DIAMOND HALL

CATALOGUE

Mrs. Russell

RYRIE BROS.,

JEWELERS AND SILVERSMITHS

118, 120, 122 & 124 Yonge St. TORONTO

Fish:-

Crete Chapter
1901 & 1902.

Fish:-

Preserves:-

[illegible]

Fish:-

Salads:-

Spring Salad 1.
Asparagus " 3.
Nantese " 7.
Cabbage " 7.
Violet " 7.
Salad Dressing 10.
Asparagus & Shrimp 10.
Celery & Apple 11.
Salmon Salad 12.
Cabbage Salad 14.
Beet " 20.
Salad Macedoine 20.
Cucumber Salad 20.
French Fruit " 22.
Salads 29.
Potato Salad 30.
Dressing for " 32.
Chestnut " 32 & 40.
Walnut " 40
Chicken " 40
Mayonnaise Dressing 40
Yellow Egg Tomato 43.
Potato Salad 43
Nut & Celery " 47.
Nut Salad 61.
Egg Salad 61.
Celery & Almond 62.
Oyster Salad 65.
Red French " 67.
Escarole " 69.
Oyster " 72.

Fish:-

Salads:-

French Vegetable Salad 73.
German Salad 73.

Deserts:- Custards.

Orange Custard 2.
Frozen Raspberries 2.

Vegetables:-

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-9.

71.

29.

6.

A Boiled Dinner 45. | Hunter Meat 62.

English Muffins.

Soften a cake of compressed yeast in one-half a cup of luke-warm water and add to a cup of scalded-and-cooled milk, containing two tablespoonfuls of melted butter; add, also, one-half a teaspoonful of salt and one cup and one-half of sifted bread flour. Beat the above mixture until it is very smooth; then cover and set to rise. When the sponge is light beat into it about two cups, or two cups and one-fourth, of flour and continue the beating about ten minutes, making a tough batter Cover and let stand until light again. The mixture is now ready to use, or it may be cut down, covered and set into the refrigerator until morning. When ready to bake cut the dough into twenty-four pieces, Knead these with floured hands, or on a well-floured board (the dough is rather soft); then pat them to the size of the rings to be used. Have the board well floured and the muffin rings well buttered. Put the rings on the board and the dough in the rings, and cover close with a pan or cloth to rise again. When the dough a little more than half fills the rings, remove rings and dough together, with a spatula to a well-heated and buttered griddle. Keep the griddle of uniform heat, and, when the muffins are bakes on one side, turn muffins and rings to bake on the other side. When the muffins are baked, cut through the crust, then tear apart with the fingers (as a cracker is split) and toast the halves. Spread the toasted side with butter and serve at once. Toasted muffins are served with marmalade for afternoon tea, or with a green vegetable salad and cheese as a salad course.

Vegetables:-

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a boiled Dinner 45. | Hashed Meat 62.

Fish:-

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Salads:-

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Ch French " 69.
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Vegetables:—
Vegetable Stew 1.
Tomatoes & Cheese 1.
Tomato Rice 1.
Onions & Cheese 1.
Split Pea Dish 1.

a boiled Dinner 4s.

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Cream Cake 37.
Hot Water Sponge Cake 5.
Coffee Fruit Cake 7.
All Chocolate Cake 6.
Gil-Gat-Too Cake 14.
Coffee Cake 14.
Grandmothers White Cake 25.
Angel Cake 25.
Domino Cakes 27.
Prune Cream Cake 33.
Cinderella Fingers 34.
Almond Wafers 34.
Chocolate Fig Cake 35.
Sponge Cake 36.
Chocolate Cake 49.
Brookdale Apple Cake 50
Cookies 54.
Marble Cake 54.
Orange Cake 59.
Wedding Cake 62.
Coffee Cake 63.
Almond Cake 67.
Christmas Fruit Cake 67.
Massachusetts Fruit Cake 67.
Black Wedding Cake 71.
Coffee Layer Cake 72.
Cream Cake 73.

Candy
Bonbons 1.
Chocolate Fruit and Nuts 1.
Rough Looking Almond Bonbons 2.
Chocolate Roasted Almonds 2.
Salted Almonds 36.
Cream Dates 64.
Sugar Taffy 64.

Pies:-

Includes Selections from the Works of Foremost Caterers of Europe and America.

CHICKEN OR VEAL HUNGROISE.—A new epicurian dish in America. A high-class caterer sends this prize recipe: Disjoint one chicken, wash, salt, pepper and roll in flour. Fry slow in good butter. When brown remove to saucepan, with more butter. Cover and let simmer on slow fire. Chop fine two onions and a fagot of parsley. Fry in same pan, buttered, that was used for the chicken. When brown add ladle of chicken broth and let boil fifteen minutes. Add first the onions and boil for five minutes; season to taste; stir half a teaspoonful of paprika, squeeze the juice of one lemon, stir and pass all ingredients through a Chinese strainer into the saucepan of chicken, simmer five minutes and serve hot. [This is a dish that will make a reputation for any hotel, club or restaurant].

SPRING SALAD.—This is made of a variety of green things. If fresh dandelion is in the market a little of it may go in. But the basis of it is lettuce, and with this may be mixed endive and escarole, a cucumber sliced thin and then cut into dice, a tomato and a few small radishes cut into flower shape with a sharp knife. The dish will be fresh and attractive and should be served with a French dressing made of three tablespoonfuls of oil, one of vinegar, a scant teaspoonful of salt and a saltspoonful of pepper. Into it should go at least a half teaspoonful of minced chives and all should be well mixed before serving.

VEGETABLE STEW.—Take one carrot, one turnip, one parsnip. one onion, two potatoes and a small cup of white beans; cut all up small and put in a pan, cover with water, season with salt, pepper and any herbs that are handy. It is best to put the herbs in a small muslin bag. Stew slowly for three or four hours, stirring occasionally to keep from sticking to bottom of pan. This can be varied by using rice, tapioca or pearl barley instead of beans and using a small quantity of cabbage.

TOMATOES AND CHEESE.—For this a can of tomatoes is required. Heat them with a small quantity of butter and seasoning of salt and pepper. Grate some cheese, serve tomatoes very hot with grated cheese sprinkled over. Instead of cheese, when the tomatoes are hot, beat in one or two eggs and cook for a minute.

TOMATO RICE.—Take some plain boiled rice, put it into a saucepan with a piece of butter, add as much tomato sauce or the juice from a can of tomatoes as will make it soft. Add as much grated cheese as liked. Stir all together over the fire until very hot.

ONIONS AND CHEESE. — Fry some onions in fat until they are brown, then add grated cheese. Cook until the cheese is melted.

SPLIT PEA DISH.—Rub a large baking dish with a clove of garlic. Into this turn one pint of split peas soaked until soft. Chop a large onion very fine and spread over the top of the peas with pepper and salt. If you have left-over gravy or stock pour it over the mixture. If not cover with water, spreading over all bacon cut into the thinnest possible slices. Bake in the oven two hours and add a little boiling water if the peas become too dry.

CHOCOLATE FRUIT AND NUTS—Many pleasing combinations can be made by selecting the various kinds of California or French glace fruits and cutting them into different shapes—diamond, dice, squares, strips, etc.—then dipping them as they are in melted sweet chocolate. Nut meats, such as walnuts, filberts, pecans, can be dipped in melted chocolate and dropped on wax paper or tin and cooled in the usual manner.

BONBONS. — Almond paste can be mixed with the cream fondant, forming one nice confection; then another combination can be produced by making little balls of the chocolate fondant and then wrap some white manila fondant around the chocolate ball, thus hiding the chocolate from view. Then dip either of these kinds in chocolate and crest them with blanched almonds, raisins or strips of shredded glace pineapple.

ROUGH-LOOKING ALMOND BONBONS. —Form little balls from the almond cream fondant and when they become sufficiently firm to handle roll them in melted chocolate, and, while still wet with chocolate, drop them into a mess of finely shredded almond meats and roll them about until each bonbon is well covered with the almond threads; then set them on sheets of tin and cool in the usual manner, the rougher appearing the better. Minced walnut bonbons can be made after the manner of rough-looking almond bonbons, only dropping the freshly dipped chocolate bonbon into finely chopped walnut meats.

CHOCOLATE ROASTED ALMONDS. — Shell some Duchess or Jordan almonds and place them in hot water until the husks will slip off easily by pressing one between the thumb and finger; drain the water from them, blanch each one nicely, and, after the meats have dried a little, place them in an oven on an earthen pie platter. Stir them about quite often to let each one roast evenly to a light brown tint. This can be tested by breaking a meat in two. When you have them just to a nicety remove from oven, and, while they are piping hot, mix a spoonful of nice dairy butter among them and spread the roasted meats out on a paper to become quite cold and dry. Then melt down some first quality sweet chocolate, not too warm, and throw three or four roasted meats into the chocolate and roll them around with a three-tinned steel fork until each one is thoroughly coated. Then lift them out one at a time with the fork and drop them on wax paper. Draw the fork across the top of each one to make that streak so commonly found on chocolates.

BLACKBERRY JAM.—Put eight quarts of berries in a preserving kettle and cook slowly for two hours, then add three quarts of sugar and cook for half an hour longer. Put in small jars and seal while hot.

ORANGE CUSTARD.—This is made of eight eggs, the grated rind of two large oranges and the juice of four, half a pint of water, and one cupful of sugar. Separate the whites of the eggs from the yolks, and put the latter away in a cool place. Add the orange-rind and juice to the whites of the eggs, and after beating the mixture well add the water. Set away for an hour. At the end of that time beat the yolks of the eggs and add them, together with the sugar, to the mixture of whites, orange and water. Strain into a pitcher, and set the pitcher into a basin containing boiling water enough to come well up the sides. Set the basin where the water will boil rapidly, and stir the mixture until it becomes as thick as rich cream —say for about a quarter of an hour. Remove from the fire and allow the custard partially to cool, stirring it frequently; then pour into glass cups and put away to get perfectly cold.

FROZEN RASPBERRIES. — Use two quarts of raspberries, one pint of sugar, the juice of one lemon, and one pint of water. Mash the raspberries and sugar together, and let them stand for two hours. At the end of that time add the water and lemon juice. Freeze the same as ice cream. Blackberries are very good when frozen in this manner. The juice of three lemons should be added. Strawberries may be frozen in the same way as raspberries.

KENTUCKY GRAHAM MUFFINS.—Use a pint of graham meal, a pint of flour, a tablespoonful of lard or butter, one teaspoonful of soda, two eggs, one teaspoonful of salt, and a generous pint of sour milk. Mix the flour and meal and add the salt, After dissolving the soda in two tablespoonfuls of cold milk, stir it into the sour milk, and then pour the latter upon the mixture of flour and meal. Melt the butter and add it, and finally add the eggs, beaten well. Bake in buttered muffin-pans in a quick oven for twenty-five minutes.

ANCHOVIES.—These fish are prepared in several ways for the market. Sometimes they are preserved whole, in either oil or brine, and in small bottles. They come under the head of relishes in this form, and are served on toast, in salads, omelets and sauces. Anchovy paste and anchovy essence are sold in small jars and bottles. These preparations are used on toast and in sauces. They are said to be adulterated with coloring matter, and for this reason many persons prefer to buy the bottled whole fish and make their own paste or essence. These preparations of anchovy are of great value in making many fish sauces and dainty little relishes for an elegant dinner or supper.

PUREE OF CELERY.—Cut the white part of six or eight heads of celery into half-inch lengths, boil these in water for five minutes, plunge them in fresh water, and drain the celery in a napkin; then place them in a stewpan with two ounces of butter, some white broth, a little sugar, and grated nutmeg; cover the celery thus prepared with a round of buttered paper, place the lid on the stewpan, and set it on a slow fire to extract the moisture and melt the celery, taking care that in the course of process it does not color; when the celery is melted or softened, moisten with a ladleful of white sauce and half a pint of cream; reduce quickly on the fire, stirring the puree the whole time with a wooden spoon. As soon as the puree is reduced to its proper consistency, proceed immediately to rub it through the tammy, after which take it up into a small stewpan; previously to using it, make the puree hot, and mix with it a little double cream and a pinch of pounded sugar.

ASPARAGUS SALAD.—Wash the asparagus and tie up in bunches and boil in plenty of salted water. As soon as it is tender immediately transfer it to cold water, so as to preserve its natural fulness and color. When perfectly cold drain it on a cloth and arrange it on an oblong dish on a bed of crisp lettuce leaves and serve with French dressing, which should be sent to the table in a separate dish or mixed at the table by the host or one who serves the salad.

BROWN GRAVY FOR ROAST VEAL.—Place four ounces of fresh butter in a stewpan and knead it with a good tablespoonful of flour; add a ladle of good brown gravy, some essence of mushrooms or mushroom catsup, a little grated nutmeg, and minionette pepper; stir the sauce on the stove, and keep it gently boiling for ten minutes. If it becomes too thick add a little more gravy, so as to keep it of the same consistency as any other sauce; finish with a little lemon juice. If there is no gravy or essence of mushrooms at hand, use in their stead a ladle of water, a piece of glaze, some mushroom catsup, and a little Indian soy; these will answer nearly the same purpose.

BROWN SAUCE.—Mix together one tablespoonful of moist sugar, two of French vinegar, three of salad oil, a teaspoonful of mixed mustard, some pepper and salt, and serve.

QUEEN OF SOUPS, WITH RICE.—One fowl weighing five pounds, three quarts of cold water, half cupful of rice, half pint of sweet cream, one carrot, one onion, one bay leaf, four cloves, three tablespoonfuls of butter, two tablespoonfuls of flour, one blade of mace, one piece of cinnamon, salt and pepper to taste. Clean the fowl, put it in the soup kettle with the water, rice, mace, cloves, cinnamon and bay leaf. Cover the kettle and simmer gently for two hours. Clean the vegetables and cut them into squares. Put the butter in a frying pan and when hot put in the vegetables, stir until brown, then add them to the soup, cover the kettle and simmer one hour longer. Next take out the chicken, take off the white meat and chop it fine. Remove the carrot and spices from the soup and press the remainder through a coarse sieve. Wash the kettle, return the soup and chicken. Add the flour to the butter in the frying pan, mix and add to the soup. Add cream, salt and pepper, boil a minute and serve. A spoonful of boiled rice may be put in each dish when served.

Potato and Rice Soup. — Lightly brown one large minced onion in a saucepan with one tablespoonful of butter or lard. Add two minced potatoes and fry them a little while. To this add two quarts of soup stock or water and allow to boil for twenty minutes. Add half a cupful of boiled rice. Sift the whole through a sieve and put the puree back into the saucepan. When ready to serve add one cup of cream, with one tablespoonful of butter, salt, pepper and a pinch of cayenne.

Cream of Rice and Sweet Potato. —Boil until tender nine medium-sized sweet potatoes and remove the skins. Sift through a strainer the potatoes and one cupful of boiled rice and put the pap into a saucpan with four tablespoonsful of butter, one teaspoonful of pepper and a little salt. Let boil awhile and add two quarts of boiling milk. Stir well and serve with some fried toast.

Ragout of Mutton or Veal.— Take from four pounds of beef ribs all the bones, etc., and boil these in three cups of water until all the juice is removed. Cut the meat into dices. The other ingredients are: one-fourth pound of salt pork, one cupful of onion, one cupful of boiled rice, pepper, salt, parsley and bay leaf, one small beef tongue and one egg. Fry the onion in drippings and add the meat and let it fry, turning often. Take the tongue, already boiled and skinned (cut out the best parts for another meal), cut up the remaining parts and fry in the same drippings. Place the salt pork, sliced thin, in the bottom of a kettle, upon it place the meat, upon this the tongue, next the onion and cold rice cut into slices, sprinkle over this pepper and salt to taste, pouring over all the hot gravy from the bones, adding hot water, if any is needed, sufficient to cover up to the rice. Cover closely and stew gently for a little over an hour. Take up the stew with two skimmers, place on a platter, thicken the gravy with a little rice flour, add to it a beaten egg; pour over the stew and serve. Any kind of meat can be used in combination or singly to make this stew and parsley, bay leaves, cloves, cinnamon or wine may be used as desired.

Rice and Onion Soup.—In an ounce of butter or pork drippings fry till a light brown two or three large onions, sliced thin; then add two tablespoonsful of flour and brown till about the same color. Mix thoroughly with a pint of cold stock, place over the fire in a soup kettle and when it comes to a boil pour in a quart of boiling milk, into which a cup of boiled rice has been mashed to a smooth paste. Season with pepper, salt and a little cayenne and serve.

Fillet of Beef.—Lard a fillet of beef with small strips of pork, running it through with a larding needle. The larding should be done in parallel lines along the centre of the fillet. Incisions cut with a long, slim knife may answer, and the salt fat pork can be pushed into these, but not so easily. After larding, rubbing salt and pepper, cut an onion or two, a carrot, a parsnip, a celery stock and put in the bottom of the dripping pan. Lay on this bed the larded fillet of beef, cover it with slices of salt pork, cut thin, or with bits of butter. Add two cupfuls of hot water to the dripping pan and around the edge put pared Irish potatoes. When basting, which should be done about three times, dredge over it flour, salt and pepper from the dredge box. If water gets low add a little. In about half an hour try the roast with a carving fork. If done the meat juice will follow and should be red and bright. The fibre of the meat will be swollen and yield readily to the pressure of the flat of the knife. When ready to serve lift out the meat, skim out the vegetables, add water to the pan and thicken with one tablespoonful of flour. Make a bed of warm boiled rice, lay on this the fillet of beef, put the vegetables and potatoes around the edge and pour over all the gravy; serve at once.

Rice Bread Sticks.--Take the dough raised for rolls, cut in pieces the length of your finger and a little smaller, roll them lightly under the hand and lay on buttered tins until light. Bake and serve piled across each other.

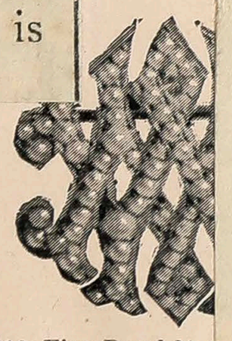
Salted Almonds.

One cupful almonds (shelled), one tablespoonful butter, one teaspoonful salt. Cover almonds with boiling water and let stand on back of range for ten minutes; slip off the skins and dry for several hours or over night; melt butter, add almonds and salt and mix well; spread in a dripping pan and bake in a slow oven fifteen or twenty minutes, stirring occasionally. When prepared in this way, nuts will keep crisp.

Baked Fish.—After the fish have been properly prepared (washed and wiped dry) rub well inside and out with salt, pepper and butter. Make a stuffing of boiled rice, two dozen dried oysters and season with salt, pepper, chopped bay leaf and onion. Fill the fish with this stuffing and sew its wind with a cord to keep in form. Place on a trivet or perforated tin sheet, dredge with pepper, salt and flour and over the top put thin slices of salt pork. Cover the bottom of the pan with hot water and put in a moderate oven and bake slowly for the first hour, after this increase the heat till the oven is very hot. Baste every fifteen minutes with the drippings in the pan and after each basting dredge with a little pepper, salt and flour. The water in the pan should be often renewed, not much water being allowed in the pan at any time. A good sized stuffed fish will bake in one and a half or two hours, or allow fifteen minutes for each pound. Take upon a platter, remove the strings, garnish and serve with a gravy made from the drippings of any fish sauce preferred.

Crab Jambalaya.—Have ready a pot of well salted boiling water, into which throw the live crabs and let boil until the shells turn red. Remove from the fire and let cool. Pick the meat from the shell, mince it fine and it is ready for use. Into a pot put a tablespoonful of sweet lard or pork drippings. Let heat and add a large onion chopped fine, brown, add a tablespoonful of flour, brown, then add two or three tomatoes or their equivalent in canned tomatoes, brown, stirring carefully to keep the flour from thickening in lumps. Now put in one and one-half quarts of hot soup stock or boiling water. Boil until the ingredients are well combined and add one cup of washed rice. Season as desired with cloves, parsley, bay leaf and celery chopped fine and pepper, salt and a pinch of cayenne. Add the crabs, let boil for fifteen minutes and it is ready to serve.

No. 2982. Fine Pearl Brooch, Pendant or Chatelaine, $8.50



No. 2316. Fine Pearl Mo letters, $

Hot Water Sponge Cake.—Break six eggs; reserve the whites of two; add two cupfuls of sugar; beat for ten minutes, then add one cupful of boiling water, then three cupfuls of flour gradually, then the rind of two lemons and four level teaspoonfuls of baking powder; line a sponge cake pan with paper and turn in the cake mixture; bake in a moderate oven forty minues; beat the whites of the two eggs until stiff; beat in two cupfuls of sugar, powdered, and spread the icing over the cake. These proportions will make two cakes.

Preserved Peaches.—Peel, stone and weigh firm white peaches, allowing to each pound of fruit a pound of white sugar. Arrange fruit and sugar in alternate layers in a broad preserving kettle and set the kettle at the side of the stove where the contents will heat slowly. Stew for about half an hour after the preserves come to a boil or until the peaches are tender when pierced with a fork. With a perforated skimmer take the peaches from the syrup and spread them on a platter while you boil the syrup until clear and thick, skimming often. Pack the fruit in jars, fill these to overflowing with the boiling liquid and seal immediately. Stand the jars in a pan of hot water while filling them.

Beet Preserves.—Select nice red beets and boil until tender. Take each one separately and plunge in cold water, and with your hands give a little twist to strip off the skin. Cut lengthwise in pretty pieces. Place these—not too closely—in glass jars, leaving room that the liquor may surround each piece. To two quarts of vinegar add four pounds of brown sugar and one half-spoonful of alum, powdered. Let this boil. After skimming add one teaspoonful each of cloves, allspice, mustard and a few peppercorns—all unground and tied in a bag. Boil again, adding a little cayenne and salt. Pour over the beets. The next day drain off the syrup, bring to a boil, pour over the beets again and seal. This preserve or pickle will be of a rich red color.

Broken Eggs.—When one knows how to use them broken eggs are just as good for practical use in the household as eggs that are whole. Before placing them in the water to boil cover them thoroughly with common kitchen salt; that will have the effect of preventing the escape of the contents.

PORK PIE.—Cut two pounds of fresh pork—that from the loin is best for the purpose—into neat chops; cut off every bit of fat, which must be fried to extract the dripping; strain it off and let it cool. Boil three eggs very hard, and cut them in slices. Arrange the chops in a pie dish, sprinkling in between them some finely minced onion, powdered sage, pepper and salt and the eggs, and pour in a cup of water. Now make the crust. Take three-quarters of a pound of self-raising flour and mix salt and pepper with it. Put in the drippings, which should be nearly but not quite cold, and just enough water to enable you to work the paste, roll it out quickly, put it on the pie and place in the oven immediately (the oven should be good and quick), say for fifteen or twenty minutes; then gradually diminish the heat till the pie is done, which will be about two hours.

AMBROSIA BOUILLON.—Boil one quart of water, rind of half a lemon, and one tablespoonful of fine tapioca until tapioca is thoroughly dissolved; add one cup of any good home-made grape wine or sherry and two tablespoonfuls of sugar; let this get almost boiling hot, and serve immediately with small hot biscuits. This makes a good course for dinner, and can be made in ten minutes.

PRUNES IN WINE JELLY—Soak a box of gelatine in one-half pint of cold water until softened. Then add one and one-half pints of boiling water and two cups of sugar. Stir until dissolved. Then add three-quarters of a pint of wine, juice of two lemons. Place prunes, which have been cooked and pits removed, in the bottom of a mould; add a little gelatine, and set in cold place to get firm. Then add more prunes and gelatine, repeating the chilling until the mould is firm. When ready to serve dip mould an instant in warm water, and the jelly will slip out unbroken. Serve with whipped cream.

SURPRISE LOAF.—Bake a circular loaf sponge cake. Remove centre and fill cavity with canned apricots, or fresh fruit, if desired. Place top on, and when ready to serve heap with whipped cream Garnish with candied cherries and pieces of citron to simulate leaves. These must be prepared beforehand, by adding one tablespoonful of softened gelatine to one quart of cream before whipping; it will remain firm when whipped.

ALL CHOCOLATE CAKE.—One and one-half cups of brown sugar and one-half cup of butter worked to a cream; meanwhile have three squares of chocolate and five tablespoonfuls of sugar melting, to which add three tablespoonfuls of boiling water, and stir until smooth and glossy, then pour it gradually into the sugar and butter and stir it well; to this add three well-beaten eggs, one-half cup of milk, one and three-quarters cups of flour; bake in three layers. For filling melt one square of chocolate and six tablespoonfuls of brown sugar; when melted add two tablespoonfuls of boiling water, and stir until glossy, then add the white of an egg and one cup of powdered sugar.

OLD-FASHIONED BROWN BREAD.—One cup of rye or graham flour, a cup of white flour, two cups of Indian meal, a cup of molasses (scant), two tablespoonfuls of soda, one-half teaspoonful of salt, a cup of sour milk and one and one-half to two and one-half cups of water; steam for three hours and then dry in the oven for half an hour. The brown bread should be eaten warm, and what is left over can either be steamed again or toasted.

FOAM OF HAZELNUTS.—Take one pint of hazelnuts, one quart of cream, the yolks of four eggs, three cupfuls of powdered sugar, one tablespoonful of gelatine and one cupful of milk. Beat the sugar and yolks together; bring the milk to the boiling point; add the gelatine, which must soak half an hour in two tablespoonfuls of cold water. Stir gelatine in the hot milk just long enough to melt. Add the hot milk and gelatine gradually to the hazelnuts, which must be pounded fine. Add the eggs and sugar with a spoonful of salt. Stir this mixture into the cream, whipped to a stiff froth. Remove the beater from freezer and pack mixture in it and beat for five minutes. Pack with ice and salt, and let stand half an hour. Then loosen the mixture at the sides with a knife and beat with cream beater until it is a smooth ice cream. Press a piece of white paper over the mousse, cover carefully, keep packed with ice and salt for four hours, when it should be frozen stiff. Serve with white almond cake.

NANTESE SALAD. —Peel three medium - sized Spanish onions, scoop a teaspoonful out of the centre of each and put in the hollow a bit of butter sufficient to half fill it. Add a slight seasoning of pepper and salt, place in a baking pan and bake in a moderate oven until they are brown. When cold, cut into quarters and place on a bed of watercress. Skin and bone six sardines, cut into halves and lay on the pieces of onion. Pour over some mayonnaise, to one cupful of which one teaspoonful of curry powder has been added. Garnish with slices of hard-boiled eggs and sprinkle over a mixture of finely-chopped parsley, tarragon and chervil.

ORANGE FRITTERS.—Beat two eggs without separating, add one-half cup of sweet milk, one tablespoonful of melted butter, one cup of flour, to which has been added one - half teaspoonful of salt and one teaspoonful of baking powder; beat well, remove rind and white pith from three oranges, divide into sections without breaking the skin; toss into the batter; take out by spoonfuls and drop carefully into smoking hot fat. Cook golden brown; serve hot.

SPANISH BEAN SOUP, A LA MOCK TURTLE.—Take one pint of ordinary black Spanish beans; boil six hours in one-half gallon of water; when thoroughly done pass through a colander; keep hot until ready to serve, then add one teaspoonful of Worcestershire sauce and pepper and salt to taste; place one slice of lemon, one slice of hard - boiled egg and one teaspoonful of cooking sherry into each of six plates before serving. A rich and delicious soup is had at the small cost of twelve cents for six persons, viz : One pint of Spanish beans, five cents; one tablespoonful of sauce, two cents; one egg, one and one-half cents; one lemon, one and one-half cents; six tablespoonfuls of sherry, two cents; total, twelve cents.

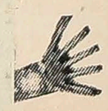
CABBAGE SALAD.—One-half of a small head of cabbage, three very small potatoes (cold, boiled), one raw onion, two cold boiled eggs, celery seed, salt and pepper to taste. Chop all fine, mix together thoroughly. Add one-half cup of hot vinegar and pour over all mayonnaise dressing.

VIOLET SALAD.—Broad-leaved Batavia endive or the centre leaves of Boston head lettuce, a little minced celery, parsley and chives. Four tablespoonfuls of olive oil, one dessert spoonful of white wine vinegar, one tablespoonful of Bordeaux, salt and pepper, the petals of two thirds of the violets detached from the stems and added to the dressing. Garnish with remaining violets sprinkled over salad, placing six in the centre.

BAKED APPLES.—Select four good-sized cooking apples; pare, core with a coring knife, leaving a hole in the centre the size of a walnut; fill with chopped peanut meats and a teaspoonful of sugar to each apple; put sugar on top after filling. Put four or five tablespoonfuls of sugar in the bottom of the pan, an equal amount of water and bake or steam till tender. Serve very cold, in sauce dishes. Use the syrup for dressing. Whipped cream can also be used.

COFFEE FRUIT CAKE.—Cream together one cup of brown sugar with one cup of butter before adding the beaten yolks of three eggs, one teaspoonful each of cloves, cinnamon, and allspice, and one cup of molasses. Beat in, alternately, the whites of the eggs and four cups of sifted flour, reserving a little of the flour to dredge a cup each of seeded raisins and currants, which are added after the egg-whites and flour. At the last, dissolve a level teaspoonful of soda in a teaspoonful of boiling water, and stir into a cupful of clear, cold, and rather strong coffee, which is immediately added to the cake. Line a pan with buttered paper and bake the loaf in a slow oven for fully an hour, or until a broom-whisk inserted comes out clean.

CLAM OR OYSTER CUTLETS.—Take one quart of large clams or oysters and drain off the liquor (which may be served as soup if desired) and chop fine; add six eggs, one-half teaspoonful of butter, a little salt and pepper to taste; add enough powdered soda crackers to make a thick batter about the consistency of bread dough, shape into cutlets and fry in hot lard; serve on pieces of toast, with a piece of broiled bacon on top, and garnish with parsley.



No. 542. Fine Diamond and Olivine Brooch, $240.00

No. 540 Fine Diamond Pendant, $1,000.00

541. Fine Pearl and Turquoise Brooch, $48.00

MEAT BALLS.—Take one pound of calf's liver, chop it fine; one ounce of beef suet, shredded and chopped fine; put together in a bowl, add two tablespoonfuls of chopped parsley, one onion grated, two eggs, one cup of bread crumbs, one large tablespoonful of flour, one teaspoonful of salt and a good dash of pepper; take a wooden spoon and mix it thoroughly. Have a pot with plenty of boiling water, put lid of pot on tight and boil about fifteen minutes. If all are at the top they are done. Take out with a skimmer and drain them. Have a frying pan on with butter and good lard mixed, and fry the balls nice and brown.

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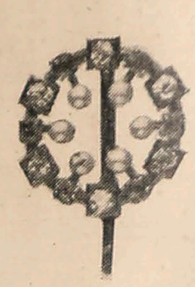
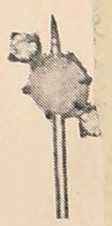


o. 287. Fine Diamond
Emerald and Pearl
Pin, $25.00

FRESH HAM, BAKED.—Get a fresh ham, not a smoked or salted one, but one perfectly fresh. Have the butcher cut the rind in one-inch squares. Soak it in cider for twenty - four hours. Then put it in a roasting pan, with a little water, lay it on the side so the rind is on top, baste it occasionally with the water in the pan. This is the juicest way of doing up a ham. It is good when warm. Make a gravy with the water that is left in the pan. The ham cut cold is very tender and juicy. The fat is not oily, as in smoked ham, the cider having cured it. A sour wine can be used instead of cider.

MAPLE MUSH.—Take one pint of maple syrup, heat it good and hot; when cool add the yolks of three eggs well beaten, then add one pint of cream, whipped, and freeze same as ice cream.



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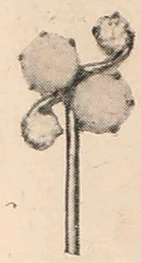

o. 2942. Fine Opals and
Diamonds, $20.00

GREEN TOMATO PICKLE.—One peck of green tomatoes, one dozen large onions, one cup of sugar, four tablespoonfuls of cinnamon, two tablespoonfuls of mace, two tablespoonful of cloves, four tablespoonfuls of dry mustard, two red peppers, chopped fine. Slice tomatoes and onions, place in a jar, sprinkle with salt between each layer, let stand over night; drain in the morning, place on the stove with spices and cover with vinegar; boil until tender; bottle in jars.

BUTTERMILK CAKES.—One quart of buttermilk, one teaspoonful of salt, one egg, one teaspoonful of soda or saleratus, flour to make a thin batter. Beat egg, add to the buttermilk, add salt, mix well. Dissolve the soda in two tablespoonfuls of boiling water, then stir it into the buttermilk. Now add the flour gradually, stirring all the while, until you have a batter that will pour smoothly from a spoon. Give a good beating and bake quickly on a hot griddle, well greased. Eaten with syrup or molasses they are very fine.

No. 2946. Fine S
Diamond, $
No. 2947. Same,
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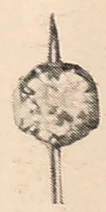
No. 2948. Same,
larger, $22



o. 2950. Fine Diamond,
$50.00

HARICOT OF MUTTON.—For a party of three or four use two pounds of mutton from the shoulder or breast, one pint of turnip cubes, one-half pint of carrot cubes, two tablespoonfuls of minced onion, one tablespoonful of butter, one tablespoonful of flour, one tablespoonful of cornstarch, one level tablespoonful of salt, one-third of a teaspoonful of pepper and one and three - fourths pints of water. Free the mutton from all bones; cut off the fat, and put it over the fire in a saucepan. Cut the meat into pieces about two inches square. When there are about five tablespoonfuls of liquid fat in the saucepan take out the solid pieces and move the pan to a part of the range where the fat will become smoking hot. Now put in the mutton, and stir until it becomes brown, which will be in five or six minutes. Take the meat from the fat and put it into a stewpan. Put the turnips, carrots and onions in the fat remaining in the pan, and cook for ten minutes, being careful not to brown them. Press the fat from the vegetables, and put them in the stewpan with the meat. Now, after pouring away all the fat from the pan, melt the butter, then stir in the flour and cook until the mixture is perfectly smooth and becomes a dark brown, taking care not to let it scorch in the least. This can be avoided by constant stirring. When it is quite brown draw it to a cooler place, and stir in gradually one and one-half pints of boiling water. When this mixture is made smooth, and is fairly boiling, add it to the meat and vegetables in the stewpan. Mix the cornstarch, pepper and salt with a gill of cold water, and stir into the mixture in the stewpan. When the haricot boils skim it, and place the stewpan where the contents will simmer gently for about three hours, adding about a pint of potatoes to this about half an hour before serving.

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No. 2221. Fine Opal and
Pearl Pin, $5.00
No. 2222. Same, larger
size, with Amethyst
Centre, $7.00

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our selections

STUFFED CABBAGE.—Take a large, fresh cabbage and cut out the heart; fill vacancy with stuffing made of cooked chicken or veal chopped very fine and highly seasoned and rolled into balls with the yolks of eggs. Then tie the cabbage firmly together, tie a cloth around it and boil in a covered kettle two hours. This is a delicious dish, and is useful in using up cold meats.

STUFFED TOMATOES.—Scald and peel six tomatoes, scrape out the inside as much as possible; put them so that the juice drains off; chop one onion very fine, then boil eight mushrooms, one sweetbread, a little cold lamb and a little of what you scraped out of the tomatoes; mix all and brown in enough of butter, pepper and salt, then fill the tomatoes with the mixture; have a little butter and bread crumb on them; bake fifteen minutes in a weak oven light brown. Sauce: A can of tomatoes, one onion, a little celery; boil and strain, then mix butter, flour, pepper and salt; pour around the tomatoes when they are ready to serve.

MACARONI STEW.—Break a package of macaroni into pieces an inch long, cover with boiling salted water, boil twenty minutes, drain and turn out on a platter; put a tablespoonful of butter into a frying pan and heat, into which slice six medium sized onions and fry. Have ready two pounds of chopped sirloin steak, and when the onions are brown put in the steak and fry until done; into this pour a quart can of tomatoes, season with salt and pepper, and after boiling together a few minutes, pour over the macaroni and serve at once.

GREEN PEAS AND CARROT BALLS.—Scrape and wash four large carrots, cut them into round balls with a vegetable cutter, then measure (there should be one pint). Place in a saucepan over the fire, cover with boiling water; add one teaspoonful of sugar and cook till done; then add one-half teaspoonful of salt, cook for a few minutes; drain off the water, add one-half ounce of butter, toss a few minutes over the fire and use for garnishing.

VIRGINIA CORN BREAD.—Select fine white meal; to a quart of sifted meal add a small level teaspoonful of salt; knead this thoroughly with water enough to make a very soft dough, which may be handled with the hands; take a large handful of dough, mould in shape about two inches thick, and place in a pan; first cook in upper part of oven, to form a soft upper crust (which retains the moisture); when this is formed remove the pan to the lower part of the oven, and cook about fifteen or twenty minutes. A quick fire is necessary in cooking good corn bread. It is best to use it while warm.

GRAHAM GRIDDLE CAKES.—Beat one egg with one tablepoonful of salt; add four cups of sour milk, two teaspoonfuls of soda. Fill in graham flour until thick enough to drop on the griddle. Fry brown.

CREAMED CLAM BOUILLON.—Wash and scrub thoroughly one dozen clams. Put in saucepan with one-half cup of cold water, and place over fire until the shells open. Strain the juice through a cheesecloth, chop the clams fine and place over fire with juice. Simmer gently for ten minutes; cool for five minutes. Whip until frothy the white of one egg; add crushed shells and stir into the clams; boil up and strain. Measure and allow an equal quantity of milk. Heat the milk in double boiler, and for each cupful allow one level tablespoonful of butter and one of flour. Rub butter and flour to a paste, add to milk, and stir until smooth and thick. Cover and cook for five minutes; add clam broth, heated, and season to taste with cayenne. For each cupful of bouillon have ready one-half cupful of thick whipped cream. Take the broth from fire, add cream and serve.

COLORING THINGS TO EAT.—A drop or two of cochineal may be added when you use rose flavor; a little grated yellow rind of orange will give the desired color for orange flavoring; and green is obtained from pistachio. Bitter almond is always used with white, also vanilla. The various colorings sold for icings are used in such small quantities that they are harmless.—Ladies' Home Journal.

Cream Pudding.—Take one pint of sweet cream, one pint of flour, one pint of sweet milk, six eggs and a pinch of salt. Stir the flour and milk together until perfectly smooth; then add the well-beaten eggs, and finally the cream. Bake twenty minutes in a hot oven. Serve at once with sauce.

Stewed Pigeon.—Clean and truss four pigeons, and cover them with boiling water. Add an onion, a bay leaf, half a carrot and some parsley; simmer until tender. Season with salt and pepper. On slices of toast make nests of well-seasoned spinach and dispose the pigeons upon these; garnish with stuffed olives, hot, with the strained broth thickened with a little flour and water.

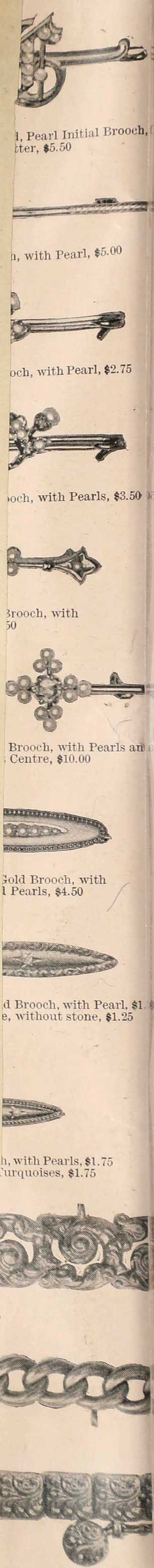
Chicken Fricassee.—The chickens should be jointed, the inwards taken out and the chickens washed. Put them in a stewpan with the skin side down. On each layer sprinkle salt and pepper. Put in three or four slices of pork; just cover them with water and let them stew until tender. Then take them up, mix a little flour and water together, and thicken the liquor they were stewed in; add a piece af butter the size of a hen's egg; then put the chickens back in the stew-pan, and let them stew four or five minutes longer. When you have taken up the chickens soak two or three slices of toast in the gravy; then put them in the platter, lay the chickens over the toast, and turn the gravy on them. If you wish to brown the chickens stew them without the pork till tender, then fry until they are a light brown.

Salad Dressing Without Oil.—This is an excellent dressing for those who do not like the oil, and it will keep indefinitely. One teaspoonful of mustard, one teaspoonful of sugar, one teaspoonful of salt, two-thirds of a cup of cold water, mixing the mustard with a little of it at first; one-half cup of vinegar, one egg, one tablespoonful of butter. Cook in double boiler.

Asparagus and Shrimp Salad.—Take two cupfuls of cold boiled asparagus points and place in a bowl with one cup of shrimps. Season with salt and paprika, and toss lightly with salad fork to mix. Take the yolks of three hard-boiled eggs and run through a fine sieve. Beat in sufficient oil and vinegar to make the mixture the consistency of cream. Season with salt and paprika, and pour over the asparagus and shrimps. Serve with a border of cress and small red radishes or pickled beets cut into fancy shapes.

Marshall Soup.—Make a garnishing of stuffed cucumbers by peeling three small cucumbers, divide them crossways into parts each a quarter of an inch high and blanch the pieces for fifteen minutes in salted water, then drain, cut out the centre with a three-quarter inch column tube, so as to remove the seeds; fill the insides with a raw fine herb quenelle forcemeat and range them in a saucepan garnished with salt pork; moisten them with broth, add some salt, cover with buttered paper and leave them to cook slowly. Despumate on the side of the fire two quarts of consomme, thickening it with two dessert spoonfuls of fecula diluted in two gills of Madeira wine, pour the soup into a soup tureen and serve the cucumbers at the same time, but in a separate vegetable dish.

Puree of Oatmeal, Toulousaine.—Put three pints of water into a saucepan, when it boils drop into it like rain six ounces of oatmeal coarsely ground, salt and one ounce of butter; let cook for three hours, dilute it with three pints of white broth and pass it through a tammy, return it to the fire, stirring it continually, and at the first boil remove it to the side of the fire and let boil and despumate for twenty-five minutes; skim all the fat, season with salt, nutmeg and sugar, and just when ready to serve incorporate into it a piece of fine butter; pour the soup into a soup tureen, with a garnishing of bread croutons an inch in diameter, sprinkled over with butter and browned in the oven, also croutons made of firm royal cream, using whites of eggs instead of yolks, poached in a slack oven and cut into squares.



No. 326. Fine Gold Bracelet, five Diamonds, $22.00

CARROTS.—All food experts agree that carrots are a valuable food, and are seen too seldom on the average table. If the family refuse stewed carrots try carrot croquettes, after a New York cooking school recipe. A dozen small croquettes can be made from four large carrots. Boil them till tender, drain, and rub through a sieve. Add one cupful of thick white sauce (using for it two heaping tablespoonfuls of flour), mix, season highly, and when cold and firm, shape and finish as for other croquettes.

CELERY AND APPLE SALAD.—This is a salad that is usually served with game, but can be served as a salad course. Select rather sour, juicy apples and crisp white celery. Take equal parts and chop fine; sprinkle with a little lemon juice and olive oil, season with salt and mix with mayonnaise or boiled dressing. Serve with crisp lettuce. Do not let the apples stand after paring and chopping, or they will discolor.

MUSH.—A cereal which makes a delightful variety for the breakfast table is the old-fashioned corn-meal mush; it is never to be found upon the bills of fare of hotels or restaurants, though it is so easily cooked, and is not easily so apt to be adulterated as are many of the prepared foods. Any that is left over can be fried crisp, and serves as a fine garnish.

LENTILS.—A native of India says that, while he is a vegetarian, he finds the food in both America and England insipid to one who has been accustomed, as he has, to the highly seasoned vegetables that are served in all warm countries. A dish of which he is very fond at home is made of lentils, which have been boiled to a puree, and to which have been added onion and curry; they are then formed into balls and fried as we do fish-balls.

BAKED APPLES form an appetizing and wholesome dessert when daintily prepared and served. First, rub the apples thoroughly with a damp cloth, to remove every particle of dust or foreign matter which may adhere to them. Then, with a sharp vegetable knife, cut out any specks or decayed spots, and, making a deep incision in the stem end of the apple, with a deft turn of the knife, cut out the core. Fill the openings with granulated sugar, place in a baking pan with a little water and bake for half an hour, or, until done. Remove from the oven and place to cool. Serve cold with meringues of whipped and sweetened cream.

CHILLING FRUIT.—A gourmet says that the habit of chilling fruit almost to the frozen stage before we eat it is all wrong. It is not only unwholesome, he avers, but it destroys the real flavor of the fruit. "Eat an orange," he says, "on its native heath, fresh-picked and warm from the sun's rays, and you get its real bouquet. The difference, too, between a sun-kissed strawberry, or tomato, eaten out of doors, plucked from the parent stem, and the iced variety we demand at our tables is the difference between perfection and several grades below." An orange or banana, the same authority asserts, will have an improved flavor if allowed to stand in a moderately warm room two or three hours before it is served, which seems gastronomic heresy.

WHITE BREAD.—Into a granite bread pan pour three scant pints of lukewarm water, add two generous tablespoonfuls of sugar and one of salt, stir in white flour until you have a stiff batter. Dissolve a cake of compressed yeast in a little warm water and add it to the batter, stir in well and keep adding flour as long as you can handle the mixture with a spoon. Cover and set away for the night, protected from the draughts. Bread started at 10 p.m. should be ready for mixing into loaves at 8 a.m. If it is left too long before mixing it will settle back into the pan, and, as a consequence, will not be as sweet. In mixing, only sufficient flour should be used to keep the dough from being sticky. When mixed and in the baking tins the loaves should not be over one and one-half inches thick, and if properly made the bread will rise to a three inch loaf. Bake for three-quarters of an hour, changing position in oven to insure even baking. If above directions are followed, the bread will come out perfectly "light" and with a rich brown crust and in a flaky sweet loaf, entirely free from the sticky, "doughy" taste so often noticed.

SALMON SALAD.—Take a can of salmon of a good brand, empty the fish, put on to a plate, and carefully take away all skin and bone, breaking the fish as little as possible. Take two lettuce, wash the leaves, wipe very dry and set round the dish; put the salmon in the middle. Keep in a cool place till ready to use, and pour over all half a pint of good mayonnaise sauce. Garnish the lettuce with boiled beetroot and serve.

LYONS SAUSAGES.—Take three pounds of lean pork—from the chine is the best—a pound and a half of fillet of veal and a pound and a half of fat pork. Cut the fat into dice and chop or mince the veal and lean pork and pound the whole in a mortar. Add five ounces of salt, a quarter of an ounce of pepper and half that quantity of pepper-corns, three drachms of saltpetre, together with two or three chopped onions. Mix well and leave to stand for twenty-four hours. Wash some sausage skins in warm water and then in vinegar and fill them with meat. Press it in as tightly as possible with a plug of wood, so as to force out the air; then secure the ends firmly. Put the sausages in an earthenware pan with a little salt sprinkled over them and a little saltpetre, and let them remain for a week; then dry them in the smoke from a wood fire. They should be kept in a very dry place.

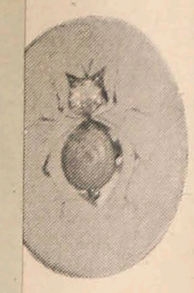
LARDED GROUSE, BREAD SAUCE.—Remove the wings and feet and clean the grouse; draw off the skin covering the breast; from a firm piece of fat salt pork remove the rind; the pork lying between the rind and the vein is the part suitable for larding; cut this part in slices one-quarter of an inch in thickness; cut slices in strips one-quarter of an inch in width and two and one-quarter inches in length; draw these pieces (lardoons) through flesh of bird in parallel rows on either side of breast bone, one inch apart; truss bird, place a thin slice of fat pork on a round tin plate; put bird on pork and put trimmings of pork in pan; sprinkle with salt and pepper, brush over with melted butter and dredge with flour. Bake in hot oven twenty-five minutes, basting every eight minutes with fat in pan; serve with bread sauce. To make the sauce cook two cups of milk, one-half cup stale bread crumbs and one-half an onion in a double boiler thirty minutes. Remove onion and season sauce with salt and cayenne pepper; then add one and one-half tablespoonfuls of butter; when ready to serve pour sauce around grouse.

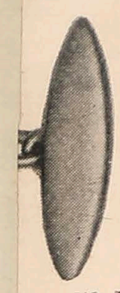
CHEESE CROQUETTES.—Two cups of grated cheese, one teaspoonful of salt, a speck of cayenne pepper, whites of two eggs. Mix thoroughly; roll in little balls the size of a walnut and then roll in very fine bread crumbs and fry in deep smoking hot lard until a light brown.

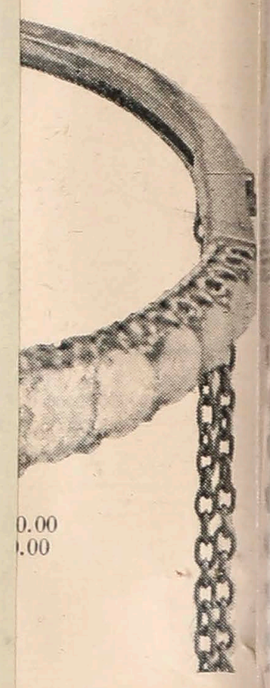
ORANGE PUDDING.—Take six eggs; reserve the whites of three for top; beat the eggs with one part of sugar and one-half part of butter, then add the juice and small portion of grated rind of three large oranges; cook all together until the consistency of honey; then line a pudding dish with one dozen lady fingers; pour the hot mixture over; beat the three whites and three spoonfuls of sugar; put on the top; set in the stove and brown; when cold serve.

OYSTER RAREBIT.—One cup of oysters, two tablespoonfuls of butter, one-half pound of cheese, cut fine; quarter of a teaspoonful of salt, a few grains of cayenne, two eggs and six slices of toast; parboil the oysters and remove the tough muscle; drain and reserve the liquor, melt the butter, add the cheese, salt and cayenne; beat the eggs, add the oyster liquor and add gradually to the melted cheese; then add oysters and serve on toast.

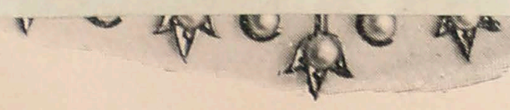
COFFEE MOUSSE.—Two eggs, one cup of strong boiling coffee poured on the well-beaten yolks; when cool, add whipped whites and a pint of whipped cream. Freeze without stirring.







No. 365. Fine Gold Tie Clip, $4.50



No. 2466. Fine Opal and Diamond Necklet, $80.00

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MERCHANT OF VENICE.

There are few compliments that we appreciate more highly than the visits of our out-of-town patrons. Our showrooms always abound in articles of beauty, which we are only too glad to have you inspect, even without the slightest suggestion of purchase.

BOILING FISH.—The simple matter of boiling a fish properly seems to be beyond the intelligence or the practice at least of the average cook, yet the difference between any way and the right way amounts to the difference between a palatable, appetizing dish and one which is flavorless, if not positively repugnant. To every two quarts of water allow a teaspoonful of salt and a tablespoonful of vinegar. Let the water be thoroughly warm, but not boiling, when the fish is carefully put in, unless a fish soup is contemplated, when it should be cold to extract the flavor. The water should be brought quickly to the boiling point, after receiving the fish, and almost immediately drawn to the side of the range to simmer until done, an allowance of ten minutes to each pound being sufficient time after the simmering has begun. If the French "court bouillon," or flavoring water, is considered too formidable, as seems to be the case with most American cooks, at least a bunch of soup vegetables, a bay leaf with two or three peppercorns and a couple of whole cloves, are easy additions, and to the tasteless fresh-water fish will be a great improvement.

CREAM CHICKEN SOUP.—Three to four pounds of fowl, three quarts of cold water, one tablespoonful of salt, six peppercorns, one tablespoonful of chopped onion, two tablespoonfuls of chopped celery; strain; when cool, remove the fat. For one quart of stock allow one pint of cream or milk. Boil the stock, add one tablespoonful of butter and one tablespoonful of cornstarch, cooked together; one teaspoonful of salt and one saltspoonful of white pepper. Have two eggs well beaten in a tureen, and strain soup over them. Serve at once.

EGG FONDUE.—Beat four eggs until light; add to them a little salt and pepper, two tablespoonfuls of parmesan cheese and two tablespoonfuls of milk. Put one tablespoonful of butter in a frying pan. When it is hot turn in the eggs and stir until thickened. Pour over squares or rounds of buttered toast.

POTATO GEMS.—To one cupful of warm mashed potatoes add one tablespoonful of butter, one teaspoonful of salt; beat the yolks of three eggs, add to them one cupful of milk; pour this upon one and one-half cupfuls of sifted flour and the mashed potatoes; add the beaten whites of the eggs and two level teaspoonfuls of baking powder. Fill buttered jem pans two-thirds full, and bake in a quick oven twenty minutes or half an hour. Do not brown them too much.

NOVEL WAY OF COOKING BEANS.—Put one quart of navy beans to soak in cold water over night; in the morning drain, add fresh cold water and cook until the beans are very soft, taking care that there is very little water left when they have finished cooking. Mash them thoroughly with a good potato masher. Now turn the mashed beans through a fine sieve—one with turning handle. If the beans are well done, this is not at all difficult. They should come from the stove a smooth, thick mass. Season to taste with salt, sugar, a pinch of mustard and two tablespoonfuls of good cream. Spread evenly in a large, shallow pan, that there may be as much surface as possible for browning. Set on top grate of oven until they have become somewhat dry and are golden brown on top; use top oven grate, as heat below only causes them to stick to the pan. When taken out with a spoon they should be rather dry and mealy.

DELICIOUS BAKED POTATOES.—One way of varying the monotony of baked potatoes is to cut off the end, remove the inside, mash, adding milk, butter, salt and pepper, the same as for mashed potatoes. Then place the mashed potato back in the potato shells, stick in the end of each a slice of bacon fried crisp Place in the oven and heat through. This makes an ideal luncheon dish. Another way is to add grated cheese to the mashed potato, and place back in the shells and heat through so that the cheese melts. Some chefs garnish potatoes baked in this way with a bit of white of egg beaten stiff and a spray of parsley.

White Charlotte Russe.—One pound of sugar, three-quarters of a package of gelatine, one quart of cream, one teacup of cold water and the whites of three eggs. Whip the cream thoroughly and set aside until needed; whip the whites of the eggs to a stiff froth and add gradually to them the sugar; place gelatine and water in a small saucepan over the fire and stir constantly until dissolved, and while boiling pour very slowly over the whites and sugar, beating the while; next to these the whipped cream, a spoonful at a time; flavor with vanilla, and stir until the whole mass begins to congeal, when pour into stand from which you wish to serve. Serve with whipped cream flavored with sherry wine.

Cabbage Salad.—Take a medium-sized cabbage and fold back the outside leaves very carefully, and then remove the crisp centre. Wash the shell that remains and drain well; chop the centre that you removed and mix it with one-fourth the quantity of celery, six hard-boiled egg yolks chopped fine, or better still, mashed to a pulp, one-half teaspoonful of paprika, one teaspoonful of salt, moisten well with boiled cream dressing and fill the shell. Garnish with beets cut into fancy shapes, after boiling. To make the cream sauce, put on the fire in a stewpan one half cupful of vinegar, and when hot add two beaten eggs, one teaspoonful of dry mustard, two teaspoonfuls of sugar, one teaspoonful of salt; when boiling stir in one cupful of sweet cream and one tablespoonful of butter.

Meringued Eggs.—Break the ends of egg shells enough to allow the whites to run out, but leaving the yolks in the shells; beat the whites to a stiff froth, having first added a pinch of salt; butter a plate and deposit the beaten whites by spoonfuls around it; make a hole in the centre of each white and drop the unbroken yolks in them; sprinkle a pinch of salt, a shake of pepper and put a piece of butter on each yolk. Bake about four minutes in a quick oven. The whites should show a touch of delicate brown on top. Place a sprig of parsley on each egg and serve immediately on the original plate, to lessen danger of breaking and disarranging.

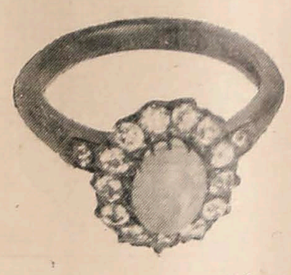
The acid of lemons and oranges is fatal to the cholera bacillus. Even if placed upon the rinds of the fruit the germs will not survive a day.

A bit of lemon, a slice, perhaps, tossed in the water in which kitchen towels and other cleaning cloths are scalded, will cleanse and sweeten them.

Cold Catsup.—Ingredients required: One peck of good tomatoes, firm and ripe. Peel them cold without scalding. Chop fine in a chopping bowl and strain off all the juice. This is imperative, for if the juice is not all strained off the chopped tomatoes and catsup will not keep. Add to the tomatoes one teacupful of chopped onions, one teacupful of chopped celery, one teacupful of sugar, one-quarter of a teacupful of salt, one teacupful of mustard seed, one teaspoonful of ground cloves, one teaspoonful of black pepper, one teaspoonful of cinnamon, four red peppers, chopped fine. Mix all the ingredients together in a large vessel. Then take three pints of pure cider vinegar and mix thoroughly. Bottle in jars. This catsup will keep for three years if care is taken to have the tomatoes free from juice and the vinegar pure cider vinegar.

Tit-tat-too Cake.—Four eggs, two and one-half cups of sugar, one cup of butter, two and one-half cups of flour, one cup of milk, pinch of salt, three teaspoonfuls of baking powder; mix thoroughly to a batter, then divide in three equal parts. First part: Mix one-half cup of raisins, one-half teaspoonful of cinnamon. Second part: Mix two teaspoonfuls of chocolate, one teaspoonful of vanilla. Third part flavor with lemon. Bake in layer tins. When done place together with cream or jelly.

Coffee Cake.—Two teacupfuls of sugar, one of butter; add one teacupful of molasses, one large cup of strong coffee, four eggs beaten, five teacupfuls of sifted flour; sift one teaspoonful of baking powder and half a teaspoonful of baking soda with the flour, one pound each of raisins and currants, quarter of a pound of sliced citron, two teaspoonfuls each of cloves and cinnamon, and one teaspoonful each of allspice and grated nutmeg. Bake one hour and a half.



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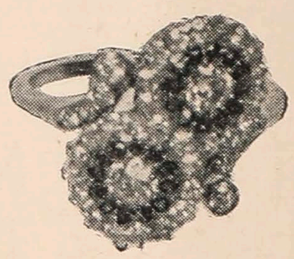

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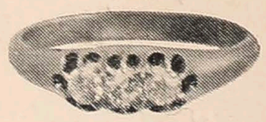

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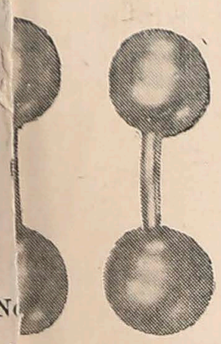
BRUNSWICK STEW.—Take two large young chickens, such as would be good for frying. Cut them up and put in a kettle with a gallon and a half of water, add half bunch of parsley, salt and black pepper to taste. Let this boil half an hour. Add one pint of lima beans; let boil half an hour longer; then pare and cut fine one dozen of medium-sized white potatoes, one dozen and a half nice ripe tomatoes, and then let all boil one hour more, making two hours in all. Then add one dozen ears of good sugar corn. Cut corn off the cob and let it boil half an hour longer. The chicken, it will be found, will cook all to pieces, and that is what makes it good, but before dishing, put in four ounces of butter and let boil five minutes more. The chicken bones should be removed. It is eaten as made, without straining. To insure success, there should be constant stirring during the boiling process, as otherwise the vegetables will burn.

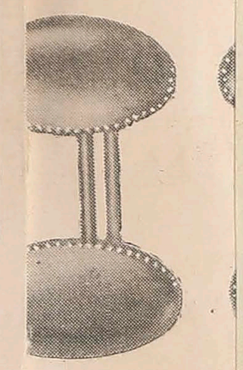
CLAM PIE.—Look carefully over twenty five clams that no pieces of shell adhere, and strain the liquor. Make a paste as follows: One pint of flour, a generous pinch of salt, two teaspoonfuls of baking powder, one-half cup of butter, milk enough to make as soft dough as can be rolled. Roll one-half inch thick and line the sides only of a rather deep baking dish; pour in clams and liquor, one half pint of water and a few small pieces of butter. Sprinkle a handful of flour over this and a little pepper. Roll out the remainder of the dough and put over the top. Bake three-quarters of an hour in a moderate oven.

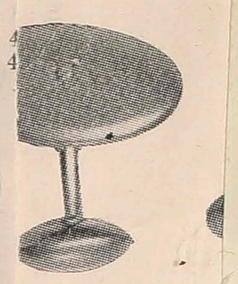
TURKEY.—Plump, but not too fat, weight about nine pounds, black legs, smooth and free from scales, breast-bone pliable, dry-picked, and drawn when picked—these are characteristics which, according to the Boston Cooking School, should be noted in choosing the Thanksgiving, or, indeed, any other turkey. In our Eastern markets many of the fowl offered for sale are frozen, which makes it impossible to get them drawn. After thawing, every moment of delay in drawing should be avoided.

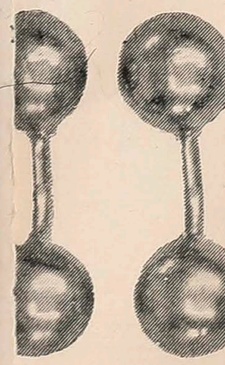
SCALLOPED OYSTERS.—One pint of oysters, one-third of a cupful of melted butter, one cupful of bread crumbs or rolled and sifted cracker crumbs, salt and pepper to taste. Rub the butter thoroughly into the crumbs, as when preparing turkey stuffing, butter a shallow dish, spread with crumbs, then with a layer of drained oysters. Season with salt and pepper, then repeat the layers. Finish with a thick covering of buttered crumbs, put the dish in a hot oven and bake about twenty minutes, or until the oysters are bubbling all over the surface and the crumbs are brown.

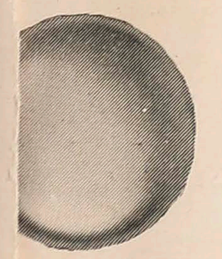
CHICKEN IN JELLY.—Draw and clean a large chicken and cut it up, with the exception of the breast, which should be left whole. Put the pieces in a stew pan with the liver, heart and gizzard; add two bay leaves, a small bunch of parsley and thyme, and one-half of a small lemon; pour in water to cover; add a teaspoonful of salt and six shakes of pepper, and boil gently until tender. Remove, cut the breast meat in six long strips and the remainder in small pieces. Place the bones back in the saucepan with one-half ounce of gelatine (dissolved in a small quantity of water), and boil gently fifteen or twenty minutes longer. Strain the liquor through a jelly bag, and pour sufficient into a deep pie dish to cover the bottom. When the jelly has set, arrange on the top of it a device in hard-boiled eggs; put the largest slice of chicken in the centre of the dish, with the other slices around it; pour in another layer of jelly and leave until set. On this arrange the remainder of the meat tastefully; cover the rest of the jelly and put in a cold place. To remove, dip the dish in warm water, wipe it, and turn the contents on a dish upon which is a folded napkin; garnish with a few sprigs of parsley and serve. The remainder will keep a couple of days if well covered and set in a cool place.

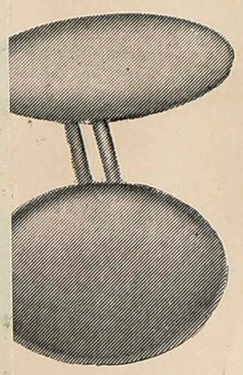


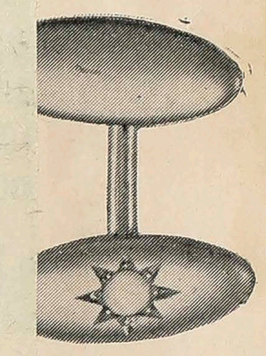


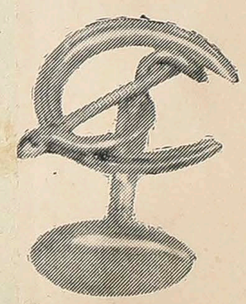


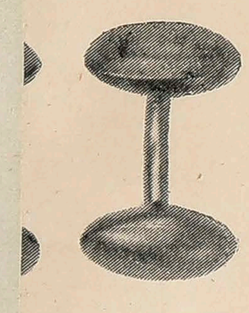


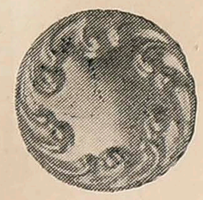












Modern methods of business have made it difficult for the "middleman" to hold his place. We regularly visit the markets of England, France many, S... mediate profits.

Maple Fudge.

Boil to the "soft ball" stage, or 238 degrees Fahrenheit, one pound of maple sugar and two-thirds cupful of cream or top milk. Add one cupful of broken nut-meats, lightly salted, beat until it begins to thicken, and pour into buttered pans. A cupful of quartered marshmallows may be stirred in with the nuts.

Miscellaneous Pies.—Rice and Raisin—Boil half a cupful of rice in two quarts of water until tender, or for about twenty minutes. Drain until thoroughly dry. Beat four eggs light. Add half a cupful of surgar, and beat again, then add one pint of milk, one tablespoonful of vanilla and the boiled rice. Line two pie dishes with good, light paste and cover the bottom of the dishes with seeded raisins. Fill with the rice mixture, and bake in a quick oven about thirty minutes, or until the rice is solid.

Eccles.—Two cups of seedless raisins and half a pound of citron, chopped very fine; add one cup of sugar, the juice of one lemon and a little water. Stew five minutes. Line small patty tins with puff paste, fill with the fruit mixture, cover and bake in a moderate oven.

Berry.—Pick over the berries and sprinkle slightly with flour, add sugar to taste, about one cup for a quart of fruit.

Banana Cream.—Put a lump of butter in a basin and warm it together with a little crushed loaf sugar, the yolks of two or three eggs, a little milk or sherry or angelica, and some pulp of bananas mashed thoroughly. Pour the mixture into a deep dish, stirring in the well-whipped whites of a couple of eggs.

Apricot.—Take an ordinary pastry shell and make sufficient tart paste, according to the size of tart proposed to be made; lay closely pressed around the border of the dish, having been previously moistened, a band of paste three inches wide and one-sixth of an inch thick. Within the dish arrange halves of apricots to fill it (unripe fruit will do for these pies), a little sugar and an ounce or two of butter.

Cream.—Mix half a pound of sugar, three tablespoonfuls of flour, one quart of milk and the yolks of half a dozen eggs together, and put them into a saucepan. Season this mixture with a little wine, grated nutmeg, lemon or vanilla, and boil for twenty minutes. Prepare some rich pastry, line a shallow dish, bake lightly, and fill up with the cream, then bake again until it is quite done.

Squash.—Take one cup and a half of stewed and strained squash, not watery, but dry and mealy, and add one cup of boiling milk, half a cup of sugar, half a teaspoonful of cinnamon and one egg moderately beaten. Mix together regularly, and line a plate with paste; put the rim of dough on and fill with the squash. Bake in a moderate oven until nice and brown.

Canned Rhubarb.—Take canned rhubarb, place in a pie dish and cover with paste; brush the surface with beaten egg, and bake for twenty minutes.

Rhubarb.—Peel the rhubarb, cut into inch pieces, pour boiling water over it, and let it stand ten minutes. Drain, fill the plate, sprinkle thickly with one cup of sugar, dot with bits of butter, cover with a crust and bake.

Cheese.—One and a half cups of cottage cheese, two tablespoonfuls of cream, half a cup of sugar, three eggs, the juice and rind of a lemon. Press the cheese through a colander, beat the eggs to a froth, add them, with all the other ingredients, to the cheese, beating all until smooth.

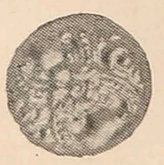
Sweet Potato (No. 1).—Parboil and slice crosswise firm sweet potatoes. Line a dish with paste, putting in a layer of sliced potato sprinkled thickly with sugar; scatter among these a few cloves, and cover with more slices. Fill the dish in this order.

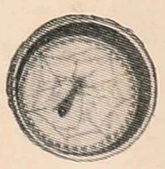
Sweet Potato (No. 2).—One pound of mealy sweet potatoes, half a cup of butter, one and a half cups of white sugar, one tablespoonful of cinnamon, one teaspoonful of nutmeg, four eggs, whites and yolks beaten separately; one cup of sweet milk, one lemon (juice and rind), and a glass of brandy.

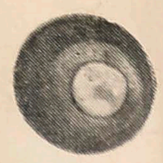
Chocolate.—Put some grated chocolate into a basin and place it on the back of the stove and let it melt (do not add any water to it); beat one egg and some sugar in it; when melted spread this on the top of a custard pie. Lovers of chocolate will like this very much.

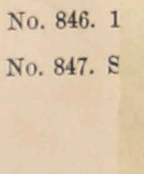
Peach Meringue.—Peel, stone and stew enough peaches to fill a pie plate, and sweeten well. Line the plate with a good paste, and fill with the stewed peaches, and bake until done. Draw the pie to the mouth of the oven and spread over it a meringue.







COCOANUT PIES.—One-half cup of desiccated cocoanut soaked in one cupful of milk, two eggs, one small cupful of sugar, butter the size of an egg. This is for one small-sized pie. Nice with a meringe on top.

No 2.—Cut off the brown part of a cocoanut, grate the white part, mix it with milk, and set it on the fire, and let it boil slowly eight or ten minutes. To a pound of the grated cocoanut allow a quart of milk, eight eggs, four tablespoonfuls of sifted white sugar, a glass of wine, a small cracker pounded fine, two spoonfuls of melted butter and half a nutmeg. The eggs and sugar should be beaten together to a froth, and then the wine stirred in. Put them into the milk and cocoanut, which should be first allowed to get quite cool; add the cracker and nutmeg, turn the whole into deep pie plates, with a lining and rim of puff paste. Bake them as soon as turned into the plates.

No. 3.—One pound of grated cocoanut, one pound of powdered white sugar, twelve ounces of butter, ten eggs (the whites only), two glasses of white wine, four tablespoonfuls of rosewater, two tablespoonfuls of nutmeg. Cream the butter and sugar and mix well, beat very light with the wine and rosewater. Add the cocoanut with as little and as light whipping as possible. Finally whip in the stiffened whites of the eggs with a few skilful strokes, and bake in a quick oven in pastry shells. Eat cold, if desired, with powdered sugar over them.

No. 4.—One pint of milk, a cocoanut, a teacupful of sugar and three eggs. Grate the cocoanut and mix with the yolks of the three eggs and sugar. Stir in the milk, filling the pan even full, and bake. Beat the whites of the eggs to a froth, stirring in three tablespoonfuls of powdered sugar, pour over the pie and bake to a light brown. If prepared cocoanut is used one heaping teacupful is required, and in some cases a little more may be used.

No. 5.—One pint of milk, two eggs, half cup of sugar, half a nutmeg grated. Beat the eggs and sugar until light, then add the milk, cocoanut and nutmeg. Line your pie dishes with paste, and bake in a quick oven. This quantity is sufficient for two or three pies.

CUSTARD PIES.—Beat three eggs slightly, add three tablespoonfuls of sugar, one tablespoonful of salt and one ditto of nutmeg, if liked. Pour three cups of scalded milk on this mixture and strain into a deep plate lined with paste. Bake slowly, and the moment it puffs and a knife blade comes out clean it is done.

No. 2.—Beat up the yolks of three eggs to a cream. Stir thoroughly a tablespoonful of sifted flour into three tablespoonfuls of sugar (this separates the particles of flour so that there will be no lumps), then add to it the beaten yolks, put in a pinch of salt, a teaspoonful of vanilla and a little grated nutmeg; next the well-beaten whites of the eggs, and lastly a pint of scalded milk (not boiled), which has been cooled; mix this in by degrees, and turn all into a deep pie pan lined with puff paste, and bake from twenty-five to thirty minutes.

No. 4.—One pound of powdered sugar, one-quarter pound of butter, yolks of six eggs, whites of four, and the juice and rind of three lemons. Beat the yolks and sugar to a cream, then add the whites unbeaten, one at a time, and beat the whole until exceedingly light. Beat the butter to a cream and add the mixture to it. Then place the bowl in a basin of water over the fire and stir it continually until the mixture thickens.

No. 5.—For a large pie take three eggs, one pint of milk, half a cup of sugar, and flavor according to taste. The crust may be baked before putting in the custard. Prick it before putting it in to prevent blistering.

No. 6.—Peel sour apples and stew until soft, and until but little water is left in them, then rub through a colander. Beat three eggs for each pie. Put in the proportion of one cup of butter and one of sugar for three pies.

No. 7.—Stew and strain enough finely-flavored tart apples to make a large cupful of sauce. Sweeten well and season with nutmeg or mace. Beat two eggs light and pour upon them half a cupful of hot milk, to which has been added a bit of soda not larger than a pea. Let sauce and custard get cold, beat quickly together, and fill a pie dish lined with sweet paste (brush the latter with the white of an egg before the filling goes in), and bake without an upper crust.

PUMPKIN PIES.—Stew pumpkin cut into small pieces in a half pint of water; when soft mash very fine, letting the water dry away, and watching closely to prevent scorching. For each pie take one well-beaten egg, half a cup of sugar, two tablespoonfuls of pumpkin, half a pint of rich milk (a little cream will improve it), a little salt. Stir and season with nutmeg or cinnamon. Bake with under crust in hot oven. Pumpkin is sometimes steamed instead of being stewed.

No. 2.—Cut the pumpkin into small squares, place in a stewing pan with enough water to keep from scorching; stew about half an hour and strain through a colander. To every half pint of pumpkin add a piece of butter the size of a hen's egg and a pinch of salt. Mix and let remain until cold. Then put one pint of this pumpkin into a good-sized bowl, and to it add one pint of milk, a half teaspoonful of ground mace, the same of ground cinnamon and one teaspoonful of ground ginger. Mix all together and sweeten to taste. After beating four eggs very light add them to the mixture.

No. 3.—Four cupfuls of stewed pumpkin, two quarts of milk, eight eggs, two cupfuls of white sugar, two teaspoonfuls of mixed mace, nutmeg and cinnamon. Beat the yolks of the eggs light and put the sugar with them. Press the pumpkin through a colander, and stir the eggs and sugar into it. Add the milk, spice and the whipped whites of the eggs.

No. 4.—One quart of stewed pumpkin pressed through a sieve, nine eggs, whites and yolks beaten separately, two scant quarts of milk, one teaspoonful of mace, one teaspoonful of cinnamon and the same of nutmeg, three cups of white sugar, or very light brown. Beat all together, and bake in a crust without cover.

No. 5.—Strain the pumpkins after boiling, allowing for three pints, two tablespoonfuls of flour, four eggs, one pound of sugar, one tablespoonful of ground ginger, one teaspoonful of salt and two quarts of milk. Stir all well together while the pumpkin is hot. Butter a pie dish, line it with a thin layer of short paste, put the mixture into it, and bake in a moderate oven for a little less than one hour. Serve the pie while hot.

APPLE PIES.—Pare and take out the cores of the apples, cutting each apple into four or eight pieces, according to their size. Lay them neatly in a baking dish, seasoning them with brown sugar and any spice, such as pounded cloves or cinnamon, or grated lemon peel. A little quince marmalade gives a fine flavor to the pie. Add a little water, and cover with puff paste. Bake for an hour.

No. 2.—Crush finely with a rolling-pin one large Boston cracker, put it into a bowl, and pour upon it one teacupful of cold water; add one teacupful of fine white sugar, the juice and pulp of one lemon rind grated and a little nutmeg. Line the pie plate with half puff paste, pour in the mixture, cover with the paste, and bake half an hour. These are the proportions for one pie.

No. 3.—Three cupfuls of milk, four eggs and one cupful of sugar, two cupfuls of thick stewed apples strained through a colander. Beat the whites and yolks of the eggs lightly, and mix the yolks with the apples, flavoring with nutmeg. Then beat into this the milk, and lastly the whites.

No. 4.—Select sweet apples, pare and grate them, and to every teacupful of apples add two eggs well beaten, two tablespoonfuls of fine sugar, one of melted butter, the grated rind and half the juice of one lemon, half a wineglass of brandy and one teacupful of milk. Mix all well and pour into a deep plate lined with paste. Put a strip of the paste around the edge of the dish and bake.

No. 5.—Lay a crust in your plates, slice apples thin, and half fill your plates. Pour over them a custard made of four eggs and one quart of milk sweetened, and season to your taste.

No. 6.—Peel four apples and stew until soft, and not much water left in them, then rub through a colander. Beat three eggs for each pie to be baked, and put in at the rate of one cupful of butter and one of sugar for three pies; season with nutmeg and a small quantity of cinnamon.

No. 7.—Peel, core and slice tart apples enough for a pie; sprinkle over them about three tablespoonfuls of sugar, a teaspoonful of cinnamon, a small level tablespoonful of sifted flour, two tablespoonfuls of water, a few bits of butter; stir all together with a spoon, and bake in a moderate oven.

No. 8.—Stew the apples and sweeten to taste. Mash smooth and season with nutmeg. Fill the crusts and bake until just done. Put on no top crust. Take the whites of three eggs for each pie and whip to a stiff froth and sweeten with a tablespoonful of powdered sugar. Flavor with rosewater or vanilla, beat until it will stand alone, then spread it on the pie one-half to one inch thick; set it back into the oven until the meringue is well "set." Eat cold.

No. 9.—Peel some good apples, slice them off the cores into the pie and cover with another crust; cut off the edges by pressing with both hands against the patty pan, turning it around at the same time. Bake in a slack oven until the pies are done—say from fifteen to thirty minutes.

No. 10.—Pare, core and slice ripe, tart winter apples, pippins or greenings, line your dish with a good crust, put in a layer of fruit, then sprinkle light brown sugar thickly over it, scatter half a dozen whole cloves upon this, lay on more apples, and so on till the dish is well filled. Cover with crust and bake.

No. 11.—Three large greenings, quarter cup of sugar, two tablespoonfuls of water and one tablespoonful of butter. Pare and slice the apples. Line a pie dish or shell with good plain paste, fill it with the apples, and scatter over it sugar as given, add water and butter cut into bits. Flavoring of cinnamon or nutmeg.

No. 12.—Pare, quarter and core any variety of tart apples. Line your pie dishes with plain paste; then put a layer of the quarters in the dish, sprinkle with two tablespoonfuls of sugar and a tablespoonful of cinnamon, add two tablespoonfuls of water and an ounce of good sweet butter cut into small bits, and placed here and there over the apples. Bake in a quick oven until the apples are tender.

No. 13.—Cut the sour apples in pieces, quarters preferred, and cut each quarter in two smaller pieces. Fill the plate, putting the pieces of apples around the edge in regular order, making a slight cone in the middle. When done boil three tablespoonfuls of sugar and one of water for five minutes. Add the grated rind of one-quarter of a lemon, or, if preferred, one tablespoonful of lemon juice. When the pie is done place on earthen plate; pour the syrup through a slit.

Orange Pies.—Grate the rind of one and use the juice of two large oranges. Stir together a large cupful of sugar and a heaping tablespoonful of flour; add to this the well-beaten yolks of three eggs, two tablespoonfuls of melted butter. Reserve the whites for frosting. Turn this into a pie pan lined with pie paste and bake in quick oven. When done so as to resemble a finely-baked custard spread on the top of it the beaten whites, which must be sweetened with two tablespoonfuls of sugar; spread evenly and return to the oven and brown slightly.

No. 2.—Grated rind and juice of two oranges, four eggs, four tablespoonfuls of sugar and one of butter; cream the butter and sugar and add the beaten eggs, then the rind and the juice of the oranges, and lastly the whites, beaten to a froth and mixed in lightly. Bake with a well-done under crust.

No. 3.—Three eggs, one and a half cups of white sugar, two tablespoonfuls of butter, one orange, the juice and half the grated rind, and-half lemon, juice and grated peel, nutmeg to taste. Cream the butter and sugar, beating in the orange and lemon until very light; add the beaten yolks. Fill two pastry shells and bake in quick oven until nice and brown.

Foods for Summer.—Lean meats, eggs, milk and cheese are, in proper proportions, and when taken with succulent vegetables and fruits, desirable foods for summer. But the fats of meats, and fat meat, such as pork, large quantities of cream and butter, as well as olive oil, should be avoided. The latter, however, is preferable, as it does not contribute so rapidly to the bodily heat as do the animal fats Avoid hot and heavy desserts. Use fruits in season in abundance.—Ladies' Home Journal.

How to Keep Soup Materials in the Hot Months.—A dinner never seems quite right or well served without soup. During these hot months much difficulty is experienced in keeping stock and soup materials. A large jar or pot of meat extract keeps well in a cold place for weeks, and helps out with the light, quickly made summer soups. Such soups as tomato with stock are easily made by cooking together for twenty minutes four peeled tomatoes, cut into bits, with a quart of water, a teaspoonful of beef extract and a teaspoonful of grated onion. Strain, season and serve. Other vegetables may be used after the same fashion. Ladies' Home Journal.

Pudding.—The proportions are as follows: Two pounds of chopped apples, half a pound of Sultana raisins, half a pound of currants, quarter pound of citron, half pound of sugar, two ounces of butter, two pieces of sugar, one rubbed on an orange, one on a lemon to extract the flavor from the rind. Cook the apples with the butter and sugar, then adding the remainder of the mixture. Line a pudding mould with a thin layer of paste made of one pound of flour, half a pint of milk, a pinch of salt; fill up the mould with apples, etc. Cover it with the remainder of the paste, put on the cover of the pudding mould and steam it forty minutes. Dust some sugar on the pudding after unmoulding it, pour over some good Jamaica rum, and light it when bringing it to the table.

White Mountain Cream

MELT 1 cup of sugar in ½ cup hot water. Cover and let boil until syrup spins a fine thread. Wash any grains of sugar from sides of saucepan so that syrup will not granulate when cool. Add the hot syrup very gradually to 2 stiffly beaten egg whites, beating constantly. If not quite stiff enough to hold its shape, place in a pan of hot water and gently fold it over and over until it stiffens sufficiently.

CREAM SOUP OF FRESH LIMA BEANS.—Melt one ounce of butter in a saucepan, add two finely-cut onions, one leek, some celery, two tablespoonfuls of finely-cut ham and one finely-cut carrot; cook and stir ten minutes; then add two quarts of white broth, a bouquet and one pint of freshly-shelled Lima beans; season with one-half tablespoonful of salt; cover and cook one hour; then rub the soup through a sieve into a clean saucepan; return the soup to the fire; melt one tablespoonful of butter, add one heaping tablespoonful of flour, stir for a few minutes; then add to it the soup and cook ten minutes; add three-quarters of a cupful of cream, and serve with croutons.

CREAM SOUP OF SORREL.—Put two ounces of butter in a saucepan, add one quart of well-washed sorrel; cook ten minutes; then mash it fine; place it, with three pints of white broth, in a saucepan over the fire and cook ten minutes; melt one tablespoonful of butter, add one tablespoonful of flour, stir for a few minutes; add it to the soup; season with one teaspoonful of salt, one-half teaspoonful of pepper; cook ten or fifteen minutes.

BEET SALAD.—Wash and put one-half dozen beets in a saucepan with boiling water, and cover and boil them till tender; when done put the beets into cold water, remove the skins and cut them while still warm into thin slices, also cut one medium-sized onion into thin slices; put the beets and onion in alternate layers into a dish and sprinkle between one teaspoonful of salt, one-quarter teaspoonful of pepper and two teaspoonfuls of sugar; pour over an equal quantity of vinegar and water (enough to nearly cover the beets), and let them stand one hour before serving. Omit the onion if its flavor is not liked.

SALAD MACEDOINE.—Take equal quantities of boiled white beans, boiled potatoes, celery roots, beets and string beans (the last four boiled in salt water), and cut into fine slices; put into a bowl two or three tablespoonfuls of oil, vinegar and salt, pepper and some sugar; put in all the ingredients, add some finely-chopped parsley and chervil, and mix the whole together thoroughly; put the salad into a dish and garnish with lettuce leaves. If the vinegar is too sharp dilute it with water, but of not too great a quantity.

CUCUMBER SALAD.—Select three medium-sized cucumbers with small seeds, pare and cut a small piece from each end, and lay the cucumbers in strongly salted ice water for one hour or longer; ten minutes before serving take them out of the water, wipe dry and cut on a board with a sharp knife into fine slices; put them into a salad dish, sprinkle over a little salt and pepper, pour over two tablespoonfuls of salad oil and mix it with the cucumbers; then pour over one-half cup of white vinegar, to which a little water and a pinch of sugar has been added; if onions are liked cut a medium sized one into thin slices and put them between the cucumbers; some finely chopped parsley may also be added.

WEAKFISH, A LA TARTARE.—Remove the fillets from a three-pound fresh fish, cut the fillets into six pieces, pare nicely, and season with one tablespoonful of seasoning salt; dip the fillets into melted butter, roll in bread crumbs, lay on a broiler, and broil over a moderate fire six minutes on both sides, or till done. Arrange the fillets nicely on a hot dish, garnish with parsley and potatoes, a la patricia, and serve with sauce Tartare.

WHITEFISH, BROILED.—Split a well-cleaned white fish through the back, wash and wipe dry; brush over a little melted butter or oil, lay the fish with the meat side downward on a broiler and broil over a clear fire ten minutes on the meat side and five minutes on the skin side. When done remove the fish to a hot dish; mix two ounces of butter with one even tablespoonful of seasoning salt, add the juice of one-half a lemon, spread this over the fish and serve with baked potatoes and boiled tomatoes. Weakfish can be prepared the same way.

BLUEFISH, FRIED.—Split a well-cleaned bluefish through the back, cut each half into three pieces, season with one tablespoonful of seasoning salt, letting lie one-half hour; then roll the fish in flour; melt one tablespoonful of lard or fat in a frying pan; fry light brown on both sides; when all are fried arrange them on a hot dish and serve with French fried potatoes and mustard sauce, or without any sauce. Bluefish fried in larding pork is excellent.

FROMAGE RAVAROIS AU CAFE.—Pour one pint of boiling milk over four tablespoonfuls of freshly-ground coffee, cover and let it stand five minutes; strain through a fine cloth; soak one ounce of gelatine in a little cold water fifteen minutes and add to the coffee and milk, with six tablespoonfuls of sugar and the yolks of six eggs; stir this over the fire till it nearly boils; remove from the fire, and when cold and beginning to thicken stir in one pint of whipped cream, turn into a form and pack in cracked ice two hours.

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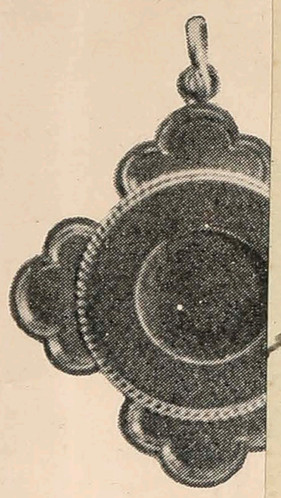

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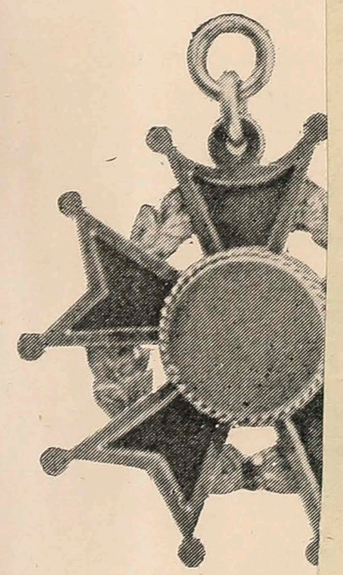

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Fruit Ice Cream.—Stir one quart of cream with the yolks of six eggs and one and one-half cups of sugar over the fire till it nearly boils; remove from the fire, and when cold put the cream into the freezer and work till half frozen; then add any kind of fruit — either fresh strawberries or preserved pineapple cut into dice, ripe peaches cut into quarters, preserved pitted cherries or apricots.

Peach Ice.—Pare and cut twelve large, ripe peaches into pieces, press them through a sieve, mix with a little over one pint of sugar syrup and freeze. Ices from egg plums and apricots are made in the same way.

Salad Decoration.—Heap any salad into a mould, cover with a boiled dressing. Place pimolas in centre top. Arrange rows of nut meats and pickled cucumbers on the salad. Place circle of hard-boiled eggs, sliced, around them.

Brown Betty Pudding.—Take for this pudding a cupful of grated bread crumbs, two cupfuls of finely-chopped, tart apples, half a cup of brown sugar, a teaspoonful of cinnamon and one tablespoonful of butter; cut into bits; butter a deep pudding dish and put a layer of apples on the bottom, then sprinkle with sugar, cinnamon and butter, and cover with bread crumbs; put in another layer of apples, and proceed as before until all the ingredients have been used, having a layer of crumbs last; cover the dish and bake three-quarters of an hour in a moderate oven, then remove the cover, and brown the top of the pudding. Serve with sugar and cream. May be used at lunch if so desired.

Cold Rice Pudding.—Put one and one-half pounds of rice, covered with cold water, over the fire, boil a few minutes and drain in a colander; return the rice to a saucepan, add one quart of milk, one-half teaspoonful of salt, and boil till nearly tender; then add one cup of finely - chopped almonds, two tablespoonfuls of sugar, and boil till done; rinse out a melon - shaped form, sprinkle with coarse sugar, pour in the rice when nearly cold and set it aside to cool; in serving turn it out on a glass dish, and serve with cold cream or fruit sauce.

Compote of Strawberries.—Press out the juice from one pint of large, ripe strawberries and mix it with six tablespoonfuls of sugar; shortly before serving wash and drain one and one-half quarts of large, ripe strawberries, put them into a glass dish, sprinkle over three tablespoonfuls of sugar, pour in half of the cold syrup, shake them up, pour over the other half, and serve at once.

Rice Pudding.—With three-fourths of a cup of rice take one quart of milk, one egg, one-half cup of sugar, butter the size of a walnut. Wash the rice and put in the pudding pan, well covered with warm water. Set it on the back of the stove until well soaked. Then add milk and sugar, with egg well beaten and butter the size of a walnut. Mix all together. Bake in a hot oven.

Corned Beef Hash.—Chop the trimmings and poorer portions of the meat very fine, being careful to remove the stringy membranes, gristly portions, and fine bones. Chop an equal amount of cold potatoes, and add one tablespoonful of onion juice for each pint of mixture. Season highly with pepper and carefully with salt. Moisten with the meat liquor, and turn into a skillet with hot beef-dripping to cover the bottom. Let it cook slowly until a brown crust has formed, then fold over and turn out. It may be served without the crust.

Chops.—Place them in a spider, or frying-pan, which has been well heated, first greasing the pan with a bit of butter, but only sufficient to keep the chops from sticking to the pan. Turn frequently until browned, which should be in about five minutes; then season slightly with pepper and salt.

Sandwiches.—This season's favorite seems to be the novel green-pepper sandwich, which is made of chopped green peppers with the addition of mayonnaise dressing. After being filled the bread is cut in oblong pieces of an inch and a half wide by two and a half long. The sandwich of chopped peanuts, mixed with mayonnaise, is still a favorite, while one well-known hostess always serves either plain bread and butter sandwiches, or else the oblong variety.

Pigs in Blankets.—Take large, well-selected oysters and some slices of thinly-cut bacon. Lay the slices of bacon in a dripping pan (as many as will be needed) and on each slice lay one of the large oysters. Over each oyster lay another slice of the bacon, which must be very thin; then over all may be scattered some powdered cracker. Through each oyster stick a toothpick to hold together while the bacon cooks, and season the oysters. Put in the oven and bake till brown. When done draw the picks, and serve from dish, which may be garnished or not.

SOUTHERN EGG-NOG.—Eleven eggs, whites and yolks separated; break up the yolks and stir in gradually two tablespoonfuls of whisky or brandy to every yolk; stir slowly, and add the liquor very gradually or the eggs will curdle; add one tablespoonful of sugar (granulated) to every egg; beat the whites stiff, very stiff, and add to the yolks; beat together well three pints of cream, whipped stiff, and stirred in just before serving. To serve ten persons.

BAKED FISH.—Stuff and sew a four or five pound pickerel. Skewer it into shape, dredge with salt, pepper and flour. Put slices of salt pork on top and underneath the fish. Bake in a hot oven for one hour without any water in the pan. Baste frequently, remove the fish to a hot platter, take out the skewers and garnish with parsley. To make stuffing for the same take one cup of cracker crumbs, one teaspoonful of salt, a speck of pepper, one level teaspoonful of chopped onion, one teaspoonful of chopped parsley, one teaspoonful of chopped pickles, one teaspoonful of chopped capers, one-quarter cup of melted butter, one egg, beaten slightly. If a moist stuffing be desired, add a little hot water.

FRENCH FRUIT SALAD.—Two oranges, two bananas, twelve English walnuts, one head of lettuce, mayonnaise. Wash and put the lettuce to crisp. Peel the oranges, cut into slices, remove the seeds, then cut the slices into small pieces. Arrange the lettuce for individual serving; place a layer of bananas, then oranges, then bananas in each lettuce cup, and dress with mayonnaise. Then serve.

LEMON PIE.—One cup of sugar, yolks of four eggs, well beaten; one cup of sweet milk, one tablespoonful of sifted flour, two tablespoonfuls of melted butter, grated rind and juice of one lemon; mix well and pour into the paste and bake. Beat the whites of the eggs with a tablespoonful of pulverized sugar, spread over the pie, return to the oven and bake to a light brown. Be sure the crust is crisp, short, flaky and thin.

ORANGE PUDDING.—Take four large oranges, peel, seed and cut into small pieces and sweeten to taste. Then boil one pint of milk and add to it a tablespoonful of cornstarch dissolved in a little cold milk and the yolks of three eggs well beaten. When done let it cool, then mix with the oranges. Beat the whites of the three eggs with one cupful of sugar (granulated), spread over the top of the pudding, and put in the oven to brown a little. To be eaten cold.

LOBSTER CHOWDER.—Have four or five pounds of lobster chopped fine; take the green part and add to it four rolled crackers. Stir this into one quart of boiling milk, then add the lobster, a piece of butter the size of an egg, a little pepper and salt, and bring it to a boil.

SCALLOPED TOMATOES.—Butter a baking dish and cover the bottom with thinly-sliced onions to flavor the scallop. Peel hard, ripe tomatoes, cold and cut in slices an inch thick. Dip each slice in well-beaten egg, then in cracker crumbs, and make a snug layer in the dish; salt and pepper to taste; put on a generous number of small pieces of butter, and cover with cracker crumbs. Use another layer of tomatoes in the same manner (two layers make the scallop deep enough), and bake in a hot oven until a light, crisp brown. Serve in the dish in which it is baked. This is often used at luncheon, and is very fine eating.

LEMONS should be kept in water until they are wanted for use, and the skin will not only be kept from hardening, but their flavor will be improved.

Try hanging brooms in the cellar to keep them soft and pliant.

Cutlery that is not in every-day use should be wrapped in coarse brown paper to keep it from rusting.

A tablespoonful of vinegar put into water in which tough meat or fowl is to be boiled will make them tender, and will not injure the flavor.

Save tissue paper that comes into the house for wiping looking glasses. It gives a peculiar lustre to the glass.

It is important to remember in starting the fall fires that a few pieces of zinc placed on the hot coals will remove soot from a chimney.

Try washing oyster shells and keeping them on hand, as two or three boiled in the tea kettle once a week will prevent rust from forming.

MINCE MEAT.—Ingredients: Three and one-half pounds of beef, three-quarters of a peck of apples, one and one-half pounds of currants, one and one-half pounds of raisins (stoned), one-half pound of citron, one and one-half pounds of granulated sugar, juice of six lemons, grated rind of three lemons, one cup of molasses, one pint of cider, one-half pint of brandy, one-halt pint of sherry, two tablespoonfuls of salt, one tablespoonful of cinnamon, one tablespoonful of all-spice, one tablespoonful of cloves, one teaspoonful of mace, one grated nutmeg. Directions: Use beef cut from the top of the round, as it is most economical, there being little waste, and boil until very tender in as little water as possible, that the meat liquor may be rich. Strain the liquor and set aside to cool. Chop the meat (when cold), also apples, citron, and one pound of raisins, using the other half pound whole. Add the other ingredients except the sherry and brandy. Use the liquor in which the meat was boiled and about a cupful of the fat, which rises to the top, instead of suet. Mix thoroughly and cook slowly in a granite or porcelain kettle for one hour. When slightly cool add the sherry and brandy. This recipe makes twelve ordinary sized pies, and the mince meat will keep for a month or more if covered and kept in a cool place. No sugar must be added after cooking, unless the mince meat is to be immediately used.

GRANDMOTHER'S WHITE CAKE.—Two coffeecupfuls of sugar, three-quarters coffeecupful butter creamed (use white, not yellow butter), one cupful of milk or water, two cupfuls of flour, one cupful of cornstarch, whites of seven eggs, one teaspoonful of juice from a fresh lemon, two heaping teaspoonfuls of baking powder. Beat butter and sugar to a cream, soften butter, but do not melt to an oil. Add milk and cornstarch and stir until well mixed, then add this to the butter and sugar, and continue stirring until all is in a foam. Next add first cupful of flour, beating batter vigorously all the while. Then add second cupful of flour, having sifted the two cupfuls of flour twice after adding the baking powder. Add the lemon juice next, and last of all the well-beaten whites of eggs (be careful to have good, fresh eggs, and large ones). Stir these in lightly, and bake at once in a moderate oven.

ANGEL CAKE.—The whites of eleven eggs, one and one-half cups of sugar, one cup of flour, one teaspoonful of cream tartar, one teaspoonful of vanilla and a pinch of salt; sift the flour, sugar, cream tartar and salt together four or five times; beat the eggs in a large platter to a stiff froth; then add the sifted flour gradually with the eggs; bake forty minutes in a moderate oven.

DEVILED CRABS.—Pick over a pound of crab meat, removing all hard particles. Put one cup of milk on the stove to scald. Melt two tablespoonfuls of butter, and stir into it two tablespoonfuls (rounding) of flour. Pour milk upon this gradually, stirring all the time to prevent lumping; then add to this sauce one-half teaspoonful of salt, one-quarter teaspoonful of mustard, one teaspoonful of lemon juice, one-half teaspoonful of Worcestershire sauce and a pinch of cayenne. Pour this over the crab meat and mix thoroughly. Half fill scallop shells with the mixture, cover with grated bread or cracker crumbs, and dot with butter. Bake in hot oven twelve to fifteen minutes. This will make about twelve shells, and is very delicious eating.

CARAMEL ICE CREAM.—Make a custard of one and one-half pints of milk, yolks of two eggs, one and one-half cups of granulated sugar, and one tablespoonful of flour; when it thickens draw to the side of the stove; take three quarters of a cup of granulated sugar. Put in a frying pan, let it dissolve, then burn carefully until it smokes, then add this caramel to the custard. Remove from the stove, let it get cold, then add one quart of rich cream, two dessertspoonfuls of vanilla; add lastly the beaten whites of the eggs; freeze until solid.

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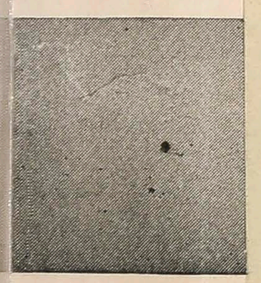

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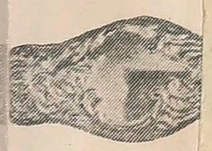

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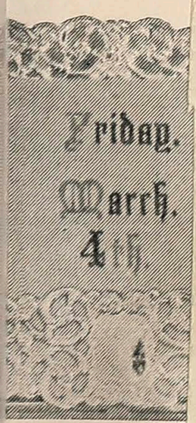

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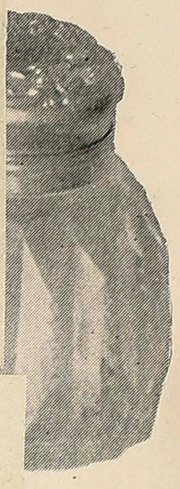

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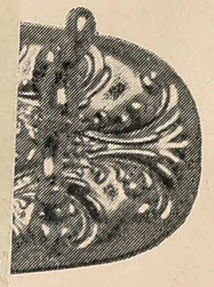
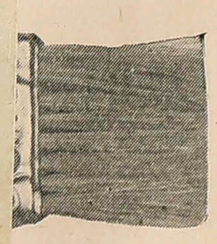




No. 1609. Sealing Wax Holder, Sterling Silver, 85c.
No. 1213. Letter Opener, Sterling Silver, 60c.

No. 1612. Eraser, Sterling Silver, $1.50

The illustrations on this page are half the length and half the width of the articles.

PLUM PUDDING.—Beat up a dozen eggs and mix with them half a pint of cream, three-quarters of a pound each of sifted bread crumbs and flour. When well beaten together, mix in a pound and a half each of very finely-chopped suet, sugar, stoned and chopped raisins and well washed and dried currants, together with three ounces of candied citron and a similar amount of orange peel, cut very fine. Grate in one and a half nutmegs, and mix well six teaspoonfuls of brandy and a like quantity of white wine; tie the pudding tightly in a greased bag' plunge it into boiling water and boil continuously for nine hours. The sauce for the pudding is made as follows: Put one large tablespoonful of butter into a stewpan, when it has melted stir in two tablespoonfuls of flour, and mix well; then put in gradually one and one-halt pounds of brown sugar, two teaspoonfuls of lemon juice, and a small quantity of grated nutmeg. When the sugar has dissolved serve the sauce.

MINCE PIE.—Two pounds of beef (sticking piece best), two pounds of beef suet, two pounds of layer raisins, one - half pound of candied lemon peel, two pounds of currants, picked, washed and dried, four pounds of apples, one pound citron, two pounds of Sultana raisins, two nutmegs, grated, two pounds of sugar, one-quarter ounce of cloves, one-half ounce of cinnamon, one quart of sherry or good home-made currant wine, one teaspoonful of salt, one quart of good brandy, juice and rind of two oranges and two lemons. Cover the meat with boiling water, and simmer gently until tender, then stand away until cool. Shred the suet and chop it fine. Pare, core and chop the apples. Stone the raisins. Shred the citron. When the meat is perfectly cold, chop it fine and mix all the dry ingredients with it; then add the juice and rinds of the two lemons and oranges, mix well and pack in a stone jar; pour over the brandy and wine, cover closely and stand in a cool place. Mince meat made by this recipe will keep all winter. When ready for use dip out the quantity desired and thin with cider or wine.

APPLE DUMPLING.—First pare the apples whole, and then cut out the core with a corer, filling up the cavity with sugar, butter and a little cinnamon and a clove Cut out rounds of paste, rather larger than the apples, and cover them, leaving no openings. The dumplings should be baked in a pan, and the juice which will ooze out should be retained, as by adding butter and nutmeg it forms a capital sauce in which to serve them. Before the dumplings are quite done (they usually take about an hour in a quick oven), the tops should be moistened and a small quantity of sugar sprinkled over them to glaze. The dumplings are sometimes baked in a pan or deep baking dish nearly full of rich sauce, made of water, sugar and a good-sized lump of butter, together with a little cinnamon. They should be well covered with this syrup, a little being poured over them before serving.

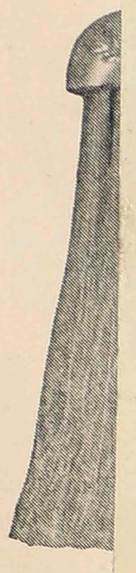
LEMON PIES.—One coffeecupful of sugar, three eggs, one cupful of water, one tablespoonful of melted butter, one heaping tablespoonful of flour, the juice and a little of the rind of one lemon. Reserve the whites of the eggs, and after the pie is baked spread them over the top, beaten lightly, with a spoonful of sugar, and return to the oven until it is a light brown. Bake from thirty-five to forty minutes over a brisk fire.

No 2.—Moisten a heaping tablespoonful of cornstarch with a little cold water, then add a cupful of boiling water; stir over the fire till it boils and cooks the cornstarch, say two or three minutes; add a teaspoonful of butter and a cupful of sugar; take off the fire, and when slightly cooled, add an egg, well beaten, and the juice and rind of a fresh lemon. Bake with a crust.

No. 3.—Line some small buttered plates with a good short paste, and bake until lightly browned. Boil one pint of milk and put with it one teacupful of powdered sugar; mix together the grated rind of half a lemon and two tablespoonfuls of flour; pour over a little of the milk gradually, to form a thick paste, then mix all together; put it over the fire. When the flour is cooked, add the juice of half a lemon, a large piece of butter, and four thoroughly whipped yolks of eggs, continue stirring over the fire, but be careful to take it from the fire before the eggs are allowed to curdle. Pour the cream into the shells, and serve cold.

No. 4.—Mix one heaping tablespoonful of cornstarch with one cup of sugar; add one scant cup of water and boil five minutes. Add one teaspoonful of butter, the juice of one large lemon, and one egg, well beaten. Bake between two crusts.

No. 5.—Mix three tablespoonfuls of cornstarch, one saltspoonful of salt, and one cup and a half of sugar; add one pint of boiling water, and boil five minutes. Add the grated rind and juice of two large lemons. When slightly cooked add the well-beaten yolks of four eggs, then the whites, beaten stiff. Cut them as for an omelet.



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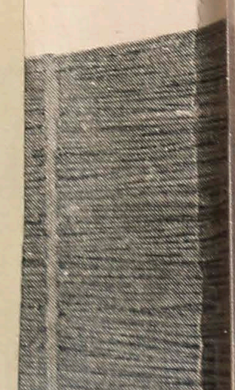

es.

No. 6.—Mix one and a half cups of sugar and two heaping tablespoonfuls of flour; add the well-beaten yolks of six eggs, and the whites of two eggs beaten stiff, the grated rind of one and the juice of two lemons; add one cup of water. Line two plates with a crust and rim, fill and bake in a moderate oven. Make a meringue with the whites of four eggs, and one cup of powdered sugar.

No. 7.—One cup of sugar, two tablespoonfuls of flour, one egg, one cup of water, juice and rind of one large lemon, and one soda cracker. Beat the sugar and egg together, then add the water, then the rolled cracker, then the juice and rind of the lemon. Moisten the flour with a little cold water, and stir it into the other mixture.

No. 8.—Two large, fresh lemons, grate off the rind, if not bitter reserve it for the filling of the pie, pare off every bit of the white skin of the lemon (as it toughens while cooking); then cut the lemon into very thin slices with a sharp knife and take out the seeds; two cupfuls of sugar, three tablespoonfuls of water and two of sifted flour. Put into the pie a layer of lemon, then one of sugar, then one of the grated rind, and, lastly, of flour, and so on till the ingredients are used; sprinkle the water over all, and cover with upper crust. Be sure you have the undercrust lap over the upper.

No. 9.—One lemon, grated, one cup of sugar, the yolks of three eggs, a small piece of butter, three tablespoonfuls of milk, two teaspoonfuls of cornstarch; beat all together, and bake in a rich crust. If meringue is desired, beat the whites of eggs with three tablespoonfuls of sugar, spread on the pie when done, and then brown in the oven.

No. 10.—One teacupful of powdered sugar, one tablespoonful of butter, one egg, one lemon, juice and grated rind, taking care to remove the seeds; one teacupful of boiling water, one tablespoonful of cornstarch, dissolved in cold water; stir the starch into the water, cream the butter and sugar and pour over them the hot mixture.

Domino Cakes.—Bake almost any kind of plain white cake in a shallow pan, cutting it when done into small oblong pieces like dominoes. Ice these pieces on the sides, as well as the top, and when the icing is hardened draw the lines and make the dots with a brush dipped in melted chocolate.

Custard.—One-quarter cake of baker's chocolate, grated; one pint of boiling water, six eggs, one quart of milk, one-half cupful of white sugar, two teaspoonfuls of vanilla. Dissolve the chocolate in a very little milk, stir into the boiling water and boil three minutes. When nearly cold beat up with this the yolks of all the eggs and the whites of three. Stir the mixture into the milk, season and pour into shells of good paste.

Asparagus Croustade.—Carefully cut off a small piece of the end of three French rolls and scrape out all the crumbs with the handle of a spoon; put the tops and shells into a frying-pan with a little butter, and fry them, or they may be placed before the fire to get crisp. Pour one breakfastcupful of cream into a saucepan, add the yolks of five eggs, and beat together for a few minutes, seasoning with a little salt and grated nutmeg. Set the saucepan on the fire, and when the mixture begins to thicken put in about seventy green parts of the asparagus, cut up into small pieces. Fill the rolls with this mixture, replace the lids or pieces of the tops that were cut off, and with a sharp-pointed stick or skewer make sufficient holes at one end of them to insert about ten more of the green parts of the asparagus. Then arrange them on a napkin placed on a dish, and serve.

Champagne Jelly.—Dissolve two ounces of gelatine in one quart of cold water; pour it into a saucepan, and add the juice of two lemons and three oranges and the whites of two or three fresh eggs and all the shells, and three quarters of a pound of sugar. Mix thoroughly, pour in another pint of water, place the saucepan over the fire, and let it keep hot without boiling for fifteen minutes longer. Then run it through a jelly bag, adding a pint of champagne; pour it into moulds and let it set. Turn it out and serve.

Club Sandwich.—Toast a slice of bread evenly and lightly and butter it. On one-half put first a thin slice of bacon, which has been broiled till dry and tender, next a slice of the white meat of either turkey or chicken. Over one-half of this place a circle cut from a ripe tomato and over the other half a tender leaf of lettuce. Cover these with a generous layer of mayonnaise, and complete this delicious "whole meal" sandwich with the remaining piece of toast.

Banana Sandwiches.—Select two large, very ripe bananas, peel and slice very thin and evenly. Sprinkle with two tablespoonfuls of lemon juice. Add a little honey to white cream cheese and spread on dainty rounds of bread instead of butter; place a layer of the sliced bananas between the two slices. Preserved ginger an orange peel minced fine and mixed with a little thick cream may be used for filling. These sandwiches are considered very delicious.

HALIBUT BORDER.—Mince fine two pounds of uncooked halibut and press it through a sieve; add one teaspoonful of salt, a dash of white pepper and a grating of nutmeg, the whites of two eggs beaten stiff and one quart of whipped cream. Stir well together and turn into a buttered circle mould. Set on a pan partly filled with water and covered with buttered paper; bake until firm, in a moderate oven. Garnish with stuffed olives and parsley, and serve at once.

SPICED SALMON.—Secure a five-pound cut of a good-sized salmon, and steam it until sufficiently done for the table; take up and cut with a very thin, sharp knife into medium thick steaks, and place the steaks for twenty-four hours in a pickle made of the juice of a dozen lemons, one bay leaf, twelve peppercorns, one blade of mace, four cloves, one-half teaspoonful of paprika, a bunch of sweet herbs; turn the steaks several times while they are in the pickle. When nearly time to serve, take up, press with a plate and drain and arrange on a platter. Serve garnished with parsley, slices of hard-boiled eggs and slices of lemon.

SMOTHERED STEAK.—Pound well the steak, remove the outer skin; into a frying pan put one tablespoonful of lard, when it is melted slice into it one onion and over it lay the steak, which has been well seasoned with salt and pepper and dusted with flour. Cover and let it simmer over a hot fire for a few minutes, then turn. After a minute or two add one tablespoonful of vinegar, and one bay leaf. Brown the steak, keeping the pan covered all the time, then pour over enough hot water to just cover the meat, let it come to a brisk boil and set it on the back of the stove to simmer for two hours. After half an hour add six tomatoes and one-half cup of rice, and simmer for one and one-half hours. Serve, pouring the gravy over the stock.

SMOTHERED BIRD.—Butter a quart basin and into it press lightly warm boiled rice. Have a chicken cooked as for fricassee and seasoned in the cooking. Cover the rice in the basin with the best parts of the fowl, over it put a cover of rice, press smoothly, and over it pour the gravy in which the chicken has been boiled. Add bits of butter and bake in a moderate oven twenty minutes to half an hour. Serve in the same dish.

TO SMOTHER TEAL OR QUAIL.—A small game bird is usually a rather dry meat when broiled, fried or baked, but if it be well seasoned, especially well buttered, and smothered in rice in a pan large enough for each individual bird, and served when very hot, either in the same dish or turned on to a plate and garnished with parsley it becomes a juicy, delicate and attractive dish.

ROAST TURKEY.—Prepare a young turkey for roasting. Place it in a pan, rub it over with three tablespoonfuls of butter; fill with the following stuffing: Let one chopped onion brown in some butter, and mix into it two cups of boiled rice and one cup of bread crumbs, which have been moistened in a cup of milk, add sage and parsley or other sweet herbs as desired, and half a pound of sausage meat or salt pork, chopped fine; salt and pepper. Stir the ingredients until thoroughly mixed. Thoroughly stuff the prepared turkey, secure the openings, baste with one cup of hot water and roast in the oven for one and one-half to two hours, according to the size of the turkey.

TURKEY SCALLOPS.—Pick the meat from the bones of cold turkey and chop it fine. Put a layer of bread crumbs on the bottom of a buttered dish, moisten them with a little milk, then put in a layer of turkey with some of the filling, and cut small pieces of butter over the top, sprinkle with pepper and salt; then another layer of bread crumbs, and so on until the dish is nearly full; add a little hot water to the gravy left from the turkey and pour over it; then take two eggs, two tablespoonfuls of milk, one of melted butter, a little salt and cracker crumbs, as much as will make it thick enough to spread on with a knife; put bits of butter over it and cover with a plate. Bake three-fourths of an hour. About ten minutes before serving, remove the plate and let it brown.

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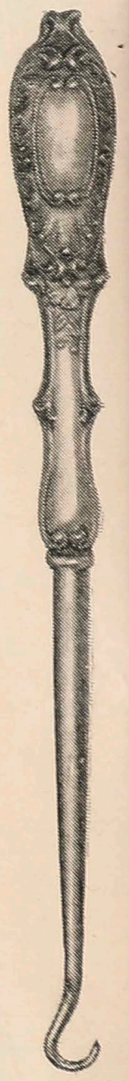

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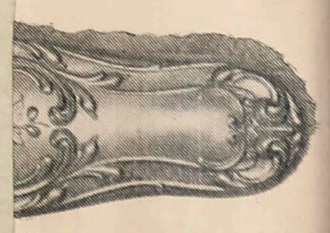

lver Mounting, $2.75

No. 1628. The Set of Ten Pieces, in Handsome Leather Case, $80.00.
These toilet goods are the handsomest production of the year, and are in a new gray finish.

The illustrations on this page are half the length and half the width of the articles.

No. 1175. Nail File, Sterling Silver Handle, 5

No. 1176. Tweezers, Sterling

No. 1177. Paper Knife, Sterling

No. 1178. Cuticle Knife, Sterling

No. 1179. Shoe Horn, Sterling

No. 1180. Corn Knife, Sterling

No. 1181 Button Hook, Sterling Silver Handle 50c.

No 1182 Curling Tongs, Silver Handle 60c.

SALADS.—A very good flavor is imparted to salad when green peppers are added to the other vegetables used in their making. Finely chopped or sliced cabbage becomes delicious when a chopped green pepper is added to it and mayonnaise dressing mixed with it. The green peppers are often used as cups to be filled with a salad mixture. For this purpose, take out the seeds and put the shells in salted water for some time before using. Equal portions of chopped green pepper and celery mixed with mayonnaise makes a delicious salad. Celery cut into small pieces and served on lettuce leaves with grated cheese sprinkled over and French dressing added is simple and very nice.

Of heavier salads an oyster salad is made in this way: Take two or three dozen small oysters, and cook in fresh salted butter till their edges curl, then let them get quite cold. Cut about the same quantity by measure of celery in small pieces, and sprinkle over salt, pepper, vinegar and a few drops of lemon juice with it, then add the oysters whole and place on a dish, and cover with mayonnaise; garnish with sliced lemon and sprigs of parsley.

When a very attractive salad is desired tomatoes may be used as the shell and filled with the salad mixture. Scoop the tomatoes out quite dry and fill with a mixture of celery, cucumber and olives, all cut into fine bits and mixed with mayonnaise. This salad may be kept for any length of time.

EGG MILANESE.—Boil for twenty minutes as many eggs as you wish to serve. When they are cold remove the shells and cut into halves carefully lengthwise. Remove the yolks and put the two halves of each egg carefully together, so they may not get mixed. Mash the yolks, and for every half-dozen add a teaspoonful of soft butter and a few drops of onion juice; to this add one half as much minced chicken, veal or lamb, seasoned to the taste with salt, pepper, made mustard and chopped parsley, and mix the whole well together. Fill the whites with the mixture, smooth and press the two halves of each egg together, being careful to put them together just as they were cut. Tie each egg together with a thread; spread what filling there was left on a shallow plate, lay the stuffed eggs on this cover with a white sauce, sprinkle buttered bread crumbs over the entire surface, and bake until they are brown. If you desire the eggs to be eaten cold, when you have got them filled and tied up, roll each egg in crumbs, then in beaten egg, again in crumbs, place in a frying basket and fry a deep brown. The latter are very nice for a luncheon dish.

BREADED PORK CUTLETS.—Select young tender pork with little flakes of white fat running through the lean. Remove the bone and trim the meat into shapely pieces not more than three-fourths of an inch thick. Take some bread crumbs and moisten them with hot water, and season highly with salt, pepper and some favorite sweet herb, the same as you would use for stuffing. Add a little butter and make the mixture soft enough to spread easily. Cover the tops only of the cutlets with the paste. Put the trimmings from the meat in a baking pan and let them cook slightly until some of the fat is cooked out. Cook with them a sliced onion, then draw the scraps to one side, put the cutlets in and place the pan in a moderately hot oven and let them bake slowly until done and the crust brown. It will take half an hour and possibly longer if the cutlets are thick.

CHOPPED ROAST.—Get a pound each of beef, veal and pork, the meat free from sinews, and chopped separately. With this mix fifteen pieces of zweiback rolled very fine, three beaten eggs, one cup of water, an even tablespoonful of salt, one-half teaspoonful of pepper, one-half teaspoonful of mustard, a little grated nutmeg, and small onion, grated. Mix thoroughly and shape into a loaf. Lay over the to ree or four thin strips of salt pork. Bake an hour and a quarter in a quick oven, basting thoroughly. This is specially good served cold with potato salad; and it also may be eaten at lunch.

The illustrations on this page are acutal size.

Soft Shell Crabs, in Batter.—Separate the yolks and whites from two eggs, beat the whites to a stiff froth, mix the yolks with two tablespoonfuls of flour, one-half cup of milk, a teaspoonful of melted butter and a little of the beaten whites; wash and wipe dry prepared crabs, dip them into the batter and fry light brown in hot fat; if the batter should be too thin, add more flour, and if too thick, add more milk.

Beef Loaf.—Three pounds of fresh chopped beef, twelve soda crackers, rolled fine; one cup of sweet milk, one tablespoonful of salt, one teaspoonful of pepper; mix well and form into loaf; place on well-buttered pan; put bits of butter on top and bake in brisk oven an hour.

Clam Chowder.—Take one quart of large, fat clams, one quart of milk, four good-sized potatoes, one small onion, two tablespoonfuls of butter, salt and pepper to taste. Cut off the fat pulp of the clams and place in agate stewing vessel; then carefully strain the juice, to keep out the sand, and add to the clams. (As the fatty portion is the only digestible part of a clam, no other should be used). Heat very slowly; add butter to milk and bring to the boiling point in a double boiler. While this is heating, pare the potatoes and cut into small cubes; chop onion very fine, and cook them together in boiling salted water. Drain when done. When the clams have heated through thoroughly (not boiled) add all to the milk and serve at once in a hot soup tureen.

Potato Salad.—Eight good-sized potatoes boiled with the skins on; remove the skins and slice when very cold; slice two stalks of celery fine and add two onions, chopped fine. To make the dressing take one tablespoonful of the best mustard, two tablespoonfuls of sugar, one tablespoonful of butter, the yolks of two eggs, two-thirds of a cup of vinegar, one cup of sweet cream, a little white pepper and a dash of celery salt. Set on the stove and boil until it becomes custard-like; when cold beat with egg-beater until like cream.

Spanish Oma —Take the lean trimmings of roast lamb or veal, about three cupfuls, chop fine; take three cupfuls of white bread crumbs, moistened. Mix well together, season with a little sage, press by hand into a bread pan and place in the oven and bake twenty minutes; when cold cut into slices half an inch thick. Make a sauce of three tomatoes—the same amount of canned tomatoes will do. Add one red pepper and half an onion; stew well together, and when hot pour over each slice and serve.

Welsh Rabbit, with Bread.—When Welsh rabbits are served it is not always convenient to have toasted bread, and as every one may not like wafers, it may be worth while to try bread at least twenty-four hours' old; cut off all the crust and dice it about one inch thick. Put one rounded teaspoon of butter into the blazer over the hot water pan; crumble one-half pound of rich cream cheese quite fine, and add to the butter, putting in the hardest part next the rind first, and when this is soft, add the remainder, stirring and mashing as it melts. When it is nearly all melted add from one-fourth to one-half cup of rich cream. If the cheese melts to just the right consistency no cream will be needed. Stir quickly, and when smooth serve on the slices of bread, which are ready on the hot plates. You may add, just before serving, a tablespoonful of mushroom or walnut catsup or a teaspoonful of French mustard.

Cold Pineapple Pudding.—Have ready a can of sliced pineapple or slice a fresh pine. Select two large slices for each side of a melon quart mould. Cut up enough of the rest of the fruit in small pieces to fill a large cup half full and put it aside. Fill another large cup three-quarters full with the juice and put on the fire with the yolks of four eggs beaten, and stir until it begins to thicken. Beat till smooth, then add the half-cup of cut pineapple and put aside to cool. Whip half a pint of cream until thick and mix with the cool egg whip. Fill the mould, cover closely, and pack in ice three hours.

Veal Brisket, Stuffed.—Take from four to five pounds of veal brisket. If not already prepared for stuffing make incisions and remove the bone. Fill with the stuffing, sew with coarse thread, place in a pan with two tablespoonfuls of butter over it and two cups of water, and let bake in an oven for two hours, basting frequently.

horn, Sterling Silver
dle, $1.00

OYSTER SALAD.—One quart of oysters, one pint of celery, one-third of a teaspoonful of mayonnaise dressing, three tablespoonfuls of vinegar, one tablespoonful of oil, salt and pepper, one tablespoonful of lemon juice. Let the oysters come to a boil in their own liquor. Skim well and drain; then season with the oil, salt, pepper and vinegar and add the lemon juice. When cold put in the ice chest for two hours. Scrape and wash the whitest, tenderest part of the celery, cut in very thin slices; put it in a bowl with a large lump of ice; set it in the ice chest until serving time. When ready to serve drain celery and mix with oysters and half of the dressing. Arrange the dish, then pour the remainder of the dressing over and garnish with white celery leaves.

BAKED OYSTERS, WITH MUSHROOMS.—Pour into a saucepan two cups of oyster liquor and one cup of milk with a little salt. Let it stand in a kettle of hot water until it boils, and add a small can of mushroom buttons cut in quarters. Stew gently twenty minutes. Take from the fire and stir in two tablespoonfuls of butter and a little white pepper. Now add two tablespoonfuls of flour or corn-starch wet with milk. Simmer gently, wash and butter the shells, using the deep side only, and place an oyster in each. Arrange these closely in a baking pan, stir the creamed mushrooms very hard and fill up each shell. Bake six minutes in a hot oven. As the oysters contract with the heat more sauce may be added in the shell. This recipe makes enough for a hundred oysters.

CREAMED CORN.—Open a can of sweet corn and pour the contents in the blazer, place it over the lamp, add one tablespoonful of sugar, a little white pepper, and one cup of milk; cook five minutes; mix one-half tablespoonful of butter with one-half teaspoonful of flour, stir it into the corn, add one-quarter teaspoonful of salt; cook three minutes and serve.

CARP ROE.—Place the roe in a small saucepan, cover with water, add one small onion, a small bouquet, one teaspoonful of salt, three whole peppers, and one tablespoonful of vinegar; boil slowly five minutes, then remove; place it in the same pan with the carp, and when done lay it around the fish.

FRIED TOMATOES.—Cut some large thick tomatoes into fresh slices, season with a little salt and pepper, dip the slices separately first into flour, then into beaten egg, and last into grated bread crumbs or cracker crumbs; melt one-half teaspoonful of lard and the same of butter in the blazer, put in as many tomato slices as conveniently will go in the blazer; fry light brown on both sides and serve.

TOMATO SOUP.—Boil ten minutes in a porcelain kettle or pan one quart of skinned tomatoes, one pint of hot water, one tablespoonful of sugar, one teaspoonful of salt, four cloves, four pepper corns, chop fine one onion and parsley, enough to give a tablespoonful of each, and fry for five minutes in one tablespoonful of butter; add one tablespoonful of corn starch, mix thoroughly and add to ingredients in the kettle. Then simmer ten minutes, and strain through a sieve. Toast thin slices of bread, cut in squares and put in the soup.

CREAM SAUCE.—One glass of cream or milk, one tablespoonful of butter, one tablespoonful of flour, season with red pepper and salt to taste; warm the milk or cream, melt the butter and stir into the butter the sifted flour; then add very slowly the warm milk, remove from the stove and add salt and pepper. This forms a thick, rich sauce, and when properly made—without lumps and well seasoned—is very useful. It can be used to mix all croquettes, also to serve them. It is good for every vegetable that requires a dressing, as asparagus, green peas and cauliflower. With sherry wine it is the best sauce for chicken terrapin.

OLD ENGLISH MINCE MEAT.—Take a fresh three-pound beef tongue, boil until tender, remove the skin and small bones and chop fine. Add one pound of chopped suet, four pounds of seeded raisins, five pounds of chopped apples, three pounds of well-cleaned currants, one pound of finely-shaved citron, one-quarter pound of finely-shaved candied lemon and orange peel, two pounds of sugar, one pint of boiled cider, one pint of good syrup, two grated nutmegs, one teaspoonful each of ground cloves, cinnamon and allspice, and half a pint of good brandy.

Bring to boiling point, stirring carefully. The brandy should be added while the mince meat is boiling—the last thing.

Do Not Drink While Eating.—Liquids at meals, if taken too often or too carelessly, are liable to dilute the gastric juices. Take no liquid of any kind when food is in the mouth. Take as little as possible till the close of the meal. The digestive agents themselves being fluids it is reasonable to suppose that an excess of liquids taken with the food will have a tendency to dilute and thereby weaken the digestive juices.—Ladies' Home Journal.

Custard Pie.—Beat the yolks of three eggs to a cream, stir thoroughly a tablespoonful of sifted flour into three tablespoonfuls of sugar; this separates the particles of flour so that there will be no lumps; then add to it the beaten yolks, put in a pinch of salt, a teaspoonful of vanilla, and a little grated nutmeg; next the well-beaten whites of eggs, and lastly a pint of scalded milk (not boiled), which has been cooled; mix this in by degrees, and turn all into a deep pie pan, lined with a good paste, and bake from twenty-five to thirty minutes. The secret in custard pies is the addition of this little bit of flour; not that it thickens it any, but prevents the custard from breaking or weying, and gives that smooth appearance when cut. This pie may be eaten either warm or cold.

Cheese Straws.—Two cups of grated cheese, one cup of flour, three tablespoonfuls of melted butter, one-quarter teaspoonful of salt, and one quarter teaspoonful of cayenne pepper; mix together, roll thin, cut into narrow strips and bake brown. Care must be taken that the fire is not too strong.

Tomato Soy.—Half a peck of ripe tomatoes, two large peppers, two medium-sized onions, a tablespoonful each of celery seed and black pepper; two teaspoonfuls of ground allspice, a quarter of a cup of salt, and a cup of vinegar. Scald, peel and cut the tomatoes into pieces, removing the seeds, but retaining the juice. Take the seeds from the pepper, chop fine and grate the onions. Put all the ingredients together and boil gently for an hour. Bottle when cold.

Tomato-Rice Hash.—Wash and put on to cook in salted boiling water one cupful of rice. Into another kettle put one quart of tomatoes with one quart of water, two or three onions cut fine, and one and one-half pounds of round steak, cut in small pieces. Season with salt and pepper and boil one hour. Then add to it the rice, a small lump of butter—and a little more water if too thick—and let it simmer fifteen minutes longer, being careful that it does not burn.

Cucumber Jelly.—Crush peeled and sliced cucumbers, adding seasoning and a little grated onion, before stewing them till soft; add a little gelatine, and turn into a porcelain dish to set. When firm this jelly is broken into dice, piled in tomato baskets, mayonnaise mixed with the pieces, and a bit of it put on top.

Dressing for Salad.—Cream two tablespoonfuls of butter, add a teaspoonful each of salt and sugar, half a teaspoon each of mustard and paprica, or a dash of cayenne in place of the latter. Put the yolks of two eggs, slightly beaten, in a double boiler, add slowly four tablespoonfuls of hot tarragon or plain vinegar, beating constantly until thick. Remove from the fire, add the seasoned butter, beat thoroughly, and when cold add a cup of whipped cream, and serve.

Chicken.—To pan chicken cut the chicken up as for fricassee. Put it into an ordinary baking-pan; dust with pepper, partly cover with water, and place it in a very hot oven. Baste frequently. When it is half done add a teaspoonful of salt. When quite done dish and serve with a brown sauce made from the water in the pan and browned flour.—Ladies' Home Journal.

Chestnut Salad.—To make chestnut salad shell a pint of large chestnuts; throw them into boiling water for five minutes, and remove the brown skins; then boil or steam until tender. When they are boiling put into a bowl a saltspoonful of salt, a dash of black pepper, one onion sliced very thin; add four tablespoonfuls of olive oil, rubbing all the while, and then two tablespoonfuls tarragon vinegar. Pour this over the chestnuts while they are hot; stand aside until very cold, and serve on lettuce leaves. Or the dish may be covered with finely-chopped cress.—Ladies' Home Journal.

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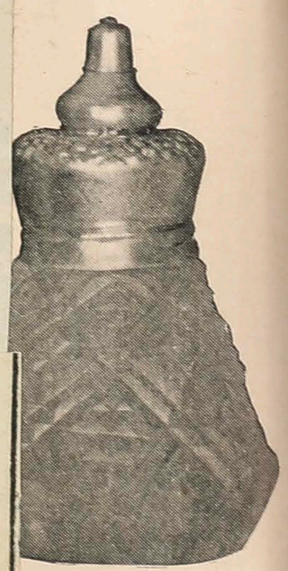
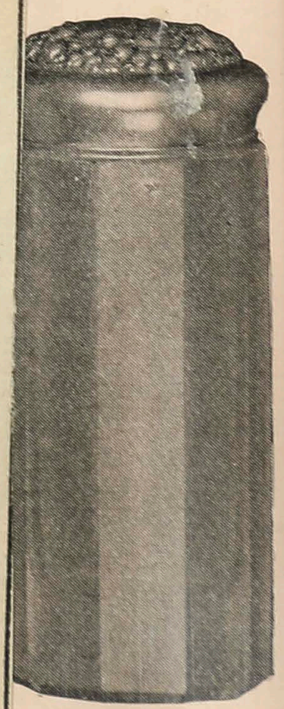


Tooth Powder Holder, ing Silver and Cut Glass, $2.00.



o. 3113. Hair Pin Holder, terling Silver and Cut Glass, $1.00

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COFFEE.—There are two ways to make coffee, by percolating and boiling. If your coffee is to be boiled, mix the ground coffee with a little white of egg and water. Then pour over it the boiling water, bring quickly to the boiling point and lift the pot from the fire. For the second and third time return it to the fire, bringing it to the boiling point. The last time throw in a little cold water. Let it stand a moment to settle, and pour off the grounds. Allow a rounding tablespoonful of coffee to each half pint of water.

To make Turkish coffee use the regular Turkish coffee put over an alcohol lamp. Allow three after-dinner spoonfuls of coffee and the same of sugar to each half pint of water. Mix the sugar and coffee together. Pour over the boiling water. Bring three times to the boil and serve. This is not strained or drained.

Should you wish to flavor your coffee Oriental fashion, take an orange, turn back the skin, put in a little sugar, burn a little alcohol, and put a small part of this mixture into your coffee. It gives a delicious flavor. Coffee should be served with hot milk for breakfast. After-dinner coffee with sugar only. If cream be used it must be whipped and put on the top. You will have dyspepsia if the cream be put in the cup and the boiling coffee poured on it.

Tea should be made in a china pot. It should not come in contact with metal, and should be made on the table from freshly-boiled water. A cozy is necessary, the Chinese cozy being the best. It is better to use a tea ball if the balls are constructed on the right principles. Tea is spoiled if the tea leaves are allowed to remain in the teapot after the tea has been steeped.

MINCE MEAT.—One cup of chopped meat, three cups of chopped apples, one cup and a half of raisins, one cup of English currants, one cup of Extra C sugar, one-third of a cup of New Orleans molasses, one-half of a cup of suet, one cup of meat liquor, two teaspoonfuls of salt, one-half a teaspoonful of ground cloves, one-fourth of a teaspoonful of ground ginger, one teaspoonful and a half of ground cinnamon, one-half of a teaspoonful of mace, one lemon, two oranges, one teaspoonful of citron, one teaspoonful of candied lemon peel, one teaspoonful of candied orange peel, two glasses of grape jelly, one-half of a cupful of brandy, one half of a teaspoonful of rosewater. Free the beef of fat and skin, and after boiling until tender, chop it very fine. Pare the apples and chop them rather coarse; they should be fine flavored and tart. Stone the raisins and cut them in half. Chop the suet, candied citron, candied lemon peel and candied orange peel very fine. Use the grated rind and juice of the lemon and oranges. Cook the mince meat slowly in a porcelain kettle until the apples are soft. Do not add the orange juice, lemon juice, grape jelly, rosewater and brandy until the mixture is cooked. If put into fruit jars this mince meat will keep for two years. This recipe can be increased proportionately.

MACARONI.—Partisans of the American manufactured macaroni — and their number is growing—commend the action of the Department of Agriculture in securing food stocks of the best varieties of European and African macaroni, wheats and Hungarian bread wheats. It is expected that these will furnish the basis for a great extension of the macaroni manufacturing industries in the United States. Until late years, all the macaroni consumed has been imported from Europe.

PRUNE CREAM CAKE.—Take one-half cup of butter and one cup of sugar creamed, then add the well-beaten yolks of three eggs; beat briskly; this done, add one-half cup of milk and two cups of flour; when sifting flour, add two teaspoonfuls of baking powder, and lastly add the beaten whites and one teaspoonful of the extract of vanilla; bake in two layers, and do not add filling until cool. For the filling chop thirty well-stewed prunes very fine, and add to this the whites of three eggs, beaten to a stiff froth; add also one-half cup of pulverized sugar, if the prunes are not very sweet; then add one teaspoonful of the extract of vanilla, beat all ingredients well with a silver fork, then spread on the cake; serve in slices, with whipped cream; put the cake, when completed, in a very hot oven for a moment and brown slightly on top.

The illustrations on this page are half the length and half the width of the articles.

CINDERELLA FINGERS.—Prepare an angel cake mixture, using the whites of six eggs, three-quarters of a cupful of fine granulated sugar, one cupful of cornstarch, one-half teaspoonful of cream of tartar, and the same of vanilla extract. Shape like small lady-fingers; dust with sugar, and bake about ten minutes in a slow oven.

ALMOND WAFERS.—Pound together in a mortar one-half pound of almonds, one-half pound of sugar; place in a bowl and add the grated rind of one lemon; add gradually four or five whites of eggs, stirring well in order to mix and have it light; spread this mixture on wafer paper; cut into strips about two and one-half inches long by one and one-half inches wide; sprinkle thickly with chopped almonds; lay them on semi-round strips and bake in moderate heat.

GRAPE JELLY.—Heat the fruit as for any jelly. Drain and strain a second time. Grape jelly is rich, but not clear, even when most carefully strained. Boil the juice ten minutes, add an equal measure, or weight, of hot sugar, and, when melted, turn into glasses.

PRESERVED GREEN GRAPES.—Cut each grape in half, remove the seeds and weigh the fruit. Allow a pound of granulated sugar for every pound of fruit. Put all into the preserving kettle and bring, very slowly, to a boil. Cook until thick, then pour, boiling hot, into jars and seal.

APPLE JELLY.—Peel, core and thinly slice some good cooking apples, allow three-quarters of a pound of loaf sugar to one pound of apples, put the sugar into a preserving pan with a teacup of water to six pounds of sugar, let it gradually melt and boil it for ten minutes. Then put in the sliced apple and a few cloves, cinnamon or lemon peel to flavor. Boil rapidly for an hour, skim well, and put in jam-pots. It should be quite a smooth pulp, clear, and a bright amber color. This will keep for twelve months.

PUMPKIN PIES.—Stew pumpkin cut into small pieces in one-half pint of water; when soft, mash very fine, letting the water dry away, and watching closely to prevent scorching. For each pie take one well-beaten egg, one-half cup of sugar, two tablespoonfuls of pumpkin, one-half pint of rich milk (a little cream will improve it), a little salt. Stir and season with nutmeg or cinnamon. Bake with undercrust in a hot oven. Pumpkin is sometimes steamed instead of being stewed. Another way is to cut the pumpkin into small squares, place in a stewing pan with enough water to keep from scorching; stew about half an hour and strain through a colander. To every one-half pint of pumpkin add a piece of butter the size of a hen's egg, and a pinch of salt. Mix and let remain until cold. Then put one pint of this pumpkin into a good-sized bowl, and to it add one pint of milk, one-half teaspoonful of ground mace, the same of ground cinnamon, and one teaspoonful of ground ginger. Mix all together and sweeten to taste. After beating four eggs very light, add them to the mixture.

BAKED MACARONI.—One-quarter of a pound of macaroni, one-quarter of a pound of grated cheese, one-half cup of sweet cream and one large tablespoonful of butter, salt and pepper to suit taste. Break macaroni in convenient lengths, put in a two-quart kettle, nearly filled with boiling water; add a tablespoonful of salt and boil rapidly twenty minutes (the rapid boiling prevents the macaroni from sticking together), drain in a colander; then throw into cold water for ten minutes to blanch, drain again in the colander. Put a layer of macaroni in the bottom of a baking dish, then a layer of cheese, then sprinkle with pepper and salt, then another layer of macaroni, and so continue until all is used, having the last layer macaroni. Cut the butter into small pieces and distribute them evenly over the top; add the cream and bake until a golden brown (about twenty minutes), in a moderately quick oven. Serve in the dish in which it was baked.

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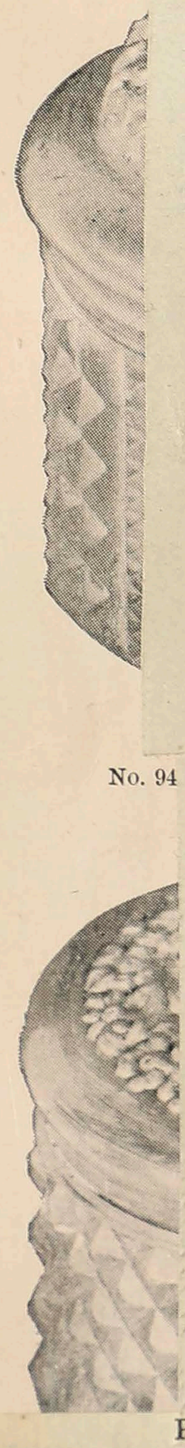
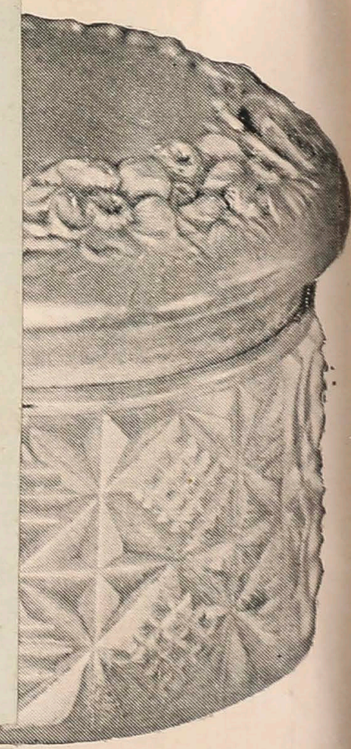
No. 940. Vinaigrette, Cut Glass and Sterling Silver. $1.35





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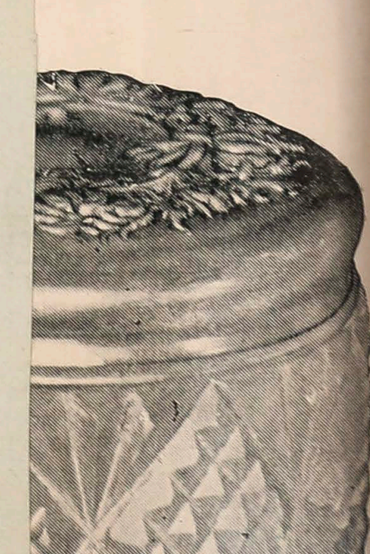

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PEPPERMINT DROPS.

Boil one cup of confectioner's sugar with a quarter of a cup of water for five minutes without stirring. Add a few drops of essence of peppermint, tasting carefully to get just the right amount. Then take from the fire and stir until thick, keeping the cream hot over hot water; then drop on buttered paper.

Somewhat out of the rut, for a sweet, there are pumpkin fanchonnettes. A cupful and a half of dry, sifted pumpkin should be mixed with half a cupful of sugar, a cupful of rich milk, two eggs slightly beaten, two tablespoonfuls of molasses, two of melted butter, half a tablespoonful of ginger, one teaspoonful of cinnamon, and a scant half-teaspoonful of salt. Pour into pastry-lined tins and bake for twenty-five minutes.

Rich Mince Meat.—Nearly all housekeepers who make mince pies at all prefer to make up a quantity of the mixture and keep it on hand to use as needed. In using this recipe, which will keep all winter, if sealed in glass jars like preserves—you may, if you like, omit the apple when the mixture is made, and when you wish to make a pie use one cupful of the mixture and two cupfuls of fresh-chopped apple. This will have a fine flavor, much like a fresh apple pie.

Take four pounds of beef from the round, or shoulder of mutton, stewed in barley water to cover, cooled and chopped fine, using the fat also if there be but a small amount, one peck of tart apples, quartered, pared and chopped fine. Use greenings, if possible; four pounds of raisins, seeded, and the largest quartered; one pound of seedless raisins, one pound of currants, well cleansed, one pound of citron, shaved thin. The dried and candied peel of one orange and one lemon finely shredded, one pound of suet chopped fine, one pound of brown sugar, one quart of molasses, two quarts of cider, one pint of boiled cider, one-half cupful of salt, two nutmegs grated, one tablespoonful each of mace and cinnamon, and one teaspoonful each of allspice, cloves and white pepper. Cook all together slowly half an hour after it begins to bubble.

When using it for pies add one-half to one teaspoonful of rosewater for each pie. Surely no one could object to the use of boiled cider, but if you prefer not to use it in any form, use the extra vinegar from your sweet pickled peaches or pears, or use the juice of six lemons and six oranges, or one or two tumblers of currant or plum jelly, or any bright, seedless marmalade. If the mixture lacks moisture, add at the time of baking some clear tea or coffee, or meat stock.

Often a smart, pungent flavor (which will deceive even those most firmly fixed in the idea that mince pies must have brandy or wine) may be obtained by a judicious blending of several perfectly harmless compounds. One of the best cooks of the last generation said: "When my mince meat lacks flavor, I add molasses till I make it quite sweet, then I add salt to hide the sweetness, and lemon or vinegar till I have destroyed the salt taste, and by that time I have a rich, smarty flavor that many persons think must be from brandy."

Chocolate Fig Cake.— Mix two coffee-cupfuls of sugar, one coffee-cupful of butter, one coffee-cupful of sweet milk, two heaping cupfuls of flour, one coffee-cupful of cornstarch, three teaspoonfuls of baking powder, whites of eight large eggs; divide this batter into two parts and fill two round or diamond-shaped layer pans with the white batter, reserving one-third of the whole amount for the marble, or spiced, layer. Now add to this one-third, before baking, one-half teaspoonful each of ground cloves and cinnamon, and one-sixth teaspoonful of grated nutmeg, and one cupful of chopped figs well floured (the pulled figs are best). The layers may be put together with chocolate filling made as follows: One-half pound of grated chocolate, one cupful of light brown sugar, four ounces of butter, one-half cupful of water; flavor with vanilla, and boil until it will form into medium soft taffy when dropped in ice water, then spread between three layers (the dark layer with the figs is put in the centre), and also on top of cake. If white icing is preferred, make as follows: One cup of white sugar heaped, white of one large egg beaten to a stiff froth, boil the sugar to a syrup and until it will wax in water; add one-half teaspoonful of cornstarch, one-quarter teaspoonful of cream of tartar to the white of an egg, and pour boiling syrup over this, beating well all the time the syrup is being poured over the beaten white. Do not stir the syrup while boiling, and just before it has boiled sufficiently add one-half teaspoonful of lemon juice.

Spanish Fried Rice.—Rice, salt, dripping, black pepper, onions, hot water, garlic, tomatoes. Wash the rice and brown it in hot dripping. Then add onions, tomatoes and garlic. Cover the whole with hot water. Season with salt and pepper. Let the rice cook thoroughly, adding water as needed, but do not stir.

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No. 999. Thimble,
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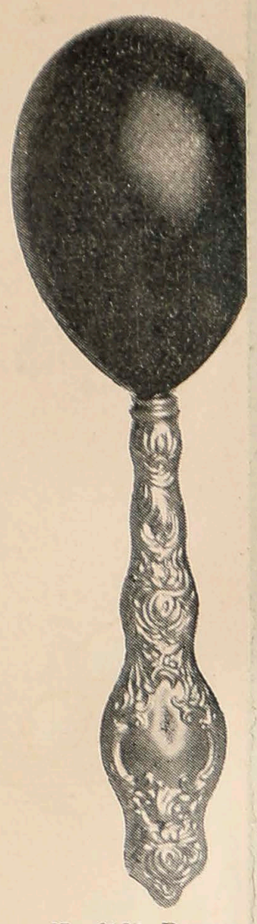

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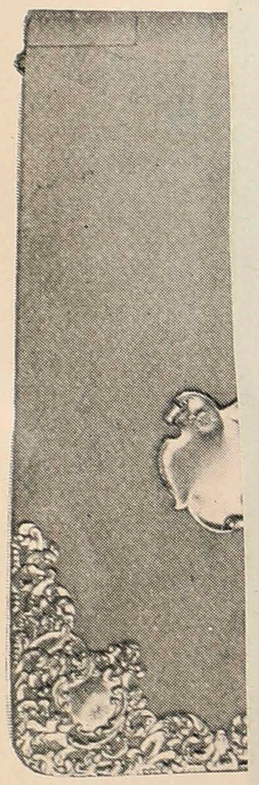
Venison Steak can be served in a chafing dish. Put a teaspoonful of butter in a dish. When it is very hot lay in the venison and let it cook a minute on both sides. It is better to use spoons to turn the meat, so as not to pierce it. When the surfaces are seared add a glassful of currant jelly, and baste the steak constantly with the liquid jelly until cooked sufficiently. It should be rare.

Salted Almonds.—Shell and blanch one pound of almonds. To blanch, put into boiling water, which will loosen the skin, when the almonds can be pressed, white and pure, from the thick, brown skin. Dry thoroughly with a towel, put into a large baking pan a piece of butter the size of a large walnut. When melted, turn the almonds into it, stirring rapidly until every one is shining with butter, then sprinkle over a tablespoonful of salt, mixing so that each one will be coated with salt. Put the pan in the bottom of the oven; let it remain, shaking and stirring often until they are a light yellowish brown. They will be crisp and delicious. Peanuts can be prepared in the same way.

Beefsteak and Onions.—When beefsteak and onions are in demand for luncheon or dinner try this method of cooking the onions: Slice and soak in milk for ten minutes or more; next dip the onions in flour and plunge into boiling fat for six or seven minutes. Remove with skimmer and place around the steak.

Fried Cauliflower.—Soak the caulflower, head downward, in cold salted water, then cook until tender in boiling salted water; separate flowerets, sprinkle with paprika and lemon juice, and let stand several hours. Dry the flowerets on a cloth, roll each piece in a beaten egg, then in bread crumbs, and repeat this process until all the parts are well covered. Fry in deep fat, smoking hot, and drain on soft paper. Serve on a folded napkin. Pass with them tomato sauce.



No. 1789. Memo Tab Sterling Silver Back and Front $1.75.

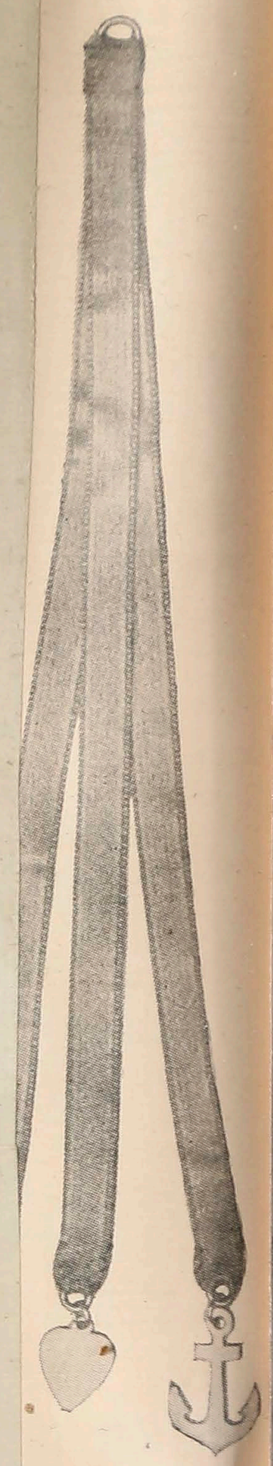
Stuffed Beef.—Take a good thick slice of rump steak, about four pounds, season with a tablespoonful of salt and half a teaspoonful of pepper and place in a baking tin. With a sharp knife make three long, deep slits on the top of the beef; stuff these with a rich stuffing and dredge the meat all over with flour; brush over with beaten egg; place pieces of bacon over the meat and place in a steady oven; baste with a little boiling hot stock or water and cook slowly for about three hours, covered. When done set the beef on a hot dish, pour rich, thick gravy around and serve. The sweet potatoes can be browned in the same pan with the meat

Sponge Cake.—Take four eggs, one cup of flour, one cup of pulverized sugar, one tablespoonful of lemon juice, one tablespoonful of cold water, half a saltspoonful of salt and one teaspoonful of baking powder. Mix in the order given above. Sift the flour, baking powder, salt and two tablespoonfuls of the pulverized sugar together several times or until well mixed. Then beat the yolks of the eggs and add the rest of the sugar; beat again. Then add the lemon juice and water. Stir the mixture until creamy. Beat whites of eggs until stiff, put them in the yolks and sugar, do not beat or stir them in—cut or fold them in lightly; then sift in the flour, folding it in the same as the whites of the eggs. This can be done with a bread knife or a flat wire egg beater. Then pour the mixture into a dish lined with greased paper, and bake fifteen minutes in a moderately hot oven. This will be a very rich cake.

No. 2135. Memo Table Mounts, $

Plum Pudding.—One pound of butter, one pound of suet, one pound of sugar, two and one-half pounds of flour, two pounds of raisins, two pounds of currants, one-quarter pound of citron, twelve eggs, one pint of milk, one cup of brandy, one-half ounce of cloves, one-half ounce of mace (ground), two grated nutmegs. Cream butter and sugar, add eggs well beaten, then part of the flour, thoroughly sifted; mix suet (chopped), and fruit; alternate these with flour until all is used; next the pint of milk. Mix thoroughly; now add brandy and spices. Boil five or steam six hours. This will keep a good many months, and is prepared by slicing and steaming, to be eaten with any desired sauce.

No. 2140. Comb and Case, Sterling Silve
No. 2141. Same, without Silver Mounts, $1.00



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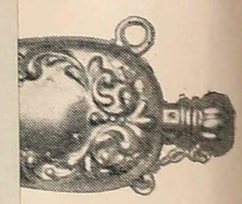

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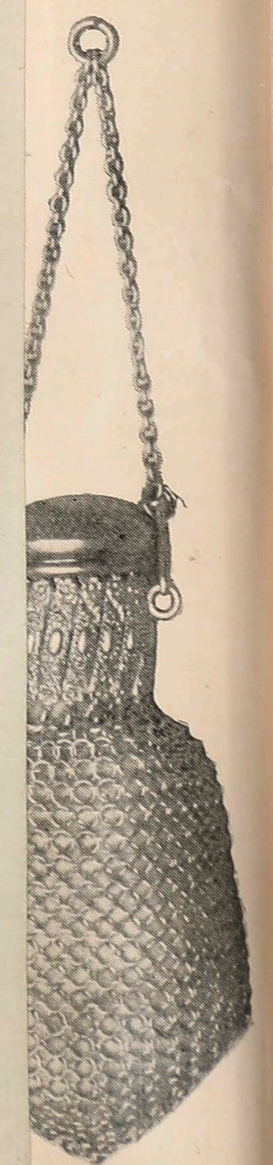

4. Chain Purse, Sterling Silver, $6.50.

Silver, $3.00

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GRILLED OYSTERS.—Grilled oysters are considered a delicacy at many tables. Drain and dry large oysters. Butter a large frying pan or griddle plentifully; heat it hot and cover its surface with the oysters. When they are brown turn, and when done serve at once on a hot dish.

CHICKEN FRICASSEE, A LA BOUCHARD.—Prepare a year-old fowl as for a plain fricassee; fry the pieces in two tablespoonfuls of butter without letting them attain a color, then draw them to the side of the saucepan and rub a tablespoonful of flour in the fat; add gradually a pint of sharp cider, a cupful of broth, half a dozen parsley leaves; cover and cook slowly till the chicken is tender; then remove it to a hot platter. When half done add a heaping teaspoonful of salt and three peppercorns. Thicken the gravy with two egg yolks blended with half a gill of cream; strain through a sieve, and just when ready to serve add a tablespoonful each of chopped blanched challots and chopped parsley and six or eight tarragon leaves. Pour this over the chicken and garnish with eight or ten fried mushrooms acidulated with a little lemon juice. Serve immediately.

VEGETABLES.—When vegetables cannot be cooked as soon as gathered they should be kept in a cool, dark place; the outer leaves or pods should not be removed until they are to be cooked. Lettuce, cress and spinach may be washed quickly and carefully in cold water, put in a cold, dark place, covered from the air and be kept crisp and nice for some time. Asparagus, corn in the husk and celery may be kept fresh by cutting off a little of the stem end and the cut end only stood in cold water.

EGG NOGG.—Take one-half pint of brandy two wineglassfuls of Madeira wine, six pints of milk, ten eggs, ten teaspoonfuls of powdered sugar and two-thirds of a nutmeg grated. Beat the yolks of the eggs and the sugar together to a cream, add the nutmeg well mixed in, then add the brandy and the wine. Have the whites of the eggs ready beaten to a stiff froth, and beat them into the mixture, then stir in the milk gradually, beating up the mixture all the while. Place the bowl in a vessel containing ice until ready to serve. This recipe makes enough egg nogg for a party of ten.

CHUTNEY SAUCE.—Cut two quarts of green tomatoes into slices, take out the seeds, sprinkle with three tablespoonfuls of salt, and let them stand over night. Drain tomatoes thoroughly in a colander, chop, put in kettle, add two quarts of sour apples that have been pared, quartered and chopped fine; two chopped green peppers, one pound of chopped and seeded raisins, two onions, minced; two pints of stong cider vinegar. Simmer for two hours, then add one pound of brown sugar, three tablespoonfuls of mustard, two of ginger and salt, one teaspoonful of cayenne pepper. Cook slowly for another hour, pour into pint fruit jars, seal while hot. When cold wrap each jar in paper.

FRUIT PUNCH.—Slice thin and place alternately in the following order: One dozen lemons, one small can of strawberries, one-half dozen bananas, one-half dozen naval and one-half dozen blood oranges, one pineapple grated fine, one can of raspberries. Sprinkle a little sugar between each layer of fruit and let stand a couple of days, or until the juice leaves the fruit. Then add one pint of sherry wine and one-half pint of brandy and one can of stoned cherries. Lastly add sufficient water to make the quantity desired, and let stand until it reaches the proper consistency.

CREAM CAKE.—Take three eggs, one cup of sugar, one cup of flour, one teaspoonful of baking powder, one-half cup of sweet cream. Bake like jelly cake. Put one cup of pulverized white sugar into one-half cup of very thick sweet cream and spread between the cake. Flavor both the cake and cream to suit taste. Beat the eggs well.

POTATO CROQUETTES.—Two cups of mashed potatoes, one tablespoonful of butter, a bit of celery salt, one teaspoonful of salt, bit of red pepper, one-quarter teaspoonful of onion, one teaspoonful of chopped parsley. Mix together and roll in egg and cracker crumbs; fry in a deep pan and drain on brown paper.

The illustrations on this page are actual size.

HOW TO COOK A TURKEY.

By A. Gallier.—Turkey should be cooked in the old New England way, and stuffed with chestnuts. The chestnuts should be boiled in claret and then chopped up with soft pork. The turkey should be slowly roasted. Giblet and cranberry sauces are the only garnishments necessary. Blanked oysters may be introduced for the first time in the Thanksgiving dinner. They are prepared by wrapping the oysters in a thinly sliced piece of bacon and broiled to a delicate brown and served on rounds of bread.

By M. W. Van Khuon.—The turkey should be stuffed, not only on the inside, but the crop should also be stuffed to retain breast juices and preserve flavor. On top of the breast some pieces of raw pork should be placed, but removed about fifteen minutes before the turkey is done, so that the brown of the roasting will be uniform. The turkey should be basted every five minutes or so, that the flavor of the turkey be not roasted out. It should be roasted first from the sides and turned over after gaining nice brown, and then turned on its back, the basting being continued. For a twelve-pound turkey my dressing is: One-quarter pound of chestnuts, three apples, two sticks of celery, one onion. All should be minced fine and put on the fire, smothered until the onion becomes of a yellow color. While this is being prepared a loaf of bread from which the crust is removed is placed in cold water for five minutes, and then the water pressed out thoroughly. Then mix this with the other preparation, to which is added three eggs, pepper and salt, a pinch of nutmeg, a tablespoonful of poultry seasoning, and all mixed thoroughly. Young turkey should be cooked from thirty to thirty-five minutes. A medium fire is best.

By William Ruskell.—Select a fine turkey, singe and draw and fill with the following stuffing: Take one pound of chopped veal and two pounds of chopped pork, season with salt, pepper, nutmeg and allspices; add two gills of stock or water, and pound the whole together; then mix in forty chestnuts that have been roasted in the oven and freed of skins; truss the turkey and lay in a roasting pan with its fat and half a pint of hot water, sprinkle with salt and pepper; let cook for three hours, untruss and dress on a dish, skim off the fat, strain through a sieve, throw a little over the turkey, serve the remainder in a sauce boat; cranberry sauce to be served on the side.

By Theodore Pierrot.—Take one pound of fresh sausage meat, fresh bread crumbs, half a pound of butter, two pounds of Italian chestnuts, peeled, roasted and chopped. Mix well and stuff the turkey, which is to be trussed in the usual way. Then cover the turkey with large slices of larding pork, put it in a deep saucepan with some celery, one onion, three cloves, two bay leaves, cover tightly and place on the stove, taking care the breast gets a nice golden color. As soon as the turkey is colored on both sides remove to one side of the fire and let simmer slowly; or better yet, put in the oven covered all the time until done. This is called braised turkey. There will be a fine natural gravy, from which remove fat before serving. Giblet sauce can be made if the giblet, heart and liver are cooked with the turkey, and when done chopped fine and put in the gravy.

By the Chef of The Auditorium, Chicago.—Place in a saucepan three ounces of butter, one onion chopped very fine and a little brown, and half a loaf of bread soaked in milk; when well soaked take out, squeeze and add one-half teaspoonful each of sage and thyme; work together, then add four eggs, salt, pepper, nutmeg and chopped parsley. Mix chestnuts and add half a glass of old Cognac.

By Albert Lauvant.—Prepare a fine turkey for roasting in the usual way. Loosen the skin that covers the breast and insert between the meat and skin thin slices of fat pork and truffles. Then stuff the bird with the following preparation: In a saucepan fry in butter three chopped shallots, adding some fat, chopped, chicken livers and two pounds of fine sausage meat. Cook a while longer and mix with two pounds of whole cooked chestnuts and one pound of peeled truffles and a little chopped parsley. Season to taste. Wrap up the turkey in buttered paper and cook for one and half to two hours, according to size, basting it frequently.

By "Oscar."—Singe, draw and truss the bird as for roasting; peel fifty or sixty chestnuts, blanch them in boiling water, and then boil them until soft and chop fine. Empty two marrow bones and mix marrow and chestnuts together. Stuff turkey and roast it in a hot oven, basting it constantly with butter. When cooked place the bird on a hot dish and pour a little chestnut sauce over it.

LOBSTER SANDWICHES.—Mix the coral of the lobster with a little butter and spread on thin slices of white bread; dust with a little paprika; have a cup of lobster meat chopped rather fine and mixed with two tablespoonfuls of mayonnaise; put this between the buttered slices.

FLAKED RICE.—The Indians have a wise saying: "The more the fire eats starch the less we have to eat it." Let the fire eat the starch in the cereal, and you will require less time for digestion. Do not stir cereals. Use a double boiler; set the inner receptacle directly on the blaze until the water boils, add the cereal slowly, and then set in the lower vessel of the boiler.

EGGS AU MIROIR.—The name is from the glossy appearance of the yolks, occasioned by basting the yolks, while cooking, with melted butter. Break the yolks in buttered cups; set them in the oven in a dish of hot water; cook until the yolk is set, basting a few times. Sprinkle with salt and pepper.

CREAM OF CELERY SOUP.—Take one pound of celery, cut into small pieces (top and all), and boil in salt water till tender. Boil one aud one-half pints of milk, to which has been added one and one-half tablespoonful of cornstarch (or flour if preferred) to make a cream. Add one tablespoonful of butter. Drain the celery and stir into the cream and serve.

FRICASSEED OYSTERS.—One quart of oysters, drained and washed; put in a spider a piece of butter the size of an egg, and let brown; then stir in the oysters. When they begin to cook stir in the following mixture: One tablespoonful of flour, one of milk, one egg, one piece of butter the size as before. When done drop on toast previously dipped in warm water to moisten. Season with pepper and salt to taste. A very desirable dish for lunch.

ROAST GOOSE.—Stuff the goose with a potato dressing, made in the following manner: Six potatoes, boiled pared and mashed fine and light; one tablespoonful of salt, one teaspoonful of pepper, one teaspoonful of sage, two tablespoonfuls of onion juice, two of butter. Truss and dredge well with salt, pepper and flour. Roast before the fire (if weighing eight pounds) one and one-half hours, in the oven one and one-quarter hours. Make gravy the same as for turkey. No butter is required for goose, it is so fat; serve with apple sauce. Many people boil the goose half an hour before roasting, to take away the strong flavor.

ROAST DUCK.—Ducks, to be good, must be cooked rare; for this reason, it is best not to stuff. If, however, you do stuff them, use the goose dressing, and have it very hot. The better way is to cut an onion in two, and put into the body of the bird; then truss, and dredge with salt, pepper and flour, and roast, if before the fire, forty minutes, and if in the oven, thirty minutes. The fire must be very hot if the duck be roasted in the kitchen, and if in the oven, this must be a quick one. Serve with currant jelly and a sauce made the same as for turkey.

CRANBERRY SAUCE.—Put one quart of cranberries and one and one-half cups of water in a bright, new tin dish (it eats the enamel off of blue and white ware), cover closely, put on the fire, and when the berries begin to pop, mash gently with a wooden potato masher. Add one and one-half cups of granulated sugar, and let come to the boil only. Boiling cranberries develops that astringent taste which is so unpleasant Rub the sauce through a colander, and do not mash the skins more than necessary to remove them, as that is also apt to add an unpleasant flavor. When cold this sauce sets like jelly. Wash the dish and colander immediately if you wish to keep them bright.

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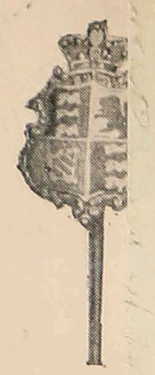

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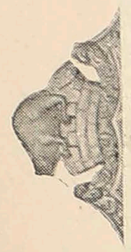
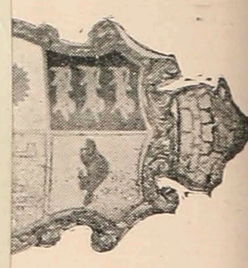


153. Brooch, $1.00
154. Hat Pin, $1.00

Links, $1.25 per pair.



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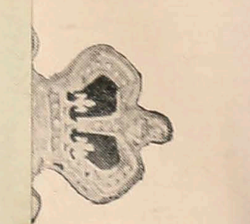


Creamed Baked Sweet Potatoes.—Select one dozen large, smooth sweet potatoes; bake until just done; cut a hole in each large enough to admit the handle of a teaspoon; through this aperture remove the inside, whip with fork, add a little butter, salt, and very little pepper. Return to skin, put back in oven long enough to heat through. Serve.

Chestnut Salad.—To make chestnut salad, shell a pint of large chestnuts; throw them into boiling water for five minutes, and remove the brown skins; then boil or steam until tender. When they are boiling put into a bowl one and one-half teaspoonfuls of salt, a dash of black pepper, one onion sliced very thin; add four tablespoonfuls of olive oil, rubbing all the while, and then two tablespoonfuls of tarragon vinegar. Pour this over the chestnuts while they are hot; stand aside until they are very cold, and serve on lettuce leaves. Or the dish may be covered with finely-chopped cress.

Walnut Salad.—Crack twenty-five English walnuts and pick out the kernels as whole as possible. Cover with the juice of one lemon, and let stand for two hours. Do not drain, but pick them out of the lemon juice, and serve on watercress with French dressing. English serve the green walnuts as a salad.

Chicken Salad.—Remove skin, fat and bones from cold roast or boiled chicken, place on a board and cut in long, thin strips, and cut these into dice, of which there should be two quarts; place in an earthen bowl and season with four tablespoonfuls of vinegar, two tablespoonfuls of oil, one teaspoonful of salt, and one-half teaspoonful of pepper; set it away in a cold place for two or three hours; scrape, wash and cut into pieces about half an inch thick, enough white celery to make one quart; put this in the ice chest until serving time; make the mayonnaise dressing; mix the chicken and celery together and add half of the dressing; arrange on salad dish and pour the remainder of the dressing over it; garnish with white celery leaves.

Chicken and Oyster Pie.—Joint a large, tender chicken, cover with hot water and boil; salt and pepper to taste. Boil until tender. Then remove the chicken. Thicken one cup of milk with three tablespoonfuls of flour, the beaten yolks of two eggs, one tablespoonful of parsley, rubbed fine; one tablespoonful of butter; stir into the chicken broth. Have ready one quart of large oysters, drained of liquor. Take a deep dish and line with a rich pastry. Put into it a layer of chicken, then a layer of oysters; cover with chicken gravy; then another layer of chicken covered with a layer of oysters. Cover all with plenty of chicken gravy. Then roll some of the pastry, spread with butter, roll thin and cut into diamond shape pieces. Cover the pie with them and bake until brown. Preserve some of the diamond shape pieces, rub them with the beaten yolk of one egg; put into a pan and bake in oven. Serve them with pie and cover all with gravy.

Mayonnaise Dressing.—One cup of sugar, one tablespoonful of mustard, a dash of cayenne pepper, one tablespoonful of salt, the yolks of three raw eggs, the juice of one small lemon, one-quarter cup of vinegar, one pint of the best olive oil, and one cup of whipped cream; beat the yolks and dry ingredients until light and thick, add only a little of the oil at a time, and as the dressing thickens, add a little of the vinegar; beat well, and when the last of the oil and the vinegar has been added, the dressing should be very thick; now add the lemon juice and whipped cream, and place on ice till needed.

Oyster Pie.—Place one dozen large oysters in a saucepan with their own liquor; let them heat without boiling; remove the muscles and set aside. Fry two ounces of finely-cut larding pork till it begins to brown; add one ounce of butter and one finely-chopped onion; cook three minutes; add one heaping tablespoonful of flour; stir and cook two minutes; add the strained oyster liquor and one-half pint of milk; cook slowly ten minutes; season with one tablespoonful of salt, one-half teaspoonful of pepper and rub the sauce through a sieve. Put the oysters in a pie dish, pour over the sauce, and moisten the edges of the dish with beaten egg, and lay a narrow band of fine paste or good pie crust, half an inch wide, over the edge of the dish; also brush the band over with beaten egg; then cover the whole with fine paste. Ornament the top with paste cut into fancy shapes, brush over with egg twice, and bake in a medium hot oven half an hour.

SWEET POTATOES.—The art of cooking a sweet potato is a subject treated in a brochure prepared by D. M. Nesbit, and just issued by the Department of Agriculture. He declares that the delicate flavor of a sweet potato is lost if it is not cooked properly. Steaming develops and preserves the flavor better than boiling, and baking is better than steaming. A sweet potato cooked quickly is not well cooked. Time is an essential element. Twenty minutes may serve to bake a sweet potato so that a hungry man can eat it, but if flavor is an object it should be kept in the oven an hour. The negroes of the South have a way of baking sweet potatoes in ashes covered with coals. The potatoes are often put into the ashes after one meal and left there while the negroes are working in the field, so as to be ready for the next meal. Hence their fine flavor.

Here is a recipe for sweet potato pie which bears the stamp of Goverment approval: "Boil in skins; when tender, remove skins, mash and beat until light; to each pint add a pint of milk and four eggs; season and bake as pumpkin pie."

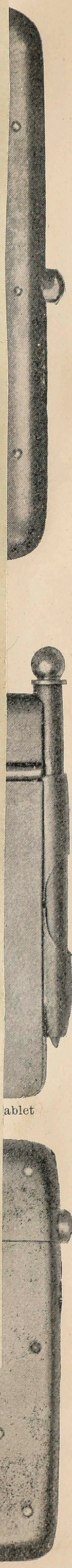
Mr. Nesbit's recipe for baking sweet potatoes is as follows: "Bake like white potatoes, without breaking the skins. When done, break the skins in one place in the form of a cross, forcing the meat partly out; cap with butter and serve."

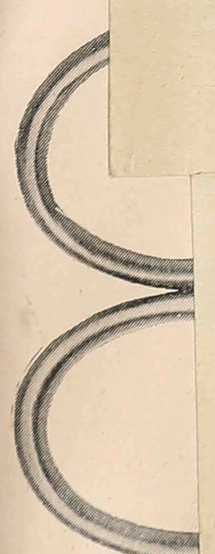
Croquettes may be made of sweet potatoes in the following manner: "Take two cupfuls of mashed, boiled, steamed, or baked sweet potatoes; add the beaten yolks of two eggs and season to taste; stir over the fire until the mass parts from the sides of the pan. When cold form into small croquettes, roll in egg and bread crumbs, and fry in hot lard to an amber color. Serve on napkins. The croquette mixture may be made into balls enclosing minced meat. When used in this way serve with sauce."

The Government cook-books, like the manuals of farmhouse architecture, are found very valuable. They are occasioning some unrest, however, on the part of devotees of branches of learning which are still unprovided for. There is yet, for example, no Government text-book on shorthand writing, although the Bureau of Education issued some years ago a book in which all possible information concerning that art was collated. This does not fill the bill, however, and many farmers' boys, desiring to put in their time winter evenings by studying shorthand, are now compelled to buy text-books in the open market, or to become members of correspondence institutes. This is an illogical discrimination, but one that time will doubtless remedy, if Mr. Wilson, with his fatherly notions, remains in the Cabinet and continues the good work.

ROAST DUCK.—Dress a Long Island duck, weighing about five pounds, the day before you wish to roast it, let it remain on ice during night, put it into a vessel of cold water next morning for an hour, take it out and wipe it dry, sprinkle with pepper and salt in and outside, peel and slice four or five cooking apples, sprinkle them lightly with salt and put them into the duck, then close openings with a few stitches; place the duck on its back in roasting pan, lay pieces of butter along its breast and put into hot oven; the heat will melt the butter and extract the grease from the duck's skin; let it roast this way for one-half hour, basting it every five minutes, then add one pint of boiling water, one large onion cut up, one large carrot cut up, one teaspoonful of allspice (whole), one teaspoonful of black pepper (whole), one bayleaf; let roast until tender (it takes about two hours for a duck to be well done); strain the gravy, remove all grease from it and thicken it with a little flour.

CHICKEN PATTIES.—Procure two nice stewing chickens weighing about four pounds each. Cut in pieces and boil gently in enough water to cover; salt to taste. Cook until very tender. The chickens can be boiled the day before wanted, but let stand in broth. Pick the meat from the bones in long strips and cut across in small dice; use only white meat and meat from the thighs. Place diced chicken in double boiler and add one quart of rich broth, one-half cup of sweet cream, a little white pepper, grating of nutmeg, the rind and juice of one-half lemon. Add juice when ready to serve, thicken with flour to consistency of rich cream, simmer gently and fill heated patty shells. Garnish with green peas and tops of shell with chopped parsley.





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Frozen Charlotte Russe —Soak one-half box of gelatine in one pint of sweet milk ten minutes, place on fire and stir until thoroughly smooth and dissolved; remove from fire and strain, then beat until cold; add beaten whites of eight eggs, one pound of sugar, one pint of sherry wine, one-half gallon of cream; freeze immediately same as ice cream; serve in small punch glasses. The above quantities will make six quarts.

A Few of Many Ways in Which Soft Bread Crumbs May be Used.—

Soft Bread Crumbs Brown Bread.—Mix one-half cup each corn meal and soft bread crumbs, add one and one - fourth cups of Graham flour, one-half cup of molasses, one teaspoonful of salt, three teaspoonfuls of soda, and one and three-fourths cups of lukewarm water. Mix thoroughly, pour into a buttered mold, and steam three and one-half hours. Attractive loaves of brown bread are made by steaming the mixture in one-pound baking powder boxes, when two hours is sufficient for the cooking.

Boston Pudding.--One pound of coarse bread crumbs, one-half pound of chopped suet, ten ounces of Muscatel raisins, two level teaspoonfuls of salt, one-half ounce of pastry spice, seven yolks of eggs, one and one-eighth pounds of chopped apples, one and one-fourth pounds of sugar, six ounces of currants, one level teaspoonful of nutmeg, one lemon, grated rind and juice. Mix all together and add two gills of milk or more, seven egg whites, beaten stiff. Steam in tea cups, greased with unsalted butter or washed butter, two to four hours.

Waffles.—One pint of flour, one-half pint of fresh bread crumbs, one pint of milk, two eggs well beaten, one tablespoonful of butter, a little salt; beat all well and pour into hot waffle irons.

Griddle Cakes, 1.--Three cups of flour, one cup of fresh bread crumbs, two cups of milk, one tablespoonful of sugar, one teaspoonful of cream tartar, one-half teaspoon of soda, two eggs, well beaten.

Griddle Cakes, 2.--One cup of Indian meal, three cups of boiling milk, poured into the meal. When cool add one cup of flour, one cup of fresh bread crumbs, one teaspoonful of salt, one tablespoonful of sugar, two tablespoonfuls of butter, two eggs well beaten, one teaspoonful of cream tartar.

Fresh Bread Crumb Pudding.—One pint of fresh bread crumbs, one quart of milk, three eggs, one-half cup of sugar, two ounces of butter; mix well and grate nutmeg on top ; bake to a light brown in a slow oven. To make a sauce for this pudding take one cup of powdered sugar, one egg beaten till light and foamy, two tablespoonfuls of hot milk, one teaspoonful of vanilla, one-quarter teaspoonful of nutmeg. Serve with the pudding.

Steamed Fruit Pudding.--Six apples, six ounces of currants, six ounces of fresh bread crumbs, six eggs, add spice if desired; mix all together, and steam or boil for four hours. Serve with hard sauce.

Steamed Plum Pudding.—Two quarts of fresh bread crumbs, one quart of milk, four eggs well beaten, one cup of molasses, one pint of raisins, one pint of currants, one tablespoonful of ginger, two ounces of butter, one tablespoonful of cinnamon. Steam for four hours.

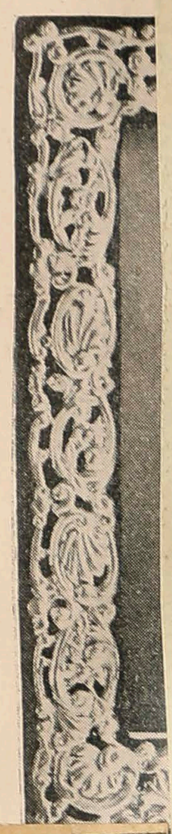
Stuffed Tomatoes.—Two cups of fresh bread crumbs, twelve tomatoes, two tablespoonfuls of butter, one tablespoonful of flour, one egg, salt and pepper to taste, little chopped onions. Cut off the tops of the tomatoes, remove the inside, mix the ingredients and fill cavities, sprinkle some crumbs on top, and put a small piece of butter on top; bake to a light brown. Serve with tomato sauce.

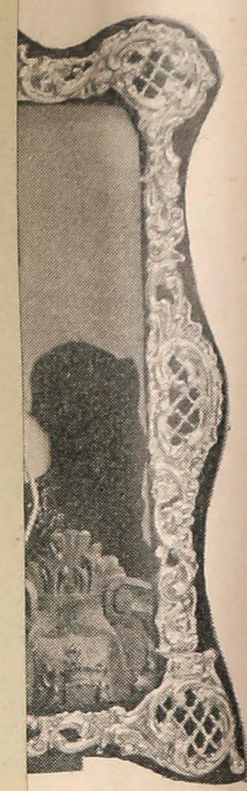
Wheat Muffins.—One quart of flour, one-half pint of fresh bread crumbs, two and one-half cups of milk, two eggs well beaten, one tablespoonful of butter, two teaspoonfuls of cream tartar, one teaspoonful of soda; beat well and bake.

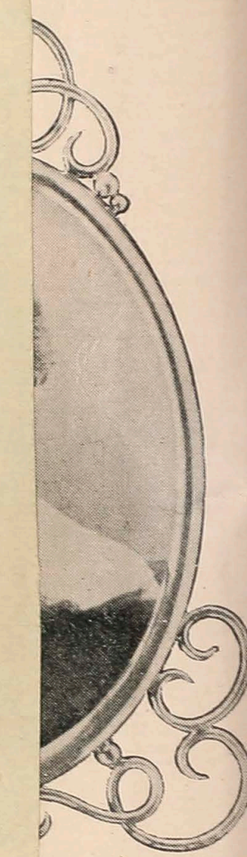
Marshmallows: Use 2 cups granulated sugar, 9 tablespoons water, 1 package of gelatine, and 9 more tablespoons of water. Add the sugar to 9 tablespoons of water and boil to form a soft ball when dropped in cold water. Meanwhile the gelatine should be soaking in the other 9 tablespoons of water. When the syrup is ready pour boiling hot on the dissolved gelatine. Let stand until cool enough for the finger to bear the heat, then beat for half an hour. Pour into a suitable vessel and let it stand until firm, then cut into squares.

This recipe was sent to us some time ago by La Mere de Trois, and is repeated on request:

Sea Foam Candy: Boil 1 1-2 cups (I use a measuring cup) granulated sugar, 1-3 cup of corn syrup, and a little more than 1-4 cup cold water, until it spins a heavy thread. Beat the white of one fresh egg very stiff. Over this very slowly pour the boiling syrup, beating until it is the right consistency to spread on the cake. To make the candy, just beat enough longer till you can drop a small spoonful on a greased platter. Use any flavoring. Chopped nuts may also be added.







No. 1020. Sterling Silver, $1.50

No. 1030. Sterling Silver $1.50

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BEEFSTEAK PIE.—Cut the steak into pieces an inch long, and stew with the bone (cracked) in just enough water to cover with good paste. Put in a layer of beef, with salt and pepper, then one of sliced boiled potatoes, with a little butter scattered upon them, and so on until the dish is full. Pour over all the gravy in which the meat was stewed, having first thrown away the bone; thicken with flour. Cover with a crust thicker than the lower, having a slit in the middle. Cook in a quick oven; serve while hot.

INDIAN PICKLE.—Take one quart of small cucumbers, one quart of small onions, one quart of string beans, two quarts of vinegar, one cauliflower, one cupful of nasturtium seed, two pounds of sugar, two ounces of turmeric, two ounces of mustard seed, one cupful of good olive oil and one-half pound of ground mustard. Parboil the onions, beans and cauliflower separately; put the cucumbers and nasturtium in brine for twenty-four hours; heat vinegar, mix turmeric and mustard in a little cold vinegar, add to hot vinegar, stirring with a wooden spoon until thick, then add the oil, sugar and mustard seed; cook four minutes, and pour over the prepared vegetables.

TEA PUNCH.—Put one tablespoonful of Ceylon or India tea into a large pitcher, and pour over one quart of boiling water; cover the pitcher, and stand it aside for ten minutes; strain and add a pound of sugar, the juice of six lemons and two oranges. Stand this aside until very cold. When ready to serve add ice and apollinaris.

PRUNE SHORTCAKE.—The shortcake should be made of a biscuit crust, and the prunes for the filling stewed till tender and flavored with two or three slices of lemon, added when they are about done. When cooked, drain off part of the juice, sweeten, press through a colander, or, if preferred, pick out the stones and larger pieces of skin, spreading the rest between the shortcake layers. Serve, if possible, with whipped cream.

YELLOW EGG TOMATO SALAD.—The tomatoes are scalded, peeled, and put on ice before being piled on a bed of lettuce, covered with a mayonnaise, and garnished with slices of cucumber.

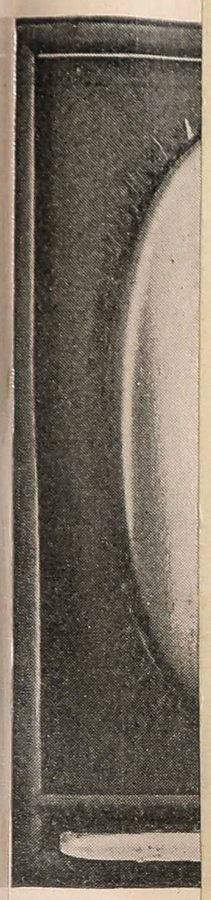
SWEETBREAD BIRDS.—Boil in salted water twenty minutes two pairs of sweetbreads. Throw them into cold water for a few minutes; remove the skins and little pipes. Cut them into dice; also one-half box of mushrooms. Put one large tablespoonful of butter into a saucepan; when it bubbles add one tablespoonful of flour; cook well. Add one gill of cream or soup stock. Cook and add sweetbreads and mushrooms. Heat well, take from the fire and add the beaten yolks of two eggs. When cool form into small cakes, roll in beaten egg and cracker crumbs, and fry in hot lard.

POTATO SALAD.—Four medium-sized potatoes, fresh boiled, cut in dice; cut small two ounces of ham fat and one onion, fry together till the onion is dark brown, then add a gill of good vinegar; strain the mixture over the still hot potatoes, season with salt and pepper. When cold, put on a bed of crisp lettuce in a bowl. Make a dressing of one egg, well beaten; two tablespoonfuls of vinegar, three of cream, half a teaspoonful each of English or dry mustard and salt; whisk all together; boil in a bowl set in a pail of water till it thickens, stirring occasionally. Cool this and spread over the prepared potatoes.

CLARET JELLY, WITH FRESH STRAWBERRIES.—One box of gelatine, one pint of cold water, one pint of claret, one and a half cups of granulated sugar. Let this soak for several hours. Pour over this one pint of boiling water; strain through a fine sieve; pour into moulds. When cool drop large ripe strawberries into the moulds. Place on ice for a day, and serve with sweet cream.

CHICKEN CHOWDER.—Take one chicken of three pounds, joint and wash it. Put into a kettle with two quarts of water to boil until the bones come out easily. Skim out the chicken when done, then take one-half pound of salt pork, cut into small pieces, and put into a frying pan and fry out all the grease; then skim out the pork scraps. Now take two onions, peel and cut them into the fat the pork came out of and brown them. Then put all of this into the water the chicken was boiled in, letting it simmer. Then cut six good sized potatoes, peel and wash them, add to the broth onion and fat, and let it cook until the potatoes are soft. Then take a cup of milk and thicken with one teaspoonful of flour; put in salt and pepper to taste. Add this thickened milk and let it boil ten minutes, then put the chicken into the chowder.

FROZEN BANANA CUSTARD.—Make a plain boiled custard in proportion of four eggs to a quart of milk, and when cool add four bananas that have been cut into small pieces. Stir these through, and put the mixture into the can and freeze. This dessert can be made early in the day, and with a repacking early in the afternoon, will be in perfect condition to serve at dinner. It becomes a real company course if served in shaped spoonfuls in meringue shells.



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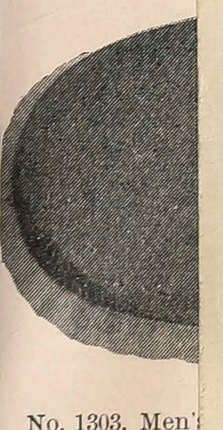

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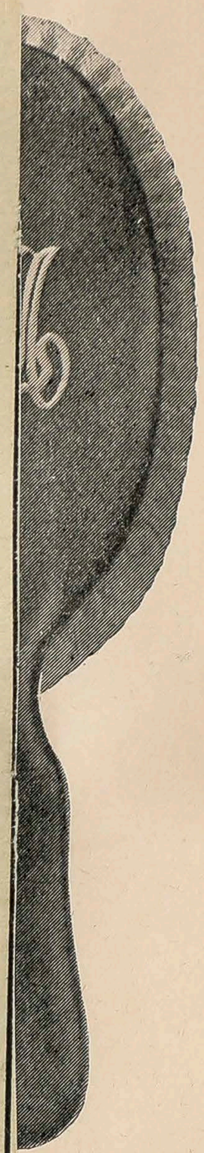

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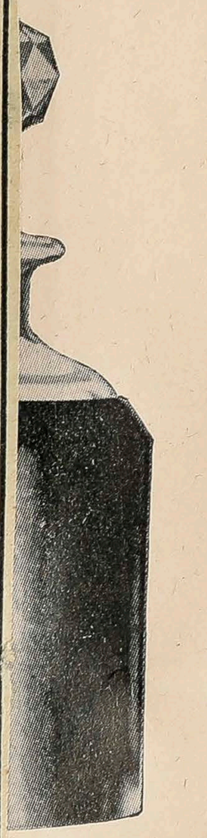

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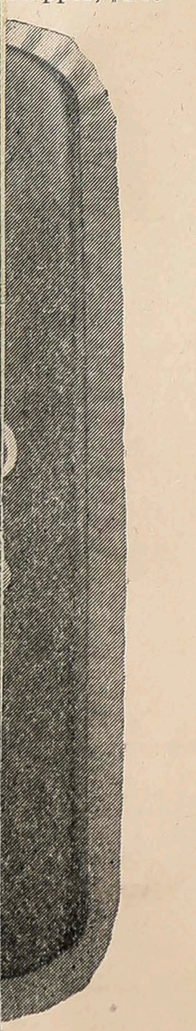

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VARIOUS MODES OF COOKING MEAT.—Were it possible to teach every citizen how to boil, roast, and broil meat properly, one might be satisfied that a most successful life-work had been accomplished. In ninety out of a hundred kitchenss, grades of meat, from the choicest to the coarsest pieces, are ruined every day in the week. About half the chefs are conscious of this, and it frets them from from day to day, but not enough to rouse them to take steps towards changing the condition of things. The other half know no better, and go on from year to year giving their guests meat cooked in such a manner that it is neither nutritious nor digestible. Most chefs are anxious to do that which is best for their employers. If they could be brought to see the waste of material, and—what is more important—that impairment of health, and consequent loss of happiness, which improperly cooked food causes, they would make constant efforts to bring about a better state of things. A little thought and study would show where the fault lies, and also what the remedy is. A few general principles cover the whole subject of boiling, roasting, and broiling. Once understanding these, a chef can apply them to the cooking of all meat.

There are three things to keep in mind when cooking a piece of meat It should be so cooked that it will be juicy, well-flavored, and as tender as possible. Now, when albumen and fibrine are exposed to a temperature much higher than the boiling point, they become hard and indigestible—as, for example, if we put an egg into boiling water and continue the boiling for four or five minutes, we shall find that the white has become hard, unyielding, and indigestible; but if we put the egg into boiling water, and let it stand in a warm place for ten or more minutes, we shall find that the white is soft and creamy, and therefore digestible. If we should let the egg stand in water just below the boiling-point for an hour or more, we should find that the white would yield under a light pressure, and still be soft and digestible. The white of the egg, being pure albumen, hardens when exposed to a temperature above the boiling-point, but remains soft when kept just below this temperature. Meat is largely made up of albumen and fibrine. Heat, when as great as that of boiling water, hardens and shrinks fibrine; but if the heat be less than boiling, and be continued with moisture for a long time, it will soften the toughest piece of meat.

Now, understanding these principles, there need be no mistake in cooking meat: First, heat, when greater than the boiling-point in water, hardens and shrinks meat; but when meat is kept at the boiling-point for a long time, it is made tender, provided always that there is plenty of moisture. Second, meat, when to be roasted or boiled, must be exposed for the first fifteen or twenty minutes to a greater heat than the boiling-point, that the surface may become hardened and a crust be formed to keep in the juices. Third, the heat must not be lower than the boiling-point while the meat is cooking, that temperature being necessary for the development of the proper flavor. From this we see that the meat must first be subjected to a high temperature to close the pores on the surface, and as soon as this is accomplished the temperature must be lowered to the boiling-point (212°), and kept at that degree until the cooking is done.

SCOTCH BROTH.—From about two pounds of the neck of mutton remove all fat and bone. Put the bone into a stew-pan with two quarts of water, and simmer for one hour. Cut the lean mutton into cubes, and put it into a stew-pan with a scant half-teacupful of well-washed pearl barley, and two tablespoonfuls each of onion, carrot, turnip and celery, all cut fine. Strain the water from the bones on this preparation, and place where the broth will simmer for three hours. When it begins to bubble, skim it, and add half a teaspoonful of pepper and a level tablespoonful of salt. At the end of three hours put a tablespoonful of butter into a small saucepan, and place it on the fire. As soon as the butter becomes hot, add a tablespoonful of flour, and stir until the mixture is smooth and frothy. Stir this into the broth, add the minced parsley, and cook for ten minutes longer. This is such a substantial soup that it should be served for luncheon, or when the main part of the dinner is light. If the amount of salt and pepper given be insufficient, add more.

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A BOILED DINNER.—Despite the array of savory viands and delectable dainties which may be produced by following modern modes of cooking, there is, for many people, nothing more attractive and satisfying than an old-fashioned salt-fish dinner or a boiled dinner; yet, commonly people do not take the proper amount of pains in preparing either meal. The articles required for a boiled dinner are six or eight pounds of corned beef, a small head of cabbage, enough white or yellow turnips to make three quarts when sliced, three beets of medium size, a dozen good-sized potatoes, four carrots, and, if convenient, the same number of parsnips. There are two methods of preparing this dinner—one is to cook the meat and each vegetable separately, and the other is to cook all, except the beets, in one large kettle. The latter mode gives a savory meal; yet, many persons have no appetite for articles which have been boiled in a single utensil, and each of which has acquired a combination of flavors from the water as the cooking progressed. By the second method of preparation each article retains its distinctive flavor. All the vegetables should be seasoned with salt and butter at serving-time.

OYSTERS.—Oysters are at their best in cold weather. The breeding season begins about the first of May, and the fish become soft and milky. It is not until the weather turns cold that they grow firm and plump again. Canned oysters are, of course, as good at one time as another, because they are preserved when at their best. Oysters are sold in some places wholly by measure, and in others both by measure and by number. When sold by measure, they are usually bought with the juice that was taken from the shells, and frequently water is added to this, to fill up the measure; these are called liquid oysters. Solid oysters have very little juice with them. When oysters are sold by the dozen, they are usually divided into several grades. "Counts" are the largest oysters, and are suitable for frying, broiling, stuffing, etc. They bring the highest price, of course. "Selects" also are large oysters, coming next to "counts." They are called "culls" in some places. "Straights" are the oysters taken as they come, large and small. The smallest oysters are called stewing oysters.

In cooking oysters, few people consider how delicate they are and how easily spoiled. The seasonings used should be few and of the most delicate kind; and no matter what the mode of preparation be, the cooking should never be prolonged after the oysters have become plump and their edges curl. Too much cooking makes them shrink and grow tough.

In planning for a dish of oysters in almost any form, nearly all the work may be performed some time previous to the meal. The cooking should not be done until everything has been so arranged that the dish may be sent to the table the moment it is finished. The foundation of an oyster soup may be made considerable time before dinner, and the oysters and liquor added later. Then with creamed oysters, the cream may be prepared, the oysters heated to the boiling-point in their own liquor, drained, and set aside for half an hour, if need be, without injury, provided they are not kept hot; and at serving-time it will only be necessary to add them to the hot sauce. Oysters may be breaded and put away, in a cool place, for a long time before they are fried; but they should be eaten just as soon as they are cooked in order to taste them in perfection. It is the same with escaloped oysters; they may be prepared considerably in advance of the cooking, yet must be served immediately after coming from the oven in order to obtain the greatest satisfaction from them. It is surprising that people take so much pains in cooking oysters and then fail of placing them upon the table with the least possible delay. A last word of caution—avoid over-cooking.

Chocolate Dates: For these you will need a wire dipping fork and a small double boiler. Buy chocolate in cakes, already sweetened to taste, or, if you prefer it, unsweetened. Break into small pieces and place in the upper part of the double boiler, being careful not to let a drop of water into the chocolate. Stuff your dates with nuts, then (when the chocolate has cooled to about 90 degrees Fahrenheit, at which temperature you must keep it) drop them into the chocolate and with the fork push under and lift.

Maple Glace: Cook 12 ounces of maple sugar, 1-4 teaspoon of soda and 5-8 cup of water to 280 degrees Fahrenheit. Set saucepan in a pan of hot water while dipping. Dip the balls into the glace, working very rapidly. Place on marble when dipped.

Apple Custard Pudding.—Take a quart of pared and quartered apples, two cupfuls of grated bread crumbs, a generous half cupful of sugar, two tablespoonfuls of flour, two of butter, two eggs, a lemon, and half a cupful of water. Put the apples and water into a stew-pan, and cook until the apples will mash easily; then remove from the fire, and add the sugar, butter, and the juice and grated rind of the lemon. Mix the flour with the bread crumbs, and stir into the mixture. Beat the eggs until they are light, and add them to the other ingredients. Turn into a buttered pudding-dish, and bake in a moderate oven for hree-quarters of an hour. Serve with hard sauce or with sugar and cream.

Boiled Green Corn.—The time of boiling corn depends so much upon the age of the vegetable and the time that it has been picked that it is impossible to give a definite rule. Corn that is tender and freshly picked will cook in ten minutes. Some people cook it for only five, but that is hardly enough. When the corn is older it will take from fifteen to thirty minutes to cook. Remove the husks and the fine silk from the ears. Put the corn in a stew-pan with boiling water enough to cover it, and boil until done. Take it from the water, spread a napkin on a flat dish, and lay the corn on it. Draw the ends of the napkin up, so as to cover the corn. Serve at once. Sometimes the inner husks are left on the corn; but the silk is of course removed. The corn may be served in the husks, or they may be removed after the corn is boiled.

Stuffed Potatoes.—Bake some medium-size potatoes, and, when tender, cut a slice from one end, remove all the soft pulp with a small spoon and mash smooth; add to each pint of pulp a tablespoonful of butter, pepper and salt to season, half a gill of milk and a quarter teaspoon of finely-chopped parsley; beat all smooth with a silver fork, and at the very last add the white of an egg, beaten to a snow; stuff the skin, replace the lid and fasten with a wooden toothpick; place in a hot oven for fifteen minutes; then serve.

Maple Mousse.—One pint of maple syrup, boil a few minutes until stringy; when cooled a little add the yolks of ten eggs, and boil three or four minutes. Let cool a little, then add one quart of cream, whipped. Put in a mould and let it stand over night on the ice. The next morning pack it in ice for five hours.

Escalloped Asparagus.—Boil asparagus until tender, then drain and place a layer in a baking dish which you have buttered and sprinkled with bread crumbs; sprinkle the asparagus with chopped hard-boiled eggs, pepper, salt and grated cheese, and continue in this way until the pan is full, having the top layer of asparagus. Make a thin white sauce of a tablespoonful of butter, one tablespoonful of flour and a cup of milk, and pour this over the other ingredients, allowing it to soak through the mixture. Mix a little grated cheese with bread crumbs and sprinkle over the top. Place in the oven and bake a light brown.

Changing Wine Colors.—On the East Side are a number of men who make a living by changing the colors of wines to suit all tastes. They remove the red, in part, by filtering it through a mixture of boneblack and charcoal, and altogether by treating with charcoal and a chemical which is believed to be potassium permanganate. On the other hand, they change a white wine to red wine by some dye, using cochineal, logwood, alizarine, and even the poisonous aniline compound known as fuchsine. They impart a brown tinge with caramel. They have a good eye for color, and do their work quickly and thoroughly, charging a small amount per gallon for their labor. The customers are nearly all in the tenement-house district, more especially in the foreign neighborhoods. The Russians, for instance, have a warm love for several brands of Odessa wine. These vintages taste very much like California claret, but are much lighter in color, some being scarcely more than a fine rose-pink. To produce Odessa wine, which ought to be worth a dollar a bottle in New York, they bleach native American wines to the desired hue. Orthodox Jews have a high regard for wines from the Holy Land. These vary in color, ranging from a yellow brown and brown and red to dark red. The flavor is imitated by the use of essential oils and extracts, and the color is produced by the methods already mentioned. Poor Cuban cigarmakers are supplied with an excellent imitation of the Vino Tinto of Spain, and the Hungarian with a Szeczardi indistinguishable from the vintage of the villages of Austria.

THESE SANDWICHES should be cut small, and when a variety are offered, it is well to keep each sort of a different shape, as, for instance, fingers of foie gras, circles of caviar, triangles of potted game, etc. Where extra daintiness is desired, the sandwiches are sometimes coated with white, brown, red, or other chaufroix sauce, and are then brushed over with just enough savory jelly to glaze them. Do not use aspic for this purpose unless the sandwich is mixed with mayonnaise.

Queen Sandwiches.—Mince finely two parts chicken or game to one part tongue or ham, and one part minced cooked mushrooms or truffles. Melt one ounce of glaze and a leaf or two of the best gelatine in some good brown sauce, and stir into it over the fire the prepared mince, stirring it steadily till quite hot, and till the gelatine and glaze are perfectly dissolved; then turn it all into a square mould and leave on ice till set. Have ready thinly-sliced and trimmed white or brown bread and butter (according to the color of the meat used), and lay a slice of the mince sandwich-fashion between two slices of bread. Trim and serve garnished with watercress.

Anchovy and Egg Sandwiches.—Wash, bone and pound ten or twelve anchovies with three hard-boiled egg yolks, a spoonful of curry powder, a dust of cayenne, two tablespoonfuls of grated Parmesan, and enough creamed butter or thick cream to make a smooth paste. Spread this on very sparsely buttered bread (white or brown), and finish as usual.

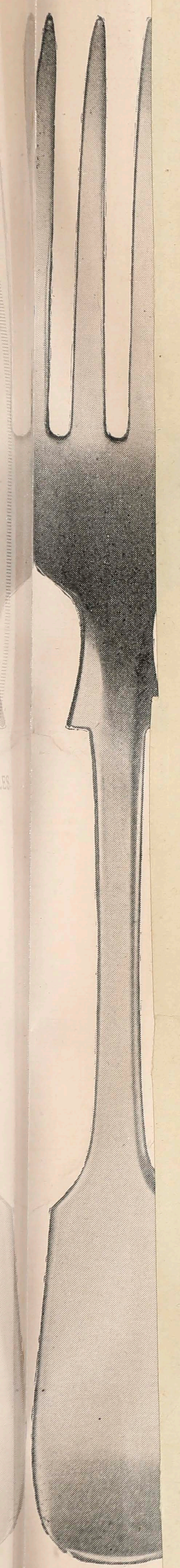
Caviar Sandwiches.—Slice some bread (white or brown) to taste, and spread half rather thickly with creamed butter or thick cream seasoned with coralline pepper, and half with the fresh caviar, seasoned with lemon juice. Press lightly together and finish as before, or spread the thinly buttered bread rather thickly with lemon and coralline pepper-flavored caviar, and on top of this lay roughly minced lobster, prawns, or shrimps previously seasoned with oil.

Beef Sandwiches.—Slice down some thin bread, butter it with mustard, curry, or any other savory butter, and spread half with very thin slices of cold roast beef, covering this with a small leaf of lettuce, sliced tomato or cucumber; cover with the rest of the buttered bread and finish as before.

TROUT, WITH REMOULADE.—Oscar, the maitre d'hotel of the Waldorf-Astoria, furnishes a few elaborate trout recipes. One of the best is: Select some medium sized trout and fry them in butter; when cooked place them for a minute on a sheet of kitchen paper, in order to drain off as much of the fat as possible. Chop in moderate quantities some chives, capers, parsley, chervil, watercress and a small quantity of shallots. Then pound these in a mortar and mix in one teacupful of salad oil. The oil must be mixed in drop by drop, so that it may incorporate thoroughly with the other ingredients. When the sauce is perfectly smooth, mix in a small quantity of Chili vinegar. Spread an ornamental dish paper, or a folded napkin, over a dish; lay the trout on it, garnish around with parsley, and serve with the sauce in a boat.

Trout, Venetian Style.—Scale and clean a large trout, wash and dry it well, score it across the back and insert in the openings some butter, highly seasoned with minced basil, lemon, thyme, chives and parsley. Put the trout in a dish, pour over salad oil to cover it, and let it remain for half an hour. Then remove it, sprinkle over it sifted bread crumbs, stirred in with a small quantity of chopped herbs; place on a gridiron over a clear fire and broil it for fifteen minutes or so until it is done. Place it on a dish and serve with orange sauce in a boat.

NUT AND CELERY SALAD.—Put one cup of shelled walnuts in a saucepan, add two slices of onion and one-half teaspoon of salt; cover with boiling water, and boil till tender, about half an hour, then throw into ice water to blanch; then dry on a towel; rub off the thin skin, cut into slices two cups of celery; mix all together with cream dressing; sour apples can be used in place of nuts. For dressing use one cup of vinegar, one teaspoonful of salt, one teaspoonful of mustard, one teaspoonful of sugar, two eggs, beaten light; beat dressing while cooking till light and fluffy; put away to cool; when cold add one cup of whipped cream to dressing and mix thoroughly; then stir into nuts and celery.



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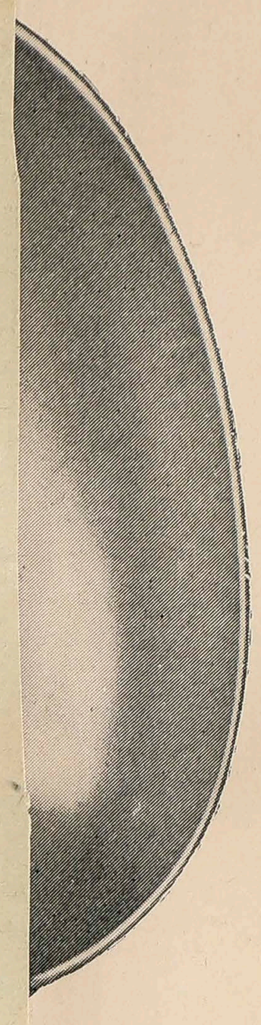

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POT APPLE PIE.—One and one-half cups of sifted flour, one scant teaspoonful of salt, two heaping teaspoonfuls of baking powder and three-quarters of a cup of water; stir all together, turn on to board, roll very lightly and have quite thick; make a small hole in the centre for steam to escape. Lay this crust over sliced apples, to which has been added a cup of sugar, half a cup of water and a teaspoonful of cinnamon, also a pinch of salt; cover closely and cook, not too fast, on top of the stove for an hour. To be eaten with butter.

CHEESE OMELET.—Break three eggs into a bowl, beat them briskly, add while beating a seasoning of salt and pepper, two teaspoonfuls of minced parsley and three tablespoonfuls of grated cheese; when these ingredients are thoroughly mixed, pour into an omelet pan, in which has been melted some butter, and fry in the usual manner. Serve neatly folded on a very hot dish. Serve at once.

BAKING POWDER BREAD.—One quart of flour, one teaspoonful of salt, one-half teaspoonful of sugar, two heaping teaspoonfuls of baking powder, half medium-sized cold boiled potato, and water. Sift together thoroughly flour, salt, sugar and baking powder; rub in the potato; and sufficient water to mix smoothly and rapidly into a stiff batter, about half as soft as for pound cake; about a pint of water to a quart of flour will be required — more or less according to the brand and quantity of flour used. Do not make a stiff dough as in yeast bread. Pour the batter into a greased pan about 4x8 inches and 4 inches deep, filling about half full. The loaf will rise to fill the pan when baked. Bake in a very hot oven for 45 minutes, placing paper over the top for the first fifteen minutes to prevent the top from crusting too soon. Bake immediately after mixing.

IN ALL creamed goods, particularly those containing a large number of eggs, as for best pound cake, do not cream in more than one egg at a time on the start, and two afterward, until all are in. It will greatly assist in preventing the mixture from becoming "brockly" or curdled if the eggs are first whisked a little. This applies to small mixtures, such as one or two pounds. If larger, then a proportionately greater number of eggs may be used.

PUFF PASTE must be kept in a cool place, and should be covered with a damp cloth; but don't put it on ice. If soft flour is used a little cream of tartar should be added to the paste; the butter must be carefully washed; tough butter is the best. Press lard may be used in place of butter; it makes fine paste in appearance, but should be used fresh. The scraps or trimmings should be used for tarts or pies, or may be placed in the centre of a new piece of paste before it gets its last turn. Don't knead them.

ALL FLOUR and sugar should be sifted and weighed. Very hard butter should be warmed a little, but not melted. If quite salt or packed butter, freshen in cold water, breaking it into bits. None but good butter should ever be used, and if beaten to a cream it saves warming. In using milk observe that with sour milk soda alone is necessary, but with sweet milk soda and cream of tartar or baking powder is used.

RAISINS should not be washed; to remove all dirt, stems, etc., rub them in a cloth and then carefully pick them over; if washed it will be difficult to dry them enough to prevent them making the cake heavy. Raisins or other fruit should be added the last thing before the cake is baked. Grate only the outer or yellow rind of lemons or oranges; the white or inner peel contains none of the required flavor, but, on the contrary, is bitter.

BAKED ICE CREAM.—To three pints of scalded cream add two cupfuls of granulated sugar, one-half pound of macaroons, one-quarter of a pound of preserved cherries, chopped fine; one dessertspoonful of vanilla. Put mixture into a well-packed freezer and freeze perfectly hard. Have ready a medium-sized sponge cake, from which you have cut the middle portion, leaving a wall about two inches thick. Fill this mould with the frozen cream, packing down quickly; cover the top with a meringue made of stiffly-beaten whites of two eggs and powdered sugar. Season with a tablespoonful of sherry. Place this cake upon a flat dish, from which it is to be served, and run into a hot oven for a minute, until the meringue is a light brown, then serve at once.

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Roast Ducks.—Tastes vary greatly in regard to the time and mode of roasting ducks. Domestic ducks are rarely cooked less than half an hour. Wild ducks are cooked from ten minutes to half an hour. Ten minutes will hardly heat the duck through, and half an hour will give only a moderately rare bird. A duck is spoiled if overcooked; but for the majority of tastes, from twenty to thirty minutes will give satisfactory results. Draw the duck, and wash quickly in cold water. Put two tablespoonfuls of chopped onion and one cupful of chopped celery—the green stalks will do—into the body of each bird. Now truss, and then dredge with salt, pepper and flour. Roast before a very hot fire or in a hot oven. Have a little water in the tin-kitchen or in the bottom of the pan, if the birds be roasted in the oven. Baste every ten minutes with this and with salt, pepper and flour. Serve very hot with olive, brown, or orange sauce. Or the ducks may be served without sauce, dressed celery or lettuce being provided instead. Do not serve the stuffing of onion and celery, as this is put in only to flavor the bird.

Sweet Cream Cheese Cakes.— Take three cream cheeses, break into small pieces and beat until fine; add three eggs, one-half cup of powdered sugar, one cup of sweet milk, a little grated nutmeg to flavor, and beat until smooth. Then make a regular griddle or batter cake; three cups of flour, two teaspoonfuls of best baking powder, one teaspoonful of salt; mix well and add two well-beaten eggs; add enough sweet milk to make a soft batter, and bake at once on a well-greased griddle. Bake the batter cakes as large as a plate, then, after the cakes are all baked, take one or two large tablespoonfuls of the cream cheese and lay in the middle of the batter cake, roll up, as you would sausage in pie dough, and fry in hot butter a few minutes, and when all are done lay on a large meat plate and sprinkle with powdered sugar; serve while warm. The cream cheese is made by taking four quarts of good thick milk, pour into two quarts of boiling water, turn into a bag and drain over night. Next morning rub this cheese to a smooth pulp and press through a fine sieve, add gradually a tablespoonful of sweet melted butter, or two tablespoonfuls of sweet cream; pack this into small cups and stand in a cool place for two or three weeks; at the end of that time the top may be removed.

Boned Shad.—Remove head and tail, cut fish down front and back; remove backbone first, then side bones; season with salt and pepper and put together; the fish will not appear to have been boned. Cut into desired size pieces, dip into beaten eggs, then into bread crumbs; fry golden brown in deep hot lard. Garnish with parsley and sliced tomatoes.

Chocolate Cake.—Put in a saucepan three-quarters of a cup of chocolate scraped fine, one - half cup of milk and one cup of sugar; mix these ingredients together; stir the mixture until it boils and becomes a smooth paste, then add a teaspoonful of vanilla and let cool. While the above mixture is cooling beat one-half cup of butter and a scant cup of sugar to a cream; stir into this one whole egg and the yolks of two, then add the chocolate mixture and one - half cup of milk; mix a scant teaspoonful of soda and a teaspoonful of cream tartar (or one heaping teaspoonful of baking powder) with two cups of flour; sift the two together three times, and mix with the other ingredients. This will make three large layers. Ice each layer with the following icing: Boil two cups of granulated sugar with one - half cup of water and a small pinch of cream tartar for five minutes, or until it is a creamy ball when a drop is rolled between the fingers. Pour it in a fine stream over the whites of two eggs beaten to a stiff froth; continue to beat the icing until it thickens, spread on each layer and put together.

Figaro Pudding.—Take four green apples, peeled and cored; cut into eight pieces; stew in one-half cup of sherry wine and one-half cup of water; add one slice of lemon, a small piece of whole cinnamon and one tablespoonful of currants; sweeten to taste; apples must remain whole. Before removing from the fire take out the lemon and cinnamon; set aside to cool. Now make a vanilla cream, consisting of one and one-half pints of milk, yolks of four eggs, one piece of vanilla, teaspoonful of butter, one heaping teaspoonful of flour and sugar to taste. Stir over the fire until creamy; remove from the fire to cool. Now take a china pudding dish, line the same with lady fingers; add apples and cover with macaroons moistened with Jamaica rum and powdered sugar. Then take the vanilla cream and cover the contents. Now beat the whites of six eggs to snow and flavor with vanilla and sugar; add the same to the pudding, sprinkle chopped almonds and powdered sugar on the top; set in a hot oven until slightly browned.

CHOCOLATE PUDDING.—Scald three half pints of milk with a small piece of cinnamon bark, mix half a cup of cornstarch with one cup of cold milk and half a teaspoonful of salt and stir into the hot milk; stir until the mixture thickens. Melt two squares of chocolate over hot water, add a little of the cooked mixture and half a cup of sugar; stir until smooth, then add to the hot mixture, and beat until the chocolate is evenly distributed. Then add one egg well beaten. Stir a few minutes and turn into a serving dish. Serve with tutti-frutti sauce. To make the sauce remove the stems from half a cup of sultana raisins, add a quarter of a cup each of chopped citron and blanched almonds, a cup of cold water, and set on the back of the range to heat gradually. Let simmer an hour, or until the raisins are plump and tender. Add hot water to make one cup, then ten minutes before serving stir in a teaspoonful of cornstarch, beaten into one teaspoonful of butter. After cooking ten minutes add a half teaspoonful of sherry wine or brandy and one-half pint of whipped cream.

BRICK ICE CREAM.—One-half pint of sweet milk, one-half teacup of white sugar, one-fourth teacup of flour (scant measure), one egg, one-half cup of light brown sugar, one-half cup of English walnuts, one teaspoonful of vanilla extract, one pint of cream; mix sugar and beaten egg, then flour and milk, and cook until thick. While this is cooking melt and brown the brown sugar and pour into the hot custard. When cool add cream and strain, then add the English walnuts (broken) and vanilla, and freeze. When frozen spread evenly on the bottom of an ice cream mould, which has been imbedded in ice. This forms one layer. Then make plain ice cream by mixing three eggs (well beaten), one and one-half cups of sugar, one and one-half quarts of cream, vanilla extract and a few drops of lemon extract; pour into the freezer and freeze; beat with a spoon when nearly done, to make it very light; put one-half of this into a separate dish, color a delicate pink with fruit coloring and spread evenly on the first layer of the mould. To the other half, which was left in the freezer, add one-fourth pound of mixed candied fruits (cherries, plums, apricots, pineapple), which have been cut in tiny pieces with a sharp knife (do not chop); add only a few pieces at a time, beating the ice cream vigorously all the while. This makes the third layer. The ice cream should be left in the mould several hours before serving. The amount will fill a three-quart mould, and will serve twenty persons.

MUSSELS, A LA MARINIERE.—Scrape and wash well in cold water eighteen mussels; place a saucepan with an ounce of butter over the fire, add one finely-chopped onion, cook five minutes; add one tablespoonful of flour, stir five minutes; add one-half cupful of mussel broth, one cupful of white wine, season with one even teaspoonful of seasoning salt, boil five minutes, add one tablespoonful of butter in small pieces, one teaspoonful of chopped parsley and the mussels.

SOFT SHELL CRABS, FRIED.—Remove the spongy substance and the sand-bags from the sides, wash, wipe dry, drop them into boiling lard and fry light brown; take them out with a perforated skimmer, sprinkle a little fine salt all over, and serve hot, garnished with fried parsley, or the crabs may be dipped into beaten egg and rolled in cracker dust, then fried; some prefer to dip them in a batter made the same as for clams fried in batter.

KENTUCKY CORN NUTS.—One quart of bolted white meal, two heaping teaspoonfuls of baking powder (after baking powder is added sift twice), one teaspoonful of salt. Add sweet milk until corn batter is as stiff as mush, or, in other words, stiff enough to form oval balls when patted in hand, and stiff enough not to fall apart. Drop these balls in boiling lard or oil, to cover the balls or nuts. Do not make these nuts too large, or they will brown on the outside and be raw in the centre. These corn nuts are good eating when hot.

BROOKDALE APPLE CAKE.—Two cupfuls of flour, one cupful of sugar, two eggs, one-half cupful of milk, one-half cupful of butter, two teaspoonfuls of baking powder, one saltspoonful of salt, one saltspoonful of ground mace, and four tart apples, chopped fine. Beat the sugar, eggs and butter light, then put in the milk and beat again. Now mix in flour, baking powder, salt and mace, after being put through a sieve. After mixing thoroughly, put in the chopped apples last, mixing again, and bake in a buttered bakepan in a moderate oven.

No. 1648. Chip

PETITE MARMITE.—This soup is so typically French, says a writer in the Caterer, that I mould. Fill the hollow space with red fish English, fearing to be unable to find the proper equivalent. When well prepared it surpasses any other clear soup, except, perhaps, green turtle. In Europe the "Petite Marmite" (pronounce "Petit Marmeet") is served in different sizes, according to the number of guests. It can, however, be served in individual soup pots.

Recipe.—Parboil four pounds of rump and two pounds of plate of beef, one marrowbone and one good-sized oxtail cut into joints; cool off these meats under running water, so as to have them well cleaned from scum and congulated albumen, put them in an earthen vessel holding about four gallons, add a partially roasted fowl, and moisten with two gallons of consomme; set on the fire to boil, and garnish with eight ounces of young carrots, cut into olive shape, three ounces of young turnips (of the same shape as the carrots), four ounces of leeks, two ounces of celery, both cut in pieces one inch long, and six ounces of parboiled cabbage, tied together wlth a string; let simmer gently from two to two and one-half hours. Serve separately some toast spread with marrow, and some rolls cut into thin slices and toasted. If individual soup pots are used the meat should be cut into small pieces and divided equally among the pots.

CANAPES, A LA REFORME.—Take some small pieces of toast, about one and one-half by two and one-half inches, spread over some ravigote butter, and garnish with finely-shredded (about one-half inch in length, and one part of each), smoked beef tongue, truffles, white of hard-boiled egg and gherkins. Sprinkle over a little finely-chopped meat jelly, and serve on a napkin.

TURBAN DE FILET DE SOLE, A LA CARDINAL.—Remove the fillets of three medium - sized soles or flounders, take off the skin and flatten the fillets with a cleaver dipped in cold water, trim all to the same size and shape them to be pointed on one end. With the trimmings and some more fish prepare a red fish force meat. Butter liberally a Savarin cake mould of eight inches in diameter, lay the seasoned fish fillets in the mould (the skin side inwards, the pointed end facing the centre) so that the fillets extend one inch on each side of the mould. Fill the hollow space with red fish forcemeat, and turn over the ends of the fillets so as to cover the forcemeat. Place the mould in a shallow pan (half full of boiling water), cover with a sheet of buttered paper, and cook in a slow oven for thirty minutes. When ready to serve, turn over on a dish, pour over some lobster sauce, and besprinkle with finely-chopped lobster coral.

Fish Forcemeat.—Pound in the mortar one pound of skinned and boned firm fish (pike or bass in preference to any other), add two whole eggs and three ounces of cold Bechamel sauce, season with salt, pepper and a pinch of grated nutmeg, rub through a fine sieve, put into a clean bowl and place on ice. Whip six gills of cream and add gradually to the forcemeat. Try the consistency of the mixture by plunging a teaspoonful of it into boiling water—if too firm, add more cream.

Red Fish Forcemeat.—Prepare by adding two ounces of raw lobster spawn to each pound of boned and skinned fish, or reduce a pint of tomato sauce to two gills, and add to the forcemeat when cold. When the forcemeat is thus colored, it is advisable to add one more egg to the pounded fish.

MAQUEREAU ESPAGNOLA, A LA MEUNIERE.—Split a Spanish mackerel lengthwise in halves, remove the bones, season with salt and pepper, dip in flour and fry (in an oblong pan) in clarified butter. When the fish is cooked, dress it on a dish, besprinkle with freshly-chopped parsley and squeeze over the juice of a lemon. Remove the butter from the pan, replace it by fresh in equal quantity, heat over the fire until the froth falls from it and turns brown, and then pour over the fish and serve. Fish cooked in this manner is sometimes called "au beurre noisette" (hazelnut butter). It can be prepared also as "au beurre noir" (with black butter). For this the fish is cooked as a la Meuniere, omitting the lemon juice. The butter is allowed to turn completely brown, then some coarsely-chopped parsley is thrown in, and, as soon as the humidity is absorbed, a dash of vinegar is added, the latter being then poured over the fish for serving.

PICKLE LILY.—One-half peck of green tomatoes, two medium-sized heads of cabbage, sixteen medium - sized onions, twelve green bell peppers, chopped fine; add to this one-half cupful of salt, and let stand one hour, then strain off all juice. Place in a kettle and add four quarts of the best cider vinegar, two pounds of sugar, three tablespoonfuls of yellow mustard seed, three tablespoonfuls of celery seed; boil for one hour. Put in air-tight jars. This can be preserved for two or three years if the recipe is carefully followed.

Lobster, Broiled.—Split a medium-sized lobster in half, take out the lady, the vein and the spongy fingers and throw them away; then brush the two halves over with melted butter, season with one-half even teaspoonful of salt and a little pepper; lay them between a warm gridiron and broil eight minutes on both sides. Place them on a hot dish, and serve with maitre d'hotel butter.

Walnut Souffle.—Forty fresh walnuts, five bitter almonds, three old milk rolls, one-quarter pound of butter, one-quarter pound of granulated sugar, eight eggs, one half pint of sweet cream. Grind the nuts and almonds with their yellow skin, take the crust off the rolls and soak the same in milk. After it is soft press it dry. Beat the butter to cream, drop one yolk after another into the butter, add sugar, bread, cream and nuts. Beat all together and add the beaten whites of eggs last. Take a china pudding dish; butter same before putting the mixture in. Bake one hour. To be served hot with a wine sauce. To make the sauce take one water tumblerful of red wine, two whole eggs, whites and yolks; one-half teaspoonful of flour, no cornstarch; two tablespoonfuls of sugar, one piece of whole cinnamon. Beat the eggs with the flour well, add sugar, wine and spices. Beat constantly over a hot fire until it becomes a red foam. Take off the fire and beat for a few minutes. Take out spices and serve cold over the pudding.

Treacle Posset.—Boil half a pint of milk, add two tablespoonfuls of treacle, boil another minute or two, then draw the pan to the side of the fire and let it stand a few minutes. Strain and serve very hot.

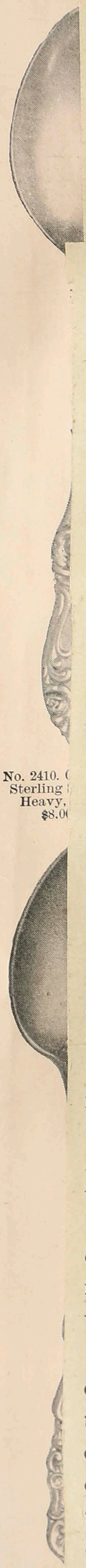
Rice Water.—Rice water is used in case of diarrhœa. Wash some rice well in cold water, strain it, and put one ounce of the rice into a pint of new milk, and boil for an hour, or until soft enough to rub through a sieve. Put the pulp and milk into a saucepan with a clove, a bit of cinnamon, and loaf sugar to taste. Simmer ten minutes more. Add more milk, if liked, and serve with thin strips of dry toast.

Mulled Wine.—Stimulants should be avoided in all cases of feverish colds, but many still believe in the efficacy of a "nightcap." Boil a chip of cinnamon and a few cloves in a wineglassful of water for a few minutes, strain it through muslin, add a wineglassful of port or claret, a squeeze of lemon, sugar to taste, and ground nutmeg. Heat all together, but do not let it boil. Pour into a silver mug, and serve hot with dry toast.

Galantine of Veal.—Bone a breast of veal, beat it flat and cover it with slices of lean ham. Mix together one pound of pork sausage meat, the thinly-pared rind of a lemon, chopped very fine, herbs and parsley, a very little cayenne, a pinch of mace, the strained juice of a lemon, and the whites of three hard-boiled eggs, chopped very small, and spread this forcemeat over the slices of ham. Lay the three hard-boiled yolks along the centre, and roll the veal up very tight; bind it with tape, sew it in a cloth, stew it gently for four hours, then place it between two flat dishes with heavy weights on the top, and leave it until cold. Take it from between the dishes, remove the cloth and tape, and put it on a dish garnished with parsley.

Baked Apples.—Pare and core the apples, and to six of them make a paste of one cupful of brown sugar, one-quarter of a cup of butter, and one tablespoonful of flour. Rub this mixture smooth, and fill the core cavities. Add a little water in the pan and bake as usual.

Chopped Celery and white sauce make a great improvement in escalloped oysters. The sauce is made with a cupful of milk, a heaping teaspoonful of butter, one cupful of oyster liquor, and one tablespoonful of flour. Brown a small cupful of breadcrumbs in a very little butter, or, if preferred, rolled cracker-crumbs may be used without browning. Put a layer of oysters in the bottom of the baking-dish, season lightly with salt, and scatter over a little of the chopped celery before adding some of the white sauce. Repeat in this order till a quart of oysters and all of the sauce and celery have been used. Cover the top with a thick layer of the brown breadcrumbs, and bake for fifteen minutes.



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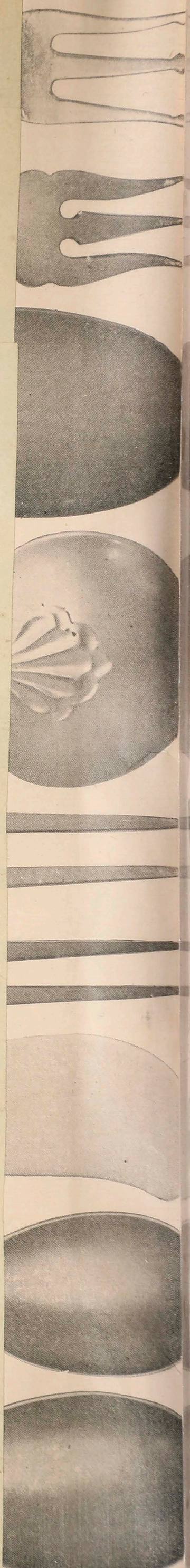


one dozen pieces add $

The illustrations on this page are ... size.

CHOCOLATE.—The adulteration of chocolate makes the selection of a brand one of great difficulty. Wheat flour, arrowroot, even animal fat, are used as adulterants; these, however, are comparatively harmless, when the unwholesome chemical compounds that some varieties have been found to contain are considered. Pure chocolate does not thicken in the cooking, as does that mixed with flour. It should not be boiled long, for its aroma is thereby injured. A formula tested by a cooking teacher requires two squares of unsweetened chocolate, broken; two tablespoonfuls of sugar, and two teaspoonfuls of hot water or milk, with one level saltspoonful of salt. When smooth stir in gradually three pints of milk. A half teaspoonful of vanilla is an improvement; a saltspoonful of cinnamon extract gives a delicious flavor, and is an idea borrowed from the Mexicans. At some teas last winter the chocolate was flavored with a little sherry or rum. To froth chocolate (this should always be done), it is whipped with a Dover egg-beater. This gives it a lightness that is needed when it is to be served to an invalid. When whipped cream is used, a teaspoonful is put in the bottom of the cup and the chocolate poured over. To remove chocolate stains in table linen, it may be added, use cold water first, then boiling, holding the spot over a bowl and pouring the boiling water from the tea-kettle through it.

ORANGE SALAD, to which is added at the last moment, after the usual arrangement of fruit layers, sugar and a little curacoa is carried out, a small after-dinner cupful of apricot brandy, leaves little to be desired. The apricot flavor contributes a touch that is quite indescribable, but altogether palatable.

DATE PUFFS.—Two eggs, one cup of sugar, one quarter of a cup of butter, the same of milk, one teaspoonful of baking powder, and flour enough to make a thin batter. Stir in one cupful of stoned dates; fill muffin cups half full, and steam thirty minutes. Serve with a liquid sauce or with sweetened cream.

DIP SLICED ONIONS is milk before frying, which will be found to improve them.

DISSOLVE SALT in alcohol to take out grease spots.

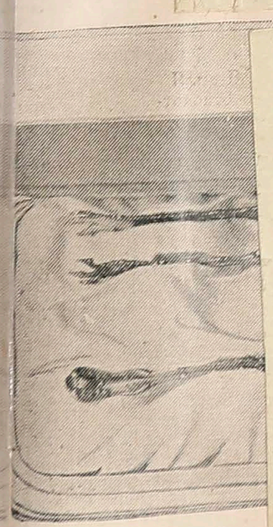
DESSERT.—Prepare shredded pineapple and cut up oranges, over which pour a sufficient quantity of rich cream. Put the mixture in a mould, and then pack in chopped ice. This is somewhat like frozen peaches, which is such a popular dessert in warm weather, but the pineapple and orange is more delicate.

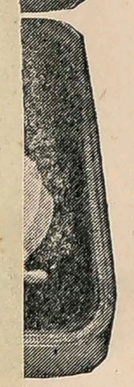
SUBSTITUTE FOR PUNCH in a dinner menu is to fill the sorbet glasses with bits of grape-fruit, oranges, and sliced Malaga grapes, mixed with rum and sugar. This must be served very cold.

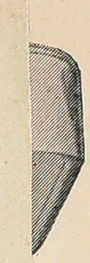
SAUCE in which cold meats are to be warmed and served is better cooled after it is cooked and heated again before using. The cooling process permits the thorough combination of all the flavors of onion, peppercorn, parsley, celery, soupstock, or beef extract into a delicious whole whose parts cannot be distinguished. This is one of the niceties of a French cook's method.

SWEET POTATO CROQUETTES.—To four sweet potatoes of good size, boiled, skinned and mashed while hot, add a teaspoonful of sugar, a teaspoonful of salt, a tablespoonful of butter, and a saltspoonful of pepper. Mix thoroughly, mould into croquettes, dip in egg, then in bread crumbs, and fry in hot fat.

BREAKFAST OMELET.—This should be made in a perfectly clean saucepan—one that is neither burned out nor defective in any other way. Beat the yolks of three fresh eggs until light and creamy; add a tablespoonful of sugar and one of lemon juice, and, lastly, the whites of three eggs, beaten stiff. These should be folded in, not stirred or beaten. Put the mixture in the pan, in which a good lump of the best butter has been melted, but not burned, and cook slowly until done. Fold and serve on a hot platter, preferably on a folded napkin. This omelet admits of indefinite variation. Appetizing in combination with it is fresh pineapple. Two full tablespoonfuls of the fresh fruit, grated or chopped, are sufficient. Fold in just before serving, and dust the top with powdered sugar.







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CURE HAM LIKE VENISON.—Take the ham of a young pig of about eight to ten pounds, cut off the skin and rub with the following : One and one-half quarts of red wine, one-half pint of vinegar, two big grated onions, six bay leaves, ground pepper, cloves and ground cloves, of each spice one teaspoonful; thirty fresh juniper berries, the chopped peel of one lemon, and a few pieces of ginger. Lay the ham in this mixture. Pour daily the same over it, and let lay for several days. Then roast it. Put melted butter in a pan, then the meat. Pour over it two cups of boiling water, and sprinkle on it sauce and some of the spice mixture. Let it bake from two to two and one-half hours, until tender. One hour before done put in one cup of cream and a little flour, for gravy.

COOKIES.—~~Two~~ ONE cupfuls of sugar (granulated), ~~two~~ ONE cupfuls of butter, ~~one cupful of butter~~, one cupful of sour milk, three well-beaten eggs, one teaspoonful of soda, flour to make it handle without sticking. Roll thin; bake quickly.

QUEEN PUDDING.—One quart of milk, one pint of bread crumbs, one cup of sugar, one lemon, the yolks of four eggs, butter the size of a walnut. Boil the milk, pour in the pudding dish, add the bread crumbs, beat the yolks of the eggs, add them and sugar and butter. Remove the thick white shell of the lemon after the rind is grated, only using the juice and rind; add that and cover the top with some nice jelly. Beat the white of eggs with a little sugar and juice of lemon; put on top jelly. Don't bake in a hot oven.

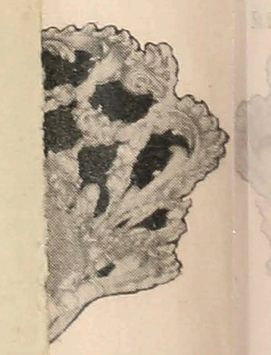
RAGOUT OF MUTTON.—Brown four tablespoonfuls of flour, add small piece of butter, a teacup of water, and stir well. Cut up two pounds of lamb or mutton with one teaspoonful of pepper, a little salt, a quart of water, a dozen and a half tomatoes, four sliced carrots, one dozen potatoes. Simmer four hours.

MUSHROOMS sliced are a delicious filling for a sandwich.

CHOCOLATE PIE.—One pint of new milk, two eggs, three cups of sugar, one teaspoonful of vanilla, one teaspoonful of butter, two teaspoonfuls of corn starch, three tablespoonfuls of grated sweet chocolate. Stir chocolate with milk, put on fire until hot, then stir into the milk the yolks of the eggs, butter and starch. Cook until thick, then add the vanilla and bake in the oven. Beat the whites of the eggs to a stiff froth, add one tablespoonful of sugar, spread on top and brown lightly. Bake with one crust.

MARBLE CAKE.—For the light part take one-half cup of white sugar, one-half cup of butter, one half cup of milk, one-half teaspoonful of soda, one teaspoonful of cream tartar, the whites of four eggs, two and one-half cups of flour. For the dark part use one-half cup of brown sugar, one-half cup of molasses, one-half cup of butter, one-half cup of sour cream, one-half teaspoonful of soda, one teaspoonful of cream tartar, two and one-half cups of flour, the yolks of four eggs, one-half teaspoonful of cloves, one-half teaspoonful of allspice, one-half teaspoonful of cinnamon. Bake in a moderate oven about one hour.

CUSTARD, A LA CARAMEL.—Put one-half cup of granulated sugar in a saucepan, place over fire and stir until it forms smooth caramel, resembling syrup. Turn this caramel into a mould—in which a custard can be baked—and tip from side to side until the mould is thoroughly coated with the caramel, and set aside until ready to use. Beat four eggs until light, add a pinch of salt and one-third of a cup of sugar, mix thoroughly. Then add one pint of milk and one-half teaspoonful of vanilla. Strain into the mould containing the caramel, set on a trivet or muffin ring in a pan of hot water and bake in a slow oven until a knife can be inserted in the centre and withdrawn clean. When cold and ready to serve invert on a platter and pour remaining caramel over custard.



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BEAUREGARD EGGS.—Boil five eggs for twenty minutes. In the meantime put half a pint of milk on to scald with a slice of onion. Rub two level tablespoonfuls of flour with two level tablespoonfuls of butter. Add the hot milk to this, straining out the onions; season with half a teaspoonful of salt and one-eighth of a teaspoonful of white pepper; stir and cook until it boils; as soon as the eggs are done remove the shells, separate the yolks and whites, press the whites through a sieve, or chop very fine and add to the sauce. Dip five or six slices of nicely toasted bread quickly into hot water, place them on a heated platter and cover with the sauce; put the yolks through a vegetable press or sieve over the top of the eggs, leaving a margin of the white sauce. Sprinkle the yolks with a little salt and cayenne, place in a hot oven for a few minutes; garnish the dish with a spray or two of parsley, and serve immediately.

PLANKED SHAD.—Procure a hard-wood board made for this purpose; they can be purchased at any house-furnishing store, and are also to be found at china stores, and come with a platter for serving. Split open the shad as for broiling, season well with salt and pepper. Heat the plank very hot, then place the fish on it with skin side down, fasten it to the plank with tacks. Cook it before an open fire if possible; if not, put the plank in the oven and bake until you can pierce it with a fork, and the meat is flaky. Brush frequently with a little melted butter. When done place the plank on a hot dish, garnish with border of mashed potatoes, browned parsley and lemon cut into quarters.

SUET PUDDING.—One cupful of New Orleans molasses, one cupful of light brown sugar, three-fourths of a cup of raisins, seeded and cut up, one-half cup of currants; mix above ingredients and add one cupful of sour milk with one teaspoonful of soda, two pinches of cinnamon, one pinch of cloves, one-fourth of a teaspoonful of salt, one cupful of chopped suet, enough flour to make quite stiff; put into greased cake tin with a hole in the centre; steam two hours; serve with hot brandy sauce. This pudding can be resteamed a number of times, and will keep well. To make the sauce take three-fourths of a cup of butter, beaten with one and one-half cupfuls of sugar, two tablespoonfuls of flour; pour into three-fourths of a pint of boiling water; stir until smooth; add two tablespoonfuls of brandy. May be served hot, or is good eating when cold.

CREOLE BREAD.—One and one-half cupfuls of well boiled and salted hominy, half a cupful of rich milk, two eggs, two tablespoonfuls of corn meal, butter the size of an egg, one teaspoonful of baking powder, one tablespoonful of sugar. Have the hominy perfectly smooth; add first the milk, then meal and baking powder mixed together, then sugar and melted butter, lastly eggs beaten separately. Mix thoroughly and bake twenty minutes. Serve in the dish in which it is baked. This bread is fine eating immediately after being baked.

BROWN BREAD—Two pounds of Graham flour, two pounds of wheat (white) flour, one coffeecupful of molasses, one tablespoonful of salt, one cake of yeast, dissolved in cold water, about one quart and a pint of lukewarm water. Dissolve the salt in the lukewarm water. Mix the Graham and white flour thoroughly; do not sift the Graham flour. Make a hole in the heap of mixed flour, pour in the molasses, and on top of that the lukewarm water. Stir well with a large spoon; do not use the hand. Pour in the dissolved yeast; continue to stir until all the ingredients are well mixed. Cover closely. Keep in a warm room over night. In the morning divide into three loaves. Put the loaves into greased pans. Let the pans stand one hour, then bake in a moderately hot oven from one and three-quarters to two hours, and it will be ready for use.

FRICADELLA.—One pound of beef, chopped fine; one-half pound of veal, one-half pound of pork, three eggs, one tablespoonful of butter, one teaspoonful of salt, a little pepper, grated rind of one-quarter lemon, a pinch of nutmeg, two tablespoonfuls of water, two ounces of crackers, rolled fine; mix all together, form into a roll, covering it with cracker crumbs, and roast in a tablespoonful of butter for about forty-five minutes, or not more than one hour.

BARBECUED RABBIT.—Take a nice, fresh rabbit, lay in salt water half an hour, drain dry, gash freely and lard with thin slices of breakfast bacon. Put in a baking pan, pour over it a cupful of water, cover with another pan, and steam until tender. Remove the pan and baste frequently with the following: Four teaspoonfuls of good vinegar, two of mustard, one of currant or any acid jelly, a lump of butter the size of an egg. When brown and savory serve on a hot dish liberally buttered. The time for cooking will depend on the heat of the fire.

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To Preserve Berries Whole.—Buy the fruit when not too ripe, pick over immediately, wash if absolutely necessary, and put in glass jars, filling each one about two - thirds full. Put in the preserving kettle a pound of sugar and one cupful of water for every two pounds of fruit, and let it come slowly to a boil. Pour this syrup into the jars over the berries, filling them to the brim, then set the jars in a pot of cold water on the stove and let the water boil and the fruit become scalding hot. Now take them out and seal pefectly tight. If this process is followed thoroughly the fruit will keep for several years.

Ragout of Beef.—For six pounds of the round take a half dozen ripe tomatoes, cut up with two or three onions in a vessel with a tight cover, add half a dozen cloves, a stick of cinnamon and a little whole black pepper; cut gashes in the meat and stuff them with half a pound of fat salt pork (have the pork cut into square bits), place the meat on the other ingredients and pour over them half a cup of vinegar and a cup of water; cover tightly and bake in a moderate oven; cook slowly for five hours, and, when about half done, salt to taste; when done take out the meat, strain the gravy through a colander and thicken with flour

Chicken Croquettes.—Boil one large chicken until it slips from the bones readily, and grind in a meat-grinder; also grind one-half can of mushrooms. Boil in salted water twenty minutes one pair of sweetbreads, throw into cold water for a few minutes, remove skin and little pipes and grind. Put in one and one-quarter pints of milk on the fire and let it come to a boil. Add to that while still on the fire the inside of one-half loaf of bread, and stir thoroughly. Then add chicken, mushrooms, sweetbreads, two eggs well beaten, a piece of butter the size of a duck's egg, melted; a dash of parsley and red pepper, and salt to taste. After all is well mixed pour in a flat dish; then beat two more eggs and spread, not beat in, all over the dish. Mould any shape; roll in cracker meal and fry.

Birds' Nest Pudding.—Peel and core enough quick - cooking apples to fill a baking dish; fill cavities of apples with jam, jelly, preserves or sugar; make a custard of one quart of milk and the yolks of six eggs; sweeten, spice and pour over the apples; bake till apples are done, but the custard must not wey. If the apples require a longer time to cook they should be steamed or baked a while before the custard is added. Beat the whites of the eggs stiff with six tablespoonfuls of sugar; spread this over the pudding when done and brown lightly.

Scrambled Eggs.—Take one-half dozen fresh eggs, break them open in a bowl without stirring; have an agate saucepan ready, put in two heaping tablespoonfuls of butter; melt over a moderate fire, add one scant pint of milk, a generous one-quarter cupful of shaved soft cheese; heat together over the fire, then add the eggs, stirring constantly with a silver fork, until the eggs thicken and separate from the milk. Season at serving, not before; serve immediately on a hot dish. This also makes a tasty border for frizzled beef.

Scalloped Oysters.—One pint of oysters, one-third of a cupful of melted butter, one cupful of bread crumbs or rolled and sifted cracker crumbs, salt and pepper to taste. Rub the butter thoroughly into the crumbs, as when preparing a turkey stuffing; butter a shallow dish, spread with crumbs, then with a layer of drained oysters. Season with salt and pepper, then repeat the layers. Finish with a thick layer of buttered crumbs. Put the dish in a hot oven and bake about twenty minutes, or until the oysters are bubbling all over the surface and the crumbs are brown.

Fried Scallops.—Dry, roll first in flour, dip in beaten egg, roll in fine, dry cracker crumbs. Shake off any loose crumbs. Place in frying basket and fry in smoking hot, deep fat; half suet and half lard, or half lard and half olive oil.

Sauce Tartare.—One-half pint of mayonnaise dressing, three olives, one gherkin, one tablespoonful of capers. Chop the olives, gherkin and capers very fine, add them to the dressing, and it is ready for use. You may add a teaspoonful of colander seed, or one tablespoonful of Arragon vinegar.

Custard.—One quart of rich sweet milk, one-half teaspoonful of salt, one and a quarter cups of sugar, four eggs, beaten very light; one small teaspoonful of corn starch, dissolved in a little of the milk; grate nutmeg in, according to taste. Be sure and have all of the ingredients mixed thoroughly together before putting in the oven, which should be quite hot when first put in. Try and keep a steady oven; do not open the door for twenty minutes, but after that watch often When the custard bubbles in the centre, take out and set it in a cool place.


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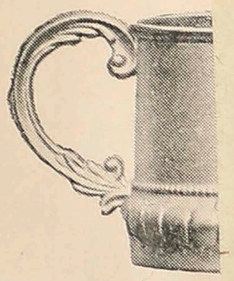
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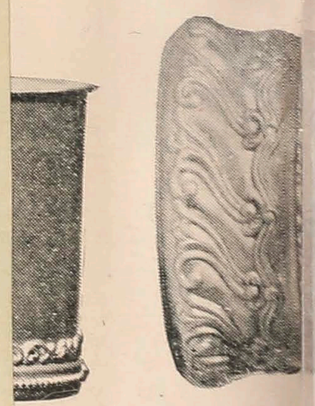
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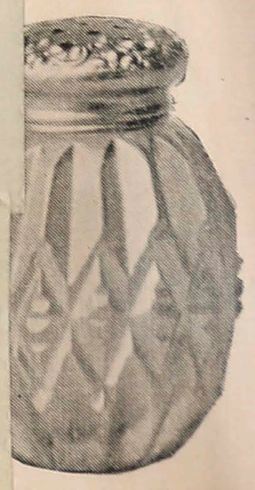
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Chop Suey.—W. E. S. Fales, who for several years was Vice-Consul at Amoy, China, is a cook of superexcellence. Said he: "There is a growing taste on the part of New Yorkers for Chinese dishes. Chinese restaurants have sprung up all over the city, and they are well patronized, especially at night. The dish mostly in demand is chop suey, a most delicious concoction, if properly prepared. For the benefit of those who do not care to go to a Chinese restaurant, let me give the recipe, so that it can be made by any intelligent housewife: For four persons—Two chickens' livers, two chickens' gizzards, one pound of young, clean pork, cut into small pieces, half an ounce of green root ginger, two stalks of celery. Sautee this in a frying pan over a hot fire, adding four tablespoonfuls of olive oil, one tablespoonful of vinegar, half a cup of boiling water, one teaspoonful of Worcestershire sauce, half a teaspoonful of salt, black and red pepper to taste, dash of cloves and cinnamon. When nearly done add a small can of mushrooms, half a cup of either bean sprouts or French green peas, or string beans chopped fine, or asparagus tips. The See Yu sauce which is eaten with this delectable dish can be secured at any Chinese grocery."

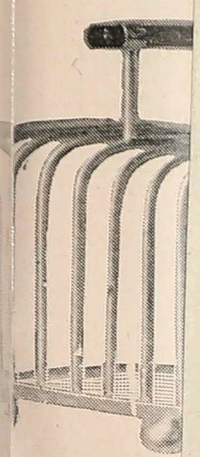
Fried Mush.—Boil the mush the morning it is to be fried. Mush boiled the day before, allowed to cool and grow solid, to be sliced and fried the next day, is considered quite a different service. For fried mush boil only what is needed for a single breakfast, sprinkling the meal into fresh rapidly-boiling water, adding salt after the meal is in. Thirty minutes' hard boiling is sufficient, the mush not to be too thick. It is then dropped by spoonfuls in a skillet that is kept abundantly supplied with lard or good drippings. It should fry rather slowly for twenty minutes.

Stuffed Veal and Green Peas.—Take large bones from piece of loin of veal; stuff the cavities thus made with a good forcemeat of chopped pork, bread crumbs and seasoning. A few chopped mushrooms will improve it. Cover the sides with greased sheets of thick writing paper. Put a cupful of soup stock or other gravy in the dripping pan and baste well for an hour with butter and water, afterward with gravy. Cook fully twelve minutes to the pound. Take off papers during last half hour, dredge with flour, baste with butter and brown nicely. Take up. Keep hot while you skim fat from gravy. Stir into it one-half cupful of chopped mushrooms and a little browned flour. Have ready some green peas, boiled and seasoned, and make a circle of them about the veal when dished.

Chestnut Stuffing and Gravy.—Two pounds of chestnuts, the goose liver, some goose fat—size of half an egg, small onion, tablespoonful of parsley, chopped fine, tablespoonful of sugar, two slices of bread soaked in water, two cupfuls of powdered stale bread crumbs, yolks of two eggs, salt and pepper.

Preparation.—Peel the shells from the chestnuts. Place them in boiling water until the yellow skin can be readily removed. Put them again into the saucepan, with a cup of milk and one cup of water, a piece of butter and a little vinegar and salt. Boil until the chestnuts are nearly soft. Then take the liver, chop it very fine, with the parsley and goose fat. Grate into this the onion, and put in the bread and sugar. After this add the chestnuts. If the mixture is too thick, thin it with the fluid in which the chestnuts were boiled. Next beat up the yolks of two eggs with a little milk and add to stuffing. Salt and pepper to taste. This stuffing should be put into the goose in a very moist condition. If not, it will dry up; the chestnuts will harden.

The Gravy.—The sauce is made in the usual way, only the heart, gizzard, sweetbreads, etc., chopped up very fine and put into the fluid, the base of which is "stock." Add some goose fat. After this boils up like the gravy of a ragout, strain out the little pieces of the giblets and thicken, salt and pepper. It should be very dark brown.



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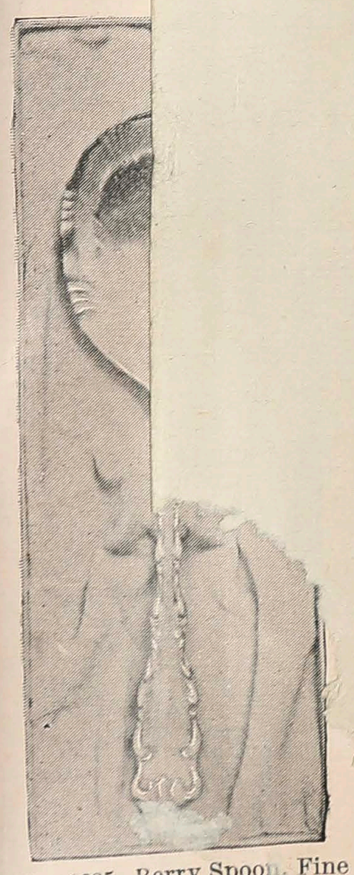

No. 2325. Berry Spoon. Fine Silver Plate. Gilt Bowl. $2.00

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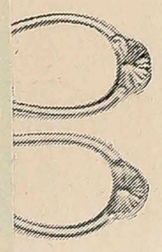

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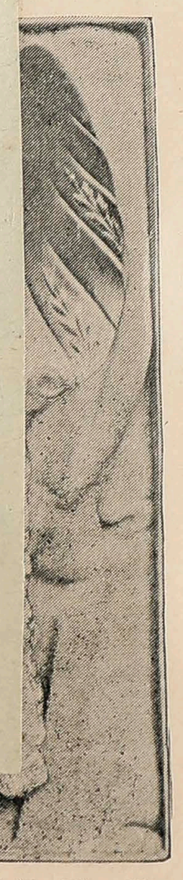
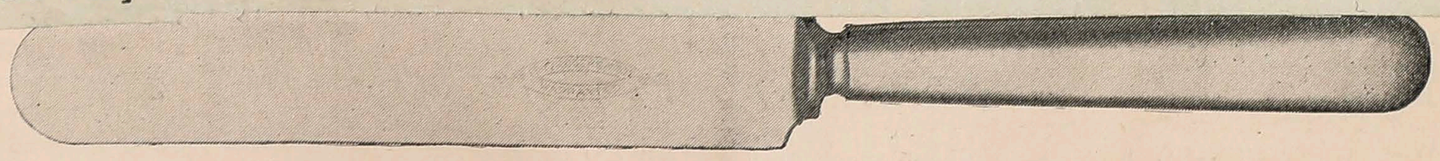


No. 2329. Pie Knife, Fine Silver Plate, Gilt Bowl, $2.75



No. 2335. Dessert Knives, Fine Silver Plate, $4.00 doz.

No. 2336. Dinner Knives, Fine Silver Plate, $4.25 doz.

58

MANY OF THE WILD DUCKS have a strong flavor of fish, which, unless special pains be taken for its removal before cooking, renders them quite unpalatable for many tastes. This flavor is very pronounced in the coot, a small black duck, easily distinguishable by the strong, straight and somewhat comical bill, the base of which extends up the forehead and dilates into a prominent naked patch. Coots are not highly esteemed for the table, but they offer great attraction for some sportsmen, who sometimes beguile their friends into cooking the too often only specimen of their pleasure or labor. It requires only a little turning back in imagination to recall the odor which filled every corner of the house and clung to the kettle in spite of repeated scourings and scaldings, when I was initiated into this branch of culinary science. The memory of that experience is so permeating that I have never cared for further knowledge.

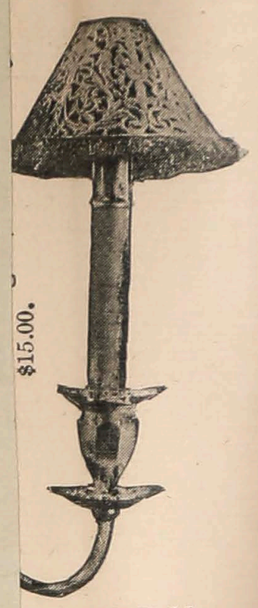
But there are other varieties of wild duck from which this fishy flavor may be partially removed by parboiling and stuffing with carrots, onions or apples, which have been pared or quartered. These absorb the unpleasant odors and flavor, and of course are not eaten like the stuffing in tame ducks. In fact, in the ducks which have a very strong flavor this onion stuffing is removed from the bird as soon as it comes from the oven, and quickly burned or put out of reach. Sometimes the parboiling for ten minutes with the raw carrot or onion inside, and then removing the vegetables and plunging the bird into cold water for half an hour will effectually destroy the strong flavor, and then the duck may be roasted. But the choicest varieties of wild duck have a flavor which is so highly prized, especially by epicures, that great care is taken that none of it be lost. They are not stuffed unless it be with a few olives, a stalk of celery, or a bit of currant jelly, and they are generally preferred so rare that the blood follows the knife in carving.

MOCK TERRAPIN.—Get two pounds of nice stewing veal and put it to boil for half an hour, then pour the water off and put back again, with a little salt, and boil until tender. Now drain it, and then cut it up in small pieces. Take a fork and pick it all into shreds, then put aside and take a teaspoonful of sugar, one of prepared mustard and one egg, beat up good, and stir one cup of cider vinegar in slowly. Put a piece of butter on a pan and pour the vinegar and other ingredients in and let it come to a boil and thicken thin; season the shredded veal well and pour the dressing over it and put on the pan until thoroughly heated, then put in a nice dish or mould and set aside to cool; turn out on a plate of salad.

CUSTARD PUDDING.—Mix together one cup of cooked rice, four well-beaten eggs, one small cup of sugar, a pinch of salt and a little grated nutmeg. Add two cups of milk, let it get hot on top of the stove, then bake in a moderate oven till firm. Make a meringue with the whites of two eggs and two tablespoonfuls of white sugar and spread over the top, brown in the oven.

RICE POLENTA.—Boil one cup of rice in three cups of water till tender. Put through a colander and put into a saucepan. Add one tablespoonful each of molasses, butter, vinegar, one teaspoonful of mustard, a little onion juice, salt and pepper. Cook ten minutes and serve as a vegetable.

PRESERVED BARBERRIES AND SWEET APPLES.—Boil one gallon of the best quality molasses until it is somewhat ropy, but not hard enough for candy; add one-half peck or more of sweet apples which have been pared, quartered and cored. Let cook very gently for half an hour, or until the apple is moderately soft, but not broken. Add two pounds of sugar and six quarts of barberries that have been picked carefully from the stems, and cook twenty minutes after bringing to the boiling point. Take from the fire and let stand until partially cool before putting in jars. Care should be taken in selecting plump, juicy berries and apples not too mellow, and let the whole cooking process be slow and gentle, to prevent scorching.



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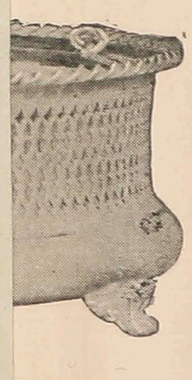

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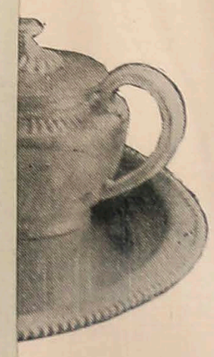

Silver Plate, $14.00,

No. 2367. Tea Pot, 6 half pints.... 7.00

No. 2368. Sugar Bowl....$5.00
No. 2369. Cream Pitcher. 5.00
No. 2370. Spoon Holder.. 4.50

No. 2373. Tea Pot 4.50
No. 2374. Sugar Bowl 3.00
No. 2375. Cream Pitcher..... 3.00

POTATO BALLS.—Pass a pound and a half of nicely boiled potatoes (well dried and free from all discolored parts) through a sieve. Put a gill of milk into a stewpan, add an ounce of butter, half a teaspoonful of salt, a pinch of white pepper, and a suspicion of powdered mace. Stir until thoroughly blended, then add the potato, and continue to stir until the paste is quite smooth. Take off the fire and add the yolks of two eggs and the white of one. Turn the mixture on to a floured board, and, when it has cooled a little, form into small balls. Roll these balls in the beaten white of egg and then in flour, and fry in deep fat. Set the balls on white paper at the mouth of the oven to dry, and then serve on a folded napkin, garnished with sprigs of parsley. Potato balls are appreciated with hot or cold meat. For a change they can be brushed over with milk and baked.

TURKEY.—Select a plump two-year-old gobbler, which has been dressed the day previous; wash thoroughly; prepare a stuffing of stale bread crumbs, a little fresh, chopped celery, one-half teaspoonful each of celery seed, sweet marjoram and thyme; salt and pepper to taste. Pour over this one teaspoonful of melted butter and stir in well. Then fill the bird with the mixture. Put the turkey in a pan with butter, salt and pepper and two inches of water, which should be added to it as it stews down. Place in a moderately hot oven and lay a pan over it, to prevent browning too rapidly. Baste frequently from the pan, and turn it occasionally, till all sides are alike brown, which should require about two and a half hours. When nicely browned, place on a platter and garnish with parsley.

MINCE PIE.—For the mince meat, take one beef tongue weighing two and a half pounds, let it boil briskly one and a half hours; two pounds of beef suet, four and one-half pounds of apples chopped, two pounds of seeded raisins, two pounds of currants, half a pound of citron shredded, one glassful of quince jelly, one quart of brandy, one quart of sherry wine, one ounce of cinnamon, one-half ounce of nutmeg, one-half ounce of cloves, one-fourth ounce of mace and one pound of sugar. Chop the beef and suet fine, removing all strings and shreds. Mix all ingredients and let stand twenty-four hours before using. For the pie crust, mix two cups of flour with one cup of butter; add one-half teaspoonful of salt and one-half cupful cold water. Stir with a knife into a paste, place on a board and give it a few turns to smooth the dough. Cut in half and roll out thin. Lay one-half over a large buttered pie-plate; fill it up with the mince meat, cover with the other half of the dough; make a few incisions in the top crust to let out the steam; spread a little soft butter over the top and bake in a medium hot oven.

ORANGE CAKE.—Cream three quarters of a cupful of butter, add slowly two cupfuls of fine sugar and cream together; mix two teaspoonfuls of baking powder with three cups of pastry flour, and sift together; add one tablespoonful of the prepared flour to the creamed butter and sugar, then add four eggs, one at a time, without first having beaten them; add a tablespoonful of flour before breaking in each egg, and continue adding the flour alternately with one cupful of milk; flavor with orange. Bake in two pans in a moderate oven about thirty-five minutes; cover with orange frosting. To make the frosting mix together the yolk of one egg and one tablespoonful of water; add half a teaspoonful of extract and confectioner's sugar enough to spread. This will frost one cake.

PEACH SHORTCAKE.—Take six eggs, one and one-half cups of sugar, one and one-half cups of flour, two tablespoonfuls of cold water, one even teaspoonful of baking powder, one teaspoonful of vanilla; separate the eggs, beating the whites to a stiff froth on a large platter; add the yolks, one at a time, beating very fast; then add the sugar, a small quantity at a time; follow this by the specified amount of water and vanilla, and lastly the flour, to which has been added the baking powder, stirring in the flour carefully. Bake in twelve well-buttered gem pans, in a quick oven. When cold split each cake and fill with the following: Peel twelve large peaches; slice very thin; sugar well. Do not fill the cakes until ready to serve. Pour over each the following sauce, which has been previously prepared and kept cold: Place one quart of milk in a double boiler. When boiling add the following: Mix one even tablespoonful of cornstarch in half a cup of milk; add a pinch of salt, two well-beaten eggs and a cup of sugar. Mix well and stir into the boiling milk. Cook well, and when cold flavor with vanilla,

Fruit Balls —Spread warm boiled rice, one-half an inch thick, on a floured molding board. Have ready a half dozen fresh peaches, peeled, halved and stoned, or the same quantity of canned peaches drained. Put two halves together and cut the rice in pieces just large enough to wrap around them. Press into shape with the hands, roll in flour and wrap each ball in a cloth which has been buttered and floured. Tie carefully in shape and boil half an hour in plenty of water. (A perforated tin should be placed in the bottom). When done carefully remove the cloths without breaking the balls, and serve with any hot sauce.

Boiled Rice Pudding.—Wash one cup of rice, tie loosely in a cloth and put in a saucepan of cold water. Boil one hour, take out, untie and stir in a pint of any fresh fruit, currants or raisins, tie up again and boil another hour. Serve with cream and sugar.

Molasses Pie.—Stir into a cup and one-half of New Orleans molasses one teaspoonful of soda until white, add one-half cup of finely-mashed boiled rice, a cup of sour cream and a tablespoonful of butter, three well-beaten eggs. Bake with two crusts. This is sufficient for two pies.

Welsh Rarebit.—One-half pound of grated cheese, two tablespoonfuls of butter, one-half cup of milk, one-half cup of boiled rice, put through a sieve, one egg, saltspoon of mustard, salt, pepper, and a dash of cayenne. Melt the cheese and butter, stirring until smooth, add gradually the milk and rice, the egg and seasoning. Serve on buttered squares of toast.

Cheese Cakes.—Into the blazer put eight tablespoonfuls of milk and two tablespoonfuls of butter. When it begins to boil add one teaspoonful of flour and three of boiled rice. Stir until the milk is taken up, then add gradually four eggs beaten and a cupful of grated cheese. Season highly with salt, pepper, cayenne, and remove from the flame. Make into cakes and fry in the other pan in butter and serve. They are delicious when eaten hot.

Cheese Rice Omelette.—Make a rice omelette, and just before frying add grated cheese, one tablespoonful to three eggs. Heat the butter in the blazer and put in one tablespoonful of omelette, turn over the eggs, brown and serve.

Fish and Macaroni.—Mince cold codfish or haddock; to one cupful of the fish add one cupful of cooked macaroni and three tablespoonfuls of grated cheese; mix thoroughly; season with salt and pepper; put into a buttered pudding dish; add a few dots of butter and sprinkle with grated cheese; brown in a quick oven.

Lamb Kidneys with Fine Herbs.—Split six or eight lambs' kidneys; cut out the white centre; cut the kidneys in slices; season with salt and pepper; melt two tablespoonfuls of butter; add one teaspoonful of finely-chopped onion, one tablespoonful of finely-chopped mushrooms, if liked; cook these together for five minutes; then add the sliced kidneys and cook two minutes; add one-fourth cup of sherry wine and one tablespoonful of lemon juice; beat the yolks of two eggs with half a cup of cream; add it to the kidneys, stirring until creamy; do not allow to boil; serve on bread or patty cores.

Baked Apple Dumplings.—Mix a puff paste of three cups of flour, two tablespoonfuls of butter, one tablespoonful of lard, pinch of salt and an even salt-spoonful of baking powder. Mix thoroughly with floured hands. Wet with a little cold water, enough to roll out. Peel nice, tart apples, take out the core and fill with sugar, flavored with nutmeg or cinnamon. Roll the crust out thin, and cut in squares. Lay an apple on each square and fold the crust around the apple. Put a piece of butter on each dumpling and glaze each one with a beaten yolk of egg. Put in a long, shallow pan with a little water, and bake in a quick oven, basting often until a golden brown. Serve with cream or sauce. To make the sauce take one cup of hot water, one tablespoonful of corn starch or rice starch, sweetened with sugar and flavored with vanilla or lemon extract. Boil two or three minutes and then pour over the dumplings.

SPANISH OMELET.—One tablespoonful of onion, chopped, and cooked in two tablespoonfuls of butter until the onion is straw-colored; add half a tablespoonful of green pepper, also chopped; two cups of tomatoes, sliced, or one cup of canned tomatoes; three or four mushrooms, sliced; a dash of pepper, and one-fourth teaspoonful of salt; cook ten or fifteen minutes, or until the tomato is of a smooth consistency. Beat four eggs and four tablespoonfuls of hot or cold water until you can take up a spoonful of the mixture. Heat two tablespoonfuls of butter in an omelet-pan, pour in the eggs, and shake gently back and forth, so as to allow the uncooked egg to run into the bottom of the pan. When creamy throughout, sprinkle softly with salt and pepper, put part of the tomato mixture on the half of the omelet that is farthest away from the handle of the pan, fold the other half over the tomato, and turn out on a hot platter.

CHILI SAUCE.—An excellent variety can be compounded in midwinter, using canned tomatoes. Use the canned vegetable that is solidly packed; that is, with very little juice, and as nearly as possible the whole tomato preserved intact. With this foundation, the usual recipe for Chili sauce is followed.

FRIED OYSTERS are much better, and spatter less in frying, if parboiled slightly and drained before rolling in the crumbs. When only a few are wanted, and those especially nice, select the large oysters, roll them in fine crumbs, then in mayonnaise dressing, then in crumbs again, and fry.

CUSTARD PUDDING is more delicate if steamed rather than baked. Fifteen minutes is sufficient to steam a cup custard.

WHEN BANANAS are bought by the bunch they should be hung from a hook in the ceiling, as this fruit spoils rapidly when laid upon a shelf or dish.

NUT SALAD.—Almost any kind of nuts may be chosen, though they should preferably be chiefly English walnuts. Cut them in halves or in quarters, and squeeze lemon juice over them for fully a quarter of an hour before dressing the salad. Mix them with half their quantity of quartered olives and a few of the small tender celery leaves, tossing all in a little mayonnaise that has been somewhat thinned with cream. Serve with toasted biscuits or brown bread.

FROZEN DESSERT.—Use Italian cream. Enough for a dozen persons may be made from half a box of gelatine soaked for half an hour in a teacupful of cold water, a cupful of boiling water being then added. When cold, strain, and add three cupfuls of granulated sugar, juice of three lemons, with the grated rind of two, three-quarters of a cup of sherry, and one quart of cream. Freeze and mould, or not, as preferred.

EGG SALAD.—Remove the shell from six cold hard-boiled eggs, cut in halves, lengthwise; take out the yolks, mash fine, season them with one-eighth of a teaspoonful of mustard, quarter of a teaspoonful of salt and a dash of red pepper; add just enough cream to make a smooth paste (about two tablespoonfuls of cream are generally enough); put back into the halves of the eggs and arrange on a bed of crisp lettuce leaves. Make a boiled dressing of eight tablespoonfuls of vinegar, four of hot water, quarter of a teaspoonful of mustard, half a teaspoonful each of salt and flour and one egg. Boil until thick; then pour over the eggs and serve.

SCOTCH BROTH.—Take a two-pound shin of beef, four tablespoonfuls of hard green peas, three cents' worth of soup greens, one large carrot, one-half of a yellow turnip, two onions and one potato; soak the peas over night. In four quarts of water put the meat and peas, and cook for an hour, skimming carefully; then add the barley, and boil for another half-hour before adding the vegetables, chopped very small, with half of the carrot and half of the quantity of yellow turnip. Take the carrot, turnip and potato and grate them; add them to the soup; salt to taste. Cook two and one-half hours.

RICE CROQUETTES.—Take a teacupful of cold, well-boiled rice, a teaspoonful of sugar, a tablespoonful of melted butter and half a teaspoonful of salt; then add one beaten egg and sufficient milk to bring all to the consistency of a firm paste; after thoroughly beating and mixing, shape into oval balls and dip in beaten egg, followed by a dipping in flour or cracker dust. Fry in sweet, hot lard, turning with care, and when done to a nice brown, put into a heated colander.

FILLING FOR SPANISH OMELET.—Take one onion, one small clove garlic, one green pepper, a few fresh mushrooms, one slice of ham, chopped fine (raw). Have the ingredients mixed, then fry a nice brown in olive oil; remove from the fire, add three peeled tomatoes, cut in quarters and with the seeds removed; let all simmer about twenty minutes; season to taste. Double the quantity of filling can be made, and, if not all used at once, can be put on ice and kept.

HASHED MEAT ON TOAST.—Use a pint of meat, half a pint of stock, a generous teaspoonful of salt, a little pepper, a tablespoonful of flour, a tablespoonful of butter, and six small slices of toast. Put the meat in the chopping tray, and sprinkle over it the salt, pepper and flour; then chop it rather coarse. Now put it in a small stew-pan with the stock. Cover, and simmer for half an hour; then add the butter. Toast the bread and arrange it on a small dish. Spread the hash upon it, and serve at once. If the hash be made of veal or duck, add one tablespoonful of lemon juice just as it is taken from the fire.

PISTACHIO CREAM.—One-half pound of pistachio nuts, one tablespoonful of brandy, yolks of two eggs, one and one-half pints of sweet cream, sugar to taste. Bleach the nuts and pound to paste with brandy; add this to the cream, sweeten and stir over fire till it becomes thick; pour it into a dish, and when cold stick long shreds of pistachio nuts over the top.

MACCAROON CREAM.—Put one-third of a box of gelatine in one-half a cup of cold milk, and let it stand ten minutes; then add one-third of a cup of sugar, and let it stand over boiling water until thoroughly dissolved; meanwhile heat a pint of cream very stiff, add a dozen maccaroons rolled fine, two tablespoonfuls of maraschino, and lastly the gelatine. Pour into a mould and let harden.

POTATO BREAD.—Take six or eight potatoes, boil and mash fine, add to them one tablespoonful of lard, two teaspoonfuls of sugar, two teaspoonfuls of salt and three tablespoonfuls of yeast; then add three eggs well beaten, and set to raise; work flour in to make a stiff dough and set to raise again; then roll out and cut with a biscuit cutter; bake quickly.

POULETTE SOUP.— Melt three tablespoonfuls of butter in a saucepan and add three tablespoonfuls each of cut celery, turnip and carrot; also one tablespoonful of minced onion, a bay leaf, blade of mace, bit of parsley, and cook slowly twenty minutes. Then add three tablespoonfuls of flour, and when blended pour over it gradually three pints of sweet milk. Add two tablespoonfuls of salt, a little pepper, and cook all in a double boiler twenty minutes. Strain and add two egg yolks beaten with one-half cup of cream.

WEDDING CAKE.—Stir two scant cupfuls of butter and three cupfuls of dark brown sugar to a cream; add half a grated nutmeg, one tablespoonful of cinnamon, one teaspoonful each of cloves and mace; add one-half cupful of cooking molasses and half a cupful of sour milk. Stir well; then add the beaten yolks of six eggs and a wineglass of brandy. Stir thoroughly. Add four cupfuls of sifted flour, alternately with the beaten whites of six eggs. Dissolve a level teaspoonful of soda; stir in thoroughly. Mix one pound of seeded raisins, one pound of cleaned currants and half a pound of citron, with two heaping tablespoonfuls of flour; stir in the cake. Bake two hours in common sized baking tins. Let cake cool in pan.

CELERY AND ALMOND SALAD.—One large, whole bunch of celery, three-quarters of a pound of blanched almonds; cut celery and nuts into small bits. Dressing—One well-beaten egg, mix together dry: one even teaspoonful of salt, one-quarter teaspoonful of white pepper, one-half teaspoonful of mustard, one even teaspoonful of cornstarch, five even teaspoonfuls of sugar. Dissolve all in a little white wine vinegar and stir rapidly into the beaten egg. Add a coffee cup of white wine vinegar, and let it just come to a boil. Remove from the stove and stir in a piece of butter the size of an egg. When cold beat in one-half cup of sweet cream. This dressing may be made a day or two before using it.

FIG PRESERVES.—Select ten pounds of figs, not too ripe, place the fruit in a preserving kettle, cover with cold water, set the kettle over the fire and let it boil five minutes, taking care not to have the fruit lose their shape. Then drain the figs and return them to the kettle in alternate layers, with sugar, allowing one pound of sugar for each pound of fruit. Let stand over night. Next morning place the kettle over the fire. Cook two sliced lemons in one pint of water, rejecting the seeds, for half an hour, then add them with the water to the figs. Add two tablespoonfuls of ginger extract and cook till the syrup is thick.

COFFEE CAKE.—One-half cup of butter, one and a half cups of sugar, two eggs, one teaspoonful of cinnamon, one-half teaspoonful of cloves, one and one-half teaspoonfuls of soda, one cup of boiled coffee (dissolve soda in coffee), one cup of currants and one cup of raisins, citron to taste and enough flour to mix well. Bake in a moderate oven an hour and a quarter.

FRICASSEE OF LAMB.—Two and a half pounds of lean stewing lamb cut up in small pieces; put in a stewing pan, cover with boiling water, salt and pepper to taste, boil one hour; then put in one can of green peas, boil ten minutes longer, add one teaspoonful of butter, with one of flour; rubbed together; let it boil one minute, take off the fire and serve.

ENGLISH ORANGE MARMALADE.—Take one dozen sour oranges, slice very fine and take out the seeds. To each pound of sliced fruit add two pints of cold water; let this stand twenty-four hours; then boil until tender, which will take about an hour; let this stand until the next day, when weigh it, and to every pound of boiled fruit add one and a half pounds of loaf or granulated sugar; boil the whole until the syrup jellies and the chips are transparent. This may take from half an hour to an hour. Twelve oranges make considerable marmalade.

STEWED KIDNEYS.—Cut three pounds of pork or beef kidneys in small pieces, put on to boil with one quart of cold water, add three bay leaves, six cloves, six whole peppers, half of a lemon, one onion, pepper and salt to taste; simmer slowly from four to five hours, then add a half cup of sherry wine and one pint of mushrooms cut in halves, a little flour to thicken.

WELSH RAREBIT.—Take about one pound and a half of mild cheese, cut in small pieces and put in chafing dish. When melted, add a tablespoonful of butter, one teaspoonful of dry mustard and a dash of cayenne; mix thoroughly; then use about one half pint of stale ale; add very slow or the mixture will curdle. Have toast nicely browned and plates warmed, ready for immediate use. Serve rarebit on toast.

TOMATO CUSTARD.—Beat four eggs slightly, add half a cup of sugar, one pint of tomatoes, stewed and strained, and three cups of milk. Bake in cups standing in hot water, either on top of the range or in the oven.

PUMPKIN PIE.—Take one quart of well-stewed pumpkin, strained through a sieve, add half a pound of sugar, two ounces of melted butter, nine eggs, half an ounce of ground ginger, one-quarter of an ounce of ground cinnamon, one eighth of an ounce of ground cloves, half a teaspoonful of grated nutmeg, a pinch of salt and a tablespoonful of molasses; mix and beat well together, add a pint and a half of milk. This will make filling for two large pies; bake in a moderate oven.

To stew pumpkin for pies wash and dry the pumpkin, then cut in slices around the pumpkin. Remove the rind and cut in small pieces. Place the pieces in a kettle with one cupful of water, and let it stew slowly, taking care that the pumpkin does not burn. When the pumpkin is thoroughly cooked the water should have pretty thoroughly boiled away. Do not pour out any of the liquid, as this contains the richness and flavor of the pumpkin.

Strain one quart of this stewed pumpkin in a pan and add a scant tablespoonful of ginger, one tablespoonful of cinnamon, a piece of butter the size of an egg, five eggs beaten, with one and one-half cupfuls of sugar. When the ingredients are well beaten together add two quarts of hot milk and a pinch of salt. Place the pan containing this mixture over a kettle of hot water to keep warm while the plates are being lined with paste. Then fill and bake without an upper crust in a moderate oven.

SUPERLATIVE OF SHORTCAKE.—Peach shortcake may be made with some sweet dough, but to most palates is better without the sugar. Whatever sort is used, roll it in sheets less than a quarter inch thick, butter the top of half the sheets, lay the others upon the buttered surface and bake until just done. For two shortcakes of average size take a quart of peaches, after halving. They ought to be very ripe and juicy. Mash them quickly, with a pound of sugar, and stir half a pint of sherry well through them. Let stand until the cakes are baked. Lift off the upper cakes, spread the lower one thick with peaches, lay on the top, and put more peaches upon that. Leave out some of the syrup, and serve it either clear, as a sauce,or mixed with cream,or whipped through cream,according to taste.

CREAM DATES.—Take the white of one egg and an equal amount of cold water. Beat together until well mixed. Purchase two pounds of confectioners' sugar, and stir in a little at a time until the egg is so thickened that it may be rolled. Flavor with vanilla or any flavor that is preferred. Put on a board and knead for a few moments. Remove the stones from half a pound of dates, take a piece of the sugar the size of a hickory nut, roll it in the hands until the length of the date. Prepare two pieces in this way, and stick one on each side of the date. Pinch them closely together so that they will adhere. Stand away until slightly hardened.

STUFFED BEEF.—Take a good thick slice of rump steak, about four pounds; season with a tablespoonful of salt and half a teaspoonful of pepper and place in a baking tin. With a sharp knife make three long, deep slits on the top of the beef, stuff these with a rich stuffing, and dredge the meat all over with flour; brush over with beaten egg; put pieces of bacon over the meat and place in a steady oven; baste with a little boiling hot stock, or water, and cook slowly for about three hours, covered. When done set the beef on a hot dish, pour rich thick gravy around and serve. The sweet potatoes can be browned in the same pan with the meat.

SUGAR TAFFY.—Take four cupfuls of granulated sugar, one scant tablespoonful of molasses, two scant tablespoonfuls of vinegar. Put the sugar into a saucepan, and pour over it only enough water to moisten. Add the other ingredients, and when they boil add a piece of butter as large as a walnut. Boil until a piece dropped into cold water will roll between the fingers, but be careful not to stir when testing. Remove from the fire and add a teaspoonful of vinegar.

PEANUT CANDY NO. 2.

Boil one cup of sugar with one cup of New Orleans molasses, one half cup of butter, and one half cup of water, until it crisps in cold water. Have ready a cupful of peanuts split into halves, and stir into the boiling candy. Pour into buttered tins so as to have the candy about a quarter of an inch thick.

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CHICKEN STEW WITH DUMPLINGS.—The ingredients are two young fowls, weighing about eight pounds, two quarts and a pint of boiling water, four tablespoonfuls of butter, six of flour, one large onion, six thin slices of carrot, six of turnip, salt and pepper for seasoning. After cleaning the fowls and cutting them into pieces suitable for serving, wash these and put them into a large stew-pan. Add the water, and set the dish on to boil. Cut the vegetables very fine, and put them, with the butter, into a small frying-pan. Cook slowly for ten minutes, being careful that they do not burn. When they have acquired a light straw-color, draw them to the side of the pan, and press out all the butter with a spoon, and then put them into the stew-pan with the chicken. Into the butter remaining in the pan stir the dry flour, and cook until the mixture is smooth and frothy; then stir it into the stew, and add salt and pepper. Let the dish simmer gently for about two hours, after which draw it forward where it will boil rapidly, and put in some dumplings. These should be made as follows, while the stew is simmering: Mix thoroughly in, and rub through a sieve, a pint of flour, a teaspoonful of sugar, half a teaspoonful of salt, and two level teaspoonfuls of baking powder. Make a soft dough of this mixture by stirring into it a small cupful of milk, and then stir the dough into a smooth ball. Put it on a board sprinkled lightly with flour, and after rolling down to the thickness of about half an inch, cut into small round cakes. Stir the stew and put in the dumplings. Cover tightly, and cook exactly ten minutes from the time the cover is placed over the pan. When the allotted time has past, take up the dumplings immediately. Arrange the chicken and gravy in the centre of a large platter, and garnish with a circle of dumplings. Sprigs of parsley also may be used if you have any.

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NUT SANDWICHES.—Mix one cup of chopped nuts with two tablespoonfuls of mayonnaise and spread on thin slices of entire wheat bread, trimmed or cut into rounds of fancy shapes. Almonds, English walnuts, peanuts or pecan nuts may be used separately or in combination, and chopped dates may be added to the nuts, using whipped cream to moisten instead of the mayonnaise.

SNOW SYLABUBS.—Make a light sponge cake, slice it and put in glass bowls. Saturate with wine, either Madeira or sherry. Pour over this a rich custard, and over that sylabub. To make the sponge cake take nine eggs, their weight in sugar and half in flour, and flavor with the grated rind of two lemons and the juice of one. The custard is made with five eggs to a quart of milk. Heat the milk and beat the eggs and sugar together, a tablespoonful of sugar to an egg, and pour in the milk and let it come to a boil. Sylabub is made of cream sweetened; flavored with wine and whipped.

BOHEMIAN CREAM.—Soak an ounce of gelatine in a half-cup of cold water until tender. Put one pint of milk in a double boiler to scald; beat the yolks of four eggs with four tablespoonfuls of sugar and add to the milk; add the gelatine and stir and cook until creamy; then pour into a basin to cool; add a teaspoonful of vanilla, stand over cracked ice and stir until stiff, with half a cup of maccaroons powdered. Turn into individual moulds lined with chopped almonds and set on ice to harden. Serve with whipped or plain cream.

OYSTER SANDWICHES.—Half a dozen large oysters fried and perfectly cold, lay a crisp lettuce leaf dipped in French dressing on them, buttered slices of white bread, or spread a little mayonnaise on each leaf. Cut the oysters into nice little slices crosswise, rejecting the hard part, and lay the slices, overlapping one another, between the lettuce leaves.

GREEN PEAS, A L'AMERICAINE.—Shell one-half peck of green peas, place them in a saucepan over the fire, cover with boiling water; add one teaspoonful of sugar, cook till nearly done, then add one teaspoonful of salt and cook a few minutes longer; add one tablespoonful of butter, stir until melted, then serve. (Care must be taken not to have too much liquid on the peas). Another way is to boil the peas as above, and when done drain and return them to the saucepan, add one and a half ounces of butter, toss for a few moments, then serve.

OYSTER SALAD.—For a two-pound can or a solid quart of oysters use dressing made as follows: Beat well four eggs. Add to them a gill each of cream and vinegar, one teaspoonful of mustard, one of celery seed, one of salt, one-fifth of a teaspoonful of cayenne, and two tablespoonfuls of butter. Place in the double-boiler, and cook until as thick as soft custard. It will take about five or six minutes. The dressing must be stirried from the time it is put on the fire until it is taken off; and when that time comes, add two tablespoonfuls of powdered and sifted crackers. Heat the oysters to the boiling-point, in their own liquor. Drain them and add the dressing. Stir lightly, and set away in a cold place for an hour or more. The cracker and celery seed may be omitted, and at serving-time a pint of celery, sliced thin, may be added.

STEAMED FRUIT DUMPLING.—Put a little fruit without the syrup, such as canned peaches or slightly cooked fresh berries that cannot be used any other way, in small shallow custard bowls. Cover them evenly with a light dumpling dough, allowing space so that they will not rise above the edge of the bowl. Steam them about twenty minutes and turn them out upside down on a plate, then serve with hot cornstarch sauce over them and a lump of hard sauce on top.

MOLASSES CANDY.

Put a pint of granulated [illegible] nd a pint of molasses—New O[illegible]s—in an iron kettle or deep frying pan over a slow fire. When it begins to boil, stir all the time. Try frequently, by dropping a little in cold water, and when it crisps it is done. Just before it is done, however, add a tablespoon of butter. When done, remove to the back of the stove and stir in a saltspoon of soda, entirely free from lumps, beating it well in. Pour out on buttered platters, and let stand until cool enough to pull.

e, we need only the numbers.

MOLASSES CANDY NO. 2.

Put one cup of New Orleans molasses in a saucepan with two cups of sugar, one tablespoon of vinegar, and a lump of butter about twice the size of a walnut. Let it boil steadily until it becomes brittle when dropped in cold water, then pour on buttered platters and pull.

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Creamed Beef.—Shave half a pound of dried beef into thin slices. Put three tablespoonfuls of butter into a frying-pan, and as soon as it is melted, add the meat. Stir until the slices begin to curl; then add a cupful of milk, and when the milk boils, stir in a teaspoonful of flour, mixed smooth with three tablespoonfuls of milk. Season with pepper. Boil up once and serve.

Beef Sausages.—Use three pounds of raw round of beef, one pound of beef suet, one pint of cold water, a tablespoonful and a half of salt, one fifth of a teaspoonful of cayenne, half a teaspoonful of white pepper, and one generous teaspoonful of sage. Chop the beef and suet very fine. Add the seasoning and the water, and mix thoroughly. Make into small cakes, and dredge these with flour. Fry for six minutes, and serve very hot.

Hamburg Steak.—Have the butcher chop two pounds of the round of beef very fine. Season it with half a teaspoonful of pepper, two teaspoonfuls of salt, and one of onion juice, and after shaping into thin cakes, place in a broiler that has been buttered slightly, and broil over a clear fire for eight minutes. Serve on a hot dish. Or, put four slices of fat salt pork into a frying-pan, and when they have become crisp and brown, remove them, and put the steaks into the fat. Fry for eight minutes, and when they are cooked put them on a warm platter. Into the fat remaining in the pan put a tablespoonful of flour, and stir until brown; then gradually add a cupful of water, and after seasoning with salt and pepper, boil for three minutes. Pour this gravy around the steaks, and serve.

Fried Soft-shell Crabs.—After seasoning the crabs with salt and pepper, dip in beaten egg and afterward in dry bread crumbs. Fry in hot fat until they acquire a rich brown color—say for about three minutes—and serve at once with Tartar sauce. Do not have the fire too hot.

Cranberry Jelly.—Pick over and wash a quart of cranberries. Put the fruit into a stew-pan—either porcelain-lined or graniteware—and add half a pint of water and a pint of sugar. Heat quickly to the boiling-point; then stir well, pressing the berries to the sides of the stew-pan to crush them. Cook for twelve minutes from the time they begin to boil. Rinse a mould in cold water, and at the end of the twelve minutes press the mixture through a strainer. Put it into the mould immediately, and set away to harden. As soon as it becomes cold it will be firm. This jelly may be kept for any length of time.

Cheese Straws.—Two cupfuls of grated cheese, one cupful of flour, three tablespoonfuls of melted butter, one-quarter of a teaspoonful of salt and one-quarter of a teaspoonful of cayenne pepper; mix together, roll thin, cut into narrow strips and bake brown.

Tea Rolls.—One quart of warm milk, one heaping tablespoonful of lard, salt, one tablespoonful of sugar; have the milk warm enough to melt the lard, then let it get lukewarm, and add three-quarters of a cake of compressed yeast, dissolved in a little water; stir in flour enough to make a stiff dough, as for bread. Let it raise until light, cut it down and add two eggs, one-half cup of butter, one tablespoonful of sugar and one-quarter teaspoonful of saleratus; work all into the dough thoroughly with the hands, add flour enough to make a smooth dough; let it raise until light, and roll out to one-half inch thickness, cut out with a biscuit cutter and butter one-half, lap over and put into tins; let them raise until light, and bake in a quick oven.

Lemon Pie.—One cup of sugar, one heaping teaspoonful of flour, two eggs (reserving one white for frosting), and the grated rind and juice of one lemon; beat thoroughly and pour on one cup of boiling water; cook in a double pan. Line the pan with your crust and bake quickly, then pour in the lemon custard, pour the frosting over it, return to oven and brown.

Brown Bread.—The ingredients are one cup of molasses, three cups of sour milk, two cups of graham flour, two cups of yellow cornmeal, one teaspoonful of soda (bicarbonate) and one teaspoonful of salt. Mix the soda with a tablespoonful of boiling water, thoroughly dissolve, pour into molasses, beat until foamy, add gradually to other ingredients. Pour into well buttered tin and steam four hours.

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All the Watches on this page are open face. The illustrations are actual size.

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A NEW FRENCH SALAD is thus set forth to American tourists abroad. It is made by the chef of the fashionable hotel where Americans stop in Paris, near the Arc de Triomphe: Take half a lemon and cut it in tiny chips. Scatter over the bottom of the bowl where it will not be likely to come to the top, but will answer for flavoring the dressing only. A large head of lettuce with the leaves separated. Four large tomatoes not sliced, but peeled, and cut in small triangles or chunks. Two large cucumbers, from which the seeds have been partially removed. A very thin onion, sliced so fine that its slices are transparent. Serve with a French dressing of vinegar, oil, salt, mustard and pepper, with a little onion juice mixed in the dressing.

MINCE MEAT.—Two pounds of beef (sticking piece best), two pounds of beef suet, half a pound of candied lemon peel, two pounds of layer raisins, four pounds of apples, two pounds of currants, two pounds of sultana raisins, one pound of citron, two pounds of sugar, two nutmegs, grated; half an ounce of cinnamon, one-quarter ounce of cloves, one-quarter ounce of mace, one quart of sherry, one quart of good brandy, juice and rind of two oranges, juice and rind of two lemons. Cover the meat with boiling water, simmer gently until tender, then stand away to cool. Shred the suet and chop very fine. Pare, core and chop the apples, stone the raisins and shred the citron. When the meat is cold chop it fine and mix all the dry ingredients through it; then add the juice and rinds of the lemons and oranges; mix well, pack in a stone jar, pour over the wine and brandy, cover closely and stand in a cool place. Mince meat made by this recipe will keep all winter. When ready for use dip out the quantity required and thin with cider.

BROWN BREAD.—One cupful of corn meal, two cupfuls of graham flour, one teaspoonful of salt and one large teaspoonful of soda; wet with sweet milk until as thin as pancake batter, steam two hours; bake half an hour.

ALMOND CAKE.—Beat to a cream one cup of sugar, one-half cup of butter; add beaten whites of two eggs and one yolk, one cup of sweet milk; then mix two teaspoonfuls of baking powder in four cups of well-sifted flour. Bake immediately after it has been stirred. Filling: Chop fine one cup of seeded raisins and one cup of blanched almonds. Cook one cup of granulated sugar with one-half cup of water until it strings, then add the whites of three eggs, well beaten, and stir until a cream, and when cool add chopped almonds and raisins, using for flavoring a few drops of bitter almond and oil of rose. This can be used as a solid cake by adding the filling to the cake and bake in one tin together.

CHRISTMAS FRUIT CAKE.—The ingredients are five pounds of raisins, three pounds of currants, one pound of citron, one pound of figs, one pound of butter, one pound of flour, one and one-quarter pounds of granulated sugar, one tablespoonful of pulverized mace, half a pint of apple brandy. Wash all salt from the butter and cream with the flour. Beat whites of eggs to a stiff froth; beat yolks and sugar together very light. To this add first a spoonful of the creamed butter and flour and then a spoonful of the whites of the eggs, alternately. Beat until well mixed. Now add the fruit, which has been previously prepared (well cut up and mixed with a little flour until it will not stick together). Last of all stir in the brandy and mace. The longer this cake is kept the better it gets. It improves with age if wrapped up and kept in a close tin box.

MASSACHUSETTS FRUIT CAKE.—Take one pound of flour, one pound of sugar, three-quarters of a pound of butter, two pounds of seeded raisins, two pounds of currants, one pound of citron, one-quarter pound of almonds, one-half ounce of mace, one teaspoonful of rose water, one wineglassful of brandy, one wineglassful of wine, ten eggs. Beat the sugar and butter to a cream, then add the eggs, beaten to a froth, whites and yolks separately; stir in the flour, then the wine and brandy, putting in the fruit when ready for the oven. Bake two hours.

SALMON LOAF.—Melt two tablespoonfuls of butter in a saucepan, add two eggs well beaten, two-thirds of a cup of cracker crumbs, salt and pepper to taste, and all from one can of salmon. Remove the bones and skin from the salmon and add to the above mixture. Work until very fine; put in a greased baking powder can, cover, and steam one hour. Remove from can while hot and set on ice. Serve sliced on platter, garnished with hard-boiled eggs, parsley and quarters of lemon.

HONEYCOMB PUDDING.—One-half cupful of butter, one-half cupful of sugar, one-half cupful of milk, one-half cupful of flour, one cupful of molasses, four eggs and one teaspoonful of soda; mix the sugar and flour together; add the molasses; warm the butter in the milk, then add the eggs, which must have been well beaten; lastly, put in one teaspoonful of soda, dissolved in a little hot water; stir well together and bake half an hour in buttered pudding dish. Serve hot, with sauce. To make the sauce beat the whites of two eggs and one-half cupful of powdered sugar to a stiff froth; add a little wine or lemon juice.

BEEF STEW.—For this stew use two pounds of the tough parts of cold roast beef or beefsteak, about two ounces of the fat meat, six potatoes, one onion, two slices each of turnip and carrot, two tablespoonfuls of flour, about three teaspoonfuls of salt, a level teaspoonful of pepper, and one quart of boiling water. Cut the fat into bits, and put it in a frying - pan and on the fire. Cook slowly until there is only about two teaspoonfuls of liquid fat. Now take the fibrous pieces of fat from the pan, and add to the liquid fat the onion, carrot and turnip, all cut fine. Cook slowly for ten minutes; then add the flour, stirring until it is brown. Gradually add the water, stirring all the while, and simmer for five minutes. Cut the beef into small cubes, and put it into a large stew-pan. Pour the contents of the frying - pan over the meat. Add the salt and pepper. Place where the stew will simmer for two hours. At the end of that time add the six potatoes, pared and sliced. Draw the saucepan forward where the contents will cook a little more rapidly. Stir frequently. Taste to see if the stew requires more salt and pepper. At the end of fifteen minutes add some dumplings. Cover the stew-pan, and cook for exactly ten minutes, counting from the time the cover is placed on the pan. Take up the dumplings; then turn the stew out on a warm platter. Garnish with the dumplings and bits of parsley. Two pounds of the round of beef may be substituted for the cold roast beef.

POULETTE SAUCE.—This is nice with boiled fowl or boiled fish, and may be used with any kind of delicate meat, fish or vegetables. To make it, take half a cupful of butter, three tablespoonfuls of flour, the yolks of three eggs, one pint of stock or water, one tablespoonful of lemon juice, one-eighth of a teaspoonful of pepper, and one level teaspoonful of salt. Beat the butter and flour together until smooth and light; then add the salt, pepper and lemon juice. Gradually pour the boiling stock or water upon this mixture, and simmer for ten minutes. Meanwhile beat the yolks of the eggs in a small saucepan. Gradually pour the sauce upon them. Set the saucepan in another containing boiling water, and stir for a minute and a half; then remove from the stove without delay.

BEEF SAUSAGES.—Use three pounds of raw round of beef, one pound of beef suet, one pint of cold water, a tablespoonful and a half of salt, one-fifth of a teaspoonful of cayenne, half a teaspoonful of white pepper, and one generous teaspoonful of sage. Chop the beef and suet very fine. Add the seasoning and the water, and mix thoroughly. Make into small cakes, and dredge these with flour. Fry for six minutes, and serve very hot.

BUCKWHEAT CAKES.—The buckwheat cake is often exceedingly disappointing. Sometimes it is so good that one may fancy it would be impossible to tire of the dish; yet the next time it may be so poor that almost anything would seem preferable. In making the cakes it must be remembered that it is difficult to have them light and dry when they are made wholly of buckwheat flour, and that the batter, if raised with fresh yeast, will not be so good as that which is raised with some of the unused batter of the previous day. Here is a rule which should give perfect cakes : Into a deep pail or pan put a pint of buckwheat, half a cupful of Indian meal (white is best), a teaspoonful of salt, and half a cupful of liquid yeast or half a cake of compressed yeast—the latter to be dissolved in half a cupful of water. Add to the ingredients in the pail a little more than a pint of warm water and a tablespoonful of molasses. Beat the mixture thoroughly, and place where it will rise. The batter should rise and fall again before morning. In the morning sift into the batter one teaspoonful of dry soda. Stir well and fry. If you have the cakes, say three times a week, you will not require fresh yeast after the first batch if you reserve a little more than a pint of the batter in a cool place, and use that instead. The griddle, for any kind of batter cakes, should be kept as hot as possible without danger of burning the cakes.

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HOMINY.—This is one of the most excellent simple foods that we have, and may be used in a variety of ways for breakfast or supper. It unfortunately happens that people often fail of buying the right kind or of cooking it properly, and so do not know its value. Get the fine white hominy. After washing a cupful in three waters, stir it into a quart of boiling water; add a teaspoonful of salt, and boil gently for an hour, stirring frequently. This simple work is all that is required for obtaining a very palatable and nutritious dish. Hominy may be eaten with milk, like oatmeal, or served with beefsteak, or any kind of roasted or broiled meat. It must be washed clean and boiled well to insure perfection. If any part of the dish remain after the first serving, it may be used for griddle-cakes or muffins, or even eaten cold.

FRIED BACON.—Cut the bacon as thin as the blade of a knife, or have the butcher do it for you. Six or seven slices probably will be sufficient. Keep it perfectly cold until you are ready to fry it. Heat the frying-pan to a high temperature before putting the bacon into it. Cook the meat until it curls a little, which will be in about two or three minutes. It should be served at once.

TRUFFLES.—Truffles are being used in this country much more freely than formerly. They are imported in small cans from France, where the finest truffles in the world are obtained. They are found in oak groves, several inches below the surface of the earth. They grow in England, but are not so large nor fine flavored as those found in France. It is said that they have also been gathered in the oak groves in California. When they are taken from the earth the aroma is very fine, but after they have been exposed to the air for a time much of this passes off. The truffles that comes in cans have very little of the flavor or odor of the fresh ones. In no food adjunct does one get so little for the money. The smallest-sized cans, holding a gill, costs sixty cents. They are used as a garnish and to flavor sauces and made dishes. When only a part of a can is needed the remainder may be covered with salad oil and kept in a cool place until required for use. They must be washed free of the oil before using.

CEPES.—Cepes are a species of mushroom, grown largely in Russia and to some extent in France. They are thicker and firmer than mushrooms. They come canned in oil. After they have been washed free of the oil they will be ready for use, the same as mushrooms. When it is impossible to get large, fresh mushrooms for broiling cepes can be used for this purpose with satisfactory results.

CHOWDER FOR TEN OR TWELVE.—Take of salt pork cut in thin slices as much as will make half a pint of fat, when tried, which will do for two good-sized cod or haddock. Be careful not to burn the fat. First put your fat in the pot; secondly, cut your fish in as large pieces as will go into the pot; then put a layer of fish on the fat, pepper, salt and a few cloves, then a layer of the slices of pork, strewed over with onions cut fine; then a layer of shipbread or hard crackers, dipped in water, then your thickening; go on again with your fish, etc., etc, as above, until your pot is nearly full, then put in water until you can just see it, and let it stew slowly so as not to break the fish. After coming to a boil it will be done in twenty-five or thirty-five minutes. Some like potatoes cut in slices, which may be introduced between each layer. Likewise wine or cider as you desire.

ESCAROLE SALAD.—Remove the green leaves of two heads of California escarole, wipe and salt, but do not wash the white leaves; remove the cores; heap them up in a salad bowl, add a little chopped chervil and tarragon and season just before serving with salt, pepper oil and vinegar.

FRESH MACKEREL, FRIED.—Remove the head and tail from the mackerel; cut off the fins, split down the back, rinse quickly in cold water and dry thoroughly; dredge with salt and pepper, then dust with flour and fry in the frying pan in a little dripping or dip in beaten egg, then in bread crumbs and fry; serve on a hot platter and garnish with water-cress and lemon juice.

Heart-shaped Lockets hold one picture each, all others two.

LOCKETS AND CHARMS.

The illustrations on this page a

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HINTS.—Never bake anything in a flash heat.

Set your sponge warm and away from draughts.

Never stop when beating, rubbing or mixing.

Wash butter for pastry, pound and lady cakes.

For common cake, knead the butter before using.

Don't use a greasy pan or whisk to beat up egg whites for meringue.

Don't incorporate your baking powder without sifting it with flour, so as to get it thoroughly mixed.

Don't put all your eggs in a mixing without smelling them. A single musty egg will spoil a bushel of good ones.

Never put flavoring extract or oil in the flour, as it will form lumps; always put them into the wet part of your mixture.

The quicker the heat employed in baking the better, providing it does not bind or color the goods before being fully developed.

Jelly diamonds, squares, oblongs, etc., should be iced before cutting, the icing to be held stiff, and cut them before the icing gets hard.

The less grease used on baking pans the better, providing it covers them; equal distribution is what does the work, not excess of grease.

Puff paste when ready for the oven should be kept in a cool place for half an hour, and then baked in a hot oven; this prevents shrinkage.

Don't drop a particle of yolk in the whites of either meringues or icing, as the greasy nature of the yolk will deaden the white to such an extent that it will be impossible to make it light and stiff.

If the oven is too hot you can cool it by putting in a dish of water. If it is too hot on the top lift the stove-lids which are over the oven.

A common cause of failure in making fancy bread and rolls is mixing the dough too stiff; it should be soft enough to be easily worked, without being in the least sticky.

See that the butter is well washed and softened enough to work up easy, but by no means have it too soft, or worse, oily. Cream up the sugar and butter as light as possible before adding eggs.

For all white and delicate cakes use powdered sugar; for rich cakes, plum cake, crushed loaf, powdered and sifted; for dark cakes, the best brown sugar; and for jelly cakes, light fruit cakes, " A " coffee or granulated.

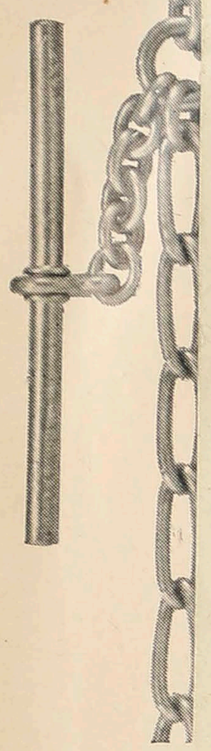
A loaf of cake that has become stale and dry may be freshened by putting it in a tin, covering the tin with another pan, and leaving the whole in a warm oven about twenty minutes.

It sometimes happens that, after baking, cakes show a number of dark lines or streaks. This, in the main, is attributable to indifferent mixing. If a rich cake is not fully mixed the result is that some portions of it contain more butter, sugar, eggs, etc., than other parts.

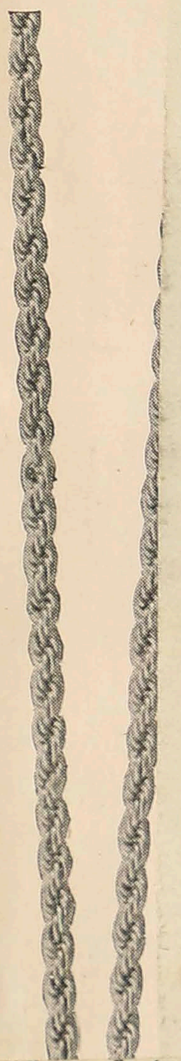
Granulated sugar may be used for macaroons if a coarse cracked top is wanted; for a smooth surface use powdered sugar; when the whites are watery, add a little cornmeal. Dusting the macaroons with powdered sugar before baking will give them a glossy appearance.

All kinds of cakes or biscuits ought to be baked up in their own steam; that means, keep door and damper shut until they are done spreading; then, if the oven is hot enough, open door and damper and give the cakes a light bright color. Kisses, meringue or large cakes are not included.

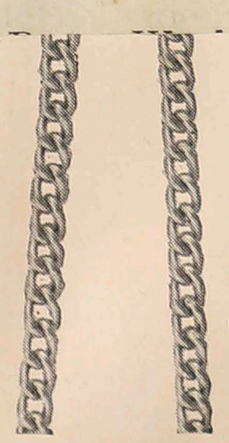
Do not make the mistake of thinking that, where whites and yolks are used, anything is gained in point of lightness by whisking up the whites, and adding them after the yolks are beaten in. Cream the whole egg. Do not make your cream too warm. If by any means you get it warm, beat it cold before adding the flour, or bad results will follow.



Men's D



Chocolate Caramels.—Cover one cake of grated chocolate with one cup of milk; when soft, add three cups of brown sugar, and bring to a boil. Stir constantly and faithfully until the mixture is thick—about fifteen minutes will be required to bring it to a proper consistency. Add a tablespoon of butter, and when melted, remove from the fire, stir in a teaspoon of vanilla; pour into shallow buttered pans. When cool, check into squares, and when cold, break apart and wrap each square in waxed paper.



No. 2638. 14k. $15.

Lady's Guards, 48
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TUTTI FRUTTI SURPRISES

(ABOVE)

These little fruit squares will be real Christmasy surprises for far-away friends, for like all Crisco dainties and cookies, they keep fresh a long time.

1 cup chopped dates	1 cup powdered sugar
1 cup chopped walnuts	2 eggs beaten light
¼ cup cut orange peel	¾ cup flour
¼ cup cut lemon peel	1½ teaspoons baking powder
¼ cup candied pineapple	½ teaspoon salt

3 tablespoons melted Crisco

Add sugar and salt to eggs, beat until foamy. Add Crisco. Stir in fruit, last flour and baking powder sifted together. Spread the dough ½" thick in well-Criscoed, shallow baking pan and bake in a slow oven (275° F.) 30 to 40 minutes. When cool cut in squares and roll each in powdered sugar.

drop.

No. 2744. 14k. Men's Albert, $20.00 No. 2745. 10k. Men's Albert, $16.00 No. 2746. Gold Filled, $4.00 No. 2747 Silver, $2.50

No. 2656. 14k. $11.00 No. 2657. 10k. $9.00, No. 2658. Silver, $1.50,

Canned Goods a Blessing.—Taken for all in all, canned goods, especially fruits and vegetables, are a great blessing and as safe as most of the food we use. A quartermaster in the regular army, who has held that position for years and at various posts where canned food was a necessity, says that he never knew of a case of poisoning from its use. When buying canned goods of any kind always try to get those which have been put up near where the fruit or vegetable is found in the best state. Apricots that are canned in Southern California are better than those from points farther north, where the fruit does not ripen so perfectly. Peaches that are packed near the orchards where they grow are superior to those canned in large cities. Blueberries and blackberries in tin are said to be very dangerous and should not be used at all. There is hardly a food product that is not available at all times of the year now that canning and preserving are brought to such perfection, and yet no housekeeper should use canned food if she can get just as good an article in a fresh state. Among the canned and potted goods there are a few which may be classed as luxuries. Some of these are only imperfectly known.

Consomme with Barley.—With two quarts of the clear soup use two tablespoonfuls of pearl barley. Wash it in the same way that rice is washed and put it on the stove with three pints of cold water. Cook gently for five hours, adding a heaping teaspoonful of salt when four hours have passed. Strain the barley, rinse with cold water and treat the same as rice.

Black Wedding Cake.—Mix together a pound of steamed and seeded currants, a pound of seeded and chopped raisins and a half pound of minced citron and dredge plentifully with flour. Cream a pound of butter with one of powdered sugar; add the beaten yolks of a dozen eggs and beat hard. Now add a teaspoonful each of nutmeg and allspice, a tablespoonful of cinnamon, and, when these are blended, a pound of flour alternately with the stiffened whites of the twelve eggs. Stir in a wineglassful of brandy, then the dredged fruit. Beat for a moment, then turn into pans lined with greased paper. Bake for two hours in a steady oven.

Codfish Cutlets.—Use one tablespoonful of lemon juice, three of butter, one of salt, one-fourth of a teaspoonful of pepper, one teaspoonful of chopped parsley, one large egg or two small ones, about a large cupful of dried bread crumbs, two slices of fish, about an inch thick, and cut from the middle of a large fresh cod. Cut off the fins and cut each slice in halves. Wipe all dry. Put the butter, salt, pepper, lemon juice and chopped parsley in a deep plate and set the plate on the back part of the range that the butter may get melted. Beat the egg with a fork in another deep plate. When the butter is melted dip a slice of fish into the mixture then into the beaten egg, being careful to cover every part, and then roll in crumbs. Lay this slice on a clean plate and treat the others in the same way, then set all away in a cool place until the time for frying. Cook in the frying basket for four minutes and serve with tomato sauce.

Sheep Tongues Braised. — Wash, dredge with salt and flour and brown the tongues in salt pork fat, then put them in a pan with water or stock to half cover. Add salt, pepper and a sprig of parsley. Cover the pan and let cook two hours or until tender. Then take off the skin and trim at the roots. Place a mound of spinach in the middle of the dish and arrange the tongues around the spinach, alternating with squares of fried bread.

Scalloped Eggs. — Boil six eggs twenty minutes; make one pint of white sauce with milk, butter, flour and seasoning. Chop very fine one cup of ham, tongue, poultry or fish. Remove the yolks of the eggs and chop the whites fine. Put a layer of buttered crumbs in a buttered baking dish, then a layer of chopped whites, white sauce, minced meat, yolks rubbed through a fine strainer, and continue with alternate layers until all are used, having buttered crumbs on top. Put in a quick oven and when crumbs are brown remove.

PEANUT CANDY.

Boil a pint of New Orleans molasses over a very slow fire for half an hour. If brittle when chilled, it is done; otherwise it must boil longer. Flavor with vanilla and pour into buttered pans, so that it will be quarter of an inch deep. Either stir the shelled nuts in or strew them over the top.

Melange of Rice. — Prepare by chopping fine, measuring after chopping, one cup of cabbage, one half cup of carrot, one cup of potatoes, one-half cup of turnip, one-half cup of onion and a little celery. Put these vegetables into a kettle with two quarts of hot water and let boil one hour, then add salt, pepper and a pinch of cayenne. Let boil half an hour longer. Just before serving stir a cupful of milk into a cup of cooked rice (warmed), add to the vegetables with a tablespoonful of butter and serve hot. Do not let the soup boil after the milk and rice are added.

Rice Melange, with Fish.—Place any kind of fresh fish (about two pounds cut fine) in a kettle with one onion, one carrot, one celery stalk and some parsley, one quart of water, a little salt and let it boil one hour. Cook in water until tender two stalks of celery and two carrots; take them out and let them drip; put the dripped vegetables into a saucepan with half a cupful of chopped ham (boiled) and half a cupful of boiled rice. Pour over this the fish stock, as above, and let cook for a quarter of an hour.

Gumbo.—An old fowl is best for gumbo. After cleaning cut into pieces as for fricassee. Place a tablespoonful of lard into a large stewpan or graniteware kettle; when hot add the chicken; when fried a good brown throw over it a tablespoonful of flour; let brown; now add hot water to a little more than cover; add two sliced onions, a pepper pod, without seeds, pepper and salt to taste. When the chicken is thoroughly done and about fifteen minutes before you are ready to serve pour in fifty oysters and their liquor; when the oysters wrinkle at the edges remove from the fire and place on the back of the range. Sprinkle in a tablespoonful of file, stir and serve immediately with a large tablespoonful of warm boiled rice in the soup bowls.

Puree of Partridge, a la Destaing.—Pound in a mortar the bones of a partridge and half a pint of puree of chestnuts. Put the whole into a saucepan, and moisten with three pints of white broth, one ounce of butter, and a half tablespoonful of salt and a teaspoonful of pepper. Boil for forty-five minutes; then rub through a wire sieve, adding about an ounce more butter and three tablespoonfuls of cooked rice just before serving.

Coffee Layer Cake.—Put into a bowl two cupfuls of sifted flour, add to it two level teaspoonfuls of baking powder, beat the yolks of two eggs, add to them one cupful of sugar; beat well, then add the rind and juice of one lemon, add the flour and powder to this, half a cup of cold water, a pinch of salt and the whites of the eggs beaten stiff; pour into greased jelly-cake tins and bake in a quick oven ten minutes.

Oyster Plant Salad.—Scrape and boil a bunch of oyster plant in boiling water to cover, add half a cup of vinegar; let boil until tender, pour off the water and remove the plant to a platter to cool; when cold cut it in inch lengths, mix a little mayonnaise with it, put a little over the top and sprinkle a few capers over it, garnish with lettuce; a French dressing may be used instead of mayonnaise, using three tablespoonfuls of vinegar to one of oil, salt and pepper.

Ham Croquettes —Mix one cup of hot mashed potatoes, one tablespoonful of butter, the yolks of two eggs and a dash or two of cayenne; beat thoroughly, then spread on a platter; put one cup of finely chopped cooked ham in a small frying pan with the yolk of the egg, stir over the fire for one minute; spread this on a platter, when cold take a spoonful of the potato and form it in a hollow, put in the hollow one teaspoonful of the ham and fold the potato over it, form it the shape of a croquette, dip in beaten egg, then in bread crumbs, then in beaten egg and then in bread crumbs again; fry in deep, hot fat in the frying basket, drain and arrange on a hot platter.

Currant Jelly Sauce.—Put three tablespoonfuls of butter and one of chopped onion into a fryingpan and cook until the onion begins to brown, then add a tablespoonful of flour, a bay leaf, a sprig of parsley and two whole cloves. Stir until the mixture becomes a dark brown and then slowly add three gills of soup stock. When the sauce boils up add a tablespoonful ot lemon juice, half a cupful of currant jelly and salt and pepper to suit the taste. After simmering for three minutes strain and use it. This sauce is for venison.

French Vegetable Salad.--This dish is made of nearly all kinds of cooked vegetables, string and Lima beans, peas, turnips, carrots and cauliflower being the most desirable. All or only a part of those which have been mentioned may be used. The string beans should be cut into short pieces and the carrots and turnips into cubes, while the cauliflower should be broken into little flowerets. The vegetables must be mixed lightly and be placed in a refrigerator to get thoroughly chilled. They should be cold when used for the salad. A quart will be enough for six persons. To make the dressing rub a slice of onion on the sides and bottom of a pint bowl, then put into the bowl a level teaspoonful of salt and one-third of a teaspoonful of pepper and gradually beat in six tablespoonfuls of salad oil and two of vinegar. Mix this dressing thoroughly with the vegetables and serve.

Pigeon or Lark Pie.--Truss half a dozen fine large pigeons as for stewing, season them with pepper and salt; lay at the bottom of the dish a rump steak of about a pound weight, cut into pieees and trimmed neatly, seasoned and beat out with a chopper; on it lay the pigeons, the yolks of three hard-boiled eggs and a gill of broth or water and over these a layer of steaks; wet the edge of the dish and cover it over with puff paste, wash it over with yolk of egg and ornament it with leaves of paste and the feet of the pigeons; bake it an hour and a half in a moderate oven; before it is sent to table make an aperture in the top and pour in some good gravy quite

Filling if flavoured with lemon or vanilla good. Bake hot

Cream Cake.—Two cups of flour, one cup of butter, one-half pint of water. Boil the water and butter together, and stir in the flour, a little at a time, when boiling. When cold, add five well-beaten eggs and one-fourth of a teaspoonful of soda. Make into cakes one-half of an inch thick, and two or three inches in diameter. Bake in a hot oven, not disturbing them till of a light brown. For the filling, beat together two eggs, one cup of sugar, one-half cup of flour, and stir in one pint of boiling milk; flavor with lemon or vanilla. Split the cakes partly open with a knife, and fill with cream.

Pork Pie.—First make two pounds of short paste, roll it up in a clean cloth and set it aside till wanted. Then cut two pounds of griskin of pork in slices, season these with a little chopped onion, sage and thyme, pepper and salt, and place them on a dish; cut one pound of streaky bacon (previously parboiled for a quarter of an hour) also in slices, and put them with the pork; to these add about a dozen good apples, which, when peeled and the cores taken out, must be cut in thick slices and put on a plate. Next take rather more than half the paste, roll it out and line an oblong tin mould, about two inches deep, with it; then arrange the pork, bacon and apples in this, in alternate layers, commencing with the bacon, over this put slices of apples and then the pork and so on until the whole is used up. The remainder of the paste must now be rolled out and used to cover the pie with; fasten it securely round the edges, trim it and pinch it round boldly with the fingers; ornament the top with leaves, etc., egg it over and bake it in an oven of moderate heat for about two hours and serve it hot.

German Salad.—Remove the skin from the fillets of three Dutch herrings, cut these up into pieces an inch long and a quarter of an inch wide and put them into a basin; with a sharp knife shave some very thin slices from one pound of Hambro' beef (previously parboiled in water for about half an hour) and add them to the pieces of herrings; to these must also be put two dozen turned olives, some white and red beetroot (baked), cut or stamped out in fancy shapes in the proportion of one-fourth part of the whole of the ingredients, two dozen crayfish tails and some curled celery; then add sufficient Remoulade sauce to moisten the whole and use this preparation to fill a vegetable border.