRS. ALBERT CLAPP.

Three cups granulated sugar, half cup water, fourth cup vinegar, boil half an hour; add one teaspoon butter, quarter of a pound English walnuts, quarter of a pound almonds, half pound of dates. Pour into well buttered, large sized pan and set away to cool.



### Butter Scotch

MRS. L. W. STANDISH.

One cup molasses, one cup sugar, one-half cup butter. Boil all together ten or fifteen minutes, or until brittle, then drop in cold water, pour in buttered tins, and check when cool.

### Chocolate Candy.

MISS MABEL WHITE.

One cup molasses, one-half cup milk, let it come to a boil and skim, add one cup sugar, one-half cup chocolate, a little butter. Boil till hard. Boiling longer will make it dry and brittle.

### Walnut Creams.

MRS. M. G. BRIDGMAN.

To the white of an egg, with half as much cold water, beaten to a stiff froth, add confectioner's sugar until hard enough to make into small balls: press firmly on one side half an English walnut as soon as each ball is moulded.

### Chocolate Creams.

MRS. M. G. BRIDGMAN.

Make in the same way as walnut creams: when rolled into balls, set away for a few hours to harden; then dip in melted chocolate; place on buttered paper to harden in a cool place.

### Molasses Candy.

MISS MATTIE S. HUSSEY.

Two cups molasses, one cup sugar piece of butter size

of egg. Boil all together, stirring constantly; use cup of cold water to test hardness; just before removing from stove, add one-half teaspoon soda. Pull as soon as possible after it begins to cool.

### Molasses Candy.

LILLIA PORTER.

One cup molasses, one-half sugar, one teaspoon vinegar, small piece butter, one-eighth teaspoon soda. Boil ten minutes.

### Cream Candy.

MRS. D. C. ROSE.

Three cups sugar, one-half cup vinegar, two-thirds cup water; boil on moderate fire without stirring until it hardens by trying in water. Butter pans, and when nearly cool, pull as molasses candy until white, adding while pulling essence of lemon.

### Sugar Taffy.

MISS ANNIE P. WHITE.

Two cups sugar, two-thirds cup milk, one tablespoon molasses, one tablespoon vanilla, one tablespoon butter, two squares chocolate. Boil ten minutes.

### Chocolate Taffy with Nuts.

MRS. A. A. J. STETSON.

Two cups molasses, one cup sugar, one cup milk: boil thirty minutes, add piece of butter size of egg, one-



fourth pound grated chocolate. one cup nuts, pour in buttered dish; wet over top with vanilla. Cut in small squares when cold.

### How To Make Good Tea.

MR. FREDERICK WILLIAMS.

In the first place buy good tea. This is just as essential as to first catch a good, fat rabbit, before you cook it.

2, Take your empty tea-kettle and fill it with pure cold water and boil it. As soon as boiled take your clean earthen tea-pot, pour into it from your tea-kettle as much boiling water as will be necessary to rinse and heat up the tea-pot. Into your empty tea-pot drop in immediately your tea and pour from your tea-kettle the scalding hot water, about one-third of a tea-pot full; then set it not where it will boil, but on a reasonably warm corner of your stove or range for say from three to five minutes to steep, then fill up as full as you wish with the same boiling water; then fill your cups and you have a drink which "cheers without mebriating" and fit for a king or queen.

By this method you retain the fine aroma and preserve all other essential elements of the tea. And let it be added, that one of its fine effects, lies in the oft observed fact that the tongues of all the drinkers are ready to do cheerful services in painless gossip or in the upper regions of calm philosophy.

TO MAKE CASTOR OIL PALATABLE.—Boil castor oil with an equal quantity of milk, sweeten it with a little sugar.

stir it well, and let it cool. Children will never suspect it is medicine. They will love it.

### Yeast Powder.

MRS JOSEPH SWAN.

One pound corn starch, eight ounces cooking soda, five ounces tartaric acid; sift five times.

TO MAKE COLOGNE WATER.—To one pint of alcohol, add sixty drops of lavender, sixty drops of bergamot, sixty drops of essence of lemon, sixty drops of orange water. Let it be corked up and well shaken. Age improves it.

TO REMOVE GRASS STAINS FROM LINEN, COTTON, ETC.—Dip the stained part in kerosene oil, rub smartly between the fingers, then hold it in clear, cold water, rubbing it all the time and the stain will disappear.

To clean black dress goods, take an old black kid glove, cut into small pieces and let it stand over night in a pint of soft water. In the morning add as much more warm water as will be needed, also a few drops of ammonia. Have the goods well brushed, then with a sponge wet them on the right side with the water and rub quite hard; smooth with the hand and hang out of doors in the shade; when nearly dry iron on the wrong side.

### SILVER CAKE,

MRS. J. G. PHINNEY.

One-half cup butter, one cup sugar, one-half cup milk, two cups flour, whites six eggs, one teaspoon cream tartar, one-half teaspoon saleratus. Flavor and bake in sheets, Strew in strips of citron. For frosting use white of one egg and one cup powdered sugar.



CANNED FRUIT.  
MRS. E. A. CURTIS.

All kinds of fruit may be put directly in the cans with layers of sugar, and the jars placed upon a towel or layers of cloth in a boiler or kettle, the jars sunk in warm water to the necks. Let the water boil; as the fruit shrinks put in more fruit or hot syrup to keep them full. When soft place the covers on, and take from the water. Be sure that the can is full. This has been tried three years and not a single can lost.

DOMESTIC AND USEFUL.

TO EBONIZE OLD FURNITURE. Clean thoroughly by scraping with glass or a furniture scraper, sandpaper it to a smooth surface, paint it with common black paint, and sandpaper again with finest quality of 2 paper (000 paper) paint again, rub down with common burlap or flannels. Common shoe blacking applied after smoothing is cheaper and gives a nice finish.

H. B. Avery, North Attleboro.

For Mending Broken China. Use common carriage varnish. Apply to each broken edge, and if a plate or saucer, strap it on a thin board.

H. B. Avery, North Attleboro.

Skim Milk for Mending China. Boil four hours, keep the dish covered with milk. Tie first.

H. B. Avery, North Attleboro.

Cement for Stoves, etc. When an iron vessel, stove or stove-pipe is cracked the opening may be stopped with a cement made of wood ashes, salt and water.

H. B. Avery, No. Attleboro.

Earth for House Plants. Equal parts of soil of woods earth, leaf mould, sand, well rotted manure and charcoal. The charcoal gives brilliancy to the blossoms.

It is not generally known that hyacinth and tulip bulbs, lifted after the foliage begins to die, kept in a cool dry place through the summer and reset in October, produce the most abundant and perfect flowers. This is worthy of attention.

If a piece of china is broken out firmly paste piece of paper to the article on outside, fill in just the shape of the missing piece then apply plaster of paris with gum arabic.

To Take Out Fruit Stains. Dip the garment in milk dry it and then wash it.

To prevent burning out the stove grate. Do not allow the ashes to accumulate in the grate.

Mrs. M. S. Hussey.

Rub your griddle with fine salt before you grease it and your cake will not stick.

To clean piano keys rub them with a little alcohol, applying with a soft rag. Iron rust comes off with lemon juice and salt, and the same kind of juice will remove stains from the hands.

Grease may be removed from silk by applying magnesia to the wrong side.

Mrs. M. S. Hussey.



By warming the knife hot bread will cut as nicely as cold.

Sugar, glycerine, and gum arabic are the articles used to produce the glossy appearance of ink.

Use ammonia in water for cleaning glass.

Vaseline applied to bruises will prevent black and blue spots.

After greasing a pan for cake dip it in flour and the cake will never stick to pan.

To cleanse Blankets. Put two large tablespoons of borax and a pint of soft soap into a tub of cold water. When dissolved put in a pair of blankets and let them remain over night. Next day rub and drain them out and rinse in two waters and hang them to dry. Do not wring them.

Mrs. H. M. Porter.

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