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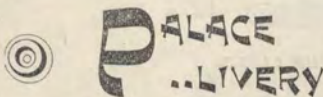
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CONGREGATIONAL ❁  
CHURCH © © ©

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*“Bad cooking is waste—waste of money and loss of comfort.  
Whom God hath joined in matrimony, ill-cooked joints and ill-  
boiled potatoes have very often put asunder.”—Smiles.*

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ANN ARBOR, MICHIGAN.  
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## PREFACE.

"Of making many books there is no end," nor need one be looked for. No apology is offered for adding another to the many excellent Cook Books, for none now available contains the choice and tested recipes of many of the best cooks of Ann Arbor. In compiling this book there has been but one embarrassment, an embarrassment of riches. To select from the large number of recipes offered those that could be published has been a formidable task, and mistakes must needs have been made. The Committee of Publication can only say it has used its best judgment, and regrets that it was compelled to omit many recipes perhaps quite as good as those published. The embarrassment is somewhat relieved by the free permission of nearly all contributors to use or omit their contributions. It is unfortunate that many failed to sign each recipe, as requested, in consequence of which some are published without proper credit.

While a committee of the Ladies' Aid Society of the Congregational Church edited the work, yet recipes have been contributed so generally by the ladies of the whole city that the book is in fact, as in name, "THE ANN ARBOR COOK BOOK." Thanks are due to so many that mention by name is impossible. Special mention is due to Miss HUNT for the cover-page design, to Mrs. ANGELL for the valuable article on "How to Serve," which she, though very willing to assist, was yet most reluctant to prepare for publication, and to the advertisers whose support makes the work possible, and who have a message in their advertisements that will repay the attention of householders.

With the hope that THE ANN ARBOR COOK BOOK will contribute to the welfare and comfort of the homes it enters, it is offered to the public.

COURIER OFFICE,  
PRINTERS AND BINDERS,  
ANN ARBOR, MICH.

## CONTENTS.

	PAGE.
Index to Advertisers - - - - -	8
Soups - - - - -	9
Fish and Shell Fish - - - - -	25
Meats and Poultry - - - - -	37
Breakfast, Luncheon and Side Dishes - - - - -	77
Cooking with a Gas Range - - - - -	92
Salads - - - - -	97
Breads - - - - -	109
Vegetables - - - - -	129
Pickles and Relishes - - - - -	145
Jellies and Preserves - - - - -	153
Cakes - - - - -	159
Pastry and Puddings - - - - -	201
Creams, Ices and Desserts - - - - -	222
Chafing Dish Dainties - - - - -	235
Confections - - - - -	240
Beverages - - - - -	243
For the Invalid Tray - - - - -	247
Hints on Serving - - - - -	253
Miscellaneous - - - - -	258
Index, General - - - - -	262



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## VEGETABLES.

Few things are more commonly cooked than vegetables, and few things are served more often in an unwholesome and unpalatable form. It is too often thought and said that "any one can cook vegetables," and it is true that few cook them well. Of course, much depends on the freshness and quality of the vegetables themselves, even when well cooked. Green vegetables are never so fine as when freshly gathered, and all vegetables are best in their season, the forced ones lacking in quality and flavor.

For chemical reasons cook young green vegetables in hard salted water, and dry vegetables, as dry peas, lima and other beans in soft water, without salt. Put them on in freshly boiling water, boil continuously until *tender* and drain at once. Have them neither *underdone* or *overdone*, if you would have them perfect. Especially is this true of potatoes. Wilted green vegetables may be freshened by sprinkling with cold water. Old potatoes may be improved by soaking in cold water for several hours. Dried beans and peas should be soaked over night in soft water. To keep celery and lettuce fresh roll in a damp napkin and place on ice. When green peas are growing old add a pinch of Wyandotte soda to make them tender.

### TIMETABLE FOR COOKING VEGETABLES.

Thirty minutes:—asparagus, corn, macaroni, mushrooms, peas, boiled potatoes, tomatoes, lettuce. 45 minutes:—young beets, carrots, parsnips, turnips, baked potatoes, rice. 1 hour:—artichokes, new cabbage, string beans, Brussels sprouts, cauliflower, greens, salsify, new onions, winter squash. 2 hours:—winter cabbage, carrots, parsnips, turnips, onions. 3 to 5 hours:—old beets. 5 to 8 hours:—dried beans, dried peas, hominy, etc.

MRS. R. CAMPBELL.

The above timetable will serve as a guide to the inexperi-

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diluted with hot water before straining. The following is suggested when other seasoning than salt and pepper is desired: For every quart of water use a teaspoonful of salt,  $\frac{1}{2}$  a salt-spoonful of pepper, 2 cloves, 2 allspice berries, a small pinch of celery seed, a sprig of parsley, a teaspoonful of mixed herbs, and 1 tablespoonful each of chopped onion, carrot, turnip and celery.

#### PLAIN SOUP STOCK AND CONSOMME.

To 3 qts. of water add 1 oz. of some good extract of beef, 1 medium sized onion, 4 cloves stuck in the same, 1 small carrot, 1, turnip, 1 root of stalk celery, 1 bay leaf, 1 tablespoonful of salt, and a little pepper. Boil slowly  $\frac{1}{2}$  hour. Strain out the vegetables and plain soup stock remains. For a very rich soup stock or consommé use less water or more extract.

MRS. W. B. HINSDALE.

#### BEEF SOUP.

After the meat is cut from the bone, have bones broken into very small pieces, lay them in the bottom of the soup kettle and cover with water, in proportion 1 qt. of water to 1 lb. of meat. Set kettle over the fire, cover it and heat the contents until they boil, and remove all scum. Now to 4 qts. of stock add a medium sized carrot scraped, 1 medium sized turnip peeled, 1 large onion. Stick into the onion a dozen whole cloves, and add 1 bay leaf, a dozen whole peppercorns, and a small piece of mace. After all the scum has been removed add 2 teaspoonfuls of salt, and vegetables. Let stock boil gently for an hour, and stand. This will make a jelly, and when wished for use add more water and let come to a boil.

MRS. W. J. HERDMAN.

#### BOUILLON.

Three lbs. of beef in the leg, 1 lb. veal and mutton. Have all cut rather small. Put on the stove in enough water to keep from burning and let it brown. After it is browned add 3 qts. of boiling water, 5 or 6 stalks of celery, 1 carrot cut in bits, 1 small turnip cut up, 2 or 3 onions fried brown in a little butter or beef drippings, and 6 or 8 cloves and allspice. Put all in the kettle and let it cook 3 or 4 hours slowly, covered. Strain

through a thin cloth or fine colandar and set aside over night. Take the cake of fat off, then the jellied portion, leaving any sediment that may be in the bottom. Put jellied part on to heat, add 1 tablespoonful Worcestershire Sauce and 1 or 2 of catsup. After it comes to a boil strain again through a fine cloth. Serve with or without a slice of lemon in the cup.

MRS. HOFF.

#### BOUILLON.

Three lbs. of beef, 2 lbs. of bone, 3 qts. of cold water. After boiling slowly 4 hours add 4 peppercorns, 3 cloves and 3 allspice. Boil 1 hour more, strain and set away to cool. Remove all the fat. There should be 2 qts. left. Put over the fire after adding the whites of 2 eggs beaten just enough to break them. Stir till it comes to a boil, then boil 10 minutes without stirring. Pour in a cup of cold stock or cold water. Strain through a cloth. When wanted for use heat and season with salt, red pepper, and about a quarter of a lemon. If not deep enough in color add a little caramel. When it commences to boil skim carefully.

MRS. DEMMON.

#### GUMBO.

Take a small slice of ham, ( $\frac{1}{4}$  lb.) cut in dice and fry fat and lean together, with a clove of garlic and 1 small onion. Fry a little fresh red pepper with the ham if it can be obtained, if not add a little cayenne to the soup, add about 3 cups of tomatoes and strain. Add to this the liquor from 1 pt. of oysters, putting in the oysters just before serving. Shrimp or crabs may be used in place of oysters. Season with fresh savory herbs in summer or dried herbs in winter.  $\frac{1}{2}$  lb. of veal cut in small pieces rolled in flour and fried with the ham makes a nice addition.

MRS. R. WAPLES.

#### MOCK TURTLE SOUP.

Boil a shank of veal until ragged in water enough to cover it, add 1 small carrot, 1 small turnip, stalk of celery, onion if desired, 1 bunch of pot-herbs. Strain and set aside to cool. Remove the gristle and cartilage and boil in clear water until jellied. The next day take the fat from the bones. Cut the fat, gristle and cartilage into dice and add to the soup, also a

little lemon juice and sliced lemon, enough caramel to give it an amber color, salt and cayenne pepper to taste, and 1 table-spoonful of Worcestershire sauce. Into the soup tureen slice a hard boiled egg. Pour the soup over the egg. Serve croutons on a separate dish. The meat may be made into pressed veal, with a little gelatine. Put sliced hard boiled egg in the bottom of a mould, melt the gelatine in sufficient water, add the veal, and pour over the egg.

MRS. R. WAPLES.

#### POTAGE A LA REINE.

Remove the fat from 1 qt. of the water in which a chicken has been boiled. Season highly with salt, pepper and celery salt, and a little onion if desired, and put on to boil. Mash the yolks of 3 hard boiled eggs fine, and mix them with  $\frac{1}{2}$  cup of bread or cracker crumbs soaked until soft in a little milk. Chop the white meat of the chicken until fine like meal, and stir it into the egg and bread paste. Add 1 pint of hot cream slowly, and then rub all into the hot chicken liquor. Boil 5 minutes, add more salt if needed, and if too thick add more cream, or if too thin add more crumbs.

MRS. H. SOULE.

#### WHITE SOUP FROM CHICKEN.

Take the bones and remnants of cold roast chicken, put them on to cook with water enough to cover entirely. Add 3 peppercorns, 1 teaspoonful salt, 2 stalks celery, 1 tablespoon chopped onion. Let it boil slowly till considerably reduced in quantity. Then remove, strain and cool. When entirely cool take off the fat and set it on to heat. Put 1 pt. of milk in a double boiler. Thicken the boiling soup with 1 tablespoonful flour and one heaping tablespoonful butter cooked together. Add the boiling milk and season with salt and pepper to taste. Many like an egg beaten up in the soup tureen, over which the soup is strained just before serving. It must be served very hot.

*Adapted from Mrs. Lincoln.*

MRS. A. C. McLAUGHLIN.

#### CREAM CHICKEN SOUP.

Put a small piece of butter in a kettle with 1 tablespoonful of flour, and brown. Add 2 qts. of chicken stock and boil. Beat thoroughly 1 egg, and to it add 1 pt. of cream. Gradually add to stock. Do not boil after adding.

## SWEET BREAD SOUP.

Sweet bread boiled soft and chopped fine, a tablespoonful of butter and a heaping spoonful of flour, stirred together until well cooked. Then add sweet bread and a little chopped parsley. When thoroughly mixed add 1 qt. of any good stock. Stir well and cook 5 minutes. Place in a soup tureen  $\frac{1}{2}$  cup of sour cream and 1 fresh egg, then pour in the soup, stirring constantly.

MRS. PRESCOTT.

## SOUP WITH LIVER DUMPLING.

(A German Recipe.)

A good veal or beef soup,  $\frac{1}{2}$  lb. of calf's liver chopped fine, 1 cup of bread crumbs, 1 small onion, 3 eggs. Season with salt and pepper, enough flour for consistency, mix all together, adding the flour last. Drop from a tablespoon into the hot soup and boil about 15 minutes.

MRS. FRED BARKER.

## FISH SOUP.

(Mrs. D. A. Lincoln's Cook Book.)

One can salmon, 1 qt. milk, 1 slice onion, 1 tablespoonful butter, 2 tablespoonfuls flour, 1 teaspoonful salt, 1 saltspoonful pepper. Cook the fish in boiling salted water until it flakes easily. Drain it, remove the skin and bones and rub through a coarse strainer. Cook the onion with 1 qt. of milk 10 minutes remove the onion, and thicken the milk with the flour and butter cooked together. Add the seasoning and fish. Let it boil up once and serve.

MRS. W. J. HERDMAN.

## FISH CHOWDER.

(A New Hampshire Recipe.)

Take 3 slices of salt pork, put in iron kettle and fry them crisp. Take out the pork, leaving the fat in the kettle. Pare and slice 8 potatoes and put  $\frac{1}{3}$  of them into the kettle, then put a layer of fish cut in pieces about the size of the hand; on this sprinkle a little flour, a large pinch of salt, a little pepper and bits of pork; then put in potatoes and fish again and season as before. Do this 3 times, then fill up with cold water until nearly covered, boil until potatoes are cooked, cover with crackers, pour  $1\frac{1}{2}$  pts. of milk on it, let it boil up once and it is done. A little sliced onion improves it.

## OYSTER BISQUE.

Put 1 qt. of oysters and liquor in a porcelain kettle over the fire. When just about to boil pour into a colander over a bowl leaving oysters in colander; chop oysters as fine as possible and pound well in mortar or wooden bowl. Put in saucepan an egg of butter and when it bubbles throw in 2 tablespoonfuls of flour, stir well to work flour without allowing it to color, pour in liquor, and when well mixed add pounded oyster pulp and 1 pt. good cream. Pass all through fine sieve and season with salt and cayenne pepper. Return to fire and heat without allowing to boil, and as it is about to be served add  $\frac{1}{2}$  cup of whipped cream and very small piece of butter. Whisk well with egg beater for 1 minute keeping it hot without boiling, and serve immediately.

## OYSTER COCKTAIL.

One-half bottle catsup, 1 teaspoon Worcestershire sauce, 9 drops tobasco sauce, pinch of paprica or red pepper, juice of 1 lemon, pinch of salt and pinch of white pepper, 1 pt. small oysters. Drain the oysters. Mix sauces, spices and lemon juice, and add oysters. Serve cold in small glasses with sprig of parsley.

MRS. STRAUSS.

## BEAN SOUP.

Soak 1 pt. of white beans over night. Boil either a ham bone or the bones from roast beef in 2 qts. of water, add the beans, boil and strain. Season with salt, pepper and butter and a bunch of herbs. Add just before serving 1 pt. of milk or cream. Serve with croutons. In one family this is the "favorite dish."

MRS. L. P. ROWLAND.

## HINTS ABOUT BEAN SOUP.

Bean soup is greatly improved if you will add the bones from your roasts, or scraps of steak. Just before serving remove the meat, run the soup through a colander mashing the beans through too; put the soup on the stove again, add a cup of cream or rich milk.

MRS. S. A. NILES.



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## KIDNEY BEAN SOUP.

Press 1 can of kidney beans through a wire sieve, add 1 pt. of hot water and 1 pt. of soup stock and boil all together seasoning with salt, pepper, butter and a little celery salt. Thicken with a small tablespoonful of flour and pour hot on 5 thin slices of lemon, and hard boiled eggs sliced or cut in dice.

MRS. J. H. PRENTISS.

## CELERY SOUP.

One qt. of milk, heat in a double boiler, 1 qt. of celery cut fine and boiled soft; salt, butter and pepper to taste. Add the hot milk just before serving. Serve without straining.

MRS. H. M. POMEROY.

## CREAM OF CELERY SOUP.

Take 5 heads of celery, cover with 2 qts. of water, boil 2 hours with a very little juice of onion and 3 leaves of whole mace; strain and cool. Add 1 qt. of milk, 1 heaping tablespoonful of flour and 1 of butter mixed together until smooth, a little salt and red pepper. Boil 15 minutes. Serve in cups with a spoonful of whipped cream added to each just before serving.

MRS. ESTABROOK, Saginaw.

## CELERY SOUP.

Boil 4 or 5 sticks of celery till tender in a qt. of chicken stock. Strain and add sufficient milk to make what soup you wish and a little thickening. Season with salt and pepper, let come to a boil, and serve at once.

MRS. C. G. DARLING.

## CORN SOUP—1.

Make of either fresh or canned corn. When fresh, cut from the cob, scraping off all that is sweet. To 1 qt. of corn add 1 qt. of hot water; boil 1 hour or longer and put through a colander; put into a saucepan, butter the size of an egg, and when melted sprinkle in a tablespoonful of flour. Cook a moment, stirring constantly, and add the corn pulp gradually. Season with cayenne pepper and salt, and when done add a scant pint of boiled milk and a cup of cream.

## CORN SOUP—2.

One can of corn chopped fine; put in a double boiler with 1 qt. of milk and cook 15 minutes. Fry 1 tablespoonful of chopped onion and 2 tablespoonfuls of flour in 3 tablespoonfuls of melted butter 10 minutes. Pour over the soup, cook 10 minutes, season with pepper and salt and strain. Beat the yolks of 2 eggs, add 1 cup of milk to the eggs, stir into the soup and boil 1 minute. Serve with croutons.

## CORN AND TOMATO SOUP.

Slice 6 or 8 large tomatoes and 1 or 2 onions into water enough to cover, and cook 30 minutes. Grate a dozen ears of corn, add to this, cooking 5 or 10 minutes longer. Rub through a colander and return to the fire, adding 1 qt. of hot milk and butter, salt and pepper to taste. Let all come to a boil, and pour into a tureen with  $\frac{1}{2}$  pt. of cream.

MRS. L. P. ROWLAND.

## CREAM OF ASPARAGUS SOUP.

One can or 4 bunches asparagus, 1 pt. white soup stock, 1 pt. cream, 2 tablespoons butter, 1 tablespoon chopped onion, 2 tablespoons flour, 1 teaspoon sugar,  $1\frac{1}{2}$  teaspoons salt,  $\frac{1}{8}$  teaspoon pepper (white). Cut off and lay aside asparagus tips. Cut stalks in short pieces and stew in soup stock. Cook onion and butter slowly for 10 minutes, add flour, and stir until smooth. Add this, with sugar, salt and pepper, to asparagus stalks and stock. Simmer 15 minutes. Rub through sieve, return to stew pan, add cream and asparagus tips, and after boiling up once serve without delay.

MRS. STRAUSS.

## MUSHROOM SOUP.

One lb. of fresh mushrooms, or 1 qt. canned. Cut them in pieces with a silver knife, put them in a porcelain sauce pan, add 1 tablespoonful of lemon juice, 1 tablespoonful of boiling water, a little salt. Stir with a silver fork and cook 5 minutes. Cool, then drain, skim out the mushrooms, chop fine and add to the liquor. Put 1 qt. of milk in a double boiler. Rub together 1 tablespoonful of butter and 2 tablespoonfuls of flour.

Stir into the milk, cook until it thickens, add the mushrooms, season with salt and pepper. If made with the white mushroom, add the yolk of an egg just before serving.

POTATO SOUP.

One qt. of milk, 6 large potatoes, 1 stalk of celery, 1 onion, 2 tablespoonfuls of butter. Put the milk to boil in a double boiler, with onion and celery. Pare the potatoes and boil 30 minutes, mash fine and light, add the boiling milk, butter, pepper and salt. Rub through a strainer and add a cup of cream.

POTATO AND RYE BREAD SOUP.

[German.]

Slice raw potatoes and leave them to soak 1 hour in cold water. To 3 cups of potatoes, take 1 cup of rye bread cut in dice, brown the latter in the pan with butter or drippings and dust over with flour. Put the potatoes and bread into a pot with 2 qts. of boiling water, add a fried onion, salt and pepper and boil slowly till soft. Serve without straining.

MRS. BOUKE.

GREEN PEA SOUP.

Cover 1 qt. of green peas with hot water and boil with an onion, until they mash easily. Mash and add 1 pint of stock or water. Cook together 2 tablespoonfuls of butter and 1 of flour until smooth, but not brown. Add to the peas, and then add 1 cup cream and 1 of milk. Season with salt and pepper and boil up once. Strain and serve. A cupful of whipped cream added the last moment is an improvement.

MRS. M. L. D'OUGE.

PEA SOUP.

One can of peas, 1 qt. of chicken stock, a cupful of cream or milk, 2 tablespoonfuls of butter, 2 of flour, an onion and salt and pepper. Cook the onion, peas and stock together for 20 minutes, then remove the onion and rub the peas and stock through a sieve. Return to a stew pan and let it simmer for 10 minutes. Rub the butter and flour to a cream, and gradually add to this half a cupful of the soup; then pour the mixture into the stewpan; add pepper and salt and cupful of cream. Boil 3 minutes. Use fresh peas when possible. MRS. HEMPL.

## TOMATO SOUP—1

(Mrs. D. A. Lincoln's Cook Book)

One qt. can tomatoes, 1 pt. hot water, 1 tablespoonful sugar, 1 tablespoonful salt, 4 cloves, 4 peppercorns or 1 saltspoonful white pepper and a little red pepper, 1 tablespoonful butter, 1 tablespoonful chopped onion, 1 tablespoonful chopped parsley, 1 tablespoonful cornstarch. Put the tomatoes, water, sugar, salt, cloves and peppercorns on to boil in a porcelain stewpan. Put the butter in a small saucepan, and when it bubbles put in the onion and parsley. Fry 5 minutes, being careful not to burn it. Add the cornstarch, and when well mixed stir it into the tomato. Let it simmer 10 minutes. Add more salt and pepper if needed. Strain and serve with plain boiled rice, or croutons, or toasted crackers.

MRS. W. J. HERDMAN.

## TOMATO SOUP—2.

Into 2 qts good soup stock put 1 qt. of tomatoes, 2 onions, sliced, and 2 potatoes; strain, and when hot again thicken a very little with flour; season to taste and serve. One-half this amount is sufficient for a small family.

## CREAM TOMATO SOUP—1.

Half can tomatoes,  $\frac{1}{4}$  small onion,  $\frac{1}{2}$  inch bay leaf, 1 cardamon seed,  $\frac{1}{4}$  saltspoon cayenne, 1 teaspoon salt. Let stand  $\frac{1}{2}$  hour, then boil 10 minutes and strain; add 1 saltspoon Wyandotte soda, and last 1 pt. hot milk in which 1 tablespoon cornstarch has been thickened.

MISS MARY HIMES.

## CREAM TOMATO SOUP—2.

Heat 1 qt. of tomatoes in a saucepan and strain; heat 1 qt. of milk in a double boiler, thicken with two level tablespoonfuls of flour, wet with a little milk. Season with butter, salt and pepper. Put into the tomato about  $\frac{1}{2}$  teaspoonful of Wyandotte soda, more if the tomatoes are very acid. When ready to serve pour in the hot milk.

MISS P. A. NOBLE.

## A FRENCH SOUP.

One qt. of tomatoes, 1 onion, 2 potatoes, small lump of butter, salt and pepper, 2 cups hot water. Slice onion and potatoes, place all in a tightly covered dish on back of stove after break-

fast and let simmer gently till noon. Before serving add a lump of Wyandotte soda size of a pea, a cup of boiling milk to which a teaspoon of flour has been added and a cup of canned corn. If the soup boils away add hot water any time. A few scraps of meat added are better than butter. MRS. S. A. NILES.

## EMERGENCY TOMATO SOUP.

One qt. of canned tomatoes,  $\frac{1}{4}$  of an onion, 3 cloves, 1 bay leaf, 1 pinch of salt, 1 pinch of paprika. While the tomatoes, with 1 pt. of water added, also the cloves and bay leaf, are boiling, fry the onion in a bit of butter the size of a walnut until yellow and transparent, (this can be done in a large iron spoon over a gasoline or gas flame) then add it to the tomato, strain and serve.

KATHARINE FARRAND REIGHARD

## TOMATO SOUP.

Chop fine 2 large cupfuls of tomatoes, put in 1 qt. of water and boil 20 minutes. Strain through a fine sieve, add a bit of soda as large as a pea and stir well. Then turn in 1 pt. of sweet milk, season with salt and pepper and a piece of butter the size of a walnut. Let this come to a boil and the soup is ready to serve.

MRS. D. M. LIGHTY.

## PISTACHIO SOUP.

One qt. of spinach, pick each leaf from the stem, place over the fire, shaking so the spinach will not discolor; add a teaspoonful of salt. As soon as the spinach begins to wilt, drain and chop very fine, then pound it to a paste. Put 1 qt. of milk into a double boiler, add 1 teaspoonful of almond paste, unsweetened, and 2 ozs. of pistachio nuts chopped to a powder, cover and cook 20 minutes. Add spinach, 1 tablespoonful of butter, 1 of arrow root, moistened and pressed through a sieve, a teaspoonful of salt, dash of paprika and serve. Nice for green lunch.

MRS. S. T. RORER.

## ALMOND SOUP.

One-half lb. of rice, 1 tablespoon of sugar, 5 pts. of milk,  $\frac{1}{2}$  teaspoonful of salt,  $\frac{1}{2}$  lb. almonds. Wash rice thoroughly, put in double boiler with 1 qt. of milk, cook slowly till it swells to

## TO BROWN FLOUR FOR SOUPS AND GRAVIES.

Put 1 pt. of flour in an iron saucepan over the fire, stirring constantly until it browns; do not let it burn. When cold put in a preserving jar and keep tightly covered. More of this is required for thickening than flour that has not been browned.

## CROUTONS.

Butter bread on the loaf, or stale slices, cut into small cubes and brown in a quick oven.

## CARMEL.

Put 1 cup of granulated sugar in an iron or granite saucepan, stir it over the fire until it melts and scorches. As soon as it begins to smoke and boil add 1 cup of boiling water. Let it boil 1 minute. Put in a bottle and cork.







## FISH AND SHELL FISH.

### FISH.

#### BAKED SALT MACKEREL.

Soak mackerel over night, boil in water enough to cover, 5 or 10 minutes; pour off water, put mackerel in pan, pour over it 1 cup of sweet cream or rich milk, add a few lumps of butter, a little pepper, put in oven and bake till brown.

#### BAKED FISH.

Have your fish dressed for baking, then make a stuffing of bread crumbs, 1 teaspoonful of sweet marjoram,  $1\frac{1}{2}$  teaspoonfuls salt, 1 slice of fat salt pork chopped fine, pepper and piece of butter size of large egg, 1 small onion. Mix this well together and stuff the fish. Either sew the fish together or sew a piece of cloth over the opening; place in the pan and lay slices of salt pork on the fish. Bake 1 hour.

MRS. WILLIS.

#### FRIED FISH.

To fry fish, clean and drain, then roll in flour or cracker crumbs rolled fine and fry in drippings or butter. Have the fat hot and fry the fish quick to a crisp brown, and serve as soon as fried, hot. Fish weighing more than 2 or 3 lbs. may be cut in large pieces before frying.

#### BROILED FISH.

Large fish are best broiled. Wash the fish, when cleaned, with a cloth wet in salt water, and dry. Split down the back, and if you wish cut off the head and tail; use double broiler, rubbed with salt pork to prevent sticking; broil for 20 minutes, more or less according to thickness of fish, over moderate fire, turning first flesh and then skin side to the fire. Spread with butter, salt and pepper and stand in the oven till ready to serve. Garnish, if possible, with parsley.

## TURBOT.

Steam 4 or 5 lbs. of fish, cut up and remove the bones; take 1 pt. milk,  $\frac{1}{4}$  lb. flour,  $\frac{1}{4}$  lb. of butter. Let the milk come to a scald, then thicken with the flour. When partly cool add the butter and 2 well beaten eggs. Put into a baking dish a layer of fish, then dressing and on top a layer of cracker crumbs. Bake  $\frac{1}{2}$  hour. MRS. VAUGHAN.

## WHITE FISH TURBOT.

Steam a large white fish, 3 or 4 lbs., take out the bones, and pick into small pieces, sprinkle with salt and pepper.

*Dressing:*—Heat 1 pint of milk in a double boiler, add 2 rounding tablespoonfuls of flour with 2 tablespoonfuls of butter rubbed into the flour and 2 eggs beaten with 2 tablespoonfuls of cold water. Season with a little onion or parsley. Put in a baking dish alternate layers of fish and dressing; sprinkle with fine bread crumbs on top. Bake until done. MRS. ROWLAND.

## NORWEGIAN FISH PUDDING.

Scrape raw white fish to a pulp, add salt, pepper and a little grated onion; rub and beat most thoroughly, add milk little by little, mashing (with a potato masher) and finally beating to a froth with a spoon. Add now 1 or 2 eggs well beaten and a little butter, (when completed it should be about as thick as cream). Bake brown in bread tin or steam it thoroughly. Serve it sliced, hot or cold. DR. MOSHER.

## SALMON LOAF.

One can salmon, 4 eggs beaten light,  $\frac{1}{2}$  cup bread crumbs rolled fine, 4 tablespoonfuls of melted butter. Add the butter to the fish and stir to a smooth paste. Beat the eggs and bread crumbs together, then stir in the fish. Put in baking dish or mould and steam 1 hour.

*Sauce:*—One cup of boiling milk, thicken with 1 tablespoonful cornstarch, add 2 tablespoonfuls butter or oil from the salmon, little salt, pinch cayenne pepper. Cook 1 minute and add 1 egg beaten light the last thing, pour over the loaf ready for the table. MISS TILLIE BROWN.



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## SALMON IN MOULD.

One can salmon,  $\frac{3}{8}$  cup bread crumbs, 4 eggs, 1 tablespoonful of parsley cut fine, a pinch of salt, with a sprinkle of red pepper and mace, and 4 tablespoonfuls of melted butter. Mix the salmon and butter together, beat the egg, add the bread crumbs with the other ingredients, put into a buttered mould and steam 2 hours.

*Sauce*:—One cup of milk, 1 tablespoonful cornstarch, 1 egg, red pepper, salt and mace. Scald the milk, then add the cornstarch which has been stirred smooth in a little milk. After the cornstarch has been thoroughly cooked add the liquor from the salmon, 1 tablespoonful melted butter and the well beaten egg. Pour the sauce over the moulded loaf and garnish with parsley.

MRS. P. C. FREER.

## CREAM SALMON.

One can of salmon minced fine. For dressing boil 1 pt. of milk, 2 tablespoonfuls butter, salt and pepper to taste. Have ready 1 pint bread crumbs; put layer of crumbs in bottom of dish, then layer of fish and layer of dressing and so on, having crumbs on top. Bake until brown. MRS. CARRIE J. WILLIAMS.

## SALMON CROQUETTES—1.

Pick 1 lb. of cold boiled salmon carefully from skin and bones (or 1 can of salmon), mix with a teaspoonful of lemon juice. Put 1 tablespoonful of butter in a saucepan; when melted stir in 2 teaspoonfuls flour, add slowly  $\frac{1}{2}$  cup of milk, add the fish and a little salt. When hot stir in the beaten yolks of 4 eggs. As soon as the eggs set turn out on a flat dish to cool. Cut into shape, dip in beaten egg, roll in crumbs, fry in hot fat. Serve on a hot dish.

DR. MOSHER.

## SALMON CROQUETTES—2.

One lb. can of salmon, 1 cup of milk, 2 level tablespoonfuls of butter, 3 heaping tablespoonfuls of flour, 1 tablespoonful of lemon juice, 1 level teaspoonful of salt, little chopped parsley, 3 shakes of cayenne pepper. Remove the bone and skin from the salmon, place the milk in a double boiler, rub the butter and flour together and add to the boiling milk, stirring until it

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thickens. Add to salmon the salt, pepper, chopped parsley and lemon juice. Then pour the cream sauce over salmon, stirring the whole together until thoroughly mixed. Spread out on a platter to cool. When thoroughly chilled roll with the hands into cylinder shaped croquettes of suitable size. Roll them in fine bread crumbs, then in beaten egg, again in coarser bread crumbs. Fry in hot lard or other fat.

MRS. GREGORY E. DIBBLE.

#### NEW ENGLAND FISH BALLS.

One qt. potatoes boiled and sliced, 1 pt. of salt cod fish. Let the fish just come to a boil and mash the potatoes and fish together while hot, and when cold beat in 1 egg. Season with salt and pepper, put in a tiny bit of flour, then try frying; should the fat soak in add a little more flour. Drop from a fork small balls of irregular shape into very deep boiling fat.

MRS. C. C. LOMBARD.

#### COD FISH BALLS.

One pt. bowl of fish picked fine and measured lightly, 2 full bowls of potatoes. Put potatoes in a kettle with the fish on top and boil  $\frac{1}{2}$  hour. Drain off the water and mash together until fine and light; add an egg of butter, a little pepper, and 2 well beaten eggs. Have a deep kettle of boiling fat, form the fish into balls about an inch and a half in diameter, dip in egg and cracker crumbs and fry till a light brown. Serve on a platter pouring carefully about the balls a hot cream sauce containing hard boiled eggs cut in quarters. If served for luncheon, serve with it a salad of chopped cabbage with a French dressing in the scooped out halves of lemons. A pretty garnish for the salad is to stick a tiny red pepper such as comes in bottles in each cup of salad.

MRS. DEMMON.

#### CREAMED LOBSTER—1.

Two cans "Clover Leaf" lobster, 1 pt. of cream, 2 tablespoonfuls of butter, 2 of flour, 1 of mustard,  $\frac{1}{2}$  of a teaspoonful of salt, small quantity of cayenne pepper. Drain the lobsters, pick into small pieces, remove the bones, reserve the claws for garnishing.

*Dressing*:—Mix the butter, flour, mustard, salt and pepper

to a paste by adding a few spoonfuls of boiling cream. Boil the cream and stir this mixture into it and cook 2 minutes. Place the lobster in a baking dish and stir the cream through it very thoroughly, cover the top with bread crumbs, add a few pieces of butter and a few spoonfuls of cold cream. Bake 20 minutes.

ANNA E. WARDEN.

#### CREAMED LOBSTER—2.

The meat of 1 good sized lobster or 1 can of lobster broken into little bits. Take 2 heaping teaspoonfuls of corn-starch, rub into a tablespoonful of butter, stir into a cup of hot milk, add a pinch of soda. When boiling hot add the lobster; salt and pepper to taste. When it has become creamy set aside to cool. Just before lunch butter scallop shells, if you have them, if not, an ordinary pudding dish, put in mixture, sprinkle fine bread crumbs over the top, dot with bits of butter, set in oven and bake delicate brown. To be eaten very hot.

DR. MOSHER.

#### DEVILLED LOBSTERS.

Two cans of lobster,  $1\frac{1}{2}$  pts. of cream, butter the size of an egg, 2 tablespoonfuls of flour and 1 of mustard, mixed smooth with cold cream. Heat the cream to boiling in a double kettle, add the butter and thicken with the flour and mustard and season with salt and red pepper. Boil until the mustard does not taste raw. Pick the lobster to pieces several hours before using. When ready for the oven mix with the dressing, put in a baking dish, scatter fine bread crumbs over the top, add a few spoonfuls of cream and bake 20 minutes.

MRS. DEMMON.

#### DEVILLED CLAMS.

One pt. of clams and liquor, 1 gill of water which add to the clams and juice, and then throw away a gill. Let this come to a boil, then pour into a colander. Take the liquor and add 2 tablespoonfuls of butter,  $2\frac{1}{2}$  of flour and boil until it thickens; then stir in 2 eggs and 1 tablespoonful of chopped parsley, pepper and salt. Chop the clams very fine and add to this mixture, let boil a moment, then fill your shells and throw cracker crumbs over and brown. This is better to make and let cool before putting in shells.

MRS. MARGARETTA LYDECKER.



## DEVILLED CLAMS OR OYSTERS.

Seventy-five clams drained and chopped, 1 cup cream (or milk), 1 cup of bread crumbs, 2 ozs. of butter, 1 teaspoonful of onion juice,  $\frac{1}{4}$  nutmeg grated, 1 tablespoonful chopped parsley, salt and pepper to taste. Cook in stewpan on top of stove 30 minutes, then put in shells or baking dish. Put bits of butter over bread crumbs and brown in oven. Serve very hot.

MRS. A. C. McLAUGHLIN.

## FRIED OYSTERS—1.

Most delicious fried oysters are prepared by frying a few slices of best bacon in the fryingpan; drain the oysters dry, roll in flour or fine cracker crumbs, sprinkle with pepper, and salt if needed, and fry to a crisp brown on both sides. Serve piping hot with the bacon as garnish.

MRS. G. J. KERN.

## FRIED OYSTERS—2.

Drain and dry the oysters, then dip first in beaten eggs, then in finely powdered crackers (well seasoned with salt and pepper), dip again in egg and then in crackers. Drop into boiling lard and brown like fried cakes.

MRS. MARY L. MAAS.

## ESCALLOPED OYSTERS—1.

Take 1 qt. of oysters and cracker crumbs rolled fine. Put in bottom of buttered baking dish a layer of cracker crumbs, then a layer of oysters, season with salt and pepper and plentiful sprinkling of bits of butter. Repeat till dish is full, having layer of cracker crumbs on top. Cover with good sized bits of butter, and add sweet milk and liquor of oysters enough to soak the crackers. Bake about  $\frac{1}{2}$  hour.

## ESCALLOPED OYSTERS—2.

For a quart of oysters carefully drained have nine crackers finely powered. Bake 20 minutes, less rather than more. Lay first in the bottom of your baking dish or pan a layer of oysters. Salt them with black and red pepper mixed, proportion  $\frac{2}{3}$  black pepper for  $\frac{1}{3}$  red. Take half your crumbs for your second layer. Grate over these a little nutmeg, and add 8 or 10 lumps of butter the size of a walnut. Another layer of oysters as before, and the remainder of your crumbs, treated in the same way.

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## FRICASSEED OYSTERS.

For 1 pt. of oysters use  $\frac{1}{2}$  pt. of cream. Drain the liquor from the oysters and steam them until just hot. Make a cream sauce by putting 1 tablespoonful of butter in a frying pan, and when melted stir into it 1 tablespoonful of flour. Add the cream to this and stir until done, seasoning with salt and pepper, a small pinch of mace and the same of cinnamon. Put in the oysters long enough to plump; pour over dainty rounds or squares of toast on *hot* platter. The dish loses its flavor if allowed to cool, so serve *hot*. MRS. E. C. GODDARD.

## OYSTER LOAF.

Cut a long loaf of bread into slices about 2 inches thick; a baker's long 5 cent loaf will make 6. Dig out the crumbs in center of each piece, leaving sides and bottom like a box, i. e., make a square box of each piece of bread. Brush each box over with melted butter, and put in quick oven till light brown. Fill with creamed oysters and serve.

## OYSTER PATTIES.

One pt. small oysters,  $\frac{1}{2}$  pt. of cream, a large teaspoonful of flour, salt and pepper. Let the cream come to a boil. Mix the flour with a little cold milk and stir into the boiling cream. Season with salt and pepper. While the cream is cooking let the oysters come to a boil in their own liquor. Skim carefully and drain off all the liquor. Add the oysters to the cream and boil up once. Fill the patty shells and serve. The quantities given are enough for 15 shells. MRS. EUGENE F. MILLS.

## FILLING FOR OYSTER PATTIES.

One pt. cream, 1 qt. of oysters, 2 tablespoonfuls of flour. Heat cream, add the flour wet with a trifle of cold milk, season with piece of butter size of a walnut, and pepper and salt to taste. Parboil the oysters in their liquor, with water enough to cover them, drain and stir into the cream sauce. Have patty shells hot, fill and serve immediately. MRS. H. D. ARMSTRONG.

3 large tablespoons of flour  
1 teaspoon mustard  
1 " salt.  
1/2 " paprika pepper  
1 " sugar  
1/4 cup oil - stir  
large cups boiling water  
chicken  
cook 5 minutes cool it.  
1/3 cup vinegar  
yolks of 2 eggs  
beat in 2/3 cup oil.

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## MEATS AND POULTRY.

### GENERAL REMARKS.

Long, slow cooking breaks down the fibre of meat, and so makes it more tender. Many tough pieces are nutritious, and can by slow cooking be made as susceptible as more expensive cuts. In order to shut in the juices, meat should at first be subjected to a high degree of heat for a short time. A crust or case will then be formed on the outside by the coagulation of the albumen, after which the heat should be lowered and the cooking proceed slowly. Dark meats should be served underdone or red; white meats thoroughly cooked. Clean meat by wiping it with a wet cloth, but do not put it in water. Salt and pepper draw out the juices; therefore, do not put them on the meat before cooking, or until after the meat is seared. Do not pierce the meat with a fork while cooking, as it makes an outlet for the juices. Turn it with spoons.

### TO ROAST BEEF.

(Adapted from Century Cook Book.)

Time for cooking rib roast *very* rare, 10 minutes; rare, 15 minutes, per pound; time for cooking rolled roast *very* rare, 12 minutes; rare, 15 to 18 minutes per pound. Wipe the meat with a damp cloth, place it on a rack which will raise it a little from the bottom of the baking pan. Dredge the whole top and sides with flour. Place in a corner of the pan, not touching the meat,  $\frac{1}{2}$  teaspoonful of salt and a quarter teaspoonful of pepper. Put into the pan 2 tablespoonfuls of drippings. Place in a very hot oven for 15 or 20 minutes, or until the meat is browned, then shut off the drafts and lower the temperature of the oven, and cook slowly till done. Baste frequently. Do not put water in the pan until the last 20 minutes, as it prevents browning. If beef is cooked as directed it will have one quarter

of an inch of seared meat, the rest will be of a uniform red color all through. If cooked in too hot an oven the centre will be raw and the outside overdone.

#### ROAST BEEF.

Heat an iron skillet very hot on top of stove, put the roast of beef in without any seasoning, and turn constantly till it is well seared over on all sides, then put into the hot oven and roast, baste frequently with its own fat; or if roast is very lean add very little hot water in bottom of skillet to baste with, allow about 15 minutes to the pound for roasting. When done take out on platter and season with salt and pepper.

MRS. C. W. WAGNER.

#### YORKSHIRE PUDDING—1.

(To eat like vegetables with beef roast.)

For 1 pt. of milk take 3 eggs, 3 cups of flour and a pinch of salt. Stir to a smooth batter and pour into the skillet around the roast  $\frac{1}{2}$  hour before it is done. MRS. C. W. WAGNER.

#### YORKSHIRE PUDDING—2.

One heaping tablespoonful of flour, 3 eggs,  $\frac{1}{2}$  cup of beef drippings, salt to taste. Mix the flour with a little milk, beat in the eggs with a beater, pour the drippings into a hot pan and mix the batter well into it. Serve very hot with roast beef, on the same dish.

MRS. W. J. HERDMAN.

#### YORKSHIRE PUDDING—3.

Two cups of flour, stir in 2 teaspoonsfuls of baking powder,  $\frac{1}{2}$  teaspoonful of salt, add slowly 1 qt. of milk, stir in 3 beaten eggs. Pour in the pan  $\frac{1}{2}$  hour before the meat is done.

DR. MOSHER.

#### A FILLET OF BEEF.

Use a tenderloin roast ordered a day or two before needed as they can not always be obtained on short notice. Rub the roast well with salt and pepper; make a bed of onions, celery and parsley root in the roasting pan, lay the roast upon this bed and spread thickly with butter. Cut up a few tomatoes and

lay on the top, cover the roast air tight and bake in a quick oven 30 minutes. Look after it carefully, basting when necessary, adding hot water as needed. When done lay on a hot platter. Strain the sauce, add water or stock to make a pint in all, thicken with flour and add a pint of fresh or canned mushrooms, pour around the roast when ready to serve. A very attractive looking dish may be made of this roast by putting all kinds of vegetables around it on the same platter, such as cauliflower, green peas, lima beans, spinach and carrots; of course judgment must be used as to the harmonizing of colors. Do not put more than about 4 tablespoonfuls of each vegetable around the roast. Serve the sauce in a sauce-boat. Slice the roast, but do not destroy its shape. MRS. M. KERNGOOD.

## TO COOK STEAK.

Use covered broiler, if you have one, if not, have your frying pan very hot. Rub hastily with suet and throw in steak at once, turning several times according to the rareness you wish to obtain. Place on hot platter, salt and spread with butter. Send to the table at once. MRS. S. A. NILES.

## BROILED BEEFSTEAK.

A thick tender steak, a double broiler, and a hot clear bed of coals. Place the steak in broiler and cook on one side while you slowly count 10. Turn while you slowly count 10 again. Repeat this till the steak is done. The number of times you turn must depend on whether you wish the steak rare or well done. Practice will soon determine this. Place the steak on a hot platter, cover with butter, season with salt and pepper and serve hot. Or serve with Maitre d' Hotel butter. If a gas stove is used the broiler in the oven will be found quite equal to, if not superior to the bed of coals. MRS. JAMES B. ANGELL.

## MRS. RORER'S BEEF STEW.

Two lbs. of round steak, 2 ozs. of beef suet, or to each lb. of beef allow 1 oz. of suet. Cut steak into squares of about 1 inch, dust thickly with flour. Pull suet apart, try out thoroughly in frying pan and remove crackling. Put meat, when cut and



floured, into the hot suet fat and shake over the fire until each piece is browned. Remove meat to saucepan and make gravy of liquor in the frying pan, with 1 tablespoon of flour and  $\frac{1}{2}$  pt. of stock or water; when boiling, add a slice of onion, a bayleaf, a sprig of celery,  $\frac{1}{2}$  a teaspoon of salt and a shake of pepper. Pour over the meat, cover saucepan, and cook slowly 1 hour. Fifteen minutes before serving make dumplings, by mixing thoroughly in bowl, 1 cup of flour,  $\frac{1}{4}$  teaspoonful of salt and 1 level teaspoonful of baking powder, moistened with  $\frac{1}{2}$  cup of milk. Drop by teaspoonfuls over top of stew, cover saucepan tightly and cook 10 minutes without lifting cover.

MRS. J. H. DRAKE.

#### SPONGE DUMPLINGS.

To be used as a dessert with hard sauce, or in soup. For soup the stock should be well seasoned and boiling when the batter is ready. Beat separately very stiff and light the yolks and whites of 2 eggs. Place a saucepan with  $\frac{1}{2}$  cup of milk and  $\frac{1}{2}$  tablespoonful of butter over the fire. As soon as it boils add  $\frac{1}{2}$  cup of flour. Stir until the contents are a smooth dough, and loosen from the bottom. Take from the fire and beat in the yolks. When smooth add the whites of the eggs, add a little salt, drop into boiling soup or water a spoonful at a time, cover and boil 6 minutes without lifting the cover.

MRS. R. WAPLES.

#### A SAVORY STEW.

One and  $\frac{1}{2}$  lbs. of a cheap cut of beef or mutton, 1 small head of celery, 1 carrot, 1 small onion,  $\frac{1}{4}$  cup of pearled barley, 1 turnip, 2 bay leaves, 3 or 4 potatoes cut in small pieces. Cut up the meat into very small portions, and put it into the double boiler with a qt. of cold water, and put it over a low fire and cook slowly for 8 hours, not allowing it to boil. Do not have a higher temperature than  $180^{\circ}$ . Two hours before done put in the vegetables and seasoning, and the result will be a highly nutritious dinner. This slow process of cooking a tough piece of meat at a low temperature results in making the meat tender and all the nutrition available. MRS. JACOB REIGHARD.

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## STUFFED BEEF STEAK.

Take a round steak about 1 inch thick, and prepare bread dressing as follows: Chop dry bread (and a small onion if desired), then add a lump of butter size of an egg. Salt and pepper to taste, season with sage or summer savory. Add 1 beaten egg and moisten with milk. Spread the dressing on the steak, roll and tie, and sew up the ends. Place in a deep pan, sprinkle with salt and pepper, and put lumps of butter or suet over the top, add water and baste often as you would a roast. Bake about 1½ hours.

MRS. B. ST. JAMES.

## BEEF STEAK PIE.

Take 2 pounds of round beefsteak, cut in pieces an inch square or an inch by 2 inches, put in stew pan and stew till tender with enough water to cover. Turn a small cup upside down in baking dish, put around it the meat, add salt and pepper to taste and bits of butter unless the beefsteak was very rich. Have water sufficient in cooking the meat so there will be at least a pint left; thicken this with flour to the consistency of gravy; pour part of it over the meat and place over all a rich baking powder crust made as for chicken pie; cut a large slash in top and bake about  $\frac{3}{4}$  of an hour. Take out and pour the rest of the gravy into the pie through the opening and it is ready for the table. The amount of gravy needed must be regulated by the size of dish and quantity of meat. Cold roast beef may be used.

MISS KITTIE ROSEWARNE.

## BEEF OMELET.

Chop very fine cold beef steak. Use eggs enough to make moist, salt and pepper. Drop in a hot, well buttered frying pan a good spoonful for one patty. Turn quickly as it becomes firm, and brown the other side.

MRS. C. K. MCGEE

## SAVORY BEEF.

Three and 1-2 lbs. lean uncooked beef chopped as fine as possible, 6 soda crackers rolled fine, butter the size of an egg, 4 tablespoonfuls sweet cream, 3 eggs, 1 nutmeg, 4 teaspoonfuls salt,  $2\frac{1}{2}$  teaspoonfuls black pepper, 1 tablespoonful sweet mar-

joram. Mix thoroughly and press into 2 rolls, bake 1 hour, basting often with butter and water, brown on both sides. To be eaten hot with tomato, mushroom; or brown sauce, or sliced cold for luncheon.

MRS. CATHERINE JONES.

#### BEEF SCRAPPLE.

Three lbs. of brisket, boil in *plenty* of water until the bones will pick out, then mince the meat and fat fine, put back in the same water. Season highly with salt, pepper, herbs and thicken with cornmeal, sprinkled in while it boils. After boiling thoroughly put in a dish to cool. Cut in slices and fry a crisp brown. No extra fat required for the frying.

MRS. W. E. CALDWELL.

#### SCHMOR BRATEN OR POT ROAST.

Four lbs. of beef, cut from the round, 3 medium sized onions, 2 or 3 bay leaves,  $\frac{1}{4}$  lb. of salt pork, 1 large tablespoonful of butter, crust of one slice of rye bread. Lard the roast with strips of the salt pork rolled in salt and pepper, then rub salt and pepper over the roast and put it into the kettle and brown in the butter. Cut up the onions and put with the bay leaves and bread into the kettle. When perfectly browned pour enough boiling water over the roast to cover it, and let it simmer for 2 hours. Serve the roast on a dish with the gravy separate.

MRS. BELLE GUTHE.

#### BEEF LOAF.

Three and  $\frac{1}{2}$  pounds of beef chopped fine, 2 cups of rolled crackers, 2 cups of sweet milk,  $\frac{1}{2}$  cup of butter, 2 eggs, 1 tablespoon of salt and 1 of pepper. Bake in a hot oven for 5 minutes, then allow the oven to cool and bake slowly  $\frac{3}{4}$  of an hour.

MRS. BEGLE.

#### BEEF LOAF.

Two coffee cups of raw chopped beef, 1 coffee cup of rolled crackers, 1 cup sweet milk, salt and pepper to taste. Mix and put in a bread tin. Put lumps of butter on top and bake 1 hour.

MRS. B. ST. JAMES.

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
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## BEEF LOAF.

One and  $\frac{1}{2}$  lbs. of round steak, 2 cups of rolled crackers, 2 cups of warm water,  $\frac{1}{2}$  cup of butter, pepper, salt, and bake 1 hour.

Mrs. ELUM WORDEN.

## CANNELON OF BEEF.

One lb. uncooked beef chopped fine, yolk of one egg, 1 tablespoonful chopped parsley, 1 tablespoonful of butter, 2 tablespoonfuls of bread crumbs, one tablespoonful of lemon juice, 1 teaspoonful of salt, 3 dashes of black pepper,  $\frac{1}{2}$  teaspoonful of onion juice. Mix all together and form into a roll about 6 inches long wrapped in buttered paper. Place in a baking pan and bake in a quick oven 30 minutes, basting every few minutes with a little butter melted in 1 cup of boiling water. Serve with a brown mushroom sauce poured around it, or with a plain gravy.

Mrs. A. H. RICHMOND.

## MEAT BALLS.

Put 1 pound of hamburger steak in a chopping bowl and pound with a meat mallet 10 minutes, then add 1 good teaspoon of salt, a generous sprinkling of pepper, 1 egg and  $\frac{1}{2}$  pint of sweet milk. Use the cake mixer at first, then beat until stiff. Have ready a hot pan with 1 heaping teaspoonful each of lard and butter smoking hot. Remove all tendons that collect on the spoon and drop the meat by spoonfuls into the pan, fry brown and serve hot.

Mrs. D. F. SCHAIRER.

## FOR CURING CORNED BEEF.

To 100 lbs. meat take 7 lbs. salt, 3 lbs. sugar, 3 oz. soda. Pack the meat in the barrel when cold, and pour on the brine boiling hot. Will be ready for use in 24 hours.

SEABOLT BROS.

## CURING HAMS.

Ten lbs. salt to 100 lbs. hams, 3 lbs. sugar, 2 oz. saltpeter, 2 oz. pepper. Mix and rub on dry or use as a brine.

SEABOLT BROS.

## STUFFED NOODLES.

Make noodles as usual but do not roll quite as thin.

*Dressing*:—One lb. chopped raw beef, 2 eggs, equal quantities of soaked bread, a little onion, salt, pepper and butter.

Mix all together. Cut rolled noodles into 4 inch squares and put on each 1 tablespoonful of dressing, then fold 2 sides and pinch the ends tight; drop in boiling beef broth and boil until they come to the top.

MRS. J. KOCH.

## PASTY.

Make a rich pie crust. Roll out as for pie, fill with thin sliced potatoes, round steak cut in small squares, large piece of butter, salt and pepper. Close as for turnover in half-moon shape, and bake in a moderate oven about  $\frac{3}{4}$  of an hour or until potatoes are cooked. Parsely or thin sliced turnip seasons nicely.

MRS. SHELEY.

## ROAST VEAL.

Place a 6 lb. piece of veal from the loin or ham in a dripping pan. Place 2 thin slices of bacon on it, and season with salt and pepper. Add water in the pan and place in the oven. Baste often, when the water boils down, till quite brown in the pan, then add more water. The bacon gives it a nice flavor. Thicken the gravy, bake about three hours.

MRS. BRUNO ST. JAMES.

## VEAL CUTLETS.

Trim the slices of veal and cut them in pieces half the size of a hand. Pound, and press each piece into bread crumbs or flour, and salt and pepper. Lay one above the other for about 15 minutes. After that fry in butter and lard mixed until a nice brown. Take out and put the trimmings into the gravy and fry them. Then add water as you need. Also a few drops of lemon juice or vinegar, and strain over the meat. To be served with fried whole potatoes.

MRS. GERTRUDE HOFFSTETTER.

## STUFFED VEAL BREAST.

Three lbs. of veal breast cut open, soak stale bread in water, then squeeze out the water. Have a spider ready with hot lard or butter, and steam the soaked bread in it. Also add a little parsley and onions cut fine. When cool add salt,

pepper, two eggs, and nutmeg to taste. Stuff the breast with the dressing and sew up the end. Place in a dripping pan with salt and pepper and water, and parboil. Put in the oven and bake until a desired color. MRS. E. C. SPRING.

## VEAL GERMAN DUMPLINGS.

Veal chops off the breast, fry in part butter and lard until a nice brown. Sprinkle over  $\frac{1}{2}$  cup of grated bread crumbs, on this pour a cup of water, season with salt and pepper and let simmer until meat is tender, about  $\frac{1}{2}$  hour. Lastly, add a couple of slices of lemon.

## DUMPLINGS.

A pint of flour mixed with an egg and a little water until softer than pie crust. Cut with a knife pieces about the size of a small finger and drop into boiling water. Skim them out into a dish of cold water, and brown a little butter to pour over the top. FLORA KOCH.

## VEAL BOUDINS.

Two cups of finely chopped cold veal, 1 tablespoon of butter,  $\frac{1}{2}$  cup of stock, 2 tablespoons of bread crumbs, 2 eggs, salt and pepper to taste, a little mace or nutmeg if liked, and a little onion juice or finely scraped onion. Put butter in sauce pan to get hot, add bread crumbs and stock and cook together. Take from the fire, add the meat, mix well, then add the other ingredients, adding the eggs, well beaten, last. Bake in well buttered gem-irons from 30 to 40 minutes. Serve with sauce turned around them.

## SAUCE FOR VEAL BOUDINS.

One tablespoon of flour and the same of butter rubbed together. Cook with  $\frac{1}{2}$  cup of stock,  $\frac{1}{2}$  cup cream and yolk of egg beaten. Season with 1 teaspoon of chopped parsley, pepper and salt. MRS. H. D. ARMSTRONG.

## BAKED CALF'S HEAD.

(A Maryland Recipe.)

Have a fresh head split through and eyes removed by your butcher. Cover with cold water and keep in cool place at least six hours, wash in several fresh waters and scald out the nose,

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remove the brains. More than cover the head with boiling water, into which put  $\frac{1}{2}$  of small onion, stalk of celery and 2 cloves. Boil till the tongue is tender and the meat loosens from the bones. Take from water and drain, cut up tongue and meat, also fat and glutinous parts into small pieces, but do not mince. Season with salt, pepper and allspice according to taste and size of head, place in baking-dish with thick layer of bread crumbs on top and plenty of butter over these, put into oven hot enough to brown these thoroughly without drying up the meat. Serve in the same dish. Wash the blood from the brains and boil in  $1\frac{1}{2}$  pints of water, mash, thicken with flour, season like head. The water the head is boiled in makes excellent mock-turtle soup the following day.

MRS. C. B. NANCREDE.

#### VEAL PILLAU.

Three pounds of veal cut from the neck, 1 cup of rice well washed, 3 tablespoonfuls of butter or  $\frac{1}{4}$  lb. of salt pork, 1 onion, 3 large teaspoonfuls of salt,  $\frac{1}{2}$  teaspoonful of pepper,  $\frac{1}{2}$  cup stewed tomatoes, 4 cups boiling water. Cut the veal into small pieces, add salt, chop the onion fine and put into the sauce pan with the butter, stir until the onion turns a light straw color, then add veal and stir until that is browned a little. Care must be taken not to scorch the onion. Put in the tomato with a cupful of boiling water, and simmer all gently for an hour and a half, then add the other 3 cups of boiling water, pepper and rice. Heat all to the boiling point, cover, set back on the stove where it will simmer gently for an hour. The rice will by that time absorb almost all the liquid, and yet every grain will be distinct. Turn the pillau out upon a hot platter, and garnish with parsley.

MRS. M. F. KEEGAN.

#### MINCE VEAL OR VEAL LOAF.

Three and  $\frac{1}{2}$  lbs. veal, 1 tablespoonful ground pepper, 1 tablespoonful salt, 3 tablespoonfuls cream, a pinch of ground cloves, 1 grated nutmeg, 4 crackers rolled, a piece of butter size of an egg. Chop the veal very fine, roll the crackers very fine. Mix with three eggs, make into loaf, let it stand 2 hours and bake.

MRS. JAMES B. ANGELL.

## VEAL LOAF.

Three lbs. chopped veal, 1 teaspoon black pepper, 1 tablespoon salt, 1 teaspoon sage, 3 eggs, 6 or 8 rolled crackers,  $\frac{1}{2}$  cup milk or water, butter size of an egg. Bake slowly  $1\frac{1}{2}$  hours, covering at first. An improvement to cover top slightly with rolled crackers. Eaten cold, sliced thin, or hot smothered with mushroom sauce.

*Nice way to serve veal loaf or sliced cold meat:*—Cut in thin slices and lay (overlapping each other) in a circle on a round platter (large,) then turn a bowl of jelly in the center.

MISS. P. A. NOBLE.

## VEAL LOAF.

Three lbs. chopped veal, 2 slices salt pork, 3 eggs, 2 tablespoonfuls milk, 4 powdered crackers, 1 teaspoonful salt, 1 teaspoonful pepper, 1 teaspoonful sage. Make into a loaf, bake slowly  $2\frac{1}{2}$  hours. Baste with butter and water, after sprinkling with powdered crackers.

MRS. DAVID TAYLOR.

## VEAL CROQUETTES.

One solid pint of finely cooked veal, 1 tablespoonful salt, 1 cupful of cream or milk, 1 tablespoonful butter, 4 eggs, 1 tablespoonful grated onion, 1 tablespoonful of lemon juice, 3 tablespoonfuls flour. Put cream on to boil. Mix flour and butter together and pour in boiling milk, then add veal and seasoning. Take from fire and when cool mould into oblong moulds, roll in eggs and cracker crumbs and fry 4 or 5 at a time in wire basket in hot lard.

MRS. MARGARETTA LYDECKER.

## VEAL CROQUETTES.

Two cups roast veal chopped fine, scald 1 cup sweet milk and thicken with 2 tablespoonfuls of flour and 1 tablespoonful of butter rubbed together. Add the meat, juice of 1 lemon, pepper and salt to taste. Beat 2 eggs and add while the meat is hot but not boiling. Cool, shape, roll in egg and cracker crumbs. Fry in hot lard.

MRS. L. P. JOCELYN.

## CHICKEN OR VEAL CROQUETTES.

Chop the meat very fine. To every pint of meat allow  $\frac{1}{2}$  pt. of milk or cream, 1 large tablespoonful of butter, 1 teaspoonful onion juice, 2 tablespoonfuls of flour, 1 teaspoonful

of salt, cayenne pepper, little parsley. Chop with the meat 1 nutmeg grated. Put the milk on to boil in a farina boiler. Rub butter and flour to a smooth paste and stir into the milk until it is very thick. Take from the fire. Add the meat and beat until well mixed. Add the seasoning and turn on a plate to cool. When cold and hard form into croquettes, dip in egg and bread crumbs and fry in hard lard. MISS MATHILDE ILLI.

## VEAL CROQUETTES.

Two lbs. broiled veal chopped fine, add 2 eggs, 1 tablespoonful of butter,  $\frac{1}{2}$  cup of cream,  $\frac{1}{2}$  cupful mashed potato, the juice of a lemon, salt and pepper. Make into balls and fry.

MRS. S. W. BEAKES.

## MEAT CASSEROLE.

Chop bits of cold meat, from 1 to 2 cupfuls, very fine, put in fryingpan large tablespoonful of butter and flour and brown. Add a pint of milk or cream and let it cook until thick, season with salt and pepper. Cook rice till soft without stirring, season and drain. Make rice into a mound and pour the browned meat around it or line a mould with rice and pour the meat in center.

MRS. CARRIE WILLIAMS.

## MOCK SWEET BREADS.

Take the strings and sinews from 2 lbs. of lean veal; chop very fine with  $\frac{1}{4}$  pound of veal suet. Soak a bread roll in milk and beat it light, mix this with the veal and suet, add grated lemon peel, pepper, salt, a very little nutmeg and 2 eggs; shape like a sweet bread, dip in egg, roll in crumbs and fry a golden brown. Serve with cream gravy.

*Gravy*:—Butter size of an egg, melt, stir in a tablespoonful of flour. When well mixed and brown add milk to thin. Very fine.

MRS. CLOUGH, *Chef Arlington*.

## CALF'S LIVER AND BACON.

Six or 8 slices of bacon fried crisp; pour boiling water over 1 lb. of sliced liver, drain, add salt and pepper, roll in flour, fry in the bacon fat, garnish with the bacon.

MRS. E. C. GODDARD.



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## BARBECUED LAMB.

Take 1 forequarter of spring lamb, broil till light brown color; lay in a double roasting pan, or dripping pan with another covering it closely as may be made to fit. Have a mixture of vinegar, salt, pepper and butter, add boiling water and baste the lamb as often as required to keep from being dry. Roast till well cooked.

MRS. RUFUS WAPLES.

## TO COOK LEG OF LAMB OR MUTTON.

Put into water sufficient to cover, add salt. Boil until tender, lay in dripper, cover with bread crumbs, baste well and bake 15 minutes. Serve with rice and a gravy of drawn butter and caper sauce.

MRS. M. MOTLEY.

## ROAST LAMB.

For a quarter of lamb make a dressing of bread crumbs made fine, season with summer savory, adding salt and pepper with enough water to moisten it, also season the lamb with salt and pepper. Place the lamb in your roasting pan with dressing around it. Roast  $2\frac{1}{2}$  hours in a well heated oven, allowing more time should the quarter of lamb be unusually large. Make gravy as for other meat. When the meat is removed to the platter garnish with parsley. This is very good served when cold.

MRS. H. S. DEAN.

## LEG OF MUTTON A LA VENISON.

Remove all the rough fat from the mutton and lay it in a deep earthen dish; rub into it thoroughly the following: 1 tablespoonful each of salt, celery salt, brown sugar, black pepper, English mustard, allspice and some sweet herbs all powdered and mixed; after which pour over it slowly a teacupful of good vinegar, cover tightly and set in a cool place for 4 or 5 days, turning it and basting often with the liquid each day. To cook put in a kettle 1 qt. of water (boiling), place over it an inverted shallow pan, and on it lay the meat just as removed from the pickle; cover the kettle tightly and stew 4 hours. Do not let the water touch the meat. Add a cup of hot water to the pickle remaining and baste with it; when done thicken the liquid with flour and strain through a sieve, to serve with meat. Serve with currant jelly as for venison.

MRS. SOULE.

## LAMB CHOPS.

Trim the bones and remove all the fat and skin; cover them with beaten egg, then with bread crumbs, then dip them in melted butter. Broil slowly for about 10 minutes. Serve with fried parsley.

## MOCK TERRAPIN.

One-half of a calf's liver cooked tender, dust thickly with flour, a teaspoonful of mixed mustard and a small bit of cayenne pepper, 2 hard boiled eggs chopped fine, butter size of an egg, teacup of water. Let boil a moment or 2, then serve. Chop the liver before mixing.

MRS. A. W. PACK.

## TO BAKE A HAM.

Lay your ham in cold water over night. In the morning scrape clean and weigh it, put it over to boil allowing a quarter of an hour to get heated through and then one quarter of an hour for every 2 pounds in weight. At the end of that time take it up, remove the skin and cover it thoroughly above and below with a paste made of flour and water; put it into the oven and bake it one quarter of an hour for every 2 lbs; then let your fire go down and leave the ham in the oven until it is cold, after which remove the crust from the outside. It adds to the flavor of the ham if before covering with the paste you cut deep incisions and fill them with the following mixture: A handful of bread crumbs, a teaspoonful of sugar, a teaspoonful of mixed spices, a teaspoonful of celery seed, a little red pepper.

MRS. ALICE TAFT.

## HAM PATTIES.

Chop loose trimmings of ham with bits of cold beef or veal. Rub fine dry bread crumbs and season with salt and pepper. Take 1 cup of bread and 1 of meat, moisten with sweet milk and fill little tins  $\frac{2}{3}$  full. Break an egg over top of each and cover with fine cracker crumbs. Bake 10 minutes.

MRS. R. MORTIMER BUCK, Paw Paw.

## HAM SOUFFLE.

(German)

Boil 1 cup of rice until soft but so that the kernels remain whole, drain them on a sieve; chop 2 ozs. of ham very fine and

mix with the rice, put it in a buttered mould and pour over it 1-2 cup of milk in which have been beaten 3 eggs and a pinch of salt. Bake in oven till brown. Mrs. BOUKE.

## HAM BALLS.

Chop a teacupful of cold ham, season highly and add 1 beaten egg. Soak a large slice of bread in boiling milk and mix with meat and egg, make into round cakes like sausage and fry a deep brown in butter. Make a gravy if desired.

Mrs. WM. CONDON.

## HAM CROQUETTES.

One cup of cold ham chopped to a paste, mustard to taste, 2 heaping cups of mashed potatoes, shape into croquettes, roll in crumbs and egg, and fry in deep lard.

Mrs. A. C. Mc LAUGHLIN.

## SWEETBREAD CROQUETTES.

Parboil the sweetbreads and chop fine as soon as cold. One cup of milk; 1 tablespoonful of butter rubbed into 2 tablespoonfuls of flour; juice of 1 lemon; piece of 1 onion; 2 well beaten eggs; salt and pepper. Heat the milk, stir in butter and flour, juice of lemon and onion, the chopped meat, and afterward the beaten eggs. Set away to cool, and make into croquettes. Roll in fine bread crumbs and fry in boiling lard.

Mrs. TATLOCK.

## SWEETBREADS.

Soak sweetbreads in salt and water, partly fry them, slice 1 onion,  $\frac{1}{2}$  can of tomatoes, and add these with salt and pepper to the sweetbreads. Then dredge once or twice with flour, and cook on the back of the stove, slowly, 1 hour.

KATHARINE M. HALE.

## VEAL CALLOP.

(A Hawaiian Island dish.)

Take from  $\frac{1}{4}$  to  $\frac{1}{2}$  lb. of fresh veal chopped fine, and place in hot frying pan with a large tablespoonful of butter. Fry brown, add 1 pt. of rich milk, more if desired. Thicken with flour as you would gravy, but do not make it too thin. Season with salt and pepper. Serve plain for breakfast, or it is nice served on toast. Other meat may be substituted for veal.

## CREAMED MEAT.

(A Favorite Dish.)

Take cold cooked meat of any kind, beef, veal, chicken, fresh pork, etc., and chop fine. Make a cream sauce in the usual way, and have ready rolled crackers or bread crumbs. In a well buttered baking dish place a layer of crumbs, on this a layer of meat and cover with the cream sauce seasoned well with salt and pepper. Repeat till the baking dish is full as desired, covering the last layer of sauce with crumbs and bits of butter. Bake about 20 minutes. Or the chopped meat may be put in the hot sauce and alternate layers made of the two.

## CASSEROLE OF RICE AND MEAT.

Boil one cup of rice till tender (wash rice thoroughly). Chop very fine half a pound of any cold meat, season highly with salt and pepper ( $\frac{1}{2}$  teaspoon salt,  $\frac{1}{2}$  salt spoon of pepper, 1 spoonful celery salt, 1 teaspoon finely chopped onion, 1 teaspoon of chopped parsley, 1 salt spoon each thyme and marjoram). Add 1 beaten egg, 2 tablespoons of fine cracker crumbs, and moisten with hot water or stock enough to pack it easily. Butter a small mould, line the bottom and sides  $\frac{1}{2}$  an inch deep with rice, pack in the meat in the center, cover closely with rice, and steam 40 minutes. Loosen it around the edge of the mould; turn it out on a platter, and pour tomato sauce over it.

*Tomato Sauce*— $\frac{1}{2}$  can tomatoes, 1 cup water, 2 cloves, 2 allspices, 2 peppercorns, 1 teaspoonful of mixed herbs, 2 sprigs parsley, 1 tablespoon of chopped onion, 1 tablespoon butter, 1 heaping tablespoonful of cornstarch,  $\frac{1}{2}$  teaspoonful salt,  $\frac{1}{2}$  salt-spoon pepper. Put the tomato, water, spices, herbs and parsley on to boil in dish, not tin or iron; fry the onion in the butter till yellow, add the corn starch, and stir all into the tomato. Simmer 10 minutes; add salt and pepper, and a little cayenne pepper, and strain the sauce over the meat.

MARY F. MCNALLEY.

## MEAT PUDDING.

Take left-overs of baked or fried beef, veal or pork, also a piece of bacon freshly boiled, about half as much as the other meat, chop this fine with one small onion and a little parsley.



While you chop the meat soak a piece of bread in water; half as much as the meat is enough. When thoroughly soaked press out the water and mix the bread, the meat, salt, pepper and a little grated nutmeg, and then add from 3 to 4 eggs according to the quantity of the mixture or the size of the pudding desired. When all is thoroughly mixed put in a pudding dish or pan which can be placed on the table, and bake to a nice brown. Potato, endive or lettuce-salad served with this makes a very nice dish.

JULIA ROMINGER.

#### MEAT CROQUETTES.

To 1 pint of minced meat take  $\frac{1}{2}$  pint of broth or milk, 1 tablespoon each of flour and of butter rubbed together. Let this boil till very thick, then stir in well the yolks of 3 eggs; set aside to cool. Roll in dried bread crumbs, beat the white of 1 egg, add 1 tablespoon of water, dip the croquettes in this and roll in the crumbs again. Fry in hot lard.

MRS. V. C. VAUGHAN.

#### KIDNEY WITH SOUR GRAVY.

Take 2 kidneys cut fine, freshen in water for 1 hour, adding a little soda. Take a heaping tablespoonful of lard, let it get hot, add 2 heaping spoonfuls of flour and keep stirring until a brown color; add a good sized onion cut fine and stew in the browned flour until soft, then add water or any kind of gravy or broth. Season to taste with salt and pepper and a slice of lemon. Squeeze out the kidneys and boil in the gravy until done; add a little vinegar to taste.

MRS. G. F. STEIN.

#### ROAST TURKEY.

Young hen turkeys weighing from 7 to 10 lbs. are the best for roasting. Stuff the breast and body with dressing prepared as follows: Season according to taste a quantity of fine stale bread crumbs with salt, pepper, summer savory and sage, then pour  $\frac{1}{2}$  or  $\frac{2}{3}$  of a cup of boiling water on a large lump of butter and moisten the crumbs with the melted butter and water.

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The dressing should be moist, not wet. Fill the breast and put the remainder of the stuffing in the body. Truss the turkey by fastening the legs and wings securely to the sides with skewers and with string across the back from the skewers. Now dredge well with salt. Take soft butter in the hand and rub it thickly over the turkey; then dredge thickly with flour. Dredge the bottom of the roasting pan with flour, place a meat rack in the pan and lay the turkey on its side in the rack. Put the turkey into a hot oven and when the flour is brown put in hot water enough to cover the bottom of the pan. When one side of the turkey is nicely browned, turn it and brown the other side; then place it on its back. Baste it every 15 minutes with the water in the pan, renewing the water as it cooks away, and dredge with salt, pepper and flour. The last basting should be with soft butter. Allow  $1\frac{3}{4}$  hours for a turkey of 8 pounds, and 10 minutes for each additional pound. For the gravy, the liver should be boiled until thoroughly cooked. After removing the turkey from the roasting pan, place the pan on the stove, and add to its contents 1 cupful of water, or more if necessary. Stir it well, scraping everything from the bottom and sides of the pan. Let it boil up once, and if it is not thick enough mix a little flour with a little cold water, and stir it into the pan as it boils. Then strain it, mash the liver very fine and add to the strained gravy.

MRS. F. W. KELSEY.

#### CHESTNUT STUFFING FOR POULTRY.

Boil  $\frac{1}{2}$  lb. chestnuts till one can mash them after cutting them open. Mash with a fork not as fine as a paste, salt and pepper.

MRS. W. P. LOMBARD.

#### MARYLAND CHICKEN.

Clean a chicken and cut in pieces for serving, season with salt and pepper, dip in beaten egg diluted with a little water (2 tablespoonfuls to 2 eggs) and roll in flour. Place in a buttered pan sprinkling a little chopped parsley and onion over the top and bake 1 hour, basting with  $\frac{1}{2}$  cup of butter melted in 1 cup water. Serve with 1 pt. of white sauce to which has been added  $\frac{1}{4}$  teaspoonful of celery salt.

MRS. J. H. PRENTISS.

## BAKED SPRING CHICKEN.

Cut a tender chicken into 7 or 9 pieces, season with salt and white pepper and roll in flour. In a dripping pan heat  $\frac{1}{3}$  cup of butter to the browning point and put in the chicken, skin side up. Place in a moderate oven and bake about 45 minutes. Turn when brown on one side and baste two or three times. When done arrange on platter and garnish with parsley or celery tops. Make gravy in pan by adding  $\frac{1}{2}$  pt. hot water, 1 heaping tablespoon flour made smooth with a little cold milk and 1 pt. good milk. Stir constantly and cook well; serve in gravy boat.

MRS. J. O. REED.

## FRICASSEED CHICKEN.

Cut up the chicken, washing thoroughly, and scrape the skin well. Put it in the kettle with 2 slices salt pork. Cover with water and stew slowly till tender. When done make a thickening of flour and water and pour on the chicken, cooking a few moments. Place sliced bread or biscuits on a platter and pour the chicken over them.

MRS. A. P. WILLIS.

## IMPERIAL CHICKEN.

One chicken, boiled or cut as for salad, 1 can mushrooms, 1 pair sweetbreads, parboiled and cut, 2 tablespoons butter, 2 tablespoons flour, stirred smooth in butter, 1 pint milk. Season, stir together and boil 20 minutes. Then stir in 2 eggs and let come to a boil again. Serve from platter or on plates.

MRS. W. J. HERDMAN.

## CHICKEN PIE.

For one large pie 7 lbs. of chicken. Clean the fowl and cut in pieces as for serving, put in kettle with hot water enough to cover and add pepper and salt. When it comes to a boil, skim, and set back where it will simmer 1  $\frac{1}{2}$  hours or until tender. Take up chicken, remove all large bones and place in a deep earthen or tin pan. Draw kettle forward where the liquor will boil and skim off the fat. Put butter in fryingpan and when hot add the flour, using 1 tablespoonful of butter and 2 of flour to 1 pt. of liquor, stir until smooth but not brown, then stir in the water in which the chicken was boiled, cook 10

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minutes; turn into the pie dish. Lift the chicken with a spoon that the gravy may fall to the bottom.

*The paste for the pie:*—One qt. of flour, 1 cup of butter, 1½ cups milk, 3 teaspoonfuls baking powder, 1 teaspoonful of salt. Sift and mix thoroughly 1 qt. of flour with 3 spoonfuls of baking powder, and 1 teaspoonful of salt, then work in 1 cup of butter and make into a smooth dough by adding 1 ½ cups of milk. Roll to thickness of ½ inch, line edge of pie dish down 1 inch, then cover top and bake 1 hour in moderate oven.

MRS. CUTTING.

#### CHICKEN PIE.

One large chicken, 5 lbs. if possible. Cut it up, wash carefully and cover with boiling water. Boil very slowly till tender and season with salt and pepper, remove the large bones, breast, back and drumsticks, and most of the skin. Arrange the meat in baking dish, remove most of the fat from the water, thicken as for gravy, and pour over the meat, nearly covering it. Make the crust as follows: 1 ½ cups flour, ⅓ cup lard, 1 ½ teaspoonfuls baking powder, ⅔ teaspoonful salt, sweet milk to make a dough as soft as can be rolled out. Flour the board well and roll ½ or ¾ of an inch thick, cut 2 slashes that the steam may escape, and cover the meat, which should be boiling hot. Bake ½ hour. It is economy to select a large chicken about a year old. The meat is richer and there is less waste. What is left, crust and all, is very nice for croquettes. The bones, if cracked and boiled a little longer will furnish a good soup stock.

MRS. BRADSHAW.

#### CHICKEN PIE WITH OYSTERS.

Boil a good sized chicken until tender, drain off the liquor from a quart of oysters, line the sides and bottom of large round pan with crust, put in a layer of oysters and a layer of chicken until the pan is full. Season with pepper, salt, bits of butter and the oyster liquor and some of the chicken liquor. Cover with crust and bake. Serve with sliced lemon.

MRS. CLOUGH, Chef Arlington.

## POULET-AU-RIZ.

Select an old fowl, well fattened; stuff it with a dressing made of bread crumbs, moistened with milk, seasoned with butter and chopped onion, salt and pepper. Put the fowl in a pot of boiling water, into which throw a red pepper pod and a teaspoonful of salt. Let it boil slowly for 5 or 6 hours, the time depending upon the size and age of the fowl. Half an hour before serving put a pint of well washed rice in the pot with the fowl; when this is tender, dish up, place the fowl in the center of the platter, and the rice around it. It is an addition to throw a handful of raisins into the pot with the rice.

MRS. ELIZABETH A. RATHBONE.

## PRESSED CHICKEN FOR A COMPANY.

Take 5 well dressed chickens well washed and scraped, cut into uniform pieces, breaking the bones that all the gelatine may boil into the water. Have water enough to cover well, also a shank of veal the purpose of which is to get the gelatine this contains. When boiling skim and boil tender; then take it out in a large pan leaving the fluid to the amount of a quart or more which is to be kept hot until the chopped chicken is ready. If you wish the light and dark meat in layers place the dark and light meat in separate dishes to be chopped separately, the skin to be chopped fine and mixed with the light meat and the veal to be chopped with the dark meat, each of these to be seasoned to taste, in their separate dishes. Take the liquor which has been kept hot and skimmed of all its grease, pour half of it into each dish of chopped meat, and stir well. Have a pan and spoon ready, put alternate layers of dark meat and light until you have 4, pressing each layer down so that it will be firm, and show the layers plainly. When well pressed cover with plate until ready for use, then slice, season to taste with salt and pepper.

MRS. JANE L. WILLIAMS.

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## JELLIED CHICKEN.

Boil the chicken till well done, then take out and remove all bones and skin; there should be about 1 qt. of liquor; add to that  $\frac{1}{2}$  box gelatine dissolved in 1 cup of hot water, cook a few moments both meat and liquor, and then turn into moulds and set away to cool. Very nice for tea. The bones and skin can be thrown into the soup kettle. MRS. A. P. WILLIS.

## CHICKEN JELLY.

Boil a pair of chickens till you can easily pull the meat from the bones. Return the bones to the broth and boil  $\frac{1}{2}$  hour longer, strain and set in a cool place. The next day cut the chicken into small pieces leaving out the skin. Melt the jelly and put the pieces in it, add 2 spoonfuls of Worcestershire sauce, 2 of walnut catsup, one of salt, a pinch each of ground cloves and mace; slice 8 hard boiled eggs and 2 lemons and line a large bowl or mould with them. Pour in the mixture and let it stand till the next day. MRS. CATHERINE JONES.

## CHICKEN SOUFFLE.

Chop fine enough cold chicken to fill a pint measure, melt 1 tablespoonful of butter in a saucepan, and mix with it 1 tablespoonful of flour, gradually add 1 pt. of hot milk or stock, stirring to a smooth cream; add to this a teaspoonful of chopped parsley (can be omitted),  $\frac{1}{2}$  cup of bread crumbs, a pinch of pepper, a teaspoonful of salt, and the chicken mixed with the well beaten yolks of 4 eggs. Finally add the whites of the eggs beaten to a stiff froth. Turn the mixture into a buttered baking dish and bake in a hot oven for  $\frac{1}{2}$  an hour. Serve at once. MRS. D. M. LICHTY.

## BLANQUETTED CHICKEN.

Have chicken sufficient for 6 people cooked, boned and picked into small pieces. Mix 2 tablespoonfuls of butter, 2 tablespoonfuls of flour,  $1\frac{1}{2}$  cups broth and one cup of milk; boil up and add slowly a tablespoonful of lemon juice; salt and pepper to taste. Add the chicken and let all cook slowly for 10 minutes, then remove from the stove and stir in the unbeaten

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yolks of 2 eggs. Boil rice in a large amount of water with a little salt; when well cooked add cold water to separate the kernels, then pile the rice around the outside of a platter and fill the center with the chicken prepared as above.

MRS. EFFIE L. SPALDING.

#### BLANQUETTE OF CHICKEN.

One qt. of cooked chicken cut in pieces, 1 large cupful of white stock, the juice the chicken was boiled in, 3 tablespoonfuls butter, 1 heaping tablespoonful of flour, 1 teaspoonful of lemon juice, 1 cup of cream or milk, the yolks of 4 eggs, salt and pepper. Put butter in saucepan and when hot add flour; stir until smooth but not brown, add the stock and cook 2 minutes, then add seasoning and cream. As soon as this boils up add chicken, cook 10 minutes. Beat the yolks of eggs with 4 tablespoonfuls of milk; stir in blanquette and cook a moment longer. This can be served with rice or potato border.

MRS. MARGARETTA LYDECKER.

#### CHICKEN TERRAPIN.

Cut up a cold boiled chicken into small pieces, being careful not to get in any of the skin. Put in a sauce pan with  $\frac{1}{2}$  pt. of cream,  $\frac{1}{4}$  lb. butter rolled in tablespoon of flour, and season with cayenne pepper and salt to taste. Have ready two hard boiled eggs, chopped, and when the above has come to a boil, stir in the egg. Let simmer a few moments.

MRS. MARGARETTA LYDECKER.

#### CHICKEN CHEESE.

Two chickens, 3 or 4 hard boiled eggs, salt and pepper, a few olives and 1 bay leaf. Boil the chicken in as little water as possible until very tender, boil eggs hard. After removing stones chop olives fine, chop chicken not too fine, add salt and pepper. Put a layer of chicken in a mould, then a layer of eggs sliced, then sprinkle with chopped olives, and continue until all the chicken has been used. Pour over the water in which the chicken was cooked.

MRS. M. F. KEEGAN.

## CREAM CHICKEN.

Mix  $\frac{1}{2}$  cup of flour with cold milk. Stir this into 1 qt. boiling milk, add  $\frac{1}{2}$  cup sweet cream or butter, season with salt, a little cayenne pepper, juice of lemon and 1 can mushrooms (dry), a little onion if you like. Boil and cut fine two chickens. When cold mix together, sprinkle with cracker crumbs and bake as oysters.

MRS. GILLETTE.

## CREAMED CHICKEN—1.

Two chickens,  $\frac{1}{2}$  cup of flour mixed with a little cold water. Stir this in 1 quart of boiling milk, add  $\frac{1}{2}$  cup of cream,  $\frac{1}{2}$  cup butter. Remove from stove, then season with salt, a dash of cayenne pepper, little nutmeg and juice of 1 lemon, 1 can mushrooms. Chicken to be boiled tender and picked up as for salad. Put all in baking dish, mix well and put rolled crackers or bread crumbs over the top and bake about 20 minutes.

MRS. GREGORY E. DIBBLE.

## CREAMED CHICKEN—2.

One chicken  $4\frac{1}{2}$  lbs., 4 sweet breads, 1 can of mushrooms. Boil chicken and sweet breads. When cold cut up as for salad. In a sauce pan put 4 cups of cream, in another 4 tablespoonfuls of butter and 5 even spoonfuls of flour. Stir until melted, then pour over the hot cream, stirring until it thickens. Season with a small onion grated, a very little nutmeg and black and red pepper. Put chicken, sweet breads and mushrooms cut in small pieces in a baking dish mixed with cream. Cover with bread crumbs and pieces of butter, and bake 20 minutes.

ADELE W. KNOWLTON.

## CREAMED CHICKEN—3.

Boil until very tender 8 lbs. of chicken. When cold cut into small pieces as for salad. Make a dressing of 1 qt. sweet milk, 1 cup of sweet cream,  $\frac{3}{4}$  cup butter, juice of  $1\frac{1}{2}$  large lemons, salt and pepper to taste, small quantity of red pepper on point of knife,  $\frac{3}{4}$  cup of flour mixed smoothly in enough cold milk to be of the consistency of cream, 1 can of mushrooms boiled until tender in the juice. Mix milk, cream, butter, salt and pepper and cook in double boiler. When boiling stir in

gradually the flour wet with some of the milk until it thickens. Strain the juice of lemons and stir in last. Strain all through a fine gravy strainer into the chicken. Stir in the mushrooms and cover with finely rolled cracker crumbs. Bake about 20 minutes.

MRS. ED. H. EBERBACH.

#### CHICKEN CASSEROLES.

One cup of rice washed several times and boiled till very tender in a lot of water,  $\frac{1}{4}$  cup of milk,  $\frac{1}{2}$  teaspoonful of salt  $\frac{1}{8}$  teaspoonful of pepper. Drain the rice, season it with a little butter, pepper and salt and line greased muffin tins with it. Fill with creamed chicken, cover over with rice, put the cups in a pan of hot water and bake 20 minutes. Turn out on a platter and pour about them a cream sauce.

MRS. I. N. DEMMON.

#### CHICKEN CROQUETTES.

Fourteen ozs. of boiled chicken chopped fine,  $\frac{1}{2}$  pt. milk,  $\frac{1}{4}$  lb. butter, 1 teaspoon of salt, 2 tablespoonfuls of flour, a pinch of cayenne pepper. Mix flour in a little of the milk, rub smooth, then add to the boiling milk; add salt, pepper and butter, when nearly cold add to chicken, mix thoroughly, let cool. When cool make into 12 croquettes, dip in egg, roll in fine cracker crumbs, lay in frying basket and fry in hot lard.

MRS. GILLETTE.

#### CHICKEN CROQUETTES.

One pt. chicken, veal or beef boiled and chopped,  $\frac{1}{2}$  pt. cream or milk, 2 tablespoonfuls of flour, 1 tablespoonful of butter, 2 tablespoonfuls of chopped parsley, 1 tablespoonful of chopped onion, 1 tablespoonful of salt,  $\frac{1}{4}$  tablespoonful of nutmeg, cayenne pepper to taste. Put the cream over the fire in a farina kettle, melt butter and flour to a smooth paste and stir into the boiling milk. Stir constantly until very thick. Take from the fire and add the meat and beat till thoroughly mixed, adding the seasoning. Spread on a large platter to cool. Have ready a bowl containing 2 beaten eggs, and a platter with sifted bread crumbs. Form the croquettes tightly, dip into the egg and then roll in the crumbs, again into the egg and crumbs and fry them a golden brown in smoking hot lard.

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## AN ECONOMY.

Take the parts of chicken not nice to serve as first course; if not enough add what was left of roast the day before; chop very fine. For 5 persons use a quart basin; first put in a teacupful of gravy left from roast or chicken, or either, then a layer, perhaps  $\frac{1}{2}$  inch thick, of the chopped meat, then a layer of cracker crumbs or stale bread crumbs, then a layer of the chopped meat and so on in alternation, having a layer of meat for the last. The layers should be interspersed with small bits of butter. Above the last layer put the mashed potatoes left from dinner or if the potatoes are whole chop them. Finally add  $\frac{1}{2}$  a cup of milk; bake until thoroughly done, and a delicate brown on top. Practice makes perfect. A good dish for lunch.

MRS. STEDMAN.

## CHICKEN PATTIES.

Prepare the cream the same as for oyster patties, and add 1 pt. of cold chicken cut into dice. Boil 3 minutes, fill the shells and serve. Add 1 teaspoonful of onion juice if liked.

## VEAL PATTIES.

The same as chicken patties, with 1 teaspoonful of lemon juice, instead of onion juice.

MRS. GREGORY E. DIBBLE.

## ROAST GOOSE.

Soak in salt water 2 hours before cooking. Make a mashed potato dressing seasoned with onion, butter, pepper and salt. Fill the body of the goose, grease it all over well with butter and dredge with flour. Place in a pan with a pint of water, baste well and cook 2 hours. Serve with onion gravy and apple sauce.

MRS. R. WAPLES.

## DUCKS.

Singe off all small feathers, wash thoroughly, rub well with salt, ginger and a little pepper, inside and out. Prepare the following dressing: Take the livers, gizzards and hearts and chop to a powder in chopping bowl. Grate in a little nutmeg, add a piece of celery root,  $\frac{1}{2}$  an onion and a tomato. Put all this into your chopping bowl, soak some stale bread, squeeze out all the water and fry in spider of hot fat, throw this soaked bread into the bowl, add 1 or 2 eggs, salt, pepper and a speck

of ginger. Mix all thoroughly, fill this in the ducks and sew up. Lay in the roasting pan with slices of onions, celery and tomatoes and specks of fat. Put this on top of fowl. Roast covered up tight and baste often. Roast 2 hours.

MRS. M. H. KERNGOOD.

#### TO ROAST DUCKS.

Lay them in salt and water for an hour or so after they are drawn. Make a dressing of bread crumbs, mashed potatoes, one onion chopped fine, a little summer savory, salt and pepper. Put the ducks into the dripping pan and cover with water. Let them boil 10 minutes, then turn off the water and add sufficient to baste with. When almost done dredge with flour, and lay on some pieces of butter to brown them. Make the gravy from the pan with the giblets cooked and chopped fine.

MRS. MOTLEY.

#### ROAST DUCK.

*Dressing*:—One onion minced fine, 1 large sour apple cut in medium sized pieces, stale bread crumbs, with small cup of butter thoroughly mixed with bread crumbs, salt and pepper. Rub inside of fowl with lemon juice before adding dressing. Roast in quick oven until tender. If there is an excess of oil pour some off before making brown gravy. Serve with baked apples.

MRS. RUFUS WAPLES.

#### SQUIRRELS.

The following is all I know about cooking squirrels. First catch your squirrel. Skin him, etc. Parboil in a little water in a kettle, add salt, pepper, and enough butter to fry it brown. Then eat. If the animal is tough parboil a little more till he is tender.

E. A. LYMAN.

#### ASPIC JELLY.

One pound of uncooked beef, a knuckle of veal,  $\frac{1}{4}$  lb. of bacon, 1 slice of turnip, 1 slice of parsnip, 2 cloves, 1 large tablespoonful of butter, 1 onion,  $\frac{1}{2}$  carrot, a stalk of celery, 6 pepper corns, 1 blade of mace, a chip of lemon rind, 2 qts. of water, 3 whole allspice, 1 tablespoonful Worcestershire sauce, salt to taste. Put the bacon in the bottom of a soup kettle, let it brown, then add the onion cut in slices; stir until a nice brown, then add the butter, and, when hot, the beef; cover the

kettle and let it simmer until a thick brown glaze is formed in the bottom of the kettle; then add the veal and the water, and simmer gently for 2 hours. Now add all the other ingredients and simmer 2 hours longer. When done it should be reduced  $\frac{1}{2}$ . Strain, cool, remove all grease and clarify the same as bouillon. Turn into a square mould. When ice cold cut in small cubes and use as a garnish for cold meats.

MRS. I. N. DEMMON.

CREAM SAUCE.

Melt—not boil—1 large tablespoonful of butter; add two barely rounded tablespoonfuls of flour and stir until smooth; add a pint of cold cream and bring to a boil, stirring constantly that the sauce may be perfectly smooth. Season with salt and red pepper.

MRS. DEMMON.

MIXED MUSTARD.

Two beaten eggs, 3 even teaspoons sugar, 1 teaspoon salt, 1-2 teaspoon mustard, 1-2 cup vinegar. Boil until it thickens

MRS. J. N. MARTIN.

TOMATO SAUCE.

One tablespoonful butter, 1-2 tablespoonful flour, 1 tablespoonful onion, 1 1-2 cups tomato, 1-2 teaspoon salt. Melt butter in sauce pan, add onion finely chopped, stirring constantly. Put in flour, cooking until thickened, then pour in the cooked tomato with pepper and salt added. Strain.

MRS. HERBST.

BROWN SAUCE.

One tablespoon of butter in a sauce pan until it is a dark brown, add 1 tablespoon of flour and mix well 1-2 pint of stock and stir constantly until it boils; add 1-2 teaspoonful salt, 1-2 saltspoonful of pepper, 1-2 teaspoonful onion juice and it is ready to use.

MUSHROOM SAUCE.

Make a Cream Sauce or Brown Sauce and add 1 cup of mushrooms either fresh or canned. If fresh mushrooms are used cook 10 minutes, if canned ones are used do not cook but simply heat them.

## DRAWN BUTTER SAUCE.

Mix 2 tablespoonfuls of butter to a smooth paste with one tablespoonful of flour. Place the bowl in a pan of boiling water and add gradually 1-2 pint boiling water, stirring all the time until it thickens; add 1-2 teaspoonful of sauce.

## CAPER SAUCE.

Make drawn butter as above and add to it 1 large tablespoonful of capers.

## HOLLANDAISE SAUCE.

Make a drawn butter as above. Take from the fire and add gradually the yolks of 2 eggs, well beaten, 1 tablespoonful of chopped parsley, juice of 1-2 lemon, 1 teaspoonful of onion juice. Fine for baked fish or fish croquettes.

## MAITRE D' HOTEL BUTTER.

Four tablespoonfuls of butter, 1 of vinegar, 1 of lemon juice,  $\frac{1}{2}$  teaspoonful of salt,  $\frac{1}{4}$  teaspoonful of pepper, 1 teaspoonful of chopped parsley. Beat the butter into a cream and gradually beat in the seasoning. This sauce is spread on fried and boiled meats and fish instead of butter. Particularly nice for fish and beefsteak.

## TARTARE SAUCE.

One cup mayonaise dressing, 1 tablespoonful chopped capers, 1 tablespoonful of chopped cucumber pickles, 1 tablespoonful of chopped parsley, 1 teaspoonful of onion juice. Mix well and serve. Nice to serve with croquettes, fish and cold meats.

## SAUCE FOR GAME.

One-half pt. of stock flavored with 4 cloves. Heat to boiling point and season with salt and paprika, add 1 tablespoonful of lemon juice and a glass of currant jelly.

MRS. JACOB REIGHARD.

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## Bran Cookies

One cup wheat bran; one cup white flour, one cup sugar, one-half cup graham flour, one-half cup milk; one-fourth cup molasses; two tablespoonfuls butter; one egg; two teaspoonfuls baking powder; one-half teaspoonful salt.

Beat together the butter, egg, milk and sugar, add the other ingredients. Drop the mixed batter with a spoon onto well greased tins. Bake half an hour in a hot oven.

## Hermits

Two eggs, one and one half cups brown sugar, one cup lard and butter, one teaspoon cinnamon, one-half teaspoon cloves, one teaspoon vanilla, one teaspoon soda, two-thirds cup sour milk, two and one half cups flour, one cup raisins, one cup hickory nuts chopped.

Drop in buttered tins. —

## Chili Sauce

- 10 pounds ripe tomatoes (peeled)  
2 " onions  
7 ounces green peppers  
6 " sugar  
4 " salt  
1½ pints cider vinegar

Chop ingredients very fine  
Boil all together 1½ hours.  
This makes about 3 quarts.

Peach + Orange marmalade

One peck peaches

One dozen oranges

Peel peaches. Cut oranges with rind on. Chop all together until quite fine.

Put on stone with equal measure of sugar and boil until it thickens.

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## BREAKFAST, LUNCHEON AND SIDE DISHES.

### BOILED EGGS.

Put in boiling water, draw to the back of the stove, or if gas is used place the pan over simmer burner turned so low the water will stay very hot, but *not boil*. If desired very soft take out in 5 minutes; if better done, at the end of 8 or 10 minutes; if hard boiled, 15 to 20 minutes. Experience only will enable one to determine the right degree of heat and time required. Eggs boiled in this way are more delicate than those quickly boiled.

### BAKED EGGS.

Break into an earthen nappy or shallow baking dish in which they may be served as many eggs as needed; sprinkle with salt and pepper; add 4 or 5 tablespoonfuls of cream; dot with bits of butter, and bake till the eggs are set, but not hard.

### BAKED EGGS.

One oz. of bread crumbs soaked in  $\frac{1}{2}$  pt. of milk, add 4 eggs and salt and pepper. Bake in a pudding dish. MRS. BOUKE.

### STEAMED EGGS.

Are very delicate, especially for invalids. Prepare them the same as baked eggs, omitting the cream if desired, and steam over hot water.

### HARD BOILED EGGS WITH BUTTER.

Hard boiled eggs are nice, cooked 15 or 20 minutes, and served hot. Remove the shells and serve with hot melted butter over them.

### HARD BOILED EGGS WITH CREAM SAUCE.

Cut eggs in two crosswise, cut off tip so they will stand upright on platter. Pour cream sauce around them.

## EGGS A LA CARACAS.

One-fourth lb. smoked beef, 1 cup tomatoes, 4 eggs, 1 teaspoonful onion juice,  $\frac{1}{8}$  teaspoonful cinnamon, 2 heaping tablespoonfuls grated cheese, 2 tablespoonfuls butter, 4 hard boiled eggs, mayonnaise and a dash of pepper. Put the 4 eggs to be boiled hard in a saucepan and let them simmer 20 minutes, put beef and tomatoes to boil until tender, add 1 tablespoonful butter, the pepper, onion juice and cinnamon; break the other 4 eggs, beat enough to mix, and stir into the mixture, season with red pepper to taste and add the cheese and the other tablespoonful of butter. Cut hard boiled eggs in slices and dip in mayonnaise thinned with a little vinegar and garnish the edge of the dish with them. The mixture should be cooked until it has the consistency of scrambled eggs. MRS. BEMAN.

## EGG CUTLETS.

Three hard boiled eggs, 1 cupful of milk, 1 tablespoonful of chopped parsley, 1 tablespoonful of butter, 2 tablespoonfuls of flour. Cover the eggs with boiling water and simmer  $\frac{1}{2}$  hour. Heat the milk in a double boiler, rub together the butter and flour, add to the milk, and stir until thick and smooth, season with  $\frac{1}{2}$  teaspoonful of onion juice and the parsley. Shell the eggs, cut them fine and mix well with the sauce. Turn on a buttered platter and set in the ice box until very cold, then flour your hands and mould a small quantity of the mixture into the shape of a cutlet about an inch thick. When ready to fry, the cutlets are to be coated with egg and then with fine dry bread crumbs, laid a few at a time in the frying basket and browned in boiling fat. Garnish with parsley. MRS. BEMAN.

## STUFFED EGGS.

Half doz. eggs boiled 20 minutes, cool, shell and cut in half, removing the yolks. Hash the yolks very fine with a silver fork; mix with them  $\frac{1}{2}$  cup of bread crumbs rolled fine and 2 or 3 sticks of celery cut in very small pieces, season with salt, mustard and cayenne, moisten with 2 tablespoonfuls of melted butter and enough olive oil and vinegar to make it the right consistency. Fill the halves with this dressing and set on a platter to serve. For luncheon fill the halves and put them

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together with wooden toothpicks, being careful to match the whites. Cold veal, chicken or ham chopped fine may be used in place of the celery. MISS EDITH LA BARON, Pontiac.

## GOLDEN CREAM TOAST.

W  
Cut bread into even pieces, toast and butter the pieces and moisten with hot water. Boil 6 eggs hard, separate the whites from the yolks, chop the whites, press the yolks through a colander or sieve. Make a white sauce by rubbing together 1 tablespoonful each of butter and flour, add a cupful of cream or milk, boil till well thickened, add the whites and season with pepper and salt. Spread the mixture on the slices of toast, cover the top with the sifted yolks, sprinkled over each piece till they look very yellow. Serve very hot.

MRS. GREGORY E. DIBBLE.

## MARGUERITES.

Cut bread into large rounds with a biscuit cutter or large cutter if possible. Toast the bread rounds; make a cream sauce with a pint of milk thickened with flour and seasoned with butter, salt and pepper. Have ready several hard boiled eggs, cut the yolks in slices. Pour the hot sauce over the rounds of bread, or dip them into the sauce so that they may be well covered; place on a platter and put a disc of egg in the center of each, to make the daisy. Garnish with parsley.

MRS. BEMAN.

## EGG TIMBALES WITH TOMATO SAUCE.

One qt. of milk, 6 eggs (yolks only), 1 teaspoonful chopped parsley, salt to taste. Pour the quart of boiling milk on the beaten yolks of the eggs. Have custard cups or ordinary cups with a little chopped parsley sprinkled in the bottom, fill these with the custard; stand the cups in a pan of hot water and boil until solid, about 10 minutes. Turn them out on a platter or serve on separate plates with tomato sauce poured around them. 1 qt. tomatoes strained, 1 onion, 1 heaping tablespoonful of butter, 1 heaping tablespoonful of flour, 6 whole cloves. Fry the onion, butter, cloves and flour until a golden brown, add tomatoes and cook 10 minutes, season with salt and pepper and strain over the timbales. MRS. BREWSTER.

EGG TIMBALES.

Eight eggs beaten together, salt, pepper, 1 grated onion, a little chopped parsley, 1 large cup milk. Stir all together. Bake in timbale cups set into a pan of hot water. Serve on toast with sauce.

*Sauce*:—Three spoons butter, 1 spoon flour, 1 cup milk and salt. Melt the butter in a sauce pan, add the flour and stir. When mixed add the milk a little at a time, stirring continually until it creams.

MRS. SESSIONS.

OMELET.

Soak a slice of bread in milk till it will not absorb any more. Crush it with a fork and add the beaten yolks of 4 eggs, and salt. Just before cooking add the beaten whites of 4 eggs. Cook on a hot buttered griddle. When nearly done turn one half over on to the other half. Serve immediately.

MRS. F. R. MECHEM.

EGG OMELET.

Two eggs, 2 tablespoonfuls milk, 1 saltspoon salt,  $\frac{1}{4}$  saltspoon pepper, 1 level teaspoon butter. Beat yolks until creamy, add milk and season. Beat whites stiff and dry. Cut and fold lightly into yolks until just covered. Have a clean, smooth frying pan. When hot rub around the edge 1 teaspoon butter, letting butter run into pan. Turn the omelet into the pan. Lift the pan from hot fire and cook carefully until slightly browned underneath. Put on oven grate to dry and brown a minute. Fold over and invert on hot platter.

MRS. HERBST.

APPLE OMELET.

Cook 12 tart apples as for sauce, then stir in 1 cupful of sugar and  $\frac{1}{4}$  cup of butter. Let cool and add 4 well beaten eggs. Butter the side and bottom of a baking dish and strew thickly with dry bread crumbs. Turn in the apple mixture, cover the top with crumbs and bake until the top is brown.

MRS. D. M. LICHTY.

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## OMELET.

Four eggs, 4 tablespoons milk. Salt to taste. Beat whites very stiff, and yolks until light. Mix together the milk, yolks and salt. Stir in the whites, last, mixing all together very lightly. Have ready a hot frying pan with a piece of butter the size of a walnut. Pour in the omelet and bake over a slow fire for 10 minutes. Fold together and slip on to a hot platter. Serve at once. This will serve 5 persons.

MRS. MONTGOMERY.

## BAKED OMELET.

Two tablespoonfuls of butter, 2 tablespoonfuls of flour,  $\frac{1}{2}$  teaspoonful of salt, 1 cup of milk, 4 eggs. Put the milk on to boil; rub the butter and flour together and add to the boiling milk. Stir over the fire for 10 minutes. Beat the yolks and salt together, add to the milk and turn the mixture out to cool. When cold beat the whites to a stiff froth and add them to the mixture. Turn into a buttered dish and bake in a quick oven for 10 minutes. Serve at once.

MRS. M. C. LLOYD.

## OMELET.

Six eggs, yolks and whites beaten separately, 1 cup of rich milk, with 1 tablespoon of flour stirred in and a pinch of salt. Beat well together and pour into a hot, buttered frying pan. When cooked on bottom set in hot oven on upper grate to brown. Roll over on to platter and serve.

MRS. DUNCAN.

## CHEESE OMELET.

Four eggs well beaten, 1 tablespoon of milk to each egg. Stir in 1 tablespoon of grated cheese.

MRS. PATTEN, Detroit.

Omelets may be varied by adding a little finely chopped ham or chicken, or for an omelet of 4 eggs add 6 or 8 chopped oysters.

## ESCALLOPED EGGS.

Chop very fine 1 cup of ham. Boil 8 eggs until hard. Cover the bottom of a pudding dish with very fine bread or cracker crumbs. Cover this with a layer of the meat, then cut 4 eggs in slices, laying them on the meat, sprinkle with salt and pepper and pour over this enough drawn butter gravy to cover



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it. Then another layer of meat and eggs, covering again with the gravy. Spread over the top bread crumbs not too fine and bake until the crumbs are brown.

## EGGS A LA CREME.

Boil 6 eggs hard, cut in slices, lay in a deep dish with bread crumbs between each layer. Put 2 ozs. of butter with 1-2 tablespoonful of flour rubbed into it, in a sauce pan, add some parsley, a little onion, salt, pepper and nutmeg,  $\frac{1}{2}$  pt. of cream (a pt. is better), stir on the fire until it thickens, then pour it over the eggs; cover the top with bread crumbs and bits of butter. Bake a light brown. MRS. A. H. RICHMOND.

## SPANISH EGGS.

Boil 1 cup of rice, pour on a platter. Poach 6 eggs, season well and lay on the rice. This makes a very dainty dish.

## CODDLED EGGS.

One-fourth cup hot milk, 1 egg, 1 teaspoonful butter, salt, pepper. Beat the egg slightly, add butter, salt and pepper. Add hot milk gradually, pour into double boiler and stir until light. Serve on slices of toast. JENNIE BUELL.

## CHEESE BALLS.

One pt. grated cheese, 1 saltspoon cayenne, 1-2 teaspoon salt, whites of 2 eggs beaten; mix thoroughly and roll in little balls size of marbles. Roll in bread crumbs, then in egg, then in crumbs. Fry in a basket in hot fat. MRS. JUNIUS E. BEAL.

## CHEESE STRAWS.

One cup of grated cheese, 1 cup of flour, half a cup of butter, half a teaspoonful of salt, a dust of cayenne pepper. Mix these ingredients with ice water and roll out thin; cut in small strips about 6 inches long, lay the strips in a baking pan and put in a moderate oven. The straws will cook in a few minutes, must not allow to get brown. MARY CLEMENTS.

## CHEESE STRAWS.

Mix 4 oz. of flour, 6 oz. of grated cheese, a little salt and cayenne pepper together, moisten with the yolk of 1 egg. Roll out  $\frac{1}{8}$  of an inch thick, 4 inches long and 4 inches wide; lay on greased sheets of paper and bake 10 minutes in a very hot oven, till slightly colored.

CHEESE RAMEKINS.

Four heaping tablespoons grated cheese, 2 ozs. bread (1 inch thick slice), 4 tablespoons butter, 2 yolks, 3 whites, 1-2 cup milk, 1-2 teaspoon salt, little cayenne pepper. Break bread, turn milk over it and stir over the fire until a paste; then add butter, cheese, salt, pepper and yolks, when mixed add whites beaten well and light. Grease pan, and bake 15 or 20 minutes; or bake and serve in paper cases. Good for luncheon or supper, instead of meat.

MRS. SCHLOTTERBECK.

CHEESE RAMEKIN.

Two tablespoonfuls melted butter, 4 tablespoonfuls grated cheese, 1 thick slice of bread soaked in 1 cup of milk, 3 eggs, salt and pepper, bake in small buttered pan in moderate oven about 15 minutes.

MRS. E. F. SHELEY.

CHEESE SOUFFLE.

Two tablespoonfuls of butter, 1 1-2 tablespoonfuls of flour, 1-2 cup of milk, 1 cup of grated cheese, 3 eggs, 1-2 teaspoonful of salt, cayenne. Put butter in a saucepan and when hot add flour and stir until smooth; add milk and seasoning; cook 3 minutes; remove and add well beaten yolks and cheese; set away to cool. When cold add whites beaten stiff. Turn into buttered dish and bake 20 to 25 minutes. Serve hot.

JENNIE BUELL.

CHEESE TOAST.

Slice the bread, toast and butter it, and spread with grated cheese; arrange on a platter and set in the oven to soften the cheese; pour a thin white sauce over it and serve immediately.

MRS. BRADSHAW.

HOW TO BOIL RICE.

Pick your rice clean and wash in 2 cold waters, not draining off the last water until you are ready to put the rice on the fire. Prepare a saucepan with cold water and a little salt. When it boils sprinkle in the rice gradually so as not to stop the boiling. Boil hard for 20 minutes keeping the pot covered; then take it from the fire, pour off the water, after which set the pot on the back of the stove with the lid off, to allow the rice to dry and the grains to separate. Remember to boil rapidly from the

time you cover the pot until you take it off; this allows each grain to swell to 3 times its normal size and the motion prevents the grains from sticking together. Do not stir it as this will cause it to fall to the bottom of the pot and burn. When properly boiled rice should be snowy white, perfectly dry and soft and every grain separate and alone. Do not add any water after the rice begins to boil. Put a large quantity of water on to boil at first.

MRS. FLEMMING CARROW.

#### RICE AND CHEESE.

Wash rice thoroughly, butter your dish, put in layer of rice, sprinkle with grated or sliced cheese, fill dish, pour cream dressing over and finish with grated cheese and bread crumbs. Takes place of macaroni.

MRS. SOULE.

#### MACARONI.

(As used in the family of Adelina Patti's father.)

Take 1-2 lb. of macaroni, break in inch pieces, wash well and boil in cold water. When thoroughly filled out and tender, strain, add salt to taste, and butter the size of a large egg. Have ready from 1-4 to 1-2 lb. of grated cheese, a tablespoonful of mustard mixed in a cup of cream, and some grated bread crumbs. Add the mustard and cream to the cheese and pour over the macaroni, mixing thoroughly. Put in a baking dish, sprinkle bread crumbs over the top, with little pieces of butter. Bake slowly until a beautiful golden brown.

#### MACARONI AND CHEESE.

One package of macaroni broken in inch lengths, covered with salted water, and cooked till tender, drain, and put with it 2 cups grated cheese, butter size of an egg, salt and pepper to taste, 2 cups rolled crackers and enough milk to moisten it well, 2 cups or more. Bake 1-2 hour, have it a nice brown, and serve from same dish on the table.

MRS. H. M. POMEROY.

#### MACARONI WITH TOMATOES.

Break 1-2 lb. macaroni into small pieces, throw them into boiling water and cook 20 to 25 minutes, then drain and put into a pan; add 1 cup of grated cheese, 1-2 cup butter, season with salt and pepper. mix well together, then pour over it 1-2 can cooked tomatoes that have been strained, and bake 25 minutes in a hot oven.

R. J. DAVIS.

GERMAN DRY NOODLES.

For 6 persons take 2 eggs beaten very light, add as much sifted flour as they will absorb, with a little salt; cut into 4 pieces and roll as thin as wafers, spread on moulding board to dry. When nearly dry roll together and cut into strips about  $\frac{1}{2}$  of an inch thick, sift lightly through the fingers and spread out to dry. Stir lightly into boiling water with a little salt; when tender drain through a colander and pour on to a platter. Cut into small squares 4 slices of bread and brown in butter, spread this over noodles, cover this with the yolks of 4 hard boiled eggs chopped fine. Last of all cover with a layer of cheese, then a dressing made as for salad. MRS. ED. H. EBERBACH.

NOODLE MACARONI.

Into 2 beaten eggs mix flour to make a very stiff dough; knead until perfectly smooth then divide into portions and roll to 1-16 inch thickness; lay aside to dry the outside, then fold and cut into strips  $\frac{1}{4}$  inch wide. This may be thoroughly dried and in a close jar kept any length of time. To cook, drop into boiling water, stirring occasionally to prevent sticking. When perfectly tender and the water all absorbed, add 1 1-2 cups of milk, salt, butter and bits of cheese to taste. Let this boil up well, then turn into a buttered dish, cover with grated cheese and bake until nicely brown. MRS. O. C. JOHNSON.

HOMINY CROQUETTES.

Take two cups of hominy, cover with equal parts of milk and water, soak between 1 and 2 hours, then boil until the hominy is well cooked, adding milk and water if it becomes dry. When cooked it should be as thick as oat meal, add salt and a tablespoonful of butter. Set it away until cold. When ready to make into croquettes add 2 eggs, mix well, roll in hands into oval shaped balls, sprinkle with flour and fry in boiling lard.

MRS. JAMES B. ANGELL.

TURKISH PILAFF.

One cup of stewed and strained tomatoes, 1 cup of stock, seasoned highly with salt, pepper and minced onion. When boiling add 1 cup of well washed rice; stir lightly with a fork until the liquor is absorbed, then add  $\frac{1}{2}$  cup of butter. Set



on the back of the stove in double boiler, and steam 20 minutes. Remove the cover, stir it lightly, cover with a towel and let the steam escape. Makes a very hearty dish and is especially good served with mutton.

Or: Prepare as above and add with the butter 1 cup of cooked meat, cut into  $\frac{1}{2}$  inch pieces and shredded fine.

MRS. J. H. DRAKE.

#### RICE CROQUETTES.

(From Miss Parloa.)

For 18 croquettes use  $\frac{1}{2}$  a cupful of raw rice, 3 gills of stock, 1 cupful of strained tomato, 3 tablespoonfuls of butter, 4 tablespoonfuls of grated Parmesan cheese, 1 teaspoonful of salt, 1-10 of a teaspoonful of cayenne, 1 teaspoonful of onion juice, 4 eggs and crumbs for breading. Wash the rice and boil with the stock for 10 minutes. Now add the strained tomato, onion juice, salt and cayenne, and cook for 20 minutes longer. If the rice is found to be tender now, add the cheese and 2 of the eggs, well beaten. Stir for 1 minute and take from the fire immediately. Spread on a platter and set away to cool; when cold shape and then bread with remaining 2 eggs and the crumbs. Fry  $1\frac{1}{2}$  minutes; arrange on a warm napkin and serve very hot.

MRS. HEMPL.

#### VEAL AND RICE CROQUETTES.

One cup veal chopped fine, 1 cup of boiled rice, add to this  $\frac{1}{2}$  cup of milk, 2 tablespoonfuls butter. Heat all these ingredients together; season with a pinch of parsley, salt and pepper. Before removing from slow fire add 1 well beaten egg; let stand till cold and form into croquettes; when ready to fry dip in beaten egg and roll in cracker crumbs. Have the lard hot and fry to a golden brown. If the mixture is not stiff enough to mould in shape add some rolled cracker crumbs.

MRS. WM. GOODYEAR.

#### RICE CROQUETTES.

One teacup of rice, 1 pt. of milk, 1 pt. of water. Boil together in farina boiler till kernels of rice are scarcely or not

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at all to be seen. Then add 1 egg of butter, 2 tablespoonfuls sugar, 2 eggs beaten well together, the juice and grated rind of a lemon, a little salt and cinnamon or mace; let cool and then mould. Roll in egg and cracker crumbs and fry in hot lard.

MRS. D'OOGÉ.

RICE CROQUETTES.

One-half cup of rice, 1 pint of milk, 2 tablespoonfuls of sugar, 3 eggs, a little grated lemon peel, 1 tablespoonful butter, 1 salt spoon of salt. Put rice and milk in double boiler and cook until soft. Add sugar, salt and butter; then stir in eggs beaten lightly and cook a few minutes longer. Remove from fire and add lemon peel, pour on greased platter and when cool mould into balls or cone shaped. Roll in egg and cracker and fry in wire basket in hot lard.

MRS. MARGARETTA LYDECKER.

RISOTTO.

(Recipe from an Italian restaurant in London.)

Rice already cooked. Chop an onion of medium size, put in fryingpan with piece of butter larger than the onion. After it begins to fry add the rice, stir carefully with wooden spoon and add slowly 2 cups of pure white bouillon. Let it cook slowly for a few moments. Add a little powdered saffron or curry and sprinkle with Parmesan cheese. Serve as hot as possible. This dish is very nice for an entree at luncheon or for a relish with cold meat for supper.

MRS. JAMES B. ANGELL.

JAMBOLAYA.

Fry ham, as for gumbo, with garlic, onion and pepper; add 3 cups of tomatoes as before, and strain. Have 1 cup of rice, previously soaked in warm water. Put the rice into the hot tomato and add herbs to taste. Keep the pot covered and boil slowly until the rice is well cooked. When the rice is ready to serve oysters may be lightly pressed into the rice. Put into a baking dish and set into the oven until the oysters curl. Clams or shrimps may be used instead of oysters.

MRS. R. WAPLES.

## Sweetbread Croquettes

Blanch 1 pair Sweetbreads  
 when cold pick apart - separating all  
 skin & veins  
 2 table spoons blanched & Chopped almonds  
 1/2 cup French peas - salt & pepper  
 nutmeg & lemon juice

Put 4 table spoons flour  
 2 table spoons butter  
 and cook in a sauce pan without  
 browning - add 1 cup milk  
 1/2 teaspoon salt - a little red pepper  
 Cook till thick - mix with sweet  
 breads & turn out to cool.  
 When cold form into cutlets, roll  
 in egg & crumbs & fry in deep fat -  
 Serve with mushroom sauce.  
 Will serve six or eight people

**Asparagus Soup.**

One bundle of asparagus, one pint of water, one pint of milk or thin cream, one-half an onion, one tablespoonful each of butter and flour, salt and pepper. Cut the heads from the asparagus and cook for twenty minutes in boiling salted water. Cook the stalks and onion in one pint of water for twenty minutes. Rub this through a sieve. Blend butter and flour, add one pint of boiling milk, pepper and salt to taste. Mix with the cooked asparagus and boil for five minutes. Strain again, add the asparagus heads and serve very hot.

## COOKING WITH A GAS RANGE.

For all using gas we are fortunate in securing the following written for this book by Emily Marion Colling, Mrs. Rohrer's well known associate in the cooking school.

### ROASTING BY GAS.

With a gas range one may have meat roasted, which is not possible in an ordinary range where it is necessary to exclude all fresh air.

For roasting the broiling oven must be used and the door left open all during the roasting, unless the door contains large perforations for the admission of fresh air, in which case it may be closed.

Light the oven burners fully five minutes before needed, as it is very important that the broiling oven should be well heated. Put the meat on the broiling rack, sprinkle with pepper and place in the broiling oven, so that the meat will be one or two inches from the flame. When one side is seared expose another side to the heat, and so continue until all sides are seared and the juices sealed in, then place it on a lower slide to finish. Baste every ten or fifteen minutes with the fat in the drip pan, turn frequently, being *very* careful not to pierce it with the fork. Allow about eighteen minutes to each pound of meat, and one hour before it is done sprinkle with salt.

At serving time remove the meat to a hot platter, drain off all but two or four tablespoonfuls of fat (according to size of family). To each two tablespoonfuls of fat add two level tablespoonfuls of flour, rub to a paste, then add  $\frac{1}{2}$  pt. of boiling water or stock. Place over the fire and stir until it bubbles, season to taste with salt and pepper and serve.

### BAKING MEAT IN A GAS OVEN.

Where the old method of baking meat in the oven is preferred to roasting as above described, light both burners about

10 minutes before putting the meat in. Place the meat in the oven, which should be very hot (about 500°). At the end of thirty minutes, reduce the heat to about 420° by turning off some of the gas and finish baking at the reduced temperature, basting every fifteen minutes. Allow from fifteen to twenty minutes for each pound of meat from the time the heat is reduced. When done finish the same as roasted meat.

#### BROILING BY GAS.

Gas is the ideal fuel for broiling. When properly done the meat is juicy, tender and delicious. To secure the best results the following directions should be carefully carried out. Buy a steak at least one inch thick (it is a great mistake to buy a thin steak). Trim off the surplus fat and place on the broiling rack. Light the oven burners about five minutes before putting in the steak, in order that the broiling oven may be thoroughly heated. When it is hot run the drip pan containing broiling rack into broiling oven, very close to the flame. Leave the door open throughout the broiling, and when one side of the steak is seared turn it over and sear the other side. When the second side is a nice brown turn it over, sprinkle with salt and pepper and return to the oven. When a nice brown remove to a hot platter, sprinkle with a little more salt and pepper, and either pour over it the contents of the drip pan or spread with butter. Garnish with parsley, slices of lemon and tomato and serve *at once*. Three things must be observed to secure best results: First, be sure the broiling oven is hot when the steak is put in; second, sear first one side, then the other, to seal in the juices; third, *never* pierce the meat with the fork while cooking, or after it is cooked, as this allows the escape of the juices, making the steak dry and tasteless. To broil chops, follow the above directions.

#### FRYING ON A GAS RANGE.

For frying croquettes, oysters, etc., one should have a deep kettle, a wire frying basket and a plate to rest it on, and a flat pan lined with soft paper to absorb the fat. Have sufficient fat in the kettle to completely cover the article to be fried. Place over the gas flame and allow it to heat until a bluish smoke rises from it, or until a small piece of bread dropped into it will brown quickly. When frying oysters and croquettes put only two or three at a time into the frying basket; more than this will lower the temperature so that the fat would soak into the article and ruin it. Immerse the basket in the hot fat, and when the article is a nice brown lift the basket from the fat on to the plate. Lift the articles one at a time and place on the

soft paper to drain. Frying may be done more perfectly and with more comfort and ease over a gas flame than by any other fuel, as one has such perfect control over it, and can raise or lower the temperature of the fat so quickly by a slight turn of the valve.

#### BROILING FISH BY GAS.

Light the oven burners 5 minutes before putting the fish in. Grease the broiler and place the fish upon it skin side up. When the broiling oven is hot run the fish in on a slide, which will bring it very close to the flame. Broil the skin side about five minutes, remove the tray containing the rack from the oven, turn the fish very carefully, sprinkle with salt and pepper, return to the oven and finish broiling, which will require from 5 to 10 minutes longer. When done run a spatula or limber knife between the fish and bars to separate them. Remove the fish to a hot platter, spread with butter and garnish with parsley and slices of lemon.

#### BAKING BREAD AND ROLLS IN A GAS RANGE.

Five or ten minutes before the oven will be needed for baking, light both burners and before placing the article to be baked in the oven, regulate the flame, so as to obtain the desired amount of heat. It is sometimes advisable to turn out the back burner. A two pound box loaf of bread, should bake one hour in a temperature of 400°. Smaller loaves may be baked in a slightly hotter oven and removed when a rich, dark brown. Ten minutes before taking the bread from the oven, turn out the gas, in order to utilize the heat remaining in the oven. Rolls require a temperature of about 420°. Baking powder biscuits, quick muffins and gems, require about 500°. In baking all these articles, place them on the middle, or upper rack, as the heat is most uniform in the upper part of the oven of a gas range. If the gas is properly adjusted, everything baked in it, should be a uniform and beautiful brown. If the bottom scorches before the top is brown, it is usually an indication that too much gas was used. If one has not an oven thermometer, the desired results may be obtained by carefully observing the amount of gas turned on each time, if not just right the first time, more or less may be turned on as required, the next and all succeeding times.

#### BAKING CAKE BY GAS.

Fully ten minutes before the cake is ready for the oven, light both burners and in five minutes regulate the flame to furnish the desired amount of heat. Better results may usually be obtained by turning off the back burner entirely. A loaf cake

containing butter requires the same temperature as for bread, 400°. A layer cake and patty cakes 420°, cookies about 425°. Angel food and sunshine cake, 380°. Cookies should be baked upon the upper slide and other cakes may be baked upon either the middle or upper slide. The heat being more uniform in the upper part of a gas oven. When layer cakes are placed on both slides, better results are obtained, if one tin is not placed immediately over another.

#### BAKING PASTRY BY GAS.

Few things require more care in baking than pastry. Before baking it should be thoroughly chilled. Light the oven burners 10 minutes before putting in the pastry, and in five minutes regulate the oven to the proper temperature for baking biscuits, made with baking powder, about 500°. Place the pastry on the middle slide of the oven and when it is well puffed up (in about twelve minutes) turn off some of the gas and finish baking at a lower temperature, about 420°. In baking patty shells, at the end of 12 or 15 minutes they should be well puffed up. At that time reduce the heat and slip a thin sheet of asbestos under the pan, or place it on shelf below the patties, to prevent the bottom from scorching. Bake about 25 minutes.

#### BOILING VEGETABLES OVER GAS.

As all vegetables are improved by gentle cooking, care should be taken that the gas flame is turned down as soon as the water surrounding the vegetables is actually boiling, and a moderate heat be employed throughout the process of cooking. This not only insures good results, but also a small gas bill. Three things should always be remembered in cooking by gas. 1st. Do not light the top burners until ready to use them. 2d. When the kettle boils turn the flame down, allowing just enough heat to keep it at boiling point. 3rd. The instant you are through with it turn the gas out. If needed again in a few minutes it is better to relight than to leave it burning.

#### TO TOAST BY GAS.

Toasting by gas is done quickly and easily. Light the oven burners, have the bread cut about  $\frac{1}{2}$  inch thick. Place it on the broiling rack and run into the broiling oven, about 2 inches from the flame. Leave the door open and do not leave the toast an instant until every piece is out. Watch carefully and when one piece is a nice brown turn and brown the other side. Butter and serve *at once*. There is a gauze wire toaster made which enables one to toast *over* the gas flame and which does beautiful work, the gauze wire preventing the flame from reaching the toast.

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## SALADS.

### GENERAL REMARKS.

"Yesterday while weary with writing, and my mind quite dusty with considering these atoms, I was called to supper, and a salad I had asked for was set before me. "It seems then," said I aloud, "that if pewter dishes, leaves of lettuce, grains of salt, drops of vinegar, and oil, and slices of egg had been floating about in the air from all eternity, it might at last happen by chance that there would come a salad." "Yes," says my wife, "but not so nice and well dressed as this one of mine is."

KEPLER.

### SALAD.

Crisp and Cool.

It is now generally conceded by writers on dietetics that salads—especially green salads—are a very useful form of food, and should be often served. A few general directions may be useful to beginners in the noble art of salad making. Nothing is better than a good salad—nothing worse than a poor one. To the making of a good one are necessary the best of materials and good judgment. The first should be always present and the second may be easily acquired. For the making of a salad may be used: almost all vegetables, almost all fruits, many kinds of fish, a few kinds of meat. For the dressing either of 2 preparations may be used. One of simple oil and vinegar with seasoning, the other a mayonnaise of yolk of egg, oil, vinegar and seasoning. The first is more wholesome and more suitable for use at dinner, the latter richer and suitable for a salad served at luncheon or supper. These things are of prime importance: 1. If materials are to be cut into pieces, do it with such nicety that there shall be no *mussiness*. For the same reason the materials should not be cut too fine. 2. See that all materials that have to be washed are perfectly dry, no water clinging to them from

the washing. 3. See that they are *ice cold*. 4. See that the *dressing*, also *ice cold*, is over, rather than under, seasoned, and added at the last possible moment before serving. By the use of a little ingenuity, keeping these points in mind, an almost infinite variety of salads may be made.

## FRENCH DRESSING.

One tablespoonful vinegar, 3 of olive oil,  $\frac{1}{2}$  teaspoon salt, 1 saltspoon pepper. Put salt and pepper in a bowl, gradually add oil, mix till salt is thoroughly dissolved. Then slowly add vinegar, stir for 1 minute and it is ready for use. Have bowl very cold, or set it in ice water.

## MAYONNAISE—1.

Yolks of 2 eggs, 1 teaspoonful of mustard, 1 teaspoonful of powdered sugar, 1 teaspoonful of salt,  $\frac{1}{4}$  teaspoonful of cayenne pepper, 1 pt. of olive oil,  $\frac{1}{4}$  cup of vinegar,  $\frac{1}{4}$  cup of lemon juice. To the yolks of the eggs add the dry ingredients, and beat well before adding the oil. Add the oil slowly in a thread-like stream, beating vigorously. When the dressing is thick, thin it with the vinegar, then add oil and vinegar alternately, and lastly the lemon juice. Less oil may be used if less dressing is required, but the yolks of 2 eggs will make a foundation for almost any quantity of mayonnaise.

MERIB R. PATTERSON.

## MAYONNAISE—2.

Make a mixture of 24 teaspoonfuls of salt, 6 teaspoonfuls of mustard, 3 (scant) teaspoonfuls red pepper, to be kept on hand for use as needed. Two whole eggs, or yolks of 4, 4 tablespoonfuls vinegar. Beat eggs and pour in the vinegar hot. Place over the fire and cook until it thickens. Remove and continue beating while adding 4 tablespoonfuls melted butter. When cool add 3 teaspoonfuls (scant) of the above mixture. Add as much whipped cream as dressing just before using.

MRS. T. J. KEECH.

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## MOCK MAYONNAISE.

One cup vinegar,  $\frac{1}{2}$  teaspoonful mustard, a pinch of salt and of cayenne pepper, 1 teaspoonful flour, yolks of 2 eggs, 1 tablespoonful butter. Beat eggs and melted butter together. Put the vinegar on to boil, saving out a little to moisten the flour; salt, and pepper while cold. When the vinegar boils, add the thickening, stir till smooth, and then pour it into the eggs and butter. Set in ice box till ready to serve, and add 2 tablespoonfuls of olive oil, or cream to taste.

MRS. A. C. McLAUGHLIN.

## MAYONNAISE DRESSING.

One tablespoonful of dry mustard, 1 tablespoonful of sugar, 1 teaspoonful salt, 1-10 teaspoonful cayenne pepper, yolks of 3 raw eggs. Beat these with a Dover egg beater until very light, setting bowl in pan of ice water while beating. Add a few drops of oil at a time until it becomes very thick or hard. After this the oil can be added more rapidly. When so thick the beater turns hard add a little vinegar and lemon juice, then more oil and then vinegar and lemon juice, using 1 pt. of oil, and juice of  $\frac{1}{2}$  lemon and  $\frac{1}{4}$  cup vinegar. When last of oil is used it should be very thick. Add  $1\frac{1}{2}$  cups of whipped cream just before using, keeping on ice for a short time.

MRS. MORTIMER E. COOLEY.

## CREAM SALAD DRESSING.

One-half cup of sweet cream, 3 yolks of eggs,  $\frac{1}{4}$  cup of melted butter,  $\frac{1}{4}$  cup of vinegar, 1 teaspoonful of mustard, 1 teaspoonful of salt, a dash of cayenne pepper. Add to the beaten yolks all save cream, and cook over hot water, stirring constantly till thick. Beat briskly a moment before setting aside to cool. When cold add cream. Never allow salad dressing to stand in a tin receptacle.

MRS. ROBERT CAMPBELL.

## BOILED OIL DRESSING.

A level tablespoonful of mustard, 1 of sugar, 1 teaspoonful of salt, 1-10 of a teaspoonful of cayenne, the yolks of 6 eggs, the juice of 1-2 lemon;  $\frac{1}{3}$  cup of vinegar; 1 cup of oil and 1 cup of milk. Beat the yolks light with an egg beater, in a bowl, mix salt

sugar, mustard and pepper, and add to the yolks. Add the oil and vinegar slowly as in mayonaise dressing, then add milk, cook all together in a double boiler, stirring constantly until it forms a creamy coating on the spoon. The materials must be very cold. Set the bowl in a dish of ice water during the beating.

MRS. A. H. PATTENGILL.

SALAD DRESSING.

Yolks of 7 eggs, 1 tablespoonful of mustard; 1 tablespoonful of salt; 1 tablespoonful of butter (or oil); 1 tablespoonful of sugar; 1 cupful of milk; 1 cupful of vinegar. Mix the mustard, salt, sugar, and butter, until smooth; add the beaten yolks of the eggs, the vinegar (warm), and lastly the milk; cook in a double boiler until thick.

MRS. B. A. HINSDALE.

DRESSING FOR CABBAGE AND LETTUCE.

Take 1-2 cup of cream, beat until smooth, add 2 teaspoons salad oil, 1 teaspoon salt and lastly 1-2 cup of vinegar. For those not fond of salad oil, it may be omitted.

MRS. B. F. SCHUMACHER.

SALAD DRESSING.

One-half cup of milk, 1-2 cup of vinegar, 1-2 cup of butter, 2 teaspoonfuls of sugar, 1-2 teaspoonful of salt, 2 teaspoonfuls of mixed mustard, yolks of 4 eggs. Beat sugar and butter together, add beaten eggs and milk, with salt and mustard. Stir together and cook slowly in a farina kettle until it begins to thicken then add the vinegar slowly. Cook one minute.

MRS. CHICKERING.

SALAD DRESSING.

(Can be used for any salad.)

One cup flour, 1 tablespoonful butter to make a paste. Add boiling water; boil briskly 3 minutes. Take off stove, add a pinch of cayenne pepper, 1-2 teaspoonful mustard, 1-2 nutmeg, grated, yolk of 1 egg, 1-2 teaspoon salt, 1-2 cup of vinegar. Just before using add 1-2 cup of cream, beaten light. This will keep quite a while without cream.

MRS. L. CURTIS.

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## SALAD DRESSING.

One cup butter, 1 cup cream, sweet or sour, 5 eggs, 1 tablespoonful mustard, mixed smooth with little water, 1 teaspoonful black pepper, 1 teaspoonful salt, 1 cup vinegar, 1 tablespoon sugar, 1 tablespoon flour if desired. Stir constantly while cooking. This makes a solid quantity which can be doubled with cream.

MRS. SAM E. VAIL, Cleveland, O.

## SALAD DRESSING.

One quart vinegar, boiling, 6 eggs, 1 cup sugar, 1 teaspoonful mustard, 1 teaspoonful salt, 1 teaspoonful celery seed, small piece butter. Boil until it thickens.

MRS. J. N. MARTIN.

## SALMON SALAD.

Boil one can of salmon 20 minutes in the can without opening. Open, remove skin and bone, pour cold vinegar over it, mixing in a few whole cloves. Let stand in refrigerator 2 or 3 hours as convenient. When ready to serve, pour off vinegar, pick in small pieces, mix with an equal amount of diced celery and serve on cool crisp lettuce leaves with mayonaisse dressing. This is very nice with lettuce picked up instead of celery.

MRS. LEWIS, Saginaw.

## SHRIMP SALAD.

Wash the shrimps in salt and water, taking all the black spots away. Chop into small pieces and to every cup of shrimp add 2 cups of nice crisp cabbage chopped. Mix until moist with salad dressing and serve on lettuce.

ELIZABETH W. DEAN.

## OYSTER SALAD.

Boil the oysters in as little water as possible, being careful not to cook too long. Drain off the liquor and throw the oysters into cold water and vinegar. When cold drain again and put into a good salad dressing. Sprinkle over this crisp cabbage chopped fine, or celery also cut fine. Serve as entree to turkey or game.

MRS. BEMAN.

## LOBSTER SALAD.

Pick the lobster apart with a fork, in small pieces. To every cup of lobster add 2 cups of lettuce chopped or cut fine, just before serving. Mix until moist with salad dressing, serve in salad dish garnished around the edges with lettuce. Keep cold.

ELIZABETH W. DEAN.

## SWEET BREAD SALAD.

Lay the sweet bread in cold salted water for 1 hour before cooking, then boil, changing the water twice. Then throw into cold water immediately after they are done, which will be in about 20 minutes. Remove every particle of skin before chopping, and do not chop too fine. In season chop up some nice white, crisp celery, say about  $\frac{1}{3}$  as much as you have of sweet breads. You may also mix some French peas with this salad—looks pretty and tastes nice. Line a salad bowl with lettuce leaves which have been previously mixed with mayonnaise. (You may add a small quantity of cold roast veal, if you happen to have it; in fact, for economy's sake, you may add it to almost any salad and it is equally nice).

MRS. M. H. KERNGOOD.

## CHICKEN SALAD.

Cut cold, cooked chicken into small pieces. Use only the white meat if particular as to appearance, but the dark meat is also good. Marinate the chicken in a mixture of oil and vinegar, three parts of vinegar to one of oil, seasoned with salt and pepper to taste. Let stand in the mixture two hours, pour off what is not absorbed. Mix the chicken with equal parts of celery cut in small pieces. Make a mayonnaise dressing, add at the last a small quantity of whipped cream, stir a part of the dressing through the chicken and celery mixture, spread the rest over the top. Garnish with sliced pickle, stoned olives, capers, celery tops or anything you may fancy.

MARY LOUISE POND.

## SALAD COLUMBINE.

One qt. of tomatoes. Boil until soft, then strain. Season with 1 teaspoonful of sugar, 1 of salt, and  $1\frac{1}{2}$  of vinegar, and a speck of red pepper. Have half box of gelatine dissolved in as little water as possible. Stir into the tomato and mould in small cups.

MRS. A. E. SHAW.



## TOMATO SALAD.

Cut a small hole in the top of a large tomato and fill with chopped cucumber, onion, cabbage or cauliflower, and the tomato that has been taken out. Serve on a lettuce leaf with mayonnaise, and parsley chopped with vinegar. MRS. BOUKE.

## CANNED TOMATO SALAD.

Drain *part* of juice from a can of best quality tomatoes; put the latter on to boil, with a *small* piece of onion; when boiling stir in, till dissolved, a box of gelatin, or 6 sheets, the latter having been soaked in a little of the tomato juice; pour into wet egg, or small teacups, and put into a cold place. Do not use until *very* firm; then *loosen* the edges with a knife and turn out and slice, serving on lettuce leaves with mayonnaise dressing. Unless the weather is very cold, the tomatoes should be prepared the day before using. MRS. C. B. NANCREDE.

## TOMATO JELLY.

One qt. tomatoes, 1 teaspoon whole allspice,  $\frac{1}{2}$  box gelatine,  $\frac{1}{2}$  cup sugar,  $\frac{1}{2}$  teaspoon salt. Boil and strain tomatoes, and spice. Add soaked gelatine and sugar. Mould and serve on lettuce leaves with mayonnaise dressing.

MRS. H. M. POMEROY.

## BEET SALAD.

One qt. raw cabbage chopped fine, 1 qt. cooked beets chopped, 1 1-2 cups sugar, 1 cup grated horseradish, 1 tablespoonful salt, 1-2 teaspoonful pepper, cover with cold vinegar and keep from air. Garnish with lettuce leaves or celery leaves. A very nice relish.

MRS. H. M. POMEROY.

## CELERY SLAW.

Take 1 large head of celery with some of the small yellow leaves, chop very fine, put a tablespoonful of butter into a stewpan with 6 tablespoonfuls of hot water and a very little salt, put the chopped celery into the stewpan and let it boil 5 minutes, beat 2 eggs and add 6 tablespoonfuls of vinegar and 1 heaping teaspoonful of white sugar; stir these well, pour over the celery and let all cook until well heated through. Serve cold.

MRS. H. P. FINLEY.

## CABBAGE SALAD.

Two qts. finely chopped cabbage, 2 level tablespoonfuls salt, 2 level tablespoonfuls white sugar, 1 heaping tablespoonful ground mustard. Rub yolks of 4 hard boiled eggs until smooth, add  $\frac{1}{2}$  cup butter, slightly warmed; mix thoroughly with the cabbage, and add a teacup good vinegar; serve with whites of the eggs sliced and placed on the salad. HATTIE A. THOMPSON.

## EGG SALAD.

Twelve hard boiled eggs,  $\frac{1}{2}$  pt. cream, butter size of an egg, a little parsley chopped fine, put a layer of eggs then a layer of dressing lastly dressing.

*Salad Dressing:*—Yolks of 4 eggs well beaten, 2 tablespoons of butter, 2 spoons of made mustard, 4 teaspoons of sugar, 2 teaspoons of salt, 16 tablespoons of vinegar. Boil in hot water—put ingredients in a bowl and set in a pan of hot water to boil. Mix salad with eggs and then put cream over all.

FLORA KOCH.

## WALDORF SALAD.

One head of celery, 3 good eating apples,  $\frac{1}{2}$  cup chopped English walnuts. Cut the celery and apples into cubes. Mix the nuts with them. Arrange on lettuce leaves and pour over each dish a little mayonnaise or a cooked salad dressing.

MRS. SHIRLEY W. SMITH.

## WALNUT SALAD.

Three cups of chopped celery, 1 cup of broken English walnut meats. Serve on cold crisp lettuce leaves with mayonnaise. When celery is out of season, or hard to obtain the canned celery answers very well.

## FRUIT SALAD.

One cup of apples diced, 1 cup of orange cut fine, 1 cup of celery cut in small pieces, 1 cup of hickory and English walnuts mixed. Just before using mix with enough salad dressing to moisten. Serve on lettuce. This is enough for 8 people.

ELIZABETH W. DEAN.

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## FRUIT SALAD.

Raw apples, bananas, celery and English walnuts; dice apples, bananas, celery, break nuts in pieces and serve on lettuce leaves with mayonnaise dressing is a nice salad

MRS. H. M. POMEROY.

## FRUIT SALAD.

Three or 4 bananas, 6 oranges, 1 can sliced pineapple,  $\frac{1}{2}$  box Cox's gelatine, 1 teacup sugar. Dissolve gelatine in  $\frac{1}{2}$  cup hot water, drain juice from the pineapple and oranges, which have been cut in small pieces, add the sugar to the juices, boil up and add the gelatine; set on ice; when it begins to thicken add the fruit, slicing the bananas; wet mould in cold water and pour in the mixture. When hard turn on platter and cover with whipped cream, if for a dessert, if used as a salad course mould in orange moulds made by cutting oranges in half and scraping out pulp and throwing the rinds in cold water for an hour before filling. Place 2 or 3 candied cherries on each half of orange.

MRS. F. D. ARMSTRONG.

## ORANGE SALAD.

Take 6 oranges, peel and separate into pieces. Have your plates ready with a leaf of lettuce on each; lay the pieces of orange on the lettuce and over this sprinkle English walnuts chopped rather fine. Just before serving pour over the salad dressing, taking out as nearly whole as possible some of the nuts and place on this.

*Dressing:*—Two eggs well beaten, 1 teaspoonful of salt,  $\frac{1}{2}$  of pepper, 1 of sugar, 1 of mustard, 1 cup of milk or sweet cream, butter the size of an egg and  $\frac{1}{2}$  cup of vinegar; just let this come to a boil and use when cold.

MRS. W. M. FERRIS.

## MACEDOINE SALAD.

Take a medium sized carrot and turnip; peel and wash them; cut them with a vegetable scoop or dice after they are cooked; put them into separate boiling water and boil till tender. Let cool, then place in salad bowl with 3 tablespoonfuls of cooked peas; the same quantity of string beans cut in  $\frac{1}{2}$  inch pieces. Serve with French dressing, or mayonnaise. Diced cold beets, asparagus tips, and celery may be substituted for any 3 of the above vegetables.

## FRENCH POTATO SALAD.

Slice very thin some cold potatoes, add a small onion chopped fine. Salt and pepper to taste. Take 1 cup of thick, sour cream and mix with  $\frac{3}{4}$  cup of vinegar. Stir well together and pour over the potatoes. Don't have them too moist.

MRS. B. ST. JAMES.

## POTATO SALAD.

Take 6 good sized boiled potatoes and cut in small pieces; 2 small onions chopped fine; make alternate layers with these, and mix well with the dressing several hours before serving. Reserve part of dressing to pour over salad, before being sent to the table.

*Dressing:*—Take 1 heaping tablespoonful of flour, 1 heaping spoonful of sugar, 1 teaspoonful of salt,  $\frac{1}{2}$  teaspoonful of pepper, 1 teaspoonful of mustard,  $\frac{1}{4}$  cup of vinegar,  $\frac{1}{2}$  cup of butter, 1 cup of milk. Place in double boiler stirring constantly until quite thick. When cold dilute with about  $\frac{1}{2}$  the amount of cream or to such consistency as is desired. HELEN MARSHALL.

## POTATO SALAD.

Boil 12 large white potatoes and when cold pare and slice, also 2 good sized white onions, 4 fresh boiled eggs chopped rather fine, also chop potatoes and onions fine, then add 2 tablespoonfuls of sugar, 1 of salt, 2 of Coleman's ground mustard, English imported, 1 tablespoonful of celery seed, 4 tablespoonfuls of imported olive oil, 2 small cups of cider vinegar. Stir all together and garnish with celery tops and eggs boiled hard and cut in rings.

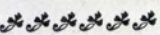
MARGARET E. LIDDELL.

## POTATO SALAD.

Two cups cold potatoes cut in dice, 1 cup celery, 1-2 of a small onion.

*Dressing:*—One-half cup of vinegar, 2 tablespoons sugar, 1-2 teaspoon mustard, 1-2 teaspoon salt; when near boiling add 1 beaten egg, stir until cooked. When perfectly cold add 1-2 cup of thick cream, beat together thoroughly. Have potatoes, celery, and dressing cold before mixing. Slice hard boiled eggs on top.

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## BREADS.

### GOOD YEAST.

Scald 2 tablespoonfuls of flour with 1 pt. of boiling water. Boil 4 medium sized potatoes and put these when well mashed into the scalded flour. Soak  $1\frac{1}{2}$  yeast cakes in 1 cup of lukewarm water. When the above mixture has become lukewarm pour the cup of dissolved yeast cakes into it and let it stand over night. This will make 12 loaves of bread and will keep 2 weeks in cold weather.

NONA V. O'BRIAN.

### YEAST.

In the morning take 3 tablespoonfuls of flour, 2 of sugar, and 2 of salt, and beat till smooth. Pour over this 1 pt. of boiling water; when this is cool or lukewarm add 2 dry yeast cakes and let rise until noon. At noon boil 12 large potatoes; mash fine, add 1 qt. of boiling water and 1 qt. of cold water. When lukewarm stir into it the mixture made in the morning, and let it rise until the next morning. This is all the moisture required for the bread and 1 pt. of it makes a good sized loaf. Take as many pints of this yeast as you wish loaves, mix thoroughly into the flour until thick enough to knead well; let rise and bake.

MRS. L. W. MILLER.

### WORLD'S FAIR BREAD.

One cake of compressed yeast (Fleischman's) dissolved in 4 tablespoonfuls of warm water;  $\frac{1}{2}$  pt. of water and  $\frac{1}{2}$  pt. of milk, both lukewarm. Into this stir the yeast with 1 teaspoonful salt. Stir in sifted flour, until the dough will not stick to the bowl, knead about 5 minutes, till it will not stick to the board, put in a warm ( $75^{\circ}$ ) place for 3 hours. Put in pans to rise 1 hour. Makes 2 loaves.

MISS MARY HIMES.

## BREAD.

To 1 qt. of new milk scalded, add 1 tablespoonful of butter and 1 of sugar and a good pinch of salt. Cool a little and stir in enough flour to make a thick batter, and beat  $\frac{1}{2}$  hour. Add 1 compressed yeast cake, dissolved, and let rise over night. In the morning knead, form into loaves and let rise again, and when ready for the oven wet each loaf on top with cold water. Bake in a moderate oven  $\frac{1}{2}$  hour. MRS. WILL STIMSON.

## BREAD.

One cake of compressed yeast to every pt. of wetting. Wetting— $\frac{1}{2}$  new milk and  $\frac{1}{2}$  water,  $75^{\circ}$  to  $80^{\circ}$  when mixed. Pour enough cold water over the yeast to dissolve it. Mix stiff, using Pillsbury flour, the wetting of milk and water and the dissolved yeast. Add, during the kneading, a level teaspoonful of salt. Knead till perfectly smooth—it will take at least  $\frac{1}{2}$  hour. Put in a greased bowl, rub the top over with melted butter and keep at a temperature of  $75^{\circ}$  for 3 hours. Make into loaves and rub over with melted butter. Let the loaves rise for 1 hour and then bake 1 hour. Fine rolls may be made by adding a little butter and a very little sugar to some of this dough;  $1\frac{1}{2}$  hours before the rolls are wanted the dough should be rolled out about  $\frac{1}{4}$  of an inch thick, cut out with a cake cutter, rubbed over with melted butter and folded over. They should be allowed 1 hour for rising and should be baked in a quick oven for 20 minutes. MRS. DEMMON.

## BREAD.

Sift 3 qts. of flour into a pan, take out 3 tablespoonfuls of this flour, and scald it with boiling water. Cool this paste with 3 tablespoonfuls of new milk, and a little cold water; then add 1 egg, 1 tablespoonful of sugar, and 1 of salt. Make an opening in center of your pan of flour, pour in the above mixture, with a cupful of well risen yeast, add enough water to make a moderately stiff dough, and knead it well. The water should be blood warm in winter, and cold in summer. Put your bread to

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rise in a bucket with a close fitting lid. There are 3 good tests by which to find if the bread be sufficiently light. 1. It should be twice its original size. 2. It should feel like a lightly stuffed cotton cushion. 3. When touched on one side, it should shake through the whole mass. Now, mould your loaves, or rolls, let them rise as before, with the 3 tests. Wet them over with cold water, and bake immediately. Bake slowly.

MRS. ALICE TAFT.

#### YEAST AND BREAD.

Boil 2 medium sized potatoes, mash fine, wet  $2\frac{1}{2}$  cups of flour with the water in which they were boiled. If not enough remaining, add clear water sufficient to make a batter like cake batter, put into this the finely mashed potatoes, and when luke warm add 1 cake of yeast well soaked in  $\frac{1}{2}$  cup of lukewarm water. For 4 loaves use  $1\frac{1}{2}$  cakes. Do this after dinner and let rise. Use 1 coffee cupful for a loaf of bread.

*Bread:*—For 2 loaves of bread use  $1\frac{1}{2}$  qts. of flour, 2 teaspoonfuls of granulated sugar, 2 teaspoonfuls of lard, 2 teaspoonfuls of salt; sift flour and salt together, mix or rub the sugar and lard into this as for pie crust. Stir to a thick batter with milk previously scalded and allowed to become lukewarm. Part water may be used, or all water. Add the yeast prepared as above.

MRS. WM. WAGNER.

#### ROLLS.

Scald and let cool a little more than 1 pt. of milk (sweet), 2 tablespoons of butter rubbed into 2 qts. of flour, 1 tablespoon of sugar put into the milk. Make hole in center of flour, pour in yeast (1 compressed yeast cake dissolved in  $\frac{1}{2}$  cup of water, or  $\frac{1}{2}$  cup of home made yeast), stir very little, cover with the flour and let rise; then knead 20 minutes; let rise a second time, when light cut out, rub with butter on sides and top, then fold over, let rise and when light bake 20 minutes.

MRS. H. SOULE.

#### TEA ROLLS.

One qt. of flour, 2 eggs, 1 tablespoonful butter melted, 2 tablespoonfuls of yeast, enough milk to work into a soft dough, 1 saltspoonful of salt, 1 teaspoonful of white sugar. Rub the



butter into the sifted flour, beat the eggs well with a cup of milk and work into the flour, adding more milk if necessary to make the dough of right consistency. Stir the sugar into the yeast and work this into the dough with a wooden spoon until all the ingredients are thoroughly incorporated. Do not knead it with the hands. Set it to rise in a moderately warm place until very light. Make into rolls lightly and quickly, handling as little as possible. Set these in rows in your baking pan just close enough together to touch. Throw a cloth lightly over them and set on the hearth for a second rising until they begin to "plump" which should be in about 15 minutes. Bake  $\frac{1}{2}$  hour in a steady oven. They are best eaten hot.

MRS. WAPLES.

#### FRUIT ROLLS.

Two cups sifted flour, 2 slightly rounded teaspoons baking powder,  $\frac{1}{2}$  teaspoon salt, 1 rounded tablespoon sugar, sift these together; add  $1\frac{1}{2}$  rounded tablespoons butter, rub thoroughly through the flour; beat 1 egg, add  $\frac{1}{2}$  cup of milk, add this to dry material and stir to smooth dough. Quickly and lightly turn on to flour board, roll out into sheet about  $\frac{1}{4}$  inch thick, spread with 2 tablespoons of butter which has been creamed, sprinkle with 2 tablespoons granulated sugar which has been mixed with 1 teaspoon of cinnamon, sprinkle with  $\frac{3}{4}$  cup of dried currants, roll into a long thin roll and with a *sharp* knife cut into slices  $\frac{1}{2}$  or  $\frac{3}{4}$  inch thick. Bake in quick oven for about 15 minutes.

MRS. HERBERT E. SARGENT.

#### QUICK ROLLS.

Sift 1 pint flour,  $\frac{1}{2}$  teaspoonful salt and 1 teaspoonful each of sugar and baking powder together, rub  $\frac{1}{2}$  tablespoonful each of butter and lard into it. Mix with 1 cup of milk, stirring quickly with a spoon. Roll out, spread with soft butter and roll up. Cut the roll into slices  $\frac{3}{4}$  of an inch thick and set on end in a buttered baking pan, having them a little way apart. Bake in a quick oven.

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## POCKETBOOK ROLLS.

Take well raised dough and knead it thoroughly, letting it rise a second time, then knead in a piece of butter the size of a walnut, roll thin and cut in rounds, spreading on each piece melted butter; fold these pieces over, pinching together at the edge to hold them, and let them rise until quite light. Then bake quickly.

MRS. CHICKERING.

## CINNAMON ROLLS.

Pint bowl of bread dough when ready for pans, 1-2 cup of sugar, 1-2 cup lard, 1 egg. Knead well and roll out about  $\frac{1}{2}$  or 3-4 inches thick. Spread thin with soft lard or butter and sprinkle with cinnamon and sugar. Roll up and cut  $1\frac{1}{2}$  inches thick and set in pans to rise with outside up.

MISS P. A. NOBLE.

## BAKING POWDER ROLLS.

One qt. flour, 3 teaspoonfuls baking powder, 1 scant teaspoonful salt, 1 large tablespoonful lard, milk enough to moisten. Mix flour, baking powder, and salt together, rub in the lard, and mix with milk into a dough that can be handled. Roll it thin, cut into rounds the size of a small saucer, spread with softened butter, fold over and press the edges together. Put them some distance apart in a baking pan. Let them rise  $\frac{1}{2}$  hour. Brush over with milk and sugar and bake in a hot oven.

MRS. W. H. PETTEE.

## SALLY LUNN.

Warm  $\frac{1}{2}$  cup of butter in 1 pint of milk; add 1 teaspoonful of salt, 1 tablespoonful of sugar, and 7 cupfuls of sifted flour; beat thoroughly and when the mixture is blood warm, add 4 beaten eggs, and last of all  $\frac{1}{2}$  cup of good lively yeast or  $\frac{1}{2}$  cake of compressed yeast. Beat hard until the batter breaks in blisters. Set it to rise. In the morning dissolve a teaspoonful of Wyandotte soda. Stir it into the batter and turn it into a well buttered, shallow dish to rise again about 15 or 20 minutes. Bake about 20 minutes, until a light brown. They should be torn apart, not cut. These are often seen on Southern tables.

MRS. R. WAPLES.

## RUSK.

One pt. of warm milk,  $\frac{1}{2}$  cup of yeast or  $\frac{1}{2}$  cake of dried yeast. Mix sufficient flour to make a thick sponge; when light work in 1 cup of sugar, 2 heaping tablespoonfuls of butter, 2 or 3 well beaten eggs,  $\frac{1}{2}$  teaspoon salt; add flour sufficient to mold. Let rise until light, and then make into small balls. Arrange closely in a buttered tin, let rise again, then brush over with sweetened milk and bake.

MRS. E. B. BROOMHALL.

## COFFEE-BREAD.

One cake of compressed yeast soaked in  $\frac{1}{3}$  cup of tepid milk. Sift and weigh 2 lbs. of flour. Early in the morning make a small hole in the flour and put in it the milk and yeast, stirred into a batter. Let this stand until light, from 1 to 3 hours. Then take  $\frac{1}{2}$  lb. of washed butter, 1 small teacup of sugar, 1 small teacup of milk, the grated rind of a lemon, and 7 eggs. Put this in the bowl with the flour and yeast, and stir until thoroughly mixed. Set aside to rise. Separate into 2 parts, each of these into 3 parts, pull these into long rolls and braid. Put into 2 buttered pans and let rise. When ready to put into the oven brush over with milk and egg (stirred together) and sift sugar on top.

MRS. ROMINGER.

## SCOTCH SHORTBREAD.

Two lbs. of flour, 1 lb. of butter,  $\frac{1}{4}$  lb. of sugar. Work the butter to a cream, add the sugar and stir in the flour, work them well together. Cut and roll out about an inch thick, nick round the edges and prick with a fork. Bake in a moderate oven on paper for  $\frac{1}{2}$  hour.

MRS. R. M. WENLEY.

## SCOTCH SODA SCONES.

One lb. flour,  $\frac{3}{4}$  teaspoon cream of tartar,  $\frac{3}{4}$  teaspoon Wyandotte soda,  $\frac{1}{4}$  teaspoon salt,  $\frac{1}{2}$  pt. buttermilk. Rub all the lumps out of the soda, mix dry ingredients first. Add enough buttermilk to make a light dough, turn out on a floured board and quickly knead till smooth. Press out to a round cake, divide it crosswise in 4, place the scones on a floured griddle and cook for 10 minutes, turn them and cook the other side for

10 minutes. They should be pressed to a  $\frac{1}{4}$  inch thick, and will rise to be more than an inch. The scones can be *rolled* thinner if required. An ounce of butter makes the scones shorter.

MRS. R. M. WENLEY.

#### CREAM BISCUIT.

Take  $1\frac{1}{2}$  qts. flour, add to it 1 teaspoonful Wyandotte soda and 1 of salt. Put it in a pan and pour into the middle  $\frac{1}{2}$  pt. of sour cream. Knead the dough well, with sweet milk enough to make it moderately stiff. Roll out and cut with a ring. Bake in a quick oven, and do not allow them to remain until hard.

MRS. ALICE TAFT.

#### CREAM BAKING-POWDER BISCUIT.

Sift together, 3 times, 1 qt. flour, 2 teaspoonfuls baking powder, 1 level teaspoonful salt. Mix to a *soft* dough with sweet cream. Cut out with a small cutter and bake in a quick oven.

MISS KITTIE ROSEWARNE.

#### DROP BISCUITS.

Two cups flour, 2 teaspoonfuls baking powder, butter size of a walnut, little salt, 1 cup of milk. Stir in gradually, have thick enough to drop in pieces from the spoon. Mrs. BACH.

#### SWEET POTATO BISCUIT.

To  $\frac{1}{2}$  lb. potatoes, boiled, mashed and strained through a colander, add 1 tablespoonful of butter, 1 teaspoonful of salt, and 1 qt. of flour. Wet these up with as much milk as will make a pliable dough, that will be easily rolled out on a board. When rolled, cut your biscuit with a cutter, and bake them in a quick oven.

MRS. ALICE TAFT.

#### TAFFY BISCUIT.

One qt. of flour, 1 rounding tablespoon butter, 3 rounding teaspoons baking powder, 1 level teaspoon salt, a little less than a pt. of milk. Handle little, soft dough, quick fire. Roll the dough thin and spread with the following:  $\frac{1}{4}$  cup butter,  $\frac{3}{4}$  cup brown sugar. Roll like jelly cake. Cut in inch slices and bake.

MRS. JUNIUS E. BEAL.

## POP-OVERS.

Two eggs, beaten light, 2 cups of milk, 2 cups of flour, a pinch of salt. Bake 40 minutes in hot gem pans in a hot oven.

MARTHA O. COFFIN.

## POP-OVERS.

One half pt. flour,  $\frac{1}{2}$  pt. milk, 3 eggs, a pinch of salt. Mix milk and flour carefully, then add eggs after 12 strokes with a whisk.

MRS. B. M. THOMPSON.

## BAKED BROWN BREAD.

One cup sour milk, 1 cup sweet milk, 1 cup of molasses, 1 cup cornmeal, 2 cups graham flour,  $\frac{1}{2}$  cup white flour, 1 egg, 1 teaspoonful Wyandotte soda,  $\frac{1}{2}$  teaspoonful salt. This makes an ordinary sized loaf and will require about 1 hour for baking.

MRS. S. M. SPENCE.

## BOSTON BROWN BREAD.

One cup of water, 1 cup of sour milk, 1 cup of molasses, 2 cups of graham flour, 2 cups corn meal, 1 cup wheat flour, 1 cup of stoned raisins, 2 teaspoons Wyandotte soda. Steam 3 hours.

MRS. ELLEN WOOD.

## BOSTON BROWN BREAD.

Beat together thoroughly 2 cups New Orleans molasses, 2 cups sweet milk, 1 cup sour milk. Add to this, 1 heaping cup each of corn meal, rye, and graham flour, 1 teaspoon salt, and 1 dessertspoon Wyandotte soda, thoroughly mixed together and sifted. Pour into a well buttered tin mould or pail with a tight fitting lid (the mixture should fill the mould about three-fourths full), place in a kettle of *cold* water and boil 4 hours. See that the water does not boil up to the top of the mould; also take care that it does not stop boiling, or boil entirely away. To serve, remove the lid of the mould and set it a few minutes in the oven to dry the top; it will then turn out in perfect shape.

FLORA B. STURGEON.

## BOSTON BROWN BREAD.

Two measures of corn meal, 2 measures of rye, 2 even teaspoonfuls of Wyandotte soda, mashed fine and put in the flour; 2 teaspoons of salt. Mix all together. Add 1 cup of

New Orleans molasses and 3 cups of sour milk. Add last, in layers, a small cup of seeded raisins. Steam the loaf in a mould from 6 to 9 hours, being sure not to let the water stop boiling.

MRS. DEMMON.

STEAMED BROWN BREAD.

One cup molasses, 1 cup sour milk,  $1\frac{1}{2}$  teaspoonfuls of Wyandotte soda mixed in the sour milk,  $1\frac{1}{2}$  cups Indian meal,  $1\frac{1}{2}$  cups rye meal, 1 teaspoonful salt,  $\frac{1}{2}$  cup sweet milk. After it is thoroughly mixed put in steamer and cook from 3 to 4 hours.

MRS. JAMES B. ANGELL.

BROWN BREAD.

Half cup corn meal, scalded; 1 small teaspoon of salt, 1 small cup molasses, 3 cups graham, heaping,  $1\frac{1}{2}$  cups sour milk, 1 heaping teaspoon of Wyandotte soda. Mix salt, corn meal and boiling water enough to scald the meal, then molasses, milk, soda and graham. Steam or bake 2 hours.

MRS. DR. KINYON.

BROWN BREAD.

Two teacups graham flour, 1 teacup sour milk,  $\frac{1}{2}$  teacup brown sugar,  $\frac{1}{4}$  teacup molasses, 1 teaspoonful Wyandotte soda, 1 teaspoonful salt. Steam  $1\frac{1}{2}$  hours.

MRS. W. E. CALDWELL.

BROWN BREAD.

One cup of molasses, 1 cup of sour milk, 1 teaspoonful of Wyandotte soda, dissolved in a little hot water, 1 teaspoonful of salt. The above to be whipped with an egg beater for a few minutes, then add 1 cup of graham flour, 1 cup of corn meal, 1 cup sifted flour. Put in baking powder cans and steam 2 hours, and then put in oven 10 minutes.

MRS. MORTIMER E. COOLEY.

NEW ENGLAND BROWN BREAD.

One qt. each of Indian and rye meal, 3 pts. of milk, 2 teaspoonfuls Wyandotte soda, 2 teaspoonfuls of salt,  $\frac{3}{4}$  cup of molasses. Steam 5 hours, then set in a hot oven long enough to brown the crust well.

MRS. LEBARON, Pontiac.

## ENTIRE WHEAT BREAD.

Three cups of entire wheat flour, 2 cups of milk, 2 teaspoonfuls sugar, 1 teaspoonful salt, 4 teaspoonfuls of baking powder.

MRS. CUTTING.

## RAISED GRAHAM BREAD.

Three cups bread sponge,  $\frac{1}{2}$  cup molasses, 1 teaspoonful Wyandotte soda. Stir in graham flour to make a stiff batter, and let rise and bake.

MISS CLARA MILLER.

## GRAHAM BREAD.

Two cups sour milk—quite sour,  $\frac{3}{4}$  cup sugar,  $\frac{1}{2}$  teaspoon salt, 2 teaspoonfuls Wyandotte soda,  $2\frac{2}{3}$  cups graham flour. Bake slowly about 1 hour.

AMELIA M. BREED.

## GRAHAM BREAD.

One cup cream,  $\frac{1}{2}$  cup of milk, 1 egg, pinch of salt, 2 teaspoonfuls of baking powder, 4 tablespoonfuls of sugar, white and graham flour to make a batter that will just drop from spoon, more graham than white flour.

MRS. VICTORIA MORRIS.

## GRAHAM GEMS.

One cup milk, 1 egg, 2 tablespoonfuls sugar, 1 tablespoon butter,  $1\frac{1}{2}$  cups graham flour, (or use  $\frac{1}{2}$  white flour),  $1\frac{1}{2}$  teaspoonfuls baking powder. Drop into hot gem irons and bake 15 or 20 minutes.

MRS. C. K. MCGEE.

## GRAHAM GEMS.

One tablespoonful sugar, 2 tablespoonfuls melted butter, 2 eggs, 1 cup milk,  $\frac{1}{2}$  nutmeg, grated, 2 cups graham flour, 2 small teaspoonfuls baking powder, a little salt. Bake in a quick oven.

MRS. MORITZ LEVI.

## GRAHAM GEMS.

One cup sour milk, pinch of salt,  $\frac{1}{2}$  teaspoonful Wyandotte soda, 1 heaping tablespoonful white flour and enough unsifted graham to make a good firm batter. Place tins on the stove and heat *hot* while making the batter. Put in tins and bake on upper grate in hot oven 15 or 20 minutes.

MRS. H. M. WOODS.

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## GRAHAM PUFFS.

One cup graham flour,  $\frac{1}{4}$  cup white flour,  $1\frac{1}{4}$  cups sweet milk, 1 egg, 1 tablespoonful melted butter, 1 tablespoonful Royal baking powder. *Salt* Mrs. WARREN FLORES.

## OATMEAL GEMS.

One heaping cup of rolled oats soaked in  $\frac{3}{4}$  cup water for an hour or over night,  $\frac{3}{4}$  cup sour milk, Wyandotte soda to sweeten, 1 teaspoonful sugar, salt, 1 cup flour. Bake in gem pans which are very hot when batter is poured in.

Mrs. SCHLOTTERBECK.

## MOTHER'S OATMEAL GEMS.

One cup flour measured before sifting, 1 cup milk, 1 cup rolled oats, 1 egg, 2 level teaspoons baking powder, pinch of salt and 1 of sugar.

MARY HIMES.

## HUCKLEBERRY GEMS.

One cup of sugar,  $\frac{1}{2}$  cup of sweet milk, 2 well-beaten eggs, 1 tablespoonful of butter,  $1\frac{1}{2}$  cups of flour, 1 teaspoonful baking powder. Just before putting in gem pans stir in 1 cup of huckleberries, to be flavored if you choose.

Mrs. DR. LEFFINGWELL, Knoxville, Ill.

## BLUEBERRY PATTIES.

One and  $\frac{1}{2}$  cups blueberries,  $1\frac{1}{2}$  cups milk,  $2\frac{1}{2}$  cups flour,  $\frac{1}{2}$  cup sugar,  $2\frac{1}{2}$  teaspoonfuls baking powder, a little salt, 2 tablespoonfuls melted butter, 2 eggs beaten well.

Mrs. BRADSHAW.

## INDIAN STEAMED BREAD.

One pt. sweet milk, 1 teaspoon Wyandotte soda, 3 cups meal, 1 cup flour, 2 eggs. Steam 2 hours, bake 20 minutes after steaming.

SARAH M. WOOD.

## STEAMED CORN BREAD.

Three teacups cornmeal, 1 flour, 2 cups sweet milk, 1 cup sour milk, 2 tablespoons brown sugar, 1 teaspoon Wyandotte soda. Steam 2 hours. Bake  $\frac{1}{2}$  hour.

Mrs. M. L. WHITE.

## VIRGINIA CORN BREAD.

One pt. hot cornmeal mush, 1 tablespoonful melted butter or lard, two eggs beaten separately, 1 cup of raw oysters (drained). Add sweet milk, enough to make it like cake batter, put in buttered pudding dish and bake from  $\frac{1}{2}$  to  $\frac{3}{4}$  of an hour. Serve in the dish. (Delicious). Mrs. S. A. NILES.

## CORN BREAD.

One egg well beaten, 2 cups of sour milk, 1 even teaspoonful Wyandotte soda, corn meal enough to make a thick batter, and to this add 2 tablespoons of melted lard. Bake in a hot oven. Mrs. J. BREID.

## CORN BREAD.

One and  $\frac{1}{2}$  cups flour,  $\frac{1}{2}$  cup meal, 1 cup milk, 1 egg, 2 teaspoons baking powder, salt. Beat the egg, add the milk and salt, then stir sifted flour, meal and baking powder. Bake from 20 minutes to  $\frac{1}{2}$  hour. JULIA POMEROY WILGUS.

## CORN BREAD.

Two cups of Indian, 1 cup wheat, One cup sour milk, 1 cup sweet, One good egg that well you beat, Half a cup molasses, too, Half cup sugar add thereto, With 1 spoon of butter new, Salt and Wyandotte soda each a spoon; Then you'll have corn bread complete, Best of all corn breads you meet. It will make your boy's eyes shine, If he's like that boy of mine. If you have a dozen boys To increase your household joys, Double then this rule I should, And you'll have two corncakes good. When you've nothing nice for tea, This the very thing will be. All the men that I have seen Say it is of all cakes queen—Good enough for any king, That a husband home can bring. Warming up the human stove, Cheering up the hearts you love. And only Tyndall can explain The link between corn bread and brain. Get a husband what he likes, and save a hundred household strikes.—*Selected.* Mrs. D. F. SCHAIRER.

## CORN CAKE.

One egg,  $\frac{1}{2}$  cup sugar, butter size of an egg, 1 cup sweet milk, a pinch of salt, 1 cup of corn meal, 1 cup of flour, 3 teaspoonfuls of baking powder. Bake  $\frac{1}{2}$  hour.

Mrs. CUTTING.

## MRS. HAZEN'S JOHNNY CAKE.

One egg, 1 cup of buttermilk or sour milk, 1 tablespoonful of shortening, 1 level teaspoonful of Wyandotte soda, 1 salt spoon of salt, 2 cups of cornmeal, 1 cup of flour,  $\frac{1}{2}$  cup of sugar. Bake 20 minutes to  $\frac{1}{2}$  hour.

MRS. DURAND.

## JOHNNY CAKE.

Two cups flour, 1 cup corn meal,  $\frac{1}{2}$  cup sugar,  $\frac{1}{2}$  cup butter, 3 eggs,  $\frac{1}{2}$  cup sweet milk, 3 teaspoonfuls baking powder.

MRS. BEGLE.

## HOE CAKE.

Moisten *fresh* Indian meal with cold water and add a little salt, kneed your dough well to make it light. Bake on a griddle over a moderate fire, turning it often till well browned on both sides.

MRS. ALICE TAFT.

## PONE.

One teacup of cooked hominy, the smaller sized hominy. While it is hot stir in 1 tablespoon of melted butter, and 2 eggs beaten very light, stir in  $\frac{1}{2}$  pt. of sweet milk very gradually, then yellow corn meal enough to make a batter as thick as boiled custard. Add  $1\frac{1}{2}$  teaspoons of baking powder, and less than teaspoon of salt. Bake in a hot oven  $\frac{3}{4}$  of an hour in a pudding dish.

MRS. R. C. DAVIS.

## BINAH MUFFINS.

Six eggs, 1 qt. of sweet milk, 1 light qt. of flour, 1 tablespoonful of butter, a little salt; beat the butter to a cream; as you break your eggs drop the yolk of each into the butter, beating it until very light. Then add in small portions, alternately, the milk and flour and last of all the whites of the eggs, beaten as stiff as possible, and bake immediately.

MRS. ALICE TAFT.

## MUFFINS.

Small  $\frac{1}{2}$  teacup of butter, 1 tablespoon of sugar, mix this light, a little salt, 1 teacup full of milk, 2 eggs very light, 2 big cups of flour, 2 heaping teaspoonfuls of Royal baking powder, put in the last thing before baking. Hot oven.

MRS. WARREN FLOERER.

## EXCELLENT BREAKFAST CAKES.

Three cups and  $\frac{1}{2}$  of flour,  $1\frac{1}{2}$  cups of milk, 2 eggs well beaten, butter the size of an egg, 2 tablespoonfuls of baking powder, 1 teaspoonful of salt; bake in muffin tins or gem pans.

MRS. MOTLEY.

## BREAKFAST MUFFINS.

Three and  $\frac{1}{2}$  cups of flour sifted with 2<sup>3</sup> rounding teaspoonfuls of baking powder,  $\frac{1}{2}$  teaspoonful of salt,  $1\frac{3}{4}$  cups of sweet milk, 1 egg, 3 tablespoonfuls of sugar, 3 tablespoonfuls of melted butter. Mix baking powder with flour, beat the egg and other ingredients together, pour it over the flour, beat hard and bake 20 minutes.

MRS. JOHN E. TRAVIS.

## RICE MUFFINS.

One cup of boiled rice; 1 cup of sweet milk; 2 eggs; 5 tablespoonfuls of melted butter; 1 teaspoonful of sugar; pinch of salt; 2 teaspoonfuls of baking powder and flour to make a soft batter which will drop from the spoon. Stir well and bake in gem tins.

MRS. JENNIE RAMSEY, Belvidere, Ill.

## FRIED RYE MUFFINS.

One and a half cups rye meal;  $1\frac{1}{2}$  cups flour; 1 cup milk; 2 eggs; 1 teaspoon Wyandotte soda; 2 teaspoons cream of tartar; 2 generous tablespoons of sugar;  $\frac{1}{2}$  teaspoon salt. Put meal in large bowl; put flour, cream of tartar, soda, sugar and salt into a sieve and rub them through into the meal. Beat the eggs well, add the milk to them and stir into the dry ingredients. Dip a tablespoon into cold milk, fill it with batter and drop this into boiling fat. Cook 10 minutes.

MRS. R. C. DAVIS.

## CORN MEAL MUFFINS.

Soak 1 cup of corn meal, in 1 cup of sweet milk, 1 hour. Add  $\frac{1}{2}$  cup granulated sugar, 2 tablespoonfuls of melted butter, a little salt, 2 eggs, well beaten, and 1 cup of white flour with 2 rounding teaspoonfuls of baking powder, sifted in the flour. This will make 15 muffins. The same recipe may be used for whole wheat flour.

MRS. ROWLAND.

## CORN MEAL MUFFINS.

Two cups of corn meal, 1 cup of white flour, 2 cups of buttermilk, 2 tablespoons of sour cream (sour milk and melted butter can be used, or sweet milk and butter and baking powder, 2 rounding teaspoonfuls, instead of soda), a *little* more than 2 level teaspoonfuls of Wyandotte soda, 2 eggs. Put all together and beat vigorously. Pour into hot muffin rings. Bake in a hot oven.

FRANCIS LENNOX POWELL.

## CORN MUFFINS.

Half cup flour,  $\frac{1}{2}$  cup corn meal, 1 teaspoon baking powder,  $\frac{1}{4}$  teaspoon salt,  $\frac{1}{2}$  teaspoon sugar. Sift these together, then add 1 beaten egg and a little milk. Bake  $\frac{1}{2}$  hour in buttered muffin tins.

MRS. S. D. ALLEN.

## CORN BUNS.

Half cup sugar (small),  $\frac{1}{2}$  cup butter (small), 1 cup milk, 2 cups corn meal,  $\frac{3}{8}$  cup flour, 2 eggs, 1 teaspoon baking powder.

MRS. MECHEM.

## CORN DODGERS.

One pt. corn meal, 1 pt. sour milk, 2 eggs, 2 tablespoons flour, 1 teaspoon salt, 1 teaspoon Wyandotte soda (or more). make batter thicker than pancakes, and fry small in hot lard (not deep lard) in spider.

MRS. GEORGE W. HILL, Detroit.

## FRITTERS.

Three eggs, 1 teaspoonful melted butter, 2 tablespoonfuls baking powder, 1 cup of sweet milk and a little salt. Make a soft batter and drop from a spoon in hot lard. Use 1 or 2 eggs. One-half the ingredients for a less amount. Serve with maple syrup.

## RICE FRITTERS.

Boil a little more than  $\frac{1}{2}$  pt. of rice in 1 pt. of milk until soft and all the milk is absorbed. Then add the beaten yolks of 3 eggs, 1 tablespoonful of sugar and 1 tablespoonful of butter. When cold mix with the whites of 3 eggs which have been whipped stiff. Make the mixture into small balls and fry brown in 1 qt. or more of hot lard.

## APPLE AND BANANA FRITTERS.

One egg, 1 cup of sweet milk, pinch of salt, 2 cups of chopped apples, 2 teaspoonfuls baking powder, flour enough to make a stiff batter. Fry in hot lard and eat hot with a syrup. Banana fritters may be made in the same way by using sliced bananas in place of apples.

MRS. C. W. WAGNER.

## WAFFLES.

One pt. of flour,  $\frac{1}{2}$  pt. of milk,  $\frac{1}{2}$  teaspoonful melted butter, 3 teaspoonfuls baking powder,  $\frac{1}{3}$  teaspoonful salt, 5 eggs, whites and yolks beaten separately. Add the whites last and beat hard.

MRS. L. P. JOCELYN.

## BUCKWHEAT CAKES.

Dissolve  $\frac{1}{2}$  yeast cake in 1 qt. water, and mix in enough buckwheat to make a stiff batter. Set to rise over night, and in the morning stir up and add 1 tablespoonful white flour and 1 teaspoon Wyandotte soda.

MRS. A. C. McLAUGHLIN.

## PANCAKES.

One pt. flour, 1 pt. milk, 4 eggs, whites and yolks beaten separately, 1 teaspoon baking powder, 1 tablespoon butter, 1 saltspoon salt.

MARY EARLENBUSH.

## FRENCH TOAST.

Beat 3 eggs in a dish convenient to dip a slice of bread in, add a little salt. Have a large tablespoonful of nice lard or butter very hot (not burning) in the frying pan. Drop the slices of bread into the egg and with a steel fork turn quickly and fry brown on both sides. Serve as fast as done.

MRS. H. M. WOODS.

## PEANUT SANDWICHES.

One pint of peanuts, remove shucks and peel them; roll with rolling pin—not too fine. Stir in  $\frac{1}{2}$  cup, or more if you wish, of mayonnaise dressing. Cut your bread very thin, spread with butter, then with the peanut mixture.

MRS. S. A. NILES.

## HALIBUT SANDWICHES.

Chop the halibut fine and remove the tough fibre. Season highly with cayenne pepper. Rub to a paste with butter and spread on bread.

MRS. J. G. LYND.

## SANDWICHES.

Take any kind of meat chopped very fine and mix with an equal quantity of celery, which should also be chopped very fine. Slice bread very thin, spread with butter and a very little French mustard, then spread the chopped meat and celery.

MRS. WOODARD.

## HICKORY NUT SANDWICHES.

Cut thin slices of home-made bread into round, oval and heart-shaped pieces with cookie cutter, spread with soft butter. Cover with napkins wrung out of hot water, until thoroughly steamed. Spread with gooseberry jam, sprinkle heaping teaspoonful of chopped hickory nut meats in the middle of a slice, cover with the other and press the edges securely together.

MRS. JOHN BURG.



Tea punch - Alice Douglas

1 qt. lemon juice  
 " " Orange "  
 4 tablespoons of tea steeped in 4 qts. water  
 1 qt. sugar boiled in 1 qt. water  
 3 fine apples - shredded  
 strawberries, cherries or any similar  
 fruit -  
 4 qt. bottles of charged water from  
 bottling works - Serves 100 people

Brownies - Lois Wilson

Melt  $\frac{1}{4}$  cup butter in double boiler  
 in it melt 2 squares Baker's Chocolate  
 Let cool - beat in gradually 2 beaten  
 Eggs - 1 cup Sugar -  $\frac{1}{2}$  cup flour  
 pinch of salt, 1 teaspoon vanilla, 1 cup  
 of nut-meats - Bake in slow oven  
 20 minutes. While warm cut in  
 8 squares.

## VEGETABLES.

Few things are more commonly cooked than vegetables, and few things are served more often in an unwholesome and unpalatable form. It is too often thought and said that "any one can cook vegetables," and it is true that few cook them well. Of course, much depends on the freshness and quality of the vegetables themselves, even when well cooked. Green vegetables are never so fine as when freshly gathered, and all vegetables are best in their season, the forced ones lacking in quality and flavor.

For chemical reasons cook young green vegetables in hard salted water, and dry vegetables, as dry peas, lima and other beans in soft water, without salt. Put them on in freshly boiling water, boil continuously until *tender* and drain at once. Have them neither *underdone* or *overdone*, if you would have them perfect. Especially is this true of potatoes. Wilted green vegetables may be freshened by sprinkling with cold water. Old potatoes may be improved by soaking in cold water for several hours. Dried beans and peas should be soaked over night in soft water. To keep celery and lettuce fresh roll in a damp napkin and place on ice. When green peas are growing old add a pinch of Wyandotte soda to make them tender.

### TIMETABLE FOR COOKING VEGETABLES.

Thirty minutes:—asparagus, corn, macaroni, mushrooms, peas, boiled potatoes, tomatoes, lettuce. 45 minutes:—young beets, carrots, parsnips, turnips, baked potatoes, rice. 1 hour:—artichokes, new cabbage, string beans, Brussels sprouts, cauliflower, greens, salsify, new onions, winter squash. 2 hours:—winter cabbage, carrots, parsnips, turnips, onions. 3 to 5 hours:—old beets. 5 to 8 hours:—dried beans, dried peas, hominy, etc.

MRS. R. CAMPBELL.

The above timetable will serve as a guide to the inexperi-

enced, but much depends on the condition of the vegetables. The only safe rule is to cook until *tender*, no matter what the time.

## BAKED POTATOES.

Choose fine, smooth potatoes of equal size, and bake; as soon as tender remove from oven, cut in halves or cut off the top lengthwise; scoop out the inside of the potato, mash it fine, season with tablespoonful of butter, 4 tablespoonfuls of cream, salt and pepper to taste; beat until very light, then replace in the jackets. If cut in halves fill the 2 halves level full and press them together. If the opening has been made on the side fill the cavity rounding full, brush over with yolk of an egg and place in the oven until a nice brown.

## MASHED POTATOES.

Pare and soak the potatoes in cold water 1 hour, put them in boiling water and boil  $\frac{1}{2}$  hour. Pour off the water *at once*, let steam 3 or 4 minutes; mash until they are free from lumps. Add 1 tablespoonful of butter,  $\frac{1}{2}$  cup cream or milk; 1 teaspoonful of salt, beat with a fork until very light. Serve immediately.

*Two ways of Serving Mashed Potatoes.*—1. Put through a colander into a dish that can be placed in the oven. Make hole in the center of the potato and put in the oven to brown. Just before serving put  $\frac{1}{2}$  pint of whipped cream into the space in the center and serve immediately. 2. Run the potatoes through a fine colander or potato press on a hot platter on which they are to be served.

## CREAMED POTATOES.

One pint cold potatoes,  $\frac{1}{2}$  cup milk, 1 tablespoonful butter,  $\frac{1}{2}$  teaspoon salt, 1 teaspoonful finely chopped parsley, speck of pepper. Cut potatoes in dice or slices, put milk in stew pan; when hot add potatoes and cook until milk is nearly absorbed. Add butter and seasoning and cook 5 minutes longer. Serve hot.

MRS. HERBST.

## CREAMED POTATOES.

Take cold boiled potatoes, not overcooked, dice enough of them to make 1 qt. or cut them in spheres with a potato scoop. Make 1 qt. of very rich cream sauce, not too thick, well seasoned

with salt; add tablespoonful of chopped parsley, if desired. Put the potatoes into the hot sauce, and turn at once into a buttered baking dish; cover with fine cracker crumbs, bits of butter and bake 20 minutes.

MRS. E. C. GODDARD.

#### LYONNAISE POTATOES.

Put 1 tablespoonful of butter in a fryingpan, and when it is hot add 1 small onion sliced, and fry until a golden brown. Slice 5 or 6 cold potatoes, put in the fryingpan and cook slowly until they are well browned; use more butter if needed. When done serve in a hot dish, sprinkle with salt, pepper, and a tablespoonful of chopped parsley, or dice 1 pt. of cold boiled potatoes and cook in the same way. Nice with steak, liver or fried chicken.

#### ESCALLOPED POTATOES.

Pare and slice raw potatoes and place in a baking dish a layer of potato seasoned with bits of butter, salt and pepper, dredge lightly with flour; repeat until the dish is full. Pour over the potato 1 pt. of rich milk, or enough to about cover them. Sprinkle with cracker crumbs and bake 1 hour or longer.

#### SARATOGA CHIPS.

Pare raw potatoes, slice thin, let soak in cold water 15 minutes and then dry on soft towel, covering them with another so that they will not discolor. Let them remain until the water has been absorbed, then have ready a kettle of boiling lard, drop a handful of the potatoes into the lard and fry until a light brown, stirring often. Take up on soft brown paper in a colander, sprinkle with salt and place in the oven to keep warm. Put in more potatoes and continue until sufficient have been fried in the same way.

#### FRENCH FRIED POTATOES.

Pare small raw potatoes, divide them into halves and each half into 3 pieces. A still more ornamental way is to cut into perfect cubes or into spheres with a potato scoop. Put into boiling lard and fry 10 or 15 minutes; drain and sprinkle with salt. Very fine served hot with chops or steak or as a garnish for fried or baked fish.

## POTATO PUFF.

Two cups of mashed potatoes, 2 tablespoons of melted butter, beat these together to a cream, beat 2 eggs very light and add a very scant pint of milk. Add this to the potato, season with salt and pepper, pour into a greased baking dish and bake for  $\frac{1}{2}$  hour until it browns nicely.

MRS. WM. GOODYEAR.

## POTATO PUFFS.

Two teacups of salted, peppered and finely mashed potato. Add 2 tablespoons melted butter, and beat to a white cream, stir in thoroughly yolks of 2 eggs that have been beaten very light, add teacup sweet milk; then add whites of eggs, stir lightly. Pile the mass upon a hot buttered dish and bake about 10 minutes.

MRS. A. W. PACK.

## POTATO PUFFS.

One pint cold mashed potatoes, 4 eggs, 1 small spoon salt; have the potatoes in one end of a dish and break the eggs in the other. With a common steel fork break or crumble the potato into the eggs, and do not beat. Fry in hot lard, (enough to little more than cover bottom of frying pan) dipping by small spoonfuls. Turn over when they are nicely browned; serve as fast as made.

MRS. H. M. WOODS.

## FRIED POTATO BALLS.

Mix 1 teaspoonful of melted butter with 1 cupful of cold mashed potatoes until they are white and light; then add the beaten yolk of 1 egg and season with salt and pepper. Dip the hands in flour and make the mixture into balls; roll the balls in flour and fry in hot lard, or lard to which a small piece of butter has been added.

MRS. D. M. LICHTY.

## POTATO CROQUETTES.

Season cold mashed potatoes with salt, pepper and a very little nutmeg. Beat to a cream with a tablespoonful of melted butter to every cupful of potato. Add 2 or 3 well beaten eggs and some well-minced parsley. Roll in oval balls, dip in egg and thin cracker crumbs. Fry in hot lard and serve.

MRS. L. P. JOCELYN.

## ESCALLOPED SWEET POTATOES.

Peel and slice thin. In a shallow tin put a layer of potatoes. Sprinkle with salt, a little sugar and bits of butter, then another layer of potato, then seasoning until the tin is full. Cover sparingly with water and bake very slowly.

MRS. MONTGOMERY.

## SWEET POTATOES AND APPLES.

[A Southern Dish.]

Boil sweet potatoes until tender, then slice them in small pieces. Make an apple sauce just as it should be served for the table. Put a layer of sweet potatoes in the bottom of a baking dish; sprinkle with a very little sugar and dot over the top a few flecks of butter. On top of this put a layer of the apple sauce, alternately using the sweet potatoes and apples until the dish is filled. Finish the top with the potatoes and then use more butter and sugar so that a rich brown crust is formed. Bake from 1 hour to 1½ hours. This is very good with game.

MRS. FREER.

## SWEET POTATO CROQUETTES.

Boil 6 medium-sized sweet potatoes. Remove the skins, mash fine, add 1 large tablespoonful of butter, salt and pepper. Form into croquettes, dip in egg and then in cracker crumbs, and fry in hot lard.

## TART TURNIP.

Chop or cut in small cubes as much turnip as your family will require. Cover with boiling water and boil 15 minutes. Then add to every quart of the turnip ½ cup vinegar, 1½ teaspoonfuls salt and 1 teaspoon sugar. When the liquid has nearly boiled away add a small quantity of butter. Let it cook slowly 10 minutes, when it is ready to serve.

MRS. G. O. HIGLEY.

## TURNIP.

Take 4 nice white turnips, pare and slice; 4 medium-sized potatoes, pare and slice them and cook with turnips. When tender drain, mash, season with salt and butter.

MRS. H. S. DEAN.

## BOILED TURNIPS.

Pare a few turnips and cut into pieces about  $\frac{1}{2}$  inch square. Place in a granite pan, cover with boiling water, add a little salt, and cook until tender; then take from the fire and drain. When dry put in a pan, partly cover with hot milk, add a pinch of pepper, and a small piece of butter. Let this come to a boil and it is ready to serve.

Mrs. D. M. LICHTY.

## TOMATOES A L'ART.

Take medium sized green tomatoes and slice rather thin, fry to a delicate brown in plenty of butter. When cooked remove to a hot dish and into the hot butter left in the pan put 1 cupful thick cream; thicken with 1 dessert spoon flour. Season with salt and white pepper and pour over tomatoes.

Mrs. BOUKE.

## CREAMED TOMATOES.

Put into a granite stew pan 1 pt. of cooked tomatoes; season to taste with butter, salt and sugar, add to the cooking tomatoes 1 slice of stale bread cut into inch squares. Just before serving add  $\frac{1}{2}$  cup sweet cream to the boiling hot tomatoes; boil up once and serve in a covered vegetable dish.

Mrs. J. O. REED.

## ESCALLOPED TOMATOES.

Put a layer of tomatoes fresh or canned in a buttered baking dish, season with salt and pepper and bits of butter. Cover with a layer of bread or cracker crumbs, and repeat till the dish is as full as desired. Have crumbs for the top layer. Bake about  $\frac{1}{2}$  hour.

## FRIED TOMATOES.

Slice 4 or 6 good sized tomatoes as needed,  $\frac{1}{8}$  of an inch thick, leaving on the skin. Roll in flour, fry in butter, turning them carefully with a pancake turner and browning on both sides. Heat 1 cup of cream, season with salt and pepper and turn over the tomatoes, or dip the slices first in beaten egg then in fine cracker crumbs and fry as above in butter, lard, or drippings. Serve on hot platter as soon as fried.

## MRS. RORER'S FRIED TOMATOES.

Cut in halves 6 nice ripe tomatoes, place them in a baking pan skin side down. Cut  $\frac{1}{4}$  lb. of butter into small pieces, place over the tomatoes, dust with salt and pepper, and stand in the oven 10 minutes; then place over the fire and fry slowly. Do not turn, but when done, lift with cake turner, and place on heated platter. Draw the pan over a quick fire, stir until the butter is brown, add 2 tablespoonfuls of flour, mix until smooth, add 1 pt of milk, stir continually until boiling, season with salt and pepper, pour over tomatoes and serve. Nice for luncheon or tea dish in place of a meat dish.

Tomatoes make a dainty salad by cutting off the stem, scooping out the seeds and filling the cavity with either chopped celery, cabbage, cold peas or asparagus tips mixed with French dressing or mayonnaise as desired.

## TOMATO TOAST.

Stew and strain several tomatoes, (canned ones are just as good), taking pains to save all the pulp. Thicken with a little corn starch, cooking it thoroughly. Season with salt and a little butter and pour over hot buttered toast.

MRS. BRADSHAW.

## TOMATO TOAST.

Two eggs, butter size of an egg,  $\frac{1}{2}$  can tomatoes, 1 small onion, cut in small pieces, teaspoon cornstarch, salt, pepper. Stew tomato, onion and butter together 5 minutes, then stir in cornstarch, (moistened in water); add the eggs which have been broken and stirred together, add seasoning, stir constantly till rather thick, remove at once and serve on buttered toast.

MRS. BOUKE.

## TOMATO TAVASI.

(An Armenian Recipe.)

Across the top of smooth, round tomatoes make three parallel incisions with a sharp knife, and into each gap put a tablespoonful of raw, lean meat of any kind, that has been chopped and well seasoned. Arrange tomatoes in rows in a square baking dish so they will not fall apart in baking. Put pieces of butter on top of each tomato, add a little water. Bake 1 hour, and serve hot.



## STUFFED TOMATOES.

Tomatoes skinned and cut in halves; make a dressing of 1 cup of soft bread crumbs, 2 tablespoons melted butter,  $\frac{1}{4}$  teaspoon salt, 1 teaspoon grated onion. Form into flat balls with which cover the halves of tomatoes and bake 15 minutes. This quantity of dressing will cover 6 pieces. Very nice.

Mrs. H. M. POMEROY.

## STUFFED TOMATOES.

Slice off the stem end of the tomatoes and scoop out a good sized hole in each. Fill these cavities heaping full of a dressing for stuffed tomatoes made as in the above recipe. They are improved by adding to the dressing a small quantity of cooked meat, beef, veal, ham, or chicken. Sprinkle buttered crumbs over the top and bake in granite baking pan until crumbs are brown. Remove carefully to platter with pancake turner.

## CUCUMBER DOLMASI.

[An Armenian Recipe.]

Pare the cucumbers, cut off 1 end, and make cucumber hollow by removing the seeds. Fill them  $\frac{1}{2}$  full with rice which has been mixed with chopped raw meat and seasoned, add cinnamon if desired. Pack in baking tins, putting two open ends opposite, so the rice will not fall out in baking. Cover with water and bake slowly for an hour. Serve with lemons. If preferred, use tomatoes instead of cucumbers. Do not peel them, and remove seeds with a spoon from a small opening in the stem side.

## WILTED LETTUCE.

Place in a vegetable dish tender lettuce that has been carefully washed and drained. Cut a slice of bacon into dice and fry until brown; when very hot add  $\frac{1}{2}$  cup of vinegar and pour it boiling hot over the lettuce; mix well with a fork and garnish with hard boiled eggs.

Mrs. J. O. REED.

## SPINACH BOILED.

Look over very carefully and wash well; boil in clear water until tender, drain in a colander, cut fine with a knife, return to a vessel on the stove and season with butter, pepper and salt.

NOTE.—Spinach is sometimes covered with nicely poached eggs or hard boiled eggs sliced.

Mrs. HENRY S. DEAN.

## SPINACH.

Pick over the spinach, wash in several waters and cook until tender in boiling water to which a teaspoonful of salt has been added. When thoroughly cooked, remove from the fire, drain and chop very fine. Make a cream dressing as follows: Put 2 tablespoonfuls of butter in a fryingpan; when melted add 1 tablespoonful of flour, mix until smooth, then add  $\frac{1}{2}$  pt. of milk or cream, and stir continually until it boils; add  $\frac{1}{2}$  teaspoonful of salt and a dash or two of black pepper, now add the chopped spinach and stir until it is very hot. Serve on a hot dish with slices of hard boiled egg. The quantity of cream dressing used may vary according to taste. Many like to use a little vinegar with it on the table. MRS. F. W. KELSEY.

## ASPARAGUS.

Cut the asparagus in  $\frac{1}{2}$  inch pieces and let stand in cold water about 1 hour. Throw off this water and put on enough hot water to cover; let it cook till tender, then add about a teacupful of milk, salt and pepper and a lump of butter. Dissolve a tablespoonful of flour and thicken a little.

MRS. B. ST. JAMES.

## ASPARAGUS.

(English.)

Take only the tender part of the stalk, tie about 12 stalks into a bundle with white thread; prepare as many bundles as needed. Drop the bundles into boiling water and cook until tender, about 20 minutes; take up and drain. Have ready 4 or more slices of toasted bread on a platter, lay the bundles of asparagus on the toast, take off the threads and let them drop apart; pour over this a hot cream sauce and serve at once.

Another way is to cut the asparagus in inch pieces reserving the tips. Put in boiling water and boil 20 minutes, at the end of 10 minutes' boiling, put in the tips as they cook very quickly. When done add 1 tablespoonful of butter, season with salt and pepper and pour over pieces of buttered toast placed in a tureen. See that quite a bit of water remains when the asparagus is done, as it will be needed to moisten the toast.

## COOKED CABBAGE.

Slice 1 small head of cabbage, cook for 20 minutes in well salted water, then drain well and pour over 1 cup sweet cream. Let the cream just heat through and serve immediately.

MRS. B. F. SCHUMACHER.

## OYSTER CABBAGE.

Cook the cabbage in water until well done and pour off the water, add  $\frac{1}{2}$  pt. of milk thickened with rolled crackers. Season with butter, salt and pepper.

MRS. R. MORTIMER BUCK, Paw Paw.

## TO COOK CAULIFLOWER.

Let it soak in cold water 1 hour before cooking. Take off the outside leaves and cut the stem off close. Put it, stem side down, into boiling water sufficient to cover it, add teaspoonful of salt, and boil till tender, from  $\frac{1}{2}$  hour to 1 hour. When done it may be served in the following ways: First, take up carefully so as to preserve shape. Place in dish and pour cream sauce over it. Second, serve in the same way with Hollandaise sauce. Third, break into small pieces. Put a layer in a buttered baking dish, sprinkle with grated cheese and a few bits of butter. Repeat till dish is filled. Pour over it a cupful of milk seasoned with a teaspoonful of salt and saltpoonful of pepper. Cover with bread or cracker crumbs, and brown in oven. Fourth and *best*, cook the cauliflower whole as given above. When done cover with drawn butter, not cream sauce. Sprinkle thickly with grated cheese. Put in oven to brown. Serve either in baking dish in which it has been browned, or remove carefully to platter and garnish with parsley.

## ESCALLOPED CAULIFLOWER.

Boil till very tender. Drain well and cut in small pieces, Put it in layers with fine chopped egg and this dressing:  $\frac{1}{2}$  pt. of milk thickened over boiling water with 2 tablespoonfuls of flour and seasoned with 2 teaspoons of salt, 1 of white pepper and 2 ounces of butter. Put grated bread over the top, dot it with small bits of butter and place it in the oven to heat thoroughly and brown. Serve in the same dish in which it was baked.

MRS. W. H. PETTEE.

## BAKED EGG-PLANT.

(A Maryland Recipe.)

Remove the stalk but not the skin, wash, cut into halves, put on in boiling water and boil till partly tender (about  $\frac{1}{2}$  hour), drain, cut into small pieces and season with salt, pepper and plenty of butter. Place in baking dish with thick layer of bread crumbs and more butter. Bake till brown in a quick oven and serve in the same dish. MRS. C. B. NANCREDE.

## BAKED OR ESCALLOPED ONIONS.

Boil, and if large cut into quarters. Put in a shallow dish, cover with white sauce and buttered crumbs and bake until the crumbs are brown. MRS. H. SOULE.

## ESCALLOPED ONIONS.

Peel and slice the onions, cover with boiling water and leave on the stove where they will be kept hot for 10 minutes. Then drain and place in a dish alternate layers of the prepared onions and bread or cracker crumbs, using only a thin layer of the latter. Bits of butter and a sprinkling of salt should be placed between the layers. Cover with milk which has been previously heated, and bake 30 minutes or until tender. The dish should be covered. MRS. M. L. WOODARD.

## CREAMED CELERY.

Cut fresh, white stalks of celery into pieces an inch long. Put the pieces into a granite saucepan, and cook until tender in slightly salted boiling water. When tender drain in the colander and return the celery to the saucepan. Cover well with rich milk and season to taste with salt, a little pepper and good butter. When the milk is well heated, not boiling, add 1 cup of rich, sweet cream, and serve hot with or without toast. A delicate dish for luncheon or dinner. MRS. A. B. STEVENS.

## CREAMED CELERY.

Cut celery in pieces about  $\frac{1}{2}$  inch long—split broad part before cutting. Pour boiling water over and stew until tender; adding salt when partly done; drain, put in warm dish, pour over cream sauce and serve immediately.

## CREAM SAUCE.

Use just  $\frac{1}{2}$  the quantity of sauce that you have of celery or other vegetables. For 2 cups of celery you will need 1 cup of milk, or less, and some of the celery water if you like, 2 level tablespoonfuls butter, 2 level tablespoonfuls flour,  $\frac{1}{2}$  teaspoonful salt and a little white pepper, rubbed together and add to milk when boiling, in a double boiler. Potatoes, string beans, parsnips, turnips, oysters, left-over-fish and meats of different kinds are creamed in the same manner, adding cracker or bread crumbs to the meats and fish and baking a few minutes.

MRS. E. A. LYMAN.

## ESCALLOPED CORN.

Put 1 qt. of canned corn into a pudding dish and season with butter, salt and pepper. Add 1 cup of milk, cover the top with cracker or bread crumbs well moistened with milk, and seasoned with bits of butter on top, and bake in hot oven  $\frac{3}{4}$  of an hour.

MRS. C. W. WAGNER.

## ESCALLOPED CORN.

Butter a baking dish and put in a layer of cracker crumbs, then a layer of canned corn, with salt and bits of butter; alternate the crackers and corn to the top of the dish, finishing with crackers. Pour in enough milk to come to the top; bake  $\frac{3}{4}$  of an hour.

BERTHA G. BUELL.

## CORN PUDDING.

To 1 pt. of corn (if canned press it through a colander, if fresh, cut very fine from the ear) add 2 eggs, 1 tablespoonful of flour, butter (melted) the size of an egg, 1 pt. of milk, salt and sugar so as to be neither salt nor sweet in excess, and a little pepper. Bake in a greased dish until the custard is set or the handle of a silver spoon will come out clean.

MRS. R. WAPLES.

## CORN FRITTERS.

One dozen ears of sweet corn grated, 3 eggs, 2 tablespoonfuls of milk, 2 tablespoonfuls of flour, 1 tablespoonful of sugar, 1 teaspoonful of salt and a little pepper. Bake in small cakes on griddle with plenty of butter. Serve hot.

ELIZABETH DEAN.

## CORN PATTIES.

Remove the outer portion of the kernels of green corn with a grater, then scrape with a knife until the pulp is removed. When you have  $\frac{1}{2}$  pt. of the pulp add 1 heaping teaspoonful flour, 2 eggs and  $\frac{1}{2}$  teaspoonful salt; stir well and drop in a well buttered pan. The pan should be hot but not hot enough to burn the butter; cook until brown then turn and brown on the other side. Serve hot. MRS. G. O. HIGLEY.

## CORN CAKES.

One pt. bread crumbs, 1 cup canned corn, or green corn left from a meal, 4 eggs,  $\frac{1}{2}$  teaspoon salt. Dash boiling water over crumbs to moisten slightly, stir in the eggs and add corn. Fry in hot lard; drop in by small spoonfuls. Do not turn over until set so they will turn easily when they will be a nice golden brown. Sour milk may be used instead of water by adding enough soda to sweeten the milk. MRS. H. M. WOODS.

## PARSNIP BALLS.

Boil parsnips till tender, drain and mash, or put through a colander, season well with butter, salt and pepper. Flour the hands and form the parsnips into balls. Roll in flour and fry in drippings in a fryingpan until a nice brown on both sides. If preferred a well beaten egg and 1 tablespoonful of flour may be added with the butter, salt, and pepper, and the balls made as before. Good with roast beef.

## PARSNIP FRITTERS.

Pare parsnips and cut in slices either across or lengthwise. Boil till tender and drain, make batter of 1 egg well beaten,  $\frac{1}{2}$  cup of milk,  $\frac{1}{4}$  teaspoonful of salt, and flour enough to make rather thin batter, dip slices of parsnip in this and drop in boiling lard, fry till delicate brown. Cooked salsify is very nice treated in the same way or made into balls the same as parsnip balls.

## STUFFED GREEN PEPPERS.

Get peppers that will stand on the blossom end. Cut off the stem end for a lid, leaving the stem on for a handle. Take out all inside being careful to leave no seeds. Make a free

meat stuffing by chopping some tender roast beef, or tough parts of steak stewed till tender, with 2 tomatoes size of an egg, piece of an onion, tablespoon of minced parsley, slice of bread  $\frac{1}{2}$  inch thick. Season with salt and pepper, if not moist enough add a little stock. Fill the pepper; put on the lid and bake  $\frac{3}{4}$  hour in a moderate oven.

Delicious stuffed green peppers were served at a luncheon recently. Very large ones were chosen. They had been split length-wise into halves, the seeds removed and a mixture of bread crumbs and minced ham, well seasoned with butter, pepper and salt, placed in them. They were then moistened with tomato juice and baked in a hot oven until brown. A little chopped parsley was sprinkled over them just before they were sent to the table.

MRS. WALDRON.

#### SALSIFY OR VEGETABLE OYSTERS.

Wash and scrape off skin until they are white, slice across in rather thin slices, stew until tender in as little water as possible. When done add milk and if preferred thicken with a little flour rubbed into butter, salt and a little pepper. Stew in granite ware rather than iron.

MISS PAMELA A. NOBLE.

#### SUCCOTASH.

Wash 1 pt. shelled (green) lima beans, parboil about 10 minutes, pour off water, add hot water, and boil about 15 minutes longer. Cut corn from 6 or 8 good sized ears and add to the beans. Boil  $\frac{1}{2}$  hour or until tender. Add salt, pepper and about 2 tablespoons butter. Care must be taken to prevent the mixture from burning. Scrape the milk from the cob after having cut the corn.

MRS. L. C. NOBLE, Evanston, Ill.

#### TO COOK SUMMER SQUASH.

If young and tender cut into thick slices and boil in as little water as possible, or steam about 1 hour. Drain well, or better still, squeeze it in a thin cloth. Mash and season with butter, plenty of salt and a little pepper. If the squash is old peel and remove the seeds.

## COOKING SUMMER SQUASH.

When young and very tender slice across, dip in batter made of 1 egg,  $\frac{1}{2}$  cup of milk, a little salt thickened with flour, and fry brown in drippings or butter.

MRS. L. C. NOBLE, Evanston, Ill.

## BAKED BEANS.

Pick 1 qt. of beans free from dirt. Wash and soak in cold water over night. In the morning pour off the water. Cover with hot water, put 2 lbs. of corned beef with them, and boil until they begin to split open. (The time depends upon the age of the beans, but it will be from 30 to 60 minutes). Turn them into the colander and pour over them 2 or 3 qts. of cold water. Mix one teaspoonful of mustard and 1 tablespoonful of molasses with some pepper and salt. Put in a deep earthen pot, then put in the beans and beef and add boiling water to just cover. Bake slowly 10 hours. Add a little water occasionally.

MRS. CUTTING.

## BOSTON BAKED BEANS.

Soak 1 qt. of beans in cold water over night; in the morning put to cook in cold water; add teaspoonful of Wyandotte soda to the water, let them come to the boiling point, drain, add new freshly boiled water, simmer until you may blow the skins off the beans, turn into colander, pour cold water through them. Pour boiling water over  $\frac{3}{4}$  lb. salt pork, scrape and cut rind, then put in bean pot, add 1 teaspoonful of salt, 1 level tablespoonful of dry mustard, 2 tablespoonsful of molasses, 1 cup of hot water, and pour over beans. Add enough more water to cover them. Bake 6 to 8 hours in moderate oven. Keep covered with water until the last hour.

MRS. JUNIUS E. BEAL.

## MILK SAUCE FOR VEGETABLES.

One tablespoon of butter, 1 teaspoon of salt, 2 tablespoons of flour,  $\frac{1}{2}$  teaspoon of white pepper, 1 pt. hot milk. Heat butter till it bubbles, add flour and seasoning, then the hot milk gradually. If it lumps, cook until it thickens. It may be made thinner by using more milk, richer by using cream, brown by browning flour and butter.

JENNIE BUELL.



Cream sauce - Mrs. Morris

4 tablespoons butter

5 " " flour

1 qt. milk

Stir butter & flour to a cream  
and add to the milk when boiling  
Use double boiler - pepper & salt.

Corr 1 Dressed Salmon

1 Can salmon with boiling  
water & let stand on the fire  
20 minutes -

1 table spoon butter

" " flour

1 cup boiling water & thicken  
juice of half a lemon

1/2 tea spoon salt - pepper, add  
the beaten yolk of an egg - pour  
over the fish on a platter

Mrs. Morris

## PICKLES AND RELISHES.

### FRENCH PICKLES.

One peck of green tomatoes chopped fine, 6 large onions chopped fine, sprinkle over them 1 cup of salt and let them stand over night. In the morning drain and boil for 15 minutes in 2 parts water and 1 part vinegar; drain again; take 2 qts. of vinegar, 2 lbs. of sugar, 1 tablespoonful each of cloves, cinnamon, allspice and mustard seeds; boil together for 15 minutes.

CHARLOTTE HUTZEL.

### MEXICAN PICKLES.

Four qts. of green tomatoes, 6 large peppers, 3 onions; chop them all very fine. Put a layer of this mixture in an earthen jar, and then a layer of salt alternately, and let it remain over night, then drain off the water and add 1 tablespoonful each of peppercorns, mustard seed and whole cloves. Simmer the whole for a few minutes in 3 pts. of vinegar, then set away in a cool place, and after 2 or 3 weeks pour off the vinegar and add fresh. In a week after this has been done the pickles will be ready for use.

MRS. JAMES B. ANGELL.

### OIL PICKLES.

One hundred cucumbers sliced as for the table, 1 qt. onions sliced; soak over night in brine; 2 cups of olive oil, 1 oz. white mustard seed, 3 ozs. ground black pepper, 1 oz. celery seed. Mix spices well with oil, then with cucumbers and onions. Put in jars with a small piece of alum and cover with cold vinegar.

MRS. J. H. PRENTISS.

### SWEET TOMATO PICKLE.

Eight pounds of green tomatoes chopped fine, 4 lbs. brown sugar, boil 3 hours, add 1 qt. vinegar, 1 teaspoonful of cloves ground, 2 teaspoonfuls of cinnamon ground, 1 teaspoonful of mace ground. Boil 20 minutes and bottle. MRS. L. P. HALL.

## PICCALILLI.

One qt. green tomatoes, 1 qt. of onions, 1 good sized cabbage, 15 medium sized peppers, chop very fine and mix all together, salt well and leave till morning; then press out all the brine, pack in jars and pour over a nice cider vinegar. This is an excellent appetizer.

MRS. WIRT CORNWELL.

## CHOPPED PICKLES.

This never fails to be pronounced the finest pickle eaten. Take 6 large cucumbers,  $\frac{1}{2}$  peck of green tomatoes, 1 head of cabbage, 4 large onions, 3 large bunches of celery, 4 small peppers, 2 lbs. of brown sugar, 5 cents worth of mixed white mustard and celery seed, 1 gallon of vinegar,  $\frac{1}{2}$  teacupful of grated horseradish; chop all fine, and sprinkle 1 cupful of fine table salt through it, pack in a jar and let stand 24 hours; heat up in weak vinegar at first, drain and boil 20 minutes in clear strong vinegar, pack in a jar with horseradish leaves over the top.

MRS. ROBERT CAMPBELL.

## MIXED PICKLES.

One pk. small onions, 1 pk. green tomatoes,  $\frac{1}{2}$  pk. small cucumbers, 3 heads cauliflower cut in small pieces. Put in weak brine over night, drain thoroughly. Use pure cider vinegar 1 gal., add 4 ozs. white mustard seed, 1 oz. celery seed, some stick cinamon, 2 lbs. brown sugar, 6 large green peppers cut in pieces. Simmer on stove  $\frac{1}{2}$  hour.

MRS. G. E. SUTHERLAND.

## PICKLES.

Two qts. of small onions, 2 qts. of small tomatoes, or large ones sliced, 2 qts. small cucumbers,  $\frac{1}{4}$  lb. mustard, 2 cups sugar, 2 cts. worth turmeric, 1 large head cauliflower cut fine. Salt all and let stand over night, then scald in weak vinegar, then scald in strong vinegar with the mustard, turmeric, sugar and  $\frac{1}{4}$  lb. of mixed spices, 1 cup of flour to thicken. Let scald well in this and can. Excellent.

MRS. M. C. PETERSON.

## MUSTARD PICKLES.

Two qts. small cucumbers, 2 qts. of large cucumbers, 4 qts. of small onions, 1 oz. of turmeric powder, 3 or 4 cauliflowers, 6 green peppers cut in strips,  $1\frac{1}{2}$  lbs. of ground English mustard,

6 cups of granulated sugar, 2 cups of flour. Make paste of flour with 1 gal. of vinegar. Soak vegetables in salt water over night, put into scalding vinegar and cook, then thicken liquor with paste and pour on the pickles.      MRS. C. A. BEGLE.

## MUSTARD PICKLES.

One qt. cucumbers, 1 qt. cauliflower, 1 qt. green tomatoes, 2 green peppers. Cut in pieces and soak in brine over night. One qt. small onions put in salt over night. In the morning drain and pour boiling water over them. Drain the vegetables, put in a jar and make the following liquor and pour over hot: One qt. vinegar,  $\frac{1}{2}$  cup mustard, 1 tablespoon oil, 1 tablespoon turmeric. Let it stand one week, then drain off the liquor, heat, add  $\frac{1}{2}$  cup sugar,  $\frac{1}{4}$  cup corn starch, boil and pour over.

MRS. KEECH.

## MUSTARD PICKLES.

Two heads of cauliflower cut in pieces, 1 qt. small onions, 1 qt. of small green tomatoes, 2 qts. of small green cucumbers, 4 green peppers sliced, 2 bunches of celery cut up fine. Soak cauliflower, cucumbers and tomatoes over night in weak brine; in the morning drain and cook all the above in weak vinegar, when tender drain well, then take 1 gal. of good vinegar,  $\frac{1}{2}$  lb. ground mustard, 1 cup of cornstarch, 3 cups of sugar, 1 oz. of turmeric,  $\frac{1}{2}$  teaspoonful of black pepper,  $\frac{1}{2}$  teaspoonful of cayenne pepper; boil until it thickens, then add above.

JENNIE KELLY.

## CHILLI SAUCE.

Eighteen good sized tomatoes, 6 medium sized onions, 3 red peppers,  $2\frac{1}{2}$  cups of vinegar, 1 cup of sugar, and  $\frac{1}{3}$  cup of salt. Chop onions and peppers fine, peel the tomatoes and squeeze out the juice, take the juice with all except tomatoes and boil together a few minutes, then add tomatoes chopped fine, and boil about 20 minutes, when it is ready to seal.

MRS. W. H. JACKSON.

## CHILLI SAUCE.

Twenty-four ripe tomatoes, 8 onions, 12 green peppers, 4 tablespoons salt, 8 tablespoons sugar, 4 tablespoons cinnamon, 4 teaspoons ginger, 8 teacups vinegar; peppers and onions chopped fine, put all together and boil 3 hours.      MRS. MENSEL.

## ANTWERP SAUCE.

Four common sized onions,  $\frac{1}{2}$  peck ripe tomatoes, skinned; 2 red peppers,  $\frac{1}{2}$  scant teacup of salt, 1 teacup of white sugar,  $\frac{3}{4}$  teacup of white mustard seed, 1 teacup grated horseradish, 2 tablespoons each of cloves, cinnamon and black pepper, 3 tablespoons celery seed and 1 qt. cider vinegar. Chop peppers and onions very fine, chop tomatoes and drain them; mix well with the spices and put in a stone jar with a cover. Do not cook.

MRS. EUGENE F. MILLS.

## TOMATO SAUCE.

One peck of ripe tomatoes, 4 lbs. white sugar, 1 cup vinegar, 1 teaspoon cloves, stew gently 4 hours. MARY EARLENBUSH.

## MEAT SAUCE.

Five qts. of currants, 4 lbs. of sugar,  $1\frac{1}{2}$  lbs. of raisins stoned and chopped, 4 oranges seeded and chopped with peel. Stew together 1 hour and put up as jam. MRS. BELLE GUTHE.

## TOMATO CATSUP.

One peck of tomatoes, 6 tablespoonfuls of salt, 4 tablespoonfuls of mustard, 2 tablespoonfuls of cinnamon,  $\frac{1}{2}$  tablespoonful of allspice,  $\frac{1}{2}$  tablespoonful of cloves,  $\frac{1}{2}$  tablespoonful of black pepper,  $\frac{1}{2}$  tablespoonful cayenne, 1 pt. of vinegar. Boil the tomatoes until tender, rub through a sieve to remove seeds, add seasoning and simmer 3 hours. MRS. A. H. PATTENGILL.

## TOMATO CATSUP.

Wipe and break into pan or kettle 1 peck nice ripe juicy tomatoes. Cook till tender. When cool enough put through sieve and replace over the fire. Add salt,  $\frac{1}{2}$  cup each cloves, allspice; 1 pt. best vinegar before boiling, and boil 1 hour. Bottle or put in jugs, it will keep as well in open jars, for 2 years.

MRS. H. M. WOODS.

## RIPE CUCUMBER CATSUP.

Twelve ripe cucumbers, 4 onions. Grate and remove the seeds. Let stand over night in a colander, measure juice. Do not use the juice, but add as much vinegar. Salt and pepper to taste. Bottle as other catsup. MRS. JOHN. E. TRAVIS.

## PICKLED CUCUMBERS.

For a panful of freshly picked cucumbers add a handful salt and small piece alum, cover with boiling water. When cold put into vinegar. When all the cucumbers are gathered turn off the old vinegar. Spice or pepper if desired, and press down with weight for use. These will keep in crocks the year through.

Mrs. H. M. Woods.

## PICKLED CUCUMBERS.

Wipe the amount you wish to pickle, place layer of cucumbers in jar, with slight layer of salt alternately, until jar is full; then pour over this boiling water until the cucumbers are covered. Let stand 24 hours, then drain, scald vinegar sufficient to cover. Flavor with whole spices, brown sugar, red pepper. Green tomatoes, cauliflower, small onions may be done in the same way.

NONA V. O'BRIAN.

## PUMPKIN PICKLES.

Pumpkin pickles are made just as those made from the watermelon.

*Sweet Pickle Syrup.*—Four lbs. of brown sugar, 1 cup of mixed whole spices, cinnamon, allspice, cloves, 1 qt. of vinegar. Tie the spices in a bag and boil with the vinegar and sugar. Skim well. Pare the pumpkin and cut into pieces  $\frac{1}{2}$  inch thick and 2 or 3 inches long. Boil 1 oz. of alum in 1 gallon of water, pour it on the rinds and let them stand for several hours. Take out and put into cold water; when cold boil them  $\frac{1}{2}$  hour in the syrup. Boil the syrup 3 mornings and pour over the rinds, enough to cover them.

MRS. BELLE GUTHE.

## WATERMELON PICKLE.

Cut the rind into small pieces and cover with cold water to which add 1 tablespoonful salt. Let boil until it can be pierced with a fork (about 1 hour), then drain off the water and throw pickles into cold water changing it several times while the following syrup is prepared: 1 qt. vinegar, 3 lbs. sugar, 4 tablespoonfuls stick cinnamon, 1 tablespoonful whole cloves. Let this boil 5 minutes and pour it over the pickles from which the water has been drained. Let stand over night; the next day drain off the syrup and let boil for 5 minutes then pour

over pickles. The third day boil all together 5 minutes when it is done. Put a piece of cheese cloth over the pickles to keep cloves and cinnamon away and the third day omit the spice altogether. This keeps them light colored.

MRS. T. C. TRUEBLOOD.

#### SPICED WATERMELON.

Cut up watermelon and take out all the red portion. Then cut the rind into pieces about 2 inches square and pare off the green outside part, using only the white portion. After this is done soak in salt and water over night, and in the morning drain off this water and put in clear water and stew until tender enough to run a broom-straw through. Then drain and put in kettle with 1 pt. of vinegar to 3 lbs. of light brown sugar and 4 lbs. of fruit; add a little stick cinnamon and cloves, and cook the same as spiced peaches. MRS. E. B. BROOMHALL.

#### SPICED CURRANTS.

Five lbs. currants or juice, 4 lbs. sugar, 1 pt. vinegar, 2 tablespoons cinnamon, 2 tablespoons cloves, boil slowly 2 or 3 hours till quite thick. SARAH M. WOOD.

#### SPICED CURRANTS.

Four qts. of currants picked from the stems, 1 pt. vinegar, boil together about 20 minutes, then add 2 lbs. of sugar and 1 teaspoon each of allspice, cloves and cinnamon, and boil until thick enough. MRS. W. H. JACKSON.

#### SPICED GOOSEBERRY.

Five lbs. of gooseberries green or ripe, 4 lbs. sugar, 1 pt. of vinegar, 1 heaping tablespoonful of cloves, 1 heaping tablespoonful of cinnamon; boil slowly 2 or 3 hours.

MRS. C. E. GREEN.

#### SPICED TOMATOES.

One pt. of sliced ripe tomatoes, 1 pt. of brown sugar,  $\frac{1}{2}$  pt. of vinegar; fill an 8 qt. kettle nearly full with this mixture. Add  $1\frac{1}{2}$  ozs. of whole cloves,  $1\frac{1}{2}$  ozs. of whole allspice, 3 ozs. of stick cinnamon, tied in bags; cook slowly 5 or 6 hours. Canned tomatoes may be used. MRS. C. E. CROCKER.

## SPICED TOMATOES.

Three lbs. of ripe fruit, pared and sliced, 1 pt. of vinegar, 1 qt. of sugar, add spices to taste and boil to a jam. Nice for cold meats.

Mrs. M. B. GILBERT.

## SPICED GRAPES.

To 6 lbs. of grapes add 3 lbs. of sugar,  $\frac{1}{2}$  pt. of vinegar, 2 teaspoonfuls of cinnamon, 2 teaspoonfuls of cloves, 2 teaspoonfuls of allspice; seed the grapes, cook the skins in a little water until tender, cook the pulp until soft and strain through a sieve; then add the vinegar, sugar and spices, after mixing the pulp and cook until thick and put into jelly glasses. Other fruits can be prepared in the same way.

Mrs. HENRY S. DEAN.

## SPICED CHERRIES.

Five lbs. of fruit, 3 lbs. of sugar, 1 pt. vinegar, 1 teaspoonful of cinnamon, 1 teaspoonful of allspice, 1 teaspoonful of cloves,  $\frac{1}{2}$  teaspoonful of mace. Stone the cherries, boil the vinegar, sugar and spices to a syrup, add cherries and cook about 2 hours until thick.

Mrs. E. LUICK.

## SPICED CRAB APPLES.

Four lbs. of fruit, 4 lbs. of sugar, 1 pt. of vinegar, stick a clove in each apple and steam till tender. Make a syrup of vinegar, sugar, and a little stick cinnamon, boil a few apples at a time in the syrup 15 minutes, and put in glass cans, filling up with the syrup.

MISS MARY HIMES.

## PICKLED PEARS OR PEACHES.

Prepare carefully good sound fruit, not too ripe. For 1 peck of fruit put 2 or 3 qts. of good mild vinegar into fruit kettle and as much fruit as it will cover, boil until tender, when it will be somewhat transparent; as fast as cooked put into the crock in which it will remain and cover closely with earthen cover or plate. When all are thus cooked add to the remaining vinegar from 3 to 5 lbs. of sugar according to taste,  $\frac{1}{2}$  oz. of cloves, 1 oz. of cinnamon, tie cloves in a cloth, break cinnamon in small pieces, add more vinegar if necessary to make at least 2 qts in all. Boil well and pour over fruit. When perfectly cold they may be put away. Never fails. No heating over.

Mrs. H. M. WOODS.



## PICKLED PEACHES.

Seven lbs. of fruit, 4 lbs. of sugar, 1 oz. of cloves, 1 oz. of cinnamon, 1 pt. of vinegar. Rub the peaches with a cloth first, put them in a jar carefully, boil the syrup, pour over the fruit; let it stand 24 hours; repeat twice; the last time boil them all together, put 2 cloves in each peach, or prick them.

MRS. M. B. GILBERT.

## MANGO PEACHES.

Select large, firm peaches, cut in half and remove the pits. Fill the cavity with mixed black and white mustard seed and press a clove into each peach. Fasten halves together with wooden toothpicks; pack in crocks. Make a syrup of 3 lbs. of sugar to  $1\frac{1}{2}$  pts. of vinegar according to the quantity of peaches. Put a small bag of cinnamon and cloves unground into the syrup and let boil; skim carefully and pour that over the peaches, cover and set away for 24 hours. Pour off the syrup and reheat 2 or 3 days in succession according to the ripeness of the peaches; the last time taking out the toothpicks and packing closely into 2 qt. cans. Let the syrup boil down until quite rich, adding more sugar if necessary; pour over pickles and cover jars.

MRS. EDWARD D. CAMPBELL.

## SWEET PICKLED PEACHES.

For 7 lbs. of peaches or pears, take 4 lbs. nice brown sugar, 1 pt. of vinegar,  $\frac{1}{2}$  oz. of cinnamon,  $\frac{1}{4}$  oz. of cloves; boil up together for a few moments, then pour over the fruit and let it stand over night. Next day boil very slowly 1 hour, or until a fork will pierce the fruit easily. Whole spices are frequently used. When fruit is done take out and strain liquid over it. If ground spices are used tie in muslin bag. Mrs. C. K. McGEE.

## SWEET TOMATO PICKLE.

One peck of green tomatoes and 2 onions, sliced; sprinkle with 1 cup of salt and let stand over night. In the morning drain, add to the tomatoes 2 qts. of water and 1 qt. of vinegar; boil 15 minutes, then drain again, throw this vinegar and water away; add to the pickle 3 lbs. of sugar, 2 qts. of vinegar, 2 tablespoonfuls each of cloves, allspice, ginger, mustard and cinnamon, and boil 15 minutes.

MRS. CUTTING.

## JELLIES AND PRESERVES.

### CHIPPED GINGERED PEAR.

Eight lbs. of seckle, or other nice pears, 8 lbs. of granulated sugar,  $\frac{1}{2}$  lb. *candied* ginger root, 4 lemons. Chip or slice the pears very fine, slice the ginger root and let these boil together with the sugar for 1 hour, slowly. Boil the lemons whole in clear water until tender, then cut up in small bits, removing the seeds. Add to the pear and boil 1 hour longer and pour that into tumblers or large top cans. Delicious to eat with cake for lucheon. Use candied ginger root in preference to the green root.

Mrs. EDWARD D. CAMPBELL.

### QUINCE HONEY.

Three small or 2 very large ripe quinces, 1 pt. boiling water, 1 pt. sugar. Put sugar and water over fire and let boil while paring and grating quinces. Add grated quince, and let boil 15 or 20 minutes. Put up in glasses same as jelly. Nice for cake filling.

Mrs. E. A. LYMAN.

### QUINCE HONEY.

Pare and grate 3 large quinces; add 3 lbs. of sugar and 1 qt. of water; boil until thick. Pour into jelly glasses and seal when cold.

Mrs. B. G. BUELL.

### ORIENTAL MARMALADE.

Six lbs. of cherries after being pitted, 2 lbs. of seeded raisins, 3 lbs. of sugar, 4 oranges. Scrape and wash the oranges that they may be free from scales, remove the rind and chop very fine. Mix all together and cook until thick. 20 minutes before taking from the stove add the pulp of the oranges with the seeds and shreads removed, cook very slightly. Seal in cans.

Mrs. HENRY S. DEAN.

## APPLE ORANGE MARMALADE.

Equal weight of apples and of coffee sugar. Pare and chop the apples fine. Allow to every 3 lbs. of sugar 1 qt. of water to dissolve the sugar, then boil till pretty thick, skim well and add the apples and 3 oranges with the peel grated fine. Boil well together till the apples are a clear yellow.

MRS. W. P. LOMBARD.

## ORANGE MARMALADE.

Boil 24 large bitter oranges until quite soft; about 3 hours will do, and, of course, the skins must not be removed. Then chop them up quite small taking out the pits. Make a syrup of 16 lbs. of sugar, add the juice and grated peel of 4 lemons, and 7 qts. water. Let the syrup boil until quite thick, and then put in the oranges. Boil all together a good  $\frac{1}{2}$  hour, and watch it very carefully, for if it overboils 1 second the color will darken, and it will lose that clear golden tint that is so desirable. This amount will supply a family of moderate size for the winter, at an expense within \$1.88.

Mrs. HUTCHINS.

## ORANGE MARMALADE.

Cut oranges in quarters, removing the seeds and pith from the center, cut very thin lengthwise. To 1 lb. of fruit put 3 pts. of cold water. Let this stand in granite or china dish 24 hours, then boil until clear ( $\frac{3}{4}$  hour or so). Let it stand until next day and to every pound of this put  $1\frac{1}{4}$  lbs. of sugar. Boil  $\frac{3}{4}$  hour, or until the desired thickness is obtained. Four oranges should make 8 or 9 glasses marmalade.

MRS. J. N. MARTIN.

## ORANGE MARMALADE.

Twelve large oranges (navel are best), 4 lemons, 8 lbs. sugar, white. Scrub the fruit, and slice thin; put in a jar and cover well with cold water. Soak 36 hours; pour off all the water, and chop the fruit. Boil the sugar in about 1 qt. of water; add the fruit and boil till tender and clear; stir very carefully. Put in bowls, and cover with melted wax. Cover bowl with paper.

MRS. J. W. BRADSHAW.

## ORANGE MARMALADE.

Six oranges, 3 lemons. Pare the oranges and lemons and cut the rind into shreds. Take off and throw away the thick, white inner skin. To 1 pt. of sliced orange and lemon take  $1\frac{1}{2}$  pts. water. Cook  $\frac{1}{2}$  hour and let stand over night. To 1 pt. of mixture add  $1\frac{1}{2}$  lbs. of sugar. Boil 40 minutes.

MRS. W. J. BOOTH.

## BLACKBERRY JAM.

Put the blackberries in a porcelain lined kettle, simmer slowly till very tender. Put through a sieve, measure the liquid and for 1 pt. take 1 pt. of granulated sugar. Boil together 20 minutes and it is ready to seal.

## CURRANT AND ORANGE PRESERVES.

Five lbs. of currants, 5 oranges chopped,  $2\frac{1}{2}$  lbs. of raisins, 5 lbs. of sugar, cook 20 to 30 minutes. MRS. P. C. FREER.

## CRANBERRY JELLY.

Cook with the cranberries  $\frac{1}{2}$  as many cups of sugar as there are cups of cranberries and  $\frac{1}{2}$  as many cups of water as sugar. Boil and strain. MRS. JACOB REIGHARD.

## SPICED CURRANT JELLY.

Five pts. of juice, 5 lbs. of sugar, 1 teaspoonful of cloves, 2 teaspoonfuls of cinnamon,  $\frac{1}{2}$  teaspoonful of mace, 1 tablespoonful of vinegar. Make same as jelly and boil 20 minutes.

MRS. C. E. GREEN.

## CURRANT JELLY.

Boil the juice hard 20 minutes. Have your sugar in a crock or large jar, 1 lb. of sugar to 1 pt. of juice, pour your juice boiling hot over the cold sugar and stir until sugar is thoroughly dissolved, then fill your glasses and set away to harden.

MRS. LE BARON, Pontiac.

## CURRANT JELLY.

Twelve lbs. fruit, 6 lbs. sugar. Mash currants with 1 pt. water and boil 20 minutes. Let drip, but not squeeze, then boil juice 4 minutes longer and add sugar. The moment the sugar is dissolved the jelly is done. MRS. WARREN W. FLORER.

## STRAWBERRY JELLY.

In strawberry season make the strawberry syrup with 1 lb. of sugar to 1 pt. of juice. Seal and set away. When making crabapple jelly heat the strawberry syrup and add  $\frac{1}{2}$  as much crabapple jelly, boil together a few minutes. The jelly will have the strawberry flavor and the crabapple will cause it to jell.

MRS. J. L. SKINNER.

## JELLIES.

Currants, crabapples, cranberries and grapes, not too ripe, make nice jelly by stewing well in water enough to just cover. When done hang in a jelly bag to drain. Let the clear juice boil 15 or 20 minutes. Meanwhile heat the sugar, measure for measure, and turn into the juice. Boil up, stirring to be sure the sugar is dissolved, and remove from fire immediately.

MRS. H. M. WOODS.

## GRAPE SAUCE.

Remove the pulp of the grapes from the skins, boil the pulp until seeds can be separated, strain through the colander, add the skins and boil 5 minutes, after which add  $\frac{2}{3}$  the amount in sugar and boil 20 minutes, stirring constantly. Concord grapes the best.

MRS. WM. CONDON.

## CANNING FRUIT.

The small fruits, currants, red and black raspberries, blueberries and strawberries, are much finer cooked in the can, as this method preserves the form and flavor. Have perfectly *fresh* fruit, look over, fill cans full, shaking down so as to have them full, without crushing. Place the jars in a steam cooker or in a common wash boiler in warm water with a cloth underneath to avoid breaking, or if at hand a perforated tin or muffin ring under each can. Make a syrup, allowing 1 cup of sugar and 1 cup water to a qt. can of berries, sugar to taste. For pears and peaches use 1 cup of sugar and 2 of water, as they will exude less juice. Let the syrup just come to a boil and pour at once into the cans. Be sure your cans are placed, as stated, in warm water or the syrup will break them. Partly screw on the tops and let the water come to boiling point and boil 5 minutes when small fruits will be done, large fruits will take longer. Take out cans, and if they are not full, fill to

overflowing with boiling water and seal at once. Plums, cherries, currants and strawberries will bear from  $1\frac{1}{2}$  to 2 cups of sugar to a cup of water. Peaches may be successfully canned as above but together with pears, quinces and apples are more quickly canned by cooking in water or syrup till tender. Then lift gently into the cans, pour over them the boiling syrup and seal. Always use Bartlett pears as no others are so fine to can and be sure to have them ripe. If a boiler or kettle is used to put the cans in it is well, unless they stand very close together, to tuck a few clean white rags between them to prevent their tipping over as there is some danger of their doing when the first 2 or 3 are taken out. Let the water come up well around the cans but not so it will run or boil into them. Use new or *very good* rubbers, they are cheaper than fruit. Have tops and cans well scalded. Have *fresh* fruit. Be sure it is tightly sealed testing 2 or 3 times before it is put away. Keep in a dark place, many keep it bottom side up. Tomatoes should be scalded, skins removed, sliced and cooked slowly 30 minutes, then sealed fast and tight, and put in the *dark*. If you want tomatoes to keep, have them *fresh*, not *over ripe*, seal well and keep in the *dark*.



**PINEAPPLE LAYER  
CAKE**

Cream  $\frac{1}{2}$  cup shortening; add  $1\frac{1}{2}$  cups sugar slowly. Add 2 beaten egg yolks. Sift together  $3\frac{1}{2}$  level teaspoons Royal Baking Powder,  $\frac{1}{4}$  teaspoon salt, and  $2\frac{1}{2}$  cups flour and add alternately with  $\frac{3}{4}$  cup milk; add 1 teaspoon vanilla and fold in 2 beaten egg whites. For Filling and Icing—Put 3 cups confectioner's sugar into bowl; add  $\frac{1}{4}$  cup milk and beat until smooth. Add 1 tablespoon lemon juice and 1 tablespoon small pieces of canned pineapple. Add 1 teaspoon melted butter. Spread between layers and sprinkle with small pieces pineapple drained well. Spread icing on top and sides of cake and add pieces of the pineapple while icing is still soft.

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## CAKES.

### ANGEL CAKE.

One measure of whites of eggs,  $1\frac{1}{2}$  measures of granulated sugar, 1 full measure of flour, 1 even teaspoonful of cream of tartar, 1 even teaspoonful of almond extract. Sift the cream of tartar into the whites of eggs and beat very stiff. Put in the sifted sugar and the flavoring and beat again. Then sift in the flour and mix very carefully with the wire spoon egg beater. Put a buttered paper in the bottom of a mould with a tube in it, put the dough in carefully by spoonfuls and bake in a slow oven for 1 hour, covering for the first  $\frac{1}{2}$  hour. Turn upside down and cover with a cloth for 10 minutes, then run a knife around the edge and it will slip out.

*Frosting*:—One measure of white of eggs, 4 of confectioner's sugar, beat till stiff enough, for  $\frac{1}{2}$  hour or more, flavor and spread on the cool cake.

MRS. DEMMON.

### ANGEL FOOD.

One and  $\frac{1}{2}$  cups of granulated sugar, 1 level cup of flour, whites of 11 eggs, 1 level teaspoonful of cream of tartar, 1 teaspoonful of vanilla and a pinch of salt. Spread 2 square papers on your table and place your sieve upon one of them. Have ready some sifted flour and put 1 level cupful in your sieve, to this add the sugar, cream of tartar and salt, and sift through upon the paper. Place the empty sieve upon the other paper, pour the mixture into it and so sift back and forth from one paper to the other 5 or 6 times. Then beat the whites of the eggs to a stiff froth, pour the flour mixture into it from the paper, gradually but quickly, stirring lightly just enough to moisten all the flour, a few strokes will suffice, then turn at once into an ungreased tin and bake about 45 minutes. Success depends largely upon the baking. A slow gradual heat is best, but only care and practice will make perfect.

MRS. E. C. GODDARD.



*Boiled Icing.*—Put a level cup of granulated sugar in small saucepan and boil until it hairs. Pour this slowly upon the stiffly beaten white of 1 egg beating all the time with a Dover egg beater. If possible let one person beat while another slowly pours the syrup over the egg. Remove the beater, and beat for a few moments with a silver knife, add vanilla and spread while still hot upon the cake. If the sugar hairs the frosting will always be thick enough, if by accident too thick, thin with hot or cold water to the consistency desired. Mrs. E. C. GODDARD.

## IMPROVED SUNSHINE CAKE.

Sift flour 5 times, set aside  $\frac{2}{3}$  cup of it; sift granulated sugar; set aside 1 cup of it. Separate 7 cold, medium sized, fresh eggs. Add a pinch of salt to 5 yolks and beat until the yolk will cling to the beater when held up. Wash beater, half beat the 7 whites; add small  $\frac{1}{2}$  teaspoonful of cream of tartar; beat very, very stiff; add sugar, stir lightly; add yolks and  $\frac{1}{2}$  teaspoonful vanilla, stirring only enough to dissolve the sugar and mix yolks evenly through; add flour, with much care, as stirring tends to toughen the cake. Put in cake mould and into a very moderate oven at once. Use moulds with slides at the sides, neither greased nor papered. Should the cake show tendency to brown before it has risen quite to the top of pan, reduce temperature of oven, if a wood range is used. (It is almost impossible to meet with success with a coal range.) Set basin of cold water beside the cake, but do not allow it to steam, otherwise your cake will drop out of pan when inverted. As soon as cake has risen remove water, and turn on heat or the cake will drop. Requires 40 to 50 minutes to bake. Invert when taken from the oven and leave until cold. Loosen the slides by rapping with a knife and remove; loosen cake with knife around the sides, then slip long knife into the slide openings and loosen at the bottom, invert the pan, and carefully lift it off the cake. Mrs. JOHN BURG.

## SUNSHINE SPONGE CAKE.

Whites of 7 eggs, yolks of 5, 1 cup of fine granulated sugar, 1 scant cup of flour, measured after sifting 5 times,  $\frac{1}{4}$  teaspoonful of cream of tartar, 1 teaspoonful of orange extract.

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# WM. C. REINHARDT

Beat yolks till thick and set aside. Now add a pinch of salt and the cream of tartar to the whites and beat till very stiff; add sugar, beat thoroughly, then add flavoring and beaten yolks; beat lightly and carefully, stir in the flour. Bake in tube pan in moderate oven 40 to 50 minutes. Invert the pan to cool.

HATTIE BAXTER.

SPONGE CAKE.

Three-fourths lb. sugar,  $\frac{1}{2}$  lb. flour, 8 eggs, reserving the whites of 2 for frosting. Put 7 tablespoonfuls of water on the sugar and let it boil, till it *hairs*. Pour it on the eggs slowly, through a wire sieve, beating *hard* all the time, then beat eggs and sugar together for 20 minutes. Add flour beaten in as lightly as possible. Bake in shallow tins in a *quick* oven (15 to 20 minutes).

MRS. W. J. HERDMAN.

SPONGE CAKE.

Eight eggs, 2 cups of sugar,  $1\frac{1}{2}$  cups of flour, 2 tablespoonfuls of cold water, 1 lemon, grated rind and juice; cream the yolks and sugar, add lemon, water, and half the flour, sifting it in. Then beat in as lightly as possible half the beaten whites, the remainder of flour and lastly the rest of the eggs. Bake in a moderate oven about 40 minutes.

MRS. H. C. ADAMS.

SPONGE CAKE.

Five eggs,  $1\frac{1}{2}$  cups of granulated sugar,  $1\frac{1}{2}$  cups of flour,  $\frac{1}{2}$  teaspoonful of cream of tartar. Handle precisely as angel cake; oven moderate.

MAY FISCHER.

SPONGE CAKE.

Four eggs,  $\frac{3}{4}$  cup of sugar,  $\frac{3}{4}$  cup of flour, juice of  $\frac{1}{2}$  lemon, with a little of the rind (grated). Stir the yolks of the eggs and sugar together for 5 minutes, or until foamy, add the juice of the lemon and the grated peel, whip the whites of the eggs to a stiff froth and add gradually with the flour. Bake in a tin, with a pipe in the center.

FLORENCE SPENCE.

COLD WATER SPONGE CAKE.

Four eggs, beat separately;  $1\frac{2}{3}$  cups granulated sugar, 1 lemon (juice and rind),  $\frac{1}{2}$  cup cold water,  $1\frac{1}{2}$  rounded teaspoons of baking powder in 2 cups of flour. Bake 40 minutes, medium heat.

MRS. WM. WAGNER.

## SPONGE CAKE.

Two cups of white sugar, 2 cups of sifted flour, 4 eggs, 2 teaspoonfuls of baking powder,  $\frac{3}{4}$  of a cup of hot water; pour water in last; flavor to taste.

MRS. L. TRASK.

## SPONGE CAKE.

Three eggs,  $1\frac{1}{2}$  cups of sugar, 2 cups of flour, 2 teaspoonfuls of cream of tartar,  $\frac{1}{2}$  cup of cold water, 1 teaspoonful of Wyandotte soda; flavor and bake in a dripping pan.

FANNIE E. THOMPSON.

## FAVORITE SNOW CAKE.

(Man's Method of Making)

Beat 1 cup of butter to a cream, add  $1\frac{1}{2}$  cups of flour, stir very thoroughly together; then add 1 cup cornstarch and 1 cup of sweet milk in which 3 teaspoons baking powder have been dissolved; last, add the white of 8 eggs and 2 cups of sugar well beaten together. Bake in sheets and put together with icing; flavor to taste.

ISADORE MILLS.

## COCOANUT CAKE.

One cup sugar,  $\frac{1}{2}$  cup butter, stirred to a cream, 3 eggs. Take 2 of the whites for icing and put the other with the yolks in the cake;  $\frac{3}{4}$  cup milk or milk of the cocoanut;  $2\frac{1}{2}$  cups flour in which has been stirred 1 rounding teaspoon baking powder (Royal), 1 teaspoon vanilla. Bake in jelly tins.

*Icing.*—Whip the whites of the 2 eggs, add 1 small cup powdered sugar,  $\frac{1}{2}$  teaspoon vanilla, grate 1 cocoanut, ice cake and sprinkle it on.

MRS. GROVE RAY.

## CREAM CAKE.

One cup granulated sugar, 1 tablespoonful of butter, beat to a cream. Add 2 eggs,  $\frac{3}{4}$  cup of milk, 1 cup of flour, two heaping teaspoons of baking powder.

*Filling.*— $\frac{3}{4}$  cup of cream beaten until quite thick;  $\frac{1}{4}$  cup of sugar.

MRS. HARRISON H. CAMP.

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## FRENCH CREAM CAKE.

One cup sugar and 3 eggs, beaten together,  $1\frac{1}{2}$  cups of flour; 2 teaspoonfuls baking powder, mixed with the flour; 3 tablespoonfuls water. Bake in 3 layers or in 2 and split.

*Filling.*—Take nearly 1 pt. milk, heat and, when nearly boiling, add 2 small tablespoonfuls cornstarch wet with a little cold milk, 2 beaten eggs,  $\frac{1}{2}$  cup sugar, cook and stir it all the time until it thickens enough to drop from a spoon without running; remove from the stove, add  $\frac{1}{2}$  teacupful of melted butter; when cool add vanilla to taste.

MRS. POWELL, Ionia.

## ORANGE CAKE.

Two cups sugar, yolks of 5 eggs, whites of 3 eggs,  $\frac{1}{2}$  cup sweet milk, juice and rind of 1 orange, 2 teaspoons baking powder, 2 cups flour.

*Filling.*—Whites of 2 eggs, juice and rind of 1 orange, enough powdered sugar to make thick. This makes a very large layer cake or 2 small ones.

LOENA G. MARKHAM.

## ORANGE CAKE.

Make and bake the same as chocolate cake, and spread between the layers, and on top an orange icing.

*Orange Icing.*—Grate the yellow rind of 1 large orange, add it to the juice and let stand about 1 hour, then strain through cheese cloth, add 2 tablespoonfuls of cold water, then stir sufficient confectioner's xxxx sugar to make the proper consistency to spread (about three cups).

MRS. MAAS.

## LIGHTNING CAKE.

One cup of sugar,  $\frac{1}{3}$  cup of butter melted,  $1\frac{1}{2}$  cups of flour, 2 eggs,  $\frac{1}{3}$  cup of milk, 1 teaspoonful of baking powder, pinch of salt. Into sieve put sugar then on top of that put flour, then salt, then baking powder. Sift all through together, measure butter first thing, have it melting slowly on back of the stove. When melted break the 2 eggs into the butter without beating. This will fill a cup  $\frac{2}{3}$  full, or nearly so. Fill to the brim with milk, pour into the dry mixture, add flavoring and stir thoroughly. Bake in two layers. Any kind of filling.

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## CHOCOLATE CREAM CAKE.

One-half cup of butter, 2 cups of sugar, 1 cup of water, 3 cups of sifted flour, 3 level teaspoonfuls of baking powder, 1 teaspoonful of vanilla, whites of 4 eggs. Cream the butter, add the sugar gradually, continuing the creaming, then add the water and flour a little at a time, having the baking powder sifted with the flour, continue stirring until the water and flour are all used. Now add the vanilla and well beaten whites of the eggs, stir just enough to mix, and pour into 3 large or 4 small layer cake pans, and bake in a moderate oven for about 20 minutes.

*Filling*:—White of 1 egg,  $\frac{1}{2}$  teaspoonful of vanilla,  $\frac{1}{2}$  table-spoonful of cold water, add xxxx sugar until thick enough to spread. Spread on top of each layer, melt  $\frac{1}{4}$  of a cake of Baker's Chocolate over steam and spread on top of white frosting on each layer, after the white frosting has become hard.

MRS. MAAS.

## WHITE CAKE.

Whites of 6 eggs, 1 cup butter, 2 cups of granulated sugar, 1 cup of milk,  $2\frac{1}{2}$  cups of flour, one cup of cornstarch 2 teaspoonfuls of baking powder, 1 teaspoonful of vanilla. Beat butter and sugar to a cream, then add milk, stir till thoroughly mixed, then add the flour, cornstarch and powder sifted together, add the well beaten eggs last. Bake in layers and spread with icing, either white or chocolate.

MRS. MARY McCLURE.

## LAYER CAKE.

Two cups sugar,  $\frac{1}{2}$  cup butter, the whites of 3 eggs, beaten to stiff froth; put together and beat to a cream. Add 1 cup of sweet milk, 3 cups of flour, 2 teaspoonfuls of cream of tartar, 1 teaspoonful of Wyandotte soda, well sifted into the flour; flavor with vanilla, or as you prefer. Put in jelly tins with an oiled paper in the bottom and bake in a moderately quick oven. This is also fine baked in a loaf and cut into squares for the table.

MRS. A. F. MARTIN.

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## PLAIN LAYER CAKE.

One cup of sugar, 1 tablespoon of butter, 1 egg, 1 cup of milk, 2 cups of flour, 2 teaspoonfuls of baking powder, 1 teaspoonful of vanilla.

Mrs. E. E. CALKINS.

## MARSH MALLOW LAYER CAKE.

Two tablespoonfuls of gelatine (phosphate the better), add  $\frac{1}{4}$  pt. boiling water. Let stand till dissolved, and add 2 cups confectioner's sugar; beat  $\frac{1}{2}$  hour. If too stiff add a little hot water. Pour the mixture in a greased tin the same size as cake. When cold put between cakes with soft frosting.

Mrs. GILLETTE.

## SIMPLE LAYER CAKE.

One cup sugar, 1 tablespoon butter, 1 egg,  $\frac{1}{2}$  cup water,  $1\frac{1}{2}$  cups flour, 2 teaspoons baking powder. When all together beat until creamy. Use any filling preferred.

Mrs. B. F. SCHUMACHER.

## DOLLY VARDEN CAKE.

Two-thirds cup of sugar,  $\frac{1}{2}$  cup of sweet milk, 1 cup of flour, 1 teaspoon of baking powder, whites of 2 eggs, 3 tablespoons of melted butter. Make the same receipt and use the yolks of the eggs. You have a white, and yellow cake; put them together with frosting—after baked.

Mrs. MARY STARK.

## BROWNSTONE FRONT.

*Part I.*—Half cup grated chocolate,  $\frac{1}{2}$  cup sugar,  $\frac{1}{2}$  cup cold water, yolk of 1 egg. Mix and boil.

*Part II.*—1 cup sugar, 2 eggs,  $\frac{1}{2}$  cup butter,  $\frac{1}{2}$  cup sweet milk, 1 teaspoon Wyandotte soda, 2 cups flour.

Mix with part I., bake in 2 layers and frost with white boiled frosting.

Mrs. BRADSHAW.

## DEVIL'S CAKE.

One cup dark brown sugar,  $\frac{1}{2}$  cup butter,  $\frac{1}{2}$  cup sweet milk, 1 teaspoon Wyandotte soda, 2 cups flour, 2 eggs. Mix well. One cup Baker's chocolate,  $\frac{1}{2}$  cup milk,  $\frac{2}{3}$  dark brown sugar, yolk of 1 egg. Put in pan and boil slightly, then mix all together. Bake in layers and put together with white icing.

Mrs. M. C. PETERSON.



## DEVIL'S CAKE.

Two cups of brown sugar, 2 eggs,  $\frac{1}{2}$  cup of butter,  $\frac{1}{2}$  cup of sour milk, 3 cups of flour (scant), salt; mix together, then add  $\frac{1}{2}$  cup of boiling water in which is dissolved 1 teaspoonful of Wyandotte soda and  $\frac{1}{2}$  cup of grated chocolate. Bake in two layers in a moderately hot oven. Use just the white icing, or a white icing and a chocolate on that. MRS. LUSBY.

## BROWN SUGAR CAKE.

Into a large coffee cup put 5 tablespoonfuls of hot water, 4 of melted butter, 1 teaspoon Wyandotte soda, yolk of 1 egg, then fill cup with molasses. Pour into mixing bowl and add  $1\frac{1}{2}$  coffee cups flour, a little cinnamon, and bake in 2 layers. Put together with white frosting; or a layer placed between two layers of white cake makes a very nice loaf.

MRS. S. M. SPENCE.

## MOLASSES LAYER CAKE.

One-half cup of sugar,  $\frac{1}{2}$  cup of molasses,  $\frac{1}{2}$  cup of sour milk,  $\frac{1}{2}$  cup of butter, trifle scant, 2 eggs,  $1\frac{1}{4}$  cups of flour, 1 teaspoonful of Wyandotte soda, flavor with vanilla; bake in layers and put together with chocolate frosting flavored with vanilla. Care should be taken not to use too much flour.

MRS. ST. JOHN.

## ROLL JELLY CAKE.

Four eggs, 1 cup of sugar, 1 cup of flour,  $\frac{1}{2}$  teaspoonful of Wyandotte soda, 1 teaspoonful of cream of tartar, pinch of salt. Beat the eggs as light as possible, add just the sugar; mix the powder and salt with the flour, dust that in and beat up light; bake in a thin shallow pan, when done turn out on a towel, spread the jelly and roll immediately. ISADORE MILLS.

## RAISIN MASH FILLING.

One cup of chopped hickory nuts, 1 cup of chopped figs, 1 cup of chopped raisins, 1 cup of sugar, whites of 2 eggs, cook the nuts, raisins, figs and sugar with a little water 15 minutes, stirring to keep from burning. Beat the whites of the eggs and stir thoroughly into the raisin mash. GERTRUDE T. BREED.



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## CARMEL FILLING FOR CAKE.

One lb. brown sugar,  $\frac{1}{2}$  cup cream or not quite  $\frac{1}{2}$  cup milk, lump of butter size of a small egg. Boil 5 minutes; flavor to taste with vanilla. MRS. B. ST. JAMES.

## DELICIOUS NUT FILLING FOR LAYER CAKE.

One cup of granulated sugar, 1 cup of hickory nuts, chopped, 1 cup of sour cream, stir all together and cook slowly until thick enough to spread nicely between the layers of the cake, stir occasionally to keep from burning.

MRS. WM. GOODYEAR.

## ICING.

One small cup of powdered sugar, white of 1 egg, 1 teaspoonful of cornstarch. Beat these all together, without whipping up the white of egg first, set over hot water until a little more than milk-warm. Remove from fire and beat until it begins to grow stiff, then spread on cake. MRS. HOFF.

## APPLE FROSTING.

Pare and grate 1 large sour apple. Add 1 cup sugar, 1 unbeaten white of egg, 1 teaspoon vanilla. Whip 15 minutes. AMELIA M. BREED.

## WHITE PERFECTION CAKE.

Three cups sugar, 1 cup butter, 1 cup milk, 3 cups flour, 1 cup cornstarch, whites of 12 eggs. Cream sugar and butter, add cornstarch dissolved in half the milk, and Wyandotte soda in the other half, cream of tartar in the flour, and last the eggs beaten to a stiff froth. MISS I. J. BRAUN.

## DELICATE CAKE.

Whites of 9 eggs, 1 cup butter, 3 cups white sugar, 1 cup sweet milk, 5 cups flour, 1 teaspoon Wyandotte soda, 2 teaspoons cream of tartar, 2 teaspoons lemon. SARAH M. WOOD.

## DELICATE CAKE.

Three-fourths cup of butter rubbed to a cream with 2 cups of sugar,  $\frac{1}{2}$  cup of sweet milk, 3 cups of flour,  $1\frac{1}{2}$  teaspoons of baking powder; whites of 8 eggs, well beaten. Add flour and eggs alternately, flavor to taste. This makes 2 medium sized cakes or 1 large one. KATE C. O'BRIAN.

## SILVER CAKE.

One cup butter, 2 cups sugar,  $\frac{1}{2}$  cup sweet milk, whites of 8 eggs, 1 teaspoon cream of tartar,  $\frac{1}{2}$  teaspoon of Wyandotte soda,  $2\frac{1}{2}$  cups flour.

MRS. ANN W. PACK.

## SNOW CAKE.

Three-fourths cup butter, 2 cups sugar, 1 cup of milk, 1 cup of cornstarch, 2 cups flour, 2 teaspoons of baking powder. Mix flour, cornstarch and baking powder together, stir butter and sugar to a cream, add milk, then flour, last add whites of 7 eggs, beaten to a stiff froth. Bake one hour.

MRS. F. KIRN.

## CORNSTARCH CAKE.

One cup of sugar, and  $\frac{1}{2}$  cup of butter, whipped to a cream,  $\frac{1}{2}$  cup of cornstarch,  $1\frac{1}{2}$  cups of flour, thoroughly sifted with 3 teaspoons baking powder;  $\frac{2}{3}$  cup sweet milk. Flavor to taste. Lastly add the whites of 6 eggs, beaten to a stiff froth. Whip all together and bake quickly.

MRS. STEDMAN.

## LEMON CAKE.

Rub to a cream 1 cup of butter with 3 cups pulverized sugar; add gradually the yolks of 5 eggs, 1 at a time, and 1 cup of sweet milk; sift 4 cups of flour with 2 teaspoonfuls of baking powder, add alternately with the milk and the stiff-beaten whites of 5 eggs; add the grated peel of 1 lemon and the juice of 2. This is a delicious cake.

MRS. M. H. KERNGOOD.

## HIGH ALTITUDE CAKE.

One cupful of powdered sugar,  $\frac{1}{4}$  cupful of butter, 8 table-spoonfuls of milk,  $1\frac{1}{2}$  cupfuls of flour, 4 eggs (whites only), 1 teaspoonful of vanilla, 1 teaspoonful of baking powder. Cream together the butter and sugar, add the milk by the spoonful, stirring in the flour at the same time. Add the flavoring and stiffly beaten whites of the eggs. Beat well, add the baking powder *last* without flour with it. Bake in a moderate oven.

MRS. C. E. ROSEWARNE.

## WHITE CAKE.

Whites of 3 eggs, 1 cup of sugar,  $\frac{1}{2}$  cup of butter; 1 cup sweet milk; 2 cups flour; 2 teaspoonfuls baking powder stirred in the flour. Beat the whites of the eggs to a stiff froth and stir in last. Flavor to taste.

MRS. MARY FOSTER.

## SNOW CAKE.

One cup sugar,  $1\frac{1}{2}$  cups flour,  $\frac{1}{2}$  cup sweet milk,  $\frac{1}{2}$  cup butter, whites of 4 eggs,  $1\frac{1}{2}$  teaspoons baking powder.

MRS. M. L. WHITE.

## WHITE CAKE.

One cup of sugar,  $\frac{1}{2}$  cup of butter,  $\frac{1}{2}$  cup of milk, whites of 4 eggs, 2 teaspoons of baking powder. Flavor with vanilla. This never fails.

MRS. ELUM WORDEN.

## DELICATE CAKE.

One and  $\frac{1}{2}$  cups sugar,  $\frac{1}{2}$  cup butter, 1 cup sweet milk,  $2\frac{1}{2}$  cups flour, 4 eggs (whites only), 2 teaspoonfuls baking powder. Add the beaten whites of the eggs last.

MRS. B. A. HINSDALE.

## PEARL CAKE.

The whites of 2 eggs,  $\frac{1}{2}$  cup of butter, 1 cup of sugar,  $\frac{1}{2}$  cup of milk,  $1\frac{1}{2}$  cups of flour, 2 teaspoons of baking powder. Frost with the yolks of eggs.

MRS. JAS. H. BLODGETT,

Washington.

## WHITE MOUNTAIN CAKE.

One cup butter, 2 cups sugar, whites of 4 eggs, cup sweet milk, 3 cups flour, 3 teaspoons baking powder, vanilla flavoring. *Frosting*: 1 cup sugar, boil till thick; pour on whites of 2 eggs and whip.

MRS. J. N. MARTIN.

## GOLD LOAF.

Yolks of 8 eggs, 1 cup granulated sugar, scant  $\frac{1}{2}$  cup butter,  $\frac{1}{2}$  cup sweet milk,  $1\frac{1}{2}$  cups flour, 2 teaspoonfuls baking powder. Cream butter and sugar thoroughly, beat yolks to a stiff froth, and stir thoroughly through, put in milk, then flour, and stir hard. Bake in tube pan, in moderate oven.

MRS. O. M. MARTIN.

## GOLD CAKE.

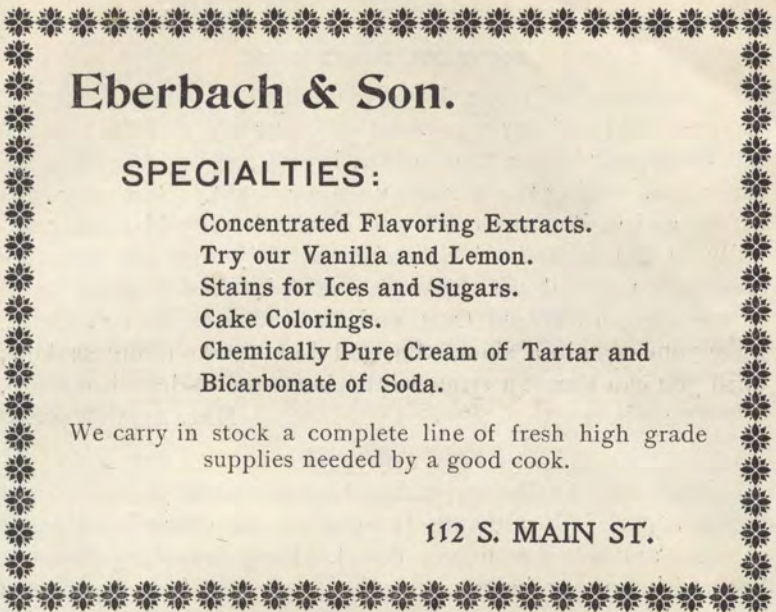
Three-fourths cup of butter, 1 cup sugar,  $\frac{1}{4}$  cup of sweet milk, yolks 8 eggs, 2 cups flour, 1 teaspoon cream tartar,  $\frac{1}{2}$  teaspoon Wyandotte soda.

MRS. ANN W. PACK.

## GOLD CAKE.

One cup of butter, 2 cups of sugar, 3 cups of flour,  $\frac{1}{2}$  cup of sweet milk, the yolks of 6 eggs, and 1 whole egg, 3 teaspoons of baking powder; flavor with lemon.

MRS. BLISS.



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D. E. HAND, Proprietor.

## SOUTHERN POUND CAKE.

One pound of sugar, 1 pound of flour, 1 pound of butter, 12 eggs. Sift and dry your flour, sift your sugar. Wash all the salt from your butter, then cream it well, gradually adding the sugar, and beating the mixture until *very* light. Beat your eggs (yolks and whites separately) to a stiff froth, add them gradually to the sugar and butter, alternately with the flour, by spoonfuls, until all are thoroughly mixed. Add a wineglassful of the syrup of spiced fruit, and flavor with lemon or nutmeg. Bake your cake in a slow oven, and do not take it out as done, until you can thrust a straw to the bottom and draw it out *dry*.

Mrs. ALICE TAFT.

## ALMOND CAKE.

Eight eggs (yolks and whites beaten separately),  $\frac{1}{2}$  lb. powdered sugar,  $\frac{1}{2}$  lb. almonds (ground in an almond grater, or chopped and sifted as fine as flour). First beat the yolks very light with an egg beater, add the sugar and beat until very light. Add the almonds, then lastly the whites beaten stiff. Ice the loaf with chocolate and ornament with blanched almonds. Bake like angel cake, oven moderate, and in a Van Deusen mould; and leave in tin until cold, remove slides and turn out carefully.

CLARA R. MANN.

## ENGLISH WALNUT CAKE.

Two cups sugar,  $\frac{1}{2}$  cup butter,  $\frac{3}{4}$  cup milk, 3 cups flour, 3 even teaspoons of baking powder. Bake in layers and put icing between. Ice the top and put halves of English walnuts on white frosting. Use 1 lb. nuts.

Mrs. L. P. HALL.

## HICKORYNUT CAKE.

Two cups sugar, 1 of milk, 3 cups flour,  $\frac{3}{8}$  cup butter, 3 eggs, 2 teaspoons baking powder, one cup nut kernels, cut fine. Tried and not found wanting.

Mrs. PAUL SNAUBLE.

## SODA POUND CAKE.

Four cups flour, 4 eggs, 2 cups sugar, 1 cup butter, 1 cup sweet milk, 1 teaspoon Wyandotte soda, two teaspoons cream tartar mixed in the flour.

SARAH M. WOOD.

## FEATHER CAKE.

One cup of sugar, 3 teaspoonfuls of butter, 1 egg,  $\frac{3}{8}$  cup of milk, 2 cups of flour, 2 teaspoonfuls of baking powder. Flavor with vanilla.  
 MRS. JAS. H. BLODGETT, Washington.

## GOOD CAKE.

One cup of butter, 2 cups of sugar, 3 eggs, 4 cups of flour. Cream the butter, add the sugar and beat them till very light. Break in next the yolks of eggs stirring them in well. Beat the whites stiff and add them, last of all  $\frac{1}{2}$  cup of sour cream with a teaspoonful of Wyandotte soda dissolved in it, and a little salt.  
 MRS. BLISS.

## CARAMEL CAKE.

One half cup of butter,  $1\frac{1}{2}$  cups of sugar,  $\frac{1}{2}$  cup whites of eggs, 1 cup cold water, 3 cups of flour, 3 teaspoonfuls baking powder. Cream butter and  $\frac{1}{2}$  sugar, beat whites of eggs, and then add rest of sugar and beat stiff. Then put 2 together, add flour and water alternately. Bake in shallow pan to cut in squares.

*Frosting*:—One lb. brown sugar, enough water to dissolve, boil to a thread, butter size of an egg, teaspoon vanilla. Beat after cooked.  
 MRS. M. C. PETERSON.

## MARBLED CAKE.

*Light Part*.—Two-thirds cup sugar,  $\frac{1}{8}$  cup of butter,  $\frac{1}{8}$  cup sweet milk,  $\frac{1}{8}$  teaspoonful Wyandotte soda,  $\frac{1}{2}$  teaspoon cream tartar, 2 whites of eggs  $1\frac{1}{8}$  cups of flour. Stir butter and sugar to a cream, add milk, soda and flour with cream tartar and lastly stir in the eggs; flavor with lemon or vanilla.

*Dark Part*.—One third cup brown sugar,  $\frac{1}{8}$  cup molasses,  $\frac{1}{8}$  cup butter, stir well and add  $\frac{1}{8}$  cup sour milk,  $\frac{1}{8}$  teaspoon Wyandotte soda,  $1\frac{1}{8}$  cups flour and yolks of 2 eggs well beaten, or quite as well, put in at the first; season with cloves, cinnamon and nutmeg, 1 teaspoonful each.

Drop by spoonfuls alternately and bake as a loaf  $\frac{1}{2}$  to  $\frac{3}{4}$  of an hour, or bake in layers putting the brown part between the white layers with jelly or other good dressing.

MRS. H. M. WOODS.



## BLACK CHOCOLATE CAKE.

Two cups brown sugar, 2 eggs,  $\frac{1}{2}$  cup of butter,  $\frac{1}{2}$  cup sour milk. Beat all together, not separately;  $\frac{1}{3}$  cake Baker's chocolate stirred in with 1 teaspoon Wyandotte soda dissolved in  $\frac{1}{2}$  cup hot water, 2 heaping cups flour. Flavor with vanilla.

JULIA POMEROY WILGUS.

## BLACK CHOCOLATE CAKE.

Two squares Baker's chocolate, grated, 1-2 cup sweet milk and yolk of 1 egg. Boil this together until soft and add, when cool, 1-2 cup of butter, 1-2 cup sour milk, 2 small cupfuls sugar, 2 eggs, or yolks of 6, 2 cups of flour, 1 teaspoon of Wyandotte soda. Flavor with vanilla.

MRS. C. B. KINYON.

## BLACK CHOCOLATE CAKE.

One-half cup sugar, 1-2 cup sweet milk, 1-2 cake of Baker's chocolate, yolk of 1 egg; cook on top of stove for a few minutes, then cool and add 1 1-2 cups of sugar, 1-2 cup of butter, 1-2 cup of sweet milk, 2 eggs, 1 teaspoon Wyandotte soda, 2 cups of flour, vanilla.

MRS. MORTIMER COOLEY.

## DEVIL'S CAKE.

One cup grated Baker's chocolate, 1 cup brown sugar, 1 cup sweet milk; boil until it thickens. One cup brown sugar, 1-2 cup of butter, 1-2 cup sweet milk, 2 eggs, vanilla to taste, 2 cups flour, 1 teaspoonful Wyandotte soda dissolved in hot water. When the boiled part is cold stir in the cake. Bake in a slow oven in a shallow tin. Frost with white frosting.

LEONA G. MARKHAM.

## IMPERIAL CAKE, VERY DELICIOUS.

One lb. of butter, 1 lb. of sugar (granulated), 1 lb. flour, 10 eggs, 1 lb. of raisins, 1 lb. of sweet almonds blanched and cut thin, 1-2 lb. citron cut very thin, 1 nutmeg, one glass of grape juice. Mix butter and sugar together to a cream, beat the eggs separately and add next, then sift the flour 3 times, taking a little of it to sprinkle the fruit lightly before adding to the mixture. It requires to be well baked. Half the recipe makes a good sized cake.

MRS. J. W. MAYNARD.

*frosting at  
end of this  
section*

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## SCOTCH BUN.

Four lbs. raisins (seeded), 2 lbs. currants (well washed, cleaned and dried),  $\frac{1}{2}$  lb. bitter almonds (blanched and cut in half),  $\frac{1}{4}$  lb. candied lemon peel,  $\frac{1}{4}$  lb. of orange peel (both cut into thin slices and small strips),  $\frac{1}{2}$  oz. pounded cloves,  $\frac{1}{2}$  oz. Jamaica pepper,  $\frac{1}{2}$  oz. powdered ginger, 4 lbs. of dough. Make a light dough in the following proportions:  $1\frac{1}{2}$  lbs. of flour,  $\frac{1}{4}$  lb. of butter,  $\frac{1}{2}$  teaspoonful of baking powder, cold water to mix. Cut off nearly  $\frac{1}{3}$  of the dough to form the case and lay it aside near the fire. Having mixed the fruit, spices, etc., add them to the remainder of the dough. Mix very thoroughly, then make into form. Roll out the dough that was laid aside, take a part and lay it below the bun. (It is usually made oblong, e. g., 10 inches by 6 inches). Take the remainder and place it over the top, closing it at the bottom by gathering in the edges and cutting it till it is quite flat. Double a piece of strong paper; butter it and lay the bun on it with the top up. Put a very strong piece of buttered paper round the sides to keep the bun in shape, put a small skewer through from top to bottom every here and there. Prick the paste very closely on the top with a fork. Then bake for  $2\frac{1}{2}$  hours in a moderate oven. The bun should be made about 3 inches thick. MRS. R. M. WENLEY.

## FRUIT CAKE.

One lb. brown sugar, 1 lb. butter, 1 lb. flour,  $1\frac{1}{2}$  cups molasses, 1 tablespoonful of Wyandotte soda, 10 eggs, 1 lb. of raisins, 1 lb. of currants,  $\frac{1}{2}$  of citron, spice to taste. Bake in a slow oven.

MRS. G. E. SUTHERLAND.

## FRUIT CAKE.

One lb. granulated sugar,  $\frac{3}{4}$  lb. butter, 1 lb. flour, 8 eggs, 2 lbs. raisins, 2 lbs. currants,  $\frac{1}{4}$  lb. candied orange peel,  $\frac{1}{4}$  lb. candied lemon peel,  $\frac{1}{2}$  lb. citron, 1 heaping tablespoonful cinnamon,  $\frac{1}{2}$  teaspoon of cloves, 1 nutmeg, 3 teaspoons Wyandotte soda, 2 tablespoons grape juice, cream, butter and sugar, add the well beaten yolks of eggs, spices, then sifted flour, reserving enough to mix with fruit, then soda mixed in grape juice, then add whites, after beating very stiff, and last the fruit. Put buttered paper on tin. Bake in a moderate oven 3 hours.

MRS. ED. H. EBERBACH.

## BLACK FRUIT CAKE.

One lb. brown sugar, 12 ozs. butter, 12 eggs, 1 lb. flour, 2 lbs. of seedless raisins, half of them chopped, 2 lbs. of currants,  $\frac{1}{2}$  lb. citron sliced thin,  $\frac{1}{2}$  oz. each of ground cloves, cinnamon and nutmeg, 1 gill of black molasses,  $\frac{1}{2}$  gill of grape juice. Bake 3 hours in slow oven. This makes 2 loaves. R. J. DAVIS.

## BLACK CAKE.

One and  $\frac{1}{2}$  cups brown sugar, 1 cup sour milk,  $\frac{1}{2}$  cup butter, 1 egg, 1 teaspoon Wyandotte soda, 1 teaspoon each of cinnamon, cloves and nutmeg, 2 cups flour, 1 cup chopped raisins. Bake slowly. MRS. W. H. JACKSON.

## FRUIT CAKE.

One lb. sugar, brown, 1 lb. butter, 10 eggs, 1 cup molasses, 1 teaspoon Wyandotte soda, 4 lbs. raisins, 1 lb. citron, 1 lb. currants, 5 cups flour, 2 teaspoonfuls each of mace, cloves and cinnamon, grape juice, wine glass full. MRS. E. F. GIDDINGS.

## FRUIT CAKE.

Four eggs, 2 cups brown sugar, 1 cup of butter, 1 cup molasses, 1 cup cold coffee, 5 cups sifted flour, 1 lb. raisins, 1-2 lb. citron, 2 teaspoons Wyandotte soda, 2 teaspoons cinnamon and cloves, 1 teaspoon mace. MRS. ELLEN WOOD.

## RAISIN CAKE.

(No eggs. No baking powder.)

One half cup of butter, 1 cup sugar, 1 cup *sour* milk, 1 teaspoonful Wyandotte soda, 1 teaspoonful cinnamon, 1 teaspoonful cloves, 3 cups of flour, (sometimes 2 1-2 will do if the flour seems to thicken much), 1 cup raisins, pinch of salt. Mix soda with sour milk till it foams. MRS. I. C. RUSSELL.

## FRUIT CAKE.

One and  $\frac{1}{2}$  lbs. flour,  $1\frac{1}{4}$  lbs. sugar, 1 lb. raisins,  $\frac{3}{4}$  lb. butter, 1 pt. sweet milk, 1 teaspoon Wyandotte soda. Cloves, cinnamon, mace,  $\frac{1}{2}$  spoon each, citron. MRS. M. L. WHITE.

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## DRIED APPLE CAKE.

Two cups of dried apples chopped fine and soaked in water over night, then cook in 1 cup of molasses until soft. Add 1 cup each of butter, sugar and sour milk, 2 teaspoonfuls of Wyandotte soda, one teaspoonful each of cinnamon, cloves and lemon extract, 1 nutmeg. A cup of raisins may be added. Bake in a greased cake dish in a moderate oven. Flour for stiff batter.

CHARLOTTE HUTZEL.

## APPLE CAKE.

Soak over night 2 cups of evaporated apples chopped fine. Cook in 2 cups of molasses until soft. When cool add 1 dessertspoonful of Wyandotte soda.

*The Cake.*—1 cup butter,  $\frac{1}{2}$  cup sugar, 1 cup milk, 2 eggs, 3 cups flour, 1 teaspoonful each of cloves, cinnamon and nutmeg. Mix all together, add apples and bake in a moderate oven. This rule makes 2 loaves.

MRS. LAMSON.

## JAM CAKE.

One cup of sugar, light brown,  $\frac{2}{3}$  cup of butter,  $\frac{1}{2}$  cup of buttermilk,  $\frac{1}{2}$  teaspoon of Wyandotte soda, 2 eggs,  $\frac{1}{2}$  cup of rich jam, raspberry or blackberry, 2 cups of flour, scant,  $\frac{1}{3}$  teaspoon of cloves,  $\frac{1}{2}$  teaspoon of cinnamon and a little grated nutmeg. Bake in a loaf.

MRS. S. H. W. VANFLEET, Flint.

## BLACKBERRY JAM CAKE.

One cup of sugar,  $\frac{1}{2}$  cup of butter,  $\frac{1}{2}$  cup of thick sour cream, 2 cups of sifted flour, 1 cup of jam, 4 eggs, reserving whites of 2 for frosting, 1 teaspoon of Wyandotte soda. Bake in layers and put together with frosting flavored as you like.

MRS. JENNIE E. CHEEVER.

## HUCKLEBERRY CAKE.

One pint of berries, 1 cup of sugar. Rub into the sugar 2 rounding tablespoonfuls of soft butter, 1 cup of milk, 2 cups of flour with 2 heaping teaspoonfuls of baking powder sifted into the flour, a very little salt and nutmeg. Add another cup of flour to the berries and stir in last. Serve warm as dessert or tea cake, with sugar and butter.

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## SPICED CAKE.

Two cups of sugar,  $\frac{1}{2}$  cup molasses,  $\frac{3}{4}$  cup butter,  $\frac{3}{4}$  cup strong coffee,  $3\frac{1}{2}$  cups flour, 2 cups raisins (seeded), 1 cup hickorynut meats (chopped),  $\frac{1}{4}$  lb. citron, 1 teaspoon cinnamon,  $\frac{1}{4}$  teaspoon cloves,  $\frac{1}{4}$  of a nutmeg, grated rind of one lemon,  $\frac{1}{2}$  teaspoon Wyandotte soda, 5 eggs beaten separately. Bake in dripping pan or 2 square cake dishes.

MRS. ANNA S. HOLMES.

## SPICE CAKE.

Two cups of sugar,  $\frac{1}{2}$  cup of butter, 1 cup of sour milk, 1 teaspoon of Wyandotte soda, 1 teaspoon cloves and nutmeg, 2 teaspoons cinnamon, 4 eggs, reserve 2 whites for icing,  $2\frac{1}{2}$  cups of flour.

MRS. GROVE RAY.

## FEDERAL CAKE.

One lb. flour, 1 lb. sugar,  $\frac{1}{2}$  lb. butter, 1 coffee cupful of sour milk, 1 teaspoonful of Wyandotte soda, 4 eggs, whites and yolks beaten separately,  $1\frac{1}{2}$  lbs. seeded raisins, 1 qt. hickorynut meats, 1 nutmeg, citron, cinnamon and mace; grape juice to taste.

MRS. WM. CONDON.

## SOUR MILK CAKE.

One and  $\frac{1}{2}$  cups brown sugar, 1 cup butter, 1 cup sour milk, 1 cup raisins, 1 cup currants, a little citron, 3 eggs, 1 teaspoon cinnamon, 1 teaspoon nutmeg, 1 teaspoon cloves, 1 teaspoon allspice,  $\frac{1}{2}$  teaspoon Wyandotte Soda, pinch of salt, flour.

MRS. C. B. KINYON.

## EGGLESS CAKE.

One and  $\frac{1}{2}$  cups of sugar,  $\frac{1}{2}$  cup of butter, 1 cup of sour milk, 3 cups of flour, 1 teaspoonful of Wyandotte soda;  $\frac{1}{2}$  teaspoonful each of cinnamon, cloves, nutmeg and salt, 1 cup of seeded raisins.

MRS. LAMSON.

## BROWN SUGAR CAKE.

One and  $\frac{1}{2}$  cups brown sugar, 2 eggs,  $\frac{1}{2}$  cup butter,  $\frac{1}{2}$  cup sour milk, 1 teaspoon Wyandotte soda, use nearly a whole nutmeg to flavor, stir up with flour very soft. Bake in round tin with funnel.

MRS. J. N. MARTIN.

## A GERMAN CHRISTMAS LOAF (STRIETZ).

One and  $\frac{1}{2}$  pts. of milk, full  $\frac{1}{2}$  pound of butter, 1 cupful sugar,  $\frac{3}{4}$  lb. raisins,  $\frac{1}{2}$  pound currants, 3 ozs. citron, 2 ozs. almonds after they are blanched and cut fine,  $2\frac{1}{2}$  to 3 lbs. flour, 1 teaspoonful salt and  $\frac{1}{2}$  cake of compressed yeast. Set a sponge over night with 1 pt. milk, about 1 lb. flour, and the yeast dissolved in water. In the morning add the butter and sugar, rubbed in flour, the salt and 1 pt. of warm milk. Knead until the dough no longer sticks to the hand, adding flour gradually; lastly put in the fruit mixed with a little flour. The dough should be as stiff as bread dough. Let it rise again, and when light, divide into small loaves which roll out about an inch thick, lap over and put on flat pans to rise again. When light bake in a well heated oven about  $\frac{1}{2}$  hour. Mrs. EUGENE K. FRUEAUFF.

## MORAVIAN SUGAR CAKE.

Two cups of bread sponge, 1 pt. of milk, salt to the taste, 1 cup of butter, or butter and fresh lard, 1 cup of sugar, thoroughly worked, not quite as stiff as bread dough, and until it will not adhere to the fingers. Set it in a warm place, and when light, spread it, about 1 inch thick, on tins, and let it rise again. When very light, pinch holes at equal distances, cover with moist brown sugar, and lay small pieces of butter on, so that it will melt with the sugar into the holes, sprinkle with cinnamon, and bake in a rather quick oven for from 15 to 20 minutes. Mrs. SOPHIE HUTZEL.

## COFFEE CAKE.

One cup butter, 1 cup sugar, either white or dark, 1 egg, 1 cup molasses, 1 cup strong coffee (cold), 1 cup raisins, 1 cup currants, 1 teaspoonful cinnamon, 1 teaspoonful cloves, 4 cups flour, 2 teaspoonfuls baking powder. Beat butter, egg and sugar together, then add molasses, coffee, fruit and spices. Stir in the flour until free from lumps. Bake either solid or in layers. No frosting is needed. Mrs. MARY McCLURE.

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**EBERBACH & SON'S** Colorings for Cakes, C. P. Cream of Tartar, Bicarbonate of Soda.



## COFFEE CAKE.

Two cups of bread dough, 1 cup of sugar,  $\frac{1}{2}$  cup of shortening, 1 egg. Add flour, stir with spoon, not too stiff, when light sprinkle with sugar and cinnamon.

MRS. WM. WAGNER.

## RAISED CAKE.

Three cups of bread dough,  $2\frac{1}{2}$  cups sugar, 1 cup shortening, a little salt, 2 eggs,  $\frac{1}{4}$  teaspoon Wyandotte soda, 1 cup chopped raisins, 1 teaspoon each cinnamon and nutmeg, 2 table-spoons of grape juice.

MRS. E. F. GIDDINGS.

## COFFEE CAKE.

One cup of sugar,  $\frac{1}{2}$  cup molasses,  $\frac{1}{2}$  cup strong coffee, 2 eggs,  $\frac{1}{2}$  cup butter, 1 cup raisins,  $\frac{1}{2}$  cup citron, 1 teaspoon of Wyandotte soda and spices, 2 cups flour.

MRS. ELUM WORDEN.

## SOFT GINGER BREAD.

One half cup brown sugar, 1 cup molasses,  $\frac{1}{2}$  cup butter, 1 teaspoon cinnamon, cloves, and ginger, 2 teaspoons Wyandotte soda and 1 cup of boiling water;  $2\frac{1}{2}$  cups flour, 2 beaten eggs put in last, and bake in square tin  $\frac{1}{2}$  hour.

MRS. D. F. SCHAIRER.

## SPONGE GINGER BREAD.

One cup New Orleans sugar house molasses, 1 teaspoonful Wyandotte soda dissolved in a little water, 2 even cups sifted flour, 1 well beaten egg, 1 teaspoonful ginger,  $\frac{2}{3}$  cup boiling water filled up with beef drippings or lard. Mix in order given. For a spice cake substitute a teaspoonful of cinnamon or other spice.

MRS. JAS. W. GODDARD.

## GINGERBREAD.

One cup butter,  $\frac{1}{2}$  cup brown sugar,  $1\frac{1}{2}$  cups molasses, 1 cup buttermilk, 1 egg, 1 tablespoonful ginger, 1 teaspoonful Wyandotte soda.

MRS. DAVID TAYLOR.

## AUNT MARIA'S GINGER BREAD.

One cup each molasses, sugar, shortening and sour milk, 3 eggs, 4 cupfuls flour, 1 tablespoonful ginger, 2 teaspoonfuls Wyandotte soda, 1 teaspoonful lemon and cinnamon. If you use lard use teaspoonful of salt.

MRS. W. J. HERDMAN.

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## HOT WATER MOLASSES CAKE.

One cup of molasses,  $\frac{1}{2}$  cup of shortening (I prefer lard to butter), add a pinch of salt, small spoon of ginger and cinnamon, 1 egg,  $\frac{1}{2}$  cup of boiling water in which dissolve teaspoon of Wyandotte soda, 2 cups of flour. MRS. MARY STARK.

## SOFT MOLASSES CAKE.

One-half cup molasses,  $\frac{1}{2}$  cup brown sugar,  $\frac{1}{2}$  cup butter,  $\frac{1}{2}$  cup milk, 1 egg,  $1\frac{1}{2}$  cups flour, 1 teaspoonful saleratus, 1 teaspoonful ginger, flavor with lemon. GERTRUDE T. BREED.

## MOLASSES SPICE CAKE.

Two eggs, 1 cup light brown sugar, big  $\frac{1}{2}$  cup of butter  $\frac{1}{2}$  cup of molasses,  $\frac{1}{2}$  teaspoonful of cloves, 1 teaspoonful of cinnamon, 1 nutmeg grated, 1 teaspoonful Wyandotte soda to be dissolved in part of the sour milk and added after part of the flour is stirred in,  $\frac{1}{2}$  cup sour milk and  $1\frac{1}{2}$  cups of sifted flour. The very best New Orleans molasses should be used. MRS. L. CURTIS.

## DROP CAKES.

Two-thirds cup butter,  $1\frac{1}{2}$  cups sugar, 3 eggs, 2 cups flour, 1 cup of raisins, 4 tablespoons sour milk, 1 teaspoon mixed spices,  $\frac{3}{4}$  cup molasses, 1 teaspoon Wyandotte soda in a very little warm water. Bake in patty tins or drop on heavy greased paper. MARY S. BRADSHAW.

## CHOCOLATE CAKES.

Two cups granulated sugar,  $\frac{1}{4}$  lb. grated chocolate,  $\frac{1}{2}$  cup chopped almond meats,  $\frac{1}{2}$  cup cocoanut, 5 eggs,  $\frac{1}{2}$  teaspoon Wyandotte soda, and flour to make batter. Bake in gem tins. MRS. WM. ANDRES.

## OAT MEAL, OR DATE CAKES.

Two cups of sugar, 2 cups rolled oats, 1 cup butter,  $\frac{1}{2}$  cup sour milk, 1 teaspoonful Wyandotte soda, 1 teaspoonful of vanilla. Mix with enough flour to make a soft dough. Roll thin and cut as for cookies. Over one piece spread a layer of seeded dates and cover with a second piece. Roll lightly and pinch the edges more firmly together. Bake in a quick oven. MRS. JACOB BREID.

## ROLLED OAT CAKES.

Two eggs, 1 cup sugar, 1 cup shortening, 1 cup sour milk, 3 cups sifted flour, 3 cups rolled oats, 2 teaspoonfuls cinnamon, 1 teaspoonful Wyandotte soda, 1 of salt. Bake in gem pans. Will make 24 cakes. EMILY HATCH.

## ORANGE CAKES.

(From Stuttgart Cook Book.)

Take 3 eggs,  $\frac{1}{2}$  lb. of granulated sugar,  $\frac{1}{2}$  lb of flour and the grated rind of a small orange and some grated lemon rind. Stir the eggs and sugar  $\frac{1}{2}$  hour, or until the mixture is very light, then add the orange and lemon peel, and lastly stir in lightly the flour. Drop on buttered tins and bake in a fairly hot oven. These will keep fresh some time if put in a tin box or glass jar after they have thoroughly cooled. JULIA ROMINGER.

## FANCY TEA CAKES.

One pound of flour, make hollow in the center, put in  $\frac{1}{2}$  lb. powdered sugar,  $\frac{1}{2}$  teaspoon lemon extract, 5 ozs. of butter,  $\frac{1}{2}$  salt spoon of salt, and mix to a smooth paste. Add the yolks of 3 eggs and 1 gill of cream. After the butter has been thoroughly incorporated with the other ingredients let the paste stand 1 hour. Then roll out  $\frac{1}{4}$  inch thick, cut in fancy shapes, brush them over with a beaten egg, strew on top chopped citron, raisin or blanched almonds. Bake in moderate oven. Cool on sieve.

MRS. H. SOULE.

## SOUR CREAM CAKES.

Two eggs, 1 cup granulated sugar, 1 cup sour cream, 2 cups flour, 1 level teaspoon Wyandotte soda,  $\frac{1}{2}$  teaspoon cream of tartar. Flavor to taste. Bake in gem pans or cups.

MRS. T. C. TRUEBLOOD.

## BEST GINGER DROPS.

One-half cup sugar, 1 cup molasses,  $\frac{1}{2}$  cup butter, 1 teaspoonful each cinnamon, cloves and ginger, 2 teaspoonfuls Wyandotte soda in 1 cup of boiling water,  $2\frac{1}{2}$  cups flour. The last thing add 2 well beaten eggs. Bake in gem tins. To be served with sauce for dessert or to be eaten as a common gingerbread.

[Tried and vouched for.—ED.]

MRS. A. F. MARTIN.

## OATMEAL DROPS.

One cup brown sugar, 1 cup of butter, melted, 2 eggs, 4 tablespoons sour milk, 1 teaspoon Wyandotte soda, 4 teaspoons cinnamon, 2 cups flour, 2 cups rolled oats. Drop from spoons on buttered pans and bake in moderate oven. Excellent for luncheon.

MRS. E. F. SHELEY.

## SPANISH BUNS.

One cup of butter, 1 pt. of sugar, 1 pt. of flour and a little more, 1 cup sweet milk, 4 eggs, 1 teaspoonful of cloves, 2 tablespoonfuls cinnamon,  $2\frac{1}{2}$  teaspoonfuls baking powder. Bake slowly in gem irons.

MISS. M. S. BROWN.

## SPANISH BUN.

One (small) cup brown sugar,  $\frac{1}{2}$  cup molasses,  $\frac{1}{2}$  cup sour milk, 1 teaspoon Wyandotte soda, 4 tablespoons melted butter, 3 eggs, reserve the whites of 2 for frosting,  $1\frac{1}{2}$  cups (good full measure) flour, cinnamon, cloves, allspice to taste. Bake in 2 long tins. Put together and frost with the following:

*Frosting.*—One cup brown sugar, beat the whites to stiff froth, add sugar gradually, beating all thoroughly until stiff and light. Chopped dates or raisins may be added.

MRS. POWELL, Ionia.

## DOUGHNUTS.

One heaping cup of sugar, 2 eggs, 1 tablespoon of lard (melted), 1 teaspoon of allspice,  $\frac{1}{2}$  teaspoon of cloves, 1 cup of sour milk, 1 teaspoon of Wyandotte soda, flour enough to make a soft dough, then fry in hot lard.

MRS. C. J. SHETTERLY.

## DOUGHNUTS.

Two potatoes of medium size, boiled and mashed, 1 cup of sugar, 2 eggs, 1 cup of sour milk overflowing, 1 teaspoonful of Wyandotte soda, 2 tablespoonfuls of lard dipped from the kettle, pinch of salt, a little nutmeg, 1 teaspoonful of baking powder, in flour, add just flour enough to roll nicely.

MRS. W. J. BOOTH.

## FRIED CAKES.

One cup sugar, 2 eggs,  $2\frac{1}{2}$  tablespoons melted butter,  $1\frac{1}{2}$  cups sweet milk, 3 even teaspoons of baking powder, nutmeg. Mix very soft.

MRS. W. H. JACKSON.

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## COOKING SCHOOL FRIED CAKES.

Three eggs,  $1\frac{1}{3}$  cups of sugar, beaten together, 1 pt. of milk added to eggs and sugar, 6 cups sifted flour (some kinds of flour require  $\frac{1}{2}$  cup more) with 6 even teaspoons of baking powder sifted through the flour,  $\frac{1}{2}$  teaspoon of salt, cinnamon or vanilla to flavor; stir smooth with spoon; make them soft as can be rolled so as to cut, flour the board well and cook in lard or cot-tolène.

MRS. GREGORY E. DIBBLE.

## DOUGHNUTS.

One cup sugar, 3 tablespoons butter, 1 cup sweet milk, 3 eggs beaten light, 3 teaspoons baking powder; cream the sugar and butter well, add the milk slowly, then the eggs. Put the baking powder in the flour and mix very soft. Flavor with nutmeg and vanilla to taste.

MRS. BRADSHAW.

## JOLLY BOYS.

Sift thoroughly 5 tablespoonfuls of yellow corn meal, 4 tablespoonfuls of flour, 2 tablespoonfuls of sugar, 1 saltspoonful of salt and 2 heaping teaspoonfuls of baking powder; beat 2 eggs and add to the mixture with enough milk and water to make a drop batter. Stir in quickly 2 teaspoonfuls of melted butter. Beat well and drop in small spoonfuls into smoking hot fat. Serve hot with maple syrup.

MRS. BEMAN.

## ELDERBERRY BLOSSOM FRITTERS.

(From Stuttgart Cook Book.)

Take  $\frac{1}{2}$  lb. of flour into a bowl and stir it smooth with a glass of grape juice, 3 eggs and 2 heaping tablespoonfuls of sugar. Then heat thoroughly a piece of lard the size of a walnut, and stir this in the batter. Now, have ready a kettleful of lard good and hot, dip the flowers of the elderberry 1 by 1 in the batter, taking hold of the stem and then putting it into the boiling lard. As soon as the dough is set take a pair of scissors and cut off the large stems, being careful not to burn your fingers. When the fritters are a golden brown on both sides put them on a platter and sprinkle them generously with sugar, or sugar and cinnamon mixed. These are delicious eaten with coffee, or very nice but rather rich with whipped cream.

JULIA ROMINGER.

## VANITY PUFFS.

One cup of boiling milk thickened with flour to a stiff dough, when cool add 3 unbeaten eggs, 1 at a time, and 1 tablespoonful of melted butter. Drop small spoonful into hot fat and roll in powdered sugar and cinnamon.

MRS. R. J. GODFREY, Toledo, O.

## CRULLERS.

Three eggs well beaten, 9 tablespoons sugar, 9 tablespoons sweet milk, 9 tablespoons lard, all stirred together,  $\frac{1}{2}$  teaspoon Wyandotte soda, pinch of salt. Mix a trifle stiffer than for fried cakes.

SARAH M. WOOD.

## ROCKS.

One and  $\frac{1}{2}$  cups brown sugar, 1 scant cup butter,  $2\frac{1}{2}$  cups flour, 3 well beaten eggs, 1 small teaspoon Wyandotte soda, 1 cup seeded raisins, 1 cup walnuts salted and chopped. Drop in very small teaspoons on buttered tins. Bake in moderate oven.

MRS. CHUTE.

## HERMITS.

Two cups sugar, 1 cup butter, 1 cup sour cream, 1 cup raisins,  $\frac{1}{2}$  cup hickorynut meats chopped, 2 eggs, 1 teaspoon of cinnamon, 1 teaspoon cloves, 1 teaspoon Wyandotte soda.

MRS. M. C. PETERSON.

## HERMITS.

One-third cup butter,  $\frac{2}{3}$  cup sugar, 1 egg, 2 tablespoons milk, 2 cups flour, 2 teaspoons baking powder,  $\frac{1}{3}$  cup raisins stoned and cut in small pieces,  $\frac{1}{2}$  teaspoon cinnamon,  $\frac{1}{4}$  teaspoon cloves,  $\frac{1}{4}$  teaspoon mace,  $\frac{1}{4}$  teaspoon nutmeg. Cream the butter, add sugar gradually, then raisins, egg well beaten and milk. Mix and sift dry ingredients and add to first mixture. Roll mixture quite thick. Cut into cookies. Bake in moderate oven on buttered sheets.

MRS. W. R. BAGLEY, Duluth, Minn.

## HERMITS.

Two cups sugar,  $\frac{1}{2}$  cup butter, 1 cup sweet milk, 3 cups sifted flour, 2 teaspoonfuls baking powder, 4 beaten eggs (whites), small cup of currants rolled in flour.

MRS. B. A. HINSDALE.



## HERMITS.

Two cups of sugar, 1 cup of butter, 1 cup of chopped raisins, 6 cups of sifted flour, 2 eggs, 1 small teaspoon Wyandotte soda dissolved in 4 tablespoons of sour milk. Flavor with lemon, cinnamon and nutmeg. Roll out and cut as cookies, thick or thin as you like them, and bake in a moderate oven.

MRS. JENNIE E. CHEEVER.

## CRISP SUGAR COOKIES.

Four eggs, 2 cups sugar, 1 cup butter, 1 teaspoon Wyandotte soda. Mix soft, bake quickly.

MRS. STEDMAN.

## COOKIES.

Two-thirds cup butter, 1 cup sugar, 2 eggs, 2 tablespoons milk, 2 teaspoons baking powder, nutmeg. Mix soft.

MRS. W. H. JACKSON.

## OLD FASHIONED COOKIES.

Two eggs, 2 cups granulated sugar, 1 cup butter, or half lard and butter, 1 cup sour milk, 1 teaspoon Wyandotte soda, 1 whole nutmeg, salt. Mix soft.

MRS. ALICE WHEELER MOORE, Hamilton, N. Y.

## CREAM COOKIES.

One cup thick cream,  $\frac{1}{2}$  cup butter,  $1\frac{1}{2}$  cups sugar, 1 teaspoonful Wyandotte soda, 2 eggs, nutmeg, add flour enough so that they will be soft when rolled. Bake quickly.

MRS. A. P. WILLIS.

## EXCELLENT COCOANUT COOKIES.

Half cupful of butter, 1 cupful of sugar, stir to a cream, 1 tablespoonful of milk, 2 eggs, beaten light, 1 cupful grated cocoanut; flavor to taste with lemon or vanilla; 1 teaspoonful of baking powder and flour enough to roll out. Roll thin.

MRS. S. W. BEAKES.

## CHOCOLATE COOKIES.

Two cups sugar, 1 cup butter, 4 eggs, 3 cups flour,  $1\frac{1}{2}$  teaspoons baking powder, 1 cup grated chocolate, vanilla.

LOENA G. MARKHAM.

## FRUIT COOKIES.

One cup butter,  $1\frac{1}{2}$  cups sugar, 1 cup finely chopped raisins, 3 eggs well beaten, 1 tablespoon mixed spices, 1 teaspoon Wyandotte soda, dissolved in 3 tablespoons sour cream. Flour enough to roll.

MRS. GROVE RAY.

## FRUIT COOKIES.

Two eggs, 1 cup sugar,  $\frac{1}{2}$  cup butter, 1 cup molasses,  $\frac{1}{2}$  cup sour milk,  $3\frac{1}{2}$  cups flour, 1 cup raisins—seeded and chopped, 2 teaspoons of Wyandotte soda, 2 teaspoons of ginger. Spread thin in the pan. Bake in moderate oven. When nearly cold cut in squares.

MRS. C. B. KINYON.

## SPICED COOKIES.

One cup butter (or half lard), 2 cups sugar,  $\frac{1}{2}$  cup molasses, 1 cup sour milk, 4 eggs, 1 teaspoon Wyandotte soda, cloves, cinnamon and raisins if desired (or currants), 4 cups flour (about).

MRS. HARRIET R. ROYALL, Tampa, Fla.

## OATMEAL COOKIES.

One cup sugar,  $\frac{1}{2}$  cup lard, and  $\frac{1}{2}$  cup butter, 1 teaspoon nutmeg, 1 teaspoon cinnamon, 1 cup sour milk, 1 teaspoon Wyandotte soda, 2 eggs, three cups flour, 3 cups oatmeal. Stir sugar and shortening together, then add eggs, and then sour milk with soda. Last, flour and oatmeal. Stir this and drop spoonful on buttered tin. Bake in moderate oven.

OLIVE E. LUICK.

## MOLASSES COOKIES.

One cup molasses, 1 cup sugar, 1 cup butter or lard, 1 tablespoon ginger, 1 tablespoon Wyandotte soda,  $\frac{1}{2}$  cup of sour milk, 2 eggs.

MRS. H. A. LAMB.

## GINGER COOKIES.

One cup sugar, 1 cup molasses, 1 cup butter, 1 egg, teaspoon Wyandotte soda, 1 teaspoon each of ginger and vinegar, 7 cups of flour.

MRS. S. M. SPENCE.

## GINGER COOKIES.

Two cups molasses, 1 cup sugar, 1 heaping cup shortening, 1 cup boiling water, little salt, 3 teaspoons Wyandotte soda, 1 teaspoon ginger. Mix soft.

MRS. E. F. GIDDINGS.

## GINGER CREAMS.

One cup sugar, 2 cups molasses, 1 cup lard, 1 cup water, 4 teaspoons Wyandotte soda, 4 teaspoons ginger, salt.

*Milk Icing for Creams:*— $1\frac{1}{2}$  cups sugar,  $\frac{3}{4}$  cup of milk; boil until it waxes in water. MARY EARLENBUSH.

## GINGER SNAPS.

Boil together 1 cup brown sugar, 1 cup molasses, 1 cup lard, 1 egg well beaten,  $\frac{1}{2}$  tablespoon ginger,  $\frac{1}{2}$  tablespoon cinnamon and a little salt. When boiling add 2 teaspoons Wyandotte soda dissolved in hot water. Let mixture cool a little; before it is cold add enough flour to roll easily. Roll as thin as possible, cut small and bake in quick oven. MRS. MECHEM.

## CHRISTMAS COOKIES.

One gal. molasses,  $\frac{1}{2}$  pt. sour milk or cream, 2 cups lard, 2 lbs. brown sugar, 5 tablespoons Wyandotte soda, 3 tablespoons of cinnamon, 2 grated nutmegs; add citron, nuts, lemon and orange peel. Stir in flour until no more can be added, and let it stand over night. MRS. SCHLOTTERBECK.

## CHRISTMAS FRUIT COOKIES.

(Lebkuchen)

One qt. sour cream, 1 qt. molasses, 2 lbs. brown sugar, 1 lb. each of orange, lemon and citron (sliced quite fine), cinnamon, cloves, nutmeg to suit taste, a handful of salt, 3 teaspoons of Wyandotte soda dissolved in cream, 1 pt. hickory nut meats and 2 lbs. seeded raisins. Mix thoroughly, add flour to make a stiff dough; let stand over night. MISS I. J. BRAUN.

## CHRISTMAS CAKES.

(Springerles.)

Stir very thoroughly together 1 lb. powdered sugar and 4 eggs, then add 2 knife-points of cleaned potash, and the grated rind of 1 lemon. When well mixed add 1 lb. of fine flour. Roll out the dough  $\frac{1}{4}$  inch thick and be careful to flour the moulds well before pressing out the cakes. Remove carefully from the moulds and lay on a board covered with anise seed, figure side up. Stand aside for 12 hours in a cold place, then place in pans and bake in a hot oven. Work the dough as cold as possible. MRS. E. E. CALKINS.

## CHRISTMAS NUT DROPS.

One cup granulated sugar, 1 cup cracker crumbs, 1 cup of peanuts chopped fine, 2 eggs. Drop from spoon.

MRS. WM. ANDRES.

## PEPPER NUTS.

One pound granulated sugar, 1 oz. cinnamon, 1 handful each chopped raisins and almonds, 5 eggs, nutmeg, cloves, lemon rind, to suit the taste;  $\frac{1}{2}$  teaspoonful Wyandotte soda, flour. Drop from spoon.

MRS. WM. ANDRES.

## BLITZ KUCHEN.

One-half lb. butter, 3 eggs well mixed,  $\frac{1}{2}$  lb. powdered sugar,  $\frac{1}{2}$  lb. flour,  $\frac{1}{2}$  lb. blanched almonds, rind of one lemon, cinnamon to taste. Be careful not to stir mixture too much as it must rise. Spread on buttered tins. Slice almonds very thin and sprinkle them with cinnamon and sugar and strew them over the top of the mixture after it has been spread on the pans. Bake a light brown.

MRS. W. P. LOMBARD.

## PFEFFERNESLE.

One lb. sugar,  $\frac{1}{2}$  lb. almonds,  $\frac{1}{2}$  lb. citron,  $\frac{1}{2}$  lb. candied lemon, 4 eggs, 1 nutmeg, 1 tablespoon cinnamon, 1 teaspoon cloves,  $\frac{1}{2}$  teaspoon baking powder, and enough flour to drop nicely on buttered tins. They should be as large as a silver dollar when baked; cut ingredients very fine.

MRS. SCHLOTTERBECK.

## ENGLISH SCHITTEN.

Quarter lb. butter,  $\frac{1}{2}$  lb. sugar, 3 whole eggs, 3 yolks,  $\frac{1}{4}$  lb. flour, a little baking powder and grated lemon peel. Beat butter and sugar very light, add eggs, well beaten, and when mixed with flour spread like layer-cake on a large cake-tin. Cover with finely chopped almonds, sugar and cinnamon. After it is baked and while yet warm, cut into strips about the size of lady-fingers. These may be made the day before Christmas.

MRS. SCHLOTTERBECK.

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s's.

Three-fourths lb. butter,  $\frac{3}{4}$  lb. sugar, 4 yolks, 1 whole egg,  $1\frac{1}{4}$  lbs. flour and a little grated lemon peel, cut in  $\frac{1}{2}$ -inch strips, and shape like letter S, or use mould. Bake.

MRS. SCHLOTTERBECK.

## LEBKUCHEN.

Two-qts. molasses, 1 qt. cream, 2 lbs. brown sugar,  $\frac{1}{2}$  lb. citron,  $\frac{1}{2}$  lb. lemon peel,  $\frac{1}{2}$  lb. almond or hickory nuts, 2 table-spoons Wyandotte soda, grated lemon peel of 2 lemons, cinnamon, allspice, and nutmeg to taste. Let molasses, butter and sugar melt together (not boil). Cool and add cream. Add flour but not too much, mould out and bake. May let batter stand over night,

MRS. SCHLOTTERBECK,

## HONEY LEBKUCHEN.

One qt. honey (to be heated), 1 lb. sugar,  $\frac{1}{2}$  lb. almonds, cinnamon, cloves and citron to taste, 1 glass grape juice, 4 lbs. flour, 1 tablespoon Wyandotte soda. Mix well in the evening and roll out. Let the cakes lie over night; bake in the morning. If they are too dry in the morning, set them before the fire in baking tins, to soften them.

CHARLOTTE HUTZELL.

## HICKORYNUT MACAROONS.

Beat the whites of 5 eggs to a stiff froth, mix with them 1 lb. nuts, cut, but not very fine, a very little grated nutmeg, 1 large tablespoonful of flour. Flavor with rosewater. Bake on buttered tins, a teaspoonful dropped from the spoon for each cake.

MRS. FLEMMING CARROW.

## MARGUERITES.

One white of egg,  $\frac{1}{2}$  cup powdered sugar,  $\frac{1}{2}$  cup finely chopped English walnut meats. Beat whites, stir in sugar and nuts. Spread on wafers, warm in oven. If salted wafers brush off salt.

MRS. JUNIUS E. BEAL.

## QUINCE TENTS.

Boil or steam 7 or 8 large quinces, remove the skins, rub the pulp through a sieve; take  $1\frac{1}{2}$  lbs. of pulp. Beat to a froth the whites of 4 large eggs. Add the juice and grated peel of 1

lemon, then stir in the quince pulp and  $2\frac{1}{8}$  lbs. pulverized sugar until the mass is white and stiff. Test by dropping small teaspoonful on white paper which has been powdered with sugar. If it stays in shape and does not settle at all, they are right; if too soft stir longer and test again. Drop on white paper sifted with pulverized sugar, set away in a warm room to dry. If the weather is fair they will dry in 4 or 5 days; if rainy it will take longer.

MISS E. C. ALLMENDINGER.

## QUINCE KISSES.

Boil the quinces whole, then peel them, and to  $\frac{1}{2}$  lb. of pulp, take whites of 3 eggs, 1 lb. pulverized sugar, the juice and rind of 1 lemon. Beat the eggs light first, add sugar and lemon and pulp, then stir  $\frac{1}{2}$  hour and drop on paper sprinkled with sugar. Put them into warm room to dry, which will take a week or more.

MRS. SCHAIRER.

## NUT KISSES.

Whites of 7 eggs, 1 lb. pulverized sugar, 1 lb. hazel or hickory nuts. Beat the eggs until stiff, then add sugar and stir about 1 hour, or until spoon will stand by itself. Roll nuts to a powder, then add to eggs and sugar. Let this stand about 2 hours, then bake in a moderate oven.

MRS. E. LUICK.

## NUT KISSES.

The whites of 6 eggs, 1 lb. nut kernels cut fine, 1 lb. pulverized sugar,  $\frac{1}{2}$  cup powdered crackers. Beat the eggs very stiff, add the sugar, beating very well, add powdered crackers and then nuts. Fry a few on a buttered tin, and if they spread too much add a little more powdered cracker. Bake in a *very* moderate oven.

MRS. EUGENE K. FRUEAUFF.

## KISSES.

Take 1 lb. coffee A sugar and the whites of 4 eggs, stir hard till very stiff. Add 1 cup of chopped nuts, any kind may be used. Grease the pan with white wax and drop the kisses with a spoon. Bake in a hot oven until hard. Very nice.

FANNY S. KERNGOOD.

## TURKISH SWEETMEATS.

(Massapan.)

Take 2 cups of confectioner's sugar and beat it into the white of 1 egg, add a cupful of bleached and pounded almonds and a little rose water. Sprinkle the paste board with flour and roll the paste out and cut into diamond shapes, and put aside in a dish to harden.

JESSIE BEN OLIEL.

## TURKISH SWEETMEAT.

(Marmorel.)

Melt  $2\frac{1}{2}$  tablespoonfuls butter and pour it into 15 tablespoonfuls of sifted flour. Mix some leaven in a cupful of water and work it to a stiff paste. Mix 5 spoonfuls of powdered sugar, 5 spoonfuls, chopped walnuts, spice with ground cinnamon and ground cloves, moisten slightly with rose water. Take some of the paste and make a round ball, and then hollow it with your finger until you have a hollow ball of the paste. Fill with the walnut paste and close the opening. Pinch the balls all over, leave for 24 hours and bake to a light yellow and sprinkle with powdered sugar.

JESSIE BEN OLIEL.

### Fried Cakes

1 cup sugar  
 1 large tablespoon melted butter  
 2 eggs  
 1 cup milk  
 $1\frac{1}{2}$  teaspoons baking powder  
 Vanilla & Nutmeg  
 Flour to roll out soft.

Mrs. Lawton

dum cake.

Soft white frosting for

Beat whites of 2 eggs stiff & dry. Add pinch of salt & Cream tartar.  
 Boil  $1\frac{1}{2}$  c. white sugar till it hairs. Allow to cool a little - & ~~then~~ beat into eggs. Flavor vanilla.  
 melt choc. & pour over this for a double frosting.

Soft Ginger cake

$1\frac{1}{2}$  cups flour  
 $\frac{1}{2}$  " sugar  
 $\frac{1}{2}$  " mol.  
 $\frac{1}{2}$  " buttermilk  
 $\frac{1}{2}$  " Shottening  
 1 tea spoon Soda  
 " " Cin.  
 " " Ginger  
 " " Salt





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## PASTRY AND PUDDINGS.

### PUFF PASTE.

One lb. flour, 1 lb. butter,  $\frac{1}{2}$  pt. ice water. Wash all the salt out of the butter in ice water; mix flour and water together, roll out and lay on all the butter; then fold three-fold and roll again, folding three-fold for 8 times.

Mrs. MOTLEY.

### TIMBALES CASES.

Beat yolks of 2 eggs, add  $\frac{1}{2}$  cup of milk, 2 tablespoonfuls of olive oil,  $\frac{1}{4}$  teaspoonful of salt,  $\frac{1}{2}$  teaspoonful of sugar, 1 cupful of flour. Beat smooth, then add the beaten whites of the eggs. Have iron hot in the lard, dip into the batter and then into the lard, which must be just so hot or the timbales will blister.

ELIZABETH W. DEAN.

### PUFF PASTE FOR PATTIES.

One pound flour, 1 lb. butter washed and placed on ice in little pats. When hard take  $\frac{1}{4}$  of the butter and rub thoroughly with the flour, add scant tablespoon of sugar, and if butter is not too salt, 1 teaspoon salt. Mix with one cup of *ice* water, and set on ice for 1 hour. Then add the rest of the butter (rolled out in thin sheets) by degrees, rolling and folding over 5 or 6 times. Now set dough on ice for several hours (in winter a snow bank does admirably). After dough has been thoroughly frozen, roll out about  $\frac{1}{4}$  inch in thickness. Cut out double as many pieces as you wish patties. Use  $\frac{1}{2}$  for bottom of shells. Cut the centers from the other  $\frac{1}{2}$  with smaller cutter, and bake on separate plate for covers. Take the rings from which centers have been cut and place on bottom pieces, wetting the edges of bottom so they will adhere in baking. In the center of your patty shell place pieces of bread,  $\frac{1}{2}$  inch in thickness, cut with the smaller cutter. This prevents the cen-

ter of shell from rising. Bake in very hot oven. When done remove the pieces of bread and with a teaspoon scrape out the unbaked dough from center. These will keep several days. When wished for serving, heat in oven, fill with your chicken or oyster filling, place cover on and eat quickly.

MRS. H. D. ARMSTRONG.

#### MINCE MEAT.

Four lbs. of beef, 2 lbs. of suet. Let the meat, when boiled tender, remain in the water till cold. Chop the meat and suet fine, using the same quantity of apples as meat. 1 lb. of raisins,  $\frac{1}{2}$  lb. of currants,  $\frac{1}{2}$  lb. citron, cut fine, 2 tablespoonfuls cinnamon, 1 tablespoonful allspice, 1 teaspoon cloves, 1 nutmeg, 2 lbs. sugar, 1 pt. molasses, sweet cider to moisten. To keep well this should be scalded.

MRS. G. E. DIBBLE.

#### MINCE PIE WITHOUT MEAT.

One peck of green tomatoes, chop fine and drain in colander, 4 lbs. of brown sugar, 2 cups of raisins, butter size of an egg, 2 tablespoons spice, 2 of cinnamon, 1 of cloves, 1 of salt, 1 dessertspoon black pepper,  $\frac{1}{2}$  cup vinegar,  $\frac{1}{2}$  cup boiled cider or other syrup. Simmer 2 or 3 hours.

MRS. CENA T. DEPONT.

#### MINCE MEAT FROM GREEN TOMATOES.

One peck of green tomatoes, 1 qt. of vinegar, 5 lbs. brown sugar, 1 lb. currants, 1 tablespoon each of cloves and cinnamon. Boil tomatoes 3 hours in vinegar, add sugar, currants and spices and boil 1 hour or longer. If too juicy when making the pies dredge in a little flour and grate in a little nutmeg. Put a layer in the pie and some raisins on top, then another layer of mince meat and more raisins. One qt. can will make three pies. This canned will keep all winter.

HELEN MARSHALL.

#### MOCK MINCE MEAT.

One cup sugar, 1 cup molasses, 1 cup vinegar,  $1\frac{1}{2}$  cups bread crumbs, 4 cups of water, 1 cup of raisins, 1 oz. cloves, cinnamon, 2 level teaspoons Wyandotte soda; will make 3 pies.

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## AMBER PIE.

Two tablespoonfuls of butter, 6 eggs, 1 teacup sugar, 1 teacup sour cream, 1 cup strawberry preserves. Beat eggs, sugar and butter together, then put in cream and stir in preserves last. This will make 2 large pies. Bake with under crust. Meringue on top if desired. MRS. HATTIE O. YOUNG.

## CUSTARD PIE.

Thoroughly stir together 2 eggs, leaving out the white of 1, 3 tablespoonfuls of white sugar, 1 heaping tablespoonful of flour and a little salt. Slowly add 1 pt. rich milk or enough to fill the crust. Grate nutmeg over the top and bake carefully, never allowing the custard to boil. When done slip immediately upon an earthen plate, cover with meringue made of the white of 1 egg and 1 or 2 spoonfuls of sugar. Return to oven long enough to slightly harden the frosting. The addition of the flour will give firmness to the custard, allowing it to remain as cut when cold. The crust should be only moderately rich. Select the darker eggs for custards. For a very large pie use 3 instead of 2 eggs. MRS. W. B. HINSDALE.

## LEMON CUSTARD PIE.

One cup sugar, piece of butter size of walnut, cream as for cake, juice and rind of 1 lemon, 2 tablespoons sifted flour, 1 cup of milk, add well beaten yolks of 2 eggs; last of all beat whites of the 2 eggs very stiff and stir in. Bake  $\frac{1}{2}$  hour in a deep plate, moderate oven. MRS. A. E. SHAW.

## LEMON PIE.

One lemon, rolled, rind grated and all the juice, 1 large apple grated, 2 (V. & C.) crackers rolled fine, 1 cup of sugar, yolks of 3 eggs well beaten. Beat all together thoroughly and bake with under crust. Beat whites to a stiff froth, add 2 tablespoonfuls sugar and spread on the pie. Put in oven and brown. MRS. C. E. GREENE.

## LEMON PIE.

Two cups of boiling water, juice of  $1\frac{1}{2}$  lemons, rind of 1, 1 cup of sugar, 2 tablespoons of cornstarch wet in cold water, yolks of 2 eggs beaten in the cornstarch. Mix and cook 20 minutes, stirring frequently. Bake in a rich crust, and spread over it the whites of the eggs, and brown. MRS. C. G. DARLING.

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## LEMON PIES.

One lemon, juice, pulp and rind chopped, 1 egg, 1 large cup of sugar, 4 or 5 crackers,  $\frac{1}{2}$  cup boiling water,  $\frac{1}{2}$  cup chopped raisins. Pour the water on to the crackers and let them soak while preparing the rest. Do not put on an upper crust, or put on only strips of pie crust, as on a cherry pie. Twice this recipe will be enough for 3 pies.

SYBIL C. PETTEE.

## LEMON PIE.

Use juice and grated rind of 1 lemon, yolks of 2 eggs, 1 cup of sugar, 2 scant tablespoonfuls cornstarch, 1 cup boiling water. Cook over water. Bake crust, then pour in mixture. Frost with whites of 2 eggs and 3 tablespoonfuls of sugar. Set pie in oven to brown.

Mrs. H. M. SLAUSON.

## CREAM PIE.

Two eggs, 2 cups milk, 1 cup sugar, 1 tablespoon cornstarch. Flavor with lemon or vanilla. Beat the yolks, sugar, and cornstarch together, and make like boiled custard; then put in a baked crust, and set in hot oven until it thickens. Beat the whites with a little sugar, flavor and put on top; brown in hot oven. This makes 1 pie.

SARAH M. WOOD.

## CREAM PIE (WITH COCOANUT).

One pt. milk,  $\frac{2}{3}$  cup sugar, 2 tablespoons flour,  $\frac{1}{2}$  cup cocoanut, 2 yolks, and a very little salt. Mix the sugar, flour, cocoanut, salt, and yolks in a double boiler and gradually add the hot milk. Cook until thick. Flavor little with vanilla. Bake crust and when cooled add cream. Put 2 whites with 2 tablespoons powdered sugar on top.

Brown.

Mrs. SCHLOTTERBECK.

## CHOCOLATE PIE.

One cup of milk, 1 cup water, 1 heaping tablespoonful of flour, yolks of 2 eggs, a piece of butter size of a hickorynut, a piece of bitter chocolate  $\frac{1}{2}$  size of an egg, 1 cup sugar. Put the milk and water in saucepan on stove to boil. While boiling, drop in lump of chocolate and stir until dissolved. Stir the sugar, eggs and flour together in a bowl; stir these into the boiling ingredients in the saucepan, until well cooked.

Mrs. W. E. GROAT.

## CREAM PIE.

One cup sugar, 2 eggs, 1 tablespoonful cornstarch dissolved in 2 large spoonfuls cold water,  $1\frac{1}{4}$  cups sifted flour in which thoroughly mix  $1\frac{1}{2}$  teaspoonfuls baking powder. Bake in 2 round pie or cake tins.

*Custard.*—1 egg, 1 cup sugar,  $1\frac{1}{2}$  cups milk, 2 tablespoonfuls cornstarch, boiled together, adding vanilla or lemon flavor. Split the cakes, spread in the custard. Moisten the top of pie with least bit of custard and sprinkle over with sugar.

MRS. JAMES W. GODDARD.

## PUMPKIN PIE.

Three cups of stewed pumpkin sifted, 2 cakespoons molasses, 4 sugarspoons sugar, 2 eggs, a little salt, 1 tablespoon ginger. Stir well, add 3 cups sweet milk, cinnamon if desired. This makes 2 large pies.

MRS. H. M. WOODS.

## SQUASH OR PUMPKIN PIE.

Two teacups boiled and strained squash,  $\frac{3}{4}$  teacup brown sugar, 3 eggs, 2 tablespoons molasses, 1 tablespoon melted butter, 1 tablespoon ginger, 1 teaspoon cinnamon, 2 teacups milk, 1 small tablespoon salt. Makes 2 pies.

MARY HIMES.

## CRANBERRY PIE.

One coffee cup of cranberries, cut in halves; 1 cup sugar,  $\frac{1}{2}$  cup water; 1 large spoon flour.

## RHUBARB PIE.

One cup of stewed rhubarb, 1 cup of sugar, yolks of 2 eggs. Bake with 1 crust, beat the whites of 2 eggs to a stiff froth, spread over the top and brown nicely.

MRS. C. BRAUN.

## PINEAPPLE PIE.

One cup grated pineapple, juice and grated rind of 1 lemon,  $\frac{1}{2}$  cup sugar. Put in double cooker, and when hot add yolks of 2 eggs beaten. Bake your crust as you would for lemon pie, pour in your mixture hot. Bake, then add the whites of the eggs beaten with 2 spoons of sugar as a meringue for the top. Return to the oven a moment till set, or a light brown.

MRS. FANNIE BUTLER.



## APPLE DUMPLINGS.

Select mellow, tart apples, pare, remove core and fill with sugar. Enclose them with good pie crust rolled  $\frac{1}{8}$  inch thick, tie in well floured cloth, place in boiling water and boil without intermission 1 hour. Serve with cream or any pudding sauce.

MRS. W. B. HINSDALE.

## CREAM PUFFS.

One cupful hot water,  $\frac{1}{2}$  cupful butter. Boil together, and while boiling stir in 1 cup of sifted flour. Take from the stove and stir to a thin paste, and after this cools stir in 3 eggs (unbeaten). Stir it 5 minutes. Drop in tablespoonfuls on a buttered tin and bake in a quick oven 25 minutes, opening the oven door no oftener than is absolutely necessary, and being careful that they do not touch each other in the pan. This amount will make 12 puffs

*Cream*:—One cupful of milk, 1 cupful of sugar, 1 egg, 3 tablespoonfuls flour, vanilla to flavor. Stir the flour in a little of the milk, boil the rest, add the other ingredients and stir until the whole thickens. When both this and the puffs are cool open the puffs a little way with a sharp knife and fill with cream. These never fail to puff.

MRS. POWELL, Ionia.

## CREAM PUFFS.

Let 1 cup milk and  $\frac{1}{2}$  cup of butter come to a boil. Slowly stir into this 1 cup sifted flour mixed with one teaspoonful of baking powder. Add three well beaten eggs and drop on buttered tins. Bake about 30 minutes in a moderate oven. When cool cut off tops and fill with whipped cream, cornstarch filling or the following:

*Cream*:—One cup milk,  $\frac{1}{2}$  cup sugar, 3 tablespoonfuls of flour, flavor with vanilla.

MRS. W. B. HINSDALE.

## SHORT CAKE.

Half cup white sugar, 1 cup sweet milk, 2 tablespoons of butter, 1 egg, beat very light, 2 heaping teaspoons Royal baking powder, flour to make a nice batter, about as stiff as common cake; bake in three layers.

*Sauce*.—One cup sugar, 3 tablespoons butter, stirred together. Add fresh fruit or jam and beat up lightly; flavor with lemon or vanilla, if desired.

MRS. F. M. TAYLOR.

## STRAWBERRY SHORTCAKE.

One and  $\frac{1}{2}$  cups flour, 1 tablespoon butter,  $1\frac{1}{2}$  teaspoons baking powder. Rub the butter into the flour, stir in about  $\frac{3}{4}$  cup rich milk so as to make a stiff batter, stirring as little as possible; spread on the baking plate by pressing it out with a spoon. Bake in a quick oven. When done split with a sharp, thin knife and spread with butter. Mix the sugar and strawberries, spread a generous filling on the lower part, spread with whipped cream; place the upper half-crust downward on the lower half, spread with strawberries, and cover with a generous quantity of whipped cream and sugar. MRS. M. L. WOODARD.

## RICE PUDDING.

One qt. milk, 4 eggs,  $\frac{1}{2}$  cup rice,  $\frac{1}{2}$  cup sugar, salt, vanilla. Boil rice and milk in double boiler for  $1\frac{1}{4}$  hours. Beat yolks of eggs, sugar, salt and vanilla, in pudding dish; into this pour the boiling rice, stirring slowly. Put on top the whites of the eggs, which have been beaten to a stiff froth, with a little sugar added. If desired cocoanut may be sprinkled on top. Bake 20 minutes, or until slightly browned. JULIA POMEROY WILGUS.

## CREAM RICE PUDDING.

One cup rice, 2 qts. milk, salt and sweeten to taste and put in an *earthen* dish on the *back* of the stove until the rice is swollen. Add butter, a little cream, few drops of vanilla and place in oven to brown. Serve with a hard sauce.

MERIB R. PATTERSON.

## SPONGE PUDDING.

Two large tablespoons of sugar, 6 eggs, 2 teacups of sweet milk, 2 large tablespoons of butter, 4 very large spoons of sifted winter wheat flour. Scald the milk, or cook to a scald, while hot add butter, then sugar and flour mixed with a little cold water or milk. Stir well until it boils. Remove it from the fire and add yolks of the eggs beaten stiff; last the whites. Pour into a buttered pudding dish and set in a pan of hot water. Bake 1 hour in a moderate oven.

*Sauce.*—One cup sugar,  $\frac{1}{2}$  cup butter, stirred to a cream, add gradually  $\frac{1}{2}$  cup boiling water. Set in a pan of hot water, then add beaten white of egg and vanilla.

MRS. S. W. CLARKSON.

## SPONGE PUDDING.

Four eggs, 1 pt. of milk,  $\frac{1}{2}$  cup of flour,  $\frac{1}{4}$  cup of butter, pinch of salt. Bring milk to a boiling point, stir butter and flour together, cream them. When milk is at boiling point stir in the flour and butter as mixed; after this has cooled add the eggs beaten to a stiff froth. This can stand before baking, but must be eaten as soon as baked. Bake in a pan standing in hot water. Use hard sauce softened to a cream with the white of an egg; flavor the sauce.

MRS. C. FINKBEINER.

## GRAHAM PUDDING AND LEMON SAUCE.

Half cup sugar,  $\frac{1}{2}$  cup molasses, 1 egg, 1 cup milk, 1 teaspoon salt,  $\frac{1}{2}$  teaspoon Wyandotte soda, 2 cups graham, 1 cup raisins, spices to taste. Steam for 3 hours.

*Sauce.*—1 large cup sugar,  $\frac{1}{3}$  cup butter, 1 egg, 1 lemon, 1 teaspoon nutmeg, 3 tablespoons of boiling water. Beat sugar, butter and egg, add lemon and nutmeg. Beat hard for 10 minutes.

MRS. C. K. MCGEE.

## STEAMED PUDDING.

Three-fourths cup of sugar  $\frac{3}{4}$  cup of sweet milk, 1 tablespoon of butter mixed with sugar, 1 egg, 3 teaspoons of baking powder, flour enough to make it like a cake batter. Put steamed apples or fruit in the bottom of the pudding dish. Serve with pudding sauce or cream.

MRS. E. F. JOHNSON.

## ENGLISH PLUM PUDDING.

One lb. raisins, 1 lb. currants chopped fine,  $\frac{3}{4}$  lb. bread crumbs  $\frac{1}{2}$  lb. flour,  $\frac{3}{4}$  lb. suet,  $\frac{3}{4}$  lb. brown sugar, 5 eggs,  $\frac{1}{2}$  lb. citron,  $\frac{1}{2}$  lb. lemon peel,  $\frac{1}{2}$  nutmeg, 1 teaspoonful ground mace,  $\frac{1}{2}$  teaspoonful of cinnamon, 2 teaspoonfuls baking powder, sweet milk to moisten. Boil or steam in tight moulds 3 hours. This makes 2 puddings.

MRS. A. C. McLAUGHLIN.

## AUNT LIBBIE'S THANKSGIVING PUDDING.

Ten eggs beaten separately, 1 loaf of bread, 2 lbs. raisins, 2 lbs. currants, 1 lb. suet chopped, 2 ozs. citron, 1 cup New Orleans molasses 1 teaspoonful of cloves, 1 teaspoonful of cinnamon, 1 teaspoonful of Wyandotte soda, 1 dessertspoonful salt, 1 lb. brown sugar. Dry the bread and roll fine and use instead of flour. Boil 6 hours.

MRS. W. J. HERDMAN.

## PLUM PUDDING.

One teacup molasses, 1 teacup sweet milk, 1 teacup chopped suet, 1 lb, (or less) stoned raisins, 1 teaspoon Wyandotte soda dissolved in a little boiling water, 1 teaspoon of cinnamon, cloves, allspice, nutmeg, pinch of salt, flour enough to make as stiff as pound cake. Steam 3 hours.

*Sauce*:—Beat 2 eggs until stiff, add 1 cup white sugar, beat thoroughly and add 2 tablespoons of melted butter; beat. Flavor with vanilla. MRS. MENSEL.

## STEAMED FRUIT PUDDING.

One cup of sugar, 1 cup of milk, 1 egg, 3 tablespoonfuls of melted butter, 1 pt. of flour, 2 teaspoonfuls of baking powder. Fill 8 cups  $\frac{1}{3}$  full of fresh or preserved fruit, then  $\frac{1}{3}$  filling, steam 30 minutes and serve with vanilla sauce.

*Sauce*:—1 tablespoonful of butter, 1 cup of sugar, 1 tablespoonful of flour, 1 pinch of salt, 1 pt. of water. Boil until it thickens. MRS. C. J. SHETTERLY.

## SUET PUDDING.

One cup suet chopped fine, 1 cup sour milk, 1 cup chopped apples, 1 cup molasses,  $\frac{1}{4}$  cup sugar, 1 cup raisins, 1 teaspoonful Wyandotte soda, a pinch of salt, spices to taste, flour to make a thick batter. Steam  $2\frac{1}{2}$  hours.

*Cold Sauce*:—One cup sugar, butter the size of a walnut, white of 1 egg. Beat all together till white and foamy. Flavor with vanilla. MRS. C. G. DARLING.

## SUET PUDDING.

One cup chopped beef suet, 1 cup raisins, 1 cup molasses,  $\frac{1}{2}$  cup currants, 1 cup sour milk, 1 cup corn meal, brown and white flour enough to make a stiff batter, 1 teaspoon Wyandotte soda, 1 teaspoon cinnamon, cloves, nutmeg, a little salt. Stir molasses and milk together, put in Wyandotte soda, then suet, flour, etc. Steam 3 or 4 hours.

*Sauce*:—One cup sugar,  $\frac{1}{2}$  cup butter, mix well together with 3 tablespoons flour and 1 of cinnamon and nutmeg. Stir in 1 pt. boiling water and let cook until it thickens.

MRS. T. C. TRUEBLOOD.

## SUET PUDDING.

One cup molasses, 1 of sweet milk, 1 of suet chopped fine, or  $\frac{1}{2}$  cup of melted butter, 1 of raisins,  $\frac{1}{2}$  cup of currants,  $2\frac{1}{2}$  cups flour,  $\frac{1}{2}$  teaspoon of Wyandotte soda. Mix well, salt and spice to taste, and steam 2 hours.

ALLIE G. MAYHEW.

## GINGER PUDDING.

One cup of sweet milk, 1 cup of molasses, 2 eggs, 1 tablespoon Wyandotte soda,  $\frac{1}{2}$  teaspoon of salt, piece of butter size of an egg,  $\frac{1}{2}$  teaspoon of cloves,  $\frac{1}{2}$  teaspoon of cinnamon, 1 large teaspoon of ginger.

*Sauce*:—One cup of sugar, 1 egg well beaten together, 1 cup of boiling water, just before serving add 1 teaspoon of lemon extract.

MRS. HENRY S. DEAN.

## GINGER PUDDING.

One cup molasses,  $\frac{1}{3}$  cup butter,  $\frac{1}{2}$  cup cold water, 1 teaspoonful Wyandotte Soda, 1 teaspoonful ginger, yolks of two eggs, 2 cups flour. Put soda in molasses, add butter, then water and lastly egg yolks beaten. Put in an earthen dish and steam 2 hours. The water over which it is put should be cool and heat gradually.

*Sauce*:—Scant  $\frac{1}{2}$  cup butter, 1 cup sugar, creamed together; beat in the whites of 2 eggs, add  $\frac{1}{2}$  cup boiling water, flavor with vanilla.

MARY LOUISE POND.

## INDIAN PUDDING.

Boil 1 qt. milk. Smooth a scant cup of corn meal in a little cold milk and stir into the boiling milk. Add 1 cup molasses,  $\frac{1}{2}$  cup chopped suet, 1 scant teaspoonful salt. Bake for 3 hours in a moderate oven. Serve with cream or butter.

MRS. A. C. McLAUGHLIN.

## CRACKER PUDDING.

Four square crackers, 1 qt. milk,  $\frac{1}{2}$  cup brown sugar,  $\frac{1}{2}$  cup molasses,  $\frac{1}{2}$  cup raisins, salt and nutmeg. Roll the crackers, stir the ingredients together, and bake four hours or more in a slow oven, stirring occasionally. Eat with milk or cream.

MRS. EFFIE S. SPALDING.

## MY GRANDMOTHER'S CRACKER PUDDING.

One scant qt. of milk, 12 common round crackers,  $\frac{1}{2}$  cup molasses,  $\frac{1}{2}$  cup brown sugar, 1 small cup raisins,  $\frac{1}{2}$  teaspoon salt,  $\frac{1}{2}$  teaspoon cinnamon, about  $\frac{1}{2}$  a nutmeg. Add the cinnamon, sugar, molasses and salt to the milk, then break the crackers into pieces and add them, also the raisins and nutmeg. Bake in a moderate oven for about 2 hours or until the pudding is a rich brown all the way through. It will need to be stirred frequently and if too thick add a little more milk and serve with cream or a hard sauce. MRS. ALFRED H. LLOYD.

## QUEEN OF PUDDINGS.

One pt. of grated bread crumbs, 1 qt. of milk, 1 cup of sugar, yolks of 4 eggs, grated rind of 1 lemon, butter size of an egg. Do not bake until watery. Whip whites of 4 eggs sweetened and flavored with lemon, spread over the pudding, replace in the oven and brown slightly. Better eaten cold.

NONA V. O'BRIAN.

## WHITE PUDDING.

Two cups of flour, 4 teaspoonfuls baking powder, 1 cup of sugar, 1 cup of milk. Cover fresh or canned fruit with this batter and steam  $\frac{3}{4}$  hour. Serve with cream or a fruit-juice sauce. MRS. FREER.

## APPLE PUDDING.

Fill a buttered dish with sliced apples and pour over the top a batter made of 1 tablespoonful of butter,  $\frac{1}{2}$  cup of sugar, 1 egg,  $\frac{1}{2}$  cup of sweet milk and 1 cup of flour in which has been sifted 1 teaspoonful of baking powder. Bake in a moderate oven till brown, or until apples are cooked. Serve with cream and liquid sauce. MRS. B. L. McELROY.

## MOUNTAIN DEW PUDDING.

One pt. milk,  $\frac{1}{2}$  cup of cracker crumbs,  $\frac{1}{2}$  cup of cocoanut,  $\frac{1}{2}$  cup of sugar, yolks of 2 eggs, pinch of salt. Bake or steam. When done whip the whites of the eggs with  $\frac{1}{2}$  cup of sugar, flavor with vanilla, spread over the pudding and brown.

MRS. MARY STARK.

## LEMON PUDDING.

Graté the rind of 1 lemon and add juice, stir yolks of 3 eggs into 1 small cup sugar and  $\frac{1}{4}$  cup water. If dry soften in warm water about 4 or 6 slices of cake and lay in the bottom of a well buttered baking dish; pour lemon custard over this and bake until firm. Beat the whites to a stiff froth and add 2 tablespoons sugar, spread over pudding and brown slightly.

MRS. C. K. MCGEE.

## ORANGE PUDDING.

Two eggs, 1 cup milk, 1 tablespoon cornstarch,  $1\frac{1}{2}$  cups sugar. Cook all this except the whites of the eggs, and when cool pour over 2 oranges sliced in the bottom of a dish. Beat the whites, add  $\frac{1}{2}$  cup sugar and put over the pudding, then slice 1 orange over this and set in oven to brown.

MRS. E. V. PINKERTON, Ormond, Fla.

## ORANGE PUDDING.

Inside of 4 oranges picked in small pieces, lay in a dish and cover with sugar. Take 1 qt. of milk, 2 tablespoons of cornstarch, yolks of 3 eggs, 1 cup of sugar; boil and turn over the oranges. Beat the whites of eggs to a froth and cover top of the pudding. Put in the oven and brown. Mrs. L. TRASK.

## HEAVENLY HASH.

Strain the juice from 1 pt. of cherries or red raspberries and place in a sauce dish with alternate layers of sliced bananas, sprinkling over each layer a tablespoon of pulverized sugar. Make a custard with 1 pt. of milk, 3 eggs, saving out the whites of 2,  $\frac{1}{2}$  cup of sugar, 2 tablespoons of cornstarch and a pinch of salt. When cold pour custard over fruit, covering with the whites well beaten with  $\frac{1}{2}$  cup of sugar.

MRS. ANNA S. HOLMES.

## EMERGENCY PUDDING.

Spread slices of bread with butter and jam or sauce. Pile in a baking dish and bake 20 minutes; cover at first. It is nicer to add a little juice. Serve hot with cream. Canned raspberries are very nice for this.

MRS. BRADSHAW.

## COMPOTE OF PEACHES.

Six peaches, 6 shredded wheat biscuit, 4 tablespoonfuls of sugar, 1 of cornstarch, 2 large spoonfuls of lemon juice and 1 egg. Pare peaches, sprinkle with the sugar, place in double boiler and heat through. Split the biscuit, toast the upper half and arrange in dish for the table. Place a peach upon the inside of each biscuit, then add to the syrup the cornstarch and lemon juice well mixed, and a fresh egg beaten very light. Boil 1 minute, remove from fire, cook slightly and pour over the peaches. The syrup should form a jelly about the fruit. Serve with cream.

MRS. PRESCOTT.

## JERUSALEM PUDDING.

Soak  $\frac{1}{2}$  box Cox gelatine in  $\frac{1}{2}$  cup of cold water. Then throw 2 tablespoonfuls of rice into boiling water, cook 20 minutes, dry thoroughly. Chop about  $\frac{1}{2}$  pt. of dates and figs, (any fruit may be used). Whip 1 pt. of cream to a stiff froth, add to it the gelatine, rice, fruit,  $\frac{1}{2}$  cup of pulverized sugar and 1 teaspoonful of best vanilla. Turn into mould to form.

MRS. PRESCOTT.

## STRAWBERRY PUDDING.

Sprinkle 1 cup of sugar over 1 qt. of strawberries, mash and let them stand until the sugar is dissolved, stirring occasionally. Squeeze the mixture through a square of cheese cloth; there should be about 1 cup of juice. Add boiling water to make 1 pt. of liquid and put it on to boil. Wet 3 tablespoonfuls of cornstarch in a little cold water and stir it into the boiling syrup; cook 10 minutes, stirring frequently. Beat the whites of 3 eggs stiff and stir into the thickened syrup just before removing it from the fire. Turn it into a mould which has been wet in cold water, and set on ice. To be eaten with whipped cream or a custard sauce made of the yolks of the eggs.

GRACE TAYLOR.

## HUCKLEBERRY PUDDING.

Into 1 egg lightly beaten pour 1 cup molasses, add 1 teaspoon Wyandotte soda dissolved in a little water, then thicken with  $2\frac{1}{2}$  cups flour, add 1 pint huckleberries, dusted with flour and bake about 1 hour, and serve with foaming sauce.

FLORENCE SPENCE.



## GOOSEBERRY PUDDING.

One cup sweet milk,  $\frac{1}{2}$  cup sugar, 2 eggs beaten separately, 2 tablespoons melted butter, 1 teaspoon baking powder sifted with 1 pt. flour, vanilla. Butter a pudding dish, pour in  $1\frac{1}{2}$  cups gooseberry jam (and add 2 tart apples sliced fine if you choose). Pour batter over and steam 1 hour, or bake.

*Sauce*:—Three-fourths cup sugar,  $\frac{1}{2}$  cup of butter, beaten together add 1 well beaten egg, juice and a little grated rind of 1 lemon, teaspoon grated nutmeg. Mix thoroughly, add  $\frac{1}{2}$  cup boiling water, set bowl in top of boiling teakettle. Stir constantly till done, but do not boil.

MRS. S. A. NILES.

## DATE PUDDING.

One-half pound of dates, whites of 6 eggs, 5 tablespoons pulverized sugar. Take the stones out of the dates, beat the eggs very stiff, add the sugar and fold in the dates. Put into a pudding dish and bake in a quick oven long enough to brown the top. Serve with whipped cream or custard.

MRS. SHIRLEY W. SMITH.

## PRUNE PUDDING.

One-half lb. prunes boiled until very tender, 1 cup sugar. Mix thoroughly and add to it beaten whites of 12 eggs. Bake a few moments and serve with whipped cream.

MRS. L. P. HALL.

## PRUNE PUDDING.

Stew 1 lb. prunes very soft, leaving but little juice. Put through colander, add  $\frac{1}{2}$  cup of white sugar, boil until the syrup is well cooked in the prunes. Beat the whites of 6 eggs to a light froth, add 1 teacup of pulverized sugar and again beat rapidly for 15 minutes. Turn frosting over the prunes, mix carefully and bake moderately until done. Place upon ice and serve with whipped cream.

MISS DOLLIE KRAUSE.

## PRUNE PUDDING.

Boil 1 lb. prunes, remove pits, soak  $\frac{1}{4}$  box gelatine in 1 cup water; add to 2 tablespoonfuls of sugar the juice of 1 lemon; put all together in a mould, and when used serve with whipped or plain sweet cream.

MRS. VICTORIA MORRIS.

## PRUNE PUDDING.

Whites of 10 eggs,  $\frac{1}{2}$  lb. of best French prunes, 1 small cup of granulated sugar. Cut the meat from the prunes, chop fine. If necessary sprinkle a little flour over the prune meats to keep them from sticking together. Crack the stones and chop the kernels with the prune meat. Whip the whites of the eggs stiff, then mix the sugar and prunes with the whites, spread on a platter (the one in which you intend to serve the pudding) and bake in a moderate oven about 15 minutes. Serve with whipped cream sweetened slightly. MRS. F. W. KELSEY.

## CHOCOLATE PUDDING.

One pt. sweet milk,  $\frac{1}{2}$  cup sugar, 2 tablespoons cornstarch beaten in cold milk. Place milk and sugar in double cooker, add the mixed cornstarch and stir till it is cooked. Have 4 tablespoons of grated chocolate, 2 tablespoons of sugar and 2 tablespoons of milk wetting, on back of stove, and add to custard. Beat well together, add vanilla and pour in small cups. Fill cups  $\frac{2}{3}$  full, serve with whipped cream, round up the cups with the cream and you will have a delicious and delicate desert. MRS. FANNIE BUTLER.

## CHOCOLATE PUDDING.

One square Baker's chocolate, 2 tablespoons cornstarch, 1 qt. milk, 2 eggs, small pieces of butter, vanilla. Pour enough boiling water over chocolate to dissolve it. Add to milk when boiling, then add eggs, cornstarch, sugar, thoroughly beaten together. When it boils add the butter, pour into mould, set on ice, serve with whipped cream. MRS. MARY SIBBALD REEVE.

*Good*

## CHOCOLATE PUDDING.

Half package Cox's gelatine dissolved in milk; dissolve small  $\frac{1}{2}$  cup grated chocolate in little boiling milk, and add yolks of 2 eggs, set full pt. milk on stove till just to boiling point, then add gelatine, chocolate (with eggs), 1 cup sugar, 2 teaspoons vanilla; cook about 2 minutes; take from fire, stirring well, and add stiff whites of the eggs. Stir well and put in a mould. Serve with cream and sugar or sweetened whipped cream. MRS. ELLEN WOOD.

## CHOCOLATE PUDDING.

Ten tablespoons bread crumbs, 6 tablespoons grated chocolate, 1 pt. milk, 1 pt. sugar, yolks of 6 eggs, whites of 2 eggs. Boil the bread crumbs and chocolate in the milk till it begins to thicken, stirring it meantime. Then cool, stir in the yolks, and the whites, which have previously been beaten well with the sugar. Bake for  $\frac{1}{2}$  hour. Cover with meringue made of sugar and the whites of 4 eggs. Brown in the oven.

MRS. W. H. PETTEE.

## SNOW PUDDING.

Soak  $\frac{1}{2}$  box gelatine in  $\frac{1}{2}$  cup cold water, then pour on  $1\frac{1}{2}$  cups boiling water, add juice of 1 lemon and 1 cup sugar, and set in cold water. When nearly cold beat until it thickens, and then add stiffly beaten whites of 3 eggs. Beat all together, put in moulds and set on ice. Make custard with the yolks of the eggs, 1 pt. milk, large spoonful each sugar and cornstarch. Flavor with vanilla and serve very cold, pouring custard around the snow.

MRS. GYDE.

## CARAMEL PUDDING.

Half pt. brown sugar,  $\frac{1}{2}$  pt. water,  $\frac{1}{4}$  box Keystone gelatine, whites of 4 eggs,  $\frac{1}{2}$  teaspoon of vanilla. Soak gelatine in 1 gill of cold water for 2 hours. Put sugar and other gill of water in a saucepan. Set on the fire and boil until it becomes a white syrup. Add gelatine and vanilla and beat again to a boiling point. Beat the whites to a stiff froth. Pour hot syrup over eggs, beating constantly until cold. Pour into moulds to cool.

*Custard Sauce.*—Three gills milk, yolks of 4 eggs, 3 tablespoons sugar, little salt, and little vanilla. Boil for a minute or two.

MRS. WILLIAMS.

## SWEET POTATO PUDDING.

One lb. boiled and mashed potatoes, 1 lb. butter, 1 lb. sugar, 9 eggs. Nutmeg, cinnamon, or lemon. Stir the butter into the potatoes while warm, then add the sugar and yolks of the eggs; beat the whites to a stiff froth, and add them with a wineglassful of the syrup of spiced fruit, and spice. Bake in puff paste.

MRS. ALICE TAFT.

## ENGLISH WALNUT PUDDING.

Half cup chopped (coarse) walnut meats, grated rind and juice of 1 lemon, whites of 6 eggs beaten very stiff, 1 large cup sugar. Put whites in last, beat very lightly and bake 20 minutes.

MRS. H. M. POMEROY.

## NUT PUDDING.

Two eggs,  $\frac{1}{2}$  cup of sugar, 1 cup of sweet milk,  $\frac{1}{2}$  cup of melted butter, 1 good pint of sifted flour, 2 teaspoons of baking powder,  $\frac{1}{2}$  teaspoon of salt,  $1\frac{1}{2}$  cups of nuts dredged in flour. Beat eggs very light, add sugar, milk, melted butter, flour and baking powder, salt. Beat hard until thoroughly mixed. Then add nuts. Steam 3 hours.

*Golden Sauce (for the Pudding).*—Cream 1 heaping teaspoon of butter, add gradually 1 cup of sugar, yolks of 3 eggs, 3 table-spoons of milk. Then add the whites of the eggs, beaten as stiff as possible. Do not mix in the whites, but fold in lightly, and beat lightly. Flavor with vanilla. This should be made just before the pudding is served. MRS. JAMES F. BREakey.

## PUDDING SAUCE.

Two-thirds cup sugar,  $\frac{1}{2}$  cup butter, 1 egg, or the yolks of 2 eggs, 1 teaspoon of lemon. Stir butter and sugar together; then add egg and beat well. Just before serving add 3 or 4 table-spoons boiling water, also the lemon. MRS. BEGLE.

## SAUCE FOR PLUM OR SUET PUDDING.

Two eggs, 1 cup of sugar,  $\frac{1}{2}$  cup of butter, cream butter and sugar together, beat whites and yolks separately, add the yolks to the creamed butter and sugar, then add 3 table-spoon-fuls of boiling water. Put this mixture in a double boiler, and heat, stirring constantly. As soon as hot remove from the fire, do not boil, then add the beaten whites of the eggs,  $\frac{1}{2}$  teaspoon lemon,  $\frac{1}{2}$  teaspoon vanilla, stir in lightly and serve.

MRS. F. M. TAYLOR.

## BAKED APPLES.

Apples baked with a clove in each, cores taken out and filled with sugar, or juice of orange put in where the core was, with sugar added, eaten cold with whipped cream, makes a nice desert.

MRS. H. M. POMEROY.

## APPLE MERINGUE.

Pare and slice 8 sour apples. Place them in a pudding dish and cover with a liberal amount of sugar, adding the grated rind and juice of a lemon. Bake until quite soft. Have the whites of 2 eggs beaten to a stiff froth, add 1 cup of sugar. Spread over the top of the apples and brown. For sauce either use whipped cream, or custard made of 1 pt. milk and yolks of 3 eggs. To be eaten *cold*. MRS. CHARLES A. VERNON.

## APPLES WITH ORANGE SAUCE.

Boil *red* apples till tender, first taking out the core. Remove the skin, scrape off the red pulp adhering to the inside of the skin, and replace it on outside of the apples. Serve hot or cold, with or without whipped cream and with orange sauce. Boil 1 cup sugar, the thin paring of 1 orange and  $\frac{1}{4}$  cup water 6 or 8 minutes; add the juice of the orange, reheat, pour over the apples. MRS. EUGENE F. MILLS.

## COOKED SWEET APPLES.

Take 12 sweet apples, wash well, pack into a kettle or pan with 2 cups of water. Cover very closely and cook slowly until done. Then sift over them a small cup of sugar and let simmer until the juice forms a syrup. These are very nice eaten with cream and sugar. MRS. B. F. SCHUMACHER.

## TO COOK CRANBERRIES.

One qt. cranberries covered with cold water and brought to boiling point. Pour off water and add 1 cup of boiling water, and cook carefully until berries are broken. Add 2 cups of sugar and stir gently 5 or 10 minutes. Pour in mould. MRS. W. H. JACKSON.

## TO COOK CRANBERRIES.

For each qt. of cranberries add 1 pt. boiling water and boil steadily for 7 minutes. Rub through a colander, and for Cape Cods add  $1\frac{1}{2}$  cups of sugar, for the common berries 2 cups. Return to the stove and boil 1 minute, then pour into dish or dishes to cool. I save out a little of the water at first to rinse the skins, so as to get the juice from the berries thoroughly. MRS. JAS. W. GODDARD.

AN APPLE DESSERT.

Pare and core apples and sprinkle with brown sugar. Fill with chopped almonds. Bake until tender and pour the juice over them frequently while baking. Serve with whipped cream.

MRS. BEMAN.

BAKED BANANAS.

Peel and lay on a granite baking dish, and baste with 6 tablespoonfuls sugar and 3 of melted butter and the juice of a lemon. Bake  $\frac{3}{4}$  hour.

MRS. DEMMON.

BAKED QUINCES.

Rub thoroughly, with sharp knife take out the core, place in deep dish, earthen is preferable. Fill center of quinces with sugar, and put plenty more about them. Add a little water before putting in oven, bake slowly 2 or 3 hours, turning several times so that the sugar may get thoroughly through them. The syrup should form a jell around them when cold. Serve with or without whipped cream.

MRS. J. B. DAVIS.

SUGGESTS SIMPLE  
INFLUENZA REMEDY

To the Editor: In the hope that this may prove of some benefit to those suffering from influenza, as well as those who may contract it, I am submitting the following as it appeared in an Illinois paper:

"The following simple but sure cure for this too-often fatal disease was used by one of the best physicians New England has ever known, who never lost a patient by this disease and saved many who had been given up to die by other physicians:

"Take six large or ten medium-sized onions; chop fine; put in large skillet over fire; then add vinegar and rye meal to make a thick paste; stir thoroughly and let simmer five or ten minutes. Put to the chest as hot as can be borne. When this cools apply another. Heat poultices and apply until the perspiration starts freely from the chest. In a few hours the patient will be out of danger."

MRS. F. ELLSWORTH.  
October 31, 1918.

A Short Way With Cockroaches

THE Bulletin of the Chicago School of Sanitary Instruction has been dealing with domestic pests, the latest issue describing a simple and effective way of ridding premises of these unpleasant arthropods. Commercial sodium fluoride mixed in equal parts with flour is dusted over places frequented by the insects, or applied with a dustgun or powder blower.

The immediate effect will be noticed that the insects will come out of their hiding places, and after rushing about in a frantic manner for a time, become paralyzed and soon die. The same mixture is said to kill caterpillars when fed on foliage that has been dusted with it. The fluorides should be used, however, with care and the inhalation of the dust should, of course, be avoided, as these salts have an injurious action on the human subject. Their use as preservatives in food is legally prohibited in the United States.

dead or paralyzed cockroaches may then be swept up and burned. As a rule premises can be ridden of roaches by this method in twenty-four to forty-eight hours.

The same mixture is said to kill caterpillars when fed on foliage that has been dusted with it. The fluorides should be used, however, with care and the inhalation of the dust should, of course, be avoided, as these salts have an injurious action on the human subject. Their use as preservatives in food is legally prohibited in the United States.

## CREAMS ICES AND DESSERTS.

### PINEAPPLE BAVARIAN CREAM.

One can of pineapple, 1 cupful of sugar,  $\frac{1}{3}$  box of gelatine, 1 pt. of cream,  $\frac{1}{4}$  lb. of candied cherries. Chop the pineapple, add the sugar and let simmer 20 minutes, then add the gelatine dissolved in  $\frac{1}{2}$  cupful of water and stir till cold. Lastly add whipped cream and cherries and pour into a mould.

MRS. HEMPL.

### BAVARIAN CREAM.

One-half box of Cox's gelatine, not acid, 1 qt. new milk, 4 eggs,  $\frac{3}{4}$  cup sugar, flavoring extract. Soak the gelatine in a little warm water while the milk is coming to the boiling point in a double boiler. Add the gelatine to the milk just before it boils and stir thoroughly. Add the yolks of the eggs which have been beaten very light with the sugar. Mix well; take from the fire and set it to cool. When quite cool add the whites of the eggs beaten very stiff and the flavoring. Pour it into jelly glasses which have been rinsed in cold water and set in the ice box. This will make 8 glasses. It is better to make it several hours before using. When cold turn out and serve with whipped cream.

MRS. SHIRLEY W. SMITH.

### RUSSIAN CREAM.

Cover  $\frac{1}{2}$  box of Cox's gelatine with cold water and soak 1 hour. Put 1 qt. of milk into double boiler and when boiling add the gelatine, one cup sugar beaten with the yolks of 4 eggs and a little salt; cook until it begins to curdle, then cool and stir into it the beaten whites of 4 eggs and a teaspoonful of vanilla. Put into cups and serve cold with whipped cream. When turned out of the cups the jelly should be 1 inch thick on top.

MRS. MECHEM.

## SPANISH CREAM.

Soak 1 tablespoon of powdered gelatine in 1 pt. of milk  $\frac{1}{2}$  hour on the stove, then add yolks of 3 eggs beaten with 5 tablespoons of sugar; add to the milk when boiling and cook till it thickens, then remove from the stove and add the whites beaten stiff and a little vanilla. Serve cold with cream.

MRS. E. F. GIDDINGS.

## TAPIOCA CREAM.

To 3 tablespoonfuls tapioca put 1 pt. of water over night. If not all absorbed in the morning pour it off. Have ready 1 qt. of milk in a pail or double boiler. When the milk comes to a boil add the yolks of 3 eggs well beaten with a cup of sugar. Stir till it boils once, add a little salt and flavor with lemon. When cool add the beaten whites of the eggs with a tablespoonful of powdered sugar, flavor with lemon, and spread over the top of pudding or cream in the dish for the table, after being spread with jelly. Brown in a quick oven.

MRS. JAS. H. BLODGETT, Washington.

## CHOCOLATE CREAM.

One-fourth lb. butter,  $\frac{1}{4}$  lb. chocolate,  $\frac{1}{4}$  lb. sugar,  $\frac{1}{8}$  lb. almonds pounded fine, not blanched, 5 eggs. Beat the butter very light, then add the yolks of eggs. Put a very little water in the chocolate to dissolve it 1 hour before you want to make the pudding, then add the other things. Beat the whites of the eggs very light and stir in last. Boil  $\frac{3}{4}$  of an hour in a mould. Serve with beaten whites of 3 eggs and tablespoon powdered sugar or whipped cream. Place the pudding on a flat dish and put the cream around it by spoonfuls.

MRS. A. B. WEBBER.

## TAPIOCA CREAM.

Soak 2 tablespoonfuls of tapioca for 2 hours, or over night. Boil 1 qt. of milk, add the tapioca, put in the yolks of 3 eggs well beaten, with  $1\frac{1}{2}$  cups sugar. Let it boil up, and set away to cool. Have the whites beaten to a stiff froth and stir in, flavor with lemon. Serve cold. One-half of the recipe is enough for a small family of 5. MRS. R. B. HOYT, Detroit.



## HAMBURG CREAM.

Five eggs, 1 heaping cup of pulverized sugar, 2 lemons. Beat yolks with juice of lemons, then with sugar; cook until it thickens, stirring constantly, cool and hastily add the beaten whites. This will fill 8 sherbet glasses. MISS CLARA MILLER.

## VELVET CREAM.

Two tablespoons of gelatine dissolved in a little water, 4 tablespoons of powdered sugar, flavoring, 1 pt. of cream. Mix all and beat until very light. Put on ice and serve with whipped cream.

## COFFEE CREAM.

To 1 pt. whipped cream add  $1\frac{1}{2}$  cups strong coffee in which 1 teaspoonful of gelatin has been dissolved. Sweeten to taste. To be eaten with cream. MRS. VICTORIA MORRIS.

## CREAMED RICE.

One qt. of rich milk, 1 cup of rice, 2 tablespoonfuls of granulated sugar,  $\frac{1}{2}$  pt. of cream, vanilla or any flavoring to suit the taste. Put the milk in a saucepan, add the rice and sugar and boil very slowly for 5 hours. Set away to cool. When cold, or the day after, beat into the rice the cream and flavoring. This is delicious frozen with preserved strawberries or cherries. MRS. BREWSTER.

## ORANGE CHARLOTTE.

One-third box gelatin,  $\frac{1}{3}$  cup of cold water,  $\frac{1}{3}$  cup of boiling water, 1 cup of sugar, juice of 1 lemon, 1 cup of orange juice and pulp, 3 whites of eggs and 1 pt. of cream. Line a mould or dish with lady-fingers or sections of oranges. Soak the gelatin in the cold water, then pour on the boiling water, add the sugar and lemon juice, strain and add the orange juice and pulp, also a little grated orange rind. Cool in ice water, and when the jelly begins to harden beat into it the egg white, beaten until stiff enough to drop from spoon. Pour into mould, and when ready to serve pile on top 1 pt. of whipped cream.

CLARA R. MANN.

## CHARLOTTE RUSSE.

One pt. thick cream whipped very light,  $\frac{1}{2}$  oz. Cooper's gelatin dissolved in 3 tablespoons of water over night, 2 eggs, (whites only) beat to stiff froth, 1 teacup sugar, 1 teaspoon vanilla. Mix and stir together the cream, eggs, sugar and vanilla. Put in gelatin last after it is thoroughly dissolved; do not have it hot when put in. Fill a dish with lady fingers or sponge cake and turn this mixture over it, and put on ice to harden.

Mrs. E. M. SMITH.

## PINE APPLE SPONGE.

Take  $1\frac{1}{3}$  tablespoonfuls of Knox gelatin, dissolve in cold water. After dissolved add 1 pt. of hot water and pineapple juice, sweeten to taste and turn over shredded pineapple. When set and cold serve with whipped cream.

Mrs. R. J. GODFREY, Toledo, O.

## PINEAPPLE SOUFFLE.

One pt. of pineapple, juice and fruit,  $\frac{1}{3}$  package of gelatine,  $\frac{1}{2}$  cup sugar, 10 macaroons,  $\frac{1}{2}$  cup water, soak the gelatine in a little of the water for 2 hours. Let the remainder of the water come to a boil and pour it on the soaked gelatine. Place the basin in another of hot water and stir until all the gelatine is dissolved. Strain this into the fruit juice and add the sugar. Place the basin in a pan of ice water and as soon as the mixture begins to thicken, beat with a whisk until it hardens, then place in the ice chest for a few hours. Brown the macaroons in a cool oven, let them cool and roll fine. When served, pour macaroon crumbs over the jelly. To be eaten with custard or whipped cream.

SYBIL C. PETTEE.

## APRICOT JELLY.

Soak  $\frac{1}{2}$  box Plymouth Rock gelatine in  $\frac{1}{2}$  cup of cold water for 15 minutes; then thoroughly dissolve this with 1 cup of boiling water. Add 1 cup of sugar,  $1\frac{1}{2}$  cups of apricot juice, and lemon juice to taste ( $\frac{1}{2}$  to 1). Line a mould with apricots, pour the liquid over and drop a few apricots into that. Chill and serve with plain or whipped cream. Use canned apricots.

WINIFRED WILLIS.

## PINEAPPLE JELLY.

Dissolve  $\frac{1}{2}$  box gelatine in scant cup of water, add  $1\frac{1}{2}$  pts. of boiling water, let boil up, add scant cup sugar and juice from 1 can of pineapple. Strain, and when slightly cooled, stir in the pieces of pineapple. Cut small. Mould.

MRS. C. B. KINYON.

## PRUNE JELLY.

Two pounds of prunes stewed in 1 qt. of water until the stones can be easily removed, then mash well and add 1 lb. of sugar, and 1 pt. grape juice. When thoroughly heated add  $\frac{1}{2}$  box of gelatine which has been soaked in  $\frac{1}{2}$  pt. of cold water 10 minutes. Mix all well together and be sure that the gelatine is thoroughly dissolved. Pour into a mould and put in a cold place. Serve with whipped cream. MRS. FLEMMING CARROW.

## LEMON JELLY.

One box of gelatine, 1 cup of sugar, 2 oranges, 2 lemons, candied cherries. Soak gelatine  $\frac{1}{2}$  hour, add 1 qt. of boiling water. Before putting in the water add sugar and juice of oranges and lemons and put in moulds. Then add cherries and set away to harden.

OLIVE E. QUICK.

## FRUIT AND NUT JELLY.

Soak 1 box of gelatine in 1 pt. cold water. Add 2 pts. boiling water,  $1\frac{1}{2}$  cups sugar. Stir until dissolved, add juice of 3 lemons, strain and turn into moulds. When it begins to set, add dates (having previously taken out pits), English walnuts, and almond meats. Serve with whipped cream or thin custard.

MRS. MARY STARK.

## COFFEE JELLY.

One-half box or 1 oz. of gelatine,  $\frac{1}{2}$  cup cold water, 2 cups boiling water, 1 cup sugar,  $\frac{3}{4}$  cup strong coffee; soak gelatine in the cold water until dissolved. Put boiling water and sugar in a sauce pan over the fire; when the sugar is dissolved add the soaked gelatine and coffee. Strain through a flannel and turn into a mould. Make it the day before you want to use it. This recipe makes 1 qt. of jelly.

MRS. CATHERINE JONES

## LEMON BUTTER.

Grated rind and juice of 4 lemons, 6 eggs, 1 lb. of sugar, butter size of an egg. Mix together and cook in double boiler until it thickens.

MRS. W. H. JACKSON.

## LEMON WHIP.

Juice of 4 lemons, 2 cups sugar,  $\frac{1}{2}$  box of Cox's gelatine dissolved in  $\frac{1}{2}$  cup of water, whites of 4 eggs,  $\frac{1}{4}$  lb. candied cherries, 1 pt. of boiling water. Mix water, juice, sugar and dissolved gelatine together, set on ice to cool. When beginning to harden add the whites of the eggs beaten to a stiff froth and whip together thoroughly. Line mould with the cherries and fill with mixture.

MRS. H. D. ARMSTRONG.

## LEMON PUFF.

Ten eggs, yolks mixed thoroughly with juice of 2 lemons and grated rinds, 1 cup of sugar, 3 tablespoons of water. Place in double boiler, cook until smooth and very thick. Then add the whites beaten very stiff, and stir the whole together but lightly. This will serve 10 persons.

MRS. H. M. POMEROY.

## JUNKET.

(An old-fashioned delicacy revived.)

Put 1 pt. of cream and 1 pt. of milk in double boiler (all cream may be used or all milk), add  $\frac{1}{2}$  cup of sugar, pinch of salt. When just luke warm add 1 junket tablet (Forest Ave. Grocery) dissolved in 1 tablespoonful of cold water. Stir thoroughly and pour *at once* into sherbet glasses, or dainty cups from which it may be eaten. Let stand about ten minutes in warm room till it sets, then put where it will become cold. You can not use sterilized nor scalded milk. This is a very dainty, wholesome dessert, and may be made very ornamental by dropping a spoonful of dry whipped cream on each glass and dotting it with candied cherries, or it may be colored a delicate rose by adding a drop of fruit coloring.

MRS. E. C. GODDARD.

## WHITE CUSTARDS.

Stir until liquid 4 whites of egg, pour over this  $1\frac{1}{2}$  pts. of hot milk, or milk and cream mixed, sweeten and flavor to taste, pour into cups set in a pan of water, cover the cups with a thick brown paper to prevent the coloring of the custards, and bake them in a moderate oven until they are firm. Serve cold with whipped cream. Use powdered sugar in sweetening the custards, and be sure it is thoroughly dissolved by the hot milk.

FLORA B. STURGEON.

## APPLE CUSTARD.

Cook 12 apples as for sauce, beat well with an egg beater, sweeten, and add the juice of 1 lemon, whip the whites of 4 eggs to a stiff froth, and mix with the apples. Make a custard of  $1\frac{1}{2}$  pts. of rich milk, one large cupful of sugar, and the yolks of 4 eggs. When perfectly cold pour over the apple mixture, which must be stiff and cold to prevent rising in the custard. Finally whip  $\frac{1}{2}$  pt. of rich cream and spread on top of the custard.

MRS. D. M. LICHTY.

## TAPIOCA CUSTARD.

Two tablespoons tapioca soaked over night, 1 pt. milk heated with the tapioca. Beat yolks of 2 eggs and  $\frac{1}{2}$  cup of sugar, add to the milk, stir constantly till it thickens, not boils;  $\frac{1}{2}$  teaspoon vanilla. Beat whites and add while the custard is hot.

MARY H. HIMES.

## ORANGE FLOAT.

Slice 3 or 4 oranges removing seeds and tough fiber as they are usually served at table; sprinkle over them  $\frac{1}{2}$  cup of sugar, place 1 pt. of water in double boiler, add to it 1 cup of sugar and 1 teaspoonful of vanilla; thicken with 1 tablespoonful of cornstarch dissolved in a little of the water. Be careful not to get it too thick, pour this over the oranges while it is hot. Beat to a stiff froth the whites of 2 eggs, add  $\frac{1}{2}$  cup of sugar, spread this over the orange when it is cool. Place in oven a moment to set frosting. Serve cold. MRS. JENNIE RAMSEY, Belvidere, Ill.

## VANILLA CREAM.

To 1 pt. of rich cream made very sweet and flavored to taste use a teaspoonful of Knox Gelatine, having it soaked in cold water for  $\frac{1}{2}$  hour. Strain through a fine sieve into the cream and freeze hard, leaving room in the freezer to swell about the quarter of the can.

MRS. W. M. FERRIS.

## EXCELLENT ICE CREAM.

One qt. cream, 1 qt. milk. Heat milk to boiling point in double boiler, and then stir in  $1\frac{1}{2}$  cups of sugar and a scant  $\frac{1}{2}$  cup of flour; then boil 20 minutes, then strain, and when cool add cream. Flavor with vanilla and freeze.

MRS. MORTIMER E. COOLEY.

## ICE CREAM.

One qt. of sweet cream and 1 qt. of milk beaten thoroughly together with 1 lb. of sugar, add 3 eggs thoroughly beaten together, flavor with vanilla, lemon or orange. Place in freezer and keep constantly in motion while freezing. This may be made into banana cream by soaking sliced bananas 1 hour in sugar and adding when cream is half frozen.

MRS. C. W. WAGNER.

## CARAMEL ICE CREAM.

One pt. milk, 1 cup granulated sugar,  $\frac{1}{2}$  cup flour (small), 2 eggs, 1 qt. cream, or 1 pt. cream and 1 pt. milk, 1 cup brown sugar burned in spider to a golden brown. Boil milk in double boiler, mix sugar, flour and eggs together, add to the boiling milk. Return to stove and cook mixture 20 minutes, stirring frequently. Add browned sugar to above mixture, set away to cool, and just before freezing add the cream.

MRS. VICTORIA MORRIS.

## FRUIT CREAM.

Half lb. stewed apricots, sweetened to taste, 3 bananas, 3 oranges, 3 lemons, 3 cups sugar, 3 cups water. Place a sieve over a large bowl, turn in the apricots, and rub all but the skin through. Remove the seeds from the bananas, and sift the pulp. Pour the water in gradually to help the pulp go through the strainer. Squeeze the oranges and lemons, and strain into the fruit pulp. Add the sugar, and, when dissolved, freeze.  $\frac{1}{2}$  pt. cream may be added before freezing, if desired. The above will make 1 gallon.

MRS. ARTHUR G. HALL.

## MAPLE ICE CREAM.

Half pt. maple syrup, and the yolks of 4 eggs which have been beaten. Boil about 20 minutes in a double boiler, add a small quantity (about 2 spoonfuls) of the Knox gelatine dissolved in warm water. Remove from the fire; when cool add 1 pt. of whipped cream, place in small tin cans or moulds, and pack in ice to freeze.

MRS. S. W. BEAKES.

## MAPLE ICE CREAM.

One coffee cup of maple syrup to 1 qt. cream. Freeze in the ordinary way.

MRS. B. A. HINSDALE

## VANILLA PARFAIT.

Boil 1 cupful of sugar with  $\frac{1}{4}$  cupful of water until it is a smooth syrup (about 10 minutes). Beat the yolks of 8 eggs until light, add the syrup, and cook over a slow fire, stirring constantly, until the mixture forms a thick, creamy coating on the spoon. When taken from the fire, add 1 teaspoonful of vanilla. Turn it into a bowl and beat with a Dover egg beater until cold. It will then be very light. When entirely cold add 1 pt. of cream whipped very stiff. Stir lightly together, and turn the mixture into a mould. Cover with a thin paper before putting on the cover, pack in ice and salt for 4 hours. This makes 1 qt.

MRS. A. H. PATTEGILL.

## MAPLE PARFAIT.

Beat yolks of 6 eggs light, add  $\frac{3}{4}$  cup of maple syrup, put into double boiler, as it will burn easily, and stir until it makes a coating on the pan. Beat until cool, and stir lightly into 1 pt. of cream, whipped stiff. Pour into a mould, cover with light top under which has been placed oiled paper. Pack in ice and salt ( $\frac{1}{3}$  salt to ice) and leave it 3 hours or more.

FANNY GOODMAN, Kansas City.

## BISQUE.

One pt. of sweet cream, 24 macaroons,  $\frac{2}{3}$  cup pulverized sugar, whip the cream to its utmost consistency, then add the macaroons (pulverized), then the sugar; put in a pail, cover tight, and freeze without any stirring. Prepare this at noon and it will be ready for tea. Delicious. "Tried and tested."

MRS. CUTTING.

## FROZEN PUDDING.

One qt. milk,  $1\frac{1}{2}$  tablespoons gelatine, 4 eggs, 1 cup sugar,  $\frac{1}{4}$  lb. English walnuts,  $\frac{1}{4}$  lb. figs, vanilla to taste. Soak gelatine in cold milk. Put milk, eggs, and sugar in double boiler and cook to custard. Chop nuts and figs very fine and add with gelatine to custard. Cool, add flavoring, turn into ice cream freezer and freeze. Can be improved by substituting cream for milk.

MRS. STRAUSS.

## BISQUE GLACÉ.

Stir together 3 ozs. sugar and 2 yolks of eggs, add a little vanilla. Dissolve  $\frac{1}{2}$  box of gelatine, and strain it into the sugar and eggs, add 1 pt. whipped cream, put into glasses and set on ice. (This should be made the day before it is served.)

MRS. MORITZ LEVI.

## CHOCOLATE MOUSSE.

Pack a 3 qt. mould in salt ice, using 2 qts. salt and enough fine ice to pack solidly between the can and the tub. Cover and set in a cool place. Whip 1 qt. cream and drain it well. Scrape 1 oz. of chocolate and put it in a small fryingpan with 3 tablespoonfuls of boiling water, place the pan on a hot part of the fire and stir until the mixture is smooth and glossy. Add  $\frac{1}{2}$  cupful of the whipped cream to this, stirring well from the bottom of the pan. Then add remainder of whipped cream slowly. Wet mould in cold water, put in the mixture, pack and cover, sealing cover of mould. Put away for 3 or 4 hours, when it will be delicious.

MRS. H. B. HUTCHINS.

## CAFÉ MOUSSE.

Grind  $\frac{1}{4}$  lb. coffee and drip enough boiling water through it to make a teacupful of liquid. Let it percolate very slowly through the coffee so as to absorb all the strength it will. Take this strong essence and add to it the beaten yolks of 2 eggs and 3 ozs. of sugar. Set the bowl containing it in a saucepan of boiling water and stir it till it thickens; it will take about 5 minutes; then add about 1 tablespoonful of gelatine which has been soaked for 1 hour in 2 tablespoonfuls of cold water. Stir the boiling mixture till it becomes cold, but not till it hardens. Whip 1 pt. of cream till it is a stiff froth; add the coffee to it and continue beating till the mixture is fine and thick. While beating the mousse set the tin dish which holds it in another dish of cracked ice. The moment it is thick turn it into a slender mousse mould and pack it in ice and salt for  $\frac{1}{2}$  hour if you want it simply chilled, for 4 hours if you wish it frozen. Serve the mousse in pretty after dinner coffee cups or in tall Bohemian glasses of amber color.

MRS. H. B. HUTCHINS.



## FRUIT MOUSSE.

Whip 1 pint of cream very stiff, turn it into a sieve to drain, so that it will be perfectly dry. Mix with it 1 cupful of any fruit pulp, the juice drained off, and the pulp mixed with enough powdered sugar to make it of the same consistency as the whipped cream; add a little vanilla, pour into an ice cream mold; lay a thin paper over the cream before putting on the cover, and pack in ice for 3 hours.

MRS. A. H. PATTENGILL.

## MILK SHERBET.

Three lemons, 2 oranges, rind of 1 orange, 1 pt. of sugar 1 qt. of milk or better, milk and cream. Put half the sugar with the milk and put into the freezer. Turn until it begins to get thick, then add the juice and the rest of the sugar.

MRS. DEMMON.

## ORANGE SHERBET.

One qt. water, 1 lb sugar, 4 oranges, juice of 1 lemon, whites of 3 eggs. Grate the rind of oranges and lemon, in a bowl and add their juice. Now, make a syrup of the sugar and water to which add 1 tablespoonful of gelatin, having been soaked in cold water. When syrup is cold pour it on the grated rind and juice and strain into freezer and freeze. When half frozen beat up the whites of 3 eggs and add to the sherbet. Continue freezing until hard.

R. J. DAVIS.

## LEMON SHERBET.

Two qts. of milk, 1½ lbs. of sugar, juice of 6 lemons. Mix sugar and milk together; put in freezer and when partly frozen add juice of lemons and freeze like ice cream. The grated rind and juice of 2 oranges may be added to the above if desired.

MRS. C. W. WAGNER.

## PINE APPLE SHERBET.

Make a syrup of 1 qt. of boiling water and 1½ cups granulated sugar. When cold add 1 grated pineapple or 1 can of the same and juice of 2 lemons. When partly frozen add whites of 2 eggs, well beaten with 2 tablespoonfuls of pulverized sugar.

MRS. F. M. MEE.

## STRAWBERRY SHERBET.

One pt. of crushed strawberries, 1 pt. water, 1 pt. sugar,  
juice of 2 lemons. Freeze. MRS. V. C. VAUGHAN.

## LEMON SHERBET.

(Made with milk.)

Half freeze 1 qt. of milk and 1 pint of sugar, then add the  
juice of 3 lemons and the juice and grated rind of 1 orange.  
Finish freezing. MERIB R. PATTERSON.

## LEMON ICE.

Take the juice of 4 lemons, add 3 pts. of thin syrup made  
with about 1 pt. of sugar. Into every qt. when it begins to  
freeze, stir the whites of 2 eggs, beaten very light with a little  
powdered sugar. This will make it smooth. Any kind of  
water ice may be made by mixing the strained juice of the  
fruit—currant, raspberry, strawberry, etc.—with syrup flavored  
to taste and add the white of an egg when it begins to freeze.

MRS. F. M. MEE.

3 cups sugar  
6 " water  
1 lemon  
2 egg whites - beaten  
syrup juice



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## CHAFING DISH DAINTIES.

### WELSH RAREBIT.

One-half lb. cheese,  $\frac{1}{2}$  cup cream, 1 tablespoon melted butter and dash cayenne pepper. Cut cheese and beat all together, stirring till cheese is melted. Lastly, stir in 1 well beaten egg. Serve on toast, wafers or shredded wheat biscuit. Use chafing dish.

MRS. PATEN, Detroit.

### WELSH RAREBIT.

(Frequently tested, and excellent).

Put 1 tablespoonful butter in chafing dish. When melted add 1 cup fresh milk and  $\frac{1}{2}$  cup fine bread crumbs, 2 cups of *grated* cheese, a saltspoonful of dry mustard, a little cayenne. Stir constantly, and add just before serving 2 eggs beaten light.

GEORGE F. GREENLEAF, M. D.

### WELSH RAREBIT.

One-fourth lb. of cheese,  $\frac{1}{4}$  cup of milk, 1 teaspoon of mustard,  $\frac{1}{2}$  teaspoonful of salt, 1 egg, 1 teaspoonful of butter, a few grains of cayenne, 1 small tablespoonful of chopped onion, 4 slices of toast. Break the cheese in small pieces, or grate it and put it with the onion in a double boiler. Add the milk. Mix the mustard, salt and pepper and add to the beaten egg. When the cheese is melted add the butter and other ingredients and cook 2 or 3 minutes until it thickens a little, then pour over the hot toast and serve.

MRS. BELLE GUTHE.

### WELSH RAREBIT.

One-fourth lb. grated cheese, 1 oz. butter,  $\frac{1}{2}$  cup of milk and yolks of 2 raw eggs beaten together, 1 saltspoonful of salt, 1 saltspoonful of dry mustard, 1 saltspoonful of pepper and a little cayenne. Mix these ingredients together in a saucepan

and stir over the fire until melted perfectly smooth. Have prepared 3 slices of toast on a hot dish and pour the dressing over and serve.

*Golden Buck*:—A golden buck is a Welsh rarebit with a poached egg laid on it.

*Yorkshire Rarebit*:—A Yorkshire rarebit is a golden buck with a slice of broiled bacon laid on it. All rarebits may be prepared at the table in a chafing dish, if the grated cheese and toast are prepared in the kitchen. MRS. J. M. WHEELER.

#### CHEESE OMELET.

Beat 3 eggs lightly. Melt a piece of butter and pour in the eggs. Sprinkle with salt and pepper and 3 teaspoonfuls of grated cheese. When it begins to thicken, roll and turn out.

DELTA GAMMA.

#### CHEESE DREAMS.

Cut thin slices of bread and make cheese sandwiches. Fry in butter in a chafing dish, a light brown on both sides.

DELTA GAMMA.

#### CHEESE FONDUE.

Put into a saucepan 1 tablespoon butter, 1 of flour, and stir until they bubble, then add a gill of milk or cream. This now makes a very thick white sauce which must be stirred well to prevent burning. When smooth stir in 3 ozs. grated cheese, salt, pinch of paprika, and take it from the fire and stir 2 eggs, yolks and whites beaten separately. Butter a granite dish and bake from 10 to 15 minutes and serve at once.

MRS. JACOB REIGHARD.

#### EGGS WITH CREAM.

One tablespoonful butter (small),  $\frac{1}{2}$  cup thin cream, 6 eggs, 6 slices toast (small), 2 tablespoonfuls grated cheese, salt, pepper, cayenne to taste. Melt the butter, add the cream, and when hot break each egg into a cup and slip into the chafing dish or pan, being careful not to break the yolks. Season with salt, pepper and cayenne. When the eggs are about half done sprinkle with cheese, finish cooking and serve on toast. This dish is better cooked over hot water, and also covered.

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## A CHAFING DISH DAINTY.

Here is a delicious and simple chafing dish dainty. Split some crackers, butter both halves generously, sprinkle over a rich layer of cheese, set in a chafing dish and dust lightly with cayenne, cover and place the dish over the spirit lamp until the cheese melts.

## CREAM OF EGGS.

Put 3 eggs in chafing dish. When they begin to harden slightly add 1 pt. good rich cream. Season with pepper and salt. Stir a little until eggs and cream are mixed. Let this just come to the boil, *but not boil*.

GEO. F. GREENLEAF, M. D.

## FRENCH SCRAMBLED EGGS.

Four eggs,  $\frac{1}{2}$  cup milk, 1 large tablespoon butter, little salt and pepper. Place milk and butter in chafing dish. When it is cooking add the eggs beaten lightly together; stir all the time until there is no longer any liquid, add pepper and salt and serve at once on dainty pieces of toast or small crisp crackers.

MRS. E. A. LYMAN.

## HAM AND EGGS.

Put 2 tablespoonfuls butter in chafing dish; when melted, add  $\frac{1}{2}$  lb. lean boiled ham, cut in small dice, a little pepper, a tablespoonful of chopped chives or onions, 6, 8 or 10 eggs. Stir constantly until the eggs are cooked.

## LITTLE PIGS IN BLANKETS.

Season a few large oysters with salt and pepper. Wrap each in thin slice of best bacon and fasten with wooden toothpick. Have chafing dish very hot and cook pigs just enough to crisp bacon. Serve on toast or platter, garnishing with parsley.

## OYSTERS IN THE CHAFING DISH.

One qt. drained oysters, 1 large tablespoon butter, 2 even teaspoons corn starch, salt, dash of red pepper, celery salt or a little chopped celery. Mix butter, cornstarch and seasoning in the chafing dish; when hot add oysters one by one. Stew until the oysters are well filled out with the edges curling. Serve with toast.

MRS. W. H. BUTTS.

# SNOW'S GRAPE JUICE



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**BEVERAGES.****ICED TEA.**

It is better to put the tea in cold water and set in the ice box the morning of the day it is to be used for supper. The flavor is better than if steeped in hot water. MRS. H. S. DEAN.

**PREPARATION OF COFFEE.**

If a mild and pleasant flavored beverage be desired, the French method of straining it through sieves is preferable, but if a strong economical coffee be desired the common pot may be used and the following proportions allowed: 1 heaping tablespoon of coffee for each cup desired and one extra, mix with a part of an egg for clearing, add enough cold water to start to boil, and when boiling add enough boiling water for the quantity desired. Boil quickly and thoroughly and remove to back of range until served. After a little experience the amount of water may easily be measured in the pot without the aid of an exact measure. MRS. BOGLE.

**COLD WATER COFFEE.**

One tablespoonful of coffee for each person. Prepare as for other coffee, pouring over it as much cold water as you wish coffee. When it boils it is ready to serve.

**COFFEE FOR 20. COFFEE FOR 100.**

For 20 use  $1\frac{1}{2}$  pts. of ground coffee and 1 gallon of water. For 100 use 5 lbs. of coffee, 6 eggs 5 gallons of water. When making a large amount mix the eggs with the coffee and then put in muslin bags, 1 pt. to a bag, allowing room to swell. Do not put all the bags in at once, but put in fresh ones and take not the old ones as you continue to serve. This preserves the fresh flavor of the coffee.

**CHOCOLATE.**

One qt. milk, 1 qt. water, 2 cups sugar, yolks of 2 eggs  $\frac{1}{2}$  lb. of chocolate; vanilla flavoring. While the milk and water are coming to the boiling point, grate the chocolate. When the milk boils, stir the chocolate and sugar into it and beat it until it has a froth. Then take from the fire and add the vanilla. Beat the yolks to a froth and add some of the hot chocolate,

spoon by spoon, then turn this into the rest of the chocolate. Do not allow to boil again, but keep hot and covered up.

MISS CAMILLA HAENTZSCHE.

CHOCOLATE.

Three qts. milk,  $1\frac{1}{2}$  qts. water, 3 cups sugar, 2 teaspoonfuls vanilla extract, 1 pt. whipped cream, 1 lb. chocolate. Put the chocolate in a porcelain kettle and cover with 1 pt. water. Let come to boiling point and add the sugar, stirring until it is dissolved and perfectly smooth. At the same time heat the milk and the remaining qt. of water to the boiling point in another porcelain kettle; then pour this into the chocolate and stir over a slow fire until it has a froth on top, but do not let it boil again. When done stir in the flavoring. Put whipped cream on top of each cup.

MISS CAMILLA HAENTZSCHE.

MEXICAN CHOCOLATE.

Grate ordinary cake of chocolate very fine, sweeten as desired, boil in water and milk equally mixed, at least 5 minutes, stirring constantly. The Mexicans say that long continued slow boiling develops flavors imperceptible in chocolate which is quickly made. Separate the yolks and whites of perfectly fresh eggs, allowing 4 for every qt. Beat the yolks to a smooth cream, and the whites to a stiff froth, draw the boiler containing the chocolate to the side of the fire, where it cannot boil, and gradually pour in the yolks, stirring constantly so the yolks will be smoothly mixed through it. Just before serving stir in the beaten whites, so as to make a foaming drink. Serve with whipped cream.

MRS. JOHN BURG.

DEPEW'S OOLONG LEMONADE.

One qt. water bottle  $\frac{1}{2}$  full of ice, add juice of 3 lemons, dump in a wine glass of sugar and fill with fresh hot oolong tea. This by the mingling of hot and cold stirs itself and is ready to drink while the brewer is telling a summer story. If he has a mint fancy, a spear or two of this herb may be set in the neck of the bottle for flavor and picturesqueness.

MRS. M. V. TORRANS.

FRUIT PUNCH.

Two cups sugar, 1 cup water, 1 cup Ceylon tea, 1 pt. strawberry syrup, 1 can grated pineapple,  $\frac{1}{2}$  pt. Maraschino cherries,

1 qt. bottle Apollinaris, juice of 5 lemons, juice of 5 oranges. Make a syrup by boiling the sugar and water 10 minutes, add the tea, fruit juices, pineapple and strawberry syrup. Let stand 30 minutes, *strain*, add enough ice water to make a gallon. Just before serving add cherries, Apollinaris water and ice.

MRS. JOHN BURG.

#### RASPBERRY SHRUB.

Two qts. each of black and red raspberries to 1 qt. of vinegar; let stand 4 days, stirring each day, then strain. To each pint of juice add 1 lb. sugar. Boil 20 minutes and bottle for use.

MRS. W. H. JACKSON.

#### RASPBERRY VINEGAR.

Pour 1 qt. of good cider vinegar over 2 qts. of raspberries and after covering closely, set aside for 48 hours. At the end of this time drain the liquid and pour it over  $\frac{1}{3}$  qt. of berries and set aside for another 48 hours; strain through a muslin bag and to every pint of liquor add 1 lb. sugar. Boil slowly for 5 minutes and remove the scum, let cool for 15 minutes and bottle. This makes a delicious cooling drink in summer. Add water as you like to  $\frac{1}{4}$  tumbler of the vinegar.

MRS. CUSHNEY.

#### KOUMISS, THE RUSSIAN NATIONAL DRINK.

Three qts. of fresh milk, 3 tablespoonfuls of sugar, 1 compressed yeast cake. Heat the milk to 100° Fahrenheit and keep at that temperature 4 or 5 hours or until the milk beads. Put into bottles and set in a warm place for  $\frac{1}{2}$  hour, then place on ice. It will be ready for use in a day or two. The bottles should lie on the side in the ice chest so that the cream will not stop the outflow of the Koumiss. Great care should be used in opening it.

MRS. M. V. TORRANS.

#### BOSTON CREAM, A SUMMER DRINK.

To 3 pts. water add  $1\frac{1}{2}$  lbs. loaf sugar. Boil together and when cool, strain and add 2 ozs. of tartaric acid,  $\frac{1}{4}$  oz. of essence of lemon, and the white of 1 egg well whipped. Bottle and cork tight, taking care that a little of the egg be in each bottle.

*For mixing the cream:*— $\frac{1}{3}$  tumbler of Boston cream, fill up with water; add a salt spoonful of carbonate of soda and stir well.

MRS. CUSHNEY.

## GRAPE JUICE.

Take ripe grapes and remove the stems, boil and strain as for jelly; allow 1 lb. sugar to 1 gallon of juice and boil 5 minutes more. Seal up while hot; for a spring drink use  $\frac{1}{4}$  juice to  $\frac{3}{4}$  water.

MRS. BRADSHAW.

## GRAPE JUICE.

Pick 1 peck of grapes (concord) from the stems, and bring to a boil with 1 qt. of water; strain through a cloth. To 1 gallon of juice add 2 qts. of water, 2 lbs. sugar. Boil 20 minutes. Bottle hot and seal. 25 pounds will make 12 qts. Be sure to rinse your bottles out with soda.

MRS. O. M. MARTIN.

## FOR THE INVALID TRAY.

## OAT MEAL GRUEL.

One large cup fine oatmeal,  $1\frac{1}{2}$  cups cold water poured on the oatmeal; wash until the water becomes thick. Strain this into a basin, season with salt, add very little butter and boil until thick as cream, stirring constantly. Add a dessert-spoonful of brandy just before it is done. This is very nourishing, and suits a dyspeptic when nothing else will.

MRS. GREGORY E. DIBBLE.

(Contributed by Mrs. J. O. Reed.)

## POTATO SOUP.

Boil good sized potato, until soft, in 1 pt. water; have ready a bowl in which 1 gill of thick sweet cream has been whipped to a stiff froth; into this rub the potato through a sieve, add some little squares or broken bits of hot toast and over all pour the boiling hot potato broth; season and serve immediately.

## CHICKEN BROTH.

Beat 1 fresh egg in a bowl and add gradually, stirring constantly, 1 pt. hot, seasoned chicken broth. Serve with toasted cracker.

## FOAM COFFEE.

When the patient is tired of plain coffee, it is sometimes rendered more palatable by pouring the hot coffee into a well beaten egg just before serving.

(The following are contributed by Mrs. O. C. Wicks.)

#### CHICKEN BROTH.

Wash  $\frac{1}{2}$  the breast and a wing of a tender chicken. Put in saucepan with  $1\frac{1}{2}$  pts. water, a little salt and a tablespoonful of rice or pearl barley. Let it simmer slowly and skin. When the chicken is thoroughly done take it out of the broth. Serve the latter in a bowl with light bread or a fresh cracker.

#### BEEF TEA.

Cut about 1 lb. lean beef into small pieces, put into a wide mouthed bottle, such as a pickle bottle, cork tightly, and place in a pot of cold water. Heat gradually, then let boil slowly 2 or 3 hours, when all the juice will be extracted. Now pour off the juice, season with salt carefully, as it requires very little. When cold skim off all the globules of fat.

#### CORN MEAL GRUEL.

Take  $\frac{1}{2}$  pt. sifted cornmeal. White cornmeal is the only kind fit to use in making gruel. Moisten it with cold water and stir in  $1\frac{1}{2}$  pts. boiling water, and add salt to taste. Stir well, so that there will be no lumps, and let boil 1 hour.

#### TO PREPARE AN UNCOOKED EGG.

Beat well the yolk and 1 teaspoonful of sugar in a goblet, then stir in 1 or 2 teaspoonfuls of brandy, sherry or port wine. Add to this mixture the white of the egg beaten to a stiff froth. Stir all well together. It should quite fill the goblet. If wine is not desired, flavor the egg with nutmeg, but it is very palatable without any flavoring at all.

#### PANADA.

Break in pieces some stale loaf bread and put in a saucepan. Cover with cold water, and leave 1 hour. Then set saucepan on the fire and add salt, butter and sugar to taste. Let simmer about 1 hour, then add 2 yolks of eggs beaten with 2 tablespoonfuls of wine.

#### LEMON SPONGE.

One qt. water, 1 oz. isinglass, the grated rind of 1 lemon and  $\frac{1}{2}$  lb. loaf sugar. Let simmer for  $\frac{1}{2}$  hour, then strain through a fine sieve. When nearly cold add the juice of 3 lemons and the white of 1 egg. Whisk all together until thick and white.

## IRISH MOSS JELLY.

Wash 2 handfuls carrageen, or Irish moss, through 2 or 3 waters, then drain and pour on it 3 pints of boiling water. Let simmer until the moss becomes a complete pulp, then strain and sweeten to taste. After this add the juice of 2 large lemons. Do not eat until cold. Sea moss, blanc mange and tapioca jelly are good for invalids.

## ICELAND MOSS.

Take 1 oz. Iceland moss, wash and boil in 1 qt. water until it is reduced to 1 pt. Then strain and add 1 lb. white sugar and the juice of 2 lemons. Very palatable, and can be used as freely as desired. Excellent for a cough.

## GRAPE JUICE.

To 3 qts. fresh, ripe, juicy grapes, freed from the stems, put 1 qt. water, *no sugar*. Let come slowly to a boil, and when the whole mass is boiling hot strain the juice through cheese cloth. Then return liquor to the fire, and as soon as it arrives at boiling point again, can it in glass jars. An excellent and refreshing drink.

(The following are contributed by the Homœopathic Hospital).

## OATMEAL GRUEL.

Two tablespoons oatmeal (rolled oats), 1 saltspoon salt, 1 scant teaspoon sugar, 1 cup boiling water, 1 cup milk. Mix the oatmeal, salt and sugar together, and pour on the boiling water. Cook in a saucepan 30 minutes, or in a double boiler 2 hours, then strain through a fine wire strainer, add milk, heat again to boiling point and serve hot.

## CREAM OF RICE SOUP.

One-fourth cup rice, 1 pt. chicken broth, 1 pt. sweet cream, 1 teaspoon chopped onion, 1 stalk celery, 3 saltspoons salt,  $\frac{1}{2}$  saltspoon curry powder, a little pepper. Let the rice and chicken broth simmer slowly for about 2 hours, have the cream, onion, celery, pepper and curry, which has simmered for about 20 minutes, ready to add as soon as rice is soft, press all through a soup strainer, add the salt and place on the stove to heat to boiling point. This soup should be rather *thin*.

## CREAM OF TOMATO SOUP.

Take 1 pt. cream in a saucepan, place on fire and bring to boiling point; season. Have ready 1 pt. tomatoes (measured after they have been stewed and strained) which have been brought to boiling point, and a pinch of Wyandotte soda added. To this add the cream, return to fire and serve as soon as steaming hot.

## HAMBURG STEAK.

Cut a piece of tender steak  $\frac{1}{2}$  inch thick. Lay on meat board, and with sharp knife scrape off the soft part until there is nothing left but the tough, stringy fibers. Season the pulp with salt and pepper, make into little flat round cakes  $\frac{1}{2}$  inch thick and broil 2 minutes. Serve on rounds of buttered toast.

## POACHED OR DROPPED EGGS.

From a thin slice of bread cut out a round piece with a biscuit cutter, toast a delicate brown. Pour some boiling water into a small saucepan, salt it well, place on the stove to boil. Drop 1 egg gently into the pan. At first the egg will cool the water below boiling point, and should it again begin to boil move to a cooler part of stove. When the white is firm, or at the end of about 2 minutes, lift out the egg and place on the round of toast. The egg should not be trimmed. Season with a speck of salt, a little pepper and bit of butter, and serve.

## TOAST.

To make toast successfully one should endeavor to convert as much as possible of the starch into dextrine. To do this cut the bread into slices  $\frac{1}{8}$  inch thick and place on a toaster some distance from the fire, so that the heat may penetrate to the center of the slice before the outside has begun to change color.

## CREAM TOAST.

For 2 slices of well toasted bread take  $\frac{1}{2}$  pt. milk, 2 teaspoons flour, 2 teaspoons butter. Put the butter and flour in a saucepan and stir gently until the butter melts, let bubble together for a few minutes, then add milk gradually (having been heated) so as to have the sauce perfectly free from lumps. Dip the hot toast into boiling salted milk and place in a covered dish and pour the sauce, salted, over and between the slices.

## BRANDY MILK WITH EGG.

Heat some milk in a granite saucepan for  $\frac{1}{2}$  hour to sterilize it, but do not boil, then set aside to cool. Beat 1 egg with 1 teaspoon of sugar, enough to mix well. Add to this 2 table-spoons brandy and cup of the cold milk. Strain into a tall slender glass and serve at once.

## LEMONADE AND EGG ALBUMEN.

Stir the whites of 2 eggs, 2 teaspoons of sugar, the juice of 1 lemon, until the sugar is well mixed. Add cup of cold water, strain into a tumbler and serve at once.

(The following are furnished by the University Hospital).

## CHICKEN JELLY.

Clean a small chicken, disjoint and cut the meat into small pieces. Remove the fat, break or pound the bones and put all into cold water, in the proportion 1 pt. per 1 lb. of chicken. Heat the water very slowly at first and then simmer it until the meat is tender (3 or 4 hours). Boil down to  $\frac{1}{2}$  the quantity. Strain it and remove the fat, then clear it with an egg, and season with salt, pepper and lemon. Strain through a fine napkin, pour into small cups and cool. Parsley, celery and bay leaves give a good flavor. A suspicion of red pepper is also an addition.

## ORANGE JELLY.

One-fourth box of gelatin,  $\frac{1}{4}$  cup of cold water,  $\frac{1}{2}$  cup of boiling water,  $\frac{1}{2}$  cup of sugar, 1 cup of orange juice, juice of  $\frac{1}{2}$  lemon. Soften the gelatin in the cold water by soaking it  $\frac{1}{2}$  hour, then pour in the boiling water, stirring until the gelatin is dissolved. Add the sugar, orange juice and lemon juice, stir for a moment, and then strain the liquid through a napkin into moulds and set it to cool. Use earthenware or graniteware moulds, not tin. The point most to be observed in making this jelly is getting the juice from the oranges. The most natural way would be to cut the oranges in halves and squeeze them in the lemon squeezer; but that will not do, for the orange oil of the rind is extracted in such large quantities as to destroy the delicate flavor of the jelly. The proper way is to peel the fruit, cut it in pieces, put in a jelly bag and squeeze out the juice with the hands.



## FRENCH OR EGG TOAST.

One egg, 1 cup of milk or cream, 1 saltspoon of salt, 3 slices of bread. Break the egg on a plate and beat with a fork for a minute or until the viscousness is destroyed. Then mix in the milk and salt. In this mixture soak the slices of bread until they are soft, lay them in a buttered omelet pan and fry slowly until a golden brown. Then place a bit of butter on the upper side of each slice, turn and brown that side. Spread a little butter, powdered cinnamon and sugar on each slice and arrange one above the other in a covered dish. Serve very hot.

## CREAM OF CELERY SOUP.

One head celery, 1 pt. water, 1 pt. milk, 1 tablespoon butter, 1 tablespoon flour,  $\frac{1}{2}$  teaspoon salt,  $\frac{1}{2}$  saltspoon white pepper. Wash and scrape the celery, cut it into  $\frac{1}{2}$  inch pieces, put into 1 pt. of boiling water and cook until very soft. When done mash in the water in which it has been boiled and add the salt and pepper. Cook the onion in the milk and with it make a white sauce with the butter and flour; add this to the celery and strain through a soup strainer, pressing and mashing with the back of the spoon until all but a few tough fibers of the celery are squeezed through. Return the soup, in a double boiler, to the fire and heat until it is steaming, when it is ready to serve. By substituting chicken broth for water, and using celery salt instead of fresh celery when it is not in season, a very acceptable variation of this soup may be made.

## OMELET WITH CHICKEN.

Chop fine the cooked white meat of a piece of chicken, season with salt and pepper and sprinkle it over the omelet, or stir it into the egg before cooking, in the proportion of 1 teaspoon to 1 egg, as is done with ham.

## PEACH FOAM.

Peel and cut into small pieces 3 or 4 choice and very ripe peaches (White Heaths are good) so that when done there will be a cupful. Put them into a bowl with  $\frac{1}{2}$  cup of powdered sugar and the white of 1 egg; beat with a fork for  $\frac{1}{2}$  hour, when it will be a thick, perfectly smooth, velvety cream with a delightful peach flavor, and may be eaten *ad libitum* by an invalid.

## ORANGE BASKETS.

From the end opposite the stem of the orange cut out sections in such a way as to form a basket with a handle. The body of the basket should be more than half the orange. With a knife and spoon cut and scrape out all the pulp from the inside. Fill the basket with blocks of orange jelly, or with raspberries, strawberries, or other fruits. They are pleasing to children, and are pretty for luncheon or tea. The edges may be scalloped, and diamonds or rounds cut out of the sides if one has time.

## TOMATO SALAD.

Wash in cold water and wipe some fair, ripe tomatoes, cut in slices  $\frac{1}{8}$  inch thick; do not peel them. Arrange some clean white lettuce leaves on a silver or china platter with 2 large leaves at either end, their stems toward the middle, and 2 small ones at the sides. Lay on them the slices of tomato with their edges overlapping each other. Serve with this salad French dressing.

For other "Invalid Dishes" see Index.

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HINTS ON SERVING.

## THE DINING ROOM.

The subject upon which I have been requested to say a few words is, in a way, of great importance to all young persons just facing the problem of the establishment of a new home. One feels much diffidence in approaching it, since the subject is one with which perhaps every one is supposed to be more or less familiar. Still, as our eye often serves to quicken our appetite and predisposes us to the enjoyment of the food set before us, one may well consider the simple means by which this may be attained.

Pardon me if I state as the first essential absolute cleanliness. It matters comparatively little how coarse or how fine the table linen may be, but it matters everything that it should be spotless. This, of course, requires much care on the part of the young housekeeper. Various devices are now in vogue by means of which the parts of the table which are most exposed are protected. Waiter cloths at the tea and coffee end of the

table, carving cloths at the opposite end where the Master of the house exercises his nascent genius, are easily laundried and save the larger cloth from disfigurement. Sparkling glass, well polished silver, and this applies equally to plate, china or porcelain, so thoroughly dried that its polish makes it seem like new, and last, but by no means least, all steel implements carefully polished with brick dust—all these details, though seemingly trivial, go a long way toward making any table attractive. It is not the elegance of the furnishing of a table, but it is the good taste and the absolute neatness that make it charming. And really it does not take any longer nor does it require more strength to have one's table always attractive. Hot soap suds, dry towels, careful scraping of dishes before they are put into the suds, will bring about this result. Every person who has practiced upon these lines will tell you that with hot suds and dry towels the labor of washing dishes is reduced by one half.

Might I say a word about the order in which this work should be done? Whatever glassware has been used should be first washed and dried. If milk has been in any of the receptacles, rinse with cold water, then wash in hot suds, place in hot water and wipe with dry towels. Silver should not be rinsed, but should be wiped directly from the suds. Next the cups and saucers. And now we have finished the fancy part of our dish-washing. All the plates and vegetable dishes should be carefully scraped and the scrapings put with refuse. (It goes without saying that every good house-keeper will have a receptacle for this debris, in some outside closet, which should be emptied two or three times a week.) For one's personal convenience it is better to have the plates and flat vegetable dishes washed first and then the deeper dishes. But those are matters for each one to decide for herself.

It is always well to restore to its appointed place in the closet or on the sideboard each dish after each meal, as upon this depends the neatness of the dining-room and the speed with which the table may be laid for the next meal. The old motto "A place for everything and everything in its place" is nowhere more applicable than in the dining room closets and in the pantry. If every one who reads this cook book should

turn around and say, "What right have you to suppose that I do not know this," I should say, "None whatever; only I have been implored to speak of these simple things."

Now as to the matter of serving, by which I mean the laying of the table and the way in which the courses are served. Breakfast varies so much in different families that it is quite unnecessary to speak of that. If the lady of the house is her own cook and handmaiden both, she will speedily learn to abbreviate her steps and by having a small table within reach of her own seat will avoid the getting up and down, which, to say the least, spoils her own meal.

Luncheon in these later days has assumed more importance in the social life than formerly. It is not so elaborate as a dinner, it is served in a more informal way and one can entertain ten or twelve people at luncheon with far less labor than for a corresponding number of persons at dinner. I have heard it said that the difference between a luncheon and a dinner is that at one you have soup and at the other you do not. This does not absolutely hold, because very frequently at luncheon one serves a bouillon, or a soup that is served in cups instead of in the regular soup plates. Still that is a general distinction that holds. One may have a very simple luncheon. Any good cook book gives menus from very simple to most elaborate luncheons. Three courses are all that are really necessary. These may be, bouillon, meats, dessert; or fruit, fish, meat, dessert; or a meat, a salad, a dessert. Or, again, one may have five or six courses: fruit, bouillon, fish, meat, entree, salad, ices, coffee. At a luncheon one can make use of *réchauffés*.

In general, in laying the table for luncheon, one would place on the left of each plate as many forks as there were courses. On the right, the knives—two sets of knives are usually sufficient. In line with the tumbler the spoons that may be required—bouillon, tea and coffee spoons. The napkin should be placed at the right of the plate. I say nothing about the decorations. Everyone recognizes the fact that flowers always add to the beauty of a table. A simple center piece of some growing plant, or a dish of fruit is all that is really necessary, something to mark the center of the table.

There is much liberty in a luncheon and if the prerequi-

sites which I have mentioned are observed, each housekeeper can make use of her own judgment and be assured of securing for herself and her friends a pleasant hour, since it is the exchange of nimble wits and kindly feeling that make hospitality.

A word about the little delicacies which are additions but by no means necessities: Olives, salted nuts, confections, bonbons are always served in little dishes disposed about the table as the eye of the mistress shall indicate. Too many of these dishes, however, detract from the simplicity of the table. A dish of chipped ice ready for the goblets is always ornamental to a table, and if one or two fern leaves are thrown upon it, it becomes a thing of beauty.

Perhaps I might add that when the table is served by a maid, she should place everything on a little salver or waiter and pass it to the guests. A clean doiley, decorated as much or as little as one pleases, saves the Japan or silver waiter, and adds to the dainty aspect.

I have been so urgently requested to write more definitely about a dinner, that, contrary to my own judgment, I will add a few lines on this subject, prefacing them by the statement that I shall not here attempt to consider a large and ceremonious dinner.

A very pretty dinner for 10 or 12 persons need have only five courses: Soup, fish, meat, salad, dessert, and always coffee, last. One somewhat more elaborate may have first, grape fruit (which has had the core and fibre removed and the interstices filled with sugar and been placed in the refrigerator until thoroughly chilled, half of the fruit to a person), or oysters served on the half shell, six to a person (if not on the half shell procure the extra selects), have them thoroughly drained and stand on ice until just before they are to be served; to be nice they must be very cold. Place around a plate with a slice of lemon in the center. If the oysters on the half shell are used they should not be opened until just as they are served. 2d, soup; 3d, fish; 4th, an entree (this is a side dish such as chicken croquette, or any little pattie); 5th, the roast, which is the main dish of the dinner; 6th, sherbet (that is, a water-ice served in glasses); 7th, any game like quail, part-

ridge, pheasant, and a salad; 8th, a dessert; 9th, fruits; 10th, coffee. To take the first menu more in detail:

First the soup. There are many from which to choose. As variety in flavor and appearance is always stimulating to the appetite, it is well to consider how the fish, which is the second course, is to be prepared. If plain boiled with drawn butter and egg sauce, then a dark, rich, highly seasoned soup would be palatable. If the fish is stuffed and baked with sauce Hollandaise, then a clear consommé, or a delicate cream soup would be preferable. Bread sticks, or what are commonly called soup crackers, should be served with the soup. With the fish course bread and butter spread in thin slices folded together is by many thought a sufficient accompaniment, but *plain* boiled potatoes, passed through a colander and lightly heaped upon a dish, are always in good form. The main dish of the dinner is the roast. This may be a fillet of beef, a saddle of venison, a leg of mutton, a roast turkey, or roasted chickens or ducks; whatever the season or one's individual taste approves. With this you will serve always two vegetables; you may very well have three—potato souffle, hominy croquettes, roast sweet potatoes, or potatoes mashed and fried in little round balls, maccaroni au patin and squash, or potatoes mashed and browned in the oven, green peas or beans and rice croquettes. In a word, potatoes in some form and then such vegetables as the season affords, spinach, tomatoes, parsnips, etc., never more than three at a dinner. Cranberry sauce or currant jelly or sweet pickles, and any sour pickle may be a very pleasant addition. The salad may be a shrimp, or lobster, or chicken salad, or a plain lettuce salad, or indeed any of the varieties with which modern cook books abound. The lettuce salad admits of a French dressing, but the others mentioned here require a mayonnaise dressing. Oysters fried in crumbs are a very nice accompaniment of the salad course. Toasted crackers, buttered, salted with grated cheese sprinkled over them, or if one prefers the salted wafers one can always purchase, and cheese sticks should be served with this course. The dessert may be selected from a great range of dainties. Pies, except at Thanksgiving or Christmas, do not find place in so large a dinner party as we are now discussing, and even the famous plum pudding is a

little heavy. But all the various confections such as frozen pudding, chocolate cream, floating island, velvet cream, blanc mange, ice cream, jellies, lemon, orange, coffee are awaiting the choice of the mistress of the feast.

It goes without saying that in the season of fruits one can have a charming dessert without recourse to the cook. Cake should be served with this course. Here again one has an embarrassment of riches to chose from. I would suggest that at this stage a light and simple cake is most desirable. In the season when fresh fruits are not attainable, nuts and raisins make a very pleasant end of a dinner and lead up to the coffee which completes the bill of fare. In some cases, in fact quite generally, the coffee is served in the parlor after the guests have left the table, but unless the service is well trained it is easier to have it at the table.

The directions for laying the table would be the same as those given for the luncheon table. If one has not forks or spoons sufficient to use for all the courses, they should be carefully washed and sent back into the dining room. There should be one person whose duty it is to attend to this so that there is no unnecessary delay.

I really feel that I ought to apologize. It seems to me a great impertinence to be sending out any such crude directions to those who perhaps have far more practical knowledge than I have, but you will believe me that what I have done has been actuated by the desire to do a little in the great labor of preparing this book for the benefit of the Ladies' Aid Society.

MRS. JAMES B. ANGELL.

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## MISCELLANEOUS.

### INVENTORY.

Women usually keep the run of their household possessions in their minds. A more satisfactory way is to make an inventory, as of table linen, rugs, pictures, bedding, crockery, glassware, silver, etc., and compare it at intervals with the articles in use to see that none are missing and to know when certain articles should be replaced. This carefulness does not

presuppose *small*, but rather *nice* dealing. This is a custom in many English families that American women will do well to copy.

MRS. W. B. HINSDALE.

EVERY HOUSEKEEPER SHOULD KNOW.

That melted butter will not make good cake. That veal should be white, dry and close grained. That mutton should be deep red and close grained. That the colder eggs are the quicker they will froth. That lemons will keep for weeks if covered with cold water. That soap and salt mixed and rubbed on mildewed spots will remove them. If water boils long before the vegetables are put in, it has lost its gases, so is flat and tasteless, and the vegetables will not look well or have a fine flavor. Mortar and paint may be removed from window glass with hot sharp vinegar. Drain pipes and all places that are sour or impure may be cleaned with lime water, copperas water or carbolic acid. Beeswax and salt will make flat irons as clean and smooth as glass; first wax then scour with salt on a paper or rag. A small bag of sulphur kept in a drawer or closet will drive away ants. Remove stain of egg from silver by rubbing with salt. By rubbing lemon thoroughly into a sour sponge and rinsing in warm water it will become fresh as new. If brooms are wet in boiling suds once a week they will become tough, will not cut the carpet, and will last much longer, always sweeping like a new broom. Spots can be taken from gilt frames by rubbing lightly with flannel moistened with white of an egg. To brighten rub with oil of turpentine.

MRS. SARAH B. CHICKERING.

FOR DISH WASHING.

Wyandotte soda added to the water for washing, and also the rinsing water give a brightness highly desirable.

MRS. SOULE.

WASHING FLUID.

One lb. Babbitt's Potash dissolved in 1 gallon boiling water, when cold add  $\frac{1}{2}$  oz. salts of tartar,  $\frac{1}{2}$  oz. aqua amonia. Soak clothes  $\frac{1}{2}$  hour or so in soap suds, rub slightly and soap them. 1 cup of fluid to 3 pails of water put in boiler. Boil clothes 20 minutes.

MISS P. A. NOBLE.



## CLEANING FLUID.

For silk or delicate fabrics. 1 qt. deodorized benzine,  $\frac{1}{2}$  oz. ether,  $\frac{1}{2}$  oz. cologne,  $\frac{1}{2}$  oz. alcohol,  $\frac{1}{2}$  oz. chloroform.

AUGUSTA S. KEECH.

## CLEANING FLUID FOR SILK OR WOOL.

Sulphuric ether, chloroform, oil of wintergreen, each  $\frac{1}{4}$  drachm, alcohol  $\frac{1}{2}$  drachm, dead naphtha  $\frac{1}{2}$  pt.

MRS. SARAH B. CHICKERING.

## TO KEEP EGGS.

One pt. salt, 1 pt. slacked lime, 3 gals. water. Place the eggs in a jar, little end down, mix brine, pour on, and keep covered. This brine more than fills a 4 gal. jar.

MISS P. A. NOBLE.

## BAKING POWDER.

Eight ozs. bicarbonate of soda, 7 ozs. tartaric acid, 1 pt. corn starch (or flour). Sift all together 7 or 8 times. This makes about  $1\frac{3}{4}$  lbs.

MRS. ARTHUR G. HALL.

## FOR REMOVING GREASE SPOTS FROM CLOTH.

One qt. benzine,  $\frac{1}{4}$  oz. oil of wintergreen,  $\frac{1}{8}$  oz. chloroform,  $\frac{1}{8}$  oz. sulphate ether,  $\frac{1}{4}$  oz. alcohol,  $\frac{1}{4}$  drachm bay rum,  $\frac{1}{4}$  drachm ammonia,  $\frac{1}{4}$  drachm borax.

MRS. CHARLES L. NOBLE, New York City.

## CARPET SOAP.

One bar of Dobbins soap dissolved in 1 gal. of water. Add 2 ozs. ether, 2 ozs. glycerine, 2 ozs. ammonia. Mix well together and apply with brush.

MRS. W. B. HINSDALE.

## DISINFECTANT FOR CLOTHES.

Two lbs. alum, 1 lb. common salt, 2 gals. water. Use 1 qt. of this to 1 gallon of water and in this boil things for at least  $\frac{1}{2}$  hour of hard boiling. Wash woodwork, etc., in this solution undiluted.

MRS. R. C. DAVIS.

## FURNITURE SOAP.

Ammonia water (stronger), 1 oz.; Oleic acid, 4 oz. Mix thoroughly. To clean, or remove water or steam spots from varnish, apply with damp sponge and remove with damp cloth.

MRS. A. B. STEVENS.

HAIR TONIC.

Tincture cantharides, 2 drs.; quinine bisulphate, 30 grs.; glycerine, 1 oz.; alcohol, 3 ozs. Mix. Apply a teaspoonful to the scalp daily with the tips of fingers and brush thoroughly.

DR. A. B. STEVENS.

COUGH SYRUP (EXCELLENT).

Five cents' worth hourhound leaves, 5 cents' worth or 1/2 oz. paregoric, 1 lb. brown sugar. 1 qt. water. Steep hourhound in the water, then strain, boil with the sugar until reduced to 1 pt. When cool add the paregoric. Bottle, ready to use.

MISS H. M. BRAUN.

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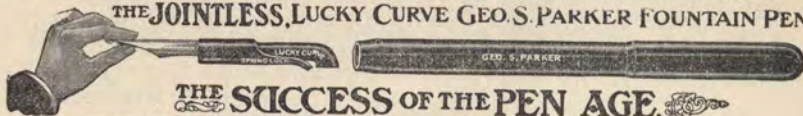
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## INDEX.

- Almonds, Salted, 242  
 Apple and Banan. Fritters, 126  
 Apple Meringue, 220  
 Apple Omelet, 81  
 Apples Baked, 219-220  
 Asparagus, 137  
   Cream of Soup, 17  
 Aspic Jelly, 69  
 Bacon, Cal's Liver and, 50  
 Baking Powder, 260  
 Bananas Baked, 221  
 Beans, 143  
 Beef, Cannelon of, 44  
   Filet of, 38  
   Loaf, 42, 44  
   Omelet, 41  
   Roast, 37, 38  
   Savory, 41  
   Sera, ple, 42  
   Soup, 10, 14  
 Beef-teak, 39, 41  
 Beet Salad, 104  
 Beverages, 244-247  
 Biscuit, Cream, 116  
   Sweet Potato, 116  
   Drop, 116  
   Taffy, 116  
 Bisque, 14, 230, 231  
 Blueberry Patties, 121  
 Boudins, Veal, 6  
 Bouillon, 10, 11  
 Bread, Binah Muffins, 123  
   Brown, 117  
   Coffee, 115  
   Corn, 121, 122, 123  
   Entire Wheat, 119  
   Graham, 119  
   Indian Steamed, 121  
   Pone, 123  
   Rusk, 115  
   Sally Lunn, 114  
   Scotch Short, 115  
   Virginia Corn, 122  
   Waffles, 126  
   White, 110, 111  
 Buckwheat Cakes, 126  
 Buns, Corn, 125  
 Bun, Scotch, 178  
 Butter, Maitre d'Hotel, 71  
   Sauce Brown, 71  
 Cabbage, 138  
   and Lettuce, Dressing for, 100  
   Salad, 105  
 Cake, 179-198  
   Angel, 159  
   Apple Frosting, 170  
   Corn, 122  
   Filling, 168, 170  
   Hoe, 123  
   Icing, 160, 170  
   Johnny, 123  
   Layer, 166-167  
   Loaf, 173-186  
   Spunge, 16-163  
   Sunshine, 160  
 Cakes, Buckwheat, 126  
   Christmas 1 4, 1'5, 196  
   Corn, 141  
   Crullers, 191  
   Ginger, 187, 191  
   Hermits, 191, 192  
   Jolly Boys, 190  
   Kisses, 197  
   Puffs, 191, 208,  
   Quince, 196, 197  
   Ricks, 191  
   Small Fancy, 186, 188  
   Spanish Bun, 187  
   Turkish, 198  
 Cal's Head, Baked, 46  
 Candy, 240-242  
 Canning Fruit, 156  
 Capers, 71  
 Caramel, 22  
 Casserole, 50, 55, 66  
 Catsup Tomato, 148  
 Cauliflower, 138  
 Celery, 1 9  
   Slaw, 104  
   Soup, 16  
 Charlotte, Orange, 224  
   Russe, 225  
 Chafing Dish, 231-240  
 Cheese Balls, 84  
   Chicken, 64  
   Fondue, 236  
   Omelet, 82  
   Ramekins, 85  
   Rice and, 86  
   Souffle, 85  
   Straws, 84  
   Toast, 85  
 Cherries, Spiced, 151  
 Chicken, 58  
   Blanquetted, 62, 64  
   Casseroles, 66  
   Cheese, 64  
   Cream, 65  
   Chicken—  
     Croquettes, 49, 66  
     Jellied, 62  
     Maryland, 57  
     Patties, 68  
     Pie, 58, 60  
     Poulet-an-Riz, 61  
     Press'd, 61  
     Salad, 108  
     Souffle, 62  
     Soup, Cream, 12  
       errapin, 61  
     White Soup from, 12  
 Chili Sauce, 147  
 Chocolate, 244, 245  
   Cream, 223  
   Pudding, 217, 218  
 Chowder, Fish, 13  
 Clams, Devil-d, 31, 32  
 Cleaning Fluid, 260  
 Codfish Balls, 30  
 Coffee, 214  
   Bread, 115  
 Consomme, 10  
 Cookies, 192-194  
 Corn Bread, 121, 122, 123  
   Buns, 125  
   Dodgers, 125  
 Corned Beef, Curing, 44  
 Corn Meal Muffins, 124, 125  
   Soup, 16, 17  
 Cough Syrup, 261  
 Crab Apples, Spiced, 151  
 Cranberries, to Cook, 220  
   Jelly, 155  
 Croquettes, Chicken, 49, 66  
   Ham, 54  
   Hominy, 87  
   Meat, 56  
   Potato, 132, 133  
   Rice, 88, 89  
   Salmon, 28  
   Sweetbread, 54  
   Veal, 49, 50  
 Creams, 222-226  
 Cream Sauce, 70  
 Croutons, 22  
 Cucumber Dolmasi, 136  
 Cucumbers, Pickled, 149  
 Currants, Spiced, 150  
 Custard, 227, 228  
   Orange Float, 228  
 Cutlets, Egg, 78  
   Veal, 45  
 Disinfect' for Clothes, 261

- Dodgers, Corn, 125  
 Doughnuts, 188, 190  
 Dressing, French, 98  
   For Cabbage and Let-  
   tuce, 100  
 Salad, 98, 102  
 Duck, Roast, 68, 69  
 Dumpling, Apple, 208  
 Liver Soup with, 13  
   Soup, 21  
   Sponge, 40  
   Veal German, 46  
 Eggs, a La Carac's, 78  
   a La Creme, 84  
   Baked, 77  
   Boiled, 77  
   Coddled, 84  
   Cutl. ts., 78  
   Escalloped, 82  
   Golden Cream Toast, 80  
   Marguerites, 80  
   Omelet, 81, 82  
   Salad, 115  
   Spanish, 84  
   Steamed, 77  
   Stuffed, 78  
   Timbales, 80, 81  
   To Keep, 360  
   With Cream, 236  
 Fish and Shell Fish, 25-34  
 Fish Baked, 25  
   Balls, Cod, 30  
   Balls, New England, 30  
   Broiled, 25  
   Chowder, 13  
   Fried, 25  
   Pudding, Norwegian, 26  
   Soup, 13  
 Flour, to Brown, 22  
 Fritters, 125, 126, 190  
   Corn, 140  
   Parsnip, 141  
 Fruit, Canning, 156  
 Fudges, 241  
 Game, Sauce for, 71  
 Gas Range, Cooking with  
   a, 92  
 Gems, 119  
 Ginger Bread, 184  
 Goose, Roast, 68  
 Graham Bread, 119  
   Gems, 119  
   Puffs, 121  
 Grape Sauce, 156  
   Spiced, 151  
   Juice, 247  
 Gravies, Soups and, 22  
 Gumbo, 11  
 Hair Tonic, 261  
 Ham, Balls, 54  
   Croquettes, 54  
   Souffle, 53  
   Curing, 44  
   To Bake a, 53  
   Patties, 53  
 Hominy Croquettes, 87  
 Huckleberry Gems, 121  
 Ice Cream, 228-230  
 Ice, Lemon, 233  
 Invalid Dishes, 247-253  
   Also see Junket, Soups,  
   Desserts, Coddled Eggs,  
   etc.  
 Jam, Blackberry, 155  
 Jambolaya, 84  
 Jelly, 155, 156, 225, 226  
   Aspic, 69  
   Strawberry, 156  
 Jelly—  
   Tomato, 104  
 Johnny Cake, 123  
 Jolly Boys, 190  
 Junket, 227  
 Kidney with Sour Gravy, 56  
 Lamb, Barbecued, 52  
   Chops, 53  
   Roast, 52  
   To Cook Leg, 52  
 Lemonade, 245  
 Lemon Butter, 226  
   Ice, 233  
   Puff, 227  
   Whip, 227  
 Lettuce, Wilted, 136  
 Liver and Bacon, 50  
 Liver Dumpling, Soup  
   with, 13  
 Loaf, Beef, 42, 44  
 Lobster, Cre. med., 30, 31  
   Devilled, 31  
   Salad, 103  
 Macaroni, 86  
   Noodle, 87  
 Macaroons, 196  
 Mackerel, Baked, Salt, 25  
 Marguerites, 80, 196  
 Marmalade, 153, 155  
 Mayonnaise, 98, 99  
 Meats and Poultry, 37  
 Meat Balls, 44  
   Casserole, 50, 55  
   Croquettes, 56  
   Creamed, 55  
   Pudding, 55  
   Sauce, 148  
 Meringue, Apple, 220  
 Mince Meat, 202  
   Veal, 48  
 Mock Turtle Soup, 11  
 Mousse, 231, 232  
 Muffins, 123, 124, 125  
 Mushroom Sauce, 70  
   Soup, 17  
 Mustard, Mixed, 70  
   Pickles, 146, 147  
   Noodles, 87  
   Soup, 21  
   Stuffed, 44  
 Oatmeal Gems, 121  
 Omelet, Apple, 81  
   Baked, 82  
   Beef, 41  
   Cheese, 82  
   Egg, 81, 82  
 Onions, 139  
   Soup, 21  
 Orange Salad, 106  
 Oyster Bisque, 14  
   Chicken Pie with, 60  
   Cocktail, 14  
   Devilled, 32  
   Escalloped, 32  
   Fricassee, 34  
   Fried, 32  
   Loaf, 34  
   Patties, 34  
   Salad, 102  
   Vegetable, 142  
 Pancakes, 126  
 Parsnip Balls, 141  
   Fritters, 141  
   Paste, 201  
   Pastry, 45  
 Patties, Blueberry, 121  
   Chicken, 68  
   Corn, 141  
 Patties—  
   Ham, 53  
   Oyster, 34  
   Veal, 68  
 Pea Soup, 18  
 Peaches, Mango, 152  
   Pickled, 151, 152  
 Pears, Chipped, GINGERED 153  
   Pickled, 151  
 Peppers, 14  
 Piccalilli, 146  
 Pickles, 14, 52  
 Pie, Amber, 204  
   Beef Steak, 41  
   Chicken, 58, 60  
   Chocolate, 206  
   Cranberry, 107  
   Cream, 206, 207  
   Custard, 204  
   Lemon, 204, 206  
   Pineapple, 207  
   Pumpkin, 207  
   Rhubarb, 207  
 Piffaff Turkish, 87  
 Pillau, Veal, 48  
 Pone, 123  
 Pop-Overs, 117  
 Potage a la Reine, 12  
 Potatoes, 130, 133  
   And Rye Bread Soup, 18  
   Salad, 107  
   Soup, 18  
   Sweet, Biscuit, 116  
 Poulet au Riz, 61  
 Poultry, Meats and, 37-71  
   Stuffing for, 57  
 Preserves, Currant, 155  
 Pudding, 209-219  
   Apple, 213  
   Cracker, 212, 213  
   Date, 216  
   Ginger, 212  
   Gooseberry, 216  
   Graham, 210  
   Huckleberry, 215  
   Indian, 212  
   Lemon, 214  
   Meat, 55  
   Norwegian Fish, 26  
   Orange, 214  
   Peach, 215  
   Plum, 210, 211  
   Prune, 216, 217  
   Rice, 209  
   Sponge, 209, 210  
   Strawberry, 215  
   Suet, 211, 212  
   Yorkshire, 38  
 Puffs, Cream, 208  
   Graham, 121  
 Pumpkin Pickles, 149  
 Quinces, Baked, 221  
   Honey, 153  
 Rice and Cheese, 86  
   And Wheat Casserole  
   of, 55  
   Creamed, 224  
   Croquettes, 88, 89  
   Fritters, 125  
   How to Boil, 85  
   Muffins, 124  
 Risotto, 89  
 Rivolle Soupe, 21  
 Rolls, 111, 112, 114  
 Rusk, 115  
 Rye Bread, Potato and  
   Soup, 18  
   Muffins, Fried, 124

- Salad, 97-107  
 Columbine, 103  
 Dressing, 98-102  
 Macedoine, 106  
 Waldorf, 105  
 Walnut, 105  
 Sandwiches, 126, 127  
 Sally Lunn, 114  
 Salmon Cream, 28  
 C oquettes, 28  
 In Mould, 28  
 Loaf, 26  
 Salad, 102  
 Salsify, 142  
 Sauce, for Meat, 70, 71  
 Grape, 156  
 Pudding, 219  
 Sauces, 147, 148  
 Schmor Braten, 42  
 Scones, Scotch Soda, 115  
 Sherbet, 232, 233  
 Shortbread, Scotch, 115  
 Shortcake, 208, 209  
 Shrimp Salad, 102  
 Shrub, 246  
 Slaw, Celery, 104  
 Soap, 260  
 Souffle, Cheese, 85  
 Chicken, 62  
 Ham, 53  
 Soup, Almond, 20  
 Bean, 14, 15  
 Beef, 10  
 Celery, 16  
 Corn, 16, 17  
 Cream Chicken, 12  
 Cream of Asparagus, 17  
 Cream Tomato, 19  
 Dumplings, 21  
 Fish, 13  
 French, 19
- Soup—  
 Mock Turtle, 11  
 Mushroom, 17  
 Noodle, 21  
 Onion, 21  
 Pea, 18  
 Pistachio, 20  
 Potato, 18  
 Potato and Rye Bread,  
 18  
 Rivolle, 21  
 Sweet Bread, 13  
 Stock, 9, 10  
 Tomato, 19, 20  
 White from Chicken,  
 12  
 With Liver Dumpl'g, 13  
 Soups, 9, 22  
 Spiced Fruits, 151, 151  
 Spinach, 136, 137  
 Squash, 142, 143  
 Squirrels, 69  
 Steak, To Cook, 39  
 Stew, 39, 40  
 Succotash, 142  
 Sweetbread Soup, 13  
 Sweetbreads, 54  
 Salad, 103  
 Mock, 50  
 Taffy, 242  
 Taffy Biscuit, 116  
 Tapioca, 23, 228  
 Tartare Sauce, 71  
 Tea, 244  
 Terrap n, Chicken, 64  
 Mock, 53  
 Toast, Cheese, 85  
 French, 126  
 Golden Cream, 80  
 Tomato Catsup, 148  
 Jelly, 104
- Tomatoes, Macaroni  
 with, 86  
 Tomato Pickle, 1, 5, 152  
 Salad, 104  
 Sauce, 70, 148  
 Soup, 19, 20  
 Soup, Corn and, 17  
 Tomatoes, 134, 135, 136  
 Spiced, 150, 151  
 Turbot, 26  
 Turkey, Roast, 56  
 Turnip, 133, 134  
 Veal and Rice Croquettes  
 88  
 Boudins, 46  
 Breast, Stuffed, 45  
 Collon, 51  
 Croquettes, 49, 50  
 Cutlets, 45  
 German Dumplings, 46  
 Loaf, 48, 49  
 Mince, 48  
 Patties, 68  
 Pudding, 48  
 Roast, 45  
 Vegetables, Egg Plant, 139  
 Sauce for, 140, 143  
 Timetable for Cook-  
 ing, 129  
 Venison, Leg of Mutton  
 a la, 52  
 Wafers, Peppermint, 242  
 Waffles, 126  
 Washing, Dish, 259  
 Watermelon Pickle, 149  
 Spl ed, 150  
 Welsh Rarebit, 235  
 White Fish Turbot, 26  
 Yeast, 109  
 Yorkshire Pudding, 38



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SURPLUS	-	-	150,000
RESOURCES,	-	-	1,300,000

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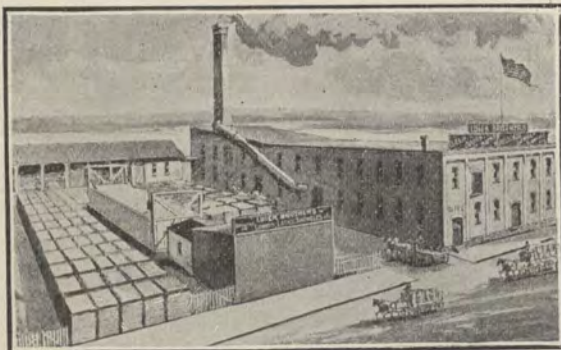
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TIME TABLE.

First car leaves Ann Arbor for Detroit at 6:45  
 a. m. Every half-hour thereafter until  
 45 p. m. Thereafter hourly until 9:45.

Last car leaves Ann Arbor for Detroit at 11:15  
 p. m.

First car leaves Detroit for Ann Arbor 6:30  
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F. H. BELSER, Cashier.  
H. A. WILLIAMS, Ass't Cashier.

NO. 26.

## **The Farmers & Mechanics Bank**

COR. MAIN AND HURON STS.

CAPITAL,	-	-	-	\$50,000.00
SURPLUS PROFITS,	-	-	-	40,000.00

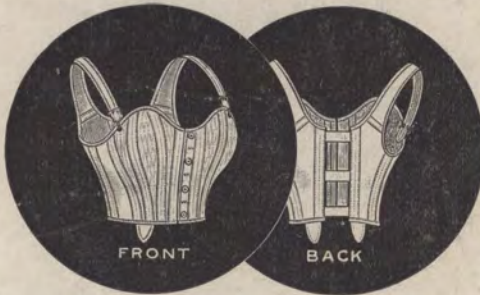
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Some one gave me this recipe yesterday & I made it for supper. It is so easy and may help you some day when you want a hearty dish.

Heat 1 can Campbell's Tomato Soup when boiling add, 1 cup diced cheese, a few drops Worcestershire Sauce. When cheese is melted, add one egg which has been well beaten. Cook a minute longer then serve on toast or bread.

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50 52-54 WEST 22<sup>nd</sup> ST. N.Y.

### Uncooked Fudge

This fudge has our recommendation for being exceedingly good, although the making of it requires only a very little time.

1 egg.  
3 tablespoons cream.  
1 pound confectioner's sugar.  
4 squares of chocolate.  
3 tablespoons butter.  
1 cup walnuts.  
Half teaspoon vanilla.

Beat the egg white, add yolk and beat again well, add the cream and sugar and beat again. Melt butter and chocolate together and add to first mixture. Lastly, add nuts chopped very fine and vanilla. Drop from a spoon on waxed paper.

### BREAKFAST, 1

EGGS.

Put in boiling water, draw to the back of the stove, or if gas is used place the pan over simmer burner turned so low the water will stay very hot, but *not* boil. If desired very soft take out in 5 minutes; if better done, at the end of 8 or 10 minutes; if hard boiled, 15 to 20 minutes. Experience only will enable one to determine the right degree of heat and time required. Eggs boiled in this way are more delicate than those quickly boiled.

### BAKED EGGS.

Break into an earthen nappy or shallow baking dish in which they may be served as many eggs as needed; sprinkle with salt and pepper; add 4 or 5 tablespoonfuls of cream; dot with bits of butter, and bake till the eggs are set, but not hard.

### BAKED EGGS.

One oz. of bread crumbs soaked in  $\frac{1}{2}$  pt. of milk, add 4 eggs and salt and pepper. Bake in a pudding dish. Mrs. BOUKE.

### STEAMED EGGS.

Are very delicate, especially for invalids. Prepare them the same as baked eggs, omitting the cream if desired, and steam over hot water.

### HARD BOILED EGGS WITH BUTTER.

Hard boiled eggs are nice, cooked 15 or 20 minutes, and served hot. Remove the shells and serve with hot melted butter over them.

### HARD BOILED EGGS WITH CREAM SAUCE.

Cut eggs in two crosswise, cut off tip so they will stand upright on platter. Pour cream sauce around them.