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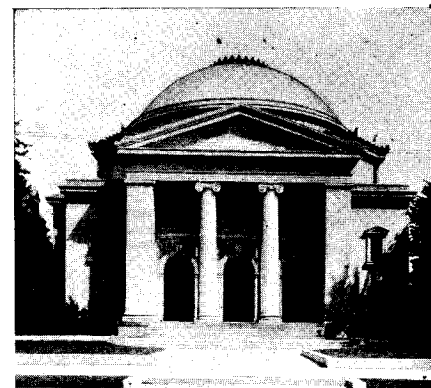
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In presenting the Temple Cook Book to the public the ladies of the Woman's Auxiliary Association of Temple Beth-El believe that an entirely original work has been produced, inasmuch as never before has a collection of strictly Jewish recipes been compiled and published. Jewish cookery is in itself unique, and many excellent dishes coming under this head are comparatively unknown, as far as their preparation is concerned, to the world at large. This Cook Book affords the housewife an excellent opportunity to try for herself a great variety of unrivalled recipes, each one of which has been a favorite in many Detroit homes, and which is vouched for as to accuracy by the signature of the lady contributing it. To the epicure and the lover of cookery as a fine art this work is therefore dedicated, in the hope that the knowledge it will disseminate may be of great benefit and delectation to all who follow its teachings.

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The Temple Cook Book.

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SOUPS.

Clam Cream Soup.

One quart of clams and liquor, one stalk of celery, one onion, three tablespoonfuls of butter, three tablespoonfuls of flour, one quart of milk, one-half pint of cream, pepper and salt. Mix flour and butter well, add boiling milk. Boil the celery and onion in the clam liquor. Strain into the milk, flour and butter; season with pepper and salt; add cream and chopped clams.

MRS. SADIE T. HEAVENRICH.

Cream Potato Soup.

Three potatoes, one pint of milk, one-half tablespoonful of flour, one tablespoonful of butter, one tablespoonful of chopped onion, one-fourth saltspoon of cayenne pepper, one-half saltspoon of salt, one-half teaspoonful of celery salt, one-half saltspoon of pepper, chopped parsley. Boil the potatoes and mash them, put the onion in the milk and scald it. Cream the butter and flour, add the seasoning then add this to the milk. Put in potatoes and let the whole cook until thick, strain it and add the parsley.

Croutons.

Cut stale bread in one-third inch pieces and remove crusts. Spread thinly with butter, put in pans and bake till delicately browned. Serve with cream soup.

KATHERINE T. SLOMAN.

FISH.

Filled Fish.

After having salted a three or four pound pickerel several hours, remove the skin and bones and chop the meat of the fish very fine. While chopping, add one large onion, one-half teaspoonful of white pepper, one egg, and about one-third cupful of water. Remove the crust from a thick slice of bread and soak the bread in water, then press out as much water as possible and add this bread to the fish.

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When all the ingredients are thoroughly mixed, form the mixture into balls and boil them in enough hot water to cover them. To flavor this water, add to it the bones and skin of the fish, a sprig of parsley, a medium sized onion, salt and pepper. When the fish balls are boiled sufficiently, lay them on a platter with a skimmer. Strain the liquid and add to it the well beaten yolk of an egg and stir it on the fire until it reaches the boiling point; then pour it over the fish balls.

MISS BELLA GOLDMAN.

Fillets of Flounder.

Take three flounders weighing four pounds altogether. Cut them into fillets, wash them, then dry them in flour that has been seasoned with salt and pepper. Thickly butter a roasting pan and lay half of the fillets in it side by side. Have ready the following finely chopped herbs: one teaspoonful of white onions, a like amount of white celery, one fourth can of French mushrooms, reserving the remainder of the mushrooms for future use. Mix one-half tablespoonful of flour with two tablespoonfuls of butter and add this to the herbs; also the yolks of two raw eggs, one teaspoonful of salt, and saltspoonful of pepper and one-fourth saltspoonful of red pepper. Mix these various ingredients thoroughly and put a layer of this dressing over each fillet and cover with another fillet sandwich fashion. Place a buttered paper over all and cook in a hot oven for twelve minutes. Drain the remainder of the mushrooms, remove the paper from the fish, and place the mushrooms over the top, place back in the oven for three minutes longer, then serve on a hot platter with the mushrooms around the fish and the accumulated sauce to which the juice of one-fourth lemon has been added over all.

MRS. H. A. KROLIK.

Fish.

Put into your fish kettle, three pints of water, a few whole peppers, a little allspice and whole ginger, two heads of garlic, one onion, one-half of a celery root, cut into slices, a few mustard seeds, one-half of a lemon cut into slices, a piece of butter the size of a walnut, and several sprigs of parsley. Boil this together for ten minutes, then add a two and one-half pound fish which has been well seasoned with salt and pepper and ground ginger. This should boil twenty minutes longer, then take the kettle from the fire. Now beat to a cream a tablespoonful of butter with the yolks of two eggs. Then with a skimmer carefully remove the fish from the kettle, strain the mixture in which it has been boiled and place this strained sauce over the fish. Again stir through it the beaten butter and eggs until it comes to a boil, remove from the fire and stir the sauce until it cools, then pour it over the fish.

MRS. A. ENGGASS.

Fish Turbot.

Take a white fish, steam till tender, take out the bones, pull into small pieces and sprinkle with salt and pepper. For dressing heat a pint of milk with tablespoonful of flour; when cool add two eggs and one-fourth of a pound of butter; season with one small grated

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onion and chopped parsley. Put in the baking dish a layer of fish, then a layer of sauce, until the dish is full. Cover the top with bread crumbs, bake one-half hour. MISS HILBURN.

Fish with Dressing.

Remove the flesh and bones from a three-pound pickerel or pike without breaking the skin or cutting off the head. Chop the meat fine with parsley and half an onion. Add two eggs and soaked and pressed bread and a tablespoonful of butter rubbed to a cream; pepper and salt to taste. Mix well, refill the fish and sew up. Put in a pan with flecks of butter on the top and in the pan. Bake for half an hour basting frequently and adding a little water towards the last.

MRS. DAVID SCHEYER.

Fried Shad Roe.

Wash the roe and place it in a skillet with one tablespoonful of salt and sufficient water to cover it. Let it simmer for ten minutes, then remove from the fire and place it in cold water for another ten minutes. When the roe is cold, cut it into slices one-half inch thick, season with salt, pepper and lemon juice; then dip the slices in beaten egg and cracker crumbs and fry them.

MRS. MAX MAY.

Impernado.

Butter a deep bake dish, cover the bottom with a layer of sliced raw potatoes and sprinkle them with pieces of butter, salt and paprika. Then cover with a layer of finely cut fresh fish, some catsup and flour dusted over all. Repeat these layers alternately until the dish is nearly full, having the flour for the top layer. Stand the dish in a crock partially filled with cold water in the oven and bake it from three to four hours.

MISS BELLE GOLDMAN.

Mushroom Sauce (for baked trout).

Chop together one-half pint of shrimps, one-half pint of oysters, and one can of mushrooms. Place over the fire one spoonful of butter, one spoonful of flour; when this is smooth add a wine glass of Madeira wine and the liquor drained from the oysters and mushrooms before they were chopped. When it boils, add the shrimps, oysters and mushrooms.

MRS. EUGENE HILL.

Salmon Creams.

Use one can of salmon, or purchase and boil one pound of fresh salmon, remove bone and skin, then rub and pound the fish to a smooth paste. Add twelve almonds chopped fine, one teaspoonful of onion juice, one teaspoonful of salt, one-half teaspoonful of white pepper, mix and add gradually the unbeaten whites of three eggs, then carefully stir in a half pint of cream whipped to a stiff froth. Fill into

timbale moulds, stand these in a baking pan of boiling water and cook in a moderate oven for twenty minutes. Turn on a heated platter and serve with a sauce Hollandaise which may be made by rubbing together two tablespoonfuls of flour and two of butter. Add gradually one pint of boiling water and stir a moment over the fire. Take from the fire and add carefully a tablespoonful of butter and the yolks of four eggs and two tablespoonfuls of tarragon vinegar; strain and add a tablespoonful of chopped parsley.

ANONYMOUS.

Sauce for Baked Fish.

One tablespoonful of butter, the same of flour and two tablespoonfuls of cold water, pepper and salt. Add browned stock from baked fish and a little more water if necessary. Just before serving, add to sauce a teaspoon each of chopped raw onion and parsley, hard boiled egg chopped, a little lemon juice and a very little sugar. Put fish on a platter and pour sauce over it.

MRS. DAVID SCHEYER.

Sweet-Sour Fish.

In a bowl put one pound of brown sugar, one-quarter of a pound of ginger snaps and vinegar enough to cover these; then add one-half teaspoonful of ground cloves, the same amount of ground cinnamon and pepper, one teaspoonful of salt, a handful of raisins and one lemon, peeled and sliced. Now put into your fish kettle two quarts of water, add two onions and half of a celery root; cut into slices and let them boil for half an hour; then take a fresh trout, the size you require, cut it into pieces the way you wish to serve it and lay the fish in the boiling water; then pour over your mixture from the bowl and let the whole boil slowly on top of the stove for two hours. Do not stir it but shake the kettle gently a few times to prevent the fish from burning.

MRS. HENRIETTA ROTHSCILD.

Tomato Fish.

Brown some onion in a pan with a little butter, then add to it one can of tomatoes, a bunch of parsley, one celery stalk, the juice of one lemon, salt and a little cayenne pepper. When this boils, add the fish, which should be salted several hours before cooking. After the fish is tender, lay it on a platter, strain the sauce, add the yolks of three or four eggs and pour over the fish.

MRS. LOUIS BLITZ.

Crabs a la Newberg.

Have picked one dozen crabs. Stir until smooth one tablespoonful of butter with one tablespoon of flour. Place this in a chafing dish with one and a half cupfuls of sweet milk; keep stirring this until it is all smooth and creamy, then add the yolks of three eggs, one tablespoon of mustard, a little cayenne pepper and salt; then add the crab meat, and lastly, a wineglassful of sherry. Lobster may be used in the same manner if preferred.

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Deviled Crabs.

Put a pint of milk on to boil. Rub three teaspoonfuls each of flour and butter together and add to the boiling milk. Let it cook until thick, then take from the fire and add the contents of one large can of crab meat, three chopped hard boiled eggs, a teaspoonful of minced parsley, the juice of one-half lemon, a little grated nutmeg, some salt and a little cayenne pepper. Clean the crab shells, fill with the mixture, cover lightly with bread crumbs and tiny bits of butter and bake until they are light brown. Serve hot.

MISS MAUD FECHHEIMER.

Deviled Crabs.

To the meat of one dozen picked crabs add two whole eggs, a pinch of cayenne pepper, salt, one teaspoonful of mustard, one tablespoonful butter, one half cupful of cream. Mix well, place in crabshells and bake for one-half hour.

MRS. S. BINSWANGER.

Lobster a la Newburg.

Melt one tablespoonful of butter in a chafing dish, stir into it one teaspoonful of flour; when well mixed, add gradually one cupful of cream, season with a teaspoonful of salt and a little cayenne pepper. Stir this constantly and when it is well heated and smooth add two pounds of lobster meat cut into pieces, and two tablespoonfuls of sherry. Let this cook up for a minute or two, then stir into it the well beaten yolks of two eggs and serve at once.

MRS. MARTIN BUTZEL.

Welsh Rarebit.

Take a pound of soft rich cheese and cut into dice, and melt them in the chafing dish, turning in gradually a glass of ale, and stirring all the time. When melted, stir in a teaspoon of dry mustard, a half-teaspoon of paprika, or in its place a strong dash of cayenne, a piece of butter the size of an egg, or better, half a cup of cream. When just fully melted and hot, serve on toasted bread or soda crackers. Success depends on not losing time after the cheese is thoroughly melted.

MRS. S. M. GOLDSMITH.

Stuffed Lobster.

Cut boiled lobster down through the back, taking care to keep the halves from breaking. Cut the lobster meat into small pieces, using two cupfuls for this recipe. Melt two tablespoonfuls of butter in a pan, add to it one tablespoonful of flour, let the two cook well but before the mixture browns, add one cupful of sweet cream, one-half can of mushrooms, chopped, the yolks of three hard boiled eggs, two tablespoonfuls of bread crumbs, one tablespoonful of salt. Add chopped lobster meat and cook the whole for five minutes, then fill into the shells, cover tops with the finely chopped whites of hard boiled eggs, spread over with melted butter and bake a dark brown.

MRS. ADOLPH FREUND

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Oyster Fricassee.

Place two quarts of large oysters in a stewpan over the fire. When they boil, drain through a sieve and save the liquor. Now cream four ounces of butter with two ounces of flour. Season with salt and cayenne pepper, add some of the oyster liquor and some cream. Stir this over the fire, allowing it to boil at least ten minutes, then remove from the stove, strain it and add the yolks of four eggs that have been beaten with a little cream. Pour this over the oysters and just before sending to the table, add a little lemon juice and chopped parsley.

MRS. Z. SELLING.

Oyster Rarebit.

Parboil one solid cupful of oysters in some of their liquor. Drain them and put the liquor on again to boil. When it boils remove from the fire and strain it. Now put two tablespoonfuls of butter in your chafing dish and season it with one-fourth tablespoonful of salt and half that amount of pepper. When it is melted, add one cupful of finely cut cheese. When that too is melted, add one-half cupful of the oyster liquor, then the oysters, allowing them to heat through, and last of all the two well beaten eggs. Serve on toast.

MISS BLANCHE HART.

Shrimp Toast.

Mix in a sauce-pan the yolks of two eggs and one teaspoonful of anchovy sauce; soak in this a thick, round piece of buttered toast. Peel some shrimps, place them on the toast, and serve very hot.

MRS. B. L. LAMBERT.

MEATS AND POULTRY.

Chicken Croquettes.

Chop some cold chicken very fine, mix this with a cream sauce of a tablespoonful of butter, a tablespoonful of flour and two tablespoonfuls of milk; add a little salt and pepper, an egg, a small onion grated, and about a quarter of a cupful of cream. Mold into oblong shapes, then dip into rolled crackers and egg and fry in hot butter.

MISS WEINMAN.

Chicken Timbals.

Grind the breasts of two raw chickens in a meat grinder, then put through a fine sieve. Add to this one pint of cream, four eggs—the whites beaten light, and a pinch of salt. Place a piece of truffle in the bottom of each timbal form, put the mixture over this and steam for one hour, then serve with a sauce made as follows: Cook together one pint of cream with one teaspoonful of corn starch, a pinch of salt, then add a few chopped truffles.

MRS. EUGENE HILL.

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Chicken with Rice.

Cut in pieces a young chicken weighing three or four pounds, season with salt and pepper, and lay the pieces in the bottom of a large bake dish or casserole. Place over them a small flat plate to prevent their rising while cooking. Place over this one cupful of well washed rice, one cupful of strained tomatoes and one small onion, salt and pepper to taste and enough water to have the rice fully two inches below the surface. Now stand this in a moderately heated oven, covering it closely, and allow it to cook for one hour; then take from the oven, scatter over it a stalk of celery that has been cut into small pieces and allow it to cook for one hour longer. Then take off the cover, remove the small plate very carefully so as to disturb the contents of the dish as little as possible and place back into the oven again, allowing the top to brown slightly. Garnish with sprigs of fresh parsley and serve just as it comes from the oven. Should the rice be too moist, allowing it to stand uncovered will permit it to evaporate. Should there not be moisture enough water may be added at any time.

MRS. H. M. FECHHEIMER.

Cream Chicken.

Two chickens cut in small sized pieces, one can mushrooms, one quart of cream, one pint of milk, four tablespoons of butter, four tablespoons of flour, one small onion grated, a little nutmeg, salt and pepper to taste. Boil cream and milk, add grated onion and nutmeg. Heat butter in saucepan, stir flour in butter until cooked, stir into boiling cream, pour over chicken and mushrooms, stir well together; put into baking pan, sprinkle over top bread crumbs with pieces of butter and bake one-half an hour.

MRS. S. L. GOULSON.

Creamed Chicken or Turkey.

Boil a fowl until tender and cut the meat into dice and set it aside until ready to use. Melt one large spoonful of butter, add to it some onion juice, one heaping tablespoonful of flour, and stir until smooth but not brown, then add one cupful of milk, some chopped parsley, and one-half can of mushrooms cut into small pieces, salt, pepper, and the chicken. When this mixture begins to cook, add one cupful of sweet cream; then stand aside to cool. When cold, place the preparation in ramikins or other individual molds, sprinkle cracker crumbs and bits of butter over the tops and brown in the oven. Serve hot.

MRS. H. A. KROLIK.

Spring Chicken (smothered).

Cut the chicken in quarters; roll the pieces in flour seasoned with salt and pepper. Heat a generous amount of butter in a skillet, put the chicken into this and fry it brown on both sides, then pour a cupful of hot water into the pan, add a little chopped parsley, a little tomato, and cover the pan, letting the chicken simmer until tender.

MRS. MAX MAY.

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Fricassee Chicken.

Take a small onion, cut it small, and fry it light brown in a large cooking spoon full of butter. Take a fowl, not too old, and cut it as for frying. Fry the pieces light brown in the onion and butter. Lift out into a sauce pan, and about cover with water, allow to simmer for a while, adding a sprig of parsley. Then start it to boil for an hour and a half. For gravy take an even teaspoon of corn starch in one-half wine glass of cold water, allow it to cook ten minutes with chicken. After the chicken is on the platter add one egg to gravy.

MRS. ZACH SELLING.

Roast Squab.

Place nine Uneeda biscuits in a bowl of water for a few minutes, then place them in a napkin and press out as much of the water as possible. Put into a frying pan one tablespoonful of butter and one-fourth teaspoonful each of finely chopped parsley and grated onion. Let these cook for a moment, then add the biscuits, stirring the whole for two or three minutes; then set aside to cool. Carefully clean the hearts and livers of six squabs, chop them very fine and add them to the cooled cracker preparation; stir through also one well beaten egg, salt and a little cayenne pepper. Fill the squabs with this dressing, lay them in a small roasting pan, drop flecks of butter over them and dredge them very slightly with flour. Pour a little hot water in the pan and place them in a moderately hot oven for about twenty minutes, baste them occasionally and a few moments before they are finished pour a small wineglassful of port wine in the pan. To serve them, lay six oblong pieces of toast on a platter, pour the gravy over them, lay a squab on each piece, garnish with parsley and small cubes of firm jelly.

MRS. H. M. FECHHEIMER.

Creamed Sweetbread.

Lay the sweetbread for one hour in salted water. Put enough water in a kettle to cover the amount of sweetbread that you have, add to it such herbs as you put into your soup, also a few whole cloves and a few slices of lemon, then add the sweetbread and let the whole simmer for about forty-five minutes. Take the kettle from the fire, remove the skin and fat that still adheres to the sweetbread, and then cut the sweetbread into small pieces and make a sauce for it as follows: Melt together two tablespoonfuls of butter with three tablespoonfuls of flour and enough of the stock in which the sweetbread has been boiled to make it creamy and smooth; add some mushrooms and let it boil for a few minutes, then put in the sweetbreads. Beat together the yolks of two eggs with a little sour cream and add just before serving.

MRS. HENRY A. KROLIK.

Sweetbreads a la Newburg.

Take two pounds of beef sweetbreads, cleanse thoroughly, separate them and remove as much tissue as possible. Boil the sweet-

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bread from an hour and a quarter to an hour and a half in twice as much cold water as their bulk, so that after boiling there will be stock enough left to well cover them; if not, gradually add a little water. After boiling ten minutes add a good-sized lump of butter, salt and cayenne pepper. When tender add two or three tablespoonfuls of cream and four tablespoonfuls of sherry. Thicken the sauce with flour, and just before serving add the well-beaten yolks of four or six eggs and one tablespoonful of sherry. Add more seasoning if needed.

MISS KAICHEN.

Sweetbreads with Mushrooms and Marrow.

Trim one pound of heart sweetbreads and boil them in salted water with a few sprigs of parsley, a small carrot and a little onion. Clean fresh mushrooms and remove the stems; then chop the stems with a little fresh parsley and onion and fry them in butter; when nicely cooked, add a few drops of Tobasco Sauce, about a cup of chicken broth and enough flour to make the sauce creamy. Have a marrow-bone parboiled so that the marrow can be removed with ease. Now split the sweetbreads through the center, lay the pieces on the broiler and let them cook until they are a light brown. Boil the mushrooms separately. Lay the sweetbreads on a hot platter, place a mushroom on the top of each piece, then a slice of marrow; pour the sauce over all and serve very hot.

MRS. HENRIETTA ROTHSCHILD.

Paprika Schnitzel.

Pound veal chops or slices from the round, dust with salt and pepper and fry in butter for about fifteen minutes. Pour into the pan a cup of sour cream. Season generously with paprika and finish cooking until the sauce is smooth and thick. Paprika chicken is prepared in the same way.

MRS. DAVID SCHEYER.

Veal Croquettes.

Rub together two tablespoonfuls of flour with one tablespoonful of butter. Scald one cupful of milk or cream, add the butter and flour to this and stir over the fire until it thickens, then add salt, pepper, a little finely chopped parsley and one pint of finely chopped cooked veal; stir well, then allow the mixture to cool. When cold, form into balls, dip these into egg and bread crumbs and fry in hot fat. Chicken or lamb may be used in place of veal.

MRS. FANNIE RICE.

Veal Cutlets in Cheese Batter.

Beat together the yolks of two eggs, one cupful of water, three-quarters of a cupful of flour, one tablespoonful of melted butter and one-half cupful of grated American cheese. Whip the whites of the eggs to a stiff froth, stir gently in the batter and set aside for two or

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three hours. Cut two pounds of veal cutlets into the size of the palm of the hand, dip a piece at a time into the batter and drop into smoking hot fat

MISS HATTIE HILBURN.

Bernaise Sauce.

Place in a saucepan one tablespoonful of finely chopped onion, two tablespoonfuls of Tarragon vinegar and five whole crushed peppers. Cook this over a hot fire until nearly dry, then set aside to cool. When cool beat in six raw egg yolks and an ounce and a half of good butter; season with salt, half a teaspoonful of grated nutmeg and twelve finely chopped Tarragon leaves. Place the whole in a double boiler and stir it over the fire until it is firm. Add a teaspoonful of soup stock, then strain through a thin cloth and serve with broiled club steak.

MRS. H. M. FECHHEIMER.

Canelon of Beef.

Mix together thoroughly two pounds of chopped beef, two teaspoonfuls of salt, one teaspoonful of onion juice, one teaspoonful of lemon juice, one-half teaspoonful of pepper, four tablespoonfuls of bread crumbs, two tablespoonfuls of melted butter or suet, and the yolks of two eggs. Form this into a loaf, cover it with buttered paper, and baste it with one-fourth cupful of butter and three-fourths cupful of boiling water. After it is baked, to the sauce left in the pan add one tablespoonful of flour, stirring it smooth, season to taste, add one-half cupful of mushrooms, let the whole cook for a moment or two and then place around the loaf.

MRS. J. F. TEICHNER.

Chili con Carne.

Place two pounds of round steak cut into small pieces in a kettle, add one good-sized onion, a small piece of celery, one clove of garlic and water enough to cover all. Cook this until tender, then make a sauce as follows: Brown together one teaspoonful of butter with one tablespoonful of flour; thin this with stock from the meat and add one-half cupful of Chili pepper dissolved in water. Add the contents of your meat kettle to this and let it simmer a little before serving.

MRS. SIM HART.

Koenigsberger Meat Balls.

One pound of chopped beef and veal, one egg, a slice of bread softened in water and well pressed out, pepper and salt to taste, grated onion. Work up the mixture and make it into little balls about an inch and a half in diameter. Large tablespoonful of flour and tablespoonful of fat and butter browned; thin with water, or better, with soup stock; add a few capers, lemon juice, salt and pepper, and a very little sugar. Add meat balls and simmer fifteen minutes.

MRS. D. SCHEYER.

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Liver Balls.

The liver for this dish should be boiled the day before the balls are to be made. Soak four ounces of crackers in water, then drain them as dry as possible and place them in a frying pan with some fat, a little grated onion, salt and pepper; stir them over the fire until quite dry, then place them in a bowl to cool. Grate one-half of a cold boiled calve's liver, add it and three eggs to the crackers, also salt, pepper, and enough fat to prevent the balls from being dry. Form this mixture into balls and fry brown in hot drippings, drain on a hot sieve for a few minutes before serving.

MRS. B. L. LAMBERT.

Goose Liver Patties.

Place several goose livers in milk and allow them to remain one day. The next day drain them, season with salt and pepper, and add some sliced truffles and smother them in goose fat or butter; some of each may be used if desired, until they are very tender. When the livers are cold, chop them very fine and add to them a little Madeira and the fat in which they were cooked. Heat this mixture and pour into hot patty shells, serving them immediately.

MRS. HIRSCHFIELD.

Fresh Tongue.

Boil a fresh tongue in salted water until tender, then skim it carefully and pour over it a sauce made as follows: Mix together a large cupful of bouillon, a wineglassful of sherry or Madeira, a pinch of Cayenne pepper and a half glassful of tart jelly.

MRS. B. L. LAMBERT.

Lung Sausage.

Take one calf's lung, boil until tender, when cool chop it fine. Brown one onion in a cupful of hot fat, soak two slices of bread. Mix the lung, onion, bread, two eggs, salt and pepper to taste, together; fill in casings lightly and boil in hot water five minutes.

HATTIE HILBURN.

SALADS.

Celery Salad.

Hollow out green peppers and fill them with a mixture of chopped celery and chopped cabbage. Serve with either a mayonnaise or a vinaigrette sauce.

MRS. C. B. HIRSHFIELD.

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Cucumber Salad.

Peel and slice two fresh cucumbers, salt them well and stand aside for half an hour; then place them in a napkin and press them thoroughly. The pieces should lose their firmness but not be broken. Place in a bowl one-fourth teaspoonful of dry mustard, half a teaspoonful of grated onion, the same amount of finely chopped parsley and a dash of cayenne pepper. Mix this carefully with one-fourth cupful of sweet cream, then add one-fourth cupful of Cross & Blackwell's malt vinegar. Pour this over the cucumbers and allow the salad to stand at least half an hour before serving. Add salt if necessary.

MRS. H. M. FECHHEIMER.

Fruit Salad.

Slice six bananas, place them in a bowl, add to them three oranges cut into small dice, the sweetened juice of half a lemon, a few chopped almonds, a little ground cinnamon and enough sugar to sweeten the salad.

MRS. BEN FREIDENBERG.

Herring Salad.

Soak two dozen salt herring in water for twenty-four hours, then skin and bone them, and cut into small square pieces. Cut the breasts of two boiled chickens the same way. Cut into small pieces six hard-boiled eggs and chop fine a few olives and pickles. Mix all together and add sufficient mayonnaise to make a rich salad. Serve on lettuce leaves.

Mayonnaise (for above).

Into a mixing bowl put two tablespoonfuls of flour, two tablespoonfuls of sugar, and two tablespoonfuls of English mustard, one level teaspoonful of ground white pepper, one and one-half teaspoonfuls of salt. Stir this smooth with one and one-half cupfuls of milk, then add five whole eggs which have been stirred until they are light and creamy, and three pints of vinegar. Pour this mixture into a double boiler, add about half a cupful of butter, and let it boil, stirring it occasionally until it is thick and smooth. After taking it from the fire, stir it hard for a minute or two, strain it and put it away in a jar. This will keep for some time. When ready to use take out the required quantity and thin it with a little sweet cream.

MRS. HENRIETTA ROTHSCHILD.

Lobster Salad.

Place in a shallow bowl one-third tablespoonful of dry mustard, one-half teaspoonful of salt, a good dash of cayenne pepper and the yolk of one egg. Beat these until light, then add a few drops of oil

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at a time until the mixture becomes very thick, after this the oil may be beaten in more rapidly. When quite firm add a little vinegar and lemon juice, then more oil, until the required amount is used, which is about one teaspoonful of lemon juice, two tablespoonfuls of Cross & Blackwell's malt vinegar, and from two-thirds to a cupful of oil. When finished the mayonnaise should be very firm. Stand it in the ice-box and just before using add a liberal half cupful of whipped cream.

Take the meat from a fresh-boiled lobster weighing about two and a half pounds, cut it into pieces not too small; take half of a small green pepper, remove the seeds and with a sharp knife shred the peel in fine strips. Cut two fine stalks of celery into small pieces and place these in a bowl, mix carefully, adding a teaspoonful of drained capers, a little salt, and pepper. All of these ingredients should be very cold. When ready to serve, mix a large spoonful of mayonnaise through the salad. Line a bowl with crisp young lettuce, heap the salad in the center and pour the remainder of the mayonnaise over it.

MRS. H. M. FECHHEIMER.

VEGETABLES.

Cauliflower.

Steam the cauliflower whole; place it in a hot vegetable dish, drop flecks of butter over it, then strew it liberally with fried bread crumbs; season to taste.

MRS. H. A. KROLIK.

Celery.

The most healthful way to serve celery is to cook the same as asparagus, and serve either with a cream sauce or a sauce made of browned butter and flour thinned with soup stock.

MRS. HENRY A. KROLIK.

Baked Egg Plant.

Cut the egg plant into halves and boil them in salt and water until tender, then scoop them out, taking care not to break the shells, and chop the egg plant very fine. Brown a chopped onion in butter, add a few skinned tomatoes cut into pieces, then the chopped egg plant when cooked nearly dry, stir in a little grated white bread, one egg, salt, pepper and a little chopped parsley. Fill the shells with this mixture, grating a few bread crumbs over the tops and bake until a light brown.

MISS BLANCHE HART.

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Baked Egg Plant.

Boil egg plant whole until tender, scrape out pulp, and mix with a large piece of soaked white bread; pepper and salt to taste, two eggs, one small tablespoon of butter and a little cracker crumbs; put this back into rind and sprinkle cracker crumbs and bits of butter and a little water. Bake in a hot oven about twenty minutes.

MRS. ADOLPH SLOMAN.

Italian Macaroni.

Break three-fourths cupful of macaroni into small pieces and boil in salted water until tender, then place in a colander and pour cold water over them. Boil one-half cupful of strained tomato with one-half onion and two bay leaves; then strain it and stand aside until ready to use. Now melt one tablespoonful of butter with one tablespoonful of flour; add the cooked tomato to this, also one-half teaspoonful of salt and a pinch of paprika, then stir through it one-half cupful of grated cheese, cooking it until the cheese is entirely melted, then add the drained macaroni, and just before taking from the fire add two tablespoonfuls of sherry.

MRS. J. F. TEICHNER.

Fresh Mushrooms on Toast.

Wash and scald the mushrooms carefully, then put them in a saucepan with a little chopped parsley, a good-sized piece of butter, a pinch of flour, one-half cupful of warm water, salt and a pinch of sugar. When the mushrooms are cooked and the sauce almost evaporated, add the yolks of two eggs mixed with a little cream. Serve on slices of toast fried in butter. To one pound of mushrooms allow one-half cupful of cream.

MRS. EUGENE HILL.

Parsnip Patties.

The much-despised parsnip prepared in the following manner can be made into a very palatable dish: Peel or scrape the parsnips, cut into slices, boil until tender, then drain, dry, and mash smooth as possible; make into oblong patties the size of a lady finger, dip in finely rolled cracker and fry in fine beef drippings or chicken fat,—butter burns too easily—to a golden brown.

SARAH BERGER.

Stuffed Peppers.

Take large green peppers, cut off the tops and scoop them out carefully; trim off enough of the bottom to have them stand firmly in a baking dish and fill with a dressing made as follows: Mix together some cooked meat finely chopped, a little soaked bread, two

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hard-boiled eggs and one raw egg, one tablespoonful of butter, a pinch of salt and a pinch of ginger. When the peppers are stuffed, replace the covers, sprinkle the tops with bread crumbs and bits of butter. Put a little water in the dish and bake until nicely browned.

MRS. SIM HART.

Hungarian Potato Dumplings.

Take about two cupfuls of cold mashed potatoes, stir through them two eggs and enough flour to make a stiff dough. Now roll this out, strew it thickly with fried bread crumbs, roll over twice as you mould a jelly roll, press it down flat and cut into squares. Press the edges of these squares together, drop the dumplings into salted boiling water, and allow them to cook for ten minutes; then take them from the water with a skimmer and drain them in a colander, then place them in a dish, putting this in the oven to keep hot. Fry butter to a golden brown, pour this over the dumplings and serve at once. Sugar and cinnamon may be strewn over them in addition to the butter. They are excellent either way.

MRS. SARAH T. BERGER.

Potatoes with Cheese.

Hash eight cold boiled potatoes, mix them with one-half cupful of cream, half an ounce of good butter, a pinch of salt and pepper and a very small dash of grated nutmeg. Place them in a dish, sprinkle over them two tablespoonfuls of grated American cheese, two tablespoonfuls of grated bread crumbs, a large teaspoonful of melted butter, and brown in the oven for ten minutes.

MRS. H. M. FECHHEIMER.

Scalloped Potatoes.

Slice after paring raw potatoes enough to fill a deep baking pan full, shaking them down well. Put the potatoes in the dish in layers, with bits of butter, salt and pepper until full. Pour over a cup of milk and put in the oven to bake. It should take at least an hour to bake. If the oven is quick, cover at first; if the milk dries away, add more; the more butter and baking, the better the dish.

MRS. MARK G. MORRIS.

PICKLES AND PRESERVES.

Chili Sauce.

Three dozen large tomatoes to one-half dozen onions, four large whole peppers, one cupful of sugar and one large tablespoonful of salt. Two or three cupfuls of vinegar. Put in a bag, cinnamon, pepper and

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cloves. Boil the tomatoes and put them through a colander. Chop peppers and onions and boil all these together with the spices until they thicken.

MRS. LEO M. FRANKLIN.

Chili Sauce.

Chop fine eighteen ripe tomatoes, five medium-sized onions and one and one-half green peppers. Mix these with one quart of vinegar, one-half cupful of sugar, two tablespoonfuls of salt and one-half of five cents' worth of mixed spices, picking out most of the cinnamon before adding the spices to the mixture. Boil the whole until it is thick. This must be put away in air-tight jars.

MRS. MAX MAY.

Tomato Catsup.

Nine large tomatoes, three small red peppers, one large onion, one tablespoonful each of salt and sugar, one teaspoonful each of ground nutmeg, cinnamon and all-spice, two large apples. Cook tomatoes, peppers, apples and onion until soft. Rub through colander and then add spices in a bag and other ingredients. Cook till of the right consistency and seal carefully in bottles. The apples, which should be of an easily cooked variety, add flavor and thickness to the catsup.

MRS. DAVID SCHEYER.

German Mustard Pickles.

Select large ripe cucumbers, peel and cut them into quarters, remove the seeds and lay the quarters in a crock with alternate layers of salt. Use just enough salt to drain the juice, as too much salt toughens them. The next day drain them and wipe them with a cloth, pouring over them lukewarm vinegar. Allow them to remain in the vinegar another twenty hours, then take fresh white wine vinegar, add to each gallon a few pieces of horseradish cut into small pieces, one pint of small white onions, a few small red and black peppers and a little all-spice. Let the vinegar come to a boil, then set it aside to cool. Now place the cucumbers in the jars in which they are to remain, sprinkle mustard seeds between the layers and fill the jars with the cooled vinegar. The onions and some of the spices can also be mixed with the cucumbers if desired.

MRS. LOUIS BLITZ.

Heavenly Hash.

Boil together five pounds of fresh currants, two pounds of seeded and chopped raisins, the grated rind and pulp of three oranges and the juice of one lemon. After it has been boiled fifteen minutes, add five pounds of sugar and let it boil ten minutes longer. Put away in jelly glasses or small jars.

MISS MAUD FECHHEIMER.

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Mango Peaches.

Select large firm peaches, cut into halves and remove the pits. Fill the cavities with mixed black and white mustard seeds and press a clove into each peach. Fasten the halves together with toothpicks and pack into crocks. Make a syrup of three pounds of sugar to each one and one-half pints of vinegar used. Put a small bag of whole cinnamon and cloves into the syrup and let it boil. Skim it carefully and pour over the peaches. Drain the fruit the next day. Boil this same syrup over, pour it over the fruit again and repeat this two or three days in succession, according to the ripeness of the fruit. The last time take out the toothpicks, pack the fruit into half-gallon glass jars, let the syrup boil down until quite thick, pour this over the peaches and close the jars.

MISS MAUD FECHHEIMER.

Pears and Ginger.

Slice eight pounds of Sickle or other good pears and one-half pound of crystalized ginger. Boil the pears and ginger together with eight pounds of granulated sugar and enough water to cover them. Boil slowly for an hour. Boil four whole lemons in clear water until tender, then cut them into small pieces, removing the seeds; add them to the pears and ginger and let the whole boil for one hour longer. Put away in tumblers or cans.

MRS. SAM ROSE.

Quince Honey.

Peel and grate eight quinces, mix the fruit with six pounds of granulated sugar; place the whole in a four-quart dish and fill to the brim with cold water. Pour the mixture into a preserving kettle and let it boil until it is thick.

BELLA GOLDMAN.

DESSERTS.

Almond and Apple Whip.

Cook some tart apples and crush to a pulp through a sieve. Chop one-half pint of almonds fine, add one pint of cold apple pulp, one-half cupful of sugar, and beat in one-half pint of whipped cream. Beat until very light and thick. Set on ice to get very cold. Serve in glasses, the top strewn with almonds cut in strips.

MRS. SAM ROSE.

Apple Custard.

Pare, core and quarter twelve tart apples. Stew them until tender with one lemon and a little water, then mash them smooth. To one

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and one-half pints of strained apples use one and one-quarter pounds of sugar. When cold, add alternately the well-beaten whites of six eggs and one quart of milk. Put this into cups or a deep dish and bake for twenty minutes. Serve cold. MISS McGEARY.

Trifle.

Make a custard of two or three eggs; one quart milk, one tablespoon cornstarch, and sugar, and vanilla.

Method.—Boil milk and add cornstarch melted with milk, and when nearly done pour into the beaten yolks and place back on the stove and boil a little longer—stirring all the time; add sugar and vanilla. When the above cools, after you have lined the sides of your dish with cake, lady finger or sponge, add cut almonds and a little jelly and then custard, and last the beaten snows of the eggs, with a little sugar. MISS SUHLER.

Apple Pudding.

Peel and slice six good-sized apples, spread them over the bottom of a well-buttered baking dish. Cream one-half cupful of sugar with a tablespoonful of butter, add one cupful of flour mixed with one teaspoonful of baking powder. Pour this over the apples and bake the pudding until well done. MRS. A. ENGGASS.

Apple Tarte.

Mix together two cupfuls of sugar, two teaspoonfuls of ground cinnamon, one teaspoonful of ground cloves, the juice and grated rind of one lemon and the yolks of ten eggs. Stir this thoroughly, then add four ounces of citron, two ounces of shelled and blanched almonds and one cupful of raisins all chopped very fine; also two or three grated apples and two cupfuls of grated bread crumbs mixed with two teaspoonfuls of baking powder, one tablespoonful of brandy, and, lastly the well-beaten whites of the ten eggs. Bake the pudding about an hour in a moderate oven. MRS. BEN FRIEDENBERG.

Cheese Tart.

Take five cents' worth cottage cheese and strain through colander; then add a cup of thick sour cream, one cup powdered sugar and six (6) yolks of eggs beaten with the sugar, one-fourth pound of butter, one pinch of salt, flavored with lemon and vanilla. Mix the above with the cheese and cream, then add the beaten whites. Line spring form with a rich pie dough and fill with mixture. Bake in a hot oven. This is a very fine desert. MRS. ZACH SELLING.

Bread Pudding.

Soak one cupful of bread crumbs in a little milk; then add to them one pint of milk, one-half cupful of sugar, the yolks of three

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eggs and the whites of two. Bake this mixture for half an hour in a moderate oven, then spread it with jelly and cover over all the well-beaten white of one egg mixed with three tablespoonfuls of sugar. Serve with a hard sauce. MRS. A. ENGGASS.

Brown Pudding.

Mix together two cupfuls of flour, one and one-half teaspoonfuls of baking powder, one-half cupful of brown sugar, a piece of butter the size of an egg, one cupful of mixed raisins and currants, one cupful of sweet milk, one-half cupful of molasses and two whole eggs. Steam the pudding for one and one-half hours and serve with a brown sauce.

Pear Pudding.

Soak a small loaf of white bread in cold water, then squeeze dry; then add a cupful fine dripping a cup of sugar, all kinds of spices, three eggs, a pinch of salt; mix the above very well. To this mixture take a quart of raw or preserved pears. Take an iron pudding dish, put a layer of pears, then the mixture, then pears again until the whole mass is used. Bake three hours in a slow oven. If you find it dry add a cup of hot water while it is baking. MRS. ZACH SELLING.

Brown Sauce.

One cupful of white sugar, two level teaspoonfuls of flour, one tablespoonful of butter, three tablespoonfuls of grated chocolate and two cupfuls of boiling water. Serve hot. MRS. A. ENGGASS.

Carrot Pudding.

Chop very fine four ounces of suet, one-half cupful of almonds, and one cupful of raisins. Place these, with one cupful of currants in a mixing bowl and add one cupful of light brown sugar, the yolks of two eggs, eight carrots that have been cooked, grated and strained through a colander, a stale sponge cake rolled fine, one tablespoonful of ground cinnamon, and one teaspoonful of ground cloves. Steam the pudding in the oven or put it in a double boiler and bake it that way. MISS. NETTIE WEINMAN.

Cheese Pie.

For the crust use yeast dough or pie crust. Filling: One pound of cottage cheese; work it until smooth, flavor it with a few drops of vanilla and lemon, then add one tablespoonful of flour, three well-beaten eggs and a little cream. Sweeten it with powdered sugar to taste. MRS. LEO M. FRANKLIN.

Use Henkel's Flour.

Chocolate Cream Pie.

Place in a bowl the whites of three eggs and the yolks of five, six tablespoonfuls of sugar, one-half cupful of cornstarch or flour, two cakes of grated chocolate and a scant quart of milk. Stir these ingredients thoroughly, then place over the fire, stirring it until it comes to a boil. Bake the crust as for lemon pie and make a meringue of the whites of two eggs and sugar for the top.

MRS. SOL. KAUFFMAN.

Chocolate Pie.

Line a pie dish with any good paste and fill with a mixture made of the following ingredients: One-half cupful of milk, two eggs, three-fourths of a cupful of sugar, two tablespoonfuls of grated chocolate, one teaspoonful of sugar, two tablespoonfuls of grated chocolate, one teaspoonful of vanilla and a piece of butter the size of a walnut. Bake without any upper crust. A meringue made of the beaten whites of two eggs and powdered sugar spread on the top and lightly browned improves the pie, but it is excellent without it.

MRS. SARAH T. BERGER.

Chocolate Mousse.

Whip one quart of cream, place it in a sieve, and after allowing it to stand a few minutes, whip again all the cream that has drained through. Put into a small pan one ounce of chocolate, three tablespoonfuls of powdered sugar, one tablespoonful of boiling water and stir them together until smooth, then add to this three tablespoonfuls of whipped cream. To the remainder of the whipped cream add one cupful of powdered sugar, then the chocolate mixture. Put this into a mold, pack it solidly in ice and allow it to stand about two hours.

BLANCHE HART.

Chocolate Pudding.

Dissolve five tablespoonfuls of grated chocolate in one pint of milk; let this come to a boil, then add one-half cupful of sugar, two tablespoonfuls of cornstarch dissolved in a little milk. When finished add one-half teaspoonful of vanilla.

Sauce.

Boil together one and one-half cupfuls of sweet milk with one-half cupful of sugar and one-half teaspoonful of cornstarch; then add the yolks of three eggs and a little vanilla. Serve cold.

MRS. A. ENGGASS.

Chocolate Souffle.

Beat the yolks of four eggs with one cupful of pulverized sugar, add one cake of sweet chocolate, melted in water, vanilla and the whites of the four eggs beaten to a stiff froth. Bake twenty minutes in a quick oven.

MRS. SADIE T. HEAVENRICH.

Cocoanut Cream for Pie.

Place over the fire one quart of milk; when it begins to boil add one-half cupful of cornstarch or flour, then remove from the stove and mix in one spoonful of butter. Let this stand until it is cold, then add six well-beaten eggs, six tablespoonfuls of sugar and one grated cocoanut.

MRS. SOL. KAUFFMAN.

Cottage Pudding.

Stir well one cupful of sugar with two tablespoonfuls of butter and one or two eggs, then add one and one-half cupfuls of milk, two cupfuls of flour, a scant teaspoonful of soda, the same amount of cream of tartar and lemon flavoring. Bake the pudding one hour in a moderate oven and serve with cream or any desired sauce.

MISS EMMA BUTZEL.

Cream or Chocolate Pudding.

Soak one-half box of gelatine in a little water. Whip one quart of cream. Take one and one-half cupfuls of the cream which settles at the bottom of the dish and cook it with three-fourths cupful of sugar and the soaked gelatine. Stir a little cream with the yolks of two eggs, add them to this, and let the whole cool, then mix through it all kinds of crystallized fruits cut into pieces and the whipped cream. Turn into a mold and place it on ice until ready to serve. One-half pound of grated chocolate may be used instead of the fruit. If sweet chocolate is used no sugar is required.

MRS. EUGENE HILL.

Custard for Pie.

Beat six eggs until very light, then add to them one pint of milk and stir this over the fire until it is as thick as cream; then remove from the stove and add four ounces of powdered sugar, one grated nutmeg and a tablespoonful of rosewater; then beat again thoroughly.

MRS. SOL. KAUFFMAN.

Delicate Dessert.

Line a deep glass dish with sliced plain cake; drop over the cake

bits of preserves or small pieces of any kind of fresh fruit, then fill the dish with a boiled custard flavored with rum. Serve cold.
MRS. H. A. KROLIK.

Delmonico Pudding.

Soak one box of gelatine in one cupful of milk. Place six cupfuls of milk on the fire, and after it is heated add the gelatine and the yolks of eight eggs which have been well beaten with two cupfuls of powdered sugar. When this has cooked like a custard remove from the fire, strain it, and add the well-beaten whites of the eggs and a wineglass of sherry. Now line a mold with cherries and macaroons, using about two dozen macaroons and one-half pound of cherries, and fill it with the custard; or else have first a layer of the cake and candy, then some of the custard, and fill the mold in that way. Place this in ice-box and next day serve with whipped cream.
MRS. J. E. GUTMAN.

Diplomatic Pudding.

Beat up the yolks of six eggs with two and one-fourth ounces of granulated sugar, four tablespoonfuls of maraschino. Put this mixture in double boiler and stir constantly until thick. Let it cool, then add one and one-half pint of cream, sweetened, flavored and whipped stiff. Put in a mold and pack in ice three hours.
MRS. SADIE HEAVENRICH.

Fig Pudding.

Chop together one-half pound of suet with a pound or pound and a half of figs. When fine add two cupfuls of sugar, two eggs, one cupful of sweet milk, two cupfuls of bread crumbs and a little grated nutmeg. Steam this pudding three hours and serve with either lemon or wine sauce.
MRS. A. ENGGASS.

Fig Pudding.

Use one cupful each of bread crumbs, sweet milk, sugar and flour, one-half pound of finely chopped figs, three eggs, one spoonful of baking powder sifted with flour, and one-half glassful of brandy which may be omitted if not desired. Steam the pudding three hours and serve with a lemon sauce.
MRS. FANNY RICE.

Fig Pudding.

Eight ounces of grated bread, seven ounces of brown sugar, six ounces of finely cut suet, six ounces of finely cut figs, two eggs and one teaspoonful of soda moistened with milk.
MRS. Z. SELLING.

Use Henkel's Flour.

Fruit in Orange Cups.

Cut firm, clean-skinned oranges in halves and with a sharp-edged spoon remove the pulp, breaking it as little as possible. Now draw all bits of skin adhering to the peels away, cleaning them carefully, and place them in cold water until ready to use. To the pulp add a few chopped Maraschino cherries, a little shredded fresh pineapple, and one teaspoonful of powdered sugar to each orange used. Mix this gently, drain the cups, fill with the fruit and serve. Grape fruit may be used in the same way, adding a little Maraschino liquor to the mixed pulp.
MRS. H. M. FECHHEIMER.

Ginger Pudding.

Place in bowl three cupfuls of bread crumbs, one cupful of finely chopped suet, one tablespoonful of sugar, one tablespoonful of ginger, four eggs and one cupful of molasses, with a teaspoonful of Wyandotte Baking Soda and two teaspoonfuls of cream of tartar. Stir well, then put the mixture into a mold and let it steam for three hours.
MRS. MARTIN BUTZEL.

Hungarian Strudel.

Put into a mixing bowl about one and one-half coffee cups of flour (good measure); add sufficient warm water to make a paste soft enough to beat with the hand (not knead), until it no longer sticks to the bowl. This will take only a few minutes. Now take a table cloth, spread on half of a dining table, sift flour over it thinly, but have the cloth thoroughly covered with it. Put the dough on this and roll, especially thin in the center, until it is as large as a small tray. Now stop rolling and begin to stretch it. It will not stretch well unless warm. If you have allowed your dough to get cold, take a hot frying pan and hold it over the dough for a few moments, when it will stretch easily. This stretching is rather a difficult proceeding, as you must be careful not to break holes in it, and it must be almost as thin as tissue paper. A thick dough is to be avoided, neither must you leave thick edges. After it is sufficiently stretched strew over it thickly and evenly six or eight finely chopped tart apples, currants, raisins or both, finely shaved citron or orange peel (candied), grated almonds, sugar and cinnamon, and, lastly, a cup of melted butter, free from all salt, poured over all. Now take an edge of the table cloth firmly in both hands and roll it quickly from you; in a moment you have before you a large thick roll, which from into a round or oblong shape, according to the pan in which you wish to bake it. The only way to put it into the pan without breaking it is to take hold of the cloth and whisk the strudel into the pan upside down. Pour more butter on top and place in a pretty warm oven; baste with butter that accumulates in the pan and bake to a golden brown. Eat warm.

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Nudelcharlet.

Make nudels of four eggs, roll very thin; when dry cut one-half inch broad; boil for fifteen minutes in salt water, strain through colander. Then mix four (4) whole eggs, one-half pound sugar, one-half cup butter, or one-half cup goose fat; beat very light, add two (2) large finely chopped apples, a good handful chopped almonds; a cup chopped raisins, and one-half teaspoon of cinnamon, a good pinch of salt, and the rind of a lemon grated. Line your pudding dish all the way up with a rich pie dough and fill with the above mixture. Bake in a slow oven about an hour and a half.

MRS. ZACH SELLING.

Delicious Easter Pudding.

Stir the yolks of eight eggs with one cup of sugar; add a handful of blanched and pounded almonds; grate the rind of one lemon, and add the juice also. Have ready a half pound of grated potatoes, which boil the day before in their jackets. Add lest the beaten whites and a pinch of salt. Grease a pudding dish and pour in the mixture. Set the dish in a pan of boiling water in the oven and in one-half hour turn out on a platter and serve with wine sauce.

MRS. LOUIS BLITZ.

Wine Sauce.

One cup of wine, one-half cup of water, one cup of sugar, a little lemon juice, three whole eggs.

MRS. LOUIS BLITZ.

Wine Sauce.

Take a pint of white wine and one-half pint water, a cup of sugar, three whole eggs and juice of one lemon. Beat this over the fire until it boils and is creamy.

MRS. ZACH SELLING.

Lemon Pie.

Grate one large lemon and squeeze out the juice, then chop what remains with one cupful of raisins until both are very fine. Add to that the grated rind, juice, one cupful of water, the same amount of brown sugar, two eggs and one spoonful of flour. Stir this mixture thoroughly and bake it in a rich crust.

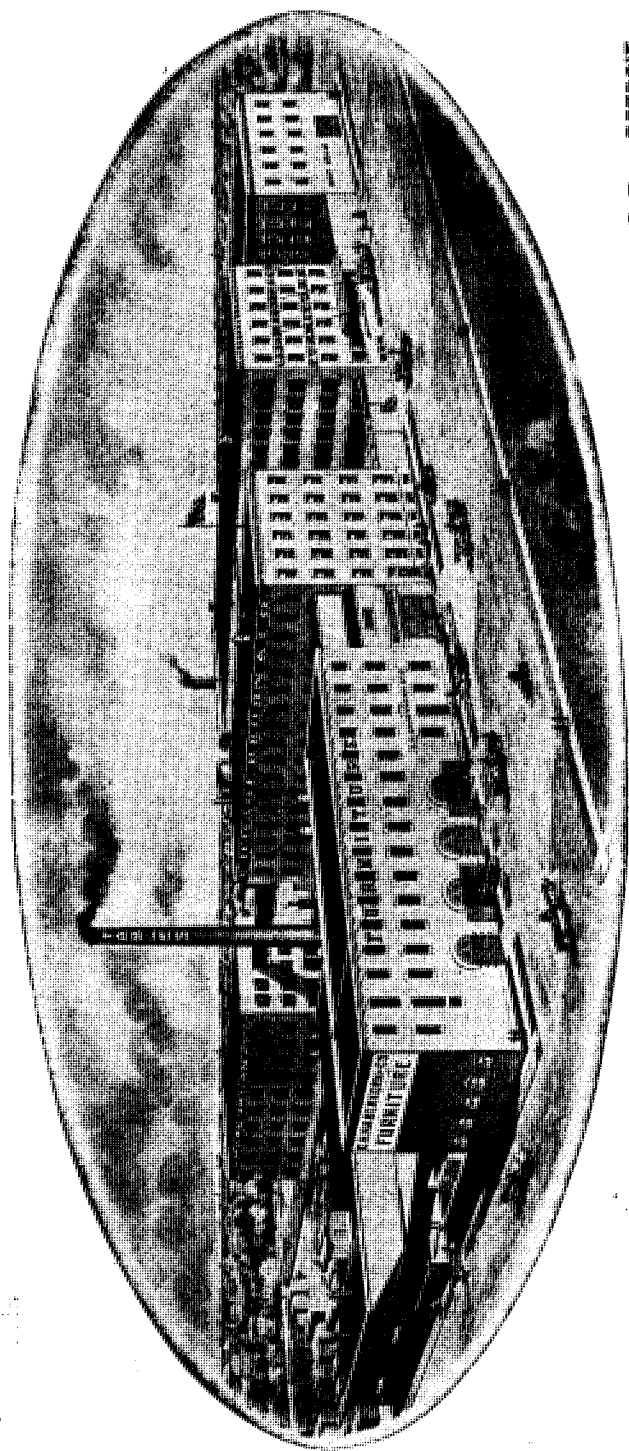
MRS. FANNY SMITH.

Lemon Puff.

Stir the yolks of four eggs with two tablespoonfuls of granulated sugar until smooth, then add the juice and grated rind of one large

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lemon. Now stir in two tablespoonfuls of boiling water and place the mixture in a double boiler, cooking it until it becomes like thick cream. Now beat the whites of the eggs very stiff, add two tablespoonfuls of granulated sugar, continue to stir until very stiff, like a meringue, then beat it into the yellow mixture while still hot, which cooks the white sufficiently to keep it from falling.

MRS. J. F. TEICHNER.

Lemon Souffle.

Stir for fifteen minutes the yolks of six eggs with half a pound of granulated sugar, add half a teaspoonful of flour—potato flour is better—and the grated rind of a large lemon. Just before baking add the juice of the lemon gradually and then the whites beaten perfectly stiff. Beat together thoroughly, bake in a moderate oven about twelve minutes and serve at once. Stress must be laid on stirring the yolks and sugar. Do not butter the tin, which might better be aluminum.

MRS. DAVID SCHEYER.

Macaroon Pudding.

Cover a platter evenly with macaroons. Over them pour a custard made as follows. Dilute one-half pint of sherry with a little less than one-half pint of water; place over the fire, and when it begins to boil have ready the yolks of your eggs, thoroughly mixed with two tablespoonfuls of sugar and three tablespoonfuls of cornstarch. Pour this into the wine and water, stirring constantly until the custard thickens. Beat the whites of the eggs very stiff, sweeten them and spread them over the custard, decorate the top with blanched almonds and brown lightly in the oven. Serve this pudding cold.

MRS. WOLF.

Frozen Pudding.

To two well beaten eggs add two and one-half cups of milk and one-half cup of sugar; put on the stove and add one tablespoonful of cornstarch dissolved in a little milk; heat until it has the consistency of a thin custard; when cold add chopped crystallized cherries, pineapple and walnuts, and flavor to taste; then set it in a pail of ice and salt for four or five hours.

KATHERINE SLOMAN.

Maple Frozen Pudding.

Beat the yolks of five eggs, add to them one cupful of maple syrup, then stir in the five whites, well beaten, and one pint of whipped cream. Flavor with vanilla and the crumbs of a few macaroons or chopped nuts. If not sweet enough, a little sugar may be added. Pack in a freezer with plenty of salt and let it stand about four hours before serving.

MRS. LEO M. FRANKLIN.

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Maple Mousse.

First beat until stiff one whole egg and the yolks of three, then add one cupful of maple syrup and a pinch of salt. Place this over the fire in a double boiler, stirring it constantly until it becomes as thick as custard, then stand it aside to cool. Now beat a pint of cream until stiff, add to it one teaspoonful of vanilla, then mix it with the cooled eggs and syrup. Place in a mold and pack the same way you do ice cream, allowing it to stand at least three hours before serving.

MRS. BEN FREIDENBERG.

Maple Mousse.

Whip one pint of sweet cream very stiff, then add to it one cupful of maple syrup and one tablespoonful of powdered sugar. Flavor with lemon, beat well together, put in a covered mold with a strip of buttered paper bound tightly around where the cover and the mold meet, and pack in ice and salt until time to serve. Serve in sherbet glasses.

MRS. MARK G. MORRIS.

Nesselrode Pudding.

Boil a handful of chestnuts until tender; peel them carefully and wash them. Cut a small quantity of candied fruit, such as cherries and pineapple, into small pieces, and cover with a wineglass of sherry. Boil together for fifteen minutes one cupful of water with two cupfuls of granulated sugar. Beat the yolks of four eggs until very light, and when the sugar and water have been cooked sufficiently take the syrup from the fire stir the eggs through it, then stir over the fire again until it reaches the boiling point—then take from the fire and let it cool. When cold, add one pint of whipped cream, the fruit wine, chestnuts and one teaspoonful of vanilla. Place it in a mold and freeze at least four hours.

MRS. MAX MAY.

Nesselrode Pudding.

Cream the yolks of four eggs with one-half cupful of granulated sugar. Add to this one-half cupful of sherry and stir it over the fire until it thickens. Then take from the fire to cool and add four crumbled lady fingers. When this is quite cold add one-half pint of whipped cream and the well-beaten whites of the four eggs. Pack into a freezer and let it stand four hours before serving. If preferable, six macaroons and twelve chestnuts may be used in the place of lady fingers.

MRS. ISAAC ROOS.

Peach Sherbet.

One quart of peach juice, two cupfuls of sugar, one quart of water, the beaten whites of two eggs, juice of one lemon. Boil the water and sugar together, add juice of peaches and lemon and eggs, then freeze.

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Pie Crust.

Mix five ounces of flour with three ounces of butter, then stir into this one well-beaten egg and knead together.

MRS. H. M. FECHHEIMER.

Poor Man's Pudding.

Four ounces of finely chopped suet, one cupful of currants, the same amount of molasses, two cupfuls of sifted flour, one teaspoonful of Wyandotte Baking Soda, one cupful of milk, two teaspoonfuls of cream of tartar. Serve this pudding with either wine or brandy sauce.

MRS. Z. SELLING.

Prune Pudding.

Soak twenty large prunes, strain them through a colander and add to them one cupful of granulated sugar and the stiffly beaten whites of five eggs. Place this in a mold. Let the pudding boil for one hour. Serve cold with whipped cream.

MRS. S. BINSWANGER.

Prune Pudding.

Boil thirty prunes until soft, allow them to stand until they are cold, then pit and cream them, removing any skin that will not dissolve. Now stir one cupful of sugar into the prunes, then the stiffly beaten whites of nine eggs, mixing all carefully and thoroughly. Butter a pudding mold, put in the mixture and let it boil for one hour. Remove from the mold, let it cool, and serve it with whipped cream.

MISS EMMA BUTZEL.

Prune Whip.

Wash a half pound of prunes and soak them over night. Cook them in the water in which they were soaked until quite soft, remove the stones and press the prunes through a potato masher. Add a quarter of a cup of sugar and cook five minutes. Beat the whites of two eggs to a very stiff froth, add this, with a half tablespoonful of lemon juice, to the prunes pulp, stirring in lightly with a fork. Put all in a buttered shallow dish and bake twenty minutes in a slow oven. Serve with cream or a custard made from the yolks of the eggs.

MRS. MARK G. MORRIS.

Puff Paste.

Weigh one pound of flour and three-fourths pound of butter. Lay a piece of ice on the butter. Divide the four into two parts. Take about one-half of the butter and lay it in about one-half of the flour,

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and with a dinner knife chop it into the flour till it has come in contact with all the flour. Turn this into an ordinary sized tumbler of ice water slowly, still stirring with the knife, till it has enough moisture to hold together. It may not require all the water. From the remaining half of the flour take a generous handful, lay it on the molding board, covering a space as large as a dining plate, upon which turn the dough, Sprinkle flour over it and on the rolling pin and crush out the mass lightly and quickly. Divide the butter which is under the ice into three parts; take one, and with the knife lay it in pieces over the paste. Do not spread it, but lay it in bits. Then sprinkle flour over it and with the knife roll it over and over, and fold the ends of the roll together in the center. Sprinkle over this more flour and also on the pin. Crush it out again the same size as before. Use the second part of the butter, folding as before; then use the third and last part. Leave it in a roll without folding the ends together. Sprinkle some flour over the board, cut from the roll a piece about two inches thick, sprinkle flour over it, also on the pin, and roll straight out from you; roll out sideways also, but never towards you; or, if necessary, with a very light stroke; it makes the paste tough. Flour the pin often, roll as evenly as possible; let it be a little larger than your plate. when the paste has been fitted to the plate press it down flat, allowing no air underneath it, then fill it. Roll out the cover in the same way and with the rolling pin cover it; don't strain it, but with the hands rather crowd it in together. With the pin roll right around the edge of the plate, and with the knife cut it smooth. Then in the cover cut some slits and it is ready for the oven. It does not need to be baked very brown. When it is right it is a light color and is clear and flaky. If it is tough it indicates too much water; if a little too rich, not quite enough. It must be accurately weighed, never guessed at. The butter must be hard and the water ice cold. This quantity will make four ordinary pies. When you remember that sixteen ounces make one pound, and twelve ounces three-fourths of a pound, it is easy to divide the quantity to get the exact proportions for one pie. It needs just water enough to hold it together.

MRS. WELT.

Rice Pudding.

Boil one teacupful of rice with one pint of salted water until dry. Add one quart of milk and boil until thick; then add the well-beaten yolks of three eggs, six tablespoonfuls of sugar and the grated rind of a lemon. Beat all together and cook in a double boiler about ten minutes; turn this into a pudding dish, beat the whites of the eggs very light, add six tablespoonfuls of sugar and juice of the lemon; spread over the pudding and bake a light brown.

MRS. MARK G. MORRIS.

Russian Cream.

Dissolve one box of Cox's gelatine in cold water for one-half hour. Place over the fire one can of condensed milk with three pints of water. While this is heating beat the yolks of six eggs with two cupfuls of granulated sugar to a cream. Add this to the milk, also the gelatine, and let the whole boil until it thickens; then remove from the fire and strain through a strainer. Now beat the whites of the eggs until

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very stiff, add them to the mixture, also a little vanilla, then place in molds. When the cream is congealed remove from the molds and serve with whipped cream. **MRS. S. BINSWANGER.**

Russian Cream.

Dissolve one box of gelatine in cold water. Pour the contents of one can of condensed milk into three pints of boiling water. Now beat the yolks of six eggs with two scant cupfuls of sugar until very light, then put the gelatine into the milk and stir this through the eggs and sugar. Cook and stir this mixture in a double boiler until it thickens, then remove from the fire, and after it cools, add vanilla and the beaten whites of six eggs. Place in a fancy mold until cold and firm. Serve with whipped cream. One-half of this quantity is ample for a small family. **MRS. MARTIN BUTZEL.**

Snow Pudding.

One-fourth box of Nelson's gelatine soaked in a small half-cupful of cold water. When soft add one cupful of boiling water. To half a cupful of sugar add one-fourth cupful of lemon juice and grated rind. Combine first and second mixtures and let them stand until the gelatine begins to thicken slightly. Then strain into the well-beaten whites of three eggs. Beat until stiff and mold in china or enamel molds. In warm weather take more gelatine or less water. Unmold and serve with a boiled custard sauce made from a cup and a half of milk, the three yolks and sugar, and flavor to taste. Fine for children. **MRS. DAVID SCHEYER.**

Suet Pudding.

One cupful of molasses, one cupful of sour milk, one teaspoonful of Wyandotte Baking Soda, one teaspoonful of ground cinnamon, half that amount of ground cloves, one cupful of raisins or one pound of finely chopped figs, two cupfuls of flour and one cupful of finely chopped suet.

MRS. Z. SELLING.

Wine Jelly.

Soak an ounce of gelatine in a cupful of cold water until thoroughly swelled, then pour over it one pint of boiling water. Add one cupful of sugar, juice of two lemons and one and one-half cupfuls of sherry wine. Add a few cherries, put in a mold on ice until thoroughly congealed, and then turn into a glass dish.

MRS. MARK G. MORRIS.

Wine Jelly.

Dissolve one box of Cox's gelatine in one-half cupful of cold water. Pour into a kettle one pint of wine, either port claret, sherry or Rhine

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wine. Add to this one pint of boiling water, the juice of one lemon, one cupful of granulated sugar and then the dissolved gelatine. Heat this thoroughly, but do not let it boil, then strain it into a mold and let it cool.

MISS McGEARY.

Wine Pudding.

Dissolve one-third of a box of gelatine and pour over it one and one-half cupfuls of hot wine. Beat the yolks of eight eggs with one cupful of sugar; when very light add one teaspoonful of flour and then the hot wine mixed with the gelatine. Place the whole in a double boiler and let it cook until it thickens; then remove from the fire, and when partially cool add the beaten whites of the eight eggs. Grate or crumble one-half pound of macaroons and stir these through the mixture and pour into individual glasses or cups. Serve with a wine sauce. This quantity fills twelve small glasses.

MRS. JAMES I. KRAUS.

CAKES.

Apple Strudel.

Take one pint of flour, sift it into a bowl, make a hole in the center of the flour, pour in half a cupful of warm water, four ounces of butter, two whole eggs and two yolks and a pinch of salt. Stir this slowly, making a smooth dough. Cover up the dough and keep in a warm place until you have pared half a peck of apples; cut or shave them very fine. Now cover your kitchen table with a clean table cloth, sift flour all over it and roll out your dough as thin as possible. Then use your hands, placing them under the rolled dough, and stretch it gently, very gently so as not to tear it, walking all around the table as you do this to get it even and thin as tissue paper. Pour a few tablespoonfuls of melted butter over the dough, mix the apples, some brown sugar, cinnamon, seeded raisins and a little citron cut fine. Take hold of the table cloth with both hands at the corners, lift it and begin to roll the strudel. After it is rolled place in a buttered pan, put flakes of butter on top. When half baked pour a cupful of cream over it and finish baking. Bake about half an hour.

MISS HATTIE HILBURN.

Almond Cake.

Six eggs, one cupful of sugar, ten stale lady fingers, grated, one small teaspoonful of baking powder, one-quarter of a pound of grated almonds. Flavor with the juice of one lemon.

MRS. LEO M. FRANKLIN.

Almond Cake.

One-half pound of almonds, grated, but not blanched, eight eggs and one-half pound of granulated sugar. Separate the eggs and mix

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the yolks with the sugar, then add alternately a spoonful of the stiffly beaten whites and a spoonful of the grated almonds until all have been used. Treat just as an angel food, using the same pan. Bake about forty minutes. A teaspoonful of vanilla may be added if desired.

MRS. B. G. MORRIS.

Almond Cream Cake.

Roll very stale lady fingers until fine, measure two heaping cupfuls, add to them one-half teaspoonful of baking powder and stand aside until ready to use. Have ready also one cupful of blanched and pounded or finely ground almonds. Place in a large mixing bowl the yolks of ten eggs, one and one-fourth cupfuls of granulated sugar, one tablespoonful of vanilla, the same amount of orange flower water, one teaspoonful of almond essence and one-half a small lemon, rind and all, grated together. Beat this until very light, then fold in the stiffly beaten whites of the eggs and the lady fingers, adding about one-half of the whites, then the lady fingers, and lastly the remainder of the whites. Bake in large layers, in a moderate oven. While the cake is baking, prepare a cream as follows: Boil one cupful of milk with one tablespoonful of sugar. While this is heating cream one teaspoonful of butter with one tablespoonful of flour; add this to the boiling milk, also one-half cupful of blanched and pounded almonds. Let this boil for three minutes, stirring it constantly, then remove from the fire and add the well-beaten yolk of one egg. Place over the fire again to heat, but do not let it come to a boil, then take from the fire again, add one teaspoonful of vanilla and a few drops of almond essence. Spread this cream between the layers of cake before either is cool and ice at once.

Icing.

Mix the unbeaten white of one egg with one teaspoonful of water and a little of any desired liquor, a little rum and Maraschino together are very nice, then add enough very smooth powdered sugar with this to make it firm enough to spread on the cake.

MRS. H. M. FECHHEIMER.

Walnut Cake.

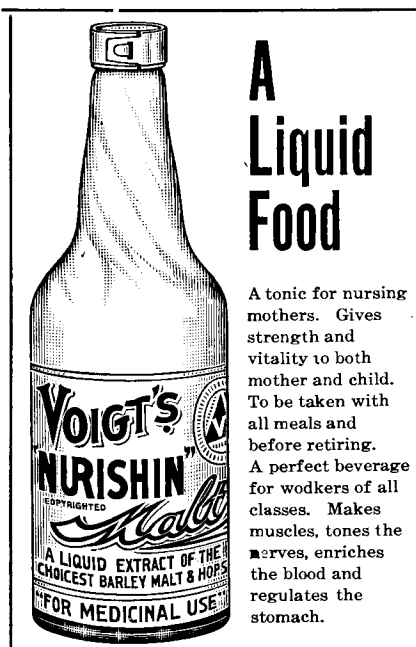
Walnut cake is prepared in exactly the same way as the almond cream cake, substituting finely ground walnuts for the almonds. For walnut filling mix together three-fourths cupful of pounded walnuts, one tablespoonful of water, the unbeaten white of one egg, one tablespoonful of orange flower water, a teaspoonful of vanilla and half that amount of almond essence, and enough powdered sugar to make a paste firm enough to spread between the layers. Ice the same as almond cake.

MRS. H. M. FECHHEIMER.

Angel Cake.

Sift one and one-quarter pounds of powdered sugar four times. Do the same with one cupful of flour. Beat the whites of eleven eggs

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Detroit, Mich., Oct. 19, 1903.

Voigt "Nurishin Malt" Co., Detroit, Mich.:

Gentlemen—Please send me another case of your "Nurishin Malt," which seems a necessity to good health for me.

About three months ago I commenced using the same upon advice of my physician after a long illness with stomach trouble and indigestion. Your "Nurishin Malt" has acted as a beneficent tonic to my system and a recuperative means to strength and vigor, so that now I feel as well as ever, which I attribute largely to the use of "Nurishin Malt."

Yours very truly,

OTTO E. C. GUELICH.

Springwells, Mich., Oct. 21st, 1903.

Cor. Michigan and Griffith Aves.,

Voigt "Nurishin Malt" Co., Detroit, Mich.:

Gentlemen—After a successful operation, a year ago, I could not regain my strength and was so weak that I could not oversee my household. My physicians, Doctors Carsten and Henry, seeing that I had to do something to build up my system, advised me to try malt extracts. I tasted different extracts, but none suited me; they went against me.

Last February, urged repeatedly by my husband, I tried your "Nurishin Malt," and do not regret it. At first I could only take half a glass, now I drink a glass with every meal and cannot be without it.

When I first started to take it I weighed 114 pounds, now I weigh 156, work all day in the household as well as in the business and feel better than I felt the last twelve years.

I therefore take occasion to recommend it to all ladies of weak constitution and tender my thanks to you for putting this Tonic on the market.

Very respectfully,

AGNES HERPICH.

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with a level teaspoonful of cream of tartar, then put in the sugar and then the flour. Bake in a moderate oven.

MRS. S. BINSWANGER, Savannah.

An Improved Brod Torte.

Before beginning to beat this cake, which should never be stirred, prepare a mixture of two cups of sifted rye bread crumbs, one-half pound finely chopped almonds, a few bitter ones, one-fourth pound chopped orange peel and citron, one-fourth cake bitter chocolate, grated, one tablespoon of ground cinnamon, one teaspoon allspice, and one-half teaspoon cloves. Prepare the grated rind and juice of an orange and a lemon and one wineglass of brandy. Line a spring or Van Duesen tube form with buttered paper, separate the yolks and whites of twelve eggs; have an assistant beat the yolks thoroughly while you add half a teaspoonful of salt to the whites and beat to a froth. Add level teaspoonful of cream of tartar to this mixture. Beat until perfectly stiff, when two cups of sifted pulverized sugar should be added. Next add the well-beaten yellows and then the various dry ingredients in generous handfuls; then the juices and brandy. Pour in the pan and bake in a very moderate oven for about an hour, increasing the heat toward the last. This cake has never failed, but care must be taken to keep the mixture light and to bake thoroughly.

MRS. D. SCHEYER.

Boston Brown Bread.

One pint of sour milk, one-half cupful of New Orleans molasses, three cupfuls of graham flour, one teaspoonful of Wyandotte Baking Soda, one teaspoonful of salt. Bake slowly for one hour.

MRS. MARK G. MORRIS.

Brown Bread.

Mix together thoroughly two cupfuls of sour milk, one and one-half teaspoonfuls of Wyandotte Baking Soda, one-fourth cupful of granulated sugar, one-half cupful of New Orleans molasses, one teaspoonful of salt, two and one-half cupfuls of graham flour and one cupful of white flour mixed with one teaspoonful of baking powder. Mold this into one loaf, let it raise for one hour, then bake it for one hour.

BELLA GOLDMAN.

Caramel Cake.

Mix thoroughly three tablespoonfuls of cocoa with one-half cupful of sugar and the yolk of one egg. Then add one-half cupful of sweet milk. Place this over the fire and stir until it boils, then set aside to cool. Now mix one-half cupful of butter, two eggs, one-half cupful of sweet milk, two cupfuls of flour and two teaspoonfuls of baking powder, then add the boiled mixture.

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Icing.

Boil one cupful of sugar with two tablespoonfuls of water until it
hairs, then beat this into the stiffly beaten whites of two eggs.

MRS. Z. SELLING.

Caramel Icing.

Boil for six minutes one-half cupful of cream with two cupfuls of
brown sugar; then take the pan from the fire, add a piece of butter
the size of a walnut and stir the mixture until firm enough to spread
between the layers and on top and sides of the cake.

MRS. H. M. FECHHEIMER.

Cherry Cake.

Stir the yolks of nine eggs with two cupfuls of the best quality of
powdered sugar until light; then add twelve ounces of ground almonds,
two cupfuls of rolled lady fingers, one teaspoonful each of ground
allspice and cinnamon, a little vanilla, lemon and orange juice. Then
pour in carefully the well beaten whites of the nine eggs and a quart
of canned pitted cherries that have been well drained for several
hours. A little baking powder may be added to the lady fingers if
desired.

MRS. ROTHSCHILD.

Chocolate Angel Cake.

Grate two ounces of German sweet chocolate, place it in a half
pint measuring cup, then pour over it sufficient granulated sugar to
fill the cup. Now measure another half cupful of sugar and sift the
whole four times. Sift one cupful of flour four times, beat the whites
of eleven eggs with one teaspoonful of cream of tartar; after the eggs
are firm gradually add the sugar, flour and a teaspoonful of vanilla.
Bake this cake one hour in a moderate oven. Ice with either choco-
late or white icing.

MISS MAUD FECHHEIMER.

Chocolate Cake, No. 1.

Cream the yolks of nine eggs with two cupfuls of pulverized sugar,
gradually add to this one-half pound of grated sweet chocolate, one-
half pound of grated almonds, the rind and juice of one lemon, one tea-
spoonful of vanilla, one and one-half teaspoonfuls of baking powder
mixed with one and one-half cupfuls of grated lady fingers, and, lastly
the beaten whites of the eggs. Bake this cake in a spring form for one
hour in a moderate oven.

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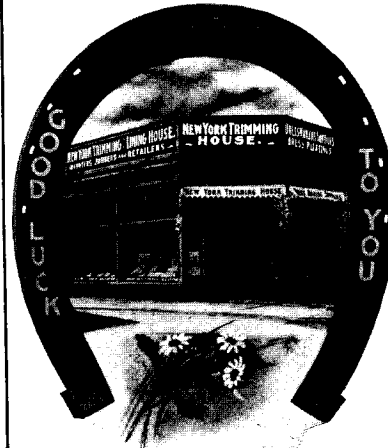
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Icing.

Break one cake of sweet chocolate into a bowl and place it over a boiling tea kettle to melt. beat some pulverized sugar with a little milk for five minutes, or until it is smooth and not too soft, then add the melted chocolate and spread it on the cake.

MRS. RUDOLPH FREIDENBERG.

Chocolate Cake, No. 2.

Cream one cupful of butter with one and three-fourths cupfuls of sugar, then add the yolks of four eggs, one cupful of milk, the grated rind of one-half of a lemon, one teaspoonful of vanilla, one-half pound of grated sweet chocolate. Now sift three cupfuls of flour with three teaspoonfuls of baking powder, add this to the mixture, and lastly the beaten whites of the four eggs. Bake slowly in spring form for one hour. Ice with chocolate icing.

MRS. RUDOLPH FREIDENBERG.

Chocolate Cake.

Stir the yolks of eleven eggs with one-half pound of sifted powdered sugar for fifteen minutes; then beat in two whole eggs and one-half pound of grated almonds. Stir five minutes longer, then add one-half pound of good sweet chocolate that has been carefully grated, and continue stirring ten minutes longer. Mix one teaspoonful of baking powder with the still beaten whites of the eleven eggs and pour them gently into the cake mixture. Bake this for a full hour in a moderate oven.

MRS. Z. SELLING.

Chocolate Ice Cream Cake.

Place over the fire one-half cake of Baker's chocolate with one-half cupful of sweet milk, one cupful of sugar and the yolk of one egg. When the chocolate is dissolved set it aside until ready to use. Cream one-half cupful of butter with one cupful of sugar; add to this one cupful of milk, two cupfuls of flour, two teaspoonfuls of baking powder and three whole eggs, then the chocolate mixture. Bake the cake in layers and use a boiled icing for filling.

MRS. S. BINSWANGER.

Chocolate Potato Cake.

Cream one cupful of butter with two cupfuls of granulated sugar, then add the yolks of four eggs, well beaten, one-half cupful of sweet cream, one cupful of chopped almonds. Grate one-half cake of Baker's chocolate, add this, also one teaspoonful each of ground cinnamon and ground cloves. Sift one and one-half cupfuls of flour with two teaspoonfuls of baking powder and stir it through the mixture. Then

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stir in the well-beaten whites of the four eggs, and, lastly, add one
cupful of grated potatoes that have been cooked the day before bak-
ing the cake. Allow the cake to bake an hour in a moderate oven.

MRS. MAX MAY.

Chocolate Tarte.

Cream together for one-half hour eight eggs with one pound of
powdered sugar; then add four tablespoonfuls of cracker or white
bread flour, one-half pound of sweet chocolate, four ounces of almonds,
four ounces of citron, one teaspoonful of ground cinnamon and a half
teaspoonful of ground cloves. Bake very slowly.

MRS. Z. SELLING.

Cocoanut Cake.

One cupful of butter, two cupfuls of sugar, three cupfuls of flour,
four eggs, one cupful of sweet milk, the juice and grated rind of an
orange, three-fourths cupful of shredded cocoanut, three teaspoonfuls
of baking powder.

MRS. Z. SELLING.

Coffee Cake.

Sift one and one-half cupfuls of flour twice, add one teaspoonful of
baking powder, sift again and stand it aside. Now beat the yolks of
five eggs with one and one-half cupfuls of sugar until very light, add
one teaspoonful of Cross & Blackwell's coffee essence, the prepared
flour, and, lastly, the stiffly beaten whites of the eggs. Bake in three
layers.

Beat the whites of four large eggs until very stiff, then sift in
one-half pound of granulated sugar; whip this over a moderate fire
until thick, then take from the stove and continue to whip until cold.
Cream one-half pound of butter, stir the cooked whites through this
thoroughly, add a half wineglassful of coffee essence and spread
thickly between the layers and over the cake.

MRS. H. M. FECHHEIMER.

Cup Cake.

Cream three-fourths cupful of butter with one and three-fourths
cupful of sugar, then add gradually the yolks of four eggs, one at a
time. Sift flour several times, then measure three cupfuls, add two
and one-half teaspoonfuls of baking powder and sift once more. Now
add alternately, a little at a time, the flour and one cupful of milk to
the butter mixture, and, lastly, fold in the stiffly beaten whites of the
four eggs. Bake either in a loaf or jelly tin.

MRS. Z. SELLING.

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Date Cake.

Nine eggs, beat whites stiff and yolks also, then beat together; add one and one-third glasses of sugar, one-fourth of a cake of Baker's chocolate, grated, twenty dates cut fine, one small teaspoonful of cinnamon, one-fourth teaspoonful of cloves, one glass of cracker flour, and heap the glass with grated almonds. Flavor with a few drops of orange juice and vanilla. Frost with chocolate.

MRS. LEO M. FRANKLIN.

Delmonico Fruit Cake.

Place in a large bowl one pound of powdered sugar and one pound of well-washed butter. Grate in the rinds of two lemons, and with the hand knead well for ten minutes. Break in ten whole eggs two at a time, and knead for ten minutes longer. Mix in a plate a teaspoonful of ground cinnamon, a teaspoonful of ground cloves, two of ground allspice, one of mace and one of grated nutmeg and add these, with half a gill of confectioners' molasses. Mix well for one minute with the hand, add one pound of well-sifted flour, stirring for two minutes more. Add two pounds of cleaned currants, two pounds of Sultana raisins, two pounds of seeded Malaga raisins, one pound of candied citron, finely sliced, one gill of Jamaica rum, and one gill of brandy. Mix the whole well together for fifteen minutes, using both hands if necessary. Butter the interior of a plain five-quart round cake mold, line the bottom and sides with paper, leaving it an inch and a half higher than the edge of the mold. Pour in all the preparation and place it in a very slow oven to bake for five hours

Devil's Cake.

Beat well the yolk of one egg, add to it one cupful of sweet milk, one cupful of bitter chocolate shaved fine; put this on the stove and stir constantly until smooth and thick; take from the fire and add one level tablespoonful of butter, one cupful of sugar, one-half cupful of milk, one and one-half cupfuls of flour, one scant teaspoonful of Wyandotte Baking Soda dissolved in a little hot water, flavor with vanilla and bake in a moderate oven in two layers. This is a moist cake and must be very carefully removed from tins to avoid breaking.

Icing.

One cupful of sugar, five tablespoonfuls of water; boil without stirring until it threads, then pour slowly into the well-beaten white of one egg. Beat vigorously until it is white and glossy. Flavor with rose

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French Cake.

Crust.

Rub together eight ounces of flour with six ounces of butter, then add a scant half cupful of sugar, the yolk of one egg and one teaspoonful of brandy.

Filling.

Heat a pan and brown in it one-half cupful of sugar with one-half pound of ground almonds. Let this cool and grate into it the peel of one lemon and add the well-beaten whites of four eggs. Roll out the crust, spread on this filling and bake until nice and brown.
MRS. E. H. HILL.

Ginger Bread.

Cream one cupful of butter with one and one-half cupfuls of dark brown sugar. Add to this one cupful of molasses, one teaspoonful of ground cloves, one tablespoonful of ground ginger and three eggs. Dissolve one teaspoonful of Wyandotte Baking Soda in a cupful of sour milk, stir this through, then add from three to four cupfuls of flour sufficient to make a stiff batter.

MISS BUTZEL.

Hazel Nut Cake.

Beat the yolks of nine eggs with two cupfuls of sugar until very light. Then add the juice and rind of one lemon, two teaspoonfuls of baking powder, one-half cupful of chopped nut meats, one and one-half cups of sugar. Cream the butter, adding the sugar gradually, also a little of the water. When light, add the remainder of the water and the flour, alternating with a little of each until both are in, then stir in the stiffly beaten whites, the baking powder and nuts. Bake this cake in a moderate oven from twenty to thirty minutes, and cover with frosting when finished.
MRS. SOL. KAUFMANN.

Hickory Nut Cake.

One-half cupful of butter, the whites of four eggs, three-fourths cupful of tepid water, two cupfuls of flour, three level teaspoonfuls of baking powder, one-half cupful of chopped nut meats, one and one-half cups of sugar. Cream the butter, adding the sugar gradually, also a little of the water. When light, add the remainder of the water and the flour, alternating with a little of each until both are in, then stir in the stiffly beaten whites, the baking powder and nuts. Bake this cake in a moderate oven from twenty to thirty minutes, and cover with frosting when finished.
MISS BELLA GOLDMAN.

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Jaeger Torte.

To the stiffly beaten yolks of eight eggs add twelve ounces of pulverized sugar, eight ounces of grated almonds, the grated rind of one lemon, and, lastly, the well-beaten whites of the eggs. Bake slowly for one hour.
MRS. STEINBRECHER.

Jelly Roll.

Stir the yolks of four eggs with one cupful of sugar and one-half teaspoonful of salt; add to this the well-beaten whites of the eggs and one cupful of sifted flour, to which one and one-half teaspoonfuls of baking powder has been added. Flavor with vanilla. Bake the cake in a large, flat pan, and while it is still warm place it on a napkin, spread it evenly with jelly and roll it immediately.

MRS. ROSA HERZOG.

Jersey Lily Cake.

Chop very fine one cupful of raisins and one-half pound of walnuts. Cream together one-half cupful of butter with one cupful of sugar. Add to this one-half cupful of milk, the beaten whites of four eggs and two cupfuls of flour mixed with two teaspoonfuls of baking powder. Now put half of this batter in the tin, spread the fruit dredged with flour, over this, then cover carefully with the remainder of the batter and bake in a moderate oven.

MISS EMMA BUTZEL.

Johnny Cake.

One cupful of flour, two cupfuls of cornmeal, butter the size of an egg, one egg, two tablespoonfuls of molasses, one pint of sour milk, one-half teaspoonful of salt and one teaspoonful of baking soda dissolved in one-half of the milk.

MISS BUTZEL.

Marshmallow Cake.

Cream one and one-half cupfuls of sugar with one-half cupful of butter; add one-half cupful of milk, one-half cupful of cornstarch, one and one-half cupfuls of flour, to which one teaspoonful of baking powder has been added, a little of a desired flavoring, and, lastly, stir in the well-beaten whites of six eggs. Bake the cake in two large layers. Boil one cupful of sugar with one-half cupful of water until it strings, then add the well-beaten white of an egg. Melt ten cents' worth of marshmallows in a hot oven. Now spread a layer of the boiled frosting on the first layer of cake, then spread over this some of the melted marshmallow. Place the second layer over the top and repeat in the same way over all.

MRS. A. FREUND.

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Marshmallow Cake.

Cream one-half cupful of butter, gradually add one and one-half cupfuls of sugar, one teaspoonful of vanilla and the stiffly beaten whites of five eggs. Sift two and one-half cupfuls of flour and two teaspoonfuls of baking powder. Add these gradually to the first mixture, alternating with one-half cupful of milk. Bake in layers and spread marshmallow paste between the layers and on top.

Marshmallow Paste.

Boil for six minutes three-fourths cupful of sugar with one-fourth cupful of milk. Then melt four ounces of marshmallows with two tablespoonfuls of hot water. Combine the two mixtures, add one-half teaspoonful of vanilla, and beat until stiff enough to spread.

MISS KAICHEN.

Mocha Cake.

Beat the yolks of six eggs with one cupful of sugar until very light, then add two tablespoonfuls of coffee essence, one cupful of flour and the whites of the eggs whipped thoroughly. Bake in two layers and when ready to serve place whipped cream between the layers and over the top.

MRS. C. B. HIRSHFIELD.

Mocha Cake.

Stir until light the yolks of four eggs and one cupful of well-sifted granulated sugar, then stir in one-half cupful of sifted flour, to which a teaspoonful of baking powder has been added, and the beaten whites of the eggs. Flavor with vanilla or coffee essence. Bake in two layers. Use one pint of whipped cream sweetened and flavored with one and one-half tablespoonfuls of coffee essence to spread between the layers and on the top.

MRS. S. ROSE.

Mocha Tarte.

Sift one cupful of flour three times, add to it one teaspoonful of baking powder. Now whip one cupful of pulverized sugar with the yolks of four eggs, add one and one-half tablespoonfuls of table essence and the stiffly beaten whites of the eggs, then carefully fold in the flour and bake the cake in two layers.

For filling mix one-half pint of whipped cream with one tablespoonful of Mocha essence and one tablespoonful of pulverized sugar; place between the layers and on top.

MRS. BEN FREIDENBERG.

Nut Cake.

Stir until light the yolks of ten eggs and one and one-half cupfuls of sugar; then add one pound of chopped hazel nuts, one cupful of stale white bread, grated or rolled, one-fourth cupful of grated chocolate, three teaspoonfuls of sherry or brandy, the juice and peel of one

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Extract from Evening News

OCTOBER 5, 1903.

the other boards do not have to. It will take a new law to set this right and give us a system that is uniform.

For Clean Flour.

A crank on cleanliness is what can properly be said of Robert Henkel, manager of the Henkel flouring mills, in this city.

"To have good, clean, white flour you must have your wheat clean to begin with," he said, in discussing the key to his success in building up a large flour business both for home and export trade.

"The amount of dirt that would cling to a kernel of wheat seems insignificant, but when one sees the bushels of it that are taken off the wheat by their cleaning machines and hauled away by the cart load, the force of Mr. Henkel's argument is appreciated.

He has 15 machines for cleaning the wheat installed in the Commercial mills. As the kernels flow from the scourers down the chute to the first grinder they have a bright, wholesome appearance, that speaks strongly of Mr. Henkel's success. But he is not done there. He noticed that in the crease of the kernel was left a little streak of dirt, the fractional part of a hair in width. To get this out the wheat is run through a roller which presses it slightly, cracking the kernel at the crease and flattening it. Again it is sent to a cleaner, taking the last vestige of dirt off and producing the snowy white flour for which the Henkel brand is so noted.

The first Henkel mill was established in 1865. Since then the art of making good flour has been the constant study of these people and has progressed so far that they have ready sale for their entire output. The capacity of their Detroit mill has been increased from time to time until it has reached 1,500 barrels a day. To this has been added a mill at Cleveland recently with a capacity of 1,000 barrels a day.

The Detroit mill has been run night and day without a stop for ten years. In one part they grind the spring wheat, buckwheat and other products. In the other part they grind fall wheat and turn out their well-known brand of "Henkel's Best" flour. The large structure, four stories high and filled with machinery from cellar to garret, is all built on the plan to produce clean flour. Every machine is hermetically sealed. Every care is given in the selection of wheat, and the best skill in the country is used in seeing that the final results are those desired by the housewife and the baker.

Henkel's flour is at the top notch of popularity, not by a mere chance, but because the managers of the mill spare no pains, no expense and no outlay of trouble that will tend to make it the best.

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lemon and a little vanilla; lastly, the beaten whites of the eggs. Bake this in layers. For filling use one-half cupful of cream, three-quarters of a cupful of chopped nuts, vanilla and sugar to taste.

MRS. EUGENE HILL.

Orange Cake.

Measure two and one-half cupfuls of flour after it has been sifted, and add to this two heaping teaspoonfuls of baking powder; sift again and stand aside until ready to use. Cream one-half cupful of butter with one heaping cupful of granulated sugar until very light, then add the well-beaten yolks of six eggs, a little orange juice, and a full half-cupful of sweet milk. Now add the prepared flour and beat the whole mixture thoroughly. Bake in three layers in a hot oven. For the filling grate a large, clean skinned orange in a bowl, rind, pulp and all, look it over carefully and remove any pieces that may have slipped away from the grater, then mix it with enough powdered sugar to form a paste firm enough to spread between the layers. For the icing squeeze out the juice of a small orange, strain it and mix with enough powdered sugar to spread over the cake. The sugar for the filling and icing must be of a smooth, floury kind. If it is at all sandy or gritty the cake will not be a success.

MRS. H. M. FECHHEIMER.

Orange Cake.

Beat the yolks of six eggs with one and one-half cupfuls of granulated sugar. Add to this one-half cupful of cold water and the juice and rind of an orange. Then add two and one-half cupfuls of flour mixed with one heaping teaspoonful of baking powder, and, lastly the beaten whites of the eggs. Bake for one hour in a moderate oven.

Icing.

Pour the juice of one orange over one and one-half cupfuls of pulverized sugar, then add enough milk to moisten the whole sufficiently to spread it on the cake. Decorate the top with slices of orange.

MRS. R. FREIDENBERG.

Pineapple Filling.

Mix carefully together the juice of one-third of a lemon, one-half of a grated pineapple, three-fourths cupful of sugar, one teaspoonful of cornstarch and one cupful of milk. Let the mixture boil until creamy, then spread between layers of white cake.

MISS WEINEMAN.

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Sand Tarte.

Thoroughly cream one pound of unsalted butter, then beat in one pound of powdered sugar and the grated rind of one lemon. Mix together one package of cornstarch with one cupful of flour and four teaspoonfuls of baking powder and add two tablespoonfuls to each of the twelve eggs in the cake until all is mixed together.

MRS. Z. SELLING.

Spanish Bun.

Three-fourths cupful of butter, two cupfuls of sugar, two eggs, a scant cupful of milk, two cupfuls of flour mixed with three teaspoonfuls of baking powder, one teaspoonful each of ground cinnamon, cloves and nutmeg. Ice the buns with chocolate.

MRS. Z. SELLING.

Sponge Cake.

The yolks of six eggs, two cupfuls of powdered sugar, one cupful of boiling water, two and one-half cupfuls of flour, the whites of three eggs well beaten, and one tablespoon of baking powder.

Icing.

Boil together for eight minutes two small cupfuls of granulated sugar with one-half cupful of boiling water; then add the whites of three eggs and beat until cold.

MRS. BAER.

Sponge Cake.

Beat the yolks of five eggs with one cupful of sugar until very light; then add one-half cupful of hot water and one cupful of flour to which has been added one teaspoonful of baking powder. Flavor with lemon, orange or vanilla and carefully pour in the well-beaten whites of the eggs. Bake in either a spring form or in layers.

MRS. WOLF.

Sunshine Cake.

Sift a heaping cupful of flour four times; do the same with a heaping cupful of granulated sugar. Separate six eggs, stir the yolks thoroughly with the sugar, add the flavoring to this, either grated lemon rind, orange or vanilla. Then beat the whites with a pinch of salt and one-half teaspoonful of cream of tartar. Add the flour and beaten whites to the yolks and bake in a moderate oven.

MRS. SIM HART.

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Walnut Cake.

Cream together one cup of sugar and one-third cupful of butter.
Add two-thirds of a cupful of milk and one and one-half cupfuls of flour
sifted with one and one-half teaspoonfuls of baking powder. Last of
all, put in the whites of two eggs and one large cup of walnuts broken
in small pieces. Flavor with vanilla and cover with frosting and
whole nut meats on top.

MRS. MARK G. MORRIS.

Water Coffee Cake.

Measure five eggs in a cup, a measure each of melted butter and
milk equal to the amount of eggs; a cake of perfectly fresh com-
pressed yeast, a few grated bitter almonds, a little salt and flour
enough to make a batter, avoiding too great stiffness. Dissolve the
yeast in the milk, mix thoroughly eggs, melted butter and milk, add
sifted flour and beat with the hand until the dough snaps. Make into
a ball, sprinkle with flour and put it in a sack (pillow case will an-
swer), allowing plenty of room for the dough to expand. Lay the bag
with the dough in it in a large bowl of cold water and let it stand in a
cool place over night. In the morning squeeze out the water, roll out
the dough to the thickness of about three-eighths of an inch, sprinkle
with bits of butter, a little granulated sugar, and plenty of finely
chopped almonds. Roll up, put in a well buttered tin so as to form a
ring. Bake at once without further rising for three-quarters of an
hour. Frost when cool. This is a most delicious and easily made
cake.

BELLE KROLIK SCHEYER.

White Cake.

Mix one-half cupful of cornstarch with one-half cupful of milk;
then cream one-half cupful of butter with one and one-half cupfuls of
powdered sugar. When this is smooth, add the milk and cornstarch,
then carefully pour in one and one-half cupfuls of flour mixed with one
and one-half teaspoonfuls of baking powder, the stiffly beaten whites
of six eggs and any desired flavoring.

MRS. ROTHCHILD.

Home Made Baking Powder.

One-eighth of a pound of cornstarch, one-fourth of a pound of bi-
carbonate of soda, one-half of a pound of cream tartar; mix well and
sift several times.

MRS. ADOLPH SLOMAN.

COOKIES AND SMALL CAKES.

Almond Cakes.

Beat the whites of six eggs until very light, then add one pound of

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sugar and one pound of almonds, either shredded or rolled, and suf-
ficient flour to roll out the cake. Bake slowly.
MRS. SOL KAUFMANN.

Almond Wafers.

Cream one pound of pulverized sugar with four ounces of butter,
adding to this six eggs. When this is well beaten together, stir in
eight ounces of chopped almonds and then add a heaping teaspoonful
of baking powder mixed with flour enough to roll the wafers.
MRS. STEINBRECHER.

Apple Fritters.

Use strained apple sauce to thin an ordinary batter instead of
milk. Fry the fritters crisp and roll in granulated sugar; serve very
hot.
MRS. H. A. KROLIK.

Bread Cheese Fingers.

Butter slices of bread, sprinkle them with paprika and grated
cheese, then cut them in strips of any desired width and brown them
in the oven.
BELLA GOLDMAN.

Butter Cookies.

Mix four teaspoonfuls of baking powder with seven level cupfuls
of sifted flour, using a half-pint measuring cup for this purpose. Rub
through this one pound of butter, and when the butter and flour are
thoroughly mixed, add two heaping cupfuls of granulated sugar, the
grated rind of one lemon, two large teaspoonfuls of vanilla, one-fourth
cupful of sweet milk and four whole eggs. Knead this all into a soft
paste and stand it away in a cool place for twenty-four hours. The
next day roll the paste very thin, brush the cookies with eggs, sprinkle
with granulated sugar and cinnamon and strew a few finely rolled al-
monds over all. Bake in a moderate oven. This quantity makes
nearly two hundred small cookies.
MRS. SIGMUND ROTHSCHILD.

Cheese Straws.

Roll rich pastry one-fourth inch thick, sprinkle with grated cheese,
fold twice and roll it out again; repeat this twice; then cut into strips
about one-fourth of an inch wide and three inches long. Grate a little
cheese on top and bake.
MRS. S. ROSE.

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Chocolate Cookies.

Cream one-half cupful of butter with two cupfuls of sugar, then stir in gradually four eggs. When these ingredients are mixed thoroughly add one cupful of grated sweet chocolate and three cupfuls of flour mixed with two teaspoonfuls of baking powder. Roll these cookies very thin.

BELLA GOLDMAN.

Chocolate Cookies.

Take four eggs, beat the whites to a froth, add one-half pound of sifted powdered sugar, beat for a half hour, add one cake of chocolate, one-half pound of chopped almonds, a teaspoonful of cinnamon, two tablespoonfuls of browned flour. Flavor with vanilla and drop on buttered tins. Bake in a moderate oven.

MISS HATTIE HILBURN.

Chocolate Cookies.

Mix in a bowl one pound of brown sugar, five eggs, one cake of grated chocolate, one teaspoonful each of ground allspice, cinnamon and cloves, and four teaspoonfuls of baking powder mixed with enough flour to thicken the mixture. When ready to bake, place an almond on each cookie.

MRS. SOL KAUFMANN.

Chocolate Cookies.

Mix together five eggs, one pound of brown sugar, two ounces of grated sweet chocolate, one teaspoonful of ground cinnamon, one-half teaspoonful of ground allspice, the same amount of cloves, a small quantity of chopped citron and almonds, and two and one-half teaspoonfuls of baking powder, with enough flour to make the whole into a stiff batter. Flavor this with lemon or vanilla and drop in small quantities on well-buttered tins.

MRS. WOLF.

Chocolate Strips.

Four eggs, a generous quarter pound of chocolate, melted, one-half pound of sugar, a generous quarter pound of almonds, grind some and cut a few, a little cinnamon, a small half-pound of flour, knife-point of baking soda. Mix in order given and make into three long rolls. Lay in an oiled and floured dripping pan, flatten out, garnish with halves of blanched almonds, brush with beaten egg and bake thoroughly.

MRS. DAVID SCHEYER.

Chocolate Wafers.

Cream together one-half cupful of light brown sugar, the same amount of granulated sugar, with one-half cupful of butter. To this

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add one well-beaten egg, then one-half cupful of grated chocolate, one and one-half cupfuls of flour, one teaspoonful of vanilla and a pinch of salt. This forms a soft dough which should be rolled out very thin, using a little at a time, and cut into small circles. The wafers should be baked in a moderate oven.

MRS. J. F. TEICHNER.

Cookies.

Roll one-half pound of butter with flour until dry, then add four eggs, one cup of sugar and enough milk to moisten for rolling. Add any desirable flavoring.

MRS. S. BINSWANGER.

Cream Puff.

Place on the stove one cupful of water with one-half cupful of butter; when it boils pour in one cupful of flour, stirring hard until the mixture is smooth. Then take from the stove and set aside to cool. When almost cold add four whole eggs, one at a time, beating the mixture thoroughly. Drop spoonfuls of the dough on buttered tins and bake about twenty minutes. When finished make an incision in the sides of each and take out any soft paste that may be left. Fill the puffs with either a vanilla custard or whipped cream.

MRS. BELLA OLLESHEIMER.

Creole Kisses.

Beat one pound of powdered sugar with the whites of five eggs for half an hour, then add one-half pound of carefully picked pecan nuts and a little vanilla. Place on brown paper in pans to bake. Do not butter the paper.

MRS. S. BINSWANGER.

Date Cakes.

Beat the whites of two eggs very stiff, then add one cupful of powdered sugar, stirring this through very thoroughly; then add one-half pound of finely cut dates and one-quarter pound of blanched and shredded almonds. Drop on buttered paper with a spoon and bake in a moderate oven.

MRS. BINSWANGER, Savannah.

Date Cookies.

Stir the yolks of four eggs with one and one-half cupfuls of granulated sugar. When light add gradually one cupful of melted butter, then two-thirds of a teaspoonful of ground cloves and one teaspoonful of ground cinnamon, which should be mixed with a little rum or brandy. Stir one teaspoonful of Wyandotte Baking Soda with one tablespoonful of hot water, and when the soda is dissolved add it to the mixture.

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Have one and one-half pounds of walnuts broken into small pieces, and three-quarters of a pound of dates finely cut; add these, then two and one-half cupfuls of sifted flour, and, lastly, fold in the beaten whites of the four eggs. Spread pans with butter and drop the batter on with a teaspoon.

MRS. JAMES I. KRAUSE.

Edinburgh Cookies.

Mix together two eggs, one-half pound of granulated sugar, one-fourth pound of finely cut citron and lemon peel, one-fourth pound of grated almonds, two tablespoonfuls of honey. Add enough flour to make a paste. Do not roll the paste too thin, then cut into pieces two inches wide and three inches long. Bake on waxed paper in a moderate oven.

MISS FLORENCE SILBERMAN.

Fried Cakes.

Three tablespoonfuls of melted butter, one cupful of sugar, one grated nutmeg, one cupful of milk, a little salt, three eggs, two teaspoonfuls of baking powder and flour enough to roll and cut the cakes. Fry in hot fat.

MRS. Z. SELLING.

Fruit Sticks.

Four eggs, allowing the whites of two for tops, two cupfuls of sugar, one-half pound of seedless raisins, one-half pound of currants, one-half pound of chopped almonds, five cents' worth of citron, one-half teaspoonful of allspice, one teaspoonful of cinnamon, two teaspoonfuls of baking powder, flour enough to roll out; cut in sticks; when half baked put frosting on the tops.

MRS. LEO M. FRANKLIN.

German Pancakes.

To be baked in a small spider as the batter must cover the bottom of it. For each pancake take two tablespoonfuls of flour and enough sweet milk to make the batter, one teaspoonful of sugar, a pinch of salt, yolks of two eggs and the well-beaten whites. Have the fat very hot, pour in the batter, turn quickly, and when done turn out on a hot plate. Sift powdered sugar over it or spread with jelly and roll.

MRS. SAM ROSE.

Ginger Snaps.

Boil together one pint of molasses and one teacupful of butter. Let it stand until cool, then add two tablespoonfuls of ginger, one of soda and just enough flour to roll. Roll very thin and bake in a quick oven.

MRS. MARK G. MORRIS.

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Leb Kuchen.

Mix together one pound of light brown sugar, six eggs, one teaspoonful each of ground allspice, cinnamon and cloves, one-fourth pound of ground almonds, the same amount of grated citron, and two and one-half cupfuls of flour, to which a little baking powder has been added. Spread the dough in long pans and when baked ice with a mixture of confectioners' sugar and milk; then cut the cake into any desired shape.
MRS. SIM HART.

Leb Kuchen.

Stir together eight eggs with two pounds of dark brown sugar until light, adding to it gradually four ounces of shredded citron, eight ounces of shredded almonds, three teaspoonfuls of cinnamon, one teaspoonful of grated nutmeg, one and one-half teaspoonfuls of allspice, one teaspoonful of soda and one teaspoonful of baking powder, with enough flour to mold out the cakes. When the cakes are baked cover with a boiled icing.
MRS. L. MOHN.

Leb Kuchen.

One pint of New Orleans molasses, one teaspoonful of cream of tartar, one-half teaspoonful of baking soda, two cupfuls of brown sugar, one cupful of cold coffee, three eggs, leaving out the whites of two for frosting, one teaspoonful each of ground cinnamon, cloves and allspice, one-quarter of a pound of chopped citron, the same amount of chopped nuts and flour enough to make a stiff batter. Bake the cakes in a moderate oven. Cut them into squares and frost them.
MRS. S. ROSE.

Lemon Queens.

One-half cupful of butter, one cupful of sugar, the grated rind and juice of half a lemon, four eggs, one and one-fourth cupfuls of flour measured after sifting, one-fourth teaspoonful of salt, one-fourth teaspoonful of Wyandotte Baking Soda. Sift soda and flour together and mix cake as usual. Bake in small tins and cover tops with lemon icing.
MRS. DAVID SCHEYER.

Muffins.

Mix together one tablespoonful of butter with two of sugar, add salt, two eggs, and one cupful of sweet milk; then three spoonfuls of baking powder in enough flour to make a stiff batter. Bake twenty minutes in a quick oven. This will make from twelve to fourteen large muffins.
MRS. MARTIN BUTZEL.

Oatmeal Cookies.

Mix together two and one-half cupfuls of rolled oats, two and one-fourth cupfuls of flour, one cupful of melted butter, one cupful of either white or brown sugar and two eggs. Put one teaspoonful of Wyandotte Baking Soda in two tablespoonfuls of sour milk, stir well and add to the other ingredients. Mix all together thoroughly and roll very thin. Cut with a round cookie cutter.
MISS EMMA BUTZEL.

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Parker House Rolls.

Take two quarts of flour, rub into it one tablespoonful of unsalted butter, add one tablespoonful of sugar and one teaspoonful of salt. Make a hole in the flour, pour in one pint of milk which has been scalded and cooled, with one-half cake of Fleischman's Compressed Yeast (the yeast dissolved in one-half cupful of warm water). Let this stand without stirring until noon, then mix it and knead it well. Let it stand for a while, then roll it out about one-half inch thick; cut with a large biscuit cutter and fold like a turnover. Let the rolls rise again and then bake them in a quick oven.

MRS. FANNY RICE.

Pecan Cakes.

Mix together three cupfuls of pecan nuts, two and one-half cupfuls of sugar, one teaspoonful of ground cloves, the same amount of cinnamon, allspice and nutmeg, six eggs and enough flour to which two teaspoonfuls of baking powder have been added to roll out the cakes.

MRS. SOL KAUFMANN.

Popovers.

Mix one cupful of flour with one-half cupful of milk for three or four minutes until the mixture snaps away from the bowl; then add one at a time, three eggs (each egg must be stirred through carefully before the next is added), and, lastly, add another half cupful of milk and a pinch of salt. Have the muffin tins hot, butter them and pour in the mixture and bake in a hot oven for twenty-five minutes. This makes eighteen popovers.

MISS KAICHEN.

Rich Cookies.

One pound of butter, one pound of granulated sugar, ten cents' worth of almonds, ten cents' worth of citron, grated lemon rind, four eggs, one teaspoonful of baking powder, three cups of flour, and more if necessary. Roll thin.

MRS. SAM ROSE.

Roasted Pecan Cake.

Toast the pecan nuts, then to each cupful of sugar add one cupful of pecan nuts and two eggs, citron to taste and sufficient flour to make the dough as stiff as for pound cake. Cut the cakes in sheets and toast.

MRS. SOL KAUFMANN.

Small Cocoa Cakes.

One-half cupful of butter, one-fourth cupful of cocoa, three eggs, one cupful of sugar, one teaspoonful of cinnamon, one-half a cup of water, one and one-fourth cupfuls of flour, three teaspoonfuls of baking powder. The cocoa is added to the creamed butter and the rest of the ingredients mixed as usual.

MRS. DAVID SCHEYER.

Springele.

Beat four eggs with one pound of pulverized sugar. Take up as much potash as the point of a knife will hold and mix through one

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pound of flour; add this to the eggs and sugar. Cut the springe with the forms, let them stand two hours and bake them in a slow oven.
MRS. STEINBRECHER.

Sugar Cookies.

Cream one cupful of butter with a small cupful of granulated sugar and the same amount of brown sugar; then add three whole eggs, two tablespoonfuls of milk, a teaspoonful of vanilla and two cupfuls of flour, to which two teaspoonfuls of baking powder have been added. After the cookies are rolled shake granulated sugar over the tops and bake in a moderate oven.
MRS. B. G. MORRIS.

Tea Cakes.

Beat together thoroughly three whole eggs, a scant half cupful of butter and one cupful of sugar. Then add one-half cupful of milk and two cupfuls of sifted flour mixed with two teaspoonfuls of baking powder. A little vanilla or lemon flavoring may be added if desired. Bake in very small muffin tins in a hot oven. This makes eighteen large or thirty-six small cakes.
MRS. H. M. FECHHEIMER.

Very Good Cookies.

Cream two cupfuls of light brown sugar with one cupful of butter; add to this four eggs, one teaspoonful of soda dissolved in one tablespoonful of hot water. Use either grated nutmeg or lemon rind in sufficient quantity to flavor the cookies nicely, then two teaspoonfuls of cream of tartar mixed with enough flour to make the batter stiff enough to roll out. Strew chopped almonds and granulated sugar on the tops of the cookies and bake them in a quick oven.
MRS. S. H. BERGER.

Waffles.

Cream four ounces of butter, then add, one at a time, the yolks of eight eggs. When these are thoroughly mixed, add alternately, a little at a time, one pint of sour cream and eight tablespoonfuls of flour, a little vanilla, and then the beaten whites of the eggs.
MRS. EUGENE HILL.

CANDIES.

Chocolate Candy.

Melt one-half cake of chocolate and add to it one-half cupful of milk, one-half cupful of molasses, one cupful of sugar and one tablespoonful of butter. Let this boil for twenty minutes, then pour it into buttered pans to cool. Before it becomes firm make it into squares.
MISS BINSWANGER.

Fudge.

Place in a granite pan two cupfuls of granulated sugar, one-half cupful of milk, the same amount of sweet cream, one-half cupful of butter and one-half cupful of grated bitter chocolate. Let this boil for

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ten minutes, then remove from the fire, add one cupful of chopped walnuts or pecans and stir the mixture to a cream. Pour this into buttered pans and mark into squares just before it becomes firm.

MRS. H. M. FECHHEIMER.

Fudge.

Two cups of sugar, two-thirds cup of milk, one tablespoon of butter, one-fourth cake of bitter chocolate, one teaspoonful of vanilla. Put sugar, milk, butter and chocolate in a saucepan, heat slowly and stir constantly till the chocolate is melted. Boil until the mixture forms a soft ball when tested in cold water, then remove from fire, adding vanilla, and stir until creamy and sugars slightly around the edge. Pour into buttered pans; when partially cool mark in small squares.

KATHERINE T. SLOMAN.

Praline Candy.

To a cupful of confectioners' sugar add one-quarter cupful of water. Let this boil until it candies, then stir pecan nuts through it. Dampen a board with cold water and place the candy on this to cool.

MISS BINSWANGER, Savannah.

Vassar Fudge.

In a chafing dish place two squares of Baker's chocolate (unsweetened) one cupful of milk, two cupfuls of sugar, and two or three butter balls; boil all together from ten to fifteen minutes, then take from the flame. Put a little of the fudge in a large spoon and beat with a teaspoon; if the fudge hardens it is ready; if not, put over the flame again and boil. Repeat this until done. When it becomes firm after stirring in the spoon, take from the fire and beat it until you can pour it smoothly on a platter. Just before it hardens cut it into squares.

MISS BLANCHE HART.

MISCELLANEOUS.

Eggs a la Houseman.

To finely chopped tongue add bread crumbs, a little parsley, melted butter, salt and white pepper; moisten the whole with milk and put a little of this in each well-buttered ramikin. Then carefully place a whole egg into each dish and bake in a moderate oven until the whites are set.

MRS. HENRY KROLIK.

Egg Baskets with Capers.

Boil six eggs until hard, then stand them in cold water. When cold prepare as follows: With a sharp knife cut off the larger ends of the eggs, no more than will allow them to stand firmly on a plate, then with a small, dull knife cut out the yolks, taking care not to break the whites around the edges. Place the yolks in a bowl, add a scant quarter cupful of cream, three level teaspoonfuls of butter, one teaspoonful of chopped capers, one small sprig of finely chopped parsley, a few drops of onion juice, one teaspoonful of caper vinegar, salt, and a dash of cayenne pepper. Stir this mixture until smooth and fill the eggs solidly with it. Now remove the shells and with a sharp knife cut away a little from each side of the top to give the

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effect of a handle. Place a few capers on one side and a sprig of parsley on the other and serve with small lettuce leaves. Should it be necessary that the eggs stand before serving and they become dry looking, brushing them with cold water will restore their freshness.

MRS. H. M. FECHHEIMER.

Eggs with Cheese.

Melt together one-fourth cupful of grated cheese, a spoonful of butter and three-fourths cupful of cream. Then drop in some eggs and bake in the oven.

MRS. EUGENE HILL.

Florentine Toast or Canape.

Toast round slices of bread. On each piece put a slice of tomato; cover this with a paste of sardines; spread on the top grated cheese with a drop of tobasco sauce. Put this in the oven long enough to melt the cheese.

MRS. MARK G. MORRIS.

Welsh Rarebit.

Put into a chafing dish one tablespoonful of butter, one-half teaspoonful of dry mustard, one-fourth saltspoonful of cayenne pepper, one tablespoonful of Worcestershire sauce and one gill of beer. When this is melted together add one pound of soft American cheese, either grated or cut into small dice shapes, and stir constantly, adding a little more beer if necessary, until the mixture is melted and creamy. Then serve immediately on hot toast. Milk may be used in place of beer if desired.

MISS BUTZEL.

Marrow Balls.

Take a large tablespoonful of butter or marrow, cream it with the yolks of three eggs, season this with salt, pepper and a little chopped parsley, then add the beaten whites of the eggs and enough cracker dust to make the mixture firm enough to form into balls.

MRS. SELLING.

Cream Salmon.

Bread baskets.—Cut wheat bread in squares of about three inches, remove crusts and with a sharp knife cut out the center; butter the sides and brown in a hot oven. Filling.—One can of salmon; remove all bones and skin; mince fine, add one can French peas; add this to a cream sauce and put into hot baskets and serve at once.

KATHERINE SLOMAN.

BEVERAGES.

Blackberry Cordial.

Put a half bushel of blackberries in a preserving kettle and cook until thoroughly scalded; strain and press out all the juice. Put the juice into a kettle with the following spices well broken up and put into a small bag: One-quarter pound of allspice, two ounces of cinnamon bark, two ounces of cloves and two nutmegs. Add loaf sugar,

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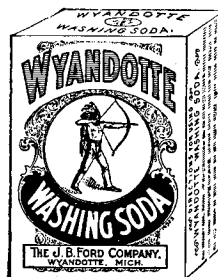
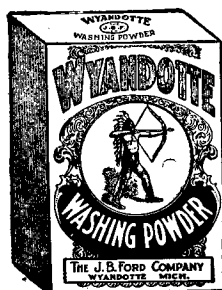
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one pound to every quart of juice, or more if preferred. Cook slowly for fifteen minutes, remove from fire, let cool and add good, pure brandy—one pint to every three pints of juice.

ANONYMOUS.

Champagne Punch.

Use a punch bowl large enough to hold three full quarts. Place in the bowl one tablespoonful of Eurak, two wineglassfuls of Rhine wine, one tablespoonful of brandy, the same amount of Maraschino, one bottle of plain cold soda, one quart of champagne and one pint of cooled and strained Oolong tea. Mix together with a ladle, then add a piece of ice and slices of peeled orange and banana.

MRS. H. M. FECHHEIMER.

Grape Juice.

Put the grapes into a double boiler with cold water. The proportions are one-half cupful of water to one quart of grapes. Heat the grapes slowly, allowing them to cook until they are tender, then put them through a fruit press. Now measure the juice, and to each pint add one-fourth of a cupful of sugar. Put over the fire again and let it simmer for one hour. Take care not to let it boil. Bottle it and seal carefully. When serving the grape juice mix with an equal quantity of cold water.

MRS. HENRY A. KROLIK.

Orange Sneak.

Mix the juice of one orange with one-half teaspoonful of powdered sugar, one teaspoonful of Maraschino, one scant teaspoonful of orange bitters, and one teaspoonful of cracked ice. Shake for a moment, then strain into a cocktail glass and serve.

MRS. H. M. FECHHEIMER.

Refreshing Drink for Invalid.

One cup of water, one-half cup of sugar, four tablespoons crushed ice; boil water and sugar for five minutes, when cold add the juice of two oranges and the ice.

IRMA SLOMAN.

HINTS FOR HOUSEKEEPERS.

Hints for Housekeepers.

Pickled tongue can be made into a dainty dish serving it hot in a bed of spinach and garnishing it with hard-boiled eggs.

Game should be served with slices of fried hominy. The hominy is boiled to a thick mush and put into a mold; when cold cut into slices and fry brown.

One large loaf of sandwich bread (ten-cent size) will make sixty sandwiches.

Eleven and one-half pounds of minced chicken will make one hundred and twenty-five sandwiches.

Any fried fish that is served hot is much improved if served with a sauce made of creamed butter, to which lemon juice and a little finely chopped parsley has been added.

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After beating the whites of eggs very stiff pour a liberal quantity of boiling water over them; let this remain for a few minutes, then separate the eggs from the water, and they will be found to be light and tender.

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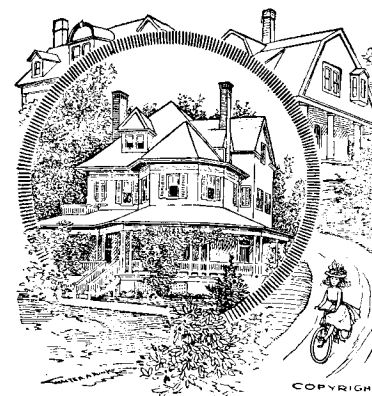
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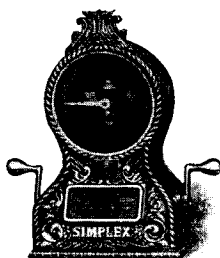
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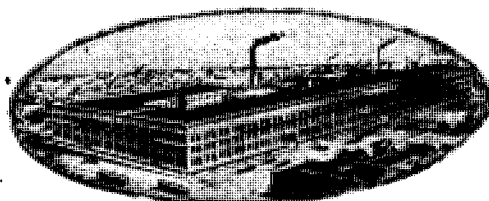
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