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—BY THE—

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has few equals. Time was when the occupation of the farmer was an occupation of drudgery and almost ceaseless toil. The farmer of those days carried his money—if he had any—in his pockets or hoarded in a bureau drawer where it was a never-ending source of worry. To the Grange is due, in a large measure, the uplifting of husbandry. To-day the farmer is the most independent of beings. He does his work with modern machinery, his mail is delivered to his door, he has telephone connections with town and city, and the methodical farmer puts his money in the bank and

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SOUP.

Corn Chowder.

Fry in butter in a deep kettle three onions sliced thin; when tender add eight potatoes sliced, salt and pepper, cover. Cook a few minutes, then add corn cut and scraped from eight ears, add more water; boil one-half hour, then add one quart of hot milk, three tablespoonfuls of butter rubbed smooth with tablespoonful flour, allow to come to a boil and serve. Delora Heslar.

Clam Chowder.

One hundred clams, five pounds of lean beef, one-half pound of fat salt pork, four carrots, six onions, two quarts of potatoes, two bunches of celery; put through a vegetable grinder, salt and pepper, cook good two hours; add other things if wanted.

L. H.

Celery Soup.

Take one shank of beef, one large bunch of celery, one cup of cream and a little flour. Make a rich broth of the shank, always using cold water, skimming off all the fat as it rises. When ready, take up meat and thicken the broth with a spoonful or two of flour mixed with a little cold water. Have celery cut fine and boil in soup until tender, then add cream. Salt and pepper to taste. Mrs. Geo. G. Mason.

Noodle Soup.

For the noodles one egg, a little salt, four tablespoonfuls of sweet milk, two even teaspoonfuls of baking powder, flour to make stiff enough to roll. Roll thin and cut in fine strips, adding to any soup stock and cook twenty minutes.

Croutons.

These are simply pieces of bread fried brown and crisp to be used in soup.

Tomato Soup.

One peck ripe tomatoes, six common size onions, one bunch celery; pepper and salt to taste; cook tomatoes and onions until soft, cook celery longer and alone. Then put all through a sieve, then let it come to a boil and can. This will make five quarts.

Mrs. Mohr.


Croutons.

For clear and cream of tomato soup—To make croutons toast stale bread; butter lightly and cut into dice. Serve in separate dish. If you put them in the soup when you dish it they will become heavy before they reach the dining room.

M. J. Burnett.

Clear Tomato Soup.

One quart can or one quart of stewed tomatoes, one pint of stock and one pint of water, (or) one quart of water, (first the

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best), one tablespoonful of butter, one-fourth teaspoonful of baking soda, two tablespoonfuls of flour, one teaspoonful of sugar, one small onion, sprig of parsley, one bay leaf. Salt and pepper to taste. Put tomatoes in sauce pan with bay leaf, parsley, onion and stock or water. Stew for fifteen minutes, then press through a sieve to remove seeds. Wash the sauce pan, return the tomatoes and put on fire to boil. Rub butter and flour together until smooth and stir into the soup when boiling. Stir constantly until smooth, then add salt, pepper, sugar and soda and serve immediately with croutons.

M. J. Burnett.

Cream of Corn Soup.

One pint of grated corn, three pints of boiling water or stock, one pint of hot milk, three tablespoonfuls of flour, yolks of two eggs, salt and pepper to taste. Put the cobs from which you have removed the corn in the boiling water or stock and boil slowly half an hour, remove them, put in the corn and boil until very soft (about 20 minutes), then press it through a sieve. Season and let it simmer while you rub the butter and flour together; add these to the soup and stir constantly until it thickens. Now add the boiling milk, cook one minute, then add the beaten yolks and serve immediately.

M. J. Burnett.

Cream of Tomato Soup.

One quart of milk, one pint of stewed tomatoes, one large tablespoonful of butter, one bay leaf, sprig of parsley, one teaspoonful of sugar, one-fourth teaspoonful of baking soda, two tablespoonfuls of flour. Stew tomatoes with bay leaf and parsley, for fifteen minutes, and put milk on to boil in a double boiler. Rub butter and flour together, add to the milk when boiling and stir constantly until it thickens. Now press tomatoes through a sieve, and if ready to use the soup, add the sugar and soda to the tomatoes and then the boiling milk; stir and serve immediately. It must not go on the fire after mixing the milk with the tomatoes, or it will separate. If you are not ready, let them stand on the stove separately and mix when wanted.

M. J. Burnett.

Cream of Tomato Soup.

Three cups of tomatoes cooked, add one-fourth teaspoonful of soda (or more if the tomatoes are sour), add one quart of milk with one tablespoonful of flour dissolved in a small portion of the milk. Butter, salt and pepper to taste.

Ruth A. Drum.

Cream of Tomato Soup.

One pint of canned tomatoes, one-half pint water, one bay leaf, one leaf onion. Boil one-half hour, then strain through a sieve. Heat one pint of milk, one tablespoonful of butter; when hot, thicken with two tablespoonfuls of flour, salt to taste; stir until smooth and remove from stove. When ready to serve add one-eighth teaspoonful soda dissolved in water in the tomato,

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then gradually pour tomato in the thickened milk and serve at once.

Mrs. P. Miller.

Clam Chowder.

One and one-half dozen clams, two quarts soup stock (chicken or beef cooled and all the grease taken off), one small carrot chopped fine, five tomatoes chopped fine or two teacups of canned tomatoes, eight small potatoes cut in cubes, one tablespoonful of salt pork cut fine, and onions fried in it. Be careful not to burn the onions, as it will give the soup a burned taste. One teaspoonful allspice, cloves and cinnamon tied in a cloth and cooked with chowder, one tablespoonful of Worcestershire sauce. When done, add fourteen crackers rolled fine, add chopped clams and broth, add salt and pepper to taste. Stir constantly as it thickens to prevent burning; add water to thin, if necessary.

Ruth A. Drum.

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FISH.

To Bake Fish.

Fill the prepared fish with stuffing and sew up, place in pan shorter than fish and skewer it into shape of letter S. Put slices of fat pork in pan under fish; bake in hot oven about three-quarters of an hour.
Mrs. J. M. Murphy.

Scalloped Clams.

Cut raw potatoes, a medium sized carrot and onions to suit taste into small cubes. Have enough to nearly fill your baking dish. Boil all together until tender but not real done. Grind or chop twelve clams fine. Put in well buttered baking dish. Alternate layers of vegetables, clams and bread or cracker crumbs. Season each layer with butter, pepper and salt. Put crumbs on top, pour on enough milk to moisten through. Bake until well browned. Serve on hot plates if possible. Use more clams if dish holds much more than one quart.
Mrs. F. I. Lowell.

Creamed Oysters.

Twenty-five oysters, one pint of cream, one tablespoonful of butter, one tablespoonful of flour, salt and pepper to taste. Put the butter, one tablespoonful of flour, salt and pepper to taste. Put the boil drain through a colander. Put the cream on to boil in a double boiler. Rub the butter and flour together and add to the cream when boiling and stir constantly until it thickens, then add the oysters, salt and pepper; stir until thoroughly heated and serve.
I. M. Burnett.

Pickled Oysters.

Put two dozen oysters in one quart of slightly salted water, let come to a boil and skim out at once into an earthen dish, let cool and pour over them the following: One quart vinegar, one teaspoonful each of cinnamon, cloves and allspice, one-half teaspoonful of black pepper; let it boil up and when cold pour over the oysters; cover and set away for 24 hours, when they will be ready for use.

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MEATS.

A Relish for Baked Meats.

Partly mash your currants and have an equal amount of sugar heating in the oven. When the currant juice is boiling hot stir in the sugar and let come to a boil; skim if necessary and pour on platters; let stand one day in the sun; put in glass jars and seal.

Tomato Sauce.

One tablespoonful of butter, one tablespoonful of flour, one cup of tomato juice, sprinkle of pepper and salt, one teaspoonful of sugar. Make like a white sauce. Miss Gertrude Gray.

Peanut Butter.

One egg, one tablespoonful of sugar, one tablespoonful of flour, one tablespoonful of mustard, one teaspoonful of salt, pinch of red pepper, half a cup of vinegar, half a cup of milk.

Mrs. Wm. Kittleberger.

Steamed Meat and Fish.

Cut cold veal or beef with meat chopper, moisten with a cup or two of milk, three cups of meat, one cup of bread crumbs, one small onion, one egg; pour all in a buttered bowl; steam one hour. Serve with a sauce made the same as milk gravy.

Mother's Meat Pie.

Line a pie pan with ordinary pie crust; then take fresh sausage, a little less than enough to fill your pie, add enough bread crumbs to finish the amount, chop a small onion very fine, mix all together, fill, cover with top crust, bake in a slow oven; if mixture seems dry add water. If you want it baked quickly fry sausage and onions first until nearly done, then add to pie after adding crumbs, and bake.

Mrs. Erbland.

Beef Croquettes.

One pint of cold cooked beef chopped very fine, one-half pint of milk or cream, one large tablespoonful of butter, two large tablespoonfuls of flour, one large tablespoonful of chpped parsley, one teaspoonful of onion juice, one teaspoonful of salt, a little grated nutmeg and pepper to taste. Put the milk on to boil in double boiler. Rub the butter and flour to a smooth paste, then stir into the boiling milk and stir continually until it is very thick. Take from the fire and add the meat and stir until thoroughly mixed, add the seasoning, tasting to see if enough salt and pepper, then turn on a large plate to cool. When cold form into cone-shaped croquettes. Dip first in egg and then in bread crumbs, fry in boiling fat. Serve at once with a small sprig of parsley on top of each croquette. Chicken croquettes made the same way using chicken instead of beef.

M. J. Burnett.

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Take enough sauerkraut for a meal and cool tender, put in a bake dish and put over top sausage enough to cover. If sausage in skins are used prick them and bake.

Welsh Rarebit.

One-half pound of mild cheese broken in small pieces and melted in double boiler; when melted add one tablespoonful of butter, one-half cupful sweet cream, one egg beaten; stir until it thickens, add a little salt and pepper and spread on saltines or toast; eat warm.

Mrs. P. Miller.

Beef Roll.

Three pounds of round steak chopped fine, two cups of crackers ground fine, three eggs, two cups of sweet milk, small piece of butter melted, pepper and salt to taste. Mix good with spoon and form in a roll. When in dripper put in a cup of hot water or more, baste often; cook one hour, longer if necessary.

Mrs. Geo. Kaler.

Meat Loaf.

Three pounds of lean, raw beef chopped fine, one teaspoonful of pepper, two of salt, one egg, one cup of milk, one cup of cracker crumbs; mix all together, pack in a tin and bake one hour.

Mrs. Willard Knapp.

Savory Molds.

Mince half a pound of any cold meat, put in a bowl with half a cup of bread crumbs, two tablespoonfuls of butter, one tablespoonful of onion juice, one tablespoonful of chopped parsley, salt and pepper. Mix well and moisten with one egg; butter small molds and fill with mixture, bake in a moderate oven half an hour and serve with brown gravy or tomato sauce.

Mary Lawrence.

Club Sandwiches.

Two slices of bread toasted, one slice of broiled bacon, one slice of cold chicken or turkey, layer of lettuce leaves and mayonnaise dressing on lettuce.

Mrs. J. M. Murphy.

Rice and Cheese.

Make a white sauce, using one tablespoonful of butter, one (scant) tablespoonful of flour, one cup of milk, add one cup of boiled rice, one egg, salt and pepper, one-half cup of grated cheese. Bake one-half hour.

Mrs. Geo. G. Mason.

Yorkshire Pudding to Be Eaten With Roast Beef.

One pint of sweet milk, one egg, one heaping teaspoonful of baking powder, five large tablespoonfuls of gravy from the meat pan, stir quite stiff with flour. After putting in the tin pour three or four tablespoonfuls of gravy on top. Bake. Make brown gravy to serve with it.

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Veal Loaf.

Three pounds raw veal chopped fine, butter size of an egg, three eggs, three tablespoonfuls of cream or milk; if milk use small piece of butter. Mix eggs and cream, and mix the veal with four pounded crackers, one teaspoon of black pepper and one large teaspoonful of salt. Mix all together and form a loaf. Bake two and one-half hours, basting with butter and water. Cut in thin slices.

Mrs. E. P. Stillwell.

Salmon Loaf.

One can salmon, drain liquor, two-thirds cup of bread or cracker crumbs, four eggs beaten, four tablespoonfuls of melted butter, a little salt and pepper. Mix salmon and butter together till smooth, add eggs to crumbs, then mix all thoroughly; put in buttered mold and steam one hour.

Dressing for Above.

One cup of milk, one tablespoonful of cornstarch, one egg beaten, a pinch of salt. Let milk come to scald and just before hot add cornstarch, and cook one minute. Then add egg and cook a minute more.

Mrs. E. A. Blanchard.

Veal Shortcake.

Make a biscuit dough; divide it in two parts. Roll out half an inch thick and spread a little butter on one part and place the other half on top. Bake in hot oven. Cut cold boiled or baked veal into small pieces, add a little water and gravy if you have it. Season to taste with salt and pepper. When the biscuit is done open it and put the veal between the layers on top. The top layer should be turned bottom side up.

Mugwump Sauce.

One cup of sugar, half cup of butter, and one egg. Stir all together without having previously beaten the egg. Beat till very light. Flavor to taste. Notwithstanding its name this is the best sauce made.

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EGGS.**Baked Eggs.**

Butter a shallow baking dish, break in the eggs; on each shake a little salt and pepper, a bit of butter; bake until well set, remove to a warm platter and serve. The egg will look nicer if baked in buttered patty pans. DeM. T.

Pickled Eggs.

Boil hard what eggs you wish to pickle, remove the shells, drop while hot in vinegar with a few spices. They are very nice for tea when cooked in the morning.

Deviled Eggs.

Boil ten eggs ten minutes, drop in cold water two minutes, peel off the shells, cut in halves, remove the yolks and mix them with one-half teaspoonful salt, a dash of pepper and two tablespoonfuls of vinegar, work to a smooth paste, put back into the white cups. Place on platter and garnish with parsley.

Creamed Eggs.

One teacupful sweet cream, put in frying-pan and when hot break in the eggs, salt and keep dipping the cream over them until done.

Omelet.

Three eggs, a little salt, nine tablespoonfuls of milk, one heaping tablespoonful of flour. Beat the yolks, flour, salt and milk together. Beat the whites to a stiff froth, add all together and pour into a hot buttered frying pan until set. Brown in hot oven, then fold.

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VEGETABLES.

Macaroni and Cheese.

Three-fourths cup of macaroni broken in short pieces, two quarts of boiling water, one tablespoonful of salt, one and one-half cups of white sauce. Cook the macaroni in boiling, salted water 25 or 30 minutes, then drain in a strainer and pour cold water over it to remove the starch. Put a layer of boiled macaroni in a buttered baking dish, cover with a layer of white sauce and sprinkle with grated cheese; repeat and cover top layer with buttered crumbs and bake until crumbs are brown. For the white sauce take three tablespoonfuls of butter, three tablespoonfuls of flour, two cups of milk, one teaspoonful of salt. Cook together five minutes or until smooth. Mrs. Kittleberger.

Baked Tomatoes.

Cut tomatoes in thick slices, put in a deep baking dish; add a seasoning of salt, pepper and butter, cover with bread crumbs and bits of butter; bake in a moderate oven 20 or 30 minutes; serve hot with roast meat.

Boston Baked Beans.

One quart of beans, one small teaspoonful of baking soda, let boil up well, then drain and rinse well. Cover with water, let boil only until the jackets begin to peel when you blow on them. Pour all into an earthen bean pot or gallon jar, add one teaspoonful of mustard, two tablespoonfuls of molasses, salt and pepper to taste, one pound of salt pork pressed well down in beans, cover with water and cover jar. Let bake all day. Keep covered with water, until towards night, leave cover off so water will cook down. By tasting after they have cooked an hour with the pork you can tell if they have enough seasoning. Mrs. F. I. Lowell.

Baked Macaroni.

Break six ounces of macaroni into pieces six inches long, put them into a large kettle of boiling water and boil rapidly for twenty minutes, drain and throw into cold water for fifteen minutes, put two tablespoonfuls of butter in a small sauce-pan, when melted add two tablespoonfuls of flour and a pint of milk, stir continually until it boils; take from the fire and add four ounces of grated cheese, a quarter teaspoonful of salt, one-quarter teaspoonful of soda and a little pepper; pour over the macaroni in a baking dish, sprinkle the top with fine bread crumbs and bake in a quick oven until a light brown. Libbie Drake.

Scalloped Potatoes.

Put a good layer of thinly-liced cold potatoes in the bottom of a pan and on this place liberal pieces of butter, add salt and pepper, and scatter on two or three crackers broken fine (not rolled). Put in enough layers like this to fill the pan, generally

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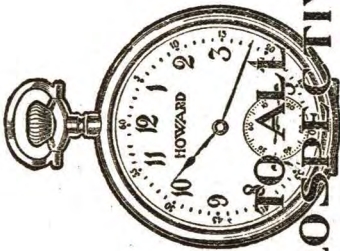
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three. Add milk and cream to nearly cover. Bake two hours in a moderate oven.

Mrs. E. P. Stillwell.

Saratoga Potatoes.

Pare and slice the potatoes very thin with the potato slicer; let them stand in salt and water for half an hour. Wipe dry and fry in very hot lard to a light brown. Salt while hot.

Creamed Potatoes.

Place sufficient milk for warming your potatoes in a frying-pan. When milk is hot put in chopped or diced potatoes, season with salt and pepper. Cream a good-sized piece of butter with a little flour. Stir around in, cover until well heated through. Serve hot.

Fried Squash.

Take summer squash and cut in slices, dip in flour, put in a frying-pan with a little butter and fried meat drippings or lard and sprinkle with salt and pepper, cover a few minutes and let steam, then take off the cover and let brown.

Potato Croquettes.

Two cupfuls of mashed potatoes and one-fourth cupful of hot milk beaten together until light, then add one tablespoonful of melted butter, a pinch of mace and the beaten whites of two eggs. Roll in cone-shape, dip in beaten egg, and roll in sifted bread crumbs. Fry in hot drippings or lard, which should be hot enough to brown a bit of bread quickly.

Stuffed Potatoes.

Bake medium-sized smooth potatoes about 40 minutes. Remove and cut in halves, lengthwise. Scoop out the potatoes, add a little salt and hot milk, beat till very light. Fill the skins with the mixture, dot with bits of butter, sprinkle with bread crumbs and return to the oven to brown. Serve hot in the skins.

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SALADS.

Chicken Salad.

Mix two cups of chicken meat cut in small pieces, two cups of celery, also cut in small pieces, marmade with French dressing. Chill orange in salad bowl, cover with mayonnaise and decorate with hard boiled eggs.

Clara D. Maine.

Winter Salad.

One medium-sized head of cabbage, one quart of onions, one quart of green tomatoes, one cauliflower, three stalks of celery (more if desired), three peppers. Chop cabbage, onions, tomatoes and peppers, sprinkle with salt, let stand over night. In the morning drain. Scald in weak vinegar until tender.

Dressing.

One-half gallon vinegar (not too strong), one and one-half pounds sugar, one cup of flour, one tablespoonful mustard, one-fourth ounce of tumeric, one-half ounce celery seed. Moisten flour, mustard and tumeric with vinegar, add celery seed, boil all together until it thickens; steam cauliflower until tender, cut celery fine and add dressing to vegetables while hot.

Mrs. F. I. Lowell.

Egg Salad.

Eggs are very nice to boil one-half dozen hard, remove the shell, cut in small dices, and use any salad dressing that you use for cabbage.

Potato Salad.

Take eight cold boiled potatoes, cut in small dices, and a finely cut onion gives a pleasant flavor. Boil as many eggs as you wish to lay around on top, cut in halves, and put salad dressing over all.

Cabbage Salad.

One-half cup of vinegar, set on stove to boil, add one egg, two teaspoonfuls of mustard, two teaspoonfuls of sugar, a little pepper, salt; cook; when cool add two tablespoonfuls of sweet cream, or milk can be used.

Salad Dressing.

Three-fourth cup of vinegar, come to boil, one heaping table-spoonful of butter, beat together one teaspoonful of mustard, one tablespoonful of flour, one-half cup of sugar, one egg, a little salt; boil together; when cool add sweet cream.

Beet Salad.

Boil the beets in salted water until tender, when cold cut in small dices and dress with pepper, salt, oil and vinegar, or pour over them a French dressing. Toss until every piece has a coating of the dressing.


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Cauliflower Salad.

Cut cold boiled cauliflower into small pieces, and pour over it a salad as you would use for cabbage, or use the French salad dressing.

Mayonnaise.

One egg, one-half teaspoonful mustard, three tablespoonfuls cream, three tablespoonfuls of vinegar, one-half teaspoonful of salt. Boil until it thickens and thin with cream or milk.

Mrs. J. W. Schwenzer.

Oyster Salad.

Boil twenty oysters for five minutes in their own liquor, drain, wash in cold water, then dry and set away until very cold, then mix with half a cupful of mayonnaise and serve on lettuce leaves or celery leaves.

Shrimp Salad.

One pint of shrimps, one pint of celery or less as you desire, cut shrimps in two or three pieces; cut celery in strips, then into small cubes, using scissors or shears to cut it with. Have the celery and shrimps as dry as possible and cold. An hour before serving add salad dressing mixed with whipped cream according to taste.

Salad dressing may be made at any time as it will keep. One teaspoonful of salt, one tablespoonful of butter, one teaspoonful of mustard, one tablespoonful of flour, mix salt, mustard, flour and two heaping teaspoonfuls of sugar together, then add to one scant teacup of vinegar and the yolks of four eggs, cook together until thick.

Mrs. F. I. Lowell.

Mayonnaise Dressing.

One egg, juice of one lemon, dash of cayenne pepper, pinch of salt, one-half pint of olive oil, one tablespoonful of flour, one tablespoonful of butter, one cup of boiling water, cook till smooth let cool, then add oil and other ingredients which must be beaten separately first.

Cream Mustard.

One cup of cream, two tablespoonful of mustard, one tablespoonful of salt, three eggs beat all together, pour one cup of boiling vinegar over all, set dish in kettle of boiling water. Cook until thick.

Mrs. A. J. Mohr.

Dressing for Lettuce.

One tablespoonful of flour, three tablespoonfuls of vinegar, two tablespoonfuls of butter, two tablespoonfuls of sugar. Mix flour and butter together, add sugar and vinegar, set in hot water on the stove for five minutes, stir all the time, add one egg, salt, pepper and cream.

Salad Dressing.

One tablespoonful of flour, one teaspoonful of mustard, one

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teaspoonful of salt, one-fourth teaspoonful red pepper, one-half cup of sugar, two cupfuls of vinegar, two eggs, butter the size of an egg. Mix dry ingredients together, add well-beaten eggs and butter together, cook all together in double boiler, stir often. Thin with cream or if preferred add oil. Libbie Drake.

Russian Salad.

Cut boiled beets in small dices, drain one can peas, then take a lettuce leaf for each dish, a tablespoonful of beets and a dessert-spoonful of peas on leaf and one teaspoonful of mayonnaise dressing. Mrs. Coony.

Salad Dressing.

One egg, one-half cup of vinegar, two tablespoonfuls sweet milk, two teaspoonfuls mustard, two teaspoonfuls of sugar, pepper and salt to taste. Cook up and pour over salad.

Waldorf Salad.

One cup of sour apples, one cup of celery, one tablespoonful of lemon juice, one-half cup of walnut meats broken in pieces. Cut apples in thin slices; cut celery in small pieces. Dust with salt and pepper. Mix with mayonnaise or boiled dressing.

Cauliflower Salad.

Separate the sprigs of cold boiled cauliflower, put into the salad dish a head of lettuce and cover it with mayonnaise. Arrange the cauliflower sprigs around the dish with head outward and serve. Mrs. E. A. Blanchard.

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PICKLES AND KETCHUP.

Blue Label Catsup.

One bushel of tomatoes, six large onions, one pound of light-brown sugar, one pint of vinegar, one-fourth pound of mixed spice (tied in a bag loosely), one cup of salt (scant), one teaspoonful of red pepper. First boil tomatoes and onions together until well done, then strain and add spice, etc., and boil until thick enough. Bottle and seal. Need not peel tomatoes, strain through colander.

Chili Sauce.

Eight quarts of tomatoes, three or four peppers, two cups chopped onions, three cups of sugar, three tablespoonfuls of salt, one and one-half quarts of vinegar, three teaspoonfuls each of cinnamon and cloves, two teaspoonfuls of ginger; boil until thick enough and seal up.

Cold Catsup.

One peck of ripe tomatoes, one-half teacupful of black mustard seed, one-half teacupful of white mustard seed, one-half teacupful salt, two cups sugar, three stalks celery, two teaspoonfuls of ground cinnamon, two teaspoonfuls of cloves, two teaspoonfuls (scant) of black pepper, two green peppers, (seeds removed), one teacupful of chopped onions, one quart of vinegar.

Lottie Woodhull.

Plum Catsup.

Four pounds of plums, one and one-half pounds of sugar, one tablespoonful cinnamon, one teaspoonful each salt, pepper and cloves, one pint of vinegar. Stew plums and sugar until quite thick.

Mrs. E. Flanze.

Spice Grape or Catsup.

Seven pounds of grapes, five pounds of sugar, three teaspoonfuls each cinnamon and allspice, half-teaspoonful cloves, one pint vinegar; squeeze pulp from skins, remove seeds; cook skins until tender in just water enough to cover, add pulp, sugar, vinegar and spices, boil one-half hour until thick and clear.

Pickled Blackberries.

One-half pound of sugar to every quart of berries, and for each four quarts of berries add one-half pint of vinegar, one-half ounce each of cloves, allspice, cinnamon; put all in a kettle and boil four minutes; skim out berries, let syrup boil until it almost threads; return berries, then seal up tight.

Spiced Currants.

Five pounds of currants, four pounds of sugar, one-half pint of vinegar, two level tablespoonfuls cinnamon, two level tablespoonfuls of cloves; boil half-hour slowly.

Mustard Pickles.

One quart of green tomatoes, one quart of little pickles, one quart of large pickles sliced, one quart of little onions, one quart of cauliflower or sliced cabbage; make a weak brine, stand over night, drain in morning, then add two quarts of vinegar, one and one-half cups of sugar, one tablespoonful of butter; cook till tender, then add six tablespoonfuls of flour, six tablespoonfuls of mustard, one-half ounce tumeric; mix with cold vinegar, clear from lumps; cook till thick.

Mrs. Conrow.

Pickles.

Four quarts of sliced cucumbers, one quart of onions, one handful salt; let stand over night; twelve ounces celery seed, one-half ounce of whole pepper, one-half ounce of whole allspice, one-half cup of white mustard seed, three cups of brown sugar, two quarts of vinegar.

Mrs. J. Kircher.

Oil Pickle.

Twelve large cucumbers peeled and sliced, six onions, two tablespoonfuls celery seed, three tablespoonfuls white mustard seed, one-half cup of olive oil, one-half cup salt, one quart of vinegar, stir all together.

Mrs. J. W. Schwenzer.

Spiced Tomatoes.

Two pounds of red tomatoes, one pound of sugar, two cups of vinegar, one dozen whole cloves, one dozen whole allspice; cook slowly for some time; can when cool. Take out spice if desired.

Mrs. J. Kircher.

Raw Chili Sauce.

One-half peck solid ripe tomatoes, one-half cup salt, two and one-half cups of sugar, two cups of chopped celery, two cups of onions, two small red peppers, one cup of white mustard seed, one tablespoonful of black pepper, one tablespoonful of cinnamon, one quart of vinegar.

Libbie Drake.

Pickled Onions.

Peal onions, put in cold water, let them stand three hours, drain off, make weak brine, pour over hot, let stand twenty-four hours, drain, heat vinegar, add a little black pepper whole, little ground allspice, put on hot.

Cucumber Pickles.

Wash three gallons of pickles, two ounces white mustard seed, two ounces of cloves (whole), two ounces of cinnamon (whole), two ounces of allspice, (whole), two ounces of alum, four ounces of salt; put in quart of vinegar, steep, have one gallon of vinegar hot, pour over your pickles. A few peppers if you wish. When cold cover with grape leaves.

DeM. E. B. Turrill.

Beet Pickles.

One-half bushel of beets, cook as for table use, one-half gallon of vinegar, one pint of molasses, one pound of sugar, one-eighth

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pound of cinnamon, one-half dozen cloves; boil sugar, molasses and spices together; when beets are done peel and cut in quarters, put in cans, have vinegar and spices boiling hot and pour over the beets and seal.

Mrs. Riley Turrill.

Cucumber Pickles.

Four quarts of cucumbers after they are sliced, one quart of good vinegar, one-third cup of salt, one-half cup of celery seed, one small cup of olive oil. Slice the cucumbers into something where they can stand over night with the salt on, stir them all up good and let set. Take a cup of vinegar, mix with the olive oil. Then add the rest of vinegar. Sprinkle on seeds and turn on vinegar. Stir all together and they are done.

Sliced Green Cucumber Pickles.

Three quarts of green cucumbers after they are peeled and sliced a little thicker than for the table, four medium-sized onions, sliced, one green pepper cut in strips; sprinkle salt between the layers in a jar, put a plate and a weight on and let stand over night; in the morning take out in a colander and drain, if too salt scald in clear water. Take one quart of vinegar, two cups of brown sugar, one tablespoonful of tumeric powder, two tablespoonfuls of mixed spices and put on vinegar enough to cover and let come to a boil, put in the cucumbers and boil up once and can.

Mrs. Mohr.

Ripe Cucumber Pickles.

Peel cucumbers and take out the seeds and slice lengthwise, salt well, let stand over night, then drain and wipe dry, take two quarts of vinegar, one cup of sugar, a little mixed spice, boil the cucumbers in this for a few minutes, then can.

Mustard Pickles.

One quart of ripe cucumber pickles sliced, two quarts of small ones, one quart of onions cut fine, two peppers cut fine, one quart of green tomatoes cut fine, one large or two small cauliflowerers cut fine, one large head of cabbage cut fine, six bunches of celery cut fine. Put all in a weak brine for 24 hours, scald in same and drain.

Paste for Same.

Two tablespoonfuls of ground mustard, one-half tablespoonful tumeric powder, three cups of sugar, two cups of flour, two quarts of vinegar.

Mrs. Fuller.

Pickle Quinces.

Three pounds of sugar, one pint of vinegar, one teaspoonful cinnamon, one-half teaspoonful cloves, one-half teaspoonful allspice. Put all together and let boil. Pare, core and quarter as many quinces as this will cover. Cook until tender, Skim out quinces and cook the syrup until it thickens. Put in cans and seal.

Ruth Drum.

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Bordeaux Sauce.

Two quarts of green tomatoes, two quarts cabbage, two green peppers, eight small onions, one-fourth teaspoonful of curry powder, three tablespoonfuls of white mustard seed, one-half tablespoonful of whole allspice, two tablespoonfuls of salt, two tablespoonfuls of celery seed, one cup of sugar, two quarts of vinegar. Boil thirty minutes.

Ruth Drum.

Tomato Catsup.

One peck tomatoes, four good sized onions, one small green pepper, cook and strain, then add two cups of vinegar, two cups of sugar, four teaspoonfuls of ground mustard, six tablespoonfuls of salt.

Mrs. J. W. Schwenzer.

Mustard Pickles.

One gallon of vinegar, one-fourth pound of mustard, one-fourth ounce of tumeric powder, one cup of flour, four cups of sugar, six large green peppers, two quarts of small onions, two quarts of small cucumbers, one quart of ripe cucumbers, one quart of green tomatoes, one cauliflower; make a wine of one cup salt and boiling water to cover, let stand over night, drain, and pour the above mixture over boiling hot.

Katherine R. Brown.

Sliced Cucumber Pickle.

Four quarts of large cucumbers sliced without being peeled one-fourth inch thick, one quart onions sliced, a handful of salt, let stand over night, then drain. Then take two quarts of vinegar, three cups of brown sugar, one-half cup of white mustard seed, one-half of a green pepper, one-half ounce of celery seed, one-half ounce of whole allspice; heat boiling hot and put in the pickles; put in cans.

Mrs. Albert Walters.

CONSERVES, JELLIES, ETC.

Lemon Jelly.

One box gelatine, (Chalmer's or Cox's) one pound of sugar, three large lemons, one quart of boiling water, one pint of cold water. Cover the gelatine with the cold water and let soak until soft, then add the boiling water, sugar and lemon juice, stir until sugar is dissolved, stir, put in moulds and set away to harden.

I. M. Burnett.

Currant Relish.

Five pounds of sugar, five pounds of currants, three pounds of raisins, six oranges. Chop orange peels very fine, put with currants and sugar, and cook until it jells. Seed the raisins and chop fine, put raisins and pulps of oranges with the currants and boil about three minutes.

Mrs. Wm. Kittleburger.

Rhubarb Jam.

Cut into one inch long put one pound of sugar to one pound rhubarb; let stand twenty-four hours, then pour off juice; boil till it thickens, then add rhubarb; boil gently fifteen minutes; put in can.

Pear Chips.

Eight pounds of pears, four pounds of sugar, four pounds of lemons, one-fourth pound of ginger root, (parboil and cut fine), one quart of water; cook three hours.

Ruth Drum.

Cherry Preserve.

Use sour cherries and wash, stem and pit them. Allow one pound of sugar to one pound of fruit. Let sugar and cherries stand in layers for one hour. Then simmer very gently until cherries are clear and syrup is rich and thick. Seal boiling hot.

Mrs. F Searns.

Grape Conserve.

Eight pounds blue grapes, four pounds sugar, two oranges, one-half pound raisins, juice of one lemon, one pint water, one cup of walnuts or pecans; boil grapes fifteen minutes, then strain; boil fifteen minutes; then add sugar and other ingredients; boil until thick.

Lottie Woodhull.

Plum Compote.

One-fourth peck plums, one pound seeded raisins, one-half pound English walnut meats, two oranges, three pounds granulated sugar. Chop English walnut meats, grate rind, juice of oranges and chop raisins. Cook thin as jam.

Mrs. P. Miller

Plum Conserve.

Five pounds of blue plums (pitted), four pounds of sugar, three-quarter pound chopped raisins, juice and rind of one orange chopped, one pound of English walnuts shelled and chopped not too fine. Boil one and one-half hours.

Lottie Woodhull.

Ginger Pears.

Four pounds pears, four pounds sugar, two ounces green ginger root, two lemons. Cut up the ginger root and soak over night, cut the yellow rind of lemons in small bits and cook with the pulp. Take the water of the lemons and ginger root and put in the sugar, bring to a boil and put in the pears and cook two hours.

Mrs. A. J. Mohr.

Pear Conserve.

Four pounds pears; chop fine; add a little water; four pounds sugar, one pound figs, cut fine; one lemon. Boil together until like jelly. Put in glasses.

Mrs. F. A. Heister.

Fig Rhubarb Relish.

Two pounds figs chopped fine, six pounds rhubarb, chopped fine, two lemon rinds chopped fine, and juice added, one-half teaspoonful cloves, one-half teaspoonful allspice, one-half teaspoonful cinnamon. Simmer gently for three hours, cool and bottle. Used with roast meats.

Mrs. F. A. Heister.

Plum Conserve.

Five pounds plums, five pounds sugar, two pounds raisins ground fine, one large or two small oranges. Mix sugar and plums together and boil 20 minutes, then add raisins and piece of orange; boil five minutes longer and put in jelly cups.

Mrs. J. Kircher.

Lemon Jelly.

One cup sugar, two eggs, one dessertspoonful butter; squeeze juice of lemon into sauce pan after grating rind and boil about sugar, eggs, butter and boil. Then add grated rind and boil about ten minutes, put in a jar to cool, add beaten whites and use when cold. This will make enough for two cakes.

Quince Honey.

Three larges quinces, three pints sugar, one pint water; have sugar and water boiling hot, stir in the quinces; boil two minutes.

Mrs. J. Kircher.

Pound Sauce.

One pound sweet apples, one pound pears, one pound quinces, one pound sugar. Boil all until dark.

Mrs. J. Kircher.

Cranberry Sauce.

Two cups of boiling water, one quart cranberries, two cups granulated sugar. Don't stir, but shake ten minutes over fire and keep boiling.

Mrs. Peter Miller.

Rhubarb Conserve.

Two cups of rhubarb, two cups of sugar; grate the outer skin off the oranges and remove the white rind and cut the oranges in small pieces. Cook all together until thick.

Quince Butter.

Pare and core the fruit; cut it up rather fine, cover with

water and cook till tender. At the same time in a covered kettle put skins and cores; put in just water enough to keep them from burning. When cooked quite soft strain liquid from skins, add the liquid to fruit. Allow three-fourth pounds of sugar to each pound of the quince; boil the whole stirring constantly until it is smooth and firm. Then put in cans and seal. Keep in a cool place.

Apple Jelly.

One peck of Maiden Blush apples, cut out blow end and all bad places; cut up in quarters, put on to cook with enough water to almost cover. Let cook, NOT STIR; when done, remove from the stove and put into a bag to drain over night. In the morning heat up the juice and strain and measure; then let it cook down until it looks quite thick, then put in as much sugar as you had juice; cook until it jellies. Put into jelly cups.

Mrs. E. P. S.

BREAD.**Indian Bread.**

One quart of corn meal, one quart of flour, one cup of sugar or molasses, one quart of buttermilk, one level tablespoonful of soda, a teaspoonful of salt. Makes two loaves. Bake three-quarters of an hour.
Mrs. Arthur Van Ingen.

Brown Bread.

Three cups graham, one cup corn meal, two cups sweet milk, one cup sour milk, one cup molasses, one-half cup brown sugar, two teaspoonfuls soda, salt. Steam three hours in round pound coffee cans.
Laura Hanes.

Steamed Graham Bread.

Two cups sour milk, two teaspoonfuls saleratus, one teaspoonful salt, one-half cup sweetening, two cups graham flour, one cup corn meal. Steam two and one-half hours.
Mrs. P. Miller.

Corn Gems.

Two cups flour, one cup corn meal, two cups sour milk, one egg, one-fourth cup butter, one-half cup sugar, one teaspoonful soda.
Mrs. P. Miller.

Indian Bread.

One cup sweet milk, one cup sour milk, one and one-half cups flour, two and one-half cups corn meal, three-fourths cup molasses, one teaspoonful soda, one teaspoonful baking powder, salt. Steam about three hours.
Mrs. H. A. Bowman.

Corn Muffins.

One cup of corn meal, one cup of flour, one-fourth cup of sugar, one cup of milk, one-fourth cup of butter, four teaspoonfuls of baking powder, one-half teaspoonful of salt, two eggs. Bake in buttered muffin tins 25 minutes in a hot oven.
Mrs. A. P. Maine.

Graham Bread.

Three cups graham flour, one cup corn meal, two cups sweet milk, one cup sour milk, one cup molasses, one-half cup brown sugar, two teaspoonfuls saleratus. Let steam two or three hours.
L. D.

Apple Johnny Cake.

Two eggs, three cups buttermilk, one-half cup lard, one cup sugar, one cup flour, three cups Indian meal, one teaspoonful saleratus, one-half teaspoonful salt, six sweet apples chopped and mix in with the flour.
Mrs. D. Brown.

Canada Rolls.

One quart milk or half water, two heaping teaspoonfuls lard, twelve teaspoonfuls sugar, salt; scald milk and let get cool; when luke warm, add one compressed yeast cake or (another kind of yeast cake), mold stiff with flour, let raise two hours, knead down,

let rise one hour then cut in rolls; butter after kneading when raising each time, when light bake. Mrs. Hammon.

French Rolls.

One pint of milk, half a yeast cake, flour to make a stiff batter; let rise over night; in the morning add one egg, one even tablespoonful butter and flour to make it sufficiently stiff to knead nicely; let it rise, then knead again to make it fine and white; roll out, cut with a round cutter, brush with milk and fold over. Put them in a pan and cover very closely; set in a warm place until very light; bake quickly in a hot oven. D. M. E. B. T.

Fruit Johnny Cake.

Two cups sour milk, one teaspoonful saleratus, one tablespoonful butter, one heaping tablespoonful sugar, one cup ready-cooked fruit. Salt and thicken with corn meal. Mrs. P. Miller.

FRIED CAKES, COOKIES, &c.

Ginger Bread.

Mix one-half cup brown sugar, one tablespoonful butter and one egg, and one cup molasses, one small tablespoonful ginger, one teaspoonful cinnamon and a dash of cloves, one teaspoonful soda, dissolved, three cups of flour, one cup boiling water. Bake in moderate oven. R. Knebel.

Clara's Fried Cakes. (Original.)

One cup sour milk, one cup sugar, one egg, one dessertspoonful melted butter, one teaspoonful saleratus, one teaspoonful baking powder mixed in the flour, salt, nutmeg. Mix rather hard with flour. Add tablespoonful of butter to the hot lard to fry them in. Clara C. Lane.

Drop Cookies.

One egg, one cup sugar, one cup molasses, one cup sour milk, two-thirds cup shortening, two level teaspoonfuls soda, one teaspoonful cloves, one teaspoonful cinnamon, one teaspoonful allspice, one cup raisins. Stir stiff. Edith Merhof.

Fried Cakes (that keep moist).

One and one-half cups sugar, one and one-half cups mashed potatoes, two eggs, one cup sweet milk, two tablespoonfuls melted butter, two teaspoonfuls baking powder; flour to roll out, but be careful to make not too stiff. Mrs. G. W. W.

Hermits.

One and one-half cup sugar, three eggs, one cup of butter, one cup of seeded and chopped raisins, one teaspoonful soda, dissolved in half a cup of sweet milk, one teaspoonful of cinnamon, cloves and nutmeg; flour enough to mix stiff; roll out and bake like cookies. Mrs. Lewis Larker.

Fried Cakes.

One cup sugar, one large cup of sour milk, two-thirds cup cream, one egg, one and one-half even teaspoonfuls soda, beaten well into the cream. Spice. E. V. S.

Ginger Cookies.

One cup molasses, one cup sugar, one cup sweet milk, one cup shortening, three teaspoonfuls soda, salt to taste; one-half teaspoonful of pulverized alum, if you wish.

Sponge Ginger Bread.

One teacup of molasses, two tablespoonful shortening, four tablespoonfuls water, two cups flour, two eggs (last). Salt and ginger to suit taste. DeM. E. B. T.

Pepper Nuts.

One pound flour (save out one cup for board), one pound sugar, one teaspoonful cloves, cinnamon, four eggs, beat; one-half teaspoonful black pepper, one-half teaspoonful salt, two teaspoon-

Western Molasses Cookies.

Excellent.

One cupful of brown sugar, one and one-third cups molasses, one cup shortening, one egg, one cup sour milk, one tablespoonful of ginger, one tablespoonful of cinnamon, two teaspoonfuls of saleratus; flour to make a soft dough.

White Cookies.

Two cups sugar, small cup butter, cream butter and sugar together, two eggs, well beaten, one cup sour cream, one teaspoonful soda. Flavor to taste; mix stiff. Mrs. C. H. Studeman.

Muffins.

Two eggs, piece of butter the size of an egg, one cup of sugar, one pint of milk, five cups of flour, three teaspoonfuls of baking powder.

Fried Cakes.

Two eggs, one cup of sugar, piece of butter the size of a small egg, one cup of sweet milk, two good teaspoonfuls of baking powder, nutmeg or cinnamon. Flour enough to mix as soft as you can roll.

Graham Wafers.

One egg, one cup of sugar, one-half cup of butter, five table-spoonfuls of sweet milk, one teaspoonful of soda, salt. Mix hard with graham flour (not sifted), roll as thin as possible and cut in squares. Mary Lawrence.

Cinnamon Cake.

Take what you wish for a loaf, knead, then roll out to about three-fourths of an inch thick, spread with butter and sugar till you think it would be sweet enough, sprinkle cinnamon over, then roll. Let it rise till light; then bake.

Fruit Cookies.

Two eggs, two cups of sugar, two cups of butter, four table-spoonfuls sweet milk, one-half teaspoonful of soda, one teaspoonful of cinnamon, one-fourth teaspoonful of cloves, one-half teaspoonful of nutmeg, one pound of raisins, chopped fine, five cups of flour before sifted. Mrs. E. R. Turrill.

Date Cookies.

One cup sugar, one cup butter, one cup sour milk, one tea-spoonful saleratus, two cups oatmeal, two cups flour, one pound chopped dates. Mrs. E. R. Turrill.

DESSERTS.

Cream Pie. (Very Nice).

First bake your pie crust and let it get cold. For the filling, use one cup of thick sweet cream, sugar and flavoring added to taste. Set the bowl in a dish of cold water or crushed ice and beat until thick. Set in cool place and when ready to use fill the crust with the cream. It will cut like a custard pie.

Hannah L. Pierce.

Buttermilk Pie.

To three-fourths of a cup of sugar add one tablespoonful of flour, butter size of walnut, two egg yolks and one cup of buttermilk. Boil, flavor with lemon and fill into baked pie crust. Use whites of eggs for cover.

Mrs. F. Siems.

Fruit Pudding.

Cook a cup of pearl tapioca in four cups of boiling water until it is transparent. Put in salt to taste and one-half cup of sugar. When the mixture is cold add two oranges, one banana and the half of a medium sized pineapple, all cut in dice. Serve with sweetened whipped cream. Best made some time before eating. Keep in a cool place.

Mrs. W. J. Beck.

Yankee Pudding.

One cup molasses, one cup sour milk, or buttermilk, one-half cup sugar, two teaspoonfuls of butter, two teaspoonfuls of saleratus, one teaspoonful of ginger, one teaspoonful of cinnamon, two cups of flour and one egg. Bake.

Sauce for the above—one pint of milk, one-half cup of sugar, one egg, one teaspoonful of corn starch; flavor; cook until smooth.

H. L. Pierce.

Mock Mince Pie.

One cup rolled crackers, one cup chopped raisins, one cup sugar, two cups water, one-half cup molasses, two tablespoonfuls butter, two eggs, spices, one-half cup vinegar. John Erbland.

Tartaric Tarts.

One cup of sugar, one egg, one tablespoonful of flour, nine tablespoonfuls of water, one-fourth teaspoonful tartaric acid, one tablespoonful of melted butter, lemon flavoring.

Mrs. Lewis Larker.

Peach Cobbler

Butter a deep earthenware dish and line sides with rich pastry. Peel peaches to fill dish, tear apart, leaving pits to flavor. Sweeten abundantly and cover with pastry crust. Bake in a quick oven. When nearly done dredge with powdered sugar and bake a few moments to glaze.

Mrs. Geo. G. Mason.

Chocolate Pie.

Three tablespoonfuls grated chocolate, two tablespoonfuls

corn starch, four tablespoonfuls sugar, yolks of two eggs, almost a pint of milk. When almost cold flavor with vanilla. Whip up the whites and put on top; brown in oven.

Mrs. J. W. Schwenzer.

Cranberry Pie.

One cup of cranberries cut in halves, one cup of sugar, three-fourths cup of water, one-half cup of raisins, two tablespoonfuls of flour put in bottom of pie, one teaspoonful of vanilla. Bake with two crusts.

Mrs. J. W. Schwenzer.

Carrot Pudding.

One cup grated carrots, one cup grated potatoes, one cup brown sugar, one cup chopped suet, one cup chopped raisins, one cup currants, one teaspoonful cinnamon, one teaspoonful cloves, a little nutmeg, two cups flour, two teaspoonfuls soda. Steam two hours. Serve with any nice vanilla flavored pudding sauce.

Mrs. Geo. G. Mason.

Lemon Cream Pie, No. 3.

One lemon, juice and grated rind, one cup sugar, yolk of two eggs, two tablespoonfuls flour; mix all together, pour over the whole one cup boiling water; set mixture in boiling water until cooked; bake in one crust; beat whites of the two eggs in two tablespoonfuls of sugar.

Mrs. Green.

Lemon Pie, With Raisins.

One large cup raisins, chopped fine, turn two cupfuls of hot water over raisins and cook ten minutes; one cup of sugar, yolk of two eggs, one rounding tablespoonful of flour, juice and rind of one lemon; mix with raisins when taken from stove. This makes two pies. Bake with two crusts. If lemon is small, use two lemons.

Mrs. Green.

Mock Mince Pie.

Two cups bread crumbs, one cup molasses, one cup sugar, one cup water, one-half cup butter, one cup raisins, one teaspoonful allspice, cinnamon, salt to taste. This will make three pies.

Tapioca Pudding.

Soak over night in a bowl one teacupful of tapioca covered with luke-warm water. Next day add to it one quart of sweet milk, yolks of four eggs, one-half cup of white sugar, pinch of salt. Boil in a double boiler, stirring constantly. When it creams, remove from fire; beat whites of eggs to a froth with two tablespoonfuls of granulated sugar, spread over top of pudding, set in oven and slightly brown. Good either warm or cold.

Rice Pudding.

To a cup of rice, boiled in a custard kettle until dry, add a pint of milk and boil again; add the yolks of two eggs beaten with one-half cup of sugar; stir well together, and lastly add the

juice and grated rind of one lemon. Place in a dish and bake slowly in the oven; when done, spread over the top the whites beaten with two tablespoonfuls of sugar, and brown in oven.

Jelly Pudding.

One quart milk, one pint of bread crumbs, one-half cup sugar, yolks of four eggs. Bake one-half hour; when cold, spread jelly over top; beat whites of eggs, add a little sugar, put on top and bake slightly. Eat cold.

Surprise Pie.

To one cupful of milk add one cupful of sugar; one tablespoonful of flour wet up in milk, the yolks of two eggs, one cup of pie plant sliced very thin. Pour into a shell of pie crust and bake. Make a meringue of the whites and brown after pie is done. One cupful pie plant, one cupful sugar, two tablespoonfuls flour, one cupful milk, yolks of two eggs. Save whites for top.

Libbie Drake.

Bread and Butter Pudding.

Slice bread and butter well; put in layers in pudding dish with currants between; pour over two beaten eggs, one small cup of sugar, three cupfuls of milk, a little cinnamon. Bake one hour.

Poor Man's Pudding.

One quart milk, four tablespoonfuls rice, little nutmeg, two tablespoonfuls sugar. Put in oven; cook slowly three or four hours.

Raisin Pie.

One pound seedless raisins, one cup sugar, four cups water, two heaping tablespoonfuls corn starch. Cook raisins ten minutes in water, add sugar. Wet corn starch and stir in; when thick, remove at once and cool. Use thin top crust. Flavor with lemon and use eggs, if desired. This will make two pies.

Mrs. Celia Van Alstyne.

Mince Pie.

One egg, one-half cupful of sugar, mixed well together, one cupful chopped raisins (seeded), one cup sour milk (large), one small teaspoonful of cloves and cinnamon, and a pinch of salt.

Steam Molasses Pudding.

One cupful molasses, one egg, one-half cupful boiling water, salt, two cupfuls flour, one teaspoonful soda.

Corn Meal Pudding.

One quart milk, boil and stir, four tablespoonfuls corn meal; let cool; put in yolks of four eggs, sweeten to taste, two teaspoonfuls butter. Bake two hours. Put jelly on them, beat whites, brown. Eat cold.

Tart Crust.

One cupful of lard, one tablespoonful of sugar, the white of one egg, four tablespoonfuls of water. Mrs. Celia Van Alstyne.

Apple Meringue.

Pare a pudding dish of nice sour apples, one and one-half cupful of water, one cup brown sugar, a little salt; cover closely; let simmer until done to mash. Beat whites of five eggs stiff, one cup sugar, one lemon, juice; pour over apples; set in oven to brown (any other fruit will do). Serve with custard made of yolks of eggs.

Chocolate Pie.

Five tablespoonfuls of grated chocolate, yolks of two eggs, a little salt, one-half cupful sugar, two tablespoonfuls flour. Mix thoroughly and pour on the mixture one cupful of boiling water, stirring all the while on the stove until it thickens. Pour a little vanilla into the crust, after it is done. Beat the whites of eggs and set in the oven to brown.

L. D.

Tapioca and Peaches.

Cook one cup of tapioca until soft in one quart of water and stir; it should be the consistency of soft custard; sweeten with one cup of sugar. Place in a dessert dish one spoonful of prepared peaches; put around the fruit the tapioca and over all rich cream. Any kind of fruit can be used in the same manner as the peaches.

Mrs. Green.

Kiss Pudding.

Beat the yolks of three eggs and one-half cupful of sugar; add two tablespoonfuls of corn starch, one pint of milk; cook on stove until thick. Beat the whites with one-half cupful of sugar and spread on top of pudding. Brown in a slow oven.

Hannah L. Pierce.

Sweet Apple Pie.

One cupful grated sweet apples (large cup), one egg, nearly two-thirds cupful sugar; add a little nutmeg and cinnamon; add milk enough to make one pie with one crust. Bake in moderate oven.

Mrs. Beck.

Suet Pudding.

One cupful of suet chopped fine, one cupful of molasses, one cupful of raisins, two heaping cupfuls of flour, one teaspoonful of soda and one of salt. Steam three hours. Lottie Woodhull.

Chocolate Blanc Mange.

One box gelatine (Chalmer's) two small cupfuls of sugar, one-half cake of chocolate; cover the gelatine with one pint of cold water and let soak until soft. Cook the chocolate with one pint of water until smooth; pour one pint of water on gelatine and stir until dissolved; add sugar and chocolate, then strain and add enough water to make two quarts when finished. Put into moulds and set away to harden.

I. M. Burnett.

Coffee Bavarian Cream.

One-half box Chalmer's or Cox's gelatine, one-half pint milk,

one pint cream, one teaspoonful vanilla, one cupful sugar, one cupful of strong boiling coffee. Cover the gelatine with cold water and let it soak until soft; pour over it the boiling coffee; add the sugar and stir until dissolved, then strain and let stand to cool. While it is cooling whip the cream; when cold add first the milk and then the whipped cream; stir carefully until thoroughly mixed; turn into a mould and set away to harden. Serve with whipped cream.

I. M. Burnett.

English Plum Pudding.

Six eggs, one pound of brown sugar, one pound of beef suet chopped fine, one pound of raisins, one pound of currants washed and dried, five cents worth of candied citron shredded fine, one pound of flour and enough sweet milk to mix well. Boil five hours.

Mrs. J. R. Pinkney.

Baked Indian Pudding.

Use an iron kettle or granite pudding pan. Put in one quart of water and a pinch of salt. When it comes to a boil stir in one cup of bolted meal. Take from the fire and add one quart of sweet milk, two eggs well beaten, two cupfuls of sugar, one and one-half cupfuls of raisins. Bake in a slow oven until whey forms.

Mrs. J. T. Smart.

Pie Crust.

One cupful flour, one tablespoonful lard, worked together, enough cold water to form a soft dough; enough for one pie.

E. S.

CAKES.

Molasses Cake.

One-half cupful brown sugar, one-half cupful molasses, one-half cupful sour milk, one-half cupful shortening, two eggs, one teaspoonful saleratus, two heaping cupfuls of flour, one small teaspoonful cloves, cinnamon, ginger. Put eggs in after sugar and lard.
Mrs. J. W. Schwenzer.

Buttermilk Cake.

One egg, one and one-half cupful brown sugar, one-half cupful butter, one cupful buttermilk, one teaspoonful saleratus, dissolved in a little hot water, one teaspoonful cloves, cinnamon and nutmeg, one cup raisins, two and one-half cupfuls flour.
Mrs. J. W. Schwenzer.

Chocolate Cream Pie.

Three eggs, one and one-half cupfuls white sugar, a piece of butter the size of an egg, one cupful sweet milk, three teaspoonfuls baking powder, one teaspoonful vanilla, three cupfuls flour. Cream butter and sugar; add one whole egg and the yolks of two well beaten eggs, then the milk. Sift flour, then measure, then add baking powder, then sift again. Bake in three layers.

For the frosting—Whites of two eggs beaten to a froth, one and one-half cupfuls of sugar boiled till it will spin a thread; then add sugar, a spoonful at a time; beat till smooth; add two and one-half blocks of sweet chocolate (grated); frost each layer. Whip one-half cupful sweet cream; sweeten; add a few drops of vanilla, and put between the layers, frost, top, and side.

Mrs. J. W. Schwenzer.

Molasses Cake.

One-half cupful molasses, one-half cupful sugar, one-fourth cupful melted shortening, one egg, one and one-half cupfuls flour, one teaspoonful soda, one teaspoonful cloves, lastly one-half cupful boiling water.
Mrs. C. M. Aldridge.

Apple Sauce Cake.

One and one-half cupfuls thick apple sauce, one cupful sugar, one-half cupful butter, one tablespoonful soda, two and one-half cupfuls flour, salt, two teaspoonfuls cinnamon, one teaspoonful cloves, one cup raisins.
Mrs. C. M. Aldridge.

Spice Cake.

Two cupfuls white sugar, one-half cupful butter, one cupful buttermilk or sour milk, three cupfuls flour, one cupful chopped raisins, two eggs, one teaspoonful soda, one-half nutmeg, one-half teaspoonful cinnamon, one-fourth teaspoonful cloves. Reserve a little flour to drench fruit. Bake in three layers and put together with boiled frosting.
Mrs. Erbland.

Fig Filling for Layer Cake.

One pound figs, three pounds pears, four pounds sugar. Chop figs and pears fine, add sugar, and cook until thick enough to spread nicely when cold.

Marble Cake.

One egg, one cupful of sugar, one-half cupful of butter, one-half cupful of sweet milk, two cupfuls of flour, two teaspoonfuls of baking powder. For the dark part take out one-third of the butter and put in three tablespoonfuls of molasses. Add flour and spices to taste.

Mrs. F. D. Knapp.

Cream for Filling for Cake.

One pint milk, one egg, two tablespoonfuls corn starch, piece of butter the size of an egg. Cook and flavor with lemon.

Angel Food.

One cupful of flour and one and one-fourth cupfuls of granulated sugar sifted twice; whites of eight large eggs, beat until frothy; then add one-half teaspoonful of cream of tartar and beat until very stiff; then fold in the flour and sugar and add one teaspoonful of vanilla.

Apple Sauce Cake.

One cupful thick apple sauce, one cupful sugar, one-half cupful butter, two cupfuls of flour, one teaspoonful cloves, one cupful raisins, one teaspoonful soda, a little salt, two teaspoonfuls cinnamon.

L. Drake.

Sweet Apple Cake.

One egg, one cupful sugar, one cupful sour milk three tablespoonfuls shortening, one teaspoonful soda, salt, flour, spices, three cupfuls of sweet apples cut fine stewed down in one cupful of molasses.

L. Drake.

Chocolate Filling.

One-fourth cake chocolate (grated), two-thirds cupful milk, one-half cupful sugar, one tablespoonful butter, a pinch of salt, one teaspoonful vanilla. Boil gently till thick.

Mrs. Green.

Cream Puffs.

One cupful of butter, one cupful of flour, one cupful of water. Boil butter and water, stir in flour and beat smooth; add three eggs, one at a time, bake on patty pan. Fill with boiled custard as whipped cream.

Good.
Mrs. Green.

Marsh Mallow Cake.

Make two square layers of any nice white cake. Filling—Melt one-half pound of marsh mallow in double boiler, then make a boiled frosting with two cupfuls of sugar, whites of two eggs, and four tablespoonfuls of water; boil to the right consistency. Divide in two parts, taking a little more than half for the chocolate part. Stir the melted marsh mallow in one part, and two squares of chocolate, flavored with vanilla in the other part.

First spread cake with marsh mallow, over this the chocolate.

Mrs. Geo. G. Mason.

White Layer Cake.

Cream together one-half cupful of butter and one and one-half cupfuls of sugar; add one cupful of milk and one cupful of flour containing one teaspoonful of baking powder; add the beaten whites of three eggs, one and one-half cupfuls of flour and another teaspoonful of baking powder. This is sufficient for three layers.

Mrs. H. A. Bowman.

Feather Cake.

Two-thirds cupful of sugar, two-thirds cupful of sweet milk, one egg, one tablespoonful of butter, one and two-thirds cupfuls of flour, two teaspoonfuls of baking powder. Seasoning. Bake in layers.

Filling—Half a pint of sweet milk, one egg, three teaspoonfuls corn starch, two teaspoonfuls sugar. Season to suit the taste.

Clara C. Lane.

(Butter and sugar for cake should always be beaten to a cream).

C. C. L.

Fig Filling.

One-half pound of figs chopped fine, one cupful sugar, five tablespoonfuls of cold water. Bring the water and sugar to a boil and no more to make a syrup. When cool pour over the figs. This will make two layers of figs.

Clara C. Lane.

Our Sponge Cake.

Two eggs, three-fourths cupful sugar (use measuring cup), one cupful flour, three teaspoonfuls baking powder sifted in the flour, one-half cupful boiling water, seasoning, salt, and beat a little. Bake in two layers or a loaf.

Clara C. Lane.

Layer Ginger Bread.

Yolks of two eggs, two tablespoonfuls of sugar, three and one-half tablespoonfuls of butter, one cup of molasses, two-thirds cupful of buttermilk, one level teaspoonful of saleratus, one teaspoonful of cloves, two cupfuls of flour. For filling use the whites of the eggs and put in one teaspoonful of cinnamon.

Mrs. Reeves.

Cream Cake.

Three tablespoonfuls butter, one-half cupful milk, three whites of eggs, one cupful sugar, two cupfuls flour, two teaspoonfuls baking powder. Beat like custard. Put in tins and bake.

Filling—Three yolks of eggs, one-half cupful milk, two teaspoonfuls corn starch. Sweeten and flavor to taste. Cook in double boiler.

Mrs. F. A. Heister.

Molasses Cake.

One-half cupful butter, one cupful sugar, one-half cupful molasses, one-half cupful sweet milk, one small teaspoonful soda,

one small teaspoonful ginger, two eggs, pinch of salt. Put soda in milk.

Buffalo Cream Cake.

Two cupfuls of flour, one cupful of sugar, one cupful of sweet milk, two eggs, two teaspoonfuls of baking powder. Bake in layers.

Filling—Grated rind and juice of one lemon, one egg, one tablespoonful of cornstarch mixed with a little cold water and fill the cup with boiling water. Mix all together, cook a moment or two longer, stirring constantly. Spread between the layers.

Pork Cake.

Chop one-half pound fat pork fine, pour one pint of hot water over, one-half cupful or more of chopped raisins, one and one-half cupful brown sugar, one and one-half cupful molasses, one cupful hickory nuts chopped, one teaspoonful cinnamon, allspice, a little nutmeg, one teaspoonful soda, and enough flour to mix quite stiff.

Mrs. Erbland.

Sunshine Cake.

Whites of seven eggs, yolks of five, one cupful granulated sugar, one cupful flour, one-third teaspoonful cream tartar, pinch of salt; add to egg, then beat, sift, measure flour and sugar; set aside; beat whites of eggs about half, then add cream of tartar; whip until very stiff; beat yolks to a stiff; add sugar to whites, then beat again, then add yolks, then flavoring, then flour, Fold in lightly, put in tins and bake in a moderate oven.

Mrs. Erbland.

Buttermilk Cake.

One and one-half cupfuls of brown sugar, one-half cupful butter, one cupful of buttermilk, one cupful of raisins, two and one-half cupfuls flour, one egg, one teaspoonful of soda, one-half teaspoonful cloves, cinnamon, one-half nutmeg.

Mrs. Erbland.

Nut Cake.

One cupful of sugar, three-fourths cupful sweet milk, two and one-fourth cupfuls of flour, one and one-half eggs, one tablespoonful butter, two teaspoonfuls baking powder.

Filling—One cupful chopped nut meats, one cupful sugar, one cupful sour cream. Boil until it is thick. Cool before using.

Mrs. Erbland.

Angel Cake (Good)

Whites of nine eggs, one and one-fourth cupfuls granulated sugar, one cupful flour, one-half teaspoonful cream tartar, pinch of salt; add to eggs before whipping and flavor to taste; sift and measure flour and sugar; set aside; whip eggs, about half, then add cream tartar; whip until stiff, then add sugar; beat, flavor; beat again, add flour, fold just enough to mix flour. Bake about from twenty to forty minutes.

Mrs. Erbland.

Pork Cake.

One pound of salt pork chopped fine, one and one quarter pounds of brown sugar, one pound of raisins chopped, one and one quarter pints of boiling water on pork then let cool. three teaspoonfuls of soda, two teaspoonfuls of allspice, two teaspoonfuls of cloves, two teaspoonfuls of cinnamon, Flour enough to make stiff.

Mrs. C. H. Studeman.

Jelly Cake.

Two eggs well beaten, one cupful of sweet milk, one and one half cupfuls of sugar, two cupfuls of flour, three tablespoonfuls of butter, two teaspoonfuls of baking powder.

Filling for Above.

Eight tablespoonfuls of powdered sugar, four tablespoonful of water, mix well and boil until it strings lightly and add white of one egg beaten not too stiff, one cupful of chopped raisins, two tablespoonfuls of sour cream, one teaspoonful of ground cloves.

Mrs. E. R. Turrill.

Eggless Fruit Cake.

One cupful of sugar, one-half cupful of butter, one cupful of butter milk or sour milk, two cupfuls of sifted flour, one cupful raisins (after being seeded and chopped). One teaspoonful of soda, one teaspoonful of cinnamon, one half teaspoonful of cloves, one half teaspoonful of grated nutmeg. Beat the sugar and butter to a cream, dissolve the soda in a little hot water and stir it into the milk, which add next, then the spices, flour the raisins and add them last. Bake in a well buttered tin, on the bottom of which place a clean white paper, also well buttered.

Fruit Cake.

One and one-half pounds of flour, one and three-fourths of sugar, three-fourths pound of butter, six eggs, one-half pint of sweet milk, two teaspoonfuls of soda, one pound of raisins, one pound of English walnuts, one-half pound of citron, one-half gill of brandy.

Fig Filling.

Take three pounds of any kind of pears, weighed after they are pared and cored, run through the chopper, add one pound of figs and run them through the chopper, then add three pounds of white sugar, and cook slowly three hours, can and open any time to put between layer cake. Very nice. Mrs. Arthur Van Ingen.

One Egg Cake.

One cup of sugar, two scant cups of flour, two teaspoonfuls of baking powder, one cup of milk, one egg, one teaspoonful of flavoring, one tablespoonful of butter. Mrs. H. Brownyard.

Lemon Puffs.

One cup of sugar, four eggs beaten separately, one half cup of butter, one cup of corn starch, three teaspoonfuls of baking

powder, one teaspoonful of essence of lemon.

Icing for Cake.

Two tablespoonfuls of sweet milk, about one cup of confectionery sugar, one teaspoonful of vanilla stirred together should be thick enough so it will not run off is good to put between layers as well as on top of a cake.

E. V. S.

Hot Water Sponge Cake.

One cup of granulated sugar, pinch of salt, two eggs well beaten, one rounded cup of sifted flour with a teaspoonful of baking powder sifted in, one teaspoonful of extract of lemon, add last one-half cup of boiling water. Bake in a moderate oven.

Marble Cake.

One cup of flour, and one-half cups of sugar, one-half cup of milk, two cups of flour, one cup of raisins, one teaspoonful of baking powder, one-half teaspoonful of cloves, one teaspoonful of cinnamon, one-half teaspoonful of vanilla, three eggs, cream, butter and sugar together, add milk, two of flour, with baking powder sifted in. To one-third of mixture add spices and yolks of eggs well beaten, to two-thirds batter add one teaspoonful of vanilla, and whites of eggs beaten stiff.

Rose Whiting.

Cold Water Cake.

Two eggs, one scant cup of sugar, one and one-half scant cups of flour, one-half scant cup of cold water, two teaspoonfuls of baking powder, salt to flavor, the more you beat the better it is.

Pound Cake.

One cup of butter, one and one-half cups of flour, stir to a cream, one cup of eggs, one and one-half cups of sugar. Stir eggs and sugar together, one-half teaspoonful baking powder, salt. Bake in a moderate oven.

Caramel Cake.

One egg or yolk of two, one cup of sugar one cup of milk, two cups of flour, one lump of butter size of an egg, two teaspoonfuls of baking powder.

Filling.

One tablespoonful of butter, one cup of confectionery sugar, whites of two eggs, cream butter and sugar before adding whites.

D. Heslor.

Soda Pound Cake.

One and one-half coffee cups of sugar, two-thirds of a coffee cup of butter, one-half cup of sweet milk, two cups of flour, one and one-half teaspoonfuls of baking powder, four eggs beat in one at a time with one-fourth of the milk and flour, flavor with lemon.

Katherine R. Brown.

Walnut Cake.

One cup of sugar, one-half cup of butter, one-half cup of milk, one and one-half cups of flour, one cup of chopped walnuts, two

eggs, two teaspoonfuls of baking powder and vanilla.

Brown Stone Front.

Two cups of brown sugar, one-half cup of butter, one-half cup of sour milk, one-half cup of hot water, two eggs, one teaspoonful of baking soda in a small portion of hot water, one fourth of a cake of chocolate grated and put in the rest of the hot water, two cups of flour; bake in layers.

Filling for Brown Stone Front.

One cup of milk, two-thirds of a cup of sugar, one egg, one teaspoonful of corn starch, cook in a double boiler and add two-thirds of a cup of raisins, (cook in a little water), or walnut meats, one teaspoonful of vanilla, decorate the top with cocoanut or chocolate frosting.

Ruth Drum.

Dried Apple Cake.

Two cups of dried apples soaked over night, in the morning pour off water; chop fine as raisins, put in a pan with one and one-half cups of sugar, one cup of molasses, and a little water, let simmer, two thirds of a cup of butter, yolks of two eggs, one cup of currants, one tablespoonful of soda, spice as fruit cake, add flour, frost with whites of eggs.

Edith Merhof.

Hickory Nut Cake.

One and one-half cups of sugar, one-half cup of butter, one cup of sweet milk, two cups of flour, two teaspoonfuls of baking powder sifted in the flour, the chopped whites of four eggs or two whole ones, one cup of hickory nut meats chopped and add last one teaspoonful of vanilla.

Lottie Woodhull.

Pineapple Cake.

Use any good layer cake recipe, for the filling and icing boil one cup of granulated sugar, and one-fourth of a cup of pineapple juice, carefully strained for six minutes after adding one teaspoonful of lemon juice, beat the white of an egg to a stiff froth and add the boiled syrup to it gradually whipping the mixture as the syrup is added with the egg whip, beat this fine for six minutes longer and then ice the cake thickly; for the filling add enough finely chopped pineapple to this icing to make it moist.

Mrs. Celia Van Alstyne.

Fruit Cake No. 1.

Two cups of sugar, one cup of molasses, two cups of sour milk, one cup of butter, one teaspoonful of cinnamon cloves and all-spice, two teaspoonfuls of soda, four cups of flour, one cup of raisins, flour the fruit.

Mrs. E. B.

Fruit Cake No. 2.

One cup of butter, two cups of sugar, one cup of molasses, one-half coffee cup of cream, one-half coffee cup of buttermilk, three and one-half cups of flour, and four eggs, one pound of raisins, currants, citron, dates, cut fine, one teaspoonful of soda, spice to taste.

M. D.

Fruit Cake.

One cup of sugar, one cup of molasses, one cup of butter, five cups of flour, two eggs, two teaspoonfuls of saleratus, one cup of buttermilk or one-half cup of cold coffee, one nutmeg, two teaspoonfuls of cinnamon, one teaspoonful of cloves, two pounds of raisins, one pound of currants, one-half pound of citron, one cup of jelly or strawberries stewed down. Mrs. H. A. Bowman.

Fruit Cake.

One cup of butter, one and one-half cups of sugar, three cups of flour browned, one cup of molasses, one-half cup of water, one-half cup of dried apples chopped fine, then stewed till tender in molasses and water, three eggs beaten separately then add one-half cup of water and one teaspoonful of soda, cinnamon, cloves, nutmeg, allspice, and ginger, salt, two raisins chopped, one-fourth of a lemon skin, bake slowly.

Chocolate Loaf Cake.

Two cups of brown sugar, scant half cup of butter, half cup of sour milk, one-half cup of hot water, two cups of flour, two eggs, one-half teaspoonful of soda, two teaspoonfuls of baking powder, cream butter and sugar together, then add the eggs, dissolve the chocolate in hot water using one square or more of chocolate and one teaspoonful of vanilla. Mrs. Wm. Kittleberger.

Chocolate Cake.

Three bars of chocolate, one cup of granulated sugar, one egg, and yolks of two, one-half cup of sweet milk all cooked; when cool add three-fourths of a cup of sweet milk, one tablespoonful of butter, and two cups of flour, one teaspoonful of soda, and two teaspoonfuls of cream of tartar, flavor with vanilla, prepare boiled icing with two whites of eggs. Mrs. M. Foster.

Nut Cake.

Two-thirds of a cup of butter, two cups of sugar, three cups of flour, one cup of milk, one cup of chopped nuts, three eggs, three teaspoonfuls of baking powder, bake in two square tins.

Filling.

One cup of granulated sugar, one cup of brown sugar, one cup of maple syrup, butter the size of an egg, boil until it hardens in water, then spread between layers and the top, put walnut meat on each piece or square. R. Knebel.

Icing for Chocolate Cake.

One cup of sugar, one-half cup of milk, one tablespoonful of butter, four tablespoonfuls of cocoa or chocolate, cook till it will make a soft ball when dropped in cold water.

Marble Cake.

Three whites of eggs, one cup of white sugar, one-half cup of butter, one cup of sweet milk, flour to thicken, flavor to taste, three level teaspoonfuls of baking powder.

Dark Part.

Three egg yolks, one cup of brown sugar, or molasses, one-half cup of butter, one-half cup of sweet milk, three teaspoonfuls of baking powder, flour to thicken and flavor. D. E. B. T.

Sponge Cake.

Four eggs, two cups of sugar, three cups of flour, two teaspoonfuls of baking powder, one teaspoonful of lemon, one cup of boiling water, the last after all is done. Mrs. J. W. Schwenger.

Sponge Cake.

Three eggs, yolks and whites beaten separately, one and one-half cupfuls of sugar, one teaspoonful of vinegar, one and one-half cupfuls of sifted flour, two even teaspoonfuls of baking powder, two-thirds of a cup of boiling water, flavoring, mix well as you add all ingredients. Mrs. E. R. Turrill.

Clove Cake.

One cup filled with butter, buttermilk and cream equal parts, one cup of sugar, one cup of chopped raisins, one egg, one teaspoonful of soda, one teaspoonful of cloves, one teaspoonful of cinnamon, one and one-half cups of flour. Mrs. E. R. Turrill.

CANDIES.

Cream Walnuts.

The white of one egg with enough confectionery sugar to admit being shaped into balls, flavor with vanilla and put between two halves of walnut meats. R. Knebel.

Penuchi Candy.

Two cups of light brown sugar, three-fourths of a cup of milk, one-half cup of chopped nuts, butter size of an egg, one teaspoonful of vanilla, put in butter when it begins to boil, stir until it creams when beaten on a saucer, then remove from the fire and beat until it grains, pour into buttered tins, cut in squares before it hardens. Mary C. Lane.

Cocoanut Cream Candy.

Two cups of granulated sugar, one-half cup of milk, one small lump of butter, cook fifteen minutes without stirring, then stir in cocoanut and drop on buttered paper. Wall.

Candy.

Two and one-half cups of white sugar, one-half cup of vinegar and water, small piece of butter, one tablespoonful of vanilla, cook until hard, then put in water, never stir when cooking, let cool, then pull till white.

Candy Popcorn.

Put in iron kettle one tablespoonful of butter, three table-spoonsful of water, one teacup of white sugar, boil until ready to candy then put in three quarts of newly popped corn.

L. Miller.

Maple Fudge.

Two cups of maple sugar shaved fine to one cup of cream, boil until it will form a ball in water, then stir, any kind of nuts may be added if liked.

Fudge.

Two cups of granulated sugar, one tablespoonful of butter, one scant cup of milk, two squares of Baker's chocolate, put the sugar, milk, and chocolate in a saucepan and boil until the mixture forms a soft ball (that does not stick but still is not brittle in water), remove from the fire, let stand a minute or two then add the butter, and one-half teaspoonful of vanilla, beat until creamy and pour quickly into a buttered tin partly cool, place in a dry cool place not in a refrigerator. G. M. S.

Peanut Crisp.

One quart of peanuts (in shucks), two pounds of powdered sugar, stir sugar until it melts then stir the peanuts in after chopping them, then pour into buttered tins and spread with a knife.

Cream Candy.

Beat the white of one egg very stiff, add one cup of sweet

cream and add any flavoring desired, add enough confectionery sugar to knead on a moulding board, roll thin, cut in any shape preferred and place walnut meat on each piece, put on plates to dry. Edna Stillwell.

Sea Foam Candy.

Two cups of brown sugar, ~~three~~³/₄ cups of water, boil until it hangs on a fork, take off fire and stir in white of one beaten egg, beaten very stiff, one cup of chopped nuts, beat until it begins to harden then drop on buttered plates. Mrs. P. Miller.

MISCELLANEOUS.

Green Tomato Mince Meat.

One peck of green tomatoes, two pounds of raisins, put the tomatoes and raisins through a meat shopper, then add five pounds of brown sugar, one cup of boiled cider or vinegar, two tablespoonfuls of cinnamon, two tablespoonfuls of allspice, two tablespoonfuls of salt, two tablespoonfuls of cloves, cook slowly two or three hours.

Mrs. Lawrence.

Good Better Best Mince Meat.

Three bowls of chopped apples, three bowls of chopped meat, one bowl of New Orleans molasses, one bowl of vinegar, one bowl cider, two bowls of raisins, five bowls of sugar, one bowl of suet, one bowl of jelly, two tablespoonful each of nutmeg, cinnamon, and cloves, one tablespoonful each of salt and pepper, three lemons. (Add all together but meat and spices.) Boil all together until raisins are tender and then pour on to the meat and spices.

Mrs. A. J. Mohr.

Baking Powder.

Eight ounces of cream of tartar, three and one-half ounces of bicarbonate of soda, four ounces of flour (pastry), sift four times, use two teaspoonfuls to one quart of flour, or same amount as Royal.

Salad Dressing.

One-half cup of vinegar, one-half cup of butter, one-half teaspoonful of mustard, one teaspoonful of salt, one cup of new milk boil until thick, this makes one pint; thin with sweet cream when wanted for use.

Harvest Drink.

One quart of water, one tablespoonful of ginger, three tablespoonfuls of brown sugar, one-half pint of vinegar.

Ruth Drum.

Coffee Frappe.

Three cups of coffee, one cup of sugar, one-fourth of a teaspoonful of salt, freeze to consistency of mush, serve in frappe glasses with whipped cream on top.

Mrs. A. P. Maine.

Franconia. (For chapped hands.)

Two teaspoonfuls of quince seeds soaked in teacup of water, let it stand on the back of the stove for half a day then strain and measure, add one-half quantity of glycerine and the same of bay rum, perfume if desired, mix well and bottle.

Mrs. E. P. Stillwell.

To Season Sausage Meat.

Thirty pounds of pork, ten pounds of beef, three quarters of a pound of salt, three ounces of pepper, one-half teacup of sage, two tablespoonfuls of ginger, one nutmeg.

Sausage Meat.

To each pound of ground meat add one teaspoonful of salt, one-half teaspoonful of pepper, one-half teaspoonful of sage.
Mrs. Peter Miller.

Sausage Meat.

For twenty pounds of meat, seven even tablespoonfuls of sage, four teaspoonfuls of pepper, ten tablespoonfuls of salt, two tablespoonfuls of ginger, two cups of hot water. E. S.

Grape Juice.

Wash the grapes after stemming and set where they will steam through slowly, when thoroughly scalded so that they shrink and wrinkle strain through two or three thicknesses of cheese cloth, put back on the stove and add white sugar in the proportion of one cup of sugar to two quarts of juice. let it come to a boil and bottle as follows: Have the bottles in hot water with new corks at least one hour before using so they will be thoroughly sterilized then stand the bottle in a clean dish and fill it by means of a small funnel until it overflows and all the frothy part runs out, then push the cork in and as the bottle cools hammer the cork down even with the bottle. Before putting away dip each bottle in melted paraffine, and besure that the wax entirely covers the cork.
Libbie Drake.

Raspberry Vinegar.

Two quarts of red and one quart of black raspberries, wash and cover with vinegar, and let stand twenty-four hours, then strain through a cloth and to a pint of juice add one pound of white sugar, boil half an hour and bottle. For use take one tablespoonful of the syrup to a glass of water. Miss. Blanchard.

Unfermented Grape Juice.

Wash grapes, heat the same as for jelly, to each ten pounds of grapes add one pint of water, to keep them from burning and to help extract the juice, put into jelly bags and let drip as for jelly, heat the juice and add one dessert spoonful of sugar, to every pint of juice, let boil two minutes, take off and bottle while hot and seal tightly, bottles should be scalded and stand in hot water while being filled, scald the corks.
Mrs. Peter Miller.

Corn Beef Brine.

For one hundred pounds of beef use ten pounds of salt, six pounds of brown sugar, one even tablespoonful of salt-petre, one heaping tablespoonful of saleratus, mix all together thoroughly rub the meat and pack, put on a heavy weight. Mrs. Slagle.

Sauerkraut.

Select good firm head of cabbage shave the cabbage fine, sprinkle a tablespoonful of salt over the bottom of the dish which you are going to fill, then a layer of twelve quarts of the cut cabbage a tablespoonful of salt, proceed thus until the dish you wish

to fill as desired, and one-and one-half pints of salt to a barrel of kraut, pound lightly each time after putting in the cabbage, cover the top with a piece of white cloth, then a round wooden cover to press down cabbage, then let it stand twenty-four hours; the juice should cover it if not add clear cold water, forty-five to fifty pounds of cabbage to fill a barrel.

Quick Ice Cream.

To one gallon of cream, two quarts of milk, one and one-half quarts of cream, four tablespoonfuls of vanilla, four cups of sugar, one egg, beat the egg and stir all together, put in a freezer and freeze.
E. S.

Ice Cream.

Yolks of four eggs and four cups of sugar, beaten together, add one pint of warm milk, then put two and one-half quarts of milk on the stove and when boiling add eggs and sugar, cook until thick when cool add whites of eggs well beaten, one pint of sweet cream, and flavoring,
Mrs. C. H. Studeman.

Ice Cream.

Two quarts of rich milk three tablespoonfuls of corn starch, five eggs beaten to a froth, three cups of granulated sugar, three teaspoonfuls of vanilla, heat the milk boiling hot, beat the eggs, sugar, and corn starch together, and stir in the milk, cook a few moments, when cool put in the flavoring and add one quart of cream and freeze; this will fill a one gallon freezer, cook in a double boiler, or with an asbestos card under a granite kettle.
Ruth A. Drum.

Blackberry Cordial.

Two quarts of blackberry juice, wild ones are best, one and one-half pounds of loaf sugar, one-half ounce of cinnamon one-half ounce of grated nutmeg, one-fourth of an ounce of cloves, one ounce of allspice, boil a few minutes then add one pint of brandy. Dose, a teaspoonful to a wineglassful every four hours.
Mrs. P. Miller.

Hard Soap.

One box of bicarbonate of potash, four pounds of grease melted, two ounces of borax, three quarts of water stir one hour turn out and let hard.

Washing Fluid.

One box of bicarbonate of potash, four quarts of water, one-half ounce of salt of tartar, one-half ounce of borax, one-half ounce of powder of ammonia.

INDEX

Soups	Page	3
Fish.....	“	9
Meats.....	“	11
Eggs.....	“	17
Vegetables.....	“	19
Salads.....	“	23
Pickles and Ketchup.....	“	29
Conserves, Jellies, etc.....	“	36
Bread.....	“	39
Fried Cakes, Cookies, etc.....	“	41
Desserts.....	“	44
Cakes.....	“	49
Candies.....	“	58
Miscellaneous.....	“	60

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