Belgian Relief
Cook Book
FOREWORD.

This little book, which mingles the recipes of to-day with the recipes of our great-grandmothers, never before revealed, is sent forth with the earnest hope that it may bring happiness to many American homes and earn the wherewithal to feed the starving householders of Belgium.
"We may live without poetry, music and art;
We may live without conscience and live without heart;
We may live without friends, we may live without books,
But civilized man cannot live without cooks.
He may live without books,—what is knowledge but grieving?
He may live without hope,—what is hope but deceiving?
He may live without love,—what is passion but pining?
But where is the man that can live without dining?"

Owen Meredith.
Philadelphia, April 27, 1915.

To the Ladies of the Belgian Relief Committee,
Reading, Pennsylvania:

I cannot tell you how much I admire your ingenuity in finding ways of raising money in behalf of the Belgian Sufferers. This time, it takes the form of a Cook Book—that is to say of a dissertation on an art which the Great Homer himself has celebrated in verse.

For those who, like myself, have had the privilege of tasting the delicious pastry made at the "Belgian Relief Cake and Pie Shop" of Reading, there can be no doubt as to the excellence of the receipts published in this book. I am confident, therefore, that it will enjoy the popularity it deserves, and that my countrymen will be materially benefited thereby.

Thanking you again for your unabating interest in the cause of my people, I remain,

Very Sincerely Yours,

[Signature]

Consul General of Belgium
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To provide food for the hungry is our first duty. To have it properly cooked gives it a double value. Let me wish God-speed to this book on its humane and useful mission.

Rudolph Blankenburg

Mayor.

SOUPS

BISQUE OF OYSTERS.

Clean, pick over, chop and parboil the oysters. Strain and add to the liquor enough water to make one quart of liquid. Brown the butter, add flour and gradually pour in the oyster liquor, stirring constantly. Let simmer for one-half hour. Season with salt, paprika and celery salt, and just before serving add the cream.

MOCK TOMATO BISQUE.

Put milk, onion and cloves in a boiler and scald. While scalding, mix flour smooth with cold water. Put the flour in the scalded milk and place on stove to cook for ten minutes, stirring constantly. Keep lid off boiler. While milk is cooking, put tomatoes on stove to heat. When heated add sugar and soda, removing from stove before adding soda. Add this gradually to the thickened milk. Then add butter in small bits and salt and pepper. Put back on stove again for a few minutes. Serve at once with a half slice of toast. This quantity of soup will serve four persons.

Anna Elizabeth Clark
The wrongs and sufferings of the whole Belgian people have stirred a universal sympathy. Every household should have a reminder, and a memorial, to keep that sympathy alive. I earnestly hope this Cook Book will find a place in each American household, and help to make our sense of brotherhood with Belgium as normal a part of our lives as is the eating of our daily food.

Bishop of Pennsylvania.

May the seventeenth, 1915.
BOUILLON OR CLEAR SOUP.

Make a strong stock, let stand in refrigerator over night, and in the morning remove all the fat.

Chop, very fine, celery, pepper, onions, carrots, turnips; add meat (do not grind through a meat grinder but chop, or have your butcher chop it with a cleaver). Before chopping, be sure to remove all fat from the meat; without removing the shells, crush in two eggs; add three cloves; two or three bay leaves; tablespoon salt; a good deal of paprika and some black pepper. Stir thoroughly; add two or three quarts of the stock and let it slowly come to a boil, so that all the ingredients form a surface on top and remain there. Have ready three or four tablespoons of coloring made by browning a half cup of brown or white sugar in a small frying pan until it becomes a deep brown liquid; drop carefully into the soup enough of the coloring to give it a good, rich color. Put a cloth on a sieve or strainer, pour the soup through it carefully, dipping it out with a ladle from the side of the kettle and gently pushing the surface of vegetables away from the ladle. Do not take the soup pot from the stove while you are doing this, but let it simmer slowly. Serve smoking hot, adding more pepper and salt to taste. Let vegetables cook in stock at least three hours. If you follow these directions carefully, you cannot fail to make a good soup.

Catherine Archer.

Wash all vegetables well before using.
There is nothing in life of which I am prouder than the ability to go into my kitchen and cook an appetizing, properly balanced meal.

Gene Shattton-Porter

Timberloft Cabin - Indiana
Calf's Head Soup.

Take calf's head and veal shin and put with water into a large pot and boil slowly four hours. Take out calf's head, carefully pick off the meat, cutting it and the brains into small pieces. Pour soup through the strainer to catch small bones. Add the sage and sweet marjoram, put meat and brains back into soup stock and set in a cool place until next morning. Then skim off the fat, put in lemon rind and juice, pepper, salt, cloves, whole allspice, green pepper, parsley, and onions; cut fine. Then add flour, browned in butter until nearly black, and let cook two or three hours. Add salt and pepper to taste. A little sherry wine will improve the soup. Drop in the following balls just before serving:

Dough Balls.

Work flour and butter together, add soda, salt and pepper, and moisten with cream. Work the mixture until thick enough to pull with a fork. Form into small, round balls, the size of a cherry, and drop into the boiling soup. Cook for twenty minutes, with lid on soup pot, and serve at once.

Catherine Archer.

As a rule, in both boiling and simmering, the kettle should be tightly covered.
Having been indifferent to the pleasures of the table all my life, and having suffered in consequence of that indifference, I have now come to the conclusion that food, both palatable and carefully chosen, is one of the most important essentials that contribute both to health and uninterrupted work.

Emile Armand
1915
CLAM SOUP.

Pare and boil the potatoes and the onion in the quart of water; when soft, mash. Chop the clams fine and add the clams, with their liquor to the mashed potatoes and the water. Mix the butter and flour until smooth and stir into the soup. Add pepper, salt, paprika, sweet marjoram and parsley. Boil about ten minutes. Heat the milk in a separate saucepan and add just before serving.

Catherine Archer.

CLAM CHOWDER.

Put the pork into a kettle; after cooking about fifteen minutes, add potatoes, onions and juice of clams. Cook two and one-half hours; add the clams fifteen minutes before serving. Pour in the milk and let simmer until served.

Elizabeth A. Nagle.
Good cooking should be part of the moral law.

[Signature]

[Nickname]
PRESSED COLD MEATS

GALATINE.

Mix all the ingredients together. Put firmly into a plain mould, cover with a cloth and steam for three hours. Turn out when cold. A nice supper dish. It is also a nice filling for sandwiches.

Harriet Ellison

POTTED MEAT.

Made from the cooked soup bone and veal shin.

Put the juice and meat and seasoning in a pan and cook for ten minutes. Then chop up the hard boiled eggs and parsley together. Take a wet mould, put in meat, then a layer of the egg and parsley and then meat again until mould is full. Put away to cool.

Harriet Ellison
THE IMPORTANCE OF COOKING.

There is a much closer relation between cooking and culture than most people imagine. Good food is the largest single item in personal efficiency, and the prime consideration in food is good cooking. Malnutrition is the cause of half our ailments and much of our criminality, but malnutrition is not nearly so often the result of lack of food as the unintelligent preparation of it. Because of its intimate connection with our moods and our morals, cooking should be classed among the finer arts of civilization.

Mary Austin
VEAL LOAF—No. 1.

Grind meat and crackers together. Beat the eggs and add to the mixture. Then add the butter, salt, pepper and nutmeg. Bake one hour.

Mrs. O. M. Neurend

VEAL LOAF—No. 2.

Put all the ingredients into a bowl and stir. Press into bread pan, dot the top with small pieces of butter. Cover and bake three-fourths of an hour. Remove the cover in time to let the loaf brown. Serve either hot or cold. It is best when eaten cold.

Mrs. O. M. Neurend
When heaven's last roll call is sounded, the best cooks of this earth should be given the choicest places. A good dinner eaten before seeing a good play makes the path of the dramatist smooth and rosy. Cooking is the foundation stone upon which the home life rests. I cherish some very tender memories of my dear mother making my favorite dishes.

David Belasco
**DEVILED CRABS.**

Work the butter and flour together. Pour in cream carefully so as to avoid lumps. Put on the stove and cook until it becomes a very thick sauce. Pour over the crab meat, which has been carefully picked and left in large pieces. Stir gently, so as not to mash. Put into the shells and cover with bread crumbs. On top of each deviled crab, put a piece of butter the size of a hickory nut, and place in a hot oven to brown.

**SAUCE FOR TERRAPIN.**

Put the butter and flour into a skillet. Place on stove and stir until thoroughly mixed. Add the ½ cup of cream slowly, stirring carefully to prevent lumps. Mash the hard-boiled yolks of eggs, add a little cream and work to a smooth paste. Add this to the butter and flour. Put in salt and pepper; cook for a few minutes; move to back of stove; add India Soy and enough cream to make it the desired consistency. Just before serving, add brandy and sherry wine to taste.

Catherine Archer.
Good cooking is an accomplishment of civilization. It is essential to the conditions of modern life, and is one of the most important factors in the maintenance of health. It adds greatly to the value of food as a nutriment, and the more general the knowledge of good cooking becomes, the more all mankind will benefit.

Chairman National Relief Board American Red Cross.
OYSTER COCKTAIL—No. 1.
(For Four People.)

8 drops Tobasco sauce
16 drops Worcestershire sauce
1 teaspoon horseradish
2 teaspoons lemon juice
1 teaspoon Tarragon vinegar
18 teaspoons tomato catsup
5 teaspoons liquor of oysters
A little red pepper or paprika

Stir everything together.

OYSTER COCKTAIL—No. 2.

Mix ingredients together. Dressing sufficient for six cocktails.

1 tablespoon grated horseradish
½ teaspoon salt
3 drops Tobasco sauce
½ teaspoon paprika
4 tablespoons Tarragon vinegar
5 tablespoons catsup
Juice of ½ lemon
Many people speak of Home Cooking as if those words settled all doubt as to excellence! But whose home?
OYSTER PIE.

Strain the oysters and put the liquor into a small cooking dish. When it begins to boil, put in chopped celery, pepper and onion. Put the bread crumbs, the butter and the cream into a skillet and simmer, but do not boil. If too thick, add more cream and then add the chopped yolks and whites of the eggs, the chopped lemon peel, paprika, black pepper and salt to taste.

Line a deep earthenware pudding dish with puff-paste. Make a pastry lid for the dish, by taking a pie pan the size of the top of the pudding dish and covering it with a thick layer of the pastry. Put an edge around the rim of the lid by adding another strip of the thick crust one inch wide. It makes a nice ornament. Brush lid lightly with cream, using a pastry brush for this purpose. Put lid and dish in a very hot oven and bake. Drop oysters into the boiling juice and, after two minutes, add them and the vegetables to the cream and eggs, pouring in enough juice to keep it a nice, thick consistency. Pour into pudding dish. Slip the baked crust off the pie pan on to the top of pudding dish and serve at once.

Catherine Archer.

When only the hard boiled yolks of eggs are called for, separate the yolk from the whites and drop the unbroken yolks with care into a skillet of gently boiling water. Boil slowly for twenty minutes, pour off the water and take out the yolks with a spoon. They will be as dry and mealy as if boiled in the shell. The whites can be kept in the refrigerator for several days and used for any purpose.
AS TO GOOD COOKING.

To see her own skill and goodwill turned into dimpled and damask roses in the faces around her table, should also turn Routine into Romance for every woman who is able to do it. And to help the less able or less fortunate to the means of providing happily for their own, that is better yet than Romance.

Josephine Peabody

(Con amore)
SWEET-BREAD PATE.

Line a deep earthenware pudding dish with puff-paste. Make a pastry lid for the dish, by taking a pie pan the size of the top of the pudding dish and covering it with a thick layer of the pastry. Put an edge around the rim of the lid by adding another strip of the thick crust one inch wide. It makes a nice ornament. Brush lid lightly with cream, using a pastry brush for this purpose. Put lid and dish in a very hot oven and bake.

Pour over one-half cup of rolled bread crumbs enough cream to fill the cup; put into a skillet and add one cup of cream. Let it cook slowly at back of stove, watching that it does not burn. Stir in briskly the raw yolk, then the finely chopped boiled yolks and whites. Add the grated lemon rind, juice of the lemon, chopped onion, the mushrooms cut in halves, the truffle cut in very small pieces, sweetbreads and the calves' brains cut in small pieces. Stir in gently, so as not to mash. If necessary, add a little more cream; cook for a few minutes, pour into the pudding dish. Slip the baked crust off the pie pan on to the top of pudding dish and serve at once.

Catherine Archer.

To get the best results in boiling vegetables see that the water is boiling when you put them in; that it keeps boiling rapidly and constantly, and that it is poured away the instant the vegetables are cooked. To let them stand in the water they have been boiled in until ready to serve, will ruin them beyond redemption. All vegetables, except beets, peas and corn, are improved by adding salt to the boiling water.
AN EXTRACT FROM "OLD PLAY."

"Don’t tell me! The World has never yet seen a badly-nourished soldier; a badly-cooked-for saint; or a lover who didn’t eat like a gull and demand the best cooking! A nation that lives on puffed rice is doomed. ‘Feed up and speed up,’ that’s the modern motto."

Langston Hughes
MEXICAN RICE AND TOMATOES.

Chop together peppers, celery, parsley, onions or shives; when partly chopped, add the prepared tomatoes and okra, cut in thin slices, and chop until very fine. Wash the rice; put it into a large casserole; add chopped vegetables; butter, sugar, salt, black pepper, paprika and beef stock; stir thoroughly. Place at the bottom of a moderate oven and bake for two hours. Then add the cream slowly and carefully, making holes with a fork so that the cream will be absorbed into the mixture at once. Bake for an hour and serve.

Catherine Archer.

HASHED BROWN POTATOES.

Fry out fat of salt pork; cut in cubes and remove the scraps. There should be one-third cup of fat. Mix the potatoes thoroughly with the fat; add pepper and salt; cook three minutes, stirring constantly. Let stand, to brown underneath, and bake as you would an omelet.

By Request.
I believe absolutely that the proper preparation of food is as essential to health, appetite and enjoyment as the quality of the food itself.
MEXICAN STUFFED PEPPERS.

Wipe thoroughly ten of the peppers (be sure they are sweet), and put them on the grate in a hot oven. In about fifteen minutes the outer skin will begin to blister. Watch carefully, turning them on all sides, and when the entire pepper is blistered, take from oven and skin quickly; if the peppers are allowed to cool, the skins will not come off. Carefully cut the peppers down one side, remove the seeds, dip in cold water and dry inside and out with a soft cloth; put into refrigerator over night.

Boil the veal steak in one quart of water, until tender, being careful that the liquid does not evaporate more than a pint. Let the meat stand in this liquid over night. The next morning, remove the meat and chop very fine (do not put through a meat grinder). Put the liquid into a very large granite skillet, add the chopped veal and set on back of stove.

Remove the skins from the tomatoes; squeeze out seeds and set the tomatoes aside. Chop the remaining three peppers, celery, okra, onions or shives, and parsley; add the tomatoes; chop until very fine and add to the meat and stock. Move the skillet to the front of the stove and boil for ten minutes, stirring carefully. Add butter, paprika, salt, black pepper, and boil; keep stirring carefully, until the mixture becomes quite thick; add flour and cream and stir until very thick. Pour into a bowl and keep in refrigerator until next morning, when it should have the consistency of chicken croquette mixture.

Stuff the peppers with the filling, being careful not to break them and putting in as much of the
Good cooking seems to be the only way to attain health and one of the few ways to secure happiness.
MEXICAN STUFFED PEPPERS, Continued.

filling as possible; roll the peppers in the batter given below and fry in a large iron pan.

Put a small piece of butter into the pan and, when it is smoking hot, put in the peppers; fry slowly, turning carefully with a cake-turner, so that the peppers are evenly brown on all sides.

Batter.

Beat the yolks and whites of the eggs together, for a few minutes: add flour, paprika, salt, and beat until smooth.

Catherine Archer.

To fry old-fashioned Berks County potatoes, put a piece of lard the size of an egg in an iron frying pan; allow it to get smoking hot; add cold-boiled potatoes, cut in thin slices; stir the fat thoroughly through them with a knife or cake turner; add some raw sliced onions, salt and pepper; turn potatoes constantly until they are browned.

Outside of Berks County these are known as “Saute Potatoes.” Half lard and half bacon fat, that has been saved from frying bacon, improves the flavor. This is a splendid way to use left-over potatoes.
A good Cook is a jewel beyond price.

Mary Baird Bryan
FRESH CORN PUDDING.

Cut through the kernels with a sharp knife, using the back of the knife to press out the meat; drop in the yolks of eggs; salt and pepper; beat with a spoon; add cream; melted butter; and the beaten whites of eggs. Stir thoroughly. Heat a large earthenware pudding dish, butter it and pour in the pudding. Bake in a quick oven for about an hour.

CORN FRITTERS.

Grate corn; beat in the yolks; add crackers or the flour; salt and pepper; pinch of soda. Lastly, add the stiffly-beaten whites of eggs.

If the corn is too dry, add a little cream.

Rub a griddle iron with butter and, when it is smoking hot, drop on the mixture by tablespoonfuls. Cook like Hot Cakes. This is a very old recipe.

In boiling peas, do not cover with a lid. A heaping tablespoon of sugar added to the boiling water will be a great improvement to their flavor. If the peas are young and tender, fifteen minutes will be sufficient; to boil longer will make them tough.
ON GOOD COOKING.

Cooking is an expression of the intellectual evolution of a people just as art is. The same ingredients for cooking are pretty well accessible to all people alike, but the form of their treatment differs according to the quality of the people’s intellects: subtle and light with the French, practical and substantial with the English, largely based on hogs with the Germans and on cans with pioneering Americans. In regards to “good cooking,” I will say that I think it has a great deal to do with three other “good” things in life—good health, good temper and good work.

10th May, 1915.
CROQUE MONSIEUR WALLOON RAREBIT.

Cut a thin slice of bread, just on top of it a slice of cheese, then a slice of boiled ham, another of cheese and another of bread. Fry in butter on both sides.

CHEESE FILLING FOR SANDWICHES.

Mix all ingredients together. Use olive oil, or if you do not like the oil, use butter enough to make a soft paste. If you desire, any kind of nuts, preferably English walnuts may be used.
The Optimist is always well fed.

Edward Sheldon
CHEESE STRAWS.

Sift flour, salt and baking powder together. Add grated cheese and cold water. Mix as you mix pie crust and roll thin. Cut in strips about one-half inch wide and five inches long. Bake in a very hot oven.

Toasted strips of bread
1 inch by 3 inches
4 tablespoons melted cheese
¼ teaspoon red pepper
½ teaspoon dry mustard
Yolk of 1 egg
1 teaspoon melted butter

TOASTED CHEESE FINGERS.

Mix together in a dish set into another which is partly filled with hot water. Spread toast thinly with the mixture. After spreading toast, press two pieces together and put in a warm place until ready to serve.

Suet rendered, strained free from the cracklings and mixed thoroughly while hot with an equal quantity of lard, makes an excellent “fat” for frying.
I always considered that badly-cooked meat and cheap Indian tea, well stewed, are undermining the health and morals of the British Nation.
MAYONNAISE DRESSING—No. 1.

Put into a mixing bowl the egg, mustard, salt, pepper, oil, and one-fourth of the lemon juice. Beat with a Dover egg beater. Then add the remainder of the lemon juice and the cup of oil, putting it in one tablespoon at a time. Keep beating.

Mrs. Harry P. Weile.

MAYONNAISE DRESSING WITHOUT OIL
No. 2.

Mix the dry ingredients together. Beat egg and vinegar together, then add to the dry ingredients. Boil until it thickens, then add butter and enough cream to make it the desired consistency.

Mrs. Margaret E. Russell

MAYONNAISE DRESSING—No. 3.

Mash and work smooth the hard boiled yolks of eggs; stir in, with a tablespoon, the raw yolk of egg and mustard; work smooth. Add the oil by the tablespoonful, and when half of the oil has been used, add vinegar and lemon juice, working them in very slowly. Add salt and paprika and slowly work in the remaining oil.

If a greater quantity of mayonnaise is desired, continue to add oil, lemon and vinegar until the original quantity is almost doubled. Use only a tablespoon in working this dressing.

Berks County Cook.
The New Woman is constantly talking about the uplift. How can we be uplifted when our stomachs are sodden with her bad cooking?
RICE FRITTERS.

Mix all ingredients together and make in little cakes. Swim or fry in hot lard.

Dressing for Rice Fritters.

Boil all the ingredients together until thick, pour over the fritters and serve.

HOW TO TEST FAT FOR FRYING.

Heat the fat. When a blue smoke begins to appear, drop in a small cube of bread; if the bread browns a golden brown in forty seconds, the fat is sufficiently hot.

Food to be fried, should first be dried as much as possible.
The whole of Christianity is summed up in the one word, Helpfulness. That the All Father helps His children is its theology; that His children should help each other is the law of life.

May, 1915.
GRAPEFRUIT MARMALADE.

Select heavy fruit with thin rind; slice as thin as possible; take out all the seeds, tough centres and fibrous portions. Cover fruit with the water and let stand six hours. Then cook slowly for one and one-half hours; cool and let stand over night. In the morning, bring again to the boiling point; add sugar; cook slowly until fruit is quite clear, skimming frequently. This quantity will make ten glasses of marmalade.

If you desire the bitter taste which distinguishes the English marmalade, use two Seville oranges and four sweet oranges instead of the grapefruit and the orange.

RASPBERRY JAM.

Put raspberries, sugar and water into a large preserving kettle. Place on stove and boil rapidly, skimming constantly so as to remove all froth. It will take from twenty-five to thirty minutes. Test by dropping a little of the jam into a saucer until it is the required consistency.

Note:—This jam burns easily.
The Cook Book! Our most valuable literature! Men have done great things while starving, but not for long! Those who contribute to the wealth and progress of the world, whether in science, art or labor, must be unconscious of the physical machine, and that is possible only through good health, and that is possible only through good cooking. As we are not all “born” cooks, we can “acquire” the art and gratefully thank Heaven for The Cook Book.

[Signature]
HOT BREADS

VIRGINIA CORN BREAD.

Put the cornmeal into a bowl, add salt and pepper, then moisten with two cups of buttermilk. Mix the soda with the remaining buttermilk and add to the mixture. Beat in the yolks of eggs (whole), add the melted butter, and, lastly, the stiffly-beaten whites of the eggs. Pour into a deep earthenware dish and bake for one hour, first on the grate and later on the bottom of a hot oven. This hot bread is suitable for either breakfast or luncheon.

Harriet Ellison

SPOON BREAD.

Boil the cornmeal and the milk in a double boiler until thick. Put in the butter, add the salt and stir until the butter dissolves. After the mixture has become cool, stir in the well-beaten whites of eggs. Bake forty minutes in a moderate oven and serve at once.

Rebecca Archer Whipple.
To consult a Cook Book in these days of Belgium starvation! Still it is best that our young men should be carefully and wisely nourished against that hour of need which many now believe to be inevitable.

[Signature]

Robert W. Chambers
WAFFLES.

Put the flour and salt, with the cream of tartar, into a bowl; slowly add the cream, then the eggs, well beaten. Lastly, add the baking soda mixed in a little hot water.

Anna Bentollet Lanter

BOSTON BROWN BREAD.

Mix and sift ryemeal, cornmeal, graham flour, soda, salt, molasses, sour milk or sweet milk. Stir until well mixed, turn into a well-buttered mould and steam three and one-half hours. The cover should be buttered before being placed on mould and then tied down with string, otherwise the bread in rising might force off cover. Mould should never be filled more than two-thirds full.

Anna Bentollet Lanter
For me it is necessary to eat simply and sparingly, therefore I feel afraid when I hear of an "excellent chef" for fear I may be tempted! Bad cooking turns my stomach.

[Signature]

[Date] This, week.

(Please print name)
**POPOVERS.**

Beat yolks of eggs into the milk, then add flour, salt, and beaten whites, in the order given. Pour into hot buttered pop-over tins or hot buttered cups. Bake in the bottom of a moderately hot oven for thirty minutes.

Sarah Knight Ragnell

**MUFFINS.**

Sift the flour, sugar, salt and baking powder together. Add the egg, then the milk and butter. Mix well. Bake in Gem pans in a quick oven. Bake for about thirty minutes.

Ruth Greenwood Ragnell
When Columbus came to America he found the Indians in general used a fireless cooker for much of their food. This still survives among us in the form of "The Clam Bake." I have often used it successfully for boiling fish when I had no pot. The plan is simple. An eighteen-inch hole half filled with red hot stones; a layer of cold stones; the fish wrapped up in grass is tied to the under side of a board, the whole thing covered with clay on top. A small hole made to one side, through which a bucket of water is poured on the stones. Cover all up for one hour, then take out the fish. It will be perfectly cooked. This is sometimes called "boiling without a pot."
BAKING POWDER BISCUITS.

Put the flour, baking powder, salt and butter into a large bowl. Rub lightly, but thoroughly, through the fingers for fifteen minutes; then moisten with enough milk to make a dough. Roll out about a quarter of an inch thick and cut with a very small cutter. Bake in a quick oven.

Note:—These biscuits, baked on a greased griddle, split, and buttered, are very nice for afternoon tea. In baking them this way, be careful to turn them often so that the outside of the “Girdle Cakes” do not become too brown before the centre is baked.

Rebecca Archer Whipple.

BRIGHTON ROLLS.

Beat the eggs for one minute; add milk, flour, salt, and stir well. The mixture will have the consistency of a batter. Pour into well-greased roll moulds, fill one-third full and bake for twenty minutes.

Marie Goodwell
Here’s a mushroom for those who love me,
Here’s a toadstool for those who hate,
And whatever sky’s above me,
Here’s a heart for any plate.

[Signature]
HOT HORSERADISH SAUCE.

Put the grated horseradish into a small earthen cooking vessel; add flour, salt, paprika and butter; pour in the cream and let cook until thick and smooth. Keep stirring constantly. Move to the back of the stove and add yolk of egg, stirring rapidly. Cook for thirty seconds and serve at once.

This sauce should be eaten as a relish with hot roast beef.

Berks County Cook.

SAUCE FOR HOT ASPARAGUS.

Put the butter and flour into a skillet and stir well until all the flour is thoroughly mixed with the butter. On this pour slowly the boiling water, stirring all the time. Place on back of stove where it cannot boil, and drop in the yolks of the eggs. Stir rapidly. Then add the cream and lemon juice and cook until it becomes a thick sauce, stirring constantly. Pour over the boiled asparagus and serve.

Omitting the lemon, this makes a delicious sauce for boiled cauliflower.

Harriet Ellison
Men, women and children who are suffering now in Europe are exactly like our own men, women and children here at home. They have the same aptitude for sorrow; they have the same capacity for pain, the same horror of hunger and shelterless destitution that every one of us has.

They are experiencing these agonies and sorrows, while we can only contemplate them. They are unable to help themselves, but the American people can and will help them.

John Wanamaker
CREAM DRESSING FOR CUCUMBERS.

Pare cucumber, slice very thin, place in bowl, stir in the salt and set in refrigerator. After two hours rinse thoroughly two or three times in ice cold water, pressing the cucumber slices between your hands each time to take out the salt. After the last rinsing add the following dressing:

One-half cup sour cream, 1 tablespoon vinegar, paprika, and, if desired, a little salt. Chopped shives or sliced onions improve this very much.

BERKS COUNTY COOK.

DANDELION SALAD.

Carefully wash and prepare the dandelion as you would lettuce. Roll in cloth and pat dry. Then put into a salad bowl and place on the plate shelf over stove. Fry the bacon quickly, drop the crisp cubes over the dandelion.

Put the butter and cream into a skillet, on the back of stove. Beat eggs together; add salt, black pepper, sugar and vinegar and pour into slightly warmed cream. Then put the skillet on the front of stove and stir until dressing becomes a custard. Take off and pour, smoking hot, over the dandelion. Stir thoroughly. Put the bowl on stove for a minute, then serve. Do not use the dandelion after it begins to flower, for then it will be bitter.

Note:—This dressing, without the bacon, is excellent for lettuce or cole-slaw.

BERKS COUNTY COOK.
A woman’s home is her kingdom, her children her crown, her cooking her sceptre; if she triumphs in all three she has built for those she loves an indestructible empire of happiness.
ICE CREAMS

VANILLA ICE CREAM—No. 1.

½ cup sugar
½ cup water
1 egg
1 teaspoon sugar
½ pt. milk
½ small vanilla bean
1 pt. cream

Boil the half cup of sugar and the water to a syrup. Beat the egg with the teaspoon of sugar. Drop the vanilla bean into the milk and bring to the boiling point. Add the egg beaten with the sugar, and cook to a custard. Add the syrup and cream to the custard. Freeze.

This quantity will serve six persons.

Catherine Archer.

VANILLA ICE CREAM—No. 2.

1 pt. of unheated rich cream
1 pt. fresh milk
2 eggs
  (beaten separately)
1 tablespoon vanilla extract
  or
½ vanilla bean boiled in
½ cup of water. Let cool

Beat the yolks of the eggs and the sugar together until it becomes very creamy; stir this into the cream and milk, which have been mixed together; add the vanilla extract or the juice from the vanilla bean; then add the stiffly-beaten whites of the eggs, stir thoroughly and freeze.

Catherine Archer.
All the great cooks have been men. Even in this art the intuitive faculty is less valuable than rule and reason. When women show themselves as capable as men in the domestic arts—cooking, laundry work, discipline of children—it will be time to summon them home from the polls. The woman who wishes to lay aside the cares of a public career, or of business life, should study the theory of cooking in her spare moments. If she be diligent and if she possess the artistic as well as the scientific imagination, she may prove to be the first great woman cook.

[Signature]
VANILLA ICE CREAM—No. 3.

Cook all the ingredients together until thick. Take out the bean, scrape into the custard. When cold, add the cream and freeze.

1 pt. cream
1 qt. milk
4 tablespoons flour
4 eggs
2 cups sugar
2 inches of vanilla bean
(split)

FRUIT ICE CREAM—No. 1.

Immediately before freezing the ice cream, as given above, add the fruit, sweetened with sugar.

1 qt. crushed fruit
peaches
or
strawberries
or
raspberries

The decoration of the table should be simple and low in design and in the centre of the table.
Half the misery in the world is caused by bad cooking; the other half by overeating.

Edward Knatchbull
FRUIT ICE CREAM—No. 2.

Crush the fruit through a colander. If using raspberries, crush them through a fine sieve. Put the yolks of the eggs into a large dish; beat in sugar until smooth; stir in the cream, vanilla, crushed fruit; and, lastly, the stiffly-beaten whites of eggs.

Taste the mixture, and if it is not a little sweeter than you would wish to eat it, add more sugar, as some sweetness is lost in the freezing. Freeze.

In banana and peach ice cream, when the cream is half frozen, add one sherry glass of Jamaica Rum.

Catherine Archer.

PREPARING FRUIT FOR WINTER ICE CREAM.

Put sugar in a preserve kettle, add the berries, pour over them the boiling water, cover with a lid and stand at back of stove until the berries have drawn juice. If any sugar is still unmelted, stir lightly with back of spoon. Put kettle on front of stove and boil very fast for ten minutes, skimming all the time. Then pour into pint jar, which has been stood over plate-rack so as to become heated. Fill with the canned fruit, so that when you press the lid down the juice overflows on all sides. This is important, as it drives out the air. Put jars away in a dark, cool place, to keep until used.

When ready to use the fruit pour through a strainer into a bowl. Crush the pulp through the strainer with a masher and throw away the seeds. Add to cream in same manner as you would fresh fruit. Use a pint jar to every pint of cream.

Catherine Archer.
A sense of humor is the appreciation and enjoyment of a happy misfit in the Eternal Fitness of things.

Carolyn Wells
Soak the gelatine in two tablespoons of cold water, and let it dissolve on the back of the stove. Beat the yolks of the eggs, add the sugar and beat for a few minutes. Beat the cream and add to it the stiffly-beaten whites of the eggs. Pour in, slowly, the yolks, beating all the time. In the same manner, add the gelatine. Put into the freezer, and when half frozen, add the brandy and the rum. Finish freezing.

This quantity should fill twelve punch glasses.

It has been said that “what appeals to the eye, generally appeals to the palate.”
Hasn't Owen Meredith said the last word on cooks? Who can add anything after his deathless lines, which need no quotation? A good cook is a great artist. A bad cook is a shame. Unfortunately, the world is full of shame.

Charles Harmon Town
CARAMEL ICE CREAM.

Bring cream to the boiling point; mix yolks of eggs and the cup of sugar; beat until light and add to the whisked whites of eggs; add to the cream and again bring to the boiling point. Remove this from the fire and, while it is cooling, prepare the caramel. This is done by stirring the four large spoonfuls of sugar in a hot pan until it is oily-looking and smokes. Gradually stir some of the cream into this until it is of a consistency that will not candy when poured into the cream. If necessary, strain the mixture before pouring into the freezer.

HOW TO CARAMELIZE.

Place sugar in clean agate-ware frying pan, and stir continually until the sugar becomes a golden brown syrup.

Gertrude Kurz Muhlenberg.
In the matter of art, science, philosophy and philanthropy of cooking, two sayings of James Whitcomb Riley’s “hired man” have stuck in my memory: First the general truth:

“Things to eat
Is mighty hard to beat,”

and then the specific caution:

“When women git to braggin’ of their bread,
Jim s’picious ’bout their pie, as Dante said.”

Many other things could be said, but I am informed that luncheon is served, and the cook of all people must not be kept waiting. Punctuality to meals is the most important of all punctualities.

Rupert Hughes
FROZEN PUDDING.

Soak the gelatine in a tablespoon of cold water and let it dissolve on the back of the stove. Make a custard of the milk, eggs and sugar, boiling the vanilla bean with the custard. When it becomes a thick cream, remove from the stove, add gelatine, and let cool for a few minutes. Stir in the cream slowly. Stand aside to cool, then add the sherry and freeze. When frozen, make a well in the centre, put in the soaked fruit, and cover with the ice cream. Smooth down and pack. Be careful not to make this pudding too sweet. When ready to serve, turn out in a glass dish.

In flavoring with wine or vanilla, do not add until ready to remove from stove, as cooking weakens the strength of the flavor.

Amelia Abroms
Ben Johnson said it all.

Margaret Mayo
FROZEN CUSTARD—No. 1.

Cook the milk, flour, eggs, sugar and vanilla bean until thick. Take out the bean and scrape into custard. When cold add the cream, then the sherry wine and the candied fruit.

Mrs. Howard L. McIvor

FROZEN CUSTARD—No. 2.

Let milk, with salt, come to a boil, reserving a little of the milk with which to mix the cornstarch. Beat together eggs and sugar until very light; with this mix the dissolved cornstarch, and slowly pour the boiling milk over the whole. Place on stove and boil for two or three minutes, stirring constantly. After removing from the stove, flavor and freeze.

Sarah Almytge Rosignol
The spirit of adventure in the kitchen will yet discover new foods to save starving nations.

S. Richard Fuller.
HOT CHOCOLATE SAUCE FOR VANILLA ICE CREAM—No. 1.

Melt the chocolate in a saucepan placed over hot water, and add butter, sugar and water. Bring to the boiling point and let boil fifteen minutes. Cool slightly and add vanilla.

Anna Vertolet Lander

HOT CHOCOLATE SAUCE FOR VANILLA ICE CREAM—No. 2.

Dissolve the sugar in the milk and stand on back of the stove to heat. Melt the chocolate in a double boiler and beat the cream into it; continue beating until thick and hot, then stir in the sweetened milk. Add the vanilla and beat again until smooth. Stand aside until ready to serve.

Mrs. William Seyfert

HOT CARAMEL SAUCE FOR VANILLA ICE CREAM.

Mix all together and cook in double boiler for twenty minutes. Add the vanilla and stand aside where it will keep hot until ready to serve.

Note:—A delicious caramel filling for layer cakes can be made by using another one-half cup of brown sugar.

Elizabeth Stewart
Don’t reason with a husband, feed him. You will gain more and work less.

[Signature]
Roman Punch.

Soak the gelatine in cold water and let it dissolve on the back of the stove. Boil the sugar and water to a syrup, and while it is boiling, add a small piece of the rind of a lemon. When finished, stand it aside and let cool; add the gelatine and the juice of the lemons. Freeze for a few minutes, then pour in the rum and brandy. Freeze. When serving, pour one tablespoon of Jamaica Rum over each glass of punch.

Three of a Kind.

Place the bananas in a bowl and mash to a cream. Add the juice of the oranges and lemons. Stir in the sugar; add the water and freeze. When half frozen, add the sherry.
It is rather a fascinating quest—this of precisely what effect cookery has upon the world’s mental output. We are all familiar with the evil effects of a bad dinner. After it no play is good. And after a good one all plays are. But, upon the producers of plays—and literature—and all cerebral products?

Does any one know upon what sort of food Shakespeare fed? We are told that some authors do not eat at all during their periods of cerebration. That others eat to shameful plethora. Yet others drink deep. Others thirst. We know that Caesar wished Cassius might be fatter. Also, that Savonarola was a lean man. Well, then, there must be something in the quality and quantity of food which has direct relation to the quality and quantity of mental work. But what is it? Won’t some scientist—or a lot of scientists—sit down and not get up until they tell us precisely what kind of food and drink will produce such and such a play, for instance, or such a poem? We know, of course, that humorists are all dyspeptic, and that pessimists are always fat and sleepy. But what we need is a formula in the terms of a prescription for the production of anything out of one’s brain, by way of scientific feeding and drinking. Unfortunately, that people who usually give us these valuable things are now
EGG NOG.

Beat cream thick, add sugar, put in beaten yolks after first creaming in a little sugar. Then add brandy and, lastly, the beaten whites of eggs. It may need more brandy and sugar, according to the strength of brandy and the taste. Keep in a cool place until used.

CATHERINE ARCHER.

CREME de MARRONS.

Remove the hard skins, then put the chestnuts in hot water and remove the second skin. Boil until tender, then put chestnuts through the finest grinder of the meat chopper (the one used for making peanut butter). Add sugar and vanilla to taste and enough milk to give it the consistency of applebutter. Put in large dish or individual cups and cover with whipped cream flavored with sugar and vanilla.
busy inventing modern ways of killing, and nothing can be expected of them for some time to come. However, it is only in this way that the Great American Play and the Great American Novel can ever be written.
ORANGE CHARLOTTE.

Wet gelatine with a little cold water and pour boiling water over it. Mix gelatine, sugar and lemon juice together and strain through a cheesecloth bag. Mix a little grated orange rind with the gelatine and let cool. Flavor with vanilla, a wine glass of sherry and almond flavor. Use one, two, all the flavors or not any, as desired. When slightly thick, whip. Put in sherbet glasses and sprinkle grated lemon rind on the top of each glass. Put whipped cream on top of this and use a strawberry or cherry to garnish.

Elizabethe Bendell Becker

ITALIAN CREAM.

Soak gelatine in one-half pint cold water; add juice and grated rind of lemon; add wine, if desired. Scald the cream. Beat the eggs and sugar together until very light; pour the scalded cream over them; stir until cool; add gelatine. Serve with whipped cream.

Kate Thrasher Wittick
I have reached the age when I will stop in the midst of retailing my best story at dinner to see what new viand the servant may be bringing in. I cite this to show the relative importance of food as one grows older—if the "one" is a woman.

Men will not do this. The interest in their story is too great for any deviation of thought. That is because the story is theirs while the dish about to be served belongs to them only in prospective. But, once the course is served, they attack it with the same enthusiasm that they have just related the story. It is now their food, excellent before, but better when it is in their absolute possession.

That is one of the reasons it is so necessary to feed men well. They take an interest in food, not only because it tickles the palate in its swift descent, but that it becomes part and parcel of them as individuals, that its consumption supplies their blood, bone, sinew and brain, and, as each man feels that there is no better blood, bone, sinew and brain than his, so he feels that no food should pass his lips which is not of the superlative.

This analysis of the casus eati so far as men is concerned is, in a manner, a brief for women. Otherwise I should not spend my time upon it. Every woman of to-day longs for peace,
RUSSIAN CREAM.

Dissolve the gelatine in two tablespoons of cold water, add four tablespoons of boiling water, and stand on back of stove. Put the milk into a skillet and heat. Add carefully the beaten yolks of the eggs, then the sugar, and cook, stirring constantly until it becomes a thick custard. Add one-half of the dissolved gelatine and set aside to cool slightly. Whip the cream very stiff and beat into it the stiffly beaten whites, then beat in quickly the remaining half of the dissolved gelatine. Pour the custard slowly into the cream, beating all the time; add the vanilla, rose brandy and the maraschino. Pour into a glass dish and put into the refrigerator. It should stand for ten hours before being used.

Catherine Archer.

Rose-brandy is made by filling a bottle with fresh rose leaves, pouring brandy or whiskey over them and corking tightly. This will keep indefinitely and improves with age. It is an excellent flavoring.
and will go far to preserve it. Who knows but a steady diet of excellent food may produce so peaceful a condition in the home that He will not be driven into open warfare in order to obtain his proper calories and calcuiums from the field-kitchen.

All this is the wisdom of a fool. Even if you sweep away these poor arguments, you will admit that good cooking keeps man's blood, bone, sinew and brain in a state of preparedness.
1 tumbler of milk
Yolks of 3 eggs
2 tablespoons sugar
(large)
1 large tablespoon gelatine dissolved in cold water
2 tablespoons hot water
1 tablespoon vanilla
1 tumbler double cream
Whites of 3 eggs
Lady fingers
1 wine glass sherry

Put the milk on stove and heat till smoking; add beaten yolks of eggs and sugar; keep stirring until it becomes a very thick custard. To the dissolved gelatine add the hot water and stand on back of stove until needed. From the vessel on the stove, take one-half the gelatine and add with the vanilla to the custard. Put custard away to cool, stirring every now and then. Beat the cream and gradually add the beaten whites of eggs, then beat in the remaining one-half of the gelatine. Next beat in the cooled custard and add sherry. Line a good-sized bowl with lady fingers; pour mixture into it and set in refrigerator over night. In using the gelatine be very careful to follow the exact directions.

Catherine Archer.

The Boards of Health compel the milkmen to pasteurize their milk. How about them compelling the house-wife to clean her refrigerator?
HAWAIIAN SALAD.

This is one of several of my favorite Hawaiian dishes, and is much esteemed by the natives as a relish with their poi. It is called by them lomi’d salmon—from lomi-lomi, massage—the salt salmon being pulled to pieces by the fingers with much the same movement used in their famous massaging.

The salt salmon (salmon bellies are of course best) should be soaked for some hours in fresh water to mitigate the saltiness, and afterward thoroughly pulled to pieces with fingers or fork. It is then stirred in with raw sliced tomatoes and onions, and salted to taste. A diversion in this simple recipe can be made by adding sliced cucumbers and a squeeze of lemon, as well as paprika and minced green pepper.

Jack London
PEARL TAPIOCA.

Soak the tapioca over night in the sweet milk. Next morning, put it into an earthenware cooking vessel, place on the back of the stove and heat slowly. When the pearls become clear and the liquid thickens, beat yolks of eggs for one minute, and work in the sugar until it creams; stir this mixture into the tapioca and cook until thick. Add the brandy and the vanilla. Stir well; pour into a glass dish and put into a refrigerator. Be careful that the mixture is sufficiently thick before being removed from the stove, as it does not thicken while cooling in the refrigerator.

Rebecca Archer Whipple.

QUEEN’S PUDDING.

Add milk to the bread crumbs, then add the sugar, yolks of eggs, the rind of lemon grated fine, and butter. Bake in a moderate oven for twenty minutes. Beat the whites of the eggs to a stiff froth, adding four tablespoons of sugar and the vanilla. After the pudding has been baked spread a layer of preserved fruit over the top; then add the meringue; put into the oven to brown slightly. Serve with cream.

Elizabeth D. Nagle.
**CHOCOLATE ROLL.**

Beat whites of eggs until stiff, gradually add the sugar, then yolks of eggs well beaten, water, flour and baking powder. Mix carefully and pour into a well buttered and floured jelly roll tin. Roll out on a sugared paper. Spread with chocolate filling and roll.

**Filling for Chocolate Roll.**

Stir melted chocolate, sugar and water until well blended. Add butter and the cornstarch mixed with milk. Stir until boiling. Remove from fire and add vanilla.

**JELLY ROLL.**

Beat butter and sugar together, then drop in eggs and beat again. Add the flour mixed with baking powder and, lastly, the flavoring. Put in a roasting pan lined with buttered paper and bake in a quick oven for fifteen or twenty minutes. Turn out on a board, sprinkled with sugar, spread quickly with jelly or raspberry jam. Cut edge of cake, then roll. Serve either hot or cold.
BANANAS AND MACAROONS.

Cover the bottom of a glass dish with macaroons, and moisten with sherry. Moisten an equal number of macaroons in another platter. Slice one layer of bananas over the macaroons in the glass dish. Sprinkle lightly with powdered sugar, cover with whipped cream slightly sweetened. Spread the macaroons, from the platter, on the whipped cream, repeat with sliced bananas, sugar and cream, and stand in a cool place for an hour. Avoid using more sherry than necessary, as the dessert will become bitter.

Berks County Cook.

In the “dark ages,” our grandmothers “scoured” all their cooking utensils. In this age of “light” and “sanitation,” some of us don’t even “wash” them.
WINE JELLY—No. 1.

Put sugar in bowl, add powdered gelatine and stir; grate in the rind of a lemon and add the juice. Pour in boiling water, let bowl stand on the back of stove. Stir for a few minutes until everything is dissolved. Place cloth (an old salt bag, well washed, is excellent) over wire strainer and pour gelatine through it into mould. Let stand in the refrigerator for at least ten hours. Serve with whipped cream.

WINE JELLY—No. 2.

Dissolve the gelatine in the cold water to which has been added the lemon juice. Then put in the sugar and the sherry wine and beat well. Lastly, pour in one quart of boiling water. Strain into forms to jell.
WHIPPED CREAM BANANA CAKE.

Cream butter and sugar, add milk, then flour and baking powder, and, lastly, whites of eggs, beaten stiff. Bake in a hot oven for fifteen minutes.

Filling for Banana Cake.

Put sliced bananas on the layers of cake and pile the whipped cream on top of them. In the same way, put sliced bananas on the top of cake and whipped cream on top of them. Have cream sweetened to taste.
STRAWBERRY SHORT CAKE.

Make a puff paste and roll very thick. Cut in half; square the edges, so that you have two similar pieces of dough about ten inches long and six inches wide. Lay separately in a large pan and bake thoroughly in a quick oven. Stand aside until only slightly warm. (The crust should rise about an inch). Have the cream beaten very stiff, sweetened with powdered sugar and a little vanilla. Put strawberries on both pieces of crust, in an upright position, sprinkling thickly with the powdered sugar. Cover with the sweetened cream. Place the second crust on top of the first crust. Put in a cool place (but not in the refrigerator) for a few minutes before serving.

Catherine Archer.

Our grandmothers labored all day in the kitchen joyful in the pleasure they were about to give others. The athletic women of today are “nearly dead” if they make a few glasses of preserves. Is it the strength or the spirit that is lacking?
MAZURKAS.

(Polish Pastry.)

Mix butter and sugar until creamy. Add yolks and mix well. Then salt, wine and brandy, flour, the well-beaten whites of eggs, raisins, almonds and vanilla. Grease a square shallow pan and bake. When baked cut in squares. This is better the second day.

SPEKULAS.

(Flemish Pastry.)

Mix butter and sugar, add the milk and the flour in which you have mixed the soda. After mixing well, give the dough a cylindrical shape about two inches in diameter. Keep in ice box over night. Next day cut the dough about one-eighth of an inch thick, put in a greased pan and bake in a quick oven for five minutes. This will keep for several weeks.
CHOCOLATE ECLAIRS.

Put the water and butter into a pan, bring to a boil, then add the flour. Stir until quite smooth over a slow fire. Turn out to cool for a few minutes, add the eggs, well beaten. Beat the mixture for five or ten minutes, then put into forcing bag with a plain tube. Force out into a greased pan in finger lengths. Bake in a brisk oven about a half hour. When baked open down the side with a knife; allow to cool. Whip up cream and fill the centre of eclairs by means of bag and tube. Dip in chocolate icing and allow to set.

Icing.

Put sugar into a bowl, pour in enough boiling water to be able to stir. Then add the melted chocolate and vanilla. Beat icing thoroughly. If too thick add a little more water.
CREAM PUFFS.

Mix sugar and butter with the water, then add the flour and stir constantly until the mixture leaves the sides of the pan. Remove pan from stove and add the unbeaten eggs to the mixture, beating constantly. Drop by spoonfuls on a buttered pan, placing them two inches apart. Bake in a moderate oven for twenty-five minutes.

When cool, with a sharp knife, make a cut in the side of each puff; fill the opening with the cream filling. In doing this use a pastry tube.

Filling.

Put the milk in a double boiler and bring to the boiling point. Beat the eggs and sugar lightly, add the flour, mixing it thoroughly with the eggs and the sugar, and then stir the mixture into the boiling milk. Add the vanilla and boil until very thick. Stir constantly.

Anna Verlolet Leander
BOILED PUDDINGS

DRY GINGER PUDDING.

Mix all the ingredients together. Pack into a well greased china bowl. Tie a white cloth over the top of the bowl, and put into a large pan, half full of boiling water. Cover, and boil three hours. Keep water up to within one inch of the top of the bowl, and allow no liquid of any kind to get into the pudding. Serve with plain white sauce.

Rebecca Archer Whipple

FIG OR RAISIN PUDDING.

Put the figs, suet (chopped fine), sugar, bread crumbs, cinnamon, cloves, nutmeg and baking powder into a bowl and mix well. Beat the eggs, over which pour the milk, beating again. Then pour the milk and eggs into the dry mixture and mix thoroughly. Steam well for three hours. This is very nice when served with hard sauce.

Rebecca Archer Whipple.
URNEY PUDDING.

2 eggs
Butter equal to the weight of 2 eggs
Flour equal to the weight of 2 eggs
Sugar equal to the weight of 1 egg
½ teaspoon baking soda
1 tablespoon strawberry jam
or
molasses syrup

Cream the sugar and butter, add the eggs and beat well. Add the flour, with which should be mixed the baking soda. Add the strawberry jam or molasses syrup. Pour into a buttered mould, cover with a piece of greased paper; steam gently for two hours. Serve with brown sauce.

Brown Sauce.

Brown in pan until very brown. Put in the milk or water and stir until smooth.

Mrs. W. J. Berry
YANKEE PLUM PUDDING.

Mix all the ingredients together. Scald the bag or mould before putting in the pudding. Put into a kettle of boiling water and boil one and one-half hours. Serve with hard sauce.

Hard Sauce.

Cream the butter and sugar. Beat until very light; add the milk and the vanilla and let stand until stiff.

Elizabeth, D. Nagle.
CHERRY PUDDING—No. 1.

Mix together bread crumbs, flour, sugar, salt, and baking powder. Rub in the butter with a spoon. Beat the egg until light, add the milk, and stir into the dry materials.

Sprinkle a very little flour on the pitted cherries and add to the mixture. Bake thirty minutes in a hot oven and serve warm with either milk or cream.

Mrs. John S. Hartman.

CHERRY OR BLUEBERRY PUDDING—No. 2.

Cream butter and sugar, beat in the egg and add the milk, then the flour mixed with the baking powder, leaving out a little of the flour in which to roll the fruit. Stir in the cherries, which have been rolled in flour. Pour in buttered tin mould with a funnel and a lid, and boil for two hours in a large pot filled with water. Be careful that the water does not come within one inch of the top of the mould. If you have a double boiler, put in the steamer and steam for two hours.

Sarah Albright Rignel
APPLE PUDDING.

First Day.

Replace an equal part of the suet with a lump of butter the size of an egg. Add salt and mix with the flour by rubbing through the hands. Add water, as in making puff-paste and place in a refrigerator until the next day.

Second Day.

Roll out dough, butter the inside of a bowl and line with the pastry, allowing the pastry to hang at least one inch over the side of the bowl. Put a layer of apples in the bowl, then bits of butter, cinnamon and sugar; then a layer of apples; then the butter, cinnamon, and sugar, and so on until the bowl is full. Pour the whiskey over the apples; cover with a layer of pastry and turn the over-lapping pastry into the bowl, on top of the cover, without pressing it closely. Tie a cloth over the bowl, and steam for three hours during which time the water must not be allowed to stop boiling. Serve with a hard or hot sauce flavored with whiskey.

Catherine Archer.
Suet or Carrot Pudding.

Mix all the ingredients together, adding the baking soda last. Put in closed mould and steam for three hours.

2 cups cooked and mashed carrots
1 cup picked and chopped suet
1 cup molasses
1 egg
½ cup raisins
½ cup currants
½ cup citron
1 teaspoon baking soda dissolved in water
2 tablespoons sugar (brown)
Pinch of salt
A little grated lemon
1 teaspoon of allspice cinnamon cloves nutmeg
Flour enough to stiffen (about ½ cup)

Whiskey Sauce.

Put the cornstarch, sugar, butter and nutmeg into a skillet and mix with a little cold water. Put skillet on stove. Next pour on boiling water, stirring all the time. Boil until very thick, draw skillet to back of stove, add the beaten yolks of eggs and the whiskey.

Note—This sauce should be very thick.
COTTAGE PUDDING.

Pare and quarter the apples; put into a large skillet; add sugar and water. Cook as you would preserves, forming a thick jelly and keeping the apples whole. Set aside to cool.

Pudding.

Beat butter and sugar together; add the beaten eggs, milk, and flour with the baking powder in it. Bake one hour in a funnel cake tin. When baked, turn out on a round plate. Fill the centre with the apples, and coat with meringue. Put into the oven until the meringue becomes a delicate brown. Serve at once with Whiskey Sauce.

Meringue.

Beat up the whites of the eggs; add the sugar. Beat well together.

Whiskey Sauce.

Put the cornstarch, sugar, butter and nutmeg into a skillet and mix with a little cold water. Put skillet on stove, pour on the boiling water, stirring all the time. Boil until thick, draw skillet to back of stove. Add the beaten yolks of eggs and the whiskey.

Note—This sauce should be very thick.
PIES

COCOANUT CUSTARD.

Put the cocoanut in a bowl; add the sugar, whole eggs, flour and melted butter. Stir thoroughly, after which add the milk. Put in pans lined with pie crust and bake in the bottom of a very hot oven until the crust is slightly brown; then raise the custard gently to the grate of the oven and bake until it assumes a golden brown color. After taking out of oven, sprinkle with cocoanut. The baking takes from thirty to forty minutes.

This quantity makes two custards.

COCOANUT PIE.

Dissolve the cornstarch in the cocoanut milk and boil until thick. Set aside to cool. Put the grated cocoanut into a bowl; add the sugar and mix thoroughly; pour into it the cooled cornstarch, stirring lightly with a fork; in the same manner, add the melted butter and fold in the stiffly beaten whites of the eggs. Pour into layer cake pans lined with pie crust and bake for thirty minutes, placing first on the bottom and then on the top rack of a quick oven.

Elizabeth Muhlenberg.
**BUTTER SCOTCH PIE.**

Bake pie crust. Mix sugar and water together, then stir in the flour and yolks of eggs, add butter and boil until thick. Add vanilla to taste. Pour into crust, put meringue on top and bake until brown.

**Meringue.**

Whip whites of eggs until stiff and add sugar to taste.

**SCHNITZ PIE.**

Put the schnitz and the water into a skillet and cook until a soft pulp; add cinnamon, sugar, orange juice and orange rind; mix well together; stand aside until cool. Put into a tin pan lined with pie crust; cover with a top of the pie crust and bake in oven until brown.

Note—“Schnitz” is the Berks County Dutch name for one-fourth of an apple.
LEMON MERINGUE.

Mix sugar and flour together, then add slowly water, yolks of eggs, lemon and butter. Bring to a boil, stirring all the time; put into the baked pastry shell. Spread the meringue over top and brown in oven.

Meringue.

Beat whites very stiff. Stir in the sugar.

Pie Crust.

Rub well together lard, butter, flour and salt, moisten with ice water, adding just enough to make the dough hold together. Roll and fit into a deep pie plate; stick with a fork at several places and bake in moderate oven.

Mrs. J. Bertram Young
LEMON PIE—No. 1.

Mix cornstarch, sugar, lemon juice and lemon rind; dissolve with cold water. Put into a double boiler and cook until thick and clear. Take from the stove, add beaten yolks of eggs and butter; cook for one minute longer. Set aside to cool. Line two small dishes, or one large dish, with pie crust. Stick a number of times into the bottom and side crust with a fork and bake. When the filling is cold, pour it into baked crust without removing from dish. Beat the whites of the eggs to a stiff froth; add three tablespoons granulated sugar and beat until very stiff. Spread over the top of the pie; put into a slow oven and brown slightly.

Debia m. Resch

A man who marries a woman who doesn't know how to cook, who won't cook, and never intends to learn, deserves as much pity as a woman who marries a man who doesn't know how to work, who won't work, and never intends to learn. And That Is None At All.
LEMON PIE—No. 2.

Juice of 3 lemons
Grated rind divided into 2 piles
1 1/4 cups sugar
Yolks of 5 eggs
Whites of 3 eggs
1 tablespoon cornstarch
(large but not heaping, dissolved in 1/2 cup water)
Butter size of egg
(melted)

2-3 cup sugar
(granulated)
Whites of 2 eggs
Lemon rind

Juice of lemons and one-half of the rind are put into a bowl. Add sugar and stir. Add the unbeaten eggs and beat for about three minutes (no more). Add the dissolved cornstarch and melted butter and beat for about two minutes. Pour into a pie pan about two inches deep, lined with crust. Bake on bottom of a moderate oven about fifty minutes. When the custard no longer shakes, it is sufficiently cooked. Take out and cover with the following icing:

**Icing.**

Beat the sugar into the partly beaten whites, add the remaining half of the lemon rind. Spread over top of pie. Place pie on top of grate and brown slowly.

Catherine Archer.
I cup cheese
\( \frac{1}{2} \) cup sugar
(pulverized)
5 eggs
(beaten separately)
1 cup sweet cream
Butter the size of a large egg (melted)
A little grated nutmeg

CHEESE CUSTARD.

Take one quart of milk, pour it into an earthen bowl, stand in a warm place and allow to thicken. When the milk is quite thick, pour boiling water over it, put into a cheese cloth bag and let drain for twelve hours. Take one cup of this curd or cheese, mash through a fine sieve and put into a mixing bowl; stir in the sweet cream, pulverized sugar; beaten yolks of eggs, and melted butter; season with grated nutmeg; add the stiffly beaten whites of eggs. Line an earthen pudding dish with pie crust; pour in the cheese custard and bake on the bottom of a quick oven for forty minutes. Serve at once.

Catherine Archer.

A dish famous to Berks County is made from the cheese given above. Take a cup of the cheese or curd after it has been mashed through a fine sieve and put in a bowl. Pour in slowly sweet milk and cream—half and half is a good mixture—using back of spoon to make it smooth. Work in sufficient milk and cream to bring it to the consistency of applebutter; add salt and black pepper and eat on buttered bread.
PUMPKIN PIE.

Take a large pumpkin, wash, cut in half and place, cut side down, in oven. Roast it until soft, but not mushy. Scrape out the flesh of the pumpkin with a spoon or a fork. Place into colander, and let drain over night, in a cool place.

The next morning, put two cups of the pumpkin into a bowl and whip thoroughly with a fork until all lumps are removed; but avoid mashing. Drain out as much liquid as possible, as the pumpkin should be dry. Add the sugar, yolks of eggs, cinnamon and beat for five minutes. Quickly add the cream, then the whiskey, next the butter and, lastly, the stiffly beaten whites of the eggs. Over the whites sprinkle the cornstarch and stir into the mixture. Pour into a pan about two and one-half inches deep, lined with pie crust, and bake for one hour on the bottom of a very quick oven. Do not remove from pie pan until cold. This pie is better if eaten the day after it is baked.

Catherine Archer.

When you try a recipe, follow it. Do not attempt to improve the first time you use it.
SHOO-FLY CAKE.

Mix all the ingredients together in a large bowl, having first mixed the soda with the water.

Crumbs.

Mix all the ingredients together. Keep out a handful of crumbs to put on top of the cake. Stir crumbs into the wet mixture. Pour into pie pans or layer cake pans lined with a short crust. Bake in the bottom of a slow oven for thirty minutes.

Pie Crust.

Add salt to the flour, then rub flour and lard lightly through the hands. Add cold water enough to make a dry paste. Roll out.

Sarah Althage Rosignee
MINCE MEAT.

Chop calves' tongues very fine, add sugar, raisins, currants, citron. Mix all together. Chop the apples very fine (do not mash) and add to the calves' tongues; add the spices and mix thoroughly. Pour over this about two quarts of whiskey, one quart of brandy, all liquors, rind and juice of oranges and lemons. Put the mixture into a twelve-quart stone jar with a lid. Press down thoroughly with the hand and then add whiskey enough to cover. Place two white cloths over the top and put on the lid. Tie two cloths over the lid of the jar. Put in a cool place for about three weeks. After about two weeks taste it, and add more salt and spices, if needed. Let stand at least four weeks before using.

When making into pies, it is improved by adding more orange juice, maraschino and brandy.

Catherine Archer.
PLUM PUDDING.

Mix well together raisins, currants, bread crumbs, suet, lemon rind, orange peel, citron, sugar, spices, salt and grated almonds. Beat the eggs until light (do not separate), pour over mixture and work in thoroughly, then add brandy and liquor. Mix again thoroughly and pack into five small buttered bowls about two-thirds full. Cover with muslin cloths which have been moistened and dipped in flour. Tie cloths tightly with string. Place into kettle of boiling water, but be careful that the water does not reach above half of the bowl or it will boil over into the pudding. Keep boiling for four or five hours, adding boiling water as needed. Be careful when adding water that it does not get into the pudding. Take out bowls and stand on table, top up, for ten hours, then put into refrigerator and use as needed.

These puddings will keep for three years, but before serving, boil as before, for three hours. Remove cloth, turn out of bowl, cover with four tablespoons of whiskey, set whiskey on fire and serve at once with the following sauce:

Whiskey Sauce.

Put the cornstarch, sugar, butter and nutmeg into a skillet and mix with a little cold water. Put skillet on stove, pour on boiling water, stirring all the time. Boil until very thick, draw skillet to back of stove, add the beaten yolks of eggs and the whiskey.

Note—This sauce should be very thick.

Catherine Archer.
CRULLERS

CRULLERS—No. 1.

Break the eggs into a bowl; add sugar and beat well; add three cups of the sifted flour (mix the baking powder into third cup of flour) and beat again; add nutmeg, salt, butter (be careful to use the exact quantity), and milk, in the order given. The more you beat here, the better. Add the fourth cup of flour. Work in a little more flour, just sufficient to make a soft dough. Roll out a quarter of an inch thick, and cut with a cruller cutter. Fry in deep fat.

The Belgian Store Recipe.

CRULLERS—No. 2.

Mix sugar and egg, then add the melted lard, milk and flour, to which the baking powder has been added. Add vanilla and grated nutmeg. Cut with cruller cutter and fry in deep, hot fat.

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CRULLERS—No. 3.

Cream butter and sugar together; add eggs; milk; and the baking powder mixed with the first quantity of flour. Take enough flour to stiffen, but be careful not to use too much or the crullers will be tough. Roll out, cut and fry in hot lard until a golden brown. This recipe makes a large quantity of crullers.

Mrs. O. W. Meanza

CRULLERS—No. 4.

Cream butter and sugar, add yolks of eggs and the whites beaten. Sift the flour and baking powder thoroughly. Add flour and milk alternately. Flour baking board, roll out dough and cut with a cutter. Fry in very hot, deep fat.

Mrs. Margaret L. Russell
BREAD

No. 1.

Yeast Sponge.

Stir enough flour into the water to make a sponge as thick as a dumpling sponge. Dissolve a yeast cake in a little tepid water, add to the sponge and beat well. Let rise for two hours.

Dough.

Boil potatoes and water slowly, trying to lose as little water as possible. When potatoes are soft, take out of water and mash. Cool the water to milk warmth, add sugar and salt, and mix into the mashed potatoes; stir all together; add yeast sponge and beat. Put the flour into a large bowl, make a hole in the centre and pour in the mixture, stirring thoroughly. Then add another tablespoon of sugar and another tablespoon of salt, and the lard; stiffen with more flour if necessary and knead the whole for thirty minutes. Cover with a warm cloth, over which spread a piece of table oilcloth, and let it stand in a warm kitchen over night. Early next morning, take out in small quantities and work lightly into loaves; put into pans and let rise to double its size. Bake for forty-five minutes in a moderately hot oven.

Caroline Warner
BREAD—No. 2.

Sponge, 10 P. M.

Boil and mash the potatoes. Sift the flour in a large bowl. Mix the potatoes and the water and beat into the flour. Add the yeast cake dissolved in the water. Beat thoroughly. If too stiff, beat in a little more water. Cover bowl with a white cloth and a piece of oilcloth and stand over night in a warm place.

Note:—The sponge should be sufficiently thin to just be able to pour from a pitcher.

5 A. M.

Add lard in small pieces, sugar and salt, beat vigorously until the lard is all dissolved. Then sift and work in slowly the flour and work for about forty minutes. Stand bowl back in warm place and let rise for two hours. Take out in small quantities and work lightly into shape of pans. Put in bread pans greased with butter or lard. Place the pans in warm place, cover in the same manner as the bowl and let rise until the dough has doubled itself. This should take about two hours. Bake in the bottom of a very hot oven one hour.

M. Grace W. Laughlin
"One a penny, two a penny, hot-cross buns; If your daughters do not like them, give them to your sons, One a penny, two a penny, hot-cross buns."
CINNAMON BUNS—No. 1.

Mix together three-quarters of a cup of sugar, one cup of mashed potatoes, and the yeast cake dissolved in luke-warm water; cover with a cloth and set in a very warm place to rise for about two hours.

After the mixture has risen, beat thoroughly together three-quarters of a cup of sugar, two eggs, yolks and whites beaten together, one-half cup butter, a little salt and a half cup of milk. Add flour sufficient to make a light dough; knead thoroughly. Let rise about four or five hours.

After the dough has risen the second time, roll out in a long length and sprinkle with raisins, currants and dark brown sugar. Cut in pieces about three inches wide, as you would Jelly Roll. Let rise again, then bake for twenty minutes in a moderate oven.

Anna M. Dunn
CINNAMON BUNS—No. 2.

Scald the butter, sugar, salt and milk. Let it cool until it is lukewarm. Then add the yeast cake and sufficient water or potato water to make an even quart. Pour into bread mixer and add flour, turn five minutes, set in a warm place to rise until morning. In the morning, add the well beaten eggs, baking powder and sufficient flour to make a soft dough. Roll to a long length and spread with butter, sprinkle with cinnamon, currants, raisins and dark brown sugar. Roll and cut as you would cut Jelly Roll. Bake in a slow oven; turn out on a platter greased with butter. Dip up with a spoon the syrup that has run into the tins and pour over the buns. When cool, turn right side up and put the syrup which remains in the platter over the top of the buns.

The above recipe makes six tins of eight buns each.

\[3\text{ tablespoons butter}\]
\[3\text{ tablespoons sugar}\]
\[1\text{ tablespoon salt}\]
\[2-3\text{ qt. milk}\]
\[1\text{ Fleischmann's Yeast Cake}\]
\[\text{Water or potato water}\]
\[3\text{ lbs. King Midas flour}\]
\[6\text{ eggs (well beaten)}\]
\[3\text{ tablespoons baking powder (heaping)}\]
\[1\text{ lb. butter}\]
\[\frac{1}{2}\text{ oz. cinnamon}\]
\[\frac{1}{4}\text{ lb. currants}\]
\[1\text{ lb. raisins}\]
\[5\text{ lbs. sugar (dark brown)}\]
GERMAN BREAD.

Put butter and sugar into a bowl. Pour in the scalded milk. When cool, add the beaten eggs. Then add yeast cake dissolved in lukewarm water. Take enough flour to make a stiff batter. Sift the flour. Stir with a spoon until tough, but not too stiff. Put in a warm place until it has risen about three times its bulk. Put into two pie pans, using a spoon.

Crumbs for Bread.

Rub flour, butter and sugar together. Put on top of dough as soon as it is in the pans, and let rise for about fifteen minutes.

Anna Bertolet Leander
COFFEE CAKES OR DOUGHNUTS.

Beat potatoes, yeast and sugar together and let rise. When light, add eggs and butter mixed. Stiffen with as small a quantity of flour as will permit you to knead the dough until light, sprinkle over the top, the crumbs of sugar, flour, butter, cinnamon, and bake.

For doughnuts, omit the crumbs, roll to one inch thickness after the second rising; cut with doughnut cutter, and, when plump, fry in deep, hot fat.

A flavoring of grated nutmeg improves the doughnuts.

Gertrude Kurz Muhlenberg.

"To make good tea for you and me
We'll heat this earthen pot, you see,
Then in it place just one, two, three
Full teaspoons of the fragrant tea,—
One each for pot, and me, and thee,
And when the water boiling be,
Turn on; then steep it thoroughly
Three minutes, to set the flavor free."
DOUGHNUTS.

(Yeast.)

4 P. M.

Pare and boil the potatoes in the water. When they can be easily pricked with a fork, take out the potatoes and mash. Let the potato water cool to milk warmth, then dissolve in it the yeast cakes. To the mashed potatoes, add the flour, salt, and sugar. Then add the water with the yeast cake dissolved in it. Beat well. Put in a warm place, cover with a cloth, and let rise.

Dough.

10 P. M.

Warm the sifted flour, but do not allow it to become hot. Heat the eggs in the shells, after which beat together. Heat the milk.

Put the flour in a very large, heated bread bowl. Make a hole in the centre. Put in the sugar and stir, keeping a wall of flour on all sides. Next add the hot milk and then the beaten eggs, working in a little of the flour as you stir. In the same manner, add the butter, the risen yeast, then the salt and grated nutmeg. Beat until it has the consistency of a very thick cake batter, then begin to work it to a light spongy dough. This will take nearly the full quantity of the flour. Put away in a warm place to rise over night, covering with warm cloths and an oilcloth.

6 A. M. (Next Morning).

Take out the dough; place on warm board and knead lightly, working in more flour if necessary.
DOUGHNUTS, Continued.

Try to get the dough smooth, not so thick as bread dough, and not floury.

Wash the bowl, and, with a pastry brush, grease it with hot melted butter. Place the dough into the bowl and lightly brush the top with butter. Set aside to rise for two hours.

Roll out about one inch thick, using as little flour as possible on the rolling board. Cut with a doughnut cutter. Place warm cloths on a table; put the doughnuts on these cloths, cover, and let rise from about one and one-half to two hours. Then swim in smoking fat until a delicate brown on both sides. Take out, drain in colander, and place on trays to cool.

Note: The hotter the kitchen, the better the doughnuts.

Belgian Store Recipe.

The modern house builder keeps cutting away room from the kitchen and pantry to add to the parlor. The modern household is not happy. Could this be one of the reasons?
FASTNACHTS.

Yeast Sponge.

Stir enough flour into the water to make a sponge as thick as a dumpling sponge. Dissolve a yeast cake in a little tepid water, add to the sponge and beat well. Let rise for two hours.

Dough.

10 O'clock P. M.

In a very large bowl, cream butter, sugar and lard until smooth. Add the hot mashed potatoes, salt, eggs beaten together, water and yeast. Cover with warmed cloths. Put in a warm corner of a hot kitchen and let rise until the next morning.

6 O'clock A. M. (Next Morning).

Work in sufficient flour to make a light sponge (thick enough to fall away from your fingers, but not as stiff as bread dough). Knead the dough thoroughly and carefully. Cover and stand aside until it has risen double its size. Roll out an inch thick, cut in pieces about two inches square. Put on warmed boards, cover with warmed cloths and let rise again until double its thickness. Fry in a deep kettle, either in lard or crisco. Have lard steaming hot.

Caroline Warner
SNOW BALLS.

Break the eggs into a bowl; beat until light. Add the sugar, beat again; then add the sour cream into which the soda has been dissolved and mix lightly without much stirring. Mix the cream of tartar with the flour and add last. Drop from teaspoon. Remove ends and roll in granulated sugar and cinnamon. Fry in deep hot fat.

Mrs. H. Bowers

POTATO BISCUITS OR CINNAMON BUNS.

Mix the ingredients together and make a thin batter. Set to rise at 5 P. M. and let rise until 10 P. M. Then add the lard, butter, eggs and flour enough to stiffen to the consistency of bread dough. Let stand until morning; then work into small biscuits. Let dough rise a second time and bake in a quick oven.

For cinnamon buns, use the same dough but roll out and spread with butter, raisins and currants. Sprinkle with brown sugar.

Mrs. Katherine Wr.
RAISED POTATO CAKES.

Yeast for Potato Cakes.

Pare and boil the potatoes in a quart of water. When soft, take out of the pot, mash and let cool until milk warm. Add the potatoes, sugar, flour, and salt. Thoroughly beat all together and stand in a warm place for two or three hours. It should rise about an inch.

If you are doubtful that this will make two cups of yeast, after rising, add a little extra warm water before setting aside to rise.

5 P. M.

Mix the yeast, mashed potatoes, warm water and sugar together.

10 P. M.

Add one cup of sugar, two well beaten eggs, one-half cup of either butter or lard (melted), a little salt, and flour enough to stiffen to the consistency of bread dough.

Knead for twenty minutes, cover and put into a warm place, free from all cold air.

Next Morning, at 6 A. M.

Take out a portion of the dough for each pan. Work lightly, fold into shape and put into a pan about one inch deep. Cover and stand in a warm place and let rise until it doubles in bulk. Place the pan on a small iron stand, set on the bottom of a hot oven, and bake for about twenty minutes.

Crumbs.

Put all the ingredients into a bowl and rub lightly through the hands until well mixed. Make a little sugar water, using three tablespoons of granulated sugar and one-half cup of warm water. Just before putting the cakes into the oven, brush the tops with the sugar water and then sprinkle generously with the crumbs.

Pauline Alt Baker.
"It is in the home kitchen that a woman reigns supreme."
FRUIT CAKE—No. 1.

Cream butter and sugar together; then slowly work in one egg at a time alternating with one tablespoon of flour. Work at least five minutes to an egg, continue alternating flour and eggs until all the eggs have been worked in; add remaining flour; dissolve the soda in the cream until there are no lumps and stir into the mixture; add the fruit, rolled in a little flour; about one-half teaspoon each of cinnamon, ginger, nutmeg, allspice, salt; a pinch of mace and black pepper; brandy.

If desired, more spices and brandy (generally one-half glass) may be added.

Pour into a very deep pan, lined on sides and bottom with buttered paper. Bake, on a small stand, on the bottom of a very moderate, steady oven for three hours. Watch the fire very carefully, as the temperature of the oven must not change.

Catherine Archer.

A steel knitting needle is a good thing with which to test a cake in the oven.

When you think the cake is done, gently stick the needle into it. If the needle comes out dry, the cake is finished; if the needle is sticky, the cake is not done.
FRUIT CAKE—No. 2.

Cream the butter and sugar. Beat in one egg at a time, then add, alternately, the fruit and nuts which have been well dredged with flour, and lastly the flour. Add the cherries cut in quarters, brandy and nutmeg. Bake three hours in a moderate oven.

Anna Beriolet Feaster

FRUIT CAKE—No. 3.

Work butter and sugar together; beat in yolks of eggs; then add the soda dissolved in the hot water. Next, add the spices mixed with the flour, then add the fruit, and the nuts rolled in a little of the flour. Add the lemon juice and after that the whites of eggs, well beaten.

Drop on greased tins and bake in a quick oven.

Mrs. Mary Grumbine Strickler
FRUIT CAKE—No. 4.

Cream butter and sugar, add eggs beaten separately, and the cream in which the soda has been dissolved. Add two cups sifted flour, cherries, strawberries, cinnamon and brandy. Dredge the fruit with the remaining cup of flour and add to the mixture. Next add the nuts.

Bake three or four hours in a moderate oven.

WHITE FRUIT CAKE.

Cream the butter and gradually add the flour which has been mixed and sifted with the soda; then add the lemon juice. Beat whites of eggs until stiff and gradually add the sugar. Combine the two mixtures, then add the cherries cut in pieces, almonds, citron and extract.

Bake in buttered deep cake pan for one hour.
NUT CAKE.

Composition Cake.

Cream butter and sugar together; add separately the beaten yolks of eggs; cream; flour mixed with baking powder; stiffly beaten whites of eggs; chopped nuts, powdered with flour; and lastly, the orange rind and juice.

Bake in a solid cake or in layers. If baked in a solid cake, let remain in a steady, slow oven for two hours, putting pan on a small stand on the bottom of the oven. Twenty minutes in a quick oven will be sufficient, if baked in layers.

Icing.

Beat the white of egg, add sugar, then the rind and juice of orange. Beat together and add the boiling water. Dissolve a little of Burnett's yellow coloring in cold water and add, a little at a time, until it becomes an attractive yellow color. Then beat in more sugar until it is of sufficient thickness. Spread on cake smoothly and evenly.

Harriet Ellison
HICKORY NUT CAKE.

Work together butter and sugar until very, very creamy. Then slowly work in one egg at a time, alternately with one tablespoon of flour. Work at least five minutes to each egg. Continue alternating flour and eggs until all the eggs have been worked in; then add remainder of flour and nut kernels; lastly, add brandy. Bake in a deep dish, placing it on small stand at the bottom of a moderate oven, for about an hour and a half.

Test thoroughly with corn straw or knitting needle before taking out of oven. If after withdrawing it from cake, the needle or straw is sticky, the cake is not done. If it is perfectly dry, the cake is baked.

Catherine Archer.

POUND CAKE.

Work butter and sugar together until very creamy. Then eggs, alternating with tablespoons of flour. Each egg should be worked in for at least five minutes. Work this way for one hour. Should there be any flour remaining, add it to the mixture. Grate in about one-fourth of a nutmeg and, lastly, add brandy. Put into a very deep pan, lined on sides and bottom with greased paper and bake on a small stand at the bottom of a very moderate, steady oven, for two hours.

Watch the fire very carefully. The oven must not rise nor fall suddenly.

Catherine Archer.
GRANDMOTHER'S POUND CAKE.

Cream butter, add sugar gradually, then the eggs, one at a time, beating each egg into mixture thoroughly before another egg is added. Then add nutmeg, wine, extract of rose and lastly, the sifted flour. This is an old-fashioned recipe and the cake can be kept fresh for several weeks if covered with paper, dipped in brandy, and kept in closely covered earthen jars.

GOLD CAKE.

Sift flour once before measuring it and twice afterwards. Cream butter and sugar, add beaten eggs and beat hard for twenty minutes. Add sifted flour, then the soda dissolved in milk, and lastly the orange juice and rind.
LADY CAKE.

Cream the butter and sugar, add the well-beaten whites of the eggs and stir in, alternately, portions of the milk and flour. Then add baking powder, and last of all the flavoring.

Bake in moderate oven for nearly an hour.

APPLE SAUCE CAKE.

Cream butter and sugar; add apple sauce, flour, spices, soda dissolved in hot water, and fruit.

Bake one hour in a slow oven.
SPONGE CAKE—No. 1.

Beat the yolks and the whites of the eggs separately. Add one-half the sugar to the whites, and one-half to the yolks. Sift the flour twice. After eggs and sugar have been beaten separately, turn yolks of eggs into the whites and beat well. Then fold in the flour. Flavor as desired.

The secret of all good sponge cakes is a steady oven, untiring energy while you beat and a light hand when folding in the flour.

Anna Bertollet Steer

HOW TO CUT AND FOLD.

Pour mixture into bowl, and cut through and through mixture with a spoon, then take up some of mixture in spoon and turn spoon completely over, and fold under mixture. Continue this process until mixture is blended.
SPONGE CAKE—No. 2.

Beat yolks and whites of eggs separately until very light; add sugar to the beaten yolks; then the lemon rind and lemon juice; whites of eggs; and flour. Pour into two cake pans lined with buttered paper. Bake in a slow oven for fifteen minutes, then increase the heat and bake thirty minutes longer.

Delia M. Resch

SPONGE CAKE—No. 3.

Beat yolks of eggs and sugar until light and creamy. Add lemon rind and juice, then whites of eggs beaten stiff and dry. Fold in very carefully the flour which has been sifted twice. Bake in a moderate oven. This cake has never been known to fail when instructions have been carried out carefully.

Eliza H. L. McGeehan
HOT MILK SPONGE—No. 1.

Beat eggs and sugar twenty minutes. Then add flour and, lastly, the hot milk. The milk should be hot but not boiling. Mix the baking powder with the flour.

HOT MILK SPONGE—No. 2.

Beat the yolks of the eggs and the sugar very light. Add the well beaten whites of the eggs, then the flour and baking powder. Put in the grated yellow rind and juice of the lemon and last of all the scalding hot milk. The pans should be greased and heated before the mixture is completed and the batter quickly placed in a moderate oven. It should rise, in the first five minutes and be baked in thirty minutes.
HOT WATER SPONGE CAKE.

Beat the eggs thoroughly. Add gradually the sugar, grated rind and juice of the lemon, boiling water, sifted flour (sifted again with the salt). Fold in the whites of the eggs, beaten very stiff. Bake in a moderate oven.

Frosting.

Boil the sugar and water until it forms a soft ball when dropped into cold water. Pour this gradually into the stiffly beaten whites of the eggs. Flavor to taste with lemon juice. Beat until cold.

If boiled icing becomes "sugary," beat into it quickly a little boiling water before spreading on the cake.
CREAM SPONGE CAKE.

6 eggs beaten separately
2 cups sugar
(granulated)
½ cup cold water
2 ¼ cups flour
2 teaspoons Royal Baking Powder

Cream butter and sugar together, add beaten yolks, water; next, add the flour, the baking powder; lastly, fold in the beaten whites of eggs. Bake in layers.

Cream for Filling.

½ pt. milk
2 eggs
1 tablespoon flour
1 tablespoon sugar
1 teaspoon vanilla

Beat eggs, flour and sugar until light, then stir into the boiling milk until thick enough to spread. Let cool and spread between layers.

Icing.

½ lb. sugar
(confectioners)
Sufficient boiling water to make the sugar smooth

Beat hard and spread over top and sides of cake.

Mary A. Myron
ANGEL CAKE—No. 1.

Beat whites of eggs to a stiff froth; stir in sugar; add vanilla. Mix the cream of tartar with the flour, sift four times and fold into the mixture.

Bake in tube pan, in a moderate oven, until it rises to top of pan. (This usually takes from fifteen to twenty minutes). Then turn the heat into the oven to finish baking. The cake should bake from forty minutes to an hour.

Mr. Katharine Felix

ANGEL CAKE—No. 2.

After sifting the flour four or five times, measure and set aside one cup. Have sugar sifted. Add salt to the whites of eggs, beat until foamy, add cream of tartar and beat until very stiff. Stir in the sugar, then fold in the flour very lightly. Bake in a moderate oven for from thirty-five to fifty minutes.

Mr. John S. Hartman

Beat whites of eggs for angel cake until you can easily lift the whites from the bowl with the beater.
SOFT GINGER BREAD—No. 1.

Cream butter and sugar, add molasses and spices and beat hard. Set mixture on range until slightly warm, then add cream, egg yolks and whites (beaten slightly), and soda. Lastly, add flour. Beat hard. One-half pound currants or raisins, seeded and cut in half, improves this excellent ginger bread. If fruit is used, dredge it with a portion of the flour and add the fruit last. Bake for forty minutes.

SOFT GINGER BREAD—No. 2.

Mix sugar, butter, spices, eggs and molasses together and beat well; then stir in the milk, soda, and lastly the flour. Bake in an oven not too hot.
GINGER BREAD—No. 1.

Cream butter, sugar and lard, then add the eggs, molasses, thick milk, ginger, and flour separately. Lastly, add soda dissolved in hot water.

GINGER BREAD—No. 2.

Beat butter and sugar together. Add molasses, ginger, nutmeg, cinnamon, flour, then the beaten eggs, and, lastly, the baking soda dissolved in boiling water. Pour into a roasting pan about fourteen inches long and bake in a moderate oven.
GINGER BREAD—No. 3.

Cream butter and sugar, add molasses, yolks of eggs, cream and spices. Beat thoroughly. Add stiffly beaten whites of eggs. Then add two cups of the flour, the dissolved soda and the remaining two cups of flour in the order given. This cake requires a very slow oven, and should be baked from forty to sixty minutes.

It is only the moderate, steady oven that makes ginger bread a success.

When you are looking at a cake in the oven, open and close the door slowly and gently so as not to force a cold draft over the cake.
MOLASSES CAKE.

Cream butter and sugar, then beat in separately the buttermilk, soda dissolved in hot water, molasses, eggs beaten to a stiff froth, flour mixed with the spices, raisins and currants, and, lastly, the brandy.

Bake in large roasting pan for one hour, placing it on a small stand at the bottom of a moderate oven. Watch fire carefully, but do not look at cake until time specified.

Try thoroughly with corn straw or knitting needle before taking out. If, after withdrawing from cake, the needle or straw is sticky, the cake is not done. If it is perfectly dry, the cake is baked.

Rebecca Archer Whipple.

With a cake, half of "the making" is in the baking.
CINNAMON CAKE.

1 cup sugar
1 1/2 cups milk
3 cups flour
3/4 cup seeded raisins
1 tablespoon lard
1/2 teaspoon salt
1 egg
Rind of 1 lemon
3 teaspoons baking powder

Sift flour and baking powder into a bowl. Chop in the lard with a knife; add sugar and mix well. Beat up eggs and pour them into the milk and add gradually to the mixture in the bowl. Dredge the raisins thoroughly with a little flour and stir them in. Bake slowly in a moderate oven. Brush top with melted butter, using a pastry brush for this purpose. Mix sugar and cinnamon and sprinkle over the buttered top.

SPICE CAKE.

3/4 cup butter
3 eggs
2 cups sugar (brown)
1 cup sour milk
1 teaspoon soda
2 2-3 cups flour
2 teaspoons cinnamon
1 teaspoon cloves
1/2 lb. seedless raisins (add if you so desire)

Cream the butter and sugar; work in the eggs, one at a time; add the milk and soda. Next add the flour and spices sifted together. If raisins are used, roll them in a tablespoon of flour and add last. Mould in small loaves and bake in a moderate oven about twenty minutes.

If desired, the raisins may be added, but the cake is very good without them.
HUCKLEBERRY CAKE.

Cream butter and sugar. Add beaten yolks of eggs, then milk, flour, spice, whites of eggs whipped stiffly and soda in order given. Stir in the huckleberries with wooden spoon or paddle, being careful not to bruise them. Bake in a pan in a moderate but steady oven, until a straw comes out clean from the thickest part.

DATE CAKE.

Put all the ingredients, excepting the eggs, into a bowl. Mix well with the hands. Then drop in the eggs, without beating. Stir the mixture well. Bake for forty minutes in a moderate oven.
LITTLE DAINTY CAKES.

“The Little Belgium Cakes.”

Beat sugar and butter to a cream, grate in rind of orange, drop in whole eggs, beat well and add flour mixed with baking powder. Pour into a good size roasting pan, the bottom of which has been covered with a buttered paper. Bake in a quick oven twenty or twenty-five minutes. Test with a straw or a knitting needle before taking out of oven.

After icing, cut into little diamonds or squares and decorate with a confectioner’s tube or with preserved cherries.

Icing.

Mix the beaten white of egg, and the confectioner’s sugar. Then add boiling water and beat thoroughly. Add the vanilla and beat in more sugar until thick enough to ice. For decorating use Burnett’s coloring dissolved in a little water. Mix with a small quantity of the icing and put in the decorating tube. Be sure that the icing used for decorating is sufficiently thick, so as to keep the form when issuing from tube.

Harriet Ellison
SWEET CREAM CAKE.

Beat yolks of eggs and sugar together, add cream, then flour and baking powder. Beat whites of eggs until stiff and add last. Put into layer cake pans and bake in a hot oven, twenty minutes. This cake may be iced if desired.

BOSTON LAYER CAKE.

Cream the butter and sugar together; add the slightly beaten yolks of eggs; then the milk; flour mixed and sifted with the baking powder; the stiffly beaten whites of eggs; and the vanilla. Bake in layers, in a moderate oven.

Icing.

Boil until stringy; add whites of the eggs well beaten. Spread on cake.
ICE CREAM CAKE—No. 1.

Cream sugar and butter, add milk, then flour, cornstarch and baking powder, mixing starch, powder and flour together. Add the well-beaten whites of eggs and the flavoring.

Icing.

Boil sugar, water and vinegar until soft between fingers when dipped in cold water. Add a pinch of cream of tartar to the whites of the eggs and beat well. Pour the syrup into the beaten whites and beat very, very hard.

To spread icing smoothly on a cake, dip the icing knife frequently into hot water.
ICE CREAM CAKE—No. 2.

Cream butter and sugar, add milk, and beat hard. Stir in the flour and cornstarch. Sprinkle in the baking powder, and fold carefully into the mixture. Lastly, fold in the stiffly beaten whites of eggs.

Icing.

Boil sugar and water until it spins a thick thread. Pour slowly into the stiffly beaten whites of eggs. Then quickly add the marshmallows. Beat hard until thick. Add one cup of grated cocoanut. Spread between layers, also on top and sides. Sprinkle the top and sides with remainder of the cocoanut.

Emma Knoll.

ICE CREAM CAKE—No. 3.

Cream the butter and sugar, then add the milk. Next add the baking powder mixed with the flour, and lastly, the flavoring and well-beaten whites of eggs.

Icing.

Beat all together and spread on cake.
WHITE CAKE.

Cream the butter and the sugar together. Add the milk and then the baking powder and cornstarch mixed with the flour. Add lastly the beaten whites of the eggs.

For cocoanut layer cake, add a few drops of bitter almond.

For nut cake, add two cups of hickory nuts and flavor with sherry wine.

Icing.

Pour the boiling water over the sugar and stir until dissolved. Then boil and add the vinegar. When gummy, pour over the beaten whites of the eggs in which has been beaten a pinch of cream of tartar. Beat until stiff and creamy.

To keep yolks of raw eggs fresh for several days, drop unbroken into a bowl of cold water.
ALMOND CAKE.

Cream butter and sugar, add the whites, next the baking powder and flour mixed together. Lastly add the whites of eggs and the flavoring. Bake in a loaf or in layers.

Icing.

Put the marshmallows into a double boiler and let them steam until very soft. Boil the sugar and water until it spins a thread, then beat in the beaten whites and add the marshmallows. Beat a full minute. Add the vinegar and beat very hard until smooth and thick.

NOVELTY CAKE.

Beat yolks of eggs and sugar together until very light. Beat whites of eggs until stiff. Mix baking powder with the flour, pour the hot milk on the yolks and sugar, beating constantly. Add the flour and baking powder and the well-beaten whites of eggs. Flavor to taste. Bake either in layers or loaf.
LADY BALTIMORE CAKE.

Cream butter and add sugar gradually while beating constantly. Mix and sift the baking powder and the flour and add, alternately with milk, to the first mixture; then add flavoring and cut and fold in the whites of eggs beaten until stiff and dry. Turn into three buttered and floured seven-inch square tins and bake in a moderate oven. Put layers together with the fruit and nut filling and cover top and sides of cake first with fruit and nut filling and then with ice cream frosting.

Fruit and Nut Filling.

Put sugar and water in a smooth graniteware saucepan, bring to the boiling point and let boil until syrup will spin a thread when dropped from tip of spoon. Pour gradually into the well-beaten whites of eggs and continue the beating until the mixture is the proper consistency to spread. Add the remaining ingredients. One-half this quantity may be made and used only between the layers.

Ice Cream Frosting.

Put sugar and water in smooth granite saucepan; bring to the boiling point and let boil until syrup will spin a thread when dropped from tip of spoon. Pour gradually, beating constantly, on whites of eggs which have been beaten until stiff, but not dry. Continue beating until mixture is of right consistency to spread, then add flavoring.
LORD BALTIMORE CAKE.

Cream butter and add the sugar gradually, beating constantly; then add yolks of eggs, beaten until thick and lemon colored, milk, flour mixed and sifted with baking powder, and vanilla. Turn into three buttered and floured seven-inch tins and bake in a moderate oven. Put layers together with Lord Baltimore Filling and cover top and sides of cake with Ice Cream Frosting. Garnish with halves of candied cherries and diamond-shaped pieces of Angelica.

Lord Baltimore Filling.

Make an Ice Cream Frosting of sugar, water and whites of eggs. When the proper consistency to spread, add dry macaroons, chopped pecans, nut meats, and blanched Jordan almonds. Then add cherries cut in quarters, lemon juice, sherry wine and orange extract.

HOW TO CREAM BUTTER.

Put butter into a bowl and mash against the sides of the bowl with a spoon, until of a creamy consistency.
DELICIOUS LEMON JELLY CAKE.
Cream butter and sugar, add yolks of eggs, milk and flour. Next, add vanilla and, lastly, the beaten whites. Bake in layer tins.

Filling Between Layers.
Boil all ingredients together until it becomes a thick cream when cooled; spread between the layers.

Icing.
Boil sugar and water until it spins a thread. Then pour into the beaten whites of eggs. Flavor to taste and beat until thick. Add melted chocolate when half beaten.

JELLY CAKE.
Cream butter and sugar. Add the eggs not beaten separately, then the flour, extract and soda last. Bake in layers. Spread currant jelly between layers and on top.

Lily D. Stichter.

Gertrude Harbaugh Ireland
LEMON CAKE.

Beat butter and sugar together until creamy. Add eggs, beaten very light. Next add milk and flour alternately (sift flour and baking powder together). Flavor with the grated rind and juice of the lemon.

Boiled Frosting.

Boil sugar and water together until it threads. Pour the syrup slowly over the beaten whites of eggs. Beat until cool, then flavor with the lemon juice and the grated lemon rind.

ORANGE CAKE—No. 1.

Cream butter and sugar, add beaten yolks, milk, flour mixed with the baking powder, and orange rind, in the order given. Lastly, add the beaten whites of the eggs.

Icing.

Boil sugar and water together until it spins a thread. Beat slowly into the beaten whites. When almost cold, beat in the rind of the orange.
2 eggs
1 cup rich sweet cream
1½ cups sugar
(granulated)
2 teaspoons baking powder
2½ cups flour
The grated rind of 1 orange

ORANGE CAKE—No. 2.

Beat sugar and eggs together as if for sponge cake, add cream, then flour mixed with baking powder. Next, add the grated orange rind. Bake in layers in a quick oven.

Boiled Icing.

Boil the sugar and water until it spins a thread. Take off the stove and beat it into the stiffly-beaten eggs. Add the juice and the grated orange rind and beat until thick.

Mrs. Mathyrin B. Wallace

ORANGE CAKE—No. 3.

Beat eggs and sugar together for twenty minutes; add rind and juice of orange; then the water. Lastly fold in the flour mixed with baking powder. If layer cake pans are used, bake in a moderate oven for twenty-five minutes. If one large roasting pan is used, bake forty minutes. Watch the fire carefully but do not open the oven door until the specified time.

Icing.

Beat white of egg; add confectioner’s sugar; then orange rind and juice. Beat well together; add boiling water and a little of Burnett’s yellow coloring. Dissolve in cold water and add, a little at a time, until it becomes an attractive yellow. Then beat in more sugar until it is of sufficient thickness to ice. Spread on cake.

Belgian Store Recipe.
CHECKER-BOARD CAKE.

Cream butter and sugar; add beaten yolks; beat in the sweet milk; add the flour mixed with the baking powder; and lastly, the beaten whites of eggs.

Divide the dough into two bowls, taking one tablespoon more in one than in the other; add the melted chocolate to the bowl holding the less quantity.

To Get the Desired Effect.

This cake must be baked in three round layer tins in the following manner:

1. Take one layer tin and, beginning with brown dough, first, drop a teaspoonful at a time all along the sides; next, the white the same way, and so on, until the whole bottom is covered. Be sure to have the black dough for the finish.

2. The second pan, begin with the white dough, then the black, and so on, until the bottom is covered. Be sure to have the white dough for the finish.

3. The third pan repeat as first layer. Begin with brown dough.

Placing the Layers.

Place black layer top and bottom and the white layer in the middle. Put the following icing between each layer and over the top and the sides.

When the cake is cut, you will have a perfect checker-board effect.

Icing.

Boil carefully for twenty minutes until it thickens to a custard. Be careful not to scorch. When cold, spread on and between the layers.

[Signature]
COCOANUT CAKE—No. 1.

Work sugar and butter to a cream, then add separately, the buttermilk, and the soda dissolved in a tablespoon of boiling water. Now add the well-beaten eggs, the flour, and, lastly, the rind and the lemon juice. Pour into layer tins and bake in a moderate oven.

Icing.

Put sugar into a bowl and stir in the beaten whites of eggs, then pour in the boiling water. Add vanilla and beat thoroughly. If the mixture is too thin to ice nicely, add more sugar. If too thick, add more boiling water. Sprinkle cocoanut thickly between the layers, on the top, and on the sides.

Belgian Store Recipe.

In baking cakes it is best to cover the bottom of the pans with greased paper, having previously greased the pan as well. The easiest way to do this is to melt a little butter in a dish and apply lightly with a pastry brush. (A flat white paint brush will answer the purpose).
MRS. MOTT’S FAMOUS COCOANUT CAKE—No. 2.

Cream butter and sugar and then work in the beaten yolks of the eggs. Dissolve the soda in the milk and add to the butter and sugar. Lastly, add the flour and cream of tartar, mixed together. Bake in layers and put together with boiled frosting.

Boiled Frosting.

Boil sugar and water until it threads from a spoon. Have ready the whites, beaten to a froth. Gradually, add the boiled sugar and beat well. Flavor with lemon juice. As you put the cake together with this frosting, sprinkle each layer heavily with the freshly grated cocoanut.

COCOANUT CAKE—No. 3.

Cream butter and sugar, add milk, then the flour mixed with baking powder. Lastly, fold in the stiffly beaten whites of eggs.

Icing.

Boil sugar and water until it spins a thread; pour slowly into the stiffly beaten whites and beat hard. When ready to ice the cake, beat in the cocoanut. Put between layers and on top and sides of cake. Sprinkle remainder of cocoanut over the outside of the cake.
CHOCOLATE CAKE—No. 1.

Make a fairly thick custard out of the melted chocolate, sweet milk and yolks of eggs. Stand aside to cool.

Work sugar and butter together; add milk, either sweet or sour. If sour milk is used, add a teaspoon of soda dissolved in one-fourth of a cup of boiling water. If sweet milk is used, mix the teaspoon of baking powder into the flour. Add custard, then flour. Bake in layers.

Icing.

Pour boiling water over the granulated sugar; stir and mix thoroughly before putting on hot fire. As soon as it boils, add vinegar; boil until it spins a thick thread, stirring as little as possible; then pour it slowly into the two stiffly beaten whites of eggs; beat very, very hard. Add vanilla and continue beating until it becomes thick like a marshmallow. Spread quickly over cake and set near an open window to cool. If you wish, a little of the white icing may be saved; into this beat, quickly, the melted chocolate. Gently cover the hardened white icing with this chocolate icing.
CHOCOLATE CAKE—No. 2.

Cream butter and sugar, add yolks of eggs, sour milk, and the melted chocolate. Add flour, whites of eggs and, last of all, the baking soda, which has been dissolved in a little hot water. Beat well. Add vanilla.

Icing.

Boil for a few minutes, sugar, chocolate, milk and butter. Flavor with the vanilla. Beat until cold and stiff enough to spread.

CHOCOLATE CAKE—No. 3.

Cream butter and sugar; add the beaten yolks of eggs, then milk, and, lastly, flour mixed with the baking powder. Put into two large layer pans and bake in a quick oven.

Icing.

Melt chocolate, add sugar and milk; boil carefully until it spins a thread; then beat hard in a cool place until thick enough to spread on cake.
CHOCOLATE CAKE—No. 4.
(Stir In Chocolate Cake.)

Cream butter and sugar together; then add the beaten yolks of eggs; work in, separately, the soda dissolved in water, flour, melted chocolate and vanilla. Lastly, add the beaten whites of eggs.

Icing.
Pour boiling water over the sugar; stir until clear; then boil quickly until it spins a thick thread or becomes almost hard, when a small quantity is dropped into water.

CHOCOLATE CAKE—No. 5.

Cream butter and sugar, add milk, vanilla, flour mixed with the baking powder, and last, the beaten whites of the eggs.

Icing.
Boil on stove until quite thick and when cold flavor with vanilla. Spread the icing evenly over the top and sides of the cake.
CHOCOLATE CAKE—No. 6.

Work butter to a cream, add sugar and yolks of eggs, then milk and flour. Lastly, add the whites of eggs, beaten to a froth. Bake in layer pans.

Cream.

Boil sugar and cream until it thickens or hardens slightly. Add vanilla and beat until the mixture cools. Spread on each layer of cake and add melted Baker’s chocolate on top of cream.

Icing for Top and Sides.

Beat well together egg, sugar and milk; add to the melted chocolate and boil. Stir while it is boiling. Before taking from the stove, add the vanilla.

Anna Peitolet Hunter
CHOCOLATE CAKE—No. 7.

Cream butter and sugar, add yolks of eggs, milk, flour, well sifted with baking powder, and whites of eggs. Add in the order given.

To one-half of the dough add the melted chocolate. Make two white layers and two chocolate layers.

Icing.

Boil sugar, water and vinegar until a small portion, after being dropped into cold water and rolled between the fingers, will form a soft ball. Add the cream of tartar to the whites of the eggs, beat until stiff and then pour in slowly the boiled syrup, beating all the while and very, very hard. Lastly, beat in the melted chocolate.
CHOCOLATE CAKE—No. 8.

Dissolve the chocolate in the boiling water; cream the butter and sugar; add yolks of eggs; beat again; then add milk, cinnamon, chocolate and sifted flour. Give the whole a vigorous beating. Stir carefully into the mixture the whites of eggs beaten to a stiff froth. Add vanilla and baking powder, mixing quickly and lightly. This makes a very good loaf cake or it may be baked in layers.

Chocolate Icing.

Melt the chocolate, stir in the cream and water. Add sugar and boil five minutes. This recipe is a very satisfactory one.

Why do all men prefer chocolate cake?
CHOCOLATE CAKE—No. 9.

Cream the butter and sugar and eggs, yolks and whites, together. Add the cocoa dissolved in enough boiling water to make a smooth paste; the sour milk; the soda dissolved in the water; the flour into which the baking powder has been stirred, and then the vanilla.

Mrs. W. Snyder St. Ane.

CHOCOLATE CAKE—No. 10.

Cream butter and sugar until light, then add the yolks of eggs, previously beaten. Dissolve the chocolate with five tablespoons of boiling water and, when cold, add to the above. Add the milk, then the flour. Beat well after adding the flour. Stir in the baking powder lightly, and then add the well-beaten whites of the eggs.

The secret of this cake is to beat hard and long.

Butter Icing.

Beat well together, until smooth, and spread on the sides and the top of the cake.

Rebecca Nagman Dechant.
CHOCOLATE AND WHITE CAKE.

Cream the butter and the sugar. Add the beaten yolks of the eggs, the milk, vanilla and the baking powder mixed with the flour. Add last the beaten whites.

To half of the batter, add one-quarter of a cake of Baker’s melted chocolate, making two white and two chocolate layers.

Icing.

Stir the sugar and water until dissolved. Put on stove to boil. When it boils, add the vinegar. Let boil until it becomes gummy, then pour it over the beaten whites of eggs in which has been beaten a pinch of cream of tartar. Then add the chocolate and beat until stiff and creamy.

When baking a cake, do not look into the oven too often. You will look only to find a failure.
CHOCOLATE FUDGE CAKE.

Work butter, sugar and yolks of eggs together. Add cream, then flour (with soda in it). Next add melted chocolate; soda dissolved in water; vanilla; and, lastly, the beaten whites of eggs. Bake in three layer cake pans in a moderate oven, which should gradually become hotter.

Fudge Icing.

Melt the chocolate in a skillet, add the other ingredients. Stir until the mixture comes to a boil. Boil for a scant five minutes and beat in a cool place until stiff.
BLACK JOE.

Part 1.

Cream the butter and sugar together. Add the beaten yolks of the eggs, then the sweet milk. Next add the flour mixed with the Royal Baking Powder. Stir in the cool custard (Part 2) and fold in whites of eggs.

Part 2.

Cut the chocolate into pieces and put into a double boiler. Add the milk, sugar, yolk of egg, and vanilla. Boil carefully until it thickens to a custard, then put aside until cold and add to the other dough as directed in Part 1.

Mrs H T Hanr.

BLACK JOE SPONGE CAKE.

Boil chocolate and milk together until creamy. Set aside to cool. Beat sugar and eggs as you would beat them in making a sponge cake, add the custard, then the flour mixed with baking powder. Lastly, add the vanilla. Bake in layers or in roasting pan.

Icing.

Put the sugar into a bowl, add the cocoa and the butter. Pour the boiling coffee over this mixture, stir thoroughly and spread on top and sides of cake.

Mrs Wallace W Weaver
DEVIL'S FOOD.

Cream the butter and sugar; add the eggs, one at a time; the milk; the second or chocolate mixture. Mix the baking powder with the flour, sift, and add to the mixture. Bake in layers in a moderate oven.

**FIRST MIXTURE**
- 1 cup brown sugar
- ½ cup butter
- 3 eggs
- ½ cup milk
- 2 cups flour
- 2 teaspoons baking powder

**SECOND MIXTURE**
- 1 cup sugar
- ¼ cup cocoa
- ½ cup milk
- ½ teaspoon vanilla

*(Let come to a boil and add to first mixture, when perfectly cold)*

**Chocolate Icing.**

Mix the sugar and cocoa together. Add the butter to the cream and boil. When the cream boils, pour it into the mixed sugar and cocoa and beat. Add vanilla and beat well until smooth.

Mrs. Luther S. Moler
LITTLE GEM CAKES

ORANGE CAKES.

Cream the butter and sugar, then add the yolks of the eggs beaten very light. Next add the milk, baking powder mixed with the flour, and then the rind and juice of the orange. Bake in Gem pans.

Icing.

Pour the boiling water over the sugar and stir until dissolved. Then boil and add the vinegar. When gummy, pour over the beaten whites of the eggs in which has been beaten a pinch of cream of tartar. Beat until stiff and creamy.

QUEEN CAKES.

Cream butter and sugar together, add the well beaten eggs, cinnamon, nutmeg, rind and juice of lemon and beat well. Add flour, mixed with baking powder, also the fruit which should have been mixed with a little flour. Bake in Gem pans.
ENGLISH PLUM CAKES.

Beat butter and sugar until very light and creamy. Add salt and flavoring (one tablespoon brandy, or one-half teaspoon vanilla or almond). Then add eggs, one at a time, and beat each egg in well before adding the next one. Beat mixture for fifteen minutes, then stir in lightly the sifted flour. Bake in small tins one and one-half inches in diameter. Ice top with plain icing.

Icing.

Pour boiling water over sugar. Stir it together thoroughly before putting on hot fire. As soon as it boils, add vinegar. Boil it until it spins a thick thread, stirring as little as possible; then pour it slowly into the two stiffly beaten whites. Beat very, very hard. Add the vanilla. Continue beating until it becomes thick like a marshmallow. Spread quickly over cake. You can, if you wish, save a little of this icing. Beat in quickly one-half cake of Baker’s melted chocolate and cover the white icing gently with this chocolate icing. See that the white icing has hardened by the window before covering with the chocolate icing.
1, 2, 3, 4, CAKE.

Cream butter and sugar, then add yolks of eggs. Next add milk and then two and one-half cups of flour, to which the baking powder has been added; last of all, add the whites of eggs, well beaten. Test a sample of the dough in the oven. If the sample cake does not drop, your cake is ready for baking; if it drops add a little more flour. Be careful to use the same cup for all measurements and to mix the cake with the hand.

This recipe makes very good little Gem cakes, especially if iced.

Agnes Schwartz

GRAHAM GEMS.

Mix flour and milk, then add salt and eggs beaten separately and very light. Bake in Gem pans in a quick oven.

A. S. Gordon
BROWNIES—No. 1.

Beat sugar and eggs together. Then add the butter, chocolate, vanilla, flour and lastly the nuts rolled in a little of the flour. Put into a long pan and bake in a moderate oven for twenty minutes. While hot, cut into squares.

BROWNIES—No. 2.

Cream the butter and the sugar. Add the yolks of the eggs, the melted chocolate and the vanilla. Then add the sifted flour, the chopped walnuts and lastly the beaten whites of the eggs.
OATMEAL COOKIES.

Mix all the dry ingredients together thoroughly; add melted butter, almond extract and whole egg; stir thoroughly and drop in small quantities far apart on flat buttered tins and bake from three to five minutes. Remove from pans while warm.

ROCKS.

Beat sugar and yolks of eggs together. Add the milk and then the flour into which the spices and the baking powder have been mixed. Reserve a little of the flour with which to dust the fruit. Next add the beaten whites and lastly the fruit and the brandy. Drop with a teaspoon on buttered pans and bake in a moderate oven.
WALNUT DABS.

1 lb. sugar (dark brown)  
3 eggs  
8 heaping tablespoons of flour  
1/4 teaspoon of baking powder  
1 pt. of walnuts  

Beat the sugar and eggs together. Then add the baking powder mixed with the flour and then the nuts, lightly dredged with flour. Drop on tins and bake.

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DELICIOUS NUT COOKIES.

1 cup butter  
1 1/2 cups sugar  
3 eggs  
1 teaspoon soda dissolved in 1/2 tablespoons of hot water  
3 1/4 cups flour  
1/2 teaspoon salt (very scant)  
1 teaspoon cinnamon  
1/2 cup seeded, chopped raisins  
1 cup walnuts (or any other nuts)  
1/2 cup currants  

Cream the butter and add the sugar gradually. Add the eggs, one at a time, working well after adding each egg. Add the soda, then half the flour, mixed and sifted with the cinnamon and salt. Then add the nut meats, fruit and remaining flour. Drop by spoonfuls, one inch apart, on buttered tins. Bake in a moderate oven.
ALMOND MACAROONS.

Mix almond paste with whites of two eggs and sugar with whites of four eggs. Mix with the hands for ten minutes. Drop on greased tins with a spoon and on each spoonful drop a little water. Sprinkle with granulated sugar.

Anna Berthel Lentz

NUT MACAROONS—No. 1.

Beat sugar and whites of eggs together for about thirty minutes or until very stiff. Then add the nuts and drop in spoonfuls on flat pans. Before placing the macaroons on the pans, rub very lightly with lard or cover with rice paper.

Sarah A. Kluger King

NUT MACAROONS—No. 2.

Mix nuts with powdered sugar, then add the whites, beaten very light. Use nuts of any kind. Drop on greased tins. Bake in a moderate oven.

Mrs. Emma Geise Tyson
MARY ANN CAKES.

Cream butter, lard and sugar. Add eggs, then milk, and, lastly, the flour and baking powder. Bake on flat tins in a quick oven.

Anna Vertolet Senter

LITTLE SPONGE CAKES.

Beat the whites until stiff, then fold in lightly one-half of the granulated sugar. Beat the yolks, add the remainder of sugar and beat again exactly five minutes. Pour the whites into the yolks and beat together thoroughly. Fold in lightly the flour which has been sifted twice. Lastly add lemon rind and juice and pinch of salt. Pour into good-sized gem pans. Dust lightly with pulverized sugar just before putting into oven and bake in a moderate oven for thirty minutes.

Rose A. Feloy

ENGLISH CAKES.

Cream sugar and butter, then add eggs and work until light. Add flour, and, lastly, the currants and brandy. Drop on tins from a teaspoon.

Anna Vertolet Senter

COCOA KISSES.

Beat eggs stiff; add sugar and flour with cream of tartar; then cocoa. Drop on tins from a teaspoon.

A. S. Gordon
TAYLOR CAKE.

Cream the butter and the sugar; add yolks of the eggs, molasses, one-fourth of the flour, and the whites of the eggs beaten stiff. Then add another one-fourth of the flour and the sour cream in which the soda has been thoroughly dissolved. Work in the remaining flour, drop on tins about two inches apart, and bake for ten minutes in a very hot oven. This recipe makes about eighty-four cakes.

COOKIES.

Cream butter and sugar, work in whole yolks of eggs, then the milk, flour mixed well with the baking powder and nutmeg. Lastly, add the beaten whites. Drop on pans and bake in a slow oven.

APIES.

Cream the butter and the sugar. Add the eggs, then the milk. Lastly, add the flour, with which the cream of tartar and the soda have been mixed. Roll out thin and bake in flat pans.
LITTLE CHRISTMAS CAKES

CHRISTMAS BISCUITS—No. 1.

Cream the butter and sugar; add the eggs, one at a time; cream, soda and flour. Roll very thin. Cut out with cake cutter. Bake in a moderate oven.

This recipe is very fine. It has been in the family for more than fifty years.

Mrs. Esther H. Inouye

BISCUITS (ANIMAL CAKES).

Cream the butter and sugar; work in the whole eggs and the soda dissolved in the thick milk; add enough grated nutmeg to flavor nicely; work in the flour. This will make a stiff dough.

Put this dough into the ice cooler over night. The next morning, roll out one-quarter of an inch thick and cut with various shaped cutters. Bake on flat pans in a hot oven. If desired, these cakes may be iced.

Icing.

Put the sugar into a bowl, add the beaten whites of egg and stir. Pour in the boiling water. If it is not the desired consistency, add more sugar. Beat thoroughly to make smooth. Add vanilla flavoring.

Sarah Albright Ragneau
SAND TARTS—No. 1.

Mix dough the night before using. Stand in cool place and next morning roll very thin; cut with cake cutter, rub with beaten white of egg; sprinkle with cinnamon or nutmeg and sugar. Put an almond or hickory nut kernel in the centre of each cake.

Mrs. Emma DeArre Tyson

SAND TARTS—No. 2.

Rub flour, nutmeg and sugar together and wet the mixture with two whole eggs and the whites of four. Make dough the day before baking. Roll as thin as possible and cut with a cake cutter. Brush the top of each cake with the beaten whites of eggs, sprinkle with a little granulated sugar mixed with cinnamon and dress with either hickory nut or English walnut kernels.

Anna Bertollet Hunter
SAND TARTS—No. 3.

After the butter and sugar have been creamed, add the eggs well beaten, then the flour. Roll out and cut with a cake cutter, sprinkle with cinnamon and sugar. Put a nut on the top of each cake.

Mary F. Mull

SAND TARTS—No. 4.

Work the butter and sugar together until a smooth cream; work in the eggs; flavor with the nutmeg; add salt and slowly work in the flour. Put the dough into the refrigerator over night.

Next morning, roll out very thin and cut with a cake cutter. Beat the yolk and white of an egg and, with a pastry brush, brush it over the tops of the little cakes; sprinkle with granulated sugar and a little cinnamon; firmly press four nuts on each cake; place on well buttered tins and bake in a moderate oven.

Catherine Archer.
JUMBLES—No. 1.

Cream butter and sugar, then add the eggs and, lastly, the flour. Drop on tins in portions the size of a quarter and press flat from the centre. The more you press, the better they get.

Mrs. John M. Gates

JUMBLES—No. 2.

Cream sugar and butter. Add beaten yolks, then the sour milk in which soda has been dissolved, next flour, and, lastly, beaten whites. Use jumble squeezer to spread on pans. Bake in a quick oven.

Mrs. Emma A. Reiley
**PLAIN JUMBLES.**

Work butter and sugar together until a smooth cream; sprinkle in the salt; add the whole eggs, working in one at a time; rind and juice of lemon; cream, with the soda dissolved in it; lastly, the flour, working it in thoroughly. Set in the refrigerator over night.

Next morning, cut the dough in pieces; roll into cylindrical shape with your hands; drop into jumble squeezer and squeeze on a board well covered with sugar. Cut in two inch lengths and roll lightly in sugar. Put on well buttered flat pans and bake in a quick oven.

*Catherine Archer.*

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**PAPER JUMBLES.**

Work the sugar and butter together, until very creamy; add the egg; flavor with the rosewater and nutmeg; add salt, and slowly work in the flour. Put into the refrigerator over night.

The next morning, sprinkle the baking board with flour and sugar mixed; roll the dough very thin; cut with a cake-cutter; place on large, buttered tins and bake.

*Catherine Archer.*
**SCOTCH CAKES.**

Work butter and sugar together until a smooth cream; add molasses; two-thirds of the grated cocoanut; work in the flour; add the brandy and rose-brandy. Butter carefully large flat pans and drop, by small teaspoonfuls, not nearer than four inches apart, as the cakes spread out, becoming as thin as wafers. Put in a moderate oven for five minutes; take out and quickly sprinkle cocoanut over the centre of each cake. Put back into oven and bake until a light golden brown. This should take about ten or fifteen minutes. When baked, remove from the pan as soon as cakes are cool enough to slip a knife under them without wrinkling the edges.

*Catherine Archer.*

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**GINGER SNAPS.**

Work butter and sugar together until a smooth cream; add molasses; some of the flour mixed with the spices; then the rest of the flour, working slowly and thoroughly. Put the dough into the refrigerator over night. The next morning roll out very, very thin. This can best be done in a cold room or near an open window. Cut the dough with a small cake cutter, lay on flat pans and bake; watch carefully so that they do not burn.

*Catherine Archer.*
CURRANT CAKES.

The Old-Fashioned Christmas Drop Cakes.

Work butter and sugar together until a smooth cream, then slowly work in the whole eggs, working in one at a time; add a little of the flour; rind and juice of the lemon; add salt. Work in slowly the rest of the flour and the currants. Drop by spoonfuls on large buttered pans, pressing out from the centre, because these cakes are better and daintier when they are very thin.

A good plan is to put the cake pans on the plate rack over the stove and let the cakes melt as much as possible before putting them into a moderate oven to bake. Be sure to butter your pans thoroughly, because, if the cakes are thin, it is difficult to remove them from the pans without breaking.

Catherine Archer.

GRAHAM CRACKERS.

Beat butter, sugar and egg together. Add cream of tartar and soda, mixed and dissolved in warm water. Then add flour and roll out thin. Cut in shapes and bake in a quick oven until crisp.

A. J. Gordon
CANDIES

CHOCOLATE FUDGE.

Mix the ingredients together and cook until a drop thickens to a soft consistency in cold water. Then beat until stiff.

Mrs. Geo. Ritter

FUDGE—No. 1.

Put all the ingredients into a skillet, place on stove and boil from three to five minutes. Remove pan from stove and beat mixture until it thickens. Add the vanilla. Pour into buttered pans. When cool, mark into blocks.

Mrs. Geo. Ritter
FUDGE—No. 2.

2 cups sugar
( granulated)
1 cup milk and cream
( equal parts)
\( \frac{1}{4} \) cake Baker's chocolate (a little more)
Butter the size of a large walnut (do not use salty butter)
4 marshmallows
\( \frac{1}{2} \) teaspoon vanilla

Break the chocolate into small pieces. Put all the ingredients into a skillet, over a moderately hot fire. Boil about fifteen minutes, stirring well and frequently. When you can see the bottom of the pan under your spoon as you stir, remove from the fire. Add four fresh marshmallows and the vanilla. Beat constantly until just ready to set. Pour quickly into a well greased pan and allow to cool. Have the fudge in the pans about one inch thick, as it will keep fresh and creamy much longer.

To make marshmallow fudge, cut marshmallows into halves, cover the bottom of the pan and pour the fudge over them.

Elizabeth Brine Heaton
AMERICAN FUDGE.

Mix all the ingredients (except vanilla and nuts) and boil for a few minutes, stirring vigorously all the time. When the mixture begins to thicken, take it off the fire, add vanilla and nuts and stir well. (Boil to 247 degrees). Pour into buttered tins, mark into squares, cool, and break. This quantity makes one pound of fudge.

Harriet Ellison

DIVINITY FUDGE.

Boil sugar, salt, syrup and water until a drop will harden instantly in cold water. Beat whites of eggs very stiff, and into them pour, very slowly, the hot syrup, beating constantly the while. Add nuts and vanilla. Continue beating until the mixture is almost hard, then spread quickly in buttered pans. When cold, cut in small squares.

Mrs. Margaret O. F. Elmers
SEA-FOAM CANDY—No. 1.

Boil sugar and water until it spins a light thread; then add the well beaten whites of the eggs, and beat until it drops smoothly from a spoon. Drop on buttered pans or oiled paper.

\[ \text{Susan Ragnel Beggs} \]

SEA-FOAM CANDY—No. 2.

Boil sugar and water until it spins a hair. Pour it into the white of egg, beaten stiff; add cream of tartar and vanilla; beat until nearly cold. Drop on buttered tins.

If you find that it is not sufficiently boiled after beating it, put back in pan and heat for several minutes.

\[ \text{Elizabeth, D. Nagle} \]
BRITTLE.

2 lbs. sugar
(granulated)
1 large cup of either
peanuts
walnuts
or
any other
nuts
or
cocoanut
A pinch of salt (added
to nuts)

Put sugar into a frying pan, stir constantly until it becomes liquid; pour the nuts or the grated cocoanut into this liquid, stirring constantly. When the mixture boils, remove from stove, pour into a shallow tin pan and allow to cool. Add a large pinch of salt to the nuts before putting them into the candy.

Mary A. Morris

VANILLA TABLET.

1 1/2 lbs. brown sugar
4 oz. butter
1 gill cream
Vanilla or maple sugar

Boil sugar, butter and cream to 250 degrees, stirring vigorously. Add two teaspoons vanilla. Stir again off the fire. Pour into a greased tin. Mark into squares. When cold break into pieces.

Use a small pan for one-half quantity, as the mixture sets very quickly and it is difficult to pour it out of a large pan. This quantity makes one pound, nine ounces.

Harriet Ellison
PENUCHÉ—No. 1.

Boil sugar, milk, salt and butter until it hardens in cold water. Then add nuts and vanilla and beat until quite thick. Pour into buttered tins.

Elizabeth. W. Nagle.

PENUCHÉ—No. 2.

Boil the sugar and milk about fifteen minutes, stirring most of the time. Add the butter, after which remove from the fire. Add the vanilla and walnut meats. Beat five minutes, then spread on buttered tins. When cold, cut in squares.

Mayors L. Sullivan.
CHOCOLATE NUT CANDY.

Put the whole into a granite or copper sauce pan. Let it heat slowly; stir until thoroughly dissolved; boil until it hardens. Test by putting a few drops in a cup of cold water; if it hardens quickly it is sufficiently cooked. Pour into a greased pan and stand it in a cool, dry place to harden.

CHOCOLATE CANDY.

Mix all the ingredients in a pan. Boil. Shake the pan frequently but do not stir. Test by dropping a small quantity into cold water. When it forms a soft ball which can be rolled between the fingers, it is sufficiently cooked. Pour into buttered pans (layer cake pans are preferable) and set aside to cool.

The nut candy may be made by eliminating the chocolate and sprinkling chopped nuts over the bottom of layer tins before pouring in the mixture.

Mrs. John L. Mickle.
2 cups sugar
(granulated)
1 cup molasses
1 cup milk
1/2 cake Baker's chocolate
Butter the size of a walnut
Vanilla

Mix sugar, molasses, milk, chocolate, butter and vanilla together. Stir until gummy.

Mrs. Sara Lembree Nolan

1 cup sweet milk
1 1/2 cups sugar (brown)
1 cup molasses
Butter the size of a walnut
1/2 cake Baker's chocolate
1 teaspoon vanilla

Mix together milk, sugar, molasses and boil for fifteen minutes. Add butter and chocolate. Boil until it forms a soft ball when a small portion is dropped into cold water. Flavor with the vanilla.

Anna Bertolet Siener
CHOCOLATE CARAMEL—No. 3.

Moisten the sugar with the vinegar and water. Then put the sugar into an iron pan with the molasses, chocolate, and one-half of the butter. Stir as soon as it begins to boil and drop in at quick intervals one-half of the butter, piece by piece, after which add slowly the remainder of the cream. This should boil thick enough to make a soft ball between your fingers when dropped in cold water. Add vanilla after taking from the stove. Pour into buttered tins to cool. Before it becomes hard, mark into squares with a knife.

3 cups sugar (light brown)
2 tablespoons chocolate (scraped)
1 cup rich cream
½ cup molasses
½ lb. butter
1 teaspoon vanilla
1 tablespoon vinegar
1½ tablespoons water