THE

COOKERY BLUE BOOK

PREPARED BY THE

Society for Christian Work

OF THE

FIRST UNITARIAN CHURCH, SAN FRANCISCO, CAL.

"Tried and True"

SAN FRANCISCO
C. A. MURDOCK & CO., PRINTERS
1891

The capon burns, the pig falls from the spit;
The clock hath struck twelve upon the bell;
My mistress made it one upon my cheek—
She is so hot, because the meat is cold;
Methinks your man, like mine, should be your clock,
And strike you home without a messenger.
My charge was but to fetch you from the mart
Home to your house, the Phœnix, sir, to dinner—

My mistress and her sister wait for you.
—Comedy of Errors.

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[3]

THE

COOKERY BLUE BOOK

SOUPS.

Bouillon Soup.

4 pounds of round of beef cut into dice pieces. Trim off all fatty skin. 4 quarts water; 1 teaspoonful celery seed; 4 large onions; 6 large carrots; bunch of parsley; 6 blades of mace; 16 whole cloves, salt and pepper to taste.

Pour on the water, and let it simmer six hours, skimming carefully, for if any grease is allowed to go back into the soup it is impossible to make it clear. Scrape the carrots, stick 4 whole cloves into each onion, and put them in the soup; then add the celery seed, parsley, mace, pepper and salt. Let this boil till the vegetables are tender, then strain through a cloth, pouring the soup through first, then putting the meat in it to drain, never squeezing or pressing it.

If you wish to color it, you can put in a dessertspoon of burnt sugar. It can be nicely flavored by adding some walnut catsup, together with mushroom and a very little [4] Worcestershire.

Beef Soup.

Boil trimmings of roast beef and beef-steak bones for three hours. Cool and skim off fat; add half a salt spoon of pepper, 2 teaspoonfuls of salt, 3 potatoes, pared and cut up, 1/2 a carrot, 1/2 an onion, 3 gumbo pods, half a bay leaf and a little chopped parsley. Add a few drops of caramel and serve hot. Strain, if preferred thin.

Tomato Soup without Stock.

1 dozen tomatoes cut up and enough water to cover them; a salt spoon of mustard, salt and 2 dozen cloves. Stew thoroughly and strain. Rub together 2 heaping tablespoons of flour and a piece of butter the size of an egg. Put this in the strained liquor and boil. This makes soup for six persons.

Milk Tomato Soup.

Boil 1 can of tomatoes very soft in 1 quart of water; strain, and add 1 pint of milk, 1 teaspoonful of soda, small piece of butter, a shake of mace, and salt to taste. Let it scald, not boil, and add 2 rolled crackers.

Bisque Soup.

2 large onions sliced, 1 can tomatoes. Boil together half an hour or longer, then put through colander and add 1 quart beef stock, salt and pepper. Let this boil together a few moments. Whip 1 cup cream with the yolks of 4 eggs and 1 tablespoon of corn starch or flour; add this to the stock, boil up, and serve at once.

Mock Bisque Soup.

1 quart tomatoes, 3 pints milk, 1 large tablespoonful flour, butter size of an egg, pepper and salt to taste, a scant teaspoonful of soda. Put the tomato on to stew and the milk in a double kettle to boil, reserving half a cup to mix with flour. Mix the flour smoothly with the cold milk and cook ten minutes.

To the tomato add the soda, stir well, and rub through a strainer that is fine enough to keep back the seeds. Add butter, salt and pepper to the milk and then the tomato. Serve immediately.

Bean Soup.

1 coffee cup of brown beans soaked over night; boil in a gallon of water with a piece of salt pork 3 inches square (a little beef is good, also) several hours, until beans are soft; strain, and add a small bit of butter, the juice of 1 lemon and a small cup of sherry wine.

Black Bean Soup.

1 pint of beans soaked over night; 2 quarts water and boil five or six hours, adding water as it boils away; when soft, strain out the skins, season with salt and pepper to taste. When ready for the table add a large spoonful of sherry wine, 2 boiled eggs, sliced, and 1 lemon, sliced very thin. Do not cook it any after these ingredients are added.

Split Pea Soup.

1 gallon water, 1 quart peas, soaked over night; 1/4 pound salt pork cut in bits; 1 pound lean beef cut the same. Boil slowly two hours, or until the water is reduced one-half. Pour in [6] a colander and press the peas through; return to the kettle and add a small amount of celery chopped fine. Fry three or four slices of bread quite brown in butter—cut in squares when served.

Grandmother Sawtelle's Pea Soup.

Soak a quart of dried peas over night. In the morning put them on to boil with fragments of fresh meat; also cloves, allspice, pepper and salt. Let boil until soft, then strain through a colander. Have some pieces of bread or crackers inch square, and put them into the oven to dry without browning; a pint of bread to a quart of peas. Take 2/3 of a cup of melted butter and put the bread in it; stir until the bread and butter are well mixed, then put into the peas and it is done. If the peas do not boil easily add a little saleratus.

Green Pea Soup.

Boil the pods first, then remove and boil peas in same water until soft enough to mash easily. Add a quart of milk, and thickening made of a tablespoonful of butter and 1 of flour. Boil a few minutes and serve.

Celery Soup (for six persons).

Boil a small cup of rice till tender, in 3 pints of milk (or 2 pints of milk and 1 of cream); rub through a sieve, add 1 quart of veal stock, salt, cayenne and 3 heads of celery grated fine.

Cream of Celery Soup.

4 teacups of chopped celery, 1 quart of milk; boil celery soft (saving water it is boiled in); rub celery through fine sieve; mix celery and milk. Take 1 heaping tablespoonful of flour, 1 [7] even tablespoonful of butter, 1 scant teaspoonful of salt. If desired, can boil celery in the morning, then about half an hour before dinner take milk, flour, butter, salt and celery and boil together, stirring constantly so it will cook evenly. When the consistency of cream, it is ready for use.

Ox-tail Soup.

1 ox-tail, 2 pounds lean beef, 4 carrots, 3 onions and thyme. Cut tail into pieces and fry

brown in butter. Slice onions and 2 carrots, and when you remove the tail from the pan put these in and brown also; then tie them in a thin cloth with the thyme and put in the soup pot. Lay the tail in and then the meat cut into small pieces. Grate over them the remaining 2 carrots, and add 4 quarts of water, with salt and pepper. Boil four to six hours. Strain five minutes before serving and thicken with 2 tablespoonfuls of browned flour. Boil ten minutes longer.

Mushroom Soup.

1 pint of white stock, 2 tablespoonfuls butter, 1/4 teaspoon of pepper, and 1 teaspoon of salt, 1 tablespoonful corn starch, 1 pint of milk; heat milk. Mix butter and corn starch to cream, and add hot milk and then stock. Boil 1 pound of mushrooms until soft, and then strain. Have them ready and add to the soup, letting it stand to thicken. It is improved by a little whipped cream added before serving.

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Soupe a l'Ognon.

Put into a saucepan butter size of a pigeon's egg; add 1 pint of soup stock. When very hot add 3 onions, sliced thin, then a full 1/2 teacup of flour, stirring constantly that it may not burn. Add 1 pint boiling water, pepper and salt, and let boil one minute, then placing on back of range till ready to serve, when add 1 quart of boiling milk and 3 mashed boiled potatoes. Gradually add to the potatoes a little of the soup till smooth and thin enough to put into the soup kettle. Stir all well, then strain. Put diamond-shaped pieces of toasted bread in bottom of tureen and pour soup over it.

Potato Soup.

Boil and mash fine 4 large mealy potatoes; add 1 egg, a piece of butter size of an egg, a teaspoonful of salt, 1 teaspoonful celery salt. Boil 1 pint of water and 1 pint of milk together and pour on potatoes boiling hot. Stir it well, strain and serve.

Asparagus (white) Soup.

Cut off the hard, green stems from two bunches of asparagus and put them in 2 quarts and a pint of water, with 2 pounds of veal (the knuckle is the best). Boil in a closely covered pot three hours, till the meat is in rags and the asparagus dissolved. Strain the liquor and return to the pot with the remaining half of the asparagus heads. Let this boil for twenty minutes more and add, before taking up, 2/3 of a teacup of sweet cream, in which has been stirred a dessertspoonful of corn starch. When it has fairly boiled up, serve with small squares of toast in the tureen. Season with salt and pepper. [9]

Soup a la Minute (for six persons).

Cut 4 ounces of fat salt pork in dice and set it on the fire in a saucepan; stir, and when it is turning rather brown, add 1 onion chopped, and 1/2 a medium-sized carrot sliced. When they are partly fried, add 2 pounds of lean beef cut in small dice, and let fry five minutes. Then pour in it about 3 pints of boiling water, salt and pepper, and boil gently for three-quarters of an hour.

Caramel, for Coloring Soups.

Melt 1 cup white sugar in a saucepan till it is dark; add slowly 1 cup cold water, stirring briskly, and boil till it thickens. Keep in large-mouthed bottle.

BREAKFAST DISHES.

Baked Omelet—No. 1.

5 eggs, 1/2 cup of milk, 1/2 teaspoon corn starch, pepper and salt. Beat the whites and yolks of the eggs separately and very stiff; stir lightly together and add other ingredients. Bake in a buttered pudding-dish and serve immediately.

Baked Omelet—No. 2.

1/2 cup of milk boiled. Stir in the well-beaten yolks of 6 eggs till thick. Add a dessertspoon of butter and salt to taste. After removing from the fire, add whites of 6 eggs, well-beaten. Bake ten minutes in an oven heated as for cake.

Bread Omelet.

Bread crumbs and parsley rubbed fine; a little chopped onion; 3 eggs beaten lightly. Add a cup of milk, pepper, salt and a little nutmeg, with a tablespoonful of butter. Bake in a moderate oven.

Baked Eggs.

Separate the whites from the yolks keeping each yolk separate. Salt the whites, while beating to a stiff froth, then spread on a platter. Place the yolks at regular distances apart in cavities made in the beaten whites, and bake in a moderate oven till brown.

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Eggs (au miron) with Asparagus.

Cut off the green part of the asparagus the size of peas, and scald in hot water a few minutes, then put in the saucepan with a little butter, small bunch of parsley and young onions tied together (so that it can be removed before breaking the eggs on the asparagus). Add a little flour, water, salt, pepper and a little sugar, stewing together till the water is evaporated. Then put in a baking-dish and break some eggs over the top. Put a little salt, pepper and nutmeg over the eggs and cook in the oven, but not long enough to let the eggs get hard. Serve immediately.

Corn Omelet.

Take the well-filled ears of corn, cut the kernels down the center, being careful not to loosen them from the cob; then takeout the pulp by pressing downward with a knife. To 3 tablespoons of corn pulp add the well-beaten yolks of 3 eggs and a little salt. Beat the whites of the eggs to a stiff froth, mix with the corn, and put in a hot pan with a little butter. Cover, and place where it will not burn. When done, fold over and serve on a hot dish.

Bananas (as a breakfast dish).

Slice bananas lengthwise; put them in a buttered pan and brown in oven; or they can be dipped in butter and fried; or sliced and served cold with cream.

Baked Peppers.

Cut off tops; take the seeds out and fill with sausage meat. Bake forty minutes.

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Baked Beans.

Soak 1 quart of pea beans over night in cold water. In morning drain and place in earthen bean-pot with 1 teaspoon salt, 1/2 of pepper, 2 of sugar, 1 pound fat pork, scored; fill the pot with warm water and bake in a moderate oven all day, as water evaporates adding sufficient to keep them moist. They cannot be baked too long.

Fish-balls.

1 cup of raw salt fish; 1 pint of potatoes; 1 teaspoonful butter; 1 egg well beaten; a little pepper. Wash and pick the fish in small pieces free from bones. Pare the potatoes and cut in small pieces. Put both together in a stew-pan and cover with boiling water, and boil until the potatoes are soft. Drain off the water, mash and beat till very light. When a little cool, add the egg and fry in very hot lard.

Potatoes with Cheese.

The potatoes are boiled and cut in small pieces, covered with milk or cream. Put bread crumbs and cheese over the top. Add butter and bake till brown.

Vermicelli (as a breakfast dish).

To 3 pints of bubbling, salted water, add 1 pint of the best vermicelli; boil briskly ten minutes, drain off all the water and serve hot with butter and cream.

FISH.

Fish a la Creme.

3 pounds of sturgeon or any solid white fish boiled until tender. Remove bone, mince fine, and season with salt, pepper, wine and lemon juice. 1 quart milk, boiled with two good-sized onions until they are in shreds. Rub to a cream 1/2 pound butter and two large tablespoonfuls of flour. Strain the boiling milk with this and return to the stew-pan and boil again, taking care to stir to prevent lumps and burning. Grate the rind of one lemon, with juice and one tumbler of wine and mix thoroughly through the fish. Take one loaf of bread, removing all crust, and pass through the colander. Have dish very hot, putting fish and crumbs in layers, bringing crumbs on top. Place in hot oven for a few minutes. A nice lunch dish.

A Norwegian Fish Dish.

Take a fresh codfish weighing about 4 pounds; do not wash it, but wipe with a soft cloth

wrung out in cold water. Scrape all the flesh from skin and bone; and put the head, bones and skin on to boil, and when thoroughly cooked, strain. Take equal parts of scraped fish and chopped suet, one tablespoon of salt and pound to a paste. Add 2 eggs, 2 [16] tablespoonfuls of flour, a little mace and ginger. Boil some cream, and when cold, gradually add enough to make a soft batter. Try a little of this in the boiling stock to see if the consistency is right. Then put in a buttered, breaded mould and cook two hours. If some of the batter is left, form in balls and cook in the fish stock and serve as soup.

Finnan haddies (from Delmonico's).

1/2 pound of fish picked up and braized in butter and cooked in the following sauce: 1 cup of cream over hard boiled egg cut in squares; the yolk of 1 raw egg; a tablespoonful of Edan cheese, a little flour to thicken; a little pepper and Worcestershire sauce. Serve on toast.

Stuffed Smelt.

Ingredients of stuffing: 1/4 cup of melted butter; 1 cup of bread crumbs, 1 teaspoonful of chopped onion; 1/4 spoon of salt; 1/4 spoon of pepper and a few herbs. Bone the smelt, stuff and sew up. Roll in melted butter and fine bread crumbs. Bake about fifteen minutes.

SAUCE.—1/2 cup butter worked to a cream; yolks of 3 eggs beaten in one by one; juice of 1/2 a lemon; 1/2 teaspoonful salt, 1/4 teaspoon pepper and 1/2 cup boiling water. Beat and put on stove in a saucepan of boiling water to thicken.

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Brown Fish Chowder.

1 onion fried in butter. Cut any white fish in small pieces and fry in this after first rolling the fish in flour. Take the fish out and lay on brown paper. Put into a saucepan 2 tablespoonfuls dry flour and stir until it is brown; then gradually stir in a quart of water. When this has boiled, add the fish and seasoning.

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ENTREES.

Chicken Terrapin—No. 1.

Chop the meat of a cold chicken and 1 parboiled sweet-bread quite fine. Make a cream sauce, with 1 cup of sweet cream, a quarter of a cup of butter and 2 tablespoonfuls of flour. Put in the chicken and sweet-breads. Keep it hot in a double boiler and just before serving add the yolks of 2 eggs and a wine-glass of sherry wine.

Chicken Terrapin No. 2.

Cut a cold boiled chicken in small squares, removing all the skin. Put into a skillet with 1/2 pint of cream and 1/4 pound of butter, rolled in 1 tablespoonful of flour, seasoned with salt and red pepper. Have ready 3 hard boiled eggs chopped fine. When the chicken has reached a boil, stir in a large glass of sherry with the egg, and serve hot.

Chicken Terrapin—No. 3.

Boil chicken in salted water. 1 quart of cold cooked chicken cut into dice; cooked livers of 1 or 2 chickens; 3 hard-boiled eggs; yolks of 2 raw eggs; 1 cup of chicken stock; 1 cup cream; slight grating of nutmeg; 1/3 teaspoon pepper; 1 level teaspoon salt; 4 tablespoons sherry; 3 tablespoons butter; 2 tablespoons flour; 1 teaspoon lemon juice. Chop hard-boiled eggs and add to chicken; sprinkle with salt, pepper and nutmeg. Add flour to melted butter [20] and stock and stir for three minutes. Add cream after reserving 4 tablespoonfuls. Stir one minute. Add chicken mixture and let it simmer for ten minutes. Beat yolks well and add cream; pour into mixture and stir one minute. Remove from fire, and add wine and lemon juice.

Chicken for Lunch.

Cut up 2 chickens; fry each piece quickly in bacon fat to a nice brown (not cooking them). Then stew them slowly with gumbo, a little pork, celery and 1/2 an onion till tender. Thicken with brown flour and dish, garnishing with parsley and sliced hard-boiled eggs.

Pressed Chicken (a nice luncheon dish).

Boil a chicken, in as little water as possible, till the bones slip out and the gristly portions are soft. Remove the skin, pick the meat apart, and mix the dark and white meat. Remove the fat, and season the liquor highly with salt and pepper; also with celery, salt and lemon juice, if you desire. Boil down to 1 cup, and mix with the meat. Butter a mould and decorate the bottom and sides with slices of hard-boiled eggs; also with thin slices of tongue or ham cut in fancy shapes. Pack the meat in and set away to cool with a weight on the meat. When ready to serve, dip mould in warm water and turn out carefully. Garnish with parsley, strips of lettuce or celery leaves and radishes or beets. The eggs and tongue can be dispensed with

if a plain dish is desired.

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Beef Loaf.

3 1/2 pounds fine chopped beef; 1/2 pound pork; 3 eggs; 1 large spoonful of salt; 1 teaspoon pepper; 1/2 teaspoon nutmeg; 4 large spoonfuls milk; 10 soda crackers rolled fine, saving out 1 to rub on the top. Put bits of butter over the top. Press the meat several times with your hand to make into a thin loaf. Bake in a quick oven one hour, putting water in pan. It requires no basting.

Beef Roll.

Lean beef chopped fine; 1/2 cup bread crumbs; a slice of onion chopped; chopped parsley; the yolk of 1 egg; a little butter and lemon juice. Mix all thoroughly. Form in an oblong loaf, put in pan and bake half hour in a hot oven, basting two or three times with melted butter. Served with a brown sauce.

To Fry. Soft-shelled Crabs.

Use them only when very fresh, as the shells harden after twenty-four hours. Cut the ends of the small legs off; take off the gills and tucks; wash and drain well upon a cloth. A few minutes before serving dip them one after another in 2 eggs beaten as for an omelet; then in crumbs of rolled cracker made very fine and fry them in very hot lard; not too many at a time. Serve hot, with a garnish of parsley and pieces of lemon.

Deviled Crab.

Pick the meat from one large crab and chop a little. Add 2 green peppers, chopped fine, and mix with cracker crumbs. Add sufficient soup stock to moisten and season to taste. [22]
Clean the shell and put in 1 layer of the ingredients. Add pieces of butter, then another layer, and so on, till shell is full. Then bake fifteen minutes, and serve.

Crab Creole (for four persons).

1 crab; 1 good-sized onion; 1/2 can of tomatoes; 1 Chili pepper or pinch of cayenne; butter the size of a walnut; 2 tablespoonfuls of water; 1/2 cup of cream; salt and pepper, and 1 tablespoonful of corn starch. Shred up crab, not too fine, cut up onion and chili pepper and put in a pan with the 2 tablespoonfuls of water. Boil briskly fifteen minutes; then add 1/2 can of tomatoes. Boil ten minutes, or until soft. Strain, put juice back on fire. Add the butter, pepper and salt, and thicken with 1 tablespoonful of corn starch. Add crab and cream. When all is hot, serve with toast.

Canapie Lorenzo.

One-third New York cheese, one-third dessicated soft-shell crab, one-sixth green peppers chopped very fine. Make in patés about the size of a hand and bake brown.

Crab Cutlets.

Pick up the meat of 2 crabs, seasoning with salt, pepper, a pinch of mustard and a good tablespoon of Worcestershire sauce. Put in a saucepan a piece of butter twice the size of an egg; when melted stir in 2 tablespoons of flour, and add a cup of rich cream, stirring constantly. Mix in the prepared crab and set aside to cool. Then mould into cutlets, which [23] you roll in egg and bread crumbs. Stick the claws you have saved into the cutlets, and fry. Serve with or without parsley and slices of lime.

Shrimp Stew.

Slice 3 onions and 3 tomatoes, and fry till well done. Rub together 1 tablespoonful flour and a piece of butter, egg-size. Add red pepper, salt and 1 cup of cream. Put this in saucepan, with onions and 1 pint of shrimps. Cook ten minutes, and serve on toast.

Terrapin Stew.

Boil according to size thirty or forty minutes, so that the upper shell will separate from the lower easily. Take "gall-bag" from liver, which is always found on the right lobe. Avoid breaking, as it will give a bitter taste and spoil the dish. Strip the skin from the claws, cut off the nails and skin the head. Throw nothing away but the "gall-bag." Cut all into small pieces; stew slowly in sherry wine closely covered, with a goodly supply of butter and red pepper, for one hour and a half. Salt to taste. If they have no eggs in them, add 2 or 3 eggs, hard-boiled, for each terrapin and the juice of 1 lemon, skinning another to lay on top. When about to take from the fire, thicken with a little flour. Serve on hot toast, well-buttered, over which sprinkle a finely chopped egg.

Baked Oysters in the Shells.

Take 50 small Eastern oysters with their liquor and a piece of butter. Drain the oysters very carefully and strain the liquor. Thicken with an ounce of butter mixed with an ounce of [24] flour. Stir, and boil five minutes. Finish with the yolks of 3 eggs. Add a little salt, some white and red pepper and grated nutmeg. Boil a few minutes longer, stirring constantly. Then remove from the fire. Add the oysters and juice of a lemon, and mix well with the sauce. Have ready some large, deep, well-shaped oyster-shells slightly buttered; fill these with the prepared oysters, sprinkle rolled cracker crumbs over; put a piece of butter on top of each; arrange in a pan; brown slightly in a pretty hot oven (about ten minutes), and serve.

Curried Oysters.

Strain juice of oysters and cook alone till edges curl. Cook 1 tablespoonful chopped onion and 1 tablespoonful butter five minutes. Mix 1 tablespoonful curry powder, 2 tablespoonsfuls flour and stir into butter. Add 1 pint sweet milk gradually, stirring constantly in saucepan. Mix oysters with the sauce. Pour over small slices of hot buttered toast and serve immediately.

Fancy Roast of Oysters.

Remove oysters from liquor and have them free from grit or shell. Scald 1 pint of oyster liquor, and when boiling hot put in the oysters and let them cook two or three minutes. Strain the liquor and put the oysters on pieces of toast. Arrange on a dish and set over steam to keep hot. Blend together 2 teaspoonfuls of flour and 1/2 cup of butter, moistening it with oyster liquor. When well mixed, put into the hot liquor and let boil a few minutes, stirring well. Strain over the oysters, and serve hot with lemons.

Sweet-breads.

Clean and parboil the sweet breads; cut them in slices and dip in melted butter. Roll them in grated cheese; dip in beaten egg; roll in bread crumbs and fry in hot fat. Serve with tomato sauce.

Veal Loaf.

3 pounds of veal cutlets and a small piece of salt pork, all chopped fine together; a tea-cup of rolled crackers moistened a very little with water; salt, pepper and 1 egg. Add summer savory, if you like. Put in a bread-pan and bake one and a-half hours. Serve in slices when cold.

Meat Salad.

Chop fine 2 pounds of cold corned beef, then take 2/3 of a cup of vinegar, 1 tablespoonful of sugar and 1 egg. Beat all together, pour into a pan and let boil; then pour into a dish to mould. Serve cold.

Welsh Rare-bit—No. 1.

1 pound of fresh cheese, cut in small pieces; in chafing-dish add 1 cup of milk (or cup of Bass' ale), 4 teaspoonfuls butter, 4 small teaspoons of mustard, 2 of salt and a little pepper. Stir it well, and cook until it thickens (not curdle). Serve on toast.

Welsh Rare-bit—No. 2.

1 egg, 1/2 a cup of milk; 1 cup of grated cheese, salt, cayenne pepper and mustard to taste. Heat the milk in a double boiler; melt the cheese. Add the egg, and pour all over squares of toast.

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Cheese Sticks—No. 1.

1 cup of grated cheese; 1 cup of flour; a little cayenne pepper; butter same as for pastry. Roll thin; cut in narrow strips, and bake a light brown in a quick oven. (Serve with salad.)

Cheese Sticks—No. 2.

3 ounces of butter; 3 ounces of flour; 3 ounces of moist, rich cheese. Mix together and mould into a paste. Roll out and cut into strips about one-half inch wide and five long. Bake in a quick oven. A very nice relish.

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MEATS.

Boiled Ham.

Put a ham weighing 14 pounds in a large kettle and half cover with cold water and cook slowly. When the water boils, add a quart of sour white wine and cook about five hours, or until tender. Put the ham in a baking pan and trim off the under side nicely, and take off the skin. Cover an inch thick with currant jelly, put a cup of sherry in the pan and put into a pretty hot oven. Let the fire go down; baste very often at first, that the wine may penetrate the jelly, and bake a half hour or more.

Calf's-head Stew.

1 head, 2 bay leaves, 1 teaspoonful thyme, 6 quarts of water, 2 large carrots, 1 sweet

marjoram, 3 onions, 1 handful salt, 1 teaspoonful pepper. Simmer 4 hours, skimming when necessary. Take out meat, strain broth and cut tongue in small pieces. 2 large teaspoonfuls of butter in pan, 3 of flour, and cook until brown. Juice of 1 lemon, 3 hard-boiled eggs, chopped, 1/2 lemon, sliced, wine and red pepper to taste. When very hot, serve.

Chops and Tomato Sauce.

Fry some pieces of pork in the spider, then cut up and fry a few onions. Into this pour some peeled and cut-up tomatoes; stir till all cooked to pieces and then strain. Thicken with [28]
a little flour. Broil chops, place on a hot platter and pour the sauce over them. For 3 pounds chops, 1/4 pound pork, about 3 onions, and 6 or 8 tomatoes are required. A few cloves and a little chili pepper are considered by some an addition.

Kidney Stew.

2 beef kidneys cut in small pieces. Pour cold water over, and as it boils pour off and repeat. The third time let it simmer slowly for two hours. Add 2 onions, chopped fine, and cook one hour. A few minutes before serving add sherry wine. Thicken with flour and serve on hot toast. This may be varied by adding curry; both are excellent.

Sheep's Tongues.

Boil them in soup stock until tender, with a seasoning of salt, pepper and a bouquet of herbs. (1 or 2 cloves, 1 or 2 small onions, 1 bay leaf, sprig of parsley, some whole black pepper tied in a little white bag and removed after an hour.) When done add to the stock some browned flour and butter, tomato juice to taste, and a little lime juice. Garnish with triangles of toast around the dish.

Spanish Receipt for Cooking Tongue.

Soak a fresh tongue over night. In the morning take the skin off by boiling water. Mix together 1 large spoon of lard, 1 quart raw beans, chopped fine, with the lard, 2 or 3 onions, chopped not very fine, and a little parsley. Fry all together for a little while; then add to this 1 [29]
cup of stock, 1 cup of wine, a head of garlic, pepper, salt, cinnamon, and 3 laurel leaves. Then put a paper over top of saucepan and put on cover very tight. Cook for two or three hours over a slow fire; then strain the same through a colander. Add to the strained sauce 1 or 2 spoonfuls of brown flour to thicken. Put over the fire a little while, and then pour over the tongue.

Chestnut Stuffing.

Shell 1 pint of large chestnuts; pour on boiling water and remove the inner skin. Boil in salted water, or stock, until soft. Mash fine and mix with them 1 cup of fine rolled crackers. Season with 1 teaspoonful of salt, 1 salt spoon of pepper, and 1 teaspoonful of chopped parsley. Moisten with 1/3 cup of melted butter. This stuffing is especially nice for quail.

Stuffing for Turkeys.

5 Boston crackers, rolled, piece of salt pork size of an egg, chopped fine. Add 1/2 pint of milk and season with salt and pepper. (Add sage if you wish.) Let it scald, then beat 3 eggs and stir in. Add milk till it is the consistency of batter fritters, put in the turkey and bake slowly, basting frequently.

SALADS.

Boiled Salad Dressing.

3 eggs, 3 tablespoons dry mustard, 1 teacup of oil or cream, 1/2 cup vinegar, salt to taste. Mix eggs and mustard to a cream, then add oil drop by drop, vinegar drop by drop, salt to taste. Put on stove and stir all the time, and let it scarcely come to a boil. When cold, bottle and keep in a cold place.

By beating all the ingredients well together with an egg-beater it is as creamy as when oil is added drop by drop.

Dressing for Cold Slaw.

Yolks of 1 or 2 eggs, 3 tablespoons vinegar, 1 teaspoon salt, 1 of mustard, butter size of an egg. Cook like custard.

Clayton's Celebrated Salad Dressing.

Take 3 tablespoonfuls of mustard, mixed quite stiff. Pour on this slowly 1/4 of a pint of best olive oil, stirring rapidly till thick. Then add 3 eggs, and after mixing slightly pour in

slowly the remaining 3/4 of a pint of oil, stirring rapidly till the mixture forms a thick batter. Next take 1 teacup of best wine vinegar and juice of 1 lemon, a small teaspoonful of salt and 1 of white sugar. Stir until the ingredients are well mixed. When bottled and tightly corked, this will remain good for months.

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Salad Dressing.

1/2 salt spoon pepper, 1 of salt, 1 teaspoonful mixed mustard, 1 tablespoonful powdered sugar, 3 tablespoons of best olive oil, 3 tablespoons cream, 2 tablespoons vinegar, 1 hard-boiled egg.

Tomato Salad.

Scald and peel tomatoes and cut holes in the top of each. Make a rich salad dressing, into which stir some cold peas, beans and beets, finely chopped. Stuff the tomatoes with this, and pour dressing over. Garnish the dish with fine lettuce leaves.

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VEGETABLES.

Baked Cream Potatoes.

Cut raw potatoes in very thin slices and put a layer of them in a buttered earthen dish. Cover the layer with pieces of butter, and season well with pepper and salt. Then put another layer and season in same manner, so proceeding till the dish is full. Over all pour a pint of cream or rich milk, and set in the oven to bake a half hour. This is a very nice lunch dish.

Escalloped Potatoes.

Take some cold sliced potatoes, butter your baking dish, put a layer of potatoes, dredge

over flour, put on bits of butter, salt and pepper. When your dish is full, pour over rich milk and bake brown. Serve hot.

Potatoes in Cases.

Bake potatoes of equal size, and when done and still hot, cut off a small piece from each potato. Remove the inside carefully, leaving the skin unbroken. Wash the potato and season generously with butter, pepper and salt. Return it with spoon to the potato skin, allowing it to protrude about an inch above the skin. When enough skins are filled use a fork to make the potatoes rough above the skin. Put them in a quick oven to color the tops.

[34]

Stewed Carrots (French style).

Take 2 bunches French carrots, clean and trim; put in a saucepan with salt, pepper, 1 teacup of water, 2 tablespoons of butter, 8 lumps of sugar, cover and boil for half an hour. Then remove the lid and place where they will simmer slowly till all the water has cooked away, leaving nothing but the butter.

Stuffed Artichokes.

Boil artichokes till soft. When cold, scrape leaves and cut out the hearts. Chop and mix in 1 tablespoonful Worcestershire sauce, 1 egg, 1/4 cup butter, pinch of salt, red and black pepper. Roll into balls and put into heart of the artichoke. Put a piece of butter on top of each and bake fifteen minutes with a hot fire. This receipt is for twelve artichokes. If you wish, bread crumbs can be added to the mixture.

Boiled Artichokes.

First clean, then soak in cold water fifteen minutes. Then put in boiling water till soft, testing them by pulling off leaves.

New England Corn Pudding.

Take 2 dozen ears of green corn well-filled, but young; grate or pound the corn, and add 1 pounded soda cracker and a little salt. Bake two hours in a moderate oven, and a rich crust will form. Serve with butter.

Celery Root.

Pare and boil till tender in salted water. Thicken the liquor with flour and cream, or milk,

and pour over toast. Stewed celery and mushrooms are served in the same manner. [35]

Stuffed Tomatoes—No. 1.

Cut off a small piece of the top; squeeze out the seeds and water. Remove the meat of the tomato with a spoon, without breaking or injuring the shape. Fry an onion cut fine, then put in your stuffing (sausage meat, chicken, veal or beef hashed fine), salt, pepper, parsley and a little green pepper, cut fine. To this add all the meat of the tomato you removed with the spoon. When well mixed and cooked fill each with the dressing, on top sprinkling toasted bread crumbs and a piece of butter. Bake in tins.

If you use sausage meat as stuffing add a little bread soaked in water and squeezed hard, so that it will readily mix with the meat.

Stuffed Tomatoes—No. 2.

Take nice, smooth tomatoes and remove part of the insides. Chop 1 small onion, 2 green peppers and some of the tomato that was removed. Add cracker crumbs and soup stock to moisten. Fill the tomatoes, adding a small piece of butter to each one, and bake from ten to fifteen minutes.

Squash and Corn (Spanish style).

3 small summer squashes, 3 ears of corn. Chop squash and cut corn from cobs. Put in a saucepan a spoonful of lard or butter, and when very hot an onion; fry a little and add the corn and squash, 1 tomato, 1 green pepper cut small and salt to taste. Cover closely, and stir frequently to prevent burning.

[36]

Stuffed Peppers—No. 1.

Cut off the tops and remove the seeds. Cut in small pieces 8 or 10 tomatoes and cook with a little butter and onion until tender. Add some rice boiled in water or stock (or bread crumbs), and a little salt, then mix with the tomatoes. Add a little chopped celery, fill the peppers, and put a little butter over the top of each. Cook in the oven twenty minutes and serve at once. If the peppers are boiled a few minutes first, they will retain their bright green color.

Stuffed Peppers—No. 2.

Crumb 4 slices of bread and wet with 1/2 cup soup stock, small piece of butter, pinch of salt, a dash of pepper, seeds of the pepper and a tablespoonful of the chopped rind. Place in

baking plate with very little water, and bake fifteen minutes in a quick oven. This mixture will fill six peppers.

[37]

BREAD.

Brown Bread—No. 1.

2 cups Indian meal, 2 cups rye meal, 1 cup flour, 1 cup molasses, 2 teaspoonfuls saleratus and sour milk enough to make it the consistency of Indian cake. Put some of the saleratus in the molasses and stir till it foams. Put the remainder in the sour milk. Boil three hours. Remove from the pan, place on a tin and bake fifteen minutes, to dry off the steam.

Brown Bread—No. 2.

3 cups corn meal, 3 cups of Graham meal, 2/3 cup syrup, 1 teaspoonful soda, and salt to taste. Sufficient milk to make a thin batter. Boil three hours.

Brown Bread—No. 3.

2 cups Indian meal, 1 cup rye meal, 1 cup molasses, 1 cup sour milk, 2 cups sweet milk, pinch of soda, and salt to taste. Steam four hours.

Muffins—No. 1.

2 eggs, well beaten, 2 teaspoonfuls sugar, 2 teaspoonfuls butter, 2 cups milk, 4 cups flour, 2 teaspoonfuls baking powder, pinch of salt (baking powder and salt sifted with flour). Bake in a quick oven.

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Muffins—No. 2.

1 1/2 cups flour, scant cup milk, 1 teaspoon cream of tartar, 1/2 teaspoon soda, 1

tablespoon butter melted, but not oily, 1 tablespoon sugar, 1 egg. Add butter the last thing.

Raised Muffins.

1 pint milk, scalded, and a small piece of butter. When cool, add a little salt, 1 tablespoon sugar, 1/2 cake compressed yeast, 1 egg, and sufficient flour to make a stiff batter. When raised bake in muffin rings.

English Muffins.

4 cups flour, 2 teaspoonfuls sugar, 2 teaspoonfuls butter, 1 cup boiled milk, 1/2 cup liquid yeast. Set to rise over night; in the morning roll out three-fourths of an inch thick; cut with biscuit-cutter, and allow time to rise again; then cook on a griddle on top of stove, turning as hot cakes. It improves them to flour the board with corn meal.

Corn Bread—No. 1.

2 1/2 cups flour, 1/2 cup meal, 1 cup milk, 3 eggs, beaten separately, 2 tablespoons butter before melting, 3 teaspoons baking powder, 2 heaping tablespoons sugar, a little salt.

Corn Bread—No. 2.

1 cup corn meal, 1/2 cup flour, 1 spoon sugar, 1 spoon salt, 1 small spoon soda, 2 small spoons cream of tartar, 1 egg, enough milk to make a thin batter. Add melted butter at the last.

Corn Meal Muffins.

1 pint milk, 1/2 pint Indian meal, 4 eggs, 1 tablespoonful butter, salt, and 1 teaspoonful sugar. Pour the milk boiling on the meal. When cool add the butter melted, salt, sugar and yolks of eggs; lastly, the whites, well beaten. Bake in a well-heated oven.

Rice Corn Bread.

1 cup of mashed boiled rice, 1 cup of corn meal, 2 eggs, well beaten, 1/2 teaspoon of salt, 1 teaspoon of butter, 1 teaspoon of baking powder, sufficient milk to make a thin batter.

Rice Bread.

1 pint rice flour, 1 pint milk, 2 eggs, 2 tablespoons wheat flour, 1 1/2 butter and 1 1/2 teaspoons baking powder. Bake in shallow pans from twenty minutes to half-hour.

Breakfast Gems.

1 egg, 1 scant cup milk, 1 scant cup flour, 1/2 teaspoon baking powder. Beat the white of the egg to a stiff froth and stir in last. Bake in long gem pans, having them very hot before putting mixture in.

Coffee Cake.

2 cups flour, pinch of salt, 1/2 cake compressed yeast. Make a sponge and rise till morning, then add 2 eggs, 1 cup sugar, a little melted butter, 1 cup flour. Set to rise till 11:30 o'clock. Sprinkle sugar and cinnamon on top, and bake.

Parker House Rolls.

2 quarts of flour, make a hole in the center, and put in a small teaspoonful of salt, 1 tablespoonful sugar, 1 tablespoonful butter, 1 pint of milk boiled, but cold, 1/2 cup yeast, and let rise over night. In the morning knead fifteen minutes, let rise again, roll thin, cut round, put a little butter on one-half, double over and bake.

French Rolls.

1 pint of scalded milk, let cool, then add 2/3 cup of yeast, 1/2 cup sugar, 2 quarts flour, small piece of butter, worked into the flour. Pour the milk into center of flour, and let stand over night; then knead, letting it rise very light; then knead again, and mould, letting it rise again, and bake.

Graham Rolls.

2 cups Graham flour, 1 tablespoon white sugar, 1 teaspoon soda and 2 of cream of tartar. Mix all together, and to it add cold water; make thin and bake in a gem baker, which has been already heated and greased. Bake in a hot oven.

Buns.

4 cups flour, 1/2 cup sugar, sifted together, pinch of salt; make a hole in flour and drop in 1 egg, 1 cup milk, 1/2 cake compressed yeast, melted butter, the size of an egg. Raise until morning. When mixed over add a handful of currants, and set to rise until 10:30. Roll soft,

cut with biscuit-cutter, and raise again till 11:45. After baking ten minutes, rub the top with sugar and water.

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Waffles.

2 cups sifted flour, 1 1/2 cups milk, 2 eggs, 2 tablespoons melted butter, 1 teaspoon baking powder.

Apple Biscuit.

2 cups flour, 2 teaspoons baking powder, 1 of salt, 1 tablespoon lard, 1 of sugar, 1 egg. Break the egg into the flour. Add sufficient milk to make a stiff batter, and pour into a shallow pan. Pare and slice apples, covering the top of the batter with them. When almost done, sprinkle sugar over them.

Hominy Cake.

1 pint cold hominy, 2 eggs, 1 tablespoon rice flour, small piece of butter. Bake in pans, like corn cake.

Huckleberry Cake.

4 cups flour, 1 of sugar, 2 eggs, 1 tablespoon butter, 2 teaspoons yeast powder, 2 scant cups of milk. Stir in as many berries as the batter will hold together, and bake in a pan. Canned berries are very good in this way. Serve hot for lunch. To be eaten with butter.

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[43]

CAKE.

Almond Drop Cakes.

1 pound powdered sugar, 1/4 pound powdered almonds, 9 eggs (3 whites left out),

beaten separately, 2 grated lemon peels, 2 spoonfuls rose water. Put rose water and sugar on top of each cake, after they are dropped with a dessertspoon on the pans.

Angel Cake.

Whites of 11 eggs, 1 1/2 cups granulated sugar, 1 cup flour, 1 teaspoon cream tartar, 1/2 teaspoon of almond or vanilla. Beat the eggs to a froth; sift the sugar five times; sift the flour 4 times; add cream tartar and sift again. Beat eggs and sugar together; add flavoring; then flour; stir quickly and lightly; put in an unbuttered pan and bake 3/4 hour in moderate oven.

Cream Cakes—No. 1.

Boil in 1/2 pint of water 3/4 cup of butter; stir in while boiling 1 1/2 cups of flour. Remove from fire, let it stand five minutes, and then stir in gradually 5 eggs, lightly beaten, and 1/2 teaspoon of soda. Drop in pans half the size you want them, and bake fifteen or twenty minutes.

Cream Cakes—No. 2.

1 pint boiling water, 1 cup butter, 2 of sifted flour put in while water and butter are boiling. Let this cool, then add 6 eggs, one at a time, and beat in thoroughly, 1 tablespoon of [44] milk with 1/3 teaspoon soda dissolved in it.

Cream Cakes—No. 3.

Make a layer cake of 2 cups sugar, 1/2 cup butter, 3 eggs, 1/2 cup milk, 3 of flour, an even teaspoon baking powder. Bake in three layers. For the cream take 1/2 pint milk, and when boiling stir in 2 even teaspoons corn starch, dissolved in a little cold milk, 1 tablespoon sugar and 1 egg, stirring briskly a few moments. When cool, spread on the cake. Flavor with vanilla or lemon.

Cream Puffs.

1 cup hot water, 1/2 cup butter. Boil water and butter together, and stir in 1 cup dry flour while boiling. When cool add 3 eggs, not beaten. Mix well, and drop by spoonfuls in buttered tins. Bake in a quick oven twenty-five minutes. This makes fifteen puffs. When cool fill with whipped cream.

Ice Cream Cake.

1 cup butter, 2 cups sugar, a little more than 2/3 cup of milk, 4 even cups of sifted flour, in which has been sifted 2 teaspoons of baking powder; flavoring and the whites of 5 eggs beaten stiff, added last. Cream the butter and sugar, add milk, then flour, with baking powder, flavoring and whites of eggs, the cake well-beaten as each ingredient is added. Bake in jelly-cake tins, two white layers, reserving enough to make one layer colored with a little of Price's coloring, which will make one pink layer. Put this between the two white layers, with a thin frosting spread between, then frost the whole cake. By dividing the cake [45] before baking into three parts, keeping one white, adding the pink coloring to another, and a heaping tablespoon of grated chocolate to the third, you can have the three layers different, nice ice cream bricks.

Chocolate Cake—No. 1.

1 cup butter, 2 of sugar, 1 of milk, 2 1/2 of flour, 5 eggs, 2 teaspoons baking powder, 1 cake of Baker's chocolate. Grate the chocolate and add to the cake before the flour; flavor with vanilla, and bake in layers.

FILLING.—1 pound of sugar, 3 eggs, 1/2 cake of Baker's chocolate, 1 cup grated cocoanut. Cover the top of cake with grated cocoanut.

Chocolate Cake—No. 2.

1 1/2 cups sugar, 1/2 of butter, 1/2 of milk, 1 3/4 of flour, 1/4 pound of Baker's chocolate, 3 eggs, 2 teaspoons baking powder. Scrape the chocolate fine and add 5 tablespoons of sugar to it (this in addition to 1 1/2 cups). Beat the butter to a cream. Gradually add sugar, beating all the while. Add 3 tablespoons of boiling water to the chocolate and sugar. Stir over the fire until smooth and glossy, then stir into the beaten sugar and butter. Add to this mixture the eggs well beaten, then the milk and flour in which the baking powder has been thoroughly mixed. Bake twenty minutes in a moderate oven. This makes two loaves.

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Chocolate Cake—No. 3.

1 cup butter, 2 of sugar, 1 of milk, 5 eggs (omitting whites of 2), 1 teaspoon cream tartar, 1/2 of soda, 3 1/2 cups flour.

FROSTING.—Whites of 2 eggs, 6 heaping tablespoons grated chocolate, 1 cup powdered sugar, 1 teaspoon vanilla. Frost while cake is hot. This recipe makes two loaves.

Chocolate Loaf Cake.

1 cup sugar, 1 of milk, 2 of flour, 2 eggs, 1 teaspoon soda dissolved in the milk. Melt 1/2 cup sugar, 1/2 of milk, yolk of 1 egg, 1/2 cake of chocolate to a smooth cream and add to cake. Bake in a moderate oven.

Chocolate Caramel Cake.

2 cups sugar, 2/3 cup milk, 3 eggs, beaten separately, 2 tablespoons butter, 2 cups flour, 2 teaspoons yeast powder, 1 teaspoon vanilla. Bake in layers.

WHITE FILLING.—1 1/2 cups granulated sugar, 1/2 cup milk. Boil eight minutes, then add 1 tablespoon flour stirred in 2 tablespoons cold water and then boil five minutes longer. When cool beat to a cream.

CHOCOLATE CARAMEL FILLING.—The same as above, only 1/4 stick of Baker's unsweetened chocolate. 1 teaspoon vanilla.

Lemon or Orange Jelly Cake.

1 cup butter, 2 cups sugar, 2/3 cup milk, 4 eggs, 3 cups sifted flour, and 1 heaping teaspoon baking powder. Bake in four layers.

Jelly—for Cake.

1 small cup sugar, 1 egg. Grate the rind and use juice of 1 lemon or orange, 1 tablespoon water, 1 teaspoon flour. Place the dish in a kettle of boiling water and let it thicken. When cool spread between the cakes. This is very nice for any layer cake.

Apple Cake in Layers.

1 1/2 cups sugar, 1/2 cup butter, 1/2 of milk, 2 1/2 flour, 3 eggs (whites and yolks beaten separately), 2 teaspoons yeast powder.

FILLING.—2 apples, grated rind and juice of 1 lemon, 1 egg. Boil till it thickens, and cool before using. Spread between layers.

Sunshine Cake—No. 1.

Whites of 6 eggs, yolks of 4, 1 cup of sugar, 3/4 flour, scant teaspoon cream of tartar, salt, 2 teaspoons orange juice and grated rind. Sift sugar and cream tartar together several times, then mix with well-beaten whites, add beaten yolks, sift flour and salt several times, mix altogether, put in orange and bake from forty to fifty minutes in a pan with pipe in center. Do not look at it for at least twenty minutes. Do not butter pan, nor remove from it till cold.

Sunshine Cake—No. 2.

Yolks of 11 eggs, 2 cups sugar, 1 of butter, 1 of milk, 1 teaspoon cream of tartar, 1/2 of

soda, 4 cups flour. Flavor to taste.

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A Delicious White Cake.

1 pound sugar, 1 pound butter, 1 pound flour, a little baking powder, whites of 20 eggs, and flavoring.

White Cake.

1/2 cup butter, 1/2 of milk, 1 of sugar, 2 of flour, 1 teaspoon yeast powder, whites of 2 eggs, almond flavoring.

Snow Cake—No. 1.

Whites of 10 eggs, 2 jelly glasses of powdered sugar, 1 of flour, 1 teaspoon cream tartar.

Snow Cake—No. 2.

1 cup sugar, 1/2 of butter, 1/2 of milk, 1 teaspoon yeast powder, 2 cups flour, vanilla flavoring. After being well mixed, stir in the whites of 4 eggs, and beat vigorously.

Rose Cake.

1 pound flour, 3/4 pound sugar, 1/2 pound butter, 1 cup rose water, 5 eggs, 1 teaspoon dry soda. Sift white sugar over cake when put in the oven.

Feather Cake.

1 egg, 1 tablespoon butter, 1 cup sugar, 2 cups flour, 1/2 cup milk, 2 teaspoons baking powder.

Delicious Cake.

2 cups sifted sugar, 3/4 of butter, 5 eggs, beaten separately, 1/2 cup of milk, 1 teaspoon baking powder in 2 1/2 cups sifted flour, 2 tablespoons brandy.

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Gold Cake.

Yolks of 5 eggs and 1 whole egg, 2 cups sugar, 1 of butter, 2/3 cup milk, 3 of flour, 1 teaspoon cream of tartar, 1/2 of soda.

Silver Cake.

Whites of 5 eggs, 1 1/2 cups sugar, 1/2 cup butter, 3 even cups flour, 1 of milk, 1 teaspoon cream tartar, 1/2 of soda, flavor with vanilla. Beat butter and sugar to a cream; beat whites to a stiff froth and add. Sift cream tartar with flour and dissolve soda in milk. Stir in a little flour before adding milk.

Marble Cake.

Whites of 6 eggs, 1 1/2 cups sugar, 3/4 cup butter, 1/3 cup milk and 1 3/4 cups flour, 1 teaspoon cream of tartar, 1/2 of soda. Flavor with lemon.

DARK PART.—Yolks of 6 eggs, 1 1/2 cups brown sugar, 3/4 cup butter, 1 3/4 cups milk, 1 teaspoon cream tartar, 1/3 of soda, 1 teaspoon each allspice, cinnamon and cloves. Mix lightly together, or bake in layers, as you please.

Cold Water Cake.

2 cups sugar, 2 of flour, 1/2 cup butter, 1 of cold water, 2 eggs, 2 teaspoons cream of tartar, 1 of soda. Beat thoroughly. Bake in cups. To be eaten with butter, hot.

White Mountain Cake.

1 1/2 cups butter, 1/2 of cream, 2 of sugar, 3 of flour and 4 eggs. Add currants.

Federal Cake.

1 pound flour, 1 of sugar, 1/2 of butter, 4 eggs, 1 teacup cream, 1/2 wine-glass brandy, 1 of wine, 1 nutmeg, 1 pound raisins.

Lincoln Cake.

2 eggs, 2 cups sugar, 1/2 cup butter, 1 of milk, 3 of flour, 1 teaspoon cream of tartar, 1/2 of soda. Flavor to taste.

Harrison Cake.

1 cup butter, 2 of brown sugar, 1 syrup, 1 milk, 4 eggs, 5 cups flour, 1 nutmeg, 1 teaspoon soda. Fruit to suit.

Victoria Cake.

1 cup butter, 2 of sugar, 4 of flour, 4 eggs, 1 cup sour milk, 1 teaspoon soda, 1 cup molasses, 1 pound currants, 1 of raisins, 1 wine-glass brandy, 1 nutmeg, 2 teaspoons of cloves, 2 of cinnamon, 1/2 pound citron.

Pound Cake.

1 pound flour, 1 of sugar, 11 ounces butter, 10 eggs, 1/2 teaspoon soda.

Sponge Pound Cake.

1 heaping cup sugar, 1 scant cup butter, 6 eggs leaving out whites of 2 for icing, 1 1/2 cups flour, 1 1/2 teaspoons baking powder. Flavoring.

Aunt Sharlie's Sponge Cake.

1 pound powdered loaf sugar, 7 eggs, beaten separately, juice and grated peel of lemon, 1/2 pound dried flour sifted in at the last.

Sponge Cake to Roll.

4 eggs, 1 cup powdered sugar, 1 of flour, 1 teaspoon cream tartar, 1/2 teaspoon saleratus, 1 tablespoon cold water. Sift the sugar, flour and cream tartar together; then add eggs, and stir together ten minutes; add water, soda and flavoring, and bake in biscuit-pan. To make jelly roll, lay on bread-board, spread with jelly and roll.

Sponge Cake—No. 1.

2 cups sugar, 4 eggs, 1 cup water, 2 of flour, 2 teaspoons yeast powder, salt and flavoring.

Sponge Cake—No. 2.

1 cup sugar, 1 of flour, 4 eggs, 1 heaping teaspoon baking powder, 5 tablespoons water. Rub sugar and yolks together until very light and creamy. Add water and 1/2 of the flour.

After sifting baking powder and flour twice, add remaining flour with beaten whites, and a pinch of salt. Stir gently.

1, 2, 3, 4 Cake.

1 cup butter, 2 of sugar, 3 of flour, 4 eggs, 1 cup milk, 2 heaping teaspoons baking powder, 1/2 teaspoon each of vanilla and lemon. Rub the butter and sugar until very light and creamy; then add 2 eggs and beat well; add 2 more and beat again; then sift in flour after having sifted it with the baking powder. Stir in milk with the flour, and add flavoring.

Molasses Plum Cake.

Scant 2/3 cup butter, 1 cup sugar, 1 of molasses, 1 of milk, 3 eggs, 4 cups flour, 1 teaspoon soda stirred into molasses, 1 teaspoon each of cloves, nutmeg and cinnamon, 1 [52] cup of stoned and chopped raisins.

Dark Cake.

1 cup sugar, 1 of butter, 1 of sour milk, 1 of molasses, 4 of flour, 1 teaspoon soda, 1 pound raisins. All kinds of spice. This cake will keep a long time.

Plain Spice Cake.

1/2 cup butter, 1 of water or milk, 2 of brown sugar, 2 eggs, 3 1/2 cups flour, 1 1/2 teaspoons yeast powder, 1 teaspoon cloves, 1 of cinnamon, 1 of allspice, and 1 cup of currants or raisins can be added, if desired.

Fruit Cake—No. 1.

1 pound citron, 2 of currants, 2 of raisins, 1 of flour, 1 of butter, 1 of sugar, 9 eggs, 1/2 teaspoon soda, 1/2 cup molasses, 1 teaspoon cloves, 1 of nutmeg, 1 of mace, 1 of cinnamon, 1 of allspice, 2 of lemon, wine-glass of brandy and 1 of sherry.

Fruit Cake—No. 2.

1 pound flour, 3/4 butter, 1/2 sugar, 2 of currants, 2 of raisins, 1/2 of citron, 1 1/2 cups molasses, wine-glass of brandy, 1 of wine, 1/2 teaspoon saleratus, 8 eggs. Bake in a slow oven three hours. Add spices as desired.

Snow Tea Cakes.

3 tablespoons sugar, 3 cups milk, 2 eggs, 4 cups flour, 2 teaspoons yeast powder. Bake in muffin-rings.

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Coffee Cake.

2 1/2 cups flour, 1 of coffee, 1 of brown sugar, 1 of butter, 1 of syrup, 6 eggs, 1 pound raisins, 2 cups currants, 3 tablespoons brandy, 2 of cinnamon, 1 of cloves, 1 of allspice, 1 grated nutmeg, 4 pieces candied lemon or citron, 1 teaspoon soda. Steam two hours and bake one-half hour.

Hermits.

2 cups sugar, 1 cup butter, 3 eggs, 1 tablespoon milk, 1 teaspoon soda (dissolved in milk), a teaspoon each of cinnamon, cloves and allspice, 1 cup chopped raisins and currants, mixed, and as much cut citron as desired. Mix with sufficient flour to roll. Roll very thin, cut as cookies, and bake in a moderate oven. Excellent, and will keep a long time.

Fruit Cookies.

1 cup sugar, 3/4 of butter, 2 eggs, 1/2 teaspoon soda, 1 cup chopped raisins, all kinds of spice, 2 tablespoons pickled peach juice, flour enough to roll out.

Boston Cookies.

1 cup butter, 1 1/2 powdered sugar, 2 eggs, 4 teaspoons milk, 4 cups flour, 1 teaspoon of soda or saleratus, 1 of ginger. Make stiff enough to roll thin.

Scotch Cookies.

Beat 2 cups of sugar with 1 cup of butter, 2 eggs, and 5 tablespoonfuls of milk. Mix 3 teaspoonfuls of baking powder and 1 of cinnamon with 2 cups of flour, and add as much more flour as necessary to make stiff enough to roll. Roll thin, cut out and bake quickly.

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Molasses Cookies.

In 1 pint of New Orleans molasses melt a full cup of butter with a cup of brown sugar. Stir in 1 tablespoon ginger, 1/2 teaspoon saleratus, dissolved in a little hot water, and flour enough to roll out. Take small pieces at a time to roll out.

Rich Cookies.

Yolks of 6 eggs, 1/2 roll butter, 1 cup bar sugar, 2 1/2 cups flour. Put a little of the flour in a deep dish, then add some egg, some butter and some sugar; then more flour, more egg and more sugar and butter until the entire amount of ingredients have been used. Roll thin, flour pans well and put in the cookies, which have been cut into forms and feathered with whites of egg, sugar and grated almonds. Not too quick an oven.

Hearts and Rounds.

1 cup butter, 2 cups sugar, 1 cup milk, 3 cups flour, 5 eggs, 2 even teaspoons cream tartar, 1 of soda. Flavor with vanilla or lemon.

Crullers.

4 eggs, 5 large spoons melted butter, 4 of milk, 8 of sugar, 1 small teaspoon soda in milk.

Doughnuts.

4 eggs, 2 cups sugar, 1 of milk, butter size of an egg, 2 teaspoons yeast powder, a little salt. Season to taste, cinnamon and mace.

Gingerbread.

1 1/2 cups sugar, 1/4 pound butter, 1/2 cup sour cream, 1/2 teaspoon soda, 1 teaspoon ginger, 2 eggs, well beaten, 2 1/2 cups flour.

Sugar Gingerbread.

1 cup butter, 2 of sugar, 1/2 cup milk, 1 teaspoon saleratus, 1 egg, 1 tablespoon ginger. Flour enough to roll very thin.

Molasses Gingerbread.

1 cup New Orleans molasses, 1 full teaspoon soda put in molasses, 3/4 cup melted butter or nice drippings, 1/3 cup milk, 1 egg, 2 teaspoons ginger. Flour to stir, but not thick.

Soft Gingerbread—No. 1.

3 1/2 cups flour, well sifted, 2 teaspoons yeast powder, sifted in 2 teaspoons ginger, 1 cup molasses, 1 of brown sugar, 1/2 of butter, 1 of milk, and 2 eggs, well beaten.

Soft Gingerbread—No. 2.

1 1/2 cups molasses, 1/2 cup butter, 1/2 cup sour milk, 1 egg, 1 teaspoon soda and 1/2 cup flour. Add ginger and a little salt.

Bread Cake.

3 cups light dough, 3 of brown sugar, 1 of butter, 3 eggs, spices, fruit and citron, 1 teaspoon soda. Raising or not, as you wish.

Pork Cake.

1/2 pound salt pork, chopped very fine, 1/2 cup warm water, mix with the pork. Heaping cup brown sugar, 1 of molasses, spice to taste, 1 1/2 cups raisins, 2 of currants, 1/4 pound [56] citron, 2 eggs, flour to make a batter stiffer than ordinary cake, 2 teaspoons yeast powder, and bake in buttered tins.

Lemon Honey for Cake.

Juice and grated rind of 1 lemon, small cup sugar, 1/3 of water, 2 well-beaten eggs, small piece of butter. Let boil till it thickens.

Quick Icing.

White of 1 egg, 1 heaping cup sugar, beat egg till it foams. Add sugar and flavoring, and stir very thoroughly.

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PIES.

Puff Paste.

Equal quantities of butter and flour by weight, the butter to be washed. The yolk of 1 egg. Divide butter in three or four parts and chill; chop one portion into the flour, mix with ice water, and roll in the remainder. Roll and fold several times. If it grows sticky, chill till it hardens.

Mock Mince Pie—No. 1.

2 pounds powdered crackers, 1 cup molasses, 1 of cider, 1 of chopped raisins, 2 eggs, 1 teaspoon salt, 1 of clove, 2 of cinnamon, 1 of mace, 1 of nutmeg. This quantity makes two pies. Bake forty minutes.

Mock Mince Pie—No. 2.

1 cup bread or cracker crumbs, 1 of raisins, 1 of vinegar, 1 of sugar, 1 of molasses, 1 of water, 1/2 of butter, 1 of currants. Spice to taste.

Mince Meat.

2 pounds lean beef, 1 of suet, 5 of apples, 2 of stoned raisins, 1 of currants, 3/4 of citron cut fine, 2 1/2 of brown sugar, 3 tablespoons cinnamon, 1 of mace, 1 of cloves, 1 of allspice, 1 of salt, 2 of nutmeg, 1 pint of sherry, 1 of brandy, 1 of cider, 1 bowl of currant jelly.

Lemon Tarts.

1 egg beaten stiff, add 1 cup sugar, and juice and rind of 1 lemon. Line your patty pans with pastry, then put in the lemon mixture and bake. This will make about six tarts. This same idea may be used, and in place of lemon put any kind of jam (about a tablespoonful), and when cold add whipped cream to the top.

Rich Lemon Pie.

The pie crust should be made and baked first. The filling consists of juice and rind of 2 lemons, 6 eggs, 1/2 pound of sugar, 1/4 pound butter, small glass of brandy, nutmeg. Cream, butter and sugar together; add brandy, nutmeg, lemon, and then eggs. Take the whites of 2 more eggs, beat very light and put on top. This will make one large pie.

A Plain Orange or Lemon Pie.

The grated rind and juice of 1 lemon or orange, 6 tablespoons sugar, 1 of flour, 1 cup milk, yolks of 4 eggs. Beat the whites to a stiff froth, and mix into them 3 tablespoons sugar, which you put on pie after baking, and return to oven for a delicate browning.

CREAMS.

Pineapple Cream.

1 small can grated pineapple, 1 cup water, 1 of sugar. Let it come to a boil. 1 package gelatine soaked in 1 cup cold water fifteen minutes, then pour 2 cups boiling water on it. Put this with the pineapple and boil with the juice of 2 lemons. Have ready the whites of 2 eggs beaten stiff, and pour gradually in the boiling mixture. Serve with whipped cream when cool. This should be made the day before using.

Duchess Cream.

1/2 pint tapioca soaked over night in 1/2 pint of cold water; in the morning drain, and cover with boiling water and cook till clear, stirring constantly. Remove from fire, add juice of 1 lemon, 1 cup grated pineapple, 1 cup sugar and the beaten whites of 2 eggs. Serve cold with cream.

Russian Cream.

1/2 box gelatine to 1 quart milk and 3 eggs. The milk, yolks of eggs and gelatine are put together hot on stove, and just as it is taken off, the whites are stirred in. Add flavoring and mold it.

Spanish Cream.

3/4 box of gelatine soaked soft in 1 1/2 pints milk; bring to a boil. Stir in the beaten yolks of

3 eggs, 3 tablespoons sugar, then bring to a boil again. Beat the whites to a stiff froth and stir in after removing from the fire. Flavor with vanilla. Pour in a mold to cool, and serve with cream.

Lemon Cream.

1 large lemon, 4 eggs, 4 tablespoons sugar, 3 of water. Beat yolks and sugar, add juice and rind of lemon, and water. Let simmer till it thickens. Beat whites of eggs stiff with 2 tablespoons of sugar, and stir into the custard while warm.

Banana Cream.

Peel and wash bananas. Use equal parts of bananas and sweet cream. To 1 quart of the mixture allow 1/4 pound of sugar. Beat all together till the cream is light. Some consider it an improvement to add a few drops of vanilla, or the juice of canned pineapple.

Coffee Bavarian Cream.

1/2 pint rich cream whipped light, 1/2 package gelatine soaked in 1 cup milk, 1 large cup strong coffee, 1 cup white sugar and whites of 2 eggs. Soak the gelatine until perfectly soft, have the coffee boiling hot, and turn over the gelatine and sugar. Strain and set away until partly stiff. Beat the eggs to a stiff froth, and mix with the whipped cream; add to the gelatine, mixing thoroughly. Mold and serve with whipped cream.

Bavarian Cream with Peaches.

Cut 18 fine peaches, or a sufficient number of canned ones, into small pieces, and boil with 1/2 pound of sugar. When reduced to a marmalade press through a coarse sieve, then add 1/2 package dissolved gelatine, and a tumbler of cream. Stir this well to make it smooth, and when about set, add 1 pint of whipped cream, and pour into a mold. It makes a still prettier dish to serve half or quarter of peaches, half frozen, around the cream.

Charlotte Russe.

1 pint cream, whipped light, 1/2 ounce gelatine dissolved in 1 gill of hot milk, whites of 2 eggs beaten to a stiff froth, 1 small teacup of powdered sugar. Flavor with vanilla or little almond. Mix together the cream, eggs, sugar and flavoring, and beat in the gelatine and milk when quite cold. Line a mold with slices of sponge cake or lady fingers, and fill with the mixture. Set upon the ice to cool.

Champagne Jelly.

1 box gelatine, 1 pint boiling water, 1/2 pint cold water, 1/2 pint sherry, 1 lemon, 1 lime, 3/4 pound sugar, 1 teaspoon essence cinnamon. Soak gelatine in cold water, add hot water, sugar, wine, lemon and lime, and boil five minutes. Add 1 pint champagne and strain twice.

Coffee Jelly.

1/2 box gelatine soaked in cold coffee. When well dissolved, pour in a pint of boiling coffee, sweeten to taste, and set aside to cool. When quite cold and almost jellied, beat up [62] till it becomes a light foam. Pour into mold and place on ice. Serve with whipped cream.

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[63]

PUDDINGS.

Burlington Pudding.

Mix 1/2 cup of flour with a little cold milk and stir into 1 pint of boiling milk. Remove from the fire, and add 1/2 cup sugar and 2 large tablespoons of butter; also 6 eggs, the whites and yolks beaten separately. Flavor with vanilla or lemon, and bake one-half hour in pan of hot water. Serve with wine sauce.

Fig Pudding.

2 cups bread crumbs, 1 of currants, 1 of chopped raisins, 1 of figs, 1 of suet, 3 eggs, well-beaten, 2 cups milk, 1 of brown sugar. Steam four hours.

Pancake with Fruit.

Take 4 eggs, a cup of cream or rich milk, and flour enough to make a thin batter. Add a little fine sugar and nutmeg. Butter the griddle and turn the batter on. Let it spread as large as a common dinner plate. When done on one side, turn it, as a pancake. Have some nice preserves, and spread over quickly. Roll the cake up, place on a flat dish, sift on a little powdered sugar and cinnamon, a little butter, if you wish, and serve hot. Be careful and not make the batter too thin.

[64]

Strawberry Custard.

1 cup sugar, 1 quart milk, yolks of 5 eggs, white of 1, and vanilla. Let the milk boil, then add eggs and sugar, and let cool. Crush and strain 1 pint strawberries, 2 tablespoons sugar and whites of 4 eggs, beaten stiff. Place the custard in glasses, about half full, then fill glasses with strawberry juice and the whites of eggs, beaten together.

Orange Float.

1 quart of water, juice and pulp of 2 lemons and 1 coffee cup of sugar. When boiling hot, add 4 teaspoons corn starch. Boil fifteen minutes, stirring constantly. When cold, pour this over four or five oranges, which have been sliced. Beat the whites of 3 eggs to a stiff froth, sweeten and flavor, and place large spoonfuls over the top of the float.

Kiss Pudding.

1 quart milk, 3 tablespoons corn starch, yolks of 4 eggs, 1/2 cup sugar, a little salt. Put part of milk, salt and sugar on to boil. Dissolve corn starch in remainder of milk, stir into milk, and while boiling, add the yolks. Flavor with vanilla.

FROSTING.—Whites of 4 eggs, 1/2 cup sugar, flavor with lemon, spread on pudding, and put in oven to brown. Save a little frosting to moisten top; then put grated cocoanut to give appearance of snow.

Batter Pudding.

1 pint of milk, scalded, stir in 1 tablespoon corn starch and 2 of flour, mixed with a little cold milk, beat 4 eggs (yolks and whites separately), and, when the batter is cold, stir in first [65]
yolks, then whites, and bake three quarters of an hour.

SAUCE.—1 cup sugar, 1/2 of butter, beaten to a cream, put over tea-kettle, and stir in 1/2 pint whipped cream, and flavor with brandy.

Suet Pudding—No. 1.

1 cup chopped suet, 1 of raisins, 1 of molasses, 1 of milk, 1/2 teaspoon soda, and 1 of salt. Stir quite thick with flour, and boil in a bag three hours. Serve with wine sauce.

Suet Pudding—No. 2.

1 pint powdered bread crumbs, 2 pints boiling milk, poured on to the bread, 3 eggs, 1 cup suet, fruit to taste, 1 wine-glass of sherry or brandy, and spice to taste. To be eaten with sauce.

Suet Pudding—No. 3.

2 cups chopped bread, 1/2 cup chopped suet, 1/2 cup molasses, 1 egg, 1 cup chopped raisins, 1 of milk, with 1/2 teaspoon soda dissolved in it, 1/2 teaspoon cloves, 1 teaspoon cinnamon, a little salt and mace. Boil two hours in a pudding-boiler. To be eaten with hot or hard sauce.

Poor Man's Pudding.

1 cup suet, 1 of milk, 1 of molasses, 2 of raisins, 4 of flour, 1 teaspoon saleratus. Steam four hours. Serve with rich sauce.

Poor Man's Rice Pudding.

1 quart of milk, 1 tablespoon rice, 1 of sugar, 1/2 saltspoon of salt. Bake slowly, stirring once or twice.

Indian Pudding.

1 pint milk, boiled, and stir in while boiling 2 tablespoons meal, with a little salt and a piece of butter. Butter dish and bake. Before baking, add 1 cup cold milk.

Cracker Pudding.

3 Boston crackers, rolled fine, 3 eggs, 3 tablespoons sugar. Salt and spice to taste. Pour 1 quart of boiling milk on to the crackers. Add the sugar, eggs and spice. Pour into a buttered dish. Bake one-half hour, and serve with either hard or liquid sauce.

Lemon Bread Pudding.

1 quart milk, 2 coffee cups bread crumbs, 1 of white sugar, 1/2 cup butter, 4 eggs, the juice and 1/2 the grated rind of 1 lemon. Soak the bread in the milk, then add the beaten yolks with the butter and sugar, rubbed to a cream; also the lemon. Bake in a buttered dish until firm and slightly browned. Beat the whites to a stiff froth, with 3 tablespoons of powdered sugar, and flavor with lemon. Spread over the pudding when baked, and brown slightly; then sift sugar over it. Eat cold. Orange pudding may be made in the same way.

Delmonico Pudding.

1 quart milk, piece of butter size of a walnut, 3 tablespoons corn starch dissolved in a little milk, yolks of 4 eggs, 6 tablespoons white sugar. Boil all together. When done, place in a [67] dish, and set in the oven while beating the whites of eggs, to which add 3 tablespoons powdered sugar. Flavor with vanilla. Spread the beaten whites of eggs over the pudding, and return to oven, to slightly brown.

English Plum Pudding—No. 1.

1/2 pound of seeded raisins, same of currants, well washed and dried, grated rind and juice of 2 oranges, 1/2 a nutmeg grated, 1 tablespoon each of cinnamon, cloves and allspice, 1/2 a teaspoon of salt, 1/2 a pound of sugar, 1/4 pound of citron, 1/2 pound of suet, 1/2 pound of bread crumbs, 1/2 pound of flour, 1 teaspoon of baking powder and 6 well-beaten eggs. Chop the suet very fine, after removing the skin, and put it, together with the flour and bread crumbs, into a large bowl; then add the spices, oranges and sugar. Mix thoroughly. Beat the eggs until very light, and add to the contents in the bowl and mix well together. Stir in 1 pint of old English ale. Flour the raisins and currants and add to the compound. Butter a tin pudding-mold, put in the pudding, taking care to well secure the cover. Have ready a kettle of boiling water. Place the mold in it, and keep boiling constantly five hours.

SAUCE FOR THE PUDDING.—Beat the yolks of 2 eggs, with 1 cup of sugar and 1/2 cup butter. Have ready 1 pint of boiling cream, a dessert-spoon of corn starch, blended with a little cold milk. Add gradually to the beaten batter and eggs. Put all on the fire, and stir constantly until it boils. Add a wine-glass of sherry and 1 of brandy. Serve hot with the [68] pudding. A hard sauce used in connection with the hot one is a great improvement.

English Plum Pudding—No. 2.

1 small loaf of bread, crumbed, 1/2 pound of raisins, the same of currants, 1/2 pound of citron, 1 of beef suet, chopped fine, a little salt, 3/4 pound sugar and a little nutmeg. Mix and let stand over night. Beat 12 eggs, very light, and stir them in the mixture. Take enough milk to slightly moisten the whole. Add a little salt and nutmeg and 3/4 glass of brandy. Boil five hours. Set on fire with brandy to serve, and have a rich sauce.

Plain Plum Pudding.

6 butter crackers, rolled, 6 eggs, 3 pints of milk, 1 cup sugar, 1/4 cup butter, 1 teaspoon mixed spice, 1 pound raisins. Bake in a deep pudding-dish, in a moderate oven, three or four hours, stirring several times the first hour, to keep the raisins from settling. Serve with hard sauce.

Snow Pudding.

1 box gelatine, soaked in 1/2 tea-cup of cold water, then add 1 quart boiling water. Stir till it is all dissolved. Add 4 cups white sugar and the juice of 4 lemons. Strain and set away till cold; then add the beaten whites, beating the whole thing half an hour, or until it is very white. Place on ice. Use the 4 yolks and 1 pint milk, and make a custard to eat with it.

[69]

Tapioca Cream.

Soak 4 tablespoons of tapioca over night in water enough to cover it, scald 1 quart milk, beat the yolks of 3 eggs, add 1 cup sugar, and stir this in with the tapioca, and the whole mixture thus formed into the milk. Let it cook about twenty minutes. Remove from fire, and stir in the whites of the eggs, having beaten them to a stiff froth. Add flavoring, and serve cold. This pudding should be cooked in a vessel set in hot water.

Baked Apple Dumpling.

1/2 pound flour, 1/4 pound lard, 1 teaspoon salt, 1 of yeast powder, enough cold water to make a stiff dough. Roll-out pastry. Cut with biscuit-cutter twice as many pieces as you have apples. Peel and core the apples. Put one round of pastry on one end of the apple. Fill the core-hole with sugar, cinnamon and a piece of butter. Put another round of pastry on so that the edges meet. Bake slowly three-quarters of an hour. This will make nine or ten dumplings.

Apple Pudding.

Boil 6 tart apples, after paring them as for sauce, remove from fire, sweeten a little. Add a lump of butter, 1 cup cracker crumbs, stirred in 1 cup milk, yolks of 4 eggs, keeping whites for frosting, with 1/2 cup sugar. Serve with hard sauce.

Apple Soufflé.

1 pint steamed apples, 1 tablespoon melted butter, half a cup of sugar, whites of 6 eggs, yolks of 3, and a slight grating of nutmeg. Stir into the hot apple the butter, sugar and nutmeg and yolks of eggs, well-heated. When this is cold, add the well-beaten whites to the mixture. [70]

Butter a 3-pint dish and turn the soufflé into it. Bake thirty minutes in a hot oven. Serve immediately, with any kind of sauce.

Apple Pan-dowdy.

Pare, core and slice 5 apples, and put in a pudding-dish, with a little water, and 1 cup sugar. Cover with pastry, and bake slowly, breaking the cover into the apples at last.

Apple Sago Pudding.

Pare and core the apples, put sugar and cinnamon in the holes. Take as many tablespoons of sago as you have apples. Mix it with a little cold water and turn in as much boiling water as will fill the dish. Stir till it thickens, then cover up for two hours, and let it thoroughly swell, then pour it over the apples, and bake about three hours. Sugar and cream for sauce.

Sponge Pudding.

Scald 1 pint of milk, boiling hot, add 1/2 cup butter; when melted, add a smooth thickening made of 1 cup of flour, mixed with cold milk. Stir until thick and smooth, being careful not to let it become lumpy. Remove from fire, and when cold, add the yolks of 8 eggs, beaten very lightly; lastly, the whites of the eggs, beaten to a stiff foam. Bake in a dish standing in hot water.

SAUCE.—The yolks of 2 eggs, beaten in 1 cup of pulverized sugar to a cream. Add the whites, and turn over the whole 4 tablespoons of boiling cream or milk, and flour. Add wine, if you wish. [71]

Boston Thanksgiving Pudding.

2 quarts of milk, 5 soda crackers, rolled fine, 5 eggs, 1 small cup of butter, 1 pint of stoned raisins, 2 nutmegs, 1 large spoonful each of ground cloves and cinnamon. Sweeten to taste. Bake slowly six hours the day before using. Do not put the raisins in until it commences to thicken, and stir occasionally the first two hours after the raisins are in. Before serving the next day, set the tin in boiling hot water long enough before dinner to have it hot. Cold sauce.

Blackberry Pudding.

Take baker's bread and cut away the crusts, butter, and slice rather thick, lay 1 layer of bread and then cover with blackberries and some of the juice (which has been stewed with a little sugar), then more bread and more berries. Over the top throw a glass of wine. Serve

with hard sauce.

Rennet Pudding.

Buy a rennet from the butcher (it is the stomach of a very young calf). Wash it thoroughly, and cut it in small pieces. Put it in a quart jar, and fill with sherry wine. When wanted to use, heat a quart of milk to blood-heat, and put it in the dish in which it is to remain. Stir in 1 tablespoon of the wine water, grate a little nutmeg over the top, and put in a cold place. Very good for invalids, and makes a nice dessert, with fresh berries.

[72]

Chocolate Pudding.

1 pint milk, 3 sticks grated chocolate, boil until thick, then set away to cool, 5 eggs, whites and yolks beaten separately, 3 tablespoons sugar, beat sugar light with the yolks, and to this add 1 cup cracker flour, 1 teaspoon vanilla, and the whites, last. Put all this in the chocolate, and let boil one and a half hours in a well-buttered form. Serve with whipped cream.

Apricot or Peach Pudding.

Butter a pan thoroughly and dust well with cracker flour, and put a row of apricots or peaches on the bottom of the pan. Take 4 eggs, beaten together with a cup of powdered sugar. Beat in a pan of boiling water twenty minutes. Then add 1 cup of flour, 1 lime or some lemon juice, and 1 teaspoon vanilla and a pinch of salt. Put this mixture over the apricots or peaches, and bake three quarters of an hour.

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ICE CREAM.

Ice Cream.

2 quarts cream, 1 pound sugar; flavor with vanilla. Let stand in freezer five minutes to become thoroughly cold. To make it extra light, beat the whites of 2 eggs to a stiff froth, and add just before the cream is frozen. This should freeze in twenty minutes, and will make one gallon of cream.

Banana Ice.

6 bananas, 3 peaches, 3 lemons, 1 quart sugar, 1 quart boiling water. Pour hot water over the sugar and lemon juice, and stir until it is dissolved. When cool add peaches and bananas sliced thin, and let stand two hours; then strain through fine sieve, so nothing is left but liquid. Then freeze.

Lalla Rookh.

Cut in small pieces stale sponge cake or lady fingers, a few macaroons, some French cherries and apricots (glace), and mix all together. Make a custard of 1 quart milk and 6 eggs, and when cooked, reserve 1 cupful for a sauce, and add to the remainder 1/4 ounce of gelatine. Put the mixture of cake and fruit in an ice cream mold and strain the custard over it, and place it in the freezer, as you would ice cream.

SAUCE.—Add to the cup of custard reserved 1/2 pint of whipped cream, and vanilla to taste.

PRESERVES AND JAMS.

Orange Marmalade—No. 1.

To 1 dozen oranges use 4 lemons. Peel four oranges and boil the peel until you can run a wisp through it. Peel the others and divide all into sections; remove the seeds and stringy parts, and cut into small pieces. Grate the yellow rind of 2 of the lemons and squeeze the juice of all, which add to the orange pulp. When the orange peel is tender, remove the white part with a sharp knife, and shred the yellow part very fine with scissors. Add this to the mixture and weigh, and allow an equal weight of sugar. Boil the pulp ten minutes, then add the sugar and boil thirty minutes (a steady boil), stirring constantly, as it burns very easily.

Orange Marmalade—No. 2.

4 lemons, 1 dozen oranges, 2 pounds sugar, 1 quart water. Soak oranges and lemons in water over night, previously slicing them in very thin, small pieces. Cook till soft. After partially boiled away, put in the sugar. This quantity makes twelve or fourteen glasses.

Fig Jam—No. 1.

2 pounds figs, 2 oranges and 2 lemons to each 2 pounds of fruit. Use the juice of the oranges and lemons; also the finest of the pulp and the rind of 1 orange, shredded, as for [76] marmalade. Boil the figs, juice and rind for half an hour, then add 1 pound sugar to each 2 pounds of figs, and boil another half hour. Cover when hot.

Fig Jam—No. 2.

6 pounds figs, 3 of sugar, 2 lemons, sliced, 1/2 cup sliced green ginger root. Boil three hours.

Apricot Jam.

Pour boiling water on fruit; peel and throw into cold water. Chop the blanched nuts of the stones and add to the fruit (2 nuts to each pound). Cook half an hour; add 3/4 pound sugar to 1 of fruit, and cook fifteen minutes. Put in bowls or glasses, and seal air tight.

Isabella Grape Jam.

Boil grapes until tender, then put through a sieve. Add 3/4 pound sugar to each pound of fruit. Then boil as for jelly.

Currant Jelly.

1 pound sugar to 1 pint juice. Heat sugar in oven while the juice comes to a boil; add sugar, and boil four or five minutes.

Pineapple Preserve.

Pare and grate pineapples, 3/4 pound sugar to 1 pound fruit. Put fruit and sugar on together, and when it comes to a boil let it cook twenty minutes.

Preserved Grapes.

Eight pounds will make one dozen and a half tumblers. To the grapes put an equal weight of sugar; then squeeze the pulp from the skin. Cook the pulp a few minutes and rub through a wine sieve to separate the seeds. Cook skins in the same water until soft (if you have no water left in the kettle, add some); skim them out and put in sugar. When it begins to cook put in pulp and skins, and cook slowly until they jelly. It should form a moderately stiff jelly.

Brandy Peaches.

If possible procure "Morris White" peaches. Peel very carefully and throw into cold water to keep them white. To 6 pounds of fruit allow the same weight of sugar; make a syrup of 2 pounds of the sugar and cook peaches very slowly until tender. Lay them on a platter to cool. Then add the remainder of the sugar and make a rich syrup; remove from fire and let it cool a little. Place the peaches in jars. To every 2 cups of syrup add 1 of perfectly white brandy, and pour over the peaches.

PICKLES.

Cucumber Catsup.

3 medium-sized cucumbers grated, but not peeled, 1 large onion grated, 1 tablespoon salt, 3 teaspoons white pepper, 1 tablespoon grated horse radish, 1 pint vinegar. Bottle for use.

Tomato Catsup—No. 1.

1 gallon tomatoes strained through a sieve, 3 tablespoons salt, 3 of ground mustard, 1 of allspice, 1 of cloves, 1 of red pepper. Simmer slowly three or four hours. Let cool, then add 1 pint of vinegar and 1 bottle brandy. Bottle and seal tight.

Tomato Catsup—No. 2.

2 quarts skinned tomatoes, 2 tablespoons salt, 2 of black pepper, 1 of allspice, 4 pods red pepper or a little cayenne, 2 tablespoons mustard. Mix and rub these thoroughly together, and stew them slowly in 1 pint of vinegar three hours. Then strain the liquor through a sieve and simmer it down to one quart of catsup. Bottle and cork tight.

Cucumber Pickles.

Soak the cucumbers in strong brine over night; in the morning scald a few at a time in a little vinegar, covering tight and stirring often. As they are done, put in bottles, with one or [80] two peppers in each one, and pour over the following scalding vinegar and seal: To 3 quarts of vinegar add 4 cups of sugar, 1 handful of white mustard seed, 1 of stick cinnamon, half the quantity of whole cloves, and a small piece of alum.

Sweet Pickled Figs.

To 7 pounds of ripe figs make a syrup of 3 pounds sugar, 1 quart vinegar, a small handful of whole cloves, and boil five minutes. Remove and set away to cool. The second day the syrup must be drained off and poured over figs boiling hot; let them stand two days more, drain off syrup and heat again. Just before it boils put figs in and let all boil up together. Put in air-tight jars. Sugar for sweet pickles should always be rich brown sugar.

Sweet Pickled Peaches.

7 pounds peaches, 3 pounds brown sugar, 1 quart vinegar, 1 ounce cinnamon; 3 cloves in each peach. Make the syrup and cook peaches till tender; boil down syrup and pour over the peaches.

Sweet Tomato Pickle.

To 8 pounds of tomatoes, when skinned and cut in pieces, add 4 pounds sugar. Boil slowly until thick, then add a scant quart of vinegar, 1 teaspoon each of ground mace, cloves and cinnamon, and boil slowly again until thick.

[81]

Watermelon Pickle (Sweet).

Pare the melon, cutting away all of red portion; cut in fancy shapes. Salt in weak salt and water over night. In the morning rinse in cold water; add lump of alum as big as a small egg to 1 gallon cold water. Put the melon in the cold water and after it comes to a boil, boil ten minutes. To 7 pounds melon, 1 quart cider vinegar, 2 ounces cassia buds or stick cinnamon,

1 ounce cloves, 3 pounds granulated sugar. Let this boil, then add fruit, cook until clear and you think it is done; seal up in jars and keep at least two weeks before using.

Oil Pickles.

100 small cucumbers, 3 pints small white onions. Slice all together and put layers of cucumbers and onions, with salt between. Let stand two hours, and drain off the brine; then add 1/4 cup each of white mustard seed, white pepper and celery seed, 2 cups olive oil, and alum size of a walnut, dissolved in vinegar. Cool with vinegar and put in jars.

Vermont Pickles (Cucumbers).

The first day make a brine strong enough to bear an egg, and pour boiling hot on the pickles; cover and let them stand twenty-four hours. The second day drain from the brine and make alum water boiling hot to cover them well, allowing a piece of alum the size of an egg to every hundred pickles. Cover tightly again for twenty-four hours. The third day drain from the alum water and cover with boiling hot vinegar, in which let them stand for one [82] week. Then heat your vinegar boiling hot again, and add the following spices, etc., to every hundred: 1 tablespoonful cloves, 1 of coriander seed, 1 of ginger root, 2 of cinnamon, 2 of celery seed, 2 of mustard seed, 2 of whole pepper seed, 1 cup sugar, 1 of horse radish root, sliced fine. Put a layer of oak leaves in the bottom of your firkin, or jar, then a layer of pickles and spices, then leaves again, and so on until full, covering the top with the leaves, and pouring the boiling vinegar over all. They will be ready to use in two weeks, and will keep two years. The oak leaves are very essential for their astringent qualities.

Tomato Soy.

Cut green tomatoes in slices, and to every 16 pounds add 4 quarts vinegar, 5 pounds sugar, 1/2 pound white mustard seed, a teacup of flour of mustard, mixed with a little vinegar, 1 1/2 pound onions, cut very fine, 1/2 ounce of mace, 2 of cinnamon, 1 of allspice, 1/2 ounce of cloves, 5 of salt, 1/4 pound of black pepper, 1/4 pound of celery seed. Grind up all the spices except the celery and white mustard. Put all in a kettle and boil for one hour and a half.

Peach Chutney.

6 pounds peaches, 2 of sugar, 1 of raisins, 1/2 of salt, 1/2 of green ginger, 1/4 of mustard seed, 1/4 of red chilies, 2 quarts vinegar. Pare and slice peaches; stew until soft in 1 quart vinegar. Boil sugar and the other quart of vinegar into a syrup; add the seedless raisins chopped fine; mustard seed washed, dried and crushed; when dry, chopped chilies without [83] the seeds, chopped ginger, salt and a little garlic. Boil all together twenty minutes. A very fine sauce.

Cucumber Sauce.

Wash 3 medium-sized cucumbers; grate peel and all and pour off some of the extra liquid. Add 1 tablespoon each of white pepper, salt and horse radish; lastly add 1/2 pint of vinegar. This is very nice, and will keep any length of time.

GENTLEMEN'S CORNER.

Champagne Punch.

To the juice of 20 lemons add 1 pound powdered sugar. To every quart of this solution add 1 quart rum, 1 of brandy, 1 of champagne. Dilute with ice to suit the taste. This is extra fine.

A Delicious Punch.

1 bottle XXX brandy, 1 bottle port wine, 1 bottle Jamaica rum, 1 bottle tea (oolong the best), juice of 8 lemons, rinds of 2, 1/2 bottle curaçao, 3 cups fine sugar, put lemons, rinds, sugar and tea together, and strain; add to the liquor; bottle. The above is called the stock. To each bottle of the stock add 3 bottles of soda and about 5 pounds of ice. Imported liquors should be used. This is enough for twenty people.

Fort McDowell Egg Nog.

1 egg and about 1/2 pint of milk to each person. A teacup of sugar to every quart of milk, and 1/2 pint of best brandy. Beat the yolk, add the sugar, and beat till it is a froth like cake; then add the brandy, then the beaten whites, then the milk. Whipped cream in place of the milk is very nice, or half in half. The whites of the eggs should be well beaten.

Loyal Legion Punch.

3 gallons whiskey, 1 pint Santa Croix rum, 1 pint cordial, 100 limes, 1 dozen oranges, sliced, 1 dozen lemons, sliced, 3 cans pine apples, 10 pounds sugar, 3 bottles champagne (added when served).

The above is for 100 persons. Smaller quantities in same proportion.

State of Schuylkill Punch.

(*A Punch of Colonial Days.*)

1 quart of lemon or lime juice, 1 quart of brandy, 2 quarts of Jamaica rum, 9 quarts of water and ice, 1/4 pint of peach brandy, 3 1/2 pounds of sugar. Dissolve the sugar in a little water, add the lemon juice, then the liquor and also 2 quarts of water and a large piece of ice. Let this brew two hours or more.

This will make about 13 to 15 quarts. Smaller quantities in same proportion.

CANDIES AND NUTS.

Almond Creams, Walnut Creams, Chocolate Creams.

To the white of 1 egg add an equal quantity of cold water, stir in 1 pound confectioner's sugar, flavor with vanilla, and stir with the hand until fine, then mold into small balls, and drop into melted chocolate. For walnut creams, make cream as above, and mold into larger balls, placing 1/2 an English walnut on either side. Also, for almond creams, the same cream as above, and cover the blanched almonds with it, forming them into balls and rolling them in granulated sugar.

Chocolate Creams.

1 cup water to 3 of white sugar, boil till it thickens when dropped in cold water, put Baker's unsweetened chocolate in a bowl without water, and place it in a pan of water upon the stove. When the sugar is ready for removal, turn it upon a marble slab, stir till it becomes

thick, then knead till stiff enough to form into balls. Place on a plate till cold. Drop the balls in the chocolate, and remove with a fork to a sheet of buttered paper.

Chocolate Caramels.

1 cup molasses, 2 of sugar, 1 of milk, 1/4 pound chocolate. Boil twenty minutes.

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Huyler's Caramels.

1/2 package of Baker's unsweetened chocolate, 2 pounds brown sugar, 1 cup milk, 1 tablespoon butter, 1 of molasses. Boil till brittle. Pour in pans and cut in squares.

Molasses Candy.

2 1/2 cups molasses, 1 of sugar, 1 tablespoon vinegar, a piece of butter the size of a walnut. Boil twenty minutes briskly and constantly, stirring it all the time. Pull until white.

Cocoanut Candy.

1/2 pound sugar, 2 tablespoons water, boil, 1/2 pound grated cocoanut. Stir till boiled to a flake. Put in buttered tins, and cut in squares, when cold.

Cream Candy.

1 pint granulated sugar, 1/2 pint water, 1 tablespoon vinegar. Boil as molasses candy, but do not stir. Work in vanilla as you pull it.

Nut Candy.

2 cups sugar, 1/2 cup milk. Boil ten minutes, then beat till white, adding nuts and vanilla. Spread on tins to cool. Cut in squares.

Peppermints.

3 cups sugar, 3/4 cup butter. Boil together seven or eight minutes. Remove from the fire, and stir in 1/8 teaspoon cream tartar, 1/4 drachm of oil of peppermint. Beat until cool enough [89]
to drop on buttered plates, the size of a dollar.

Vinegar Candy.

2 1/2 cups sugar, 1 1/2 of water, 1/2 of vinegar. Do not stir. Cool quickly and pull.

Butter Scotch.

1 cup molasses, 1 of brown sugar, 1/2 of butter. When nearly done, add a little grated nutmeg, and if wished to be pulled, a pinch of soda.

Corn Candy.

Pop the corn, pick out all that is good, and pound it a little, just enough to crack it. Boil about 2 teacups of molasses and a little sugar, with a piece of butter, size of a walnut. Then (when the mixture is boiled about as much as for candy), stir in the corn, and pour into buttered tins.

Orange Drops.

Grate the rind of 1 orange and squeeze the juice, taking care to reject the seeds. Add to this a pinch of tartaric acid, then stir in confectioner's sugar till it is stiff enough to form in balls the size of a small marble.

Honey Candy.

3 cups sugar, 1 of water, 3 tablespoons honey. Boil till fit for pulling.

Taffy—No. 1.

1/2 pound chocolate, cut fine, 2 cups sugar, 2 of molasses, 1/2 cup milk, piece of butter the size of an egg, flavoring. Boil twenty minutes. Cool and mark off in squares just before it is cold.

Taffy—No. 2.

6 cups white sugar, 1 of vinegar, 1 of water. Boil one-half hour without stirring. When done, stir in 1 tablespoon butter and 1 teaspoon soda, dissolved in hot water. Season with vanilla, and pull.

Everton Taffy.

1½ pounds brown sugar, 3 ounces butter, 1½ tea-cups cold water. Boil all together, with the rind of 1 lemon, adding juice, when done.

Salted Almonds.

First shell, then pour boiling water over them, remove skins, put in baking-pan with small pieces of butter, stir frequently with spoon, just before brown, sprinkle with salt, and when brown remove from oven.

Salted Almonds, with Oil.

First blanch the almonds, then throw them, a few at a time, into a sauce-pan of boiling sweet-oil; as soon as brown enough, take them out and put them on brown paper to absorb the surplus oil; sprinkle with salt.

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