# THE COMFORT

OF

# COOKING AND HEATING BY GAS

BY

MARION HARLAND

WITH 325 EXCELLENT RECIPES EDITED BY THE AUTHOR

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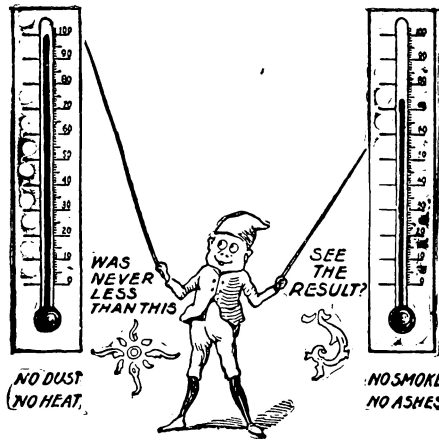


# COMFORT OF USING A GAS STOVE FOR COOKING

This cut illustrates one of the comforts of a Gas Stove.

Then think of the saving in cost of kindling for fires, of coal, of stove repairs, not to speak of the labor of making fires and keeping them up, and carrying coal and ashes.

The wear and tear of carpets and furniture from the dust of your coal fires also is a considerable item, which can be all avoided by having your fuel on tap.

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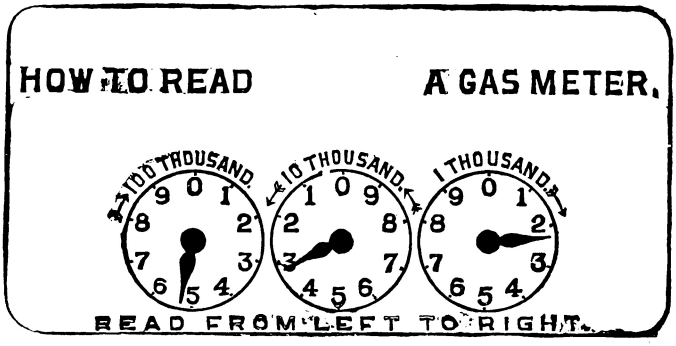


One complete revolution of a hand registers the number of cubic feet of gas marked above the dial.

Put down the figure which the hand has just passed on each dial, add two ciphers, and the number obtained will be the amount of gas in cubic feet that the meter has measured. From this amount subtract the last reading of the meter rendered, and you have the amount of gas consumed in the intervening period.

Example of reading a meter from above dial: 53200.

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# THE ART OF COOKING BY GAS.

## THE OLD AND THE NEW.

Among the domestic burdens that press alike upon householder and housekeeper, the Fuel Question claims and keeps bad eminence.

Open woodfires in cities are the luxury of the rich. If the attempt be made to force wood to do the full work of coal, it is expensive everywhere, even in regions where it may be had for the gathering. As a feeder of ranges and furnaces where a fierce and steady heat is required, it is a failure under the most favorable circumstances. Let coal be cheap or dear, it *must* be bought by people who essay to be tolerably comfortable all the year around. It holds a place among "must haves" that lends it a sort of ugly dignity. A man makes merry over doctors' bills and plumbers' extortions. He is an optimist of the first water who can smile over the annual coal bill. Be the housemother wasteful or frugal, the sum paid for "putting in the winter's supply" when coal is at the lowest quotation, is more than was expected, and the grimy lumps never last as long as purchaser and consumer had hoped they would. This item of household expenses is a pull, a hard pull and a pull altogether upon pocket and spirits.

Once in the house, it becomes, straightway, the most troublesome of comforts. It is heavy; it is bulky, and, from the day it is dumped, or shot into the cellar, to the hour when the scavenger carts away the "cinders, ashes, dust," which are the wretched residuum of the "black diamond," it is only dirty and that continually. It settles in sooty powder upon carpets, furniture and human skin; it clogs the breathing apparatus and hurts the eyes. The

question "How many fires will I be having to look afther?" and "Yez have in a man to moind the furnace, av coorse?" are heard by the employer with a sinking of heart born of sore experience.

"When we begin to have fires in the house in the fall," is a periodical doomsday.

And, as if the positive side of the evil were not enough to daunt us, we are told by wiseacres that we get but one-tenth of that for the sake of which we have endured labor and inconvenience. Nine-tenths of the heat we would utilize goes up the chimney, leaving a pitiful remnant at our service for cooking our food and warming ourselves and making our houses habitable in severe weather.

It would seem amazing that shrewd economists have submitted so long and with a respectable degree of patience to what we characterize as outrageous in weighing the pros and cons of the case. To a lively imagination there is poetical justice in the fact that from the tyrant Coal has, in these latter days, been wrung that which is to compass his downfall as a direct agent in domestic service. Gas, which is the subtle spirit of coal promises to degrade such discomfort and waste as I have described to the rank of an obsolete nuisance.

The quick-witted American inventor, anticipating the day when the American housewife will rebel and inaugurate a new era in Cookery, has gas stoves and gas-ranges ready to meet her demands. These, he asserts—and proves—will boil, roast, broil and fry more satisfactorily than coal could ever cook by such processes. Passing over the saving of the labor of lugging up heavy scuttles; the economy of time once expended in building fires and waiting until they were aglow before beginning to cook; the mercy to mortal tempers bitterly tried by waiting and watching, and the exemption from the refuse that must be cleared out and bestowed elsewhere before a new fire can be kindled—our benefactor further asserts that meats, cooked by gas, retain at least eighty per cent of flesh, juices and flavor, while those cooked by the ordinary coal fire retain but sixty. The rest of the "goodness" of the viand has joined the ninety per cent of the heat in its flight up the chimney.

**Gas stoves are housekeepers' best workers.**

"Touch the tap and we will do the rest," might be the clever patentee's motto.

"Instead of the fire controlling the cook, the cook will, hereafter, control the fire," prophesies an official report of a year's experiment with gas as fuel in the kitchens of a large hospital.

Another report says—"The saving in the weight of meats, the avoidance of scorching, drying and waste incident to the use of a coal fire which cannot be perfectly regulated, will more than pay for the gas used in the course of the year."

An intelligent housekeeper said to me last year, after four months' use of a gas-range :—

"I looked into my kitchen this morning, an hour after breakfast and found it clean, shaded and cool, although the September heat is intense out-of-doors. As soon as meals are sent to the table every bit of heat is shut off from range and room. Those who have never made trial of the New Way have no just conception of what they are losing. Think of having no coal to bring upstairs ; no dampers to regulate (and to break) ; no ashes to take up ; no kindling-wood to buy or to chop, no fretting because the fire is too low to toast your bread and to broil your steak. In five minutes after the gas is turned on, the gridiron is ready for use ; in ten, the ovens are heated and water boils in the kettle. The proverbs as to the effect of the fire upon the cook's temper will lose force when the poor creature no longer lives and moves and has her daily being in what is, all summer, a foretaste of purgatory. She dare not let the fire get low, much less go out, in a coal stove. Bringing it up again is too serious a matter.

"All this I rehearsed to myself as I stood upon the threshold of my kitchen and surveyed the pleasant interior. A pretty screen hides the business-corner, out of business hours. Mary, busy with the pantry-shelves, crooned contentedly to herself, clad in clean calico gown and white apron. She says, 'Gas is a wonderful help to a livin' out gurrel's clothes, there bein' no cinders, nor ashes, nor crock nor nothin'—to dirty them.'"

That the above is not a fancy-sketch I can testify, and so can hundreds of liberated housewives who have tasted

**You control the fire with gas as fuel.**

for themselves the New Way and found it good. The plausible objection to the introduction of gas as fuel,—namely, that the average hireling will waste what is so easily obtained—has light weight with those of us who are familiar with Bridget's ways and Dinah's means when the coal-cellar is accessible and butter, sugar and flour are not kept under lock and key. The price of economical usage in any and all of the conditions common to human housekeepers is eternal vigilance. The tell-tale gas-meter is a surer curb upon the reckless spendthrift than the master's account book which records the date of the last "coaling," or the mistress's memory of the time when her store-room was replenished.

The directions for the management of gas-stoves and the recipes for cooking over and in them, which follow these introductory words are believed to be excellent and practical. In this persuasion, I commend them hopefully to my fellow-housekeepers.

Marion Harland

**A cordial invitation is extended to our consumers to examine the many excellent appliances for cooking and heating by gas now on exhibition at the show-rooms of the many dealers in our city, a list of which may be found in the back of this book.**

## NINE REASONS WHY YOU SHOULD USE GAS FOR FUEL.

1. BECAUSE—If properly used it is cheaper than wood or coal.
2. BECAUSE—It is always ready. A fire can be ready at a moment's notice.
3. BECAUSE—It saves labor. There is no carrying of coal or ashes, and it does not make dirt in the kitchen.
4. BECAUSE—It Bakes, Cooks, Broils, and Roasts to perfection. You have full control of the fire, and the heat can be increased or diminished to suit the kind of food prepared. It prevents all scorching and burning.
5. BECAUSE—Meats roasted or broiled by Gas retain their flavor, and do not lose as much in weight as when prepared on other fires.
6. BECAUSE—There is no possible danger of explosion, as with liquid fuels. Any child can manage a Gas Stove and Range with perfect safety.
7. BECAUSE—You do not have to pay for your fuel until after you have used it. People generally lay in a stock of wood and coal, and pay for the same before they receive any benefit from it.
8. BECAUSE—Recent styles of Gas Stoves and Ranges are practically indestructible, and you do not have to be continually making repairs, as with coal stoves.
9. BECAUSE—The finest parlors can be heated in winter by the use of Gas Heating Stoves, without dust or dirt, and an even degree of heat may be maintained in the room by regulating the burners.

**A gas range earns its cost; a coal stove never does.**

## DIRECTIONS FOR USING GAS STOVES.

SETTING UP THE STOVE.—The gas-pipe should, when possible, be taken from the largest main pipe accessible, or in every case from a supply of *not less* than ½ inch (*inside measure*). In case a stop-cock is required at the side of the stove, care should be taken to have one of "*full-bore*," as many large taps are made that have only a small gas way.

LIGHTING.—The burners on the hot-plate, for cooking, should burn *blue flame*. It is advisable to allow the gas to escape for a few seconds before the light is applied, in order to clear the pipes of air, which is liable to cause the gas to ignite within the air chamber near the top. If this lighting back *does* occur, it may be known by the flame burning *white*, and by a peculiar hissing noise within the burner. In this case, the tap must be shut off until the flame goes out entirely, when it may be relighted properly without difficulty.

BROILING.—The Broiler Burners, of whatever size, should be lighted at least *three minutes* before using. Place the pan immediately under the burner. Steaks, chops, young fowls, oysters, game, fish, ham, bacon, etc., may be deliciously cooked in this way.

TOASTING.—The bread on the gridiron should be placed as close to the burner as can be without causing the bread to blaze.

BAKING.—Let the oven become thoroughly heated before using, as when coal is the fuel.

BOILING.—As soon as the contents of the utensil have

reached the boiling point, expense for gas may be lessened by reducing the flow at least one-half, and still more if simmering only be required.

FRYING.—The pan and fat should be quite hot before using, and, as in boiling, gas may be economized by turning down, for if a full head of gas is on it will cause the fat to burn.

ROASTING.—Place the meat on the gridiron in the pan, leaving a space of three or four inches between the burner and the meat. Basting should be done often, and the meat turned several times during cooking. Calculate fifteen minutes to the pound. When the spit is used the gridiron and pan are not available, but the curved reflector must then be used.

## HOW TO CLEAN A GAS-STOVE.

The work is easy and simple when done in the right way. It is important that it should be attended to regularly as the accumulation of burnt grease is as disagreeable as on the old-fashioned range.

Wash off the stove with soda-and-water to remove the grease; wipe with a soft cloth and when perfectly dry clean with black lead or other good stove-polish. When the top of the stove is movable it should be taken off about once a week and the grease and dirt that has gathered underneath the sheet-iron plate scraped off. Then cleanse the plate thoroughly dry and readjust it into position.

**The expert cook uses a gas range.**

# SOUPS.

THE base of soup should be good lean fresh meat and bones—two ounces of bone to a pound of meat. Allow one quart of water to a pound of meat; put it on the Gas Stove and bring slowly to a boil; skim well, turn gas low and allow it to simmer for five hours; add a little pepper and salt, strain into a stone jar and place it where it can cool quickly. In cold weather this stock will keep several days, and from it can be made a variety of soups, according to flavorings or materials used. Vegetables, tapioca, rice, etc., should be cooked before they are added, as too much boiling spoils the flavor of the broth.

It is best to make the broth or stock the day before it is to be used, so that all the grease may be removed.

Onions are nicer if fried until brown in hot butter before they are added to the soup.

Yolks of hard-boiled eggs, poached eggs, lemon slices, or *croutons* are simple additions used with soup. Place in the tureen, one for each person, and pour the soup over them.

STOCK FOR SAUCES AND GRAVIES.—Place in a saucepan fresh bones of beef, mutton, lamb, veal, or poultry, of either or all; also bones of the same meats from roasted pieces or trimmings, with one quart of cold water to every pound of meat or bones, add vegetables and seasonings, and simmer six hours; pass through a strainer, let it get cold, remove every particle of fat and set aside for use.

**To Make Soup from Stock prepared as above.**

Pour two quarts, or more if required, of the liquor into a saucepan, and put on the Gas Stove to boil; when boiling, sprinkle in two ounces of tapioca or sago, and boil fifteen minutes, stirring occasionally.

Tapioca, barley, sago, or rice that is to be thus used

should be soaked two hours in cold water before it goes into the soup.

### Another Way of making Stock.

Have a large pot on the back of the Gas Stove. Put in minced lean beef, either cooked or raw, in the proportion of one pound of beef to one quart of water. Add pork rinds with all the fat taken off. This may cook slowly two days, when using the Gas Stove. When cold, skim off all the fat, put into another vessel and strain out the meat. This stock may be used for all soups in which meat broth is required. Thicken with barley, rice, sago, macaroni or vermicelli.

### Bean Soup No. 1.

If dried beans are used they must be soaked at least six hours, then boiled for an hour before they are turned into the stock. A cup of beans will thicken three pints of stock. Fresh beans should be parboiled, then boiled to a pulp in the stock. Rub through a colander, then through a soup-strainer. Season with butter, a tablespoonful rolled in a tablespoonful of flour, pepper and salt.

### Bean Soup No. 2.

Soak one and a half pints of beans in cold water over night. In the morning drain off the water, wash the beans in fresh water, and put into the soup kettle, with four quarts of good beef stock, from which all the fat has been removed. Turn gas low so that it will boil slowly but steadily for three hours at the least. Two hours before dinner slice in an onion and a carrot. Some think it improved by adding a little tomato. Rub through a colander and send to the table hot.

### Beef Soup.

Boil a "shank" of beef in two gallons of water (put into the pot cold and without salt) about four hours ; take out meat into a chopping bowl ; put the bones back into the kettle. Slice very thin one small onion, six potatoes and three turnips into the soup. Boil until all are tender. Have at least one gallon of soup when done. It is improved by adding macaroni or noodles, just before taking

off. Chop the meat that has been cut from the bones fine while warm, season with salt and pepper, and one teacup of soup saved out before putting in the vegetables. Pack in a dish and slice for tea or lunch, when cold.

### Corned Beef Soup.

When the liquid in which the beef was boiled is cold, remove all the grease that has risen and hardened on top; add tomatoes and tomato ketchup and boil half an hour—thus making an excellent tomato soup; or add to it rice or sago, or pearl barley, or turn into a vegetable soup by boiling in the liquor any vegetables that are fancied; several varieties of soup may have this "stock" for a basis, and be agreeable and nutritious. This stock will require no salt.

### Corn Soup No. 1.

Cut the corn from the cob and to a pint of corn allow one quart of hot water; boil an hour and pass through a colander; put into a saucepan an ounce of butter and a tablespoonful of flour, being careful to stir well to prevent lumping then add the corn pulp, a little cayenne pepper, salt, a pint of boiling milk, and (if you have it) half a pint of cream.

### Corn Soup No. 2.

Twelve ears of corn scraped and the cobs boiled twenty minutes in one quart of water. Remove the cobs, put in the corn and boil fifteen minutes, then add a quart of rich milk. Season with salt, pepper and butter, and thicken with two tablespoonfuls of flour. Boil the whole ten minutes and turn into a tureen in which the yolks of three eggs have been well beaten.

When hot milk is used in making soups, a bit of soda no larger than a pea stirred into the milk while heating will prevent it from curdling.

### Chicken Soup No. 1.

To the broth in which chickens have been boiled for salad, etc., add one onion and eight or ten tomatoes, season with pepper and salt: boil thirty minutes: stir in two well beaten eggs just before sending to the table.

# FISH.

FISH when fresh are hard if pressed by the finger—the gills red—the eyes full. If the flesh is flabby and the eyes sunken, the fish are stale. They should be thoroughly cleaned, washed, and sprinkled with salt.

Before broiling fish, rub the gridiron with butter or cottolene to prevent it from sticking. Lay the skin side down first.

The earthy taste often found in fresh-water fish can be removed by soaking in salt and water.

Most kinds of salt fish should be soaked in cold water for twenty-four hours—the fleshy side turned down in the water.

Fish should be fresh, and always well cooked.

Never soak fresh fish in water, unless frozen. Clean, rinse, and wipe dry; in warm weather lay on the ice until needed.

In boiling, put into cold water, to which add a little salt and vinegar, and allow eight minutes to the pound. If boiled whole do not remove the head and tail, and serve always with a sauce.

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To FRY.—Dredge with flour, dip lightly in beaten egg, roll in cracker crumbs, and fry in very hot lard. Serve with lemon slices.

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To BROIL.—Rub over with olive oil; cut in pieces or broil whole, as preferred; when done sprinkle with pepper and salt, a little lemon juice, a little chopped parsley, and some melted butter.

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To BAKE.—Stuff with a dressing as for poultry, and sew it up; lay strips of salt pork over it, sprinkle with pepper,

salt and crumbs, and bake in a hot oven; baste often; have the oven of the Gas Stove well heated by lighting the gas three minutes before placing the fish in the oven.

**Baked Fish.**

Stuff it with plain dressing; put in a pan with a little water, salt, pepper and butter. Baste while baking. A fish weighing four pounds will bake in an hour. Garnish with hard-boiled eggs and parsley, and serve with drawn butter or egg sauce.

**Boiled Fish.**

Sew them in a cloth, and put into cold water, with plenty of salt. Most fish will boil in thirty minutes.

**Or,—**

Four or five pounds of fish; nearly cover with water and add two heaping tablespoonfuls of salt. Boil thirty minutes and serve with drawn butter.

**Stuffing for Fish.**

Take about half a pound of stale bread and soak in water, and when soft press out the water; add a very little chopped suet, pepper, salt, a large tablespoonful of onion minced and fried, and, if preferred, a little minced parsley; cook a trifle, and after removing from the fire add a beaten egg.

**Black Fish (baked).**

Rub a handful of salt over the surface, to remove the slime peculiar to the fish. For the stuffing allow two ounces of beef drippings, two tablespoonfuls of chopped parsley and one ounce of salt pork; put into a saucepan and fry brown; add a tablespoonful of chopped capers, half a saltspoonful of white pepper, one-half teaspoonful of salt, five ounces of bread and one gill of broth; stir until scalding hot; place inside of the fish; cut a quarter of a pound of pork into thin slices and lay on either side of the fish, holding in place by twine wound around it—a generous sprinkle of salt and pepper will prepare it for the baking-pan. Bake in a hot oven one-half hour and serve on slices of fried bread with a sauce made of stock,

seasoned with one tablespoonful, each, of walnut and Worcestershire sauce, one tablespoonful of chopped capers and one tablespoonful of parsley.

### Brook Trout.

1. If small, fry them in butter or cottolene; if large, boil and serve with drawn butter.

2. Wash, drain and split; roll in flour seasoned with salt; have some thin slices of salt pork in a pan, and when very hot put in the fish and fry to a nice brown.

### Cream Baked Trout.

Clean the trout, put in pepper and salt and close them. Place in the fish in the pan, bake fifteen minutes, and cover with hot cream before serving.

### Baked Whitefish.

Prepare a stuffing of fine bread crumbs and a little salt pork chopped up very fine; season with sage, parsley, pepper and salt. Fill the fish with the stuffing, sew it up, sprinkle the outside with salt, pepper, and bits of butter; dredge with flour and bake one hour. Baste often. Serve with egg sauce or parsley sauce.

### Baked Codfish (fresh).

To a large teacup of codfish, picked fine, add two cups of mashed potatoes, two cups of flour, two well-beaten eggs, salt and pepper to taste, and a tablespoonful of butter; mix very thoroughly and bake half an hour.

### Baked Fish.

Open the fish, wash, wipe perfectly dry, and rub over with salt; lay in a dripping-pan with a little butter and water, and bake thirty minutes in a hot oven, with a full flame on the Gas Stove.

### Broiled Salmon.

Wash and dry slices of salmon, and half an hour before cooking sprinkle over them a little cayenne pepper, salt, lemon juice and salad oil; grease the gridiron with a piece of pork, and broil carefully; serve with any sauce suitable for fish.

### Boiled Salmon.

A piece of six pounds should be rubbed with salt, tied carefully in a cloth, and boiled slowly for three-quarters of an hour. Eat with egg or caper sauce. If any remains after dinner it may be placed in a deep dish, a little salt sprinkled over, and a teacup of boiling vinegar poured upon it. Cover it closely, and it will make a nice breakfast dish.

### Salmon Steaks (plain).

To Broil Salmon.—The steaks from the center of the fish are the best; sprinkle with salt and pepper, spread on a little butter, and broil under a three-quarter flame on the Gas Stove.

### Stewed Codfish (salt).

Soak the fish in cold water for several hours; pick fine and put into a saucepan with cold water; boil a few minutes; pour off the water; add fresh and boil again, and then drain; next add sweet milk and butter, and thicken with flour or corn starch; stir well, and when taken from the fire add the yolks of two or three eggs well beaten; stir, pour into a hot dish, and serve.

### Codfish on Toast.

Soak a cupful of shredded codfish in cold water for an hour; let it come to a boil, drain through a colander; turn into the skillet again with a little cold milk; season with butter and pepper, stir smooth a tablespoonful of flour with a little cold milk; add, and let it boil for a moment; pour over buttered toast on a platter.

### Codfish Balls.

Pick fine one quart bowl of codfish; let it simmer on the back of the stove for an hour; boil six good-sized potatoes, mash fine, and mix, while hot, with the fish thoroughly; season with pepper, salt and butter; add three eggs, well beaten, and drop in hot cottolene; serve in a napkin; lay the napkin on a platter, and the balls on the napkin to absorb the grease.

### Baked Codfish (salt).

Soak the fish over night; clean thoroughly, put it into a

stone crock, and cover with water; simmer until tender, then pick over and mash fine. Take two-thirds mashed potatoes, seasoned, and one-third fish; mix well together and bake until brown. Serve with a sauce of drawn butter, into which cut up two hard-boiled eggs.

### Croquettes on Fish.

Separate cold boiled fish from the bones, and mince fine; add a little seasoning, an egg, a very little milk, and a teaspoonful of flour; brush with egg, roll in bread crumbs, and fry brown in hot cottolene.

### Fried Halibut.

Place in your spider half a dozen slices of fat pork; fry to a brown, and place in a deep dish; add to the fat three tablespoonfuls of cottolene; when boiling hot put in the halibut, which should be cut in pieces about three inches square, and dipped in sifted meal; sprinkle with salt, and fry a good brown.

### Fried Eels.

Skin, remove the head and tail, cut into desired lengths and throw into boiling water for five minutes; then drain, season with pepper and salt, roll in flour or cornmeal, and fry in boiling fat; serve with tomato sauce.

### Pickled Salmon.

Soak salt salmon twenty-four hours, changing the water frequently; afterwards pour boiling water *around* it, and let it stand fifteen minutes; drain, and pour on boiling vinegar with cloves and mace added. Serve cold.

### To Fry Shad.

Clean, wash, wipe dry, sprinkle with salt and pepper, dip in flour, and fry in hot cottolene.

# SHELL FISH.

### Lobster Croquettes.

Chop the lobster very fine ; mix with pepper, salt, bread crumbs, and a little parsley ; moisten with cream and a small piece of butter ; shape with your hands ; dip in egg, roll in bread crumbs, and fry.

### Lobster Cutlets.

Mince the flesh of lobsters fine ; season with salt, pepper, and spice ; melt a piece of butter in a saucepan ; mix with it one tablespoonful of flour ; add lobster, and finely chopped parsley ; mix with some good stock ; remove from the Gas Stove, and stir into it the yolks of two eggs ; spread out the mixture, and, when cold, cut into cutlets, dip carefully into beaten egg, then roll in fine baked bread crumbs ; let them stand an hour, dip and roll again, and fry a rich brown. Serve with fried parsley.

### Broiled Oysters, No. 1.

Dry large oysters with a napkin ; season with pepper and salt, and broil on a fine wire broiler ; turn frequently ; or dip each oyster in butter, and roll in bread crumbs before broiling ; serve on a hot dish with butter on them.

### Broiled Oysters, No. 2.

Drain select oysters in a colander. Dip them one by one in melted butter, to prevent them from sticking to the gridiron, and place on a wire gridiron. Broil with a medium flame on the Gas Stove burners. When nicely browned on both sides season with salt, pepper, and plenty of butter, and lay them on hot buttered toast, moistened with a little hot water. Serve very hot, or they will not be nice. Oysters cooked in this way, and served on broiled beefsteak, are excellent.

### Oyster Chowder.

Fry out three rashers of pickled pork in the pot in which you make the chowder; add to it three potatoes and two onions, both sliced; fry until they are nearly cooked; soak two or three dozen crackers in cold water a few minutes, then put into a pot a half-can of oysters, one quart of milk, and the soaked crackers. Stew steadily fifteen minutes, season with salt, pepper, and butter. Fish chowder can be made the same way by using fresh fish instead of oysters.

### Fried Oysters.

Wash and drain large oysters. Dip them in flour, put into a hot frying pan with plenty of butter; season with salt and pepper; fry brown on both sides. When fried in this way they are similar to broiled oysters.

**Or,—**

Drain the oysters, and cover well with fine cracker crumbs, seasoned with salt and pepper. Let them stand half an hour, then dip and roll again in the crumbs; fry brown in a good quantity of cottolene and butter.

**Or,—**

Drain thoroughly in a colander; season with pepper and salt, and set in a cold place until needed; roll each oyster in bread crumbs, and fry in hot fat as you fry doughnuts; drain, and send to the table on a hot platter, garnished with chopped pickles or cold slaw.

### Oyster Croquettes.

Use for these the hard ends of the oysters, leaving the other ends for a soup or stew; scald them; chop fine and add an equal weight of potatoes rubbed through a colander; to one pound of this add two ounces of butter, one teaspoonful of salt, half a teaspoonful of pepper, half a teaspoonful of mace, and one-half gill of cream: make into small rolls, dip in egg and grated bread, fry in deep fat.

### Oyster Pie No. 1.

Line a dish with puff paste or rich biscuit paste and

dredge well with flour ; drain one quart of oysters, season with pepper, salt, and butter, and pour into the dish ; add some of the liquor ; dredge with flour and cover with a top crust, leaving a small opening in the center.

### Oyster Pie No. 2.

Allow one can of oysters for two pies. Roll out your paste and line your pie-pan or dish, then put in oysters and cut up a piece of butter the size of an egg into bits for each pie. Season with salt and pepper, and cover with a top crust ; bake from three-fourths of an hour to an hour.

### Oysters, Fancy Roast.

Toast and butter a few slices of bread ; lay them in a shallow dish ; put on the liquor of the oysters to heat, add salt, and pepper, and just before it boils, the oysters ; let them boil up once and pour over the bread.

### Oyster Stew.

Put two quarts of oysters in the saucepan with the liquor, and when they begin to boil take them out and add a pint of cream or rich milk and seasoning to the liquor ; skim well ; add to the oysters butter to taste, pour the hot soup over them, and serve.

### Maryland Stewed Oysters.

Put the juice into a saucepan, and let it simmer with a low flame on the Gas Stove, skimming it carefully ; rub the yolks of three hard-boiled eggs and one large spoonful of flour well together, and stir into the juice. Cut into small pieces a quarter of a pound of butter, half a teaspoonful of whole allspice, a little salt, a little cayenne, and the juice of a fresh lemon ; let all simmer ten minutes, and just before dishing add the oysters. This is for two quarts of oysters.

### Oysters with Toast.

Broil or fry as many oysters as you wish, and lay them on buttered toast ; salt and pepper ; pour over them a cup of hot, rich cream ; keep them hot until eaten.

### Oyster Soup.

Drain one quart of oysters, and to the liquor add one quart of boiling water; let it boil; skim carefully; season with a little cayenne pepper and butter the size of an egg; add the oysters, and let it boil up once; season with salt, and serve in a hot soup tureen.

### Steamed Oysters.

Drain some select oysters; put into a pan, and place in a steamer over boiling water; steam until the oysters begin to curl, and then serve on a hot dish, with drawn butter, salt, and pepper; garnish with chopped pickles.

### Oyster Omelet.

Beat six eggs (whites and yolks separately) very light; season with pepper and salt; add two tablespoonfuls of cream, and pour into a frying-pan, in which has been heated a good tablespoonful of butter; drop into the omelet eight or ten large oysters, chopped fine, and fry; fold over, and send to the table immediately.

### Scolloped Oysters.

Drain the oysters; place a layer of rolled cracker in the bottom of a buttered pudding-dish; then a layer of oysters; sprinkle with pepper, salt, and small bits of butter; moisten with a little of the liquor mixed with milk; then a layer of bread crumbs, then oysters and so on until the dish is full, having crumbs on top; beat an egg into a little milk, and pour over the whole; sprinkle with small bits of butter; cover, and bake half an hour; remove the cover, and brown on top before sending to the table.

### Soft-Shell Crabs.

Remove the sand-bags and what are called the "dead men," taking care not to spoil the shape of the crab while doing this. Season with pepper and salt; roll in flour, then in egg, then in bread crumbs, and fry in hot lard.

### Devilled Clams.

Chop fifty clams very fine; mix with this mince, two tomatoes, one onion, chopped, a little parsley, thyme,

# MEATS.

THERE is a great saving of weight in roasting or broiling meats on a Gas Stove. The loss of weight over a coal fire is about one-third, while by using a Gas Stove the loss is only one-seventh.

In selecting beef, choose that with a fine smooth grain, of a bright red color and white fat.

The sixth, seventh, and eighth ribs, are the choice cuts for a roast. Have the bones removed and the meat rolled, but let the butcher send the bones to you for soup.

The flesh of good veal is firm and dry, and the joints stiff.

The flesh of good mutton or lamb is of a bright red, the fat firm and white.

If the meat of pork is young, the lean will break on being pinched ; the fat will be white, soft, and pulpy.

### Rules for Boiling Meats.

All fresh meat should be cooked in boiling water, that the outer part may contract and the internal juices be preserved. For making soup, put on in cold water. Salt meat should be put on in cold water, that the salt may be extracted in cooking. In boiling meats, it is important to keep the water constantly boiling, otherwise the meat will absorb the water. This can be done by cooking by gas to better advantage than by using any other fuel, as the heat on a Gas Stove is perfectly even. Be careful to add boiling water, if more is needed. Remove the scum when it begins to rise. Allow about twenty minutes for boiling for each pound of fresh meat. The more gently meat boils, the more tender it will be.

### Broiled Meats.

Be careful to have your gridiron hot before you put the meat on.

BROILING.—This is not only the most rapid manner of cooking meat, but is justly a favorite one. It has nearly the same effect upon meat as roasting. By broiling on a Gas Stove, the albumen of the outer portions is hardened, and, forming a skin, closes the pores and retains the juices. It should be turned rapidly, in order to produce an equal effect, but the meat should not be punctured with a fork.

Special gas broilers can now be had from your gas company which broil on both sides at the same time, and a well regulated house is incomplete without one.

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Salt meat should be put into cold water and boiled slowly.

A red pepper dropped into the water will prevent the rising of unpleasant odor.

Fresh meat, unless for soup, should be put into boiling water and be allowed to cook very gently ; no salt to be added until nearly done.

IN ROASTING.—Put into a hot oven, and baste frequently.

IN ROASTING BEEF, it is necessary to have an even fire, Here the Gas Stove is unexcelled as the flame can be adjusted to a nicety. Baste often. Twelve minutes is required for every pound of beef. Season when nearly done.

### Baked Beefsteak.

"Farmer" Olcott, in the Hartford *Courant*, writes : "It is sometimes more convenient for the cook to get the beefsteak done tender without watching. I remember catching a Sacramento cook broiling his beef in the oven. No cook ought to be hung for treating a steak to a hot oven when the other conveniences are limited, but a friend tells me of a better way that I think is original with him. He smothers the steak in corn meal and so bakes it, declaring that if there is any way of making a tough steak tender, that is it."

### Boiled Tongue.

In choosing a tongue, ascertain how long it has been dried or pickled, and select one with a smooth skin, which denotes that it is young and tender ; if it is a dried one, and

rather hard, soak it for at least twelve hours previous to cooking; if, however, it is fresh from the pickle, two or three hours will be sufficient for it to remain in soak; put the tongue into a stew-pan with plenty of cold water and a bunch of savory herbs; let it gradually come to a boil, skim well, and simmer very gently until tender; peel off the skin, garnish with tufts of cauliflower or Brussels sprouts, and serve; boiled tongue is frequently sent to table with boiled poultry instead of ham, and is by many persons preferred; if it is to be served cold, peel it while hot, fasten it down to a piece of board by sticking a fork through the root, and another through the top to straighten it; when cold glaze it, put a paper ruche round the root, and garnish with tufts of parsley; cook a large smoked tongue from four to four-and-a-half hours, a small one from two-and-a-half to three hours, a large unsoaked tongue from three to three-and-a-half hours, a small one, from two to two-and-a-half hours.

### Broiled Ham and Eggs.

Cut the ham into thin slices, take off the rind, wash the slices in cold water, and lay them on the gridiron with a full flame on the Gas Stove; turn frequently, and they will soon be broiled; serve upon a platter, previously warmed, butter and pepper the ham; have ready on the Gas Stove a pan of boiling water from the teakettle; break into it as many eggs as you require for the meal; when the "white" is done, dip out each egg carefully with a spoon, so as to keep it whole, and lay on one of the slices of ham; after all are arranged, sprinkle pepper over each egg and serve.

### Beef Hash.

Chop fine cold steak or roast beef, and cook in a little water; add cream or milk, and thicken with flour; season to taste, and pour over thin slices of toast.

### Beef Stew.

Cut cold beef into small pieces, and put into cold water; add one tomato, a little onion, chopped fine, pepper and salt, and cook slowly; thicken with butter and flour browned and pour over toast.

### Beef a-la-Mode.

Remove the bone from a round of beef, also all the gristle and tough parts about the edges. Have ready half a pound of fat salt pork. Cut into strips as thick and long as your finger. Prepare a nice dressing as for stuffing a turkey. With a thin sharp knife make perpendicular incisions in the meat about half an inch apart. Thrust into them the pork and work in with it some of the dressing. Proceed thus until the meat is thoroughly plugged. Put it into a baking pan with a little water at the bottom, cover tightly and bake slowly four hours ; then uncover, spread the rest of the dressing over the top, and bake to a nice brown. After taking it up, thicken the gravy and pour over the beef. It should be sliced horizontally. Is good either hot or cold.

### Beefsteak Smothered with Onions.

Put into the skillet a little butter and the steak ; peel and mince four onions and lay them over the meat, season with pepper and salt, cover tightly and place over a full flame on the Gas Stove. After the juice of the onions has boiled away and the meat begins to fry, remove the onions, turn the meat to brown on the other side, then replace the onions as before, being careful that they do not burn.

### Hamburg Steak.

Take a sirloin steak raw, remove the bone and all gristle or stringy pieces, and chop *very* fine ; season with salt and pepper ; make into a large flat cake about one-half of an inch thick ; put into a skillet a good-sized piece of butter, and when quite hot put in the steak, and fry brown on both sides. Make a little gravy in the skillet and pour over the meat. This is a nice way to use the ends from tenderloin steak. The meat cannot be chopped too fine.

### Broiled Beefsteak.

Have the choice steaks cut three-quarters of an inch thick ; grease the gridiron and have it quite hot. Put the steak under a full flame on the Gas Stove. When the steak is colored, turn it over, which must be done without sticking a fork into it and thus letting out the juice. It should

be quite rare or pink in the center, but not raw. When cooked sufficiently, lay on a hot platter and season with pepper and salt, spread over the top some small bits of butter, and serve immediately.

### Roast Veal.

Make a stuffing the same as for roast turkey, fill the "flat" with the stuffing and secure it firmly to the loin; rub the veal with salt, pepper, and a little butter; put it into a pan with a little water. While roasting baste frequently, letting it cook until thoroughly done, allowing two hours for a roast weighing from six to eight pounds. When done, remove the threads before sending to the table; thicken the gravy with a little flour.

### Fillet of Veal (Roasted in the Pot).

Remove the bone and fill the cavity with a force-meat made of bread crumbs, a very little salt pork chopped fine, sage, pepper, salt, and ground cloves. Put into the pot a layer of slices of salt pork, put in the fillet, fastened with skewers, cover in the same manner, pour over it a pint of good stock, cover closely and let it cook slowly two or three hours, then take off the cover, let it brown, and serve.

### Veal Cutlets.

Beat an egg light, roll the cutlet in it, and cover with rolled crackers. Have a lump of butter and cottolene mixed, hot in the skillet, put in the meat and cook slowly. When nicely browned on both sides take out the meat; stir in one tablespoonful of flour into the fat for gravy; add half a pint of sweet milk and let it come to a boil. Season to taste and pour over the meat or serve in a separate dish, as preferred.

**Or,—**

Cut into nice pieces, season, dip in egg, then in bread crumbs, with a little lemon and parsley chopped fine. Have plenty of grease in your pan, hot; fry brown on one side, then turn over. Make a rich brown gravy in another vessel and serve. Garnish with parsley and lemon.

### Veal Cutlets Broiled.

Broil them under a full flame on the Gas Stove, basting them occasionally with butter and turning them often. Serve with tomato sauce.

**Or,—**

Trim evenly; sprinkle salt and pepper on both sides, dip in melted butter, and place upon the gridiron thoroughly heated, baste while broiling with melted butter, turning over three or four times; serve with melted butter or tomato sauce.

### Veal Cutlets Baked.

Trim the cutlets nicely; mix half a pound of sausage meat with two eggs; lay a buttered paper on the bottom of the dripping-pan, and cover with half the sausage meat, then lay on it the cutlet, and cover with the remainder of the sausage meat; baste with melted butter and veal stock, and serve with gravy when done.

### Veal Cutlets Breaded.

Pound and season, cut the outer edges and beat into good shape; beat an egg light, roll the cutlet in it, then cover thoroughly with rolled crackers. Have a lump of butter and cottolene mixed hot in your skillet; put in the meat and cook slowly; when nicely browned on both sides take up the cutlets and lay on a hot dish; stir one teaspooful of flour into the gravy, add half a pint of sweet milk, and let it come to a boil; salt and pepper.

### Veal Steaks.

Beat them until tender, broil under a full flame to a nice brown on both sides; season with salt, pepper and butter; send to the table while hot. A gravy made by stewing in a little hot water some bits of veal, with a few oysters or mushrooms, seasoned and poured over the steak, is excellent.

### Stewed Veal.

Break the shank bone, wash it clean, and put it into two quarts of water with an onion, peeled, a few blades of mace, and a little salt; set it over a full flame, and remove

the scum as it rises; wash carefully a quarter of a pound of rice, and when the veal has cooked for about an hour skim it well and throw in the rice. Simmer for three-quarters of an hour slowly. When done put the meat into a deep dish and the rice around it. Mix a little drawn butter, stir in some chopped parsley, and pour over the veal.

**Pressed Veal or Chicken.**

Put four pounds of veal, or two chickens into a pot; cover with water, stew slowly until the meat drops from the bone, take out and chop it; let the liquor boil down until there is a cupful; put in a small cup of butter, a tablespoonful of pepper, a little allspice and a beaten egg; stir this through the meat; slice a hard-boiled egg; lay in your mold, and press in the meat; when sent to table garnish with celery tops or parsley.

**Sandwiches.**

Chop cold boiled ham very fine; mix it with the yolks of eggs (beaten), a little mustard and pepper, and spread on very thin slices of bread, buttered on the loaf; trim off the crust and cut into neat squares.

**Minced Liver.**

Cut liver into small pieces and fry with salt pork; nearly cover with water, add pepper and a little lemon juice; thicken the gravy with fine bread crumbs and serve.

**Veal Croquettes.**

Mince veal fine, mix one-half cup of milk with one teaspoonful of flour and a piece of butter the size of an egg; cook until it thickens; stir into the meat; roll into balls; dip in egg, with a little milk stirred in, roll in brown bread crumbs; set in a cold place for two or three hours and fry in hot cottolene.

**Veal Hash.**

Pour a teacupful of boiling water into a saucepan, stir into it an even teaspoonful of flour wet in a tablespoonful of cold water; let it boil five minutes, add one-half teaspoonful of black pepper, as much salt, and two table-

spoonfuls of butter, and let it keep hot, but not boil. Chop the veal fine and mix with half as much stale bread crumbs. Put into a pan and pour the gravy over it, then let it simmer ten minutes. Serve this on buttered toast.

### Calf's Liver Stewed.

Cut the liver into small slices about three inches square. In your saucepan place two small onions, sliced fine, a tablespoonful of sage, one of summer savory, a little pepper and salt; add the liver, cover with water, and let it stew for two hours. Just before you serve it, dredge into the stew a little flour, and add a tablespoonful of butter.

### Broiled Calf's Liver with Bacon.

Procure a nice calf's liver, wash and cut in thin slices, broil under a full flame, with thin slices of breakfast bacon. Season with butter, salt and pepper.

### Sweetbreads with Mushrooms.

Parboil sweetbreads, allowing eight medium-sized ones to a can of mushrooms; cut the sweetbreads about half an inch square, stew until tender; slice mushrooms and stew in the liquor for one hour, then add to the sweetbreads a coffee cupful of cream, pepper and salt, and a tablespoonful of butter. Sweetbreads boiled and served with green peas make a very nice dish.

### Sweetbreads with Tomatoes.

Parboil the sweetbreads, put them into a stew-pan and season with salt and cayenne pepper to taste; place over a slow fire; mix one large tablespoonful of browned flour with a small piece of butter, add a leaf of mace; stir butter and gravy well together, and let all stew for half an hour; then set the stew-pan in the oven, and when the sweetbreads are nicely browned place them on a dish; pour the gravy into a half-pint of stewed tomatoes thickened with a teaspoonful of flour and a small piece of butter and seasoned. Strain it through a wire sieve into the stew-pan, let it come to a boil, and stir until done; pour over the sweetbreads, and send to the table very hot.

### Stewed Tripe.

Five pounds of tripe cut into small slices and fried in a half-pound of cottolene ; put in the tripe and let it cook a little, add a cup of vinegar, a bowl of beef broth, salt, pepper and three tablespoonfuls of flour ; mix the whole, and let it stew about fifteen minutes. This is the English method, but a simpler and more delicate way of cooking tripe is the following : Take three pounds of fresh tripe, cut it into pieces about three inches square ; slice three good-sized onions thin ; place tripe and onions (after washing the former) in warm water, and let them stew gently until the tripe is tender ; then simmer away all the water ; add unskimmed milk thickened with flour, butter size of an egg, a trifle of pepper, and a little salt ; when the thickenedmilk is well boiled, serve hot.

### Fried Tripe.

Scrape the tripe well ; cut into pieces three inches square ; boil in salt and water (a tablespoonful of salt to one quart of water) till very tender. The next day, season with salt and pepper, dredged with flour, fry brown on both sides in a pan of hot fat. When done, take out the tripe, pour nearly all the fat out, add a good gill of boiling water, thicken with flour mixed smooth with a tablespoon of vinegar ; season to taste, and pour hot over the tripe. A nice breakfast dish.

### Spiced Tripe.

Cut fresh tripe into pieces four or five inches square, put a layer of the tripe into an earthen jar, sprinkle a few cloves, allspice, and whole peppers over it ; another layer of tripe, then spice, and so on, until the jar is full ; cover it up and let it stand away in a cold place for a few days, until it tastes of the spice. Serve up cold.

### Baltimore Meat Pie.

Pare two pounds of potatoes, cover them with hot water, and let them simmer over a half flame on the Gas Stove till done ; mash them and add a little cream and salt ; lay them in the style of paste in a dish ; place on this thin slices of underdone meat, either mutton, beef, or veal ; lay them in thickly ; pour over them some gravy

and a wineglass of ketchup, cover thick with mashed potatoes, and bake moderately for about forty minutes.

### Croquettes.

Cut cold veal, chicken or sweetbreads, a little of each, or separately, very fine, add a little fat and lean ham, half the quantity of the whole of bread crumbs, two eggs, butter the size of an egg, pepper, salt and a little mustard. Knead like sausage meat, adding a little cream ; form in any shape, dip in egg, and then roll in cracker crumbs ; set in a cold place for several hours ; fry in lard until a light brown. Dry them in the oven. Celery or mushrooms are an improvement.

### Breaded Lamb Chops.

Grate plenty of stale bread, season with salt and pepper, have ready some well-beaten egg ; dip the chops one by one into the egg, then into the bread crumbs, repeat it, as it will be found an improvement, lay separately in boiling fat, fry brown, and then turn. To be eaten with currant jelly.

### To Fry Lamb Steaks.

Dip each piece into well-beaten egg, cover with bread crumbs or corn meal, and fry in butter or cottolene. Mashed potatoes and boiled rice are a necessary accompaniment. It is very nice to thicken the gravy with flour and butter, adding a little lemon juice ; pour it hot upon the steaks, and place the rice in spoonfuls around the dish to garnish it.

### Stewed Lamb Chops.

Cut a loin of lamb into chops, cover with water and stew them until tender, keeping well covered except when skimming. When done season with salt and pepper, and thicken the gravy with a little flour stirred until smooth, with a piece of butter the size of a walnut. Have pieces of bread previously toasted, and pour the stew over them.

### Mutton Chops.

1. Trim neatly, season; dip each chop into beaten egg, and then in cracker crumbs ; put into the oven in a drip-

ping pan, with two spoonfuls of butter and a little water; baste frequently, and bake until well browned.

2. Trim from fat and skin; dip each into beaten egg, then in pounded cracker, and fry in hot cottolene or dripping. It is still better to bake them very slowly in the oven.

### Haricot of Mutton.

Fry loin chops until brown, dredge with flour, put into boiling water, or if you have it, weak soup; cut carrots into small pieces, and simmer together for two hours. Season with pepper and salt. Steak cooked in the same way is very nice.

### Irish Stew.

Cover mutton chops well with water; and let them come to a boil; pour this off and add more water; then a lump of butter the size of an egg, two tablespoonfuls of flour, one teacupful of milk, season; potatoes, and two small onions. Boil until the potatoes are done.

### Ragout No. 1.

Cut three pounds of veal from the neck or breast into small pieces, and fry in butter or dripping to a light brown; remove from the pan, and to the butter add a tablespoonful of flour; cook a few minutes, then add two cups of warm water, one onion, a sprig each of thyme and parsley, a carrot sliced, salt and pepper, then the meat, and cover; when done, place the meat on the dish, strain with gravy around it, and garnish with small onions fried.

### Ragout No. 2.

Cut pieces of mutton, veal, beef or rabbit into any size and shape desired; heat a tablespoonful of drippings or cottolene in a saucepan, and when hot fry the meat until almost done. Take out the meat and add a tablespoonful of browned flour, wet up with lukewarm water, mix well and stir into a quart of boiling water, season with salt and cayenne pepper, add the meat, three or four onions, and six or seven potatoes—partially boiled before they are put into the ragout; cover closely and stew until the vegetables are done. Take out the meat and vegetables and

skim off all the fat from the gravy, season more, if necessary, pour over the ragout and serve.

### A Ragout of Cold Veal.

Cut the veal into slices, put a large piece of butter into a frying-pan, and as soon as it is hot dredge the meat well with flour and fry a nice brown. Remove the meat and put into the pan as much cold gravy as you think proper, season with pepper and salt, and a wine-glass of tomato ketchup, then lay a few slices of cold ham in the gravy and add your slices of veal. It must be sent to the table hot.

### Baked Ham.

A ham of sixteen pounds should be boiled three hours. Then skin and rub in half a pound of brown sugar; cover with bread crumbs and bake two hours. Eat cold.

### Pork Steaks, Broiled.

Trim, season, roll them in melted butter and bread crumbs, and broil them under a moderate flame until thoroughly done. Make a sauce of five tablespoonfuls of vinegar and half a teacupful of stock; let it boil, and thicken with a little flour. Strain, and add pepper and some pickles chopped fine.

### Roast Pork.

Select either the leg, loin, fillet or shoulder for roasting. Make a stuffing as for turkey, or a stuffing seasoned with onions and sage. If the skin is left on it should be cut into small squares; otherwise sprinkle it with powdered sage. Baste frequently, and allow twenty minutes for each pound.

### Boiled Ham.

Soak twenty-four hours; put into a pot with cold water and boil gently for five or six hours; take it from the fire and let it remain in the water until cold. Peel off the skin, sprinkle with bread or cracker crumbs, and brown in the oven. Slice very thin for the table. To be eaten cold.

### Ham Toast.

Boil one-fourth of a pound of lean ham, mince and mix

it with the yolks of three eggs, well beaten, one ounce of butter, two tablespoonfuls of cream, a little cayenne pepper, stir over the fire until it thickens. Spread on hot toast.

### Pig Feet Cheese.

Singe and scrape the feet. Wash clean and put them into salt and water to soak over night, or for several hours. Scrape again until they are perfectly clean, and boil them till the meat falls from the bones, chop with a knife, season with salt and pepper; pack in a crock. If the weather be cool it will keep some time. It can be sliced and eaten cold, or put into a skillet and fried until brown.

### Head Cheese.

Clean the head nicely and boil it till very tender. Remove the meat and fat, chop very fine, and season with salt, pepper, sage, and a little cloves, while hot. Put into a deep dish, and cover with a plate smaller than the dish, that it may rest on the meat. Place on the plate a very heavy weight, and let it stand for twenty-four hours. This makes the famous "Pig's Head Cheese."

### Pork and Beans.

Allow two pounds of side pork, neither too fat nor too lean, to two quarts of marrowfat beans; put the beans to soak in a gallon of milk-warm water over night. After breakfast scald and scrape the rind of the pork, and put on to boil an hour before putting in the beans; as soon as the beans boil up pour off the water, and fill up with a gallon of fresh water; boil until quite tender, adding more water if necessary; great care must be taken that they do not scorch. When nearly as stiff as mashed potatoes, put into a baking dish, score the pork and put in the center; brown in the oven one hour. If preferred, use corned beef instead of pork.

### Boston Baked Beans.

Soak a quart of beans over night; in the morning pour off the water and add enough fresh water to cover them, stirring in about one tablespoonful of molasses. Put a small piece of salt pork in the center, almost covering it

with the beans, and bake slowly, adding hot water as needed until nearly done, when they can be allowed to cook nearly dry, or according to taste.

### Fried Apples and Pork Chops.

Season the chops with salt and pepper, a little powdered sage and sweet marjoram; dip them into beaten egg, and then into bread crumbs. Fry about twenty minutes, or until they are done. Put them on a hot dish, pour off part of the gravy into another pan, to make a gravy to serve with them, if you choose. Then fry apples, which you have sliced about two-thirds of an inch thick, cutting them around the apple, so that the core is in the center of each piece. When they are browned on one side and partly cooked, turn them carefully with a pancake turner, and cook the other side, dish around the chops, or on a separate dish.

### Roast Lamb.

Choose a hind quarter of lamb, stuff it with fine bread crumbs, pepper, salt, butter and a little sage. Sew the flap firmly to keep it in place, rub the outside with salt, pepper, butter, and a little of the stuffing, and roast two hours. Eat with mint sauce.

### Boiled Leg of Mutton.

Put on in boiling water, with a little salt; boil two hours and a half; make a sauce of melted butter by stirring a piece of butter the size of an egg into a tablespoonful of flour, then into a pint of boiling water, with a tablespoonful of capers. Boil for one minute. Put into a sauce-tureen on the table, and garnish the dish with boiled cauliflower and parsley.

### Breast of Mutton and Green Peas.

Select a breast of mutton, not too fat, cut it into small square pieces, dredge these with flour and fry to a fine brown in butter, add pepper and salt, cover with water and set over a slow fire to stew until the meat is perfectly tender. Take out the meat, skim off all the fat from the gravy, and just before serving add a quart of young peas, previously boiled with the strained gravy, and let the whole boil gently until the peas are done.

### Sweetbreads.

Put two large parboiled sweetbreads into a stew-pan with one and one-half gills of water, season with salt, black and cayenne pepper and set over a slow fire. Mix one large tablespoonful of browned flour with a piece of butter, stir butter and gravy well together, After stewing slowly for half an hour set the pan in the oven of the Gas Stove, and when nicely browned place in a dish, pour the gravy into one-half pint stewed tomatoes, thicken with one dessertspoonful of flour, butter, salt and pepper, strain through a sieve into a stew-pan, let it come to a boil, stir until done, pour over the sweetbreads and send to the table hot.

### Sweetbreads Broiled.

Parboil, after soaking in salt and water, then rub well with butter and broil. Turn often, and dip into melted butter, to prevent them from becoming hard and dry.

### Sweetbreads Fried.

Wash in salt and water, parboil, cut into pieces the size of a large oyster, season, dip in rolled cracker crumbs and fry to a light brown in lard or butter.

### Sweetbreads Stewed.

Wash, remove all the bits of skin, soak in salt and water one hour, then parboil; when half cooked, take from the fire, cut into small pieces, stew in a little water until tender, add a piece of butter, a teaspoonful of salt, a teaspoonful of flour, and boil up once. Serve hot on toast. Another way is to prepare as above and serve with tomato sauce.

### Sweetbread Fritters.

Parboil the sweetbreads; cut into small pieces, and season with salt, pepper and parsley; dip into batter and fry in hot lard.

### To Broil Sweetbreads.

Soak an hour in salt and water; drain; parboil, then rub well in butter and broil; turn often, and each time they are turned roll them in a plate of hot melted butter, so that they will not become hard and dry.

# GAME.

BROILING is the favorite way for cooking game, for which allow from ten to forty minutes, according to size ; butter well and serve hot on hot dishes.

Serve with jelly.

Garnish with lemon slices, Saratoga potatoes or watercresses.

### Broiled Quail.

Dress carefully and soak a short time in salt and water ; split down the back ; dry with a cloth, rub them over with butter, and place on a hot gridiron under a full flame on the Gas Stove ; turn frequently ; season with salt ; prepare a slice of thin toast, nicely buttered and laid on a hot dish, for each bird, and lay a bird breast upward, on each slice with a bit of butter on each breast ; garnish with currant jelly.

### Broiled Prairie Chicken.

Wash thoroughly and remove the skin ; put into hot water and boil fifteen or twenty minutes ; take out, sprinkle with salt and pepper ; rub with butter and broil under a full flame ; place each on a piece of toast ; garnish with currant jelly.

### Broiled Pigeons.

Split down the back ; roll them in butter and cracker crumbs and broil ; serve them on toast like quail, laying a piece of butter on each.

### Partridge Pie.

Line a deep baking-dish with veal cutlets ; over them place thin slices of ham and a seasoning of pepper and salt ; pluck, draw, wipe, and quarter four partridges ; rub each part with a seasoning of pepper, salt, minced parsley, and butter ; put into the baking-dish, pour over them

a pint of strong soup-stock, line the edges of the dish with a light puff-paste, cover with the same, brush with the yolk of an egg and bake one hour. If the paste is in danger of becoming too brown, cover with a thick paper.

### Roast Quails or Prairie Chickens.

Dress carefully and wipe dry; tie a piece of salt pork over the breast of each bird, put into a steamer over boiling water, covering closely and steam twenty minutes; take out, remove the pork, and put into the oven, basting them often with butter, and brown.

### Wild Duck.—To Bake.

Stuff or not, as preferred; place an onion in the pan in which they are baking, and baste at first with water, afterward with butter; sprinkle with salt and flour and brown; half an hour will cook them; make a gravy of the giblets, and serve with currant or cranberry jelly.

To Broil.—Split down the back, dip in melted butter, and broil over a full flame; garnish with lemon slices.

### Pigeon Compote.

Truss six pigeons as for broiling. Crumb a small loaf of bread, scrape one pound of fat bacon, chop thyme, parsley, an onion and lemon peel fine, and season with salt and pepper, mix it up with two eggs; put this forcemeat into the craws of the pigeons, lard the breasts and fry brown; place them in a stew-pan with some beef stock and stew them three-quarters of an hour; thicken with a piece of butter rolled in flour. Serve with forcemeat balls around the dish and strain the gravy over the pigeons.

### Roast Wild Fowl.

The flavor is best preserved without stuffing. Put pepper, salt and a piece of butter into each. Wild fowl require much less cooking than tame. They should be served of a fine color, and a rich, brown gravy. To take off the fishy taste which wild fowl sometimes have, put an onion, salt, and hot water into the dripping-pan and baste them for the first ten minutes with this, then take away the pan and baste constantly with butter.

### Roast Partridges, Pheasants or Quails.

Pluck, singe, draw, and truss them, season with salt and pepper, roast for about half an hour in a brisk oven, basting often with butter. When done, place on a dish together with bread crumbs fried brown and arranged in small heaps. Gravy should be served in a tureen apart.

### Broiled Quail or Woodcock.

After dressing, split down the back, sprinkle with salt and pepper and lay them on a gridiron, the inside down. Broil slowly at first. Serve with cream gravy.

### Roast Wild Duck or Teal.

After dressing, soak them over night in salt and water, to draw out the fishy taste. In the morning put them into fresh water, changing several times before roasting. Stuff or not, as desired. Serve with currant jelly.

### Pigeon Pie.

Dress and wash clean, split down the back and proceed as for chicken pie.

### Roast Pigeons No. 1.

When cleaned and ready for roasting, fill the bird with a stuffing of bread crumbs, a spoonful of butter, a little salt and nutmeg, and three oysters to each bird (some prefer chopped apple). They must be well basted with melted butter, and require thirty minutes' careful cooking. In the autumn they are best and should be full-grown.

### Roast Pigeons No. 2.

They should be dressed while fresh. If young they will be ready for roasting in twelve hours. Dress carefully and after making clean, wipe out the birds, dry and put into each a small piece of butter dusted with cayenne. Truss the wings over the back and roast in a quick oven, by keeping the gas at full flame, keeping them constantly basted with butter. Serve with brown gravy. Dish them with young water-cresses.

### Stewed Pigeons.

Dress, tie down the wings and legs, and put a small

piece of bacon into the breast of each bird; place in the bottom of a kettle a slice or two of bacon, and lay the pigeons carefully on them; cover with stock; cover the kettle very closely and simmer slowly over a half flame on the Gas Stove until tender; serve on toast.

### Fried Rabbit.

After the rabbit has been thoroughly cleaned and washed, put it into boiling water for about ten minutes; drain, and, when cold, cut it into joints, dip into beaten egg, and then into fine bread crumbs, seasoned with salt and pepper. When all are ready fry them in butter for fifteen minutes, thicken the gravy with an ounce of butter and a small teaspoonful of flour, give it a minute's boil, stir in two tablespoonfuls of cream, dish the rabbit, pour the sauce about it, and serve quickly.

### Stewed Rabbit.

Skin and clean the rabbit, cut into pieces, put one-fourth of a pound of butter into a stew-pan and turn the pieces of rabbit about in it until nicely browned; take out the meat, add one pint of boiling water to the butter, one tablespoonful of flour stirred to a paste in cold water, one tablespoonful of salt, and a little grated onion if liked, let this boil up, add the meat, stew slowly till the rabbit is tender. Serve hot.

### Roast Rabbit.

Clean and put into a dripping-pan with a small onion and carrot sliced; sprinkle with salt, pepper, and spread with butter; put into a quick oven with water enough to cover the bottom of the pan, and baste frequently; add more water if needed; when done, strain the gravy over the rabbit, and serve with cranberry sauce.

### Or,—

Clean nicely and fill with a dressing made of bread crumbs, a little onion, sage, pepper, and salt, and a small piece of butter; tie slices of salt pork over it; put into a dripping-pan with a little water, in a quick oven; baste often; serve with currant jelly.

# POULTRY.

### HOW TO CHOOSE POULTRY.

YOUNG, plump, and well fed, but not too fat, poultry are the best. The skin should be fine-grained, clear, and white; the breast full-fleshed, and broad; the legs smooth. The birds must be heavy in proportion to their size. As regards ducks and geese, their breasts must also be plump; the feet flexible and yellow. For boiling, white-legged poultry must be chosen, because when dressed their appearance is by far the more delicate. But darker-legged ones are juicy and of a better flavor when roasted. The greatest precaution ought to be taken to prevent poultry from getting at all tainted before it is cooked. It should be killed and dressed from eight to ten hours before cooking. Pigeons are far better for being cooked the day they are killed, as they lose their flavor by hanging. Care must be taken to cook poultry thoroughly, for nothing is more revolting to the palate than underdone fowls.

## DRESSINGS FOR ROAST OR BOILED POULTRY.

### Plain Stuffing.

Take stale bread, cut off all the crust, rub very fine and pour over it as much melted butter as will make it crumble in your hands; salt and pepper to taste.

### Potato Stuffing (for Ducks).

Take two-thirds bread and one-third boiled potatoes grated, butter size of an egg, pepper, salt, one egg, and a little ground sage; mix thoroughly.

### Apple Stuffing.

Take half a pound of the pulp of tart apples which

have been baked or scalded; add two ounces of bread crumbs, some powdered sage, a finely shred onion; season well with cayenne pepper. For roast goose, duck, etc.

### Roast Turkey.

A turkey weighing not more than eight or nine pounds (young) is the best. Wash and clean thoroughly, wiping dry, as moisture will spoil the stuffing. Into one small loaf of bread grated fine, rub a piece of butter the size of an egg, one small teaspoonful of pepper, and one of salt; sage, if liked. Mix well together, and fill only the breast of the turkey, sewing up so that the stuffing cannot cook out. Always put the giblets under the side of the fowl, so they will not dry up. Rub salt and pepper on the outside, put into the dripping-pan, with one teacupful of water, basting often, turning it till brown all over. Bake about three hours. Have left in the chopping-bowl a little stuffing, take out the giblets, and chop fine. After taking out the turkey stir a large tablespoonful of flour into the gravy left in the dripping-pan; stir until brown. Put the giblets into a gravy-boat, and pour over them the gravy.

### Boiled Turkey.

Soak it in salt and water for an hour and a half, to make it white. Make the stuffing of bread crumbs and about half the quantity of suet, a little parsley and a little lemon peel, chopped fine. Scald the parsley, in order to have it green. Put all these into the breast. Tie lightly in a cloth, and boil. A young turkey will boil in two hours; an older one will of course require a longer time. Garnish with parsley and lemon cut in slices.

### Or,—

Stuff the turkey as for roasting. A very nice dressing is made by chopping half a pint of oysters, and mixing them with bread crumbs, butter, pepper, salt, thyme, and wet with milk or water. Sew about the turkey a thin cloth, the inside of which has been dredged with flour, and put it to boil in cold water with a teaspoonful of salt in it. Let a large turkey simmer for three hours; skim while boiling. Serve with oyster sauce, made by

adding to a cupful of the liquor in which the turkey was boiled the same quantity of milk, and eight oysters chopped fine; season with minced parsley, stir in a spoonful of rice or wheat flour wet with cold milk; a tablespoonful of butter. Boil up once and pour into a tureen.

### Turkey Dressed with Oysters.

For a ten-pound turkey take two pints of bread crumbs, half a teacupful of butter cut into bits (not melted), one teaspoonful of powdered thyme or summer savory, pepper and salt, and mix thoroughly. Rub the turkey well inside and out with salt and pepper, fill with, first a spoonful of crumbs, then a few well-drained oysters, using a solid pint for a turkey. Strain the oyster liquor, and use to baste the turkey. Cook the giblets in the pan, and chop fine for the gravy. A fowl of this size will require three hours.

### Curried Chicken.

Fry out in the pot in which you make the curry three large rashers of pork and three onions sliced; fry until the onions are brown; cut the chicken into small pieces, and slice three potatoes thin; add them to the pork and onions, cover well with water, cook until the chicken is done and the potatoes have thickened the water; salt to taste. Put two tablespoonfuls of curry powder into a tumbler, and mix with water; slice two or three more potatoes very thin; add the potatoes and mixed powder to the stew, and boil until the potatoes are cooked but not broken; serve with rice; the above is for one extra large chicken or two small ones. Green peas and corn are a valuable addition.

### Stewed Chicken with Oysters.

Season and stew a chicken in a quart of water until very tender; take it out on a hot dish, and keep it warm; then put into the liquor a lump of butter the size of an egg; mix a little flour and water smooth, and stir into a thick gravy; season well with pepper and salt, and let it come to a boil. Have ready a quart of oysters, picked over, and put them in without any liquor; stir them

around, and as soon as they are cooked pour all over the chicken.

### Chicken Pie.

Stew chicken till tender, season with one-quarter of a pound of butter, salt, and pepper; line the sides of a pie dish with a rich crust, pour in the stewed chicken, and cover loosely with a crust, first cutting a hole in the center. Have ready a pint of oysters, heat the liquor, thicken with a little flour and water, and season with salt, pepper, and butter the size of an egg; when it comes to a boil pour it over the oysters, and about twenty minutes before the pie is done lift the top crust and put them in.

### Fried Chicken.

Cut into medium-sized pieces young, tender chickens; if old, put into a stew-pan with a little water and simmer gently till tender; season with salt and pepper, dip into flour and fry in hot cottolene and butter until nicely browned. Lay on a hot platter and turn the liquor in which the chicken was stewed into the frying-pan with the browned gravy; stir in a little flour; when it has boiled add a teacup of rich, sweet cream, and pour over the chicken.

### Jellied Chicken or Veal.

Boil over a full flame a chicken in as little water as possible, until the meat falls from the bones; chop rather fine, and season with pepper and salt; put into a mould a layer of the chopped meat and then a layer of hard-boiled eggs cut in slices; then layers of meat and egg alternately until the mould is nearly full; boil down the liquor left in the pot one-half; while warm, add one-quarter of an ounce of gelatine, and when dissolved pour into the mould over the meat. Set in a cool place over night to jelly.

### Chicken Pot-Pie.

Clean and disjoint a large chicken. Cover with water, and let it boil gently until tender. Season with salt and pepper, and thicken the gravy with two tablespoonfuls of flour rubbed smooth in a piece of butter the size of an egg. Have ready nice light bread dough; cut about an inch thick with a biscuit-cutter; drop this into the boiling

gravy, having previously removed the chicken to a hot platter, cover, and let it boil from one-half to three-quarters of an hour. To ascertain whether they are done or not, stick into one of them a fork, and if it comes out clean they are done. Lay on the platter with the chicken, pour over the gravy and serve.

### Broiled Chicken.

Only young, tender chickens are nice broiled. After cleaning and washing them, split down the back, wipe dry, season with salt and pepper, and lay them, inside down, on a hot gridiron under a full flame on the Gas Stove. Broil until nicely browned and well cooked through, watching and turning frequently. Broil with them a little salt pork, cut into thin slices. After taking them from the gridiron, work into them plenty of butter, and serve garnished with the pork, slices of lemon, and parsley.

### Chicken Croquettes.

One cold boiled chicken chopped fine ; heat a pint of sweet milk, and when it boils, stir into it two large tablespoonfuls of flour, made thin in a little cold milk ; after the flour is well cooked with the milk, put in a piece of butter the size of an egg, and salt and cayenne pepper ; stir all well into the chicken ; roll into shape ; dip first into an egg beaten up, then into crackers rolled fine, and fry in hot lard.

### Baked Chicken.

Split open in the back, season with salt and pepper and plenty of butter. Pour a little water into a pan, and, while baking, baste often, turning the chicken so as to brown nicely all over. When done, take up the chicken ; thicken the gravy with a little flour, and serve in a gravy boat. Chickens are nice stuffed and baked in the same manner as turkey.

### Scalloped Chicken.

Mince cold chicken and lean ham quite fine, season with pepper and a little salt ; stir all together, add some sweet cream, enough to make it quite moist, cover with crumbs, put it into scallop shells or a flat dish, put a little

butter on top, and brown over a half a flame on the Gas Stove.

### Boiled Chicken.

The same as boiled turkey. They can be stuffed, or not, as desired.

### Chicken Croquettes.

Chop fine any cold pieces of cooked meat or chicken, or whatever you may wish to use, first removing all fat, bone, etc. ; add half the quantity of bread crumbs, one egg, pepper, and salt ; make into balls and cook in deep boiling fat, serve hot.

### Poultry Croquettes.

Melt a bit of butter in a stew-pan ; put into it chopped parsley, mushrooms, two spoonfuls of flour, salt, and pepper to taste. Fry it and pour in stock and a little cream. This sauce ought to have the consistency of thick cream. Mince any poultry which has been cooked the day before. Put into the saucepan, and let it get cold. Form into balls, and cover them with bread crumbs. Wash in beaten eggs, and roll in bread crumbs a second time. Drop into boiling fat, and fry to a good color. Garnish with parsley. Croquettes made of veal may be prepared in the same way.

### Stewed Chickens (whole).

Stuff two chickens, as if to boil, put into a pot, do not quite cover with water, put them on two hours before dinner ; chop an onion, some parsley, and a little mace, rub a piece of butter twice as large as an egg into flour and stir it all in. Before dishing, beat the yolks of six eggs, and stir in carefully ; boil five minutes.

### Roast Duck.

Prepare as for turkey, adding to the dressing two or three finely chopped onions. Serve with apple sauce or cranberries.

### Roast Goose.

Two ounces of onions, and half as much green sage, chopped fine, and one coffee cup of bread crumbs, a little pepper and salt, the yolks of two eggs. Do not quite fill

the goose, but leave room to swell. Roast from one hour-and-a-half to two hours, and serve with gravy and apple sauce.

### Chickens Fried with Rice.

Cut up two or three chickens, and half fry them ; boil half a pint of rice in a quart of water, leaving the grains distinct, but not too dry ; stir one large tablespoonful of butter into the rice while hot ; let five eggs be well beaten into the rice, with a little salt, pepper, and nutmeg, if the last is liked ; put the chickens into a deep dish, and cover with the rice ; brown in an oven not too hot.

### Chicken Sandwiches.

Stew a chicken until very tender ; season with a little salt ; take out the bones and pack the meat firmly into a deep dish, mixing the white and dark nicely together ; pour the broth in which the chicken is stewed over it—there should be just enough to cover the meat ; when it is cold, cut into smooth slices and place between slices of good bread or biscuit.

### Giblet Pie.

Stew the gizzards, heads, legs, livers, ends of wings, and necks, in sufficient water to cover them ; season with pepper, salt, and a little butter ; line the sides of a deep dish with a rich crust ; pour in the giblets, cover with an upper crust, and bake.

### Smothered Chicken.

Dress your chickens ; wash and let them stand in water half an hour to make them white ; put into a baking-pan (first cutting them open at the back) ; sprinkle salt and pepper over them, and put a lump of butter here and there ; then cover tightly with another pan the same size and bake one hour ; baste often with butter. A delicious dish.

### Stewed Giblets.

Put the giblets into a pan with butter, and fry to a light brown ; add parsley, an onion, a little thyme, thicken with a little flour, and cover with stock ; boil nearly two hours, and then take up the giblets ; let the gravy boil a little longer, and strain over the meat.

# BREAD, BISCUIT, ETC.

GENERAL DIRECTIONS.

In selecting flour first look to the color. If it is white, with a yellowish, straw-color tint, buy it. If it is white, with a bluish cast, or with black specks in it, refuse it. Next examine its adhesiveness—wet and knead a little of it between your fingers ; if it works soft and sticky, it is poor. Then throw a little lump of dried flour against a smooth surface ; if it falls like powder, it is bad. Lastly, squeeze some of the flour tightly in your hand ; if it retains the shape given by the pressure, that, too, is a good sign. It is safe to buy flour that will stand all these tests.

Three things are indispensable to success in bread-making : good flour, good yeast, and watchful care ; a fourth might be added,—experience.

In winter, always warm the flour for bread, and keep sponge near the stove, where it will not get chilled.

Bread should be put into a rather hot oven. An hour is the time usually allowed for baking.

Rolls and biscuits should bake quickly. To make them a nice color, rub them over with warm water just before putting them into the oven ; to glaze them, brush lightly with milk and sugar.

Baking powder and soda biscuit should be made as rapidly as possible, laid into hot pans and put into a quick oven, by having the flame full on the Gas Stove.

Gem-pans should be heated and well greased.

Fritters should be made quickly and beaten very thoroughly.

Pancakes should be well beaten, the eggs separately, the whites to a stiff froth, and added the last thing.

### Hop Yeast.

Six potatoes boiled in a gallon of water with a handful of hops tied in a bag; put into a jar one-half cup of flour, and when the potatoes are done, pour the water over it, adding the potatoes when mashed; when lukewarm, add a cup of yeast, and when cold a half cup of sugar, one-fourth cup of salt, and a tablespoonful of ginger.

### Potato Yeast.

Take half a dozen medium-sized potatoes, boil and mash fine, add two cups of flour, a good tablespoonful of ginger, one of salt, one-half cup of white sugar; add two cups of boiling water, and beat until smooth; when lukewarm add a cup of yeast or two yeast cakes.

### Bread.

To "set" the sponge, the flour is sifted carefully, and into the center is poured the yeast, thoroughly mixed with water and salt, and a dozen finely-mashed potatoes are needed for a baking of a dozen loaves of medium size. This mixture is made thoroughly fine, and the ingredients when mixed (new milk warm in summer, and a little warmer in colder weather) are poured slowly upon the flour and made into a fine batter. This stands all night. The first thing in the morning it is again worked and set to rise before breakfast, so that by dinner-time a large baking is finished. The potatoes, without a doubt, keep the bread moist, are a healthful addition, and when cheap, effect a saving in flour of some importance.

### Vienna Bread.

The following is the recipe by which the Vienna bread was made that became so famous on the Centennial grounds: Sift in a tin pan four pounds of flour, bank up against the sides; pour in one quart of milk and water, and mix into it enough flour to form a thin batter, then quickly and lightly add one pint of milk, in which is dissolved one ounce of salt and one and three-quarter ounces of yeast; leave the remainder of the flour against the sides of the pan; cover the pan with a cloth, and set in a place free from draught for three-quarters of an hour;

then mix in the rest of the flour until the dough will leave the bottom and sides of the pan, and let it stand two-and-a-half hours; finally, divide the mass into one-pound pieces, to be cut in turn into twelve parts each; this gives square pieces about three and a half inches thick, each corner of which is taken up and folded over to the center, and then the cases are turned over on a dough-board to rise for half an hour, when they are put in a hot oven of the Gas Stove with a full flame that bakes them in ten minutes.

### Steamed Brown Bread.

One cup of molasses, two and a half cupfuls of sour milk, one teaspoonful of soda dissolved in a teaspoonful warm water, two cups of graham flour, one cup of corn meal, teaspoonful of salt; steam three hours, and then set a few minutes in the oven of the Gas Stove.

### Brown Bread.

To two cups of rye meal allow two cups of Indian meal, and one-half cup of flour; salt, and a teaspoonful of saleratus should be added to this; it can be mixed with water, but is better when sour milk is used; it must be made soft enough to run; bake slowly and long.

2. Four cups sour milk, four cups corn meal, two cups rye-meal, one half-cup New Orleans molasses, soda to sweeten milk; bake it in a deep dish two hours.

### Biscuits.

Into a quart of sifted flour put two heaping teaspoonfuls of baking powder and a pinch of salt; mix together while dry, then rub into it a piece of lard a little larger than an egg; mix with cold sweet milk; roll thin; cut with a tin cutter, and bake to a light brown in a hot oven; send to the table immediately.

### Corn Meal Pancakes.

Take two cups of Indian meal and a teaspoonful of salt; pour over it boiling water to a make a batter; let it stand until cool, and add the yolks of three eggs beaten, flour to make the proper consistency, one and a half teaspoonfuls baking powder; just before baking add the whites of the eggs beaten stiff.

### Rice Pancakes.

One-half cup of cold boiled rice, mixed with one pint of milk and the yolks of three eggs, and flour (in which has been mixed a good teaspoonful of baking powder and a little salt) to make a batter; bake on the griddle, and while hot spread with jelly or jam; roll up, trim and sprinkle over with sugar: must be eaten hot.

### Yeast Waffles.

One quart of flour mixed with a pint of warm milk; add one half-cup of yeast, salt, and two eggs (well beaten), and piece of butter size of an egg, melted; when light, bake.

### Waffles.

Rub a large teaspoonful of baking powder and the same quantity of butter into a pint of flour; one-half teaspoonful of salt; beat the yolks of two eggs very light, mix with a coffee-cupful of milk, and add to the flour; lastly, the whites of the eggs, beaten to a stiff froth.

### Buckwheat Cakes.

Thicken warm water with flour, to which add a teaspoonful of molasses to make them brown well. To two cups of flour allow two tablespoonfuls of yeast. Brewers' yeast is best, but it cannot generally be obtained except in large towns. In the morning add a little soda. If the batter is of the right consistence, and the cakes are baked quickly and eaten direct from the griddle, they will be quite different from the tough, heavy things too often stacked up before the fire.

### Corn Meal Gems.

To two cups of boiling milk add two cups of corn meal, salt, two tablespoonfuls of sugar, and butter the size of a hickory nut; mix well, and leave until cool; add three eggs beaten very light; bake in gem-pan.

### Graham Puffs.

One egg, one pint of sweet milk, one pint of graham flour, and a pinch of salt; beat the egg thoroughly, add

the milk, then the flour gradually; beat the whole mixture briskly with an egg-beater; pour into cast-iron gem-pans, well greased and piping hot; bake in very hot oven. This mixture is just sufficient for twelve gems.

### Graham Muffins.

Two cups of graham flour, one cup of milk, one-third of a cup of sugar, one egg, butter the size of an egg, two teaspoonfuls of baking powder; bake in rings twenty or thirty minutes in a hot oven.

### Graham Crackers.

Seven cups of graham flour, one cup of thick sweet cream or butter, one pint of sweet milk, two teaspoonfuls of baking-powder; rub the baking-powder into the flour, add the cream, with a little salt, then the milk; mix well, and roll as thin as soda crackers; cut in any shape; bake quickly, and leave about the Gas Stove for a few hours to dry thoroughly.

### Graham Biscuits.

To one quart of water or milk allow butter the size of an egg, three tablespoonfuls of sugar, two of baker's yeast, and a pinch of salt; take enough white flour to use up the water, making it the consistency of batter cakes; add the rest of the ingredients, and as much graham flour as can be stirred in with a spoon; set it away till morning; in the morning grease pan and flour hands; take a lump of dough the size of a large egg, roll lightly between the palms; let them rise twenty minutes, and bake in a tolerably hot oven.

### Graham Gems.

One quart of graham flour, three teaspoonfuls of baking-powder, two eggs beaten light, butter the size of an egg (melted), one tablespoonful brown sugar, a little salt, and milk enough to make a batter.

### Boston Brown Bread.

Take three teacupfuls of corn meal, stir into it two cupfuls of boiling sweet milk; when cold, add one teacupful of molasses, one cup of wheat flour, and one cup of sour milk; into the sour milk stir well one teaspoonful of

soda; add one-half teaspoonful of salt; steam three hours.

### Corn Bread.

1. Three cups of corn meal, one and one-half cups of flour, one and one-half cups of sweet milk, five eggs, four teaspoonfuls of baking-powder, a little sugar.

2. One cup of corn meal, two cups of flour, one-half cup of sugar, three-fourths of a cup of melted butter, one cup of milk, three eggs, three teaspoonfuls of baking-powder.

### Boiled Indian Bread.

Two cups of meal, one quart of sour milk, one cup of flour, two-thirds of a cup of syrup, one teaspoonful soda, one egg; put in pudding-bag, set in boiling water, and boil three hours.

### Corn Cake (Delicious).

One quart of corn meal, one quart of milk, two eggs, half-cup of sugar or three tablespoonfuls of molasses, teaspoonful of salt, three tablespoonfuls baking-powder.

### Corn Meal Muffins.

1. Three pints of corn meal, one pint of flour, two eggs, five tablespoonfuls of baking-powder.

2. One and one-half cups of corn meal, the same of flour, two tablespoonfuls of baking-powder, one-half cup of sugar, one-half teaspoonful of salt, small tablespoonful of melted butter, two eggs, milk enough to make a stiff batter.

### Corn Bread.

Two cups sour milk, three-quarters of a cup molasses, two cups of corn meal, one and one-half cups of white flour, small tablespoonful of soda, dissolved in sour milk; salt; steam three hours; to be eaten hot. Slice and steam when you wish to warm it up.

### Corn Griddle Cakes.

One dozen ears of corn grated, two eggs, one cup sweet milk, salt, pepper, flour enough to make batter; then bake on buttered griddle.

### Drop Biscuits.

One quart of flour, three teaspoonfuls of baking-powder, teaspoonful of salt, butter the size of an egg rubbed into the flour, one pint of milk; drop from a spoon into buttered pan; bake in a quick oven by turning full flame on the gas stove.

### Soda Biscuits.

One quart of flour, two teaspoonfuls of cream tartar, one of soda, a piece of butter the size of an egg, one and a half cups of sweet milk; mix very thoroughly the flour, cream tartar, butter, salt; then add the milk and soda. Roll out and bake in a quick oven ten minutes.

### Newport Breakfast Cakes.

Six eggs, six spoonfuls of sugar, three pints of milk, one-half cup of butter, six teaspoonfuls of cream tartar, three teaspoonfuls soda; stir stiff; makes six loaves.

### Crumpets.

Take one quart of dough from the bread at an early hour in the morning; break three eggs, separating yolks and whites, both to be whipped to a light froth; mix them in the dough, and gradually add milk-warm water, until it is a batter the consistency of buckwheat cakes; beat it well and let it rise until breakfast time. Have the griddle hot and nicely greased; pour on the batter in small round cakes, and bake a light brown.

### English Rolls.

Two pounds of flour, two ounces of butter, three tablespoonfuls of yeast, one pint of warm milk; mix well together, and set in a warm place to rise; knead, and make into rolls. Bake twenty minutes.

### Potato Rolls.

When mashing potatoes for dinner, put a tablespoonful of it into one pint of the water they are boiled in, and set aside till bed-time; then strain it through a colander, add one pint of milk, one large spoonful nice lard, one large spoonful white sugar, one teaspoonful salt, half a yeast-cake dissolved in warm water and flour to make a

stiff batter. Leave it in a moderately warm place. In the morning add flour enough to make a soft dough, working it well. Let it rise again, roll out half an inch thick, cut into round cakes, fold together, drawing a buttered knife through as you fold them. Let them rise again for half an hour, or till light, bake in a quick oven from fifteen to twenty minutes. In cold weather the milk should be lukewarm; in hot weather the milk should be scalded and cooled. The potatoes must be pared before boiling, and the kettle in which they are boiled must be perfectly clean.

### French Rolls.

Into one pound of flour, rub two ounces of butter, and the whites of three eggs well beaten; add a tablespoonful of good yeast, a little salt, and milk enough to make a stiff dough, cover and set in a warm place until light, which will be in an hour or more, according to the strength of the yeast; cut into rolls, dip the edges into melted butter to keep them from sticking together, and bake in a quick oven.

### Breakfast Rolls.

Two quarts of flour, one tablespoonful of sugar, one tablespoonful of butter, one-half cup of yeast, one pint of scalded milk, or water, if milk is scarce, and a little salt, set to rise until light; then knead until hard and set to rise, and when wanted make into rolls; place a piece of butter between the folds, and bake in a slow oven.

### English Tea Cake.

Mix with a light bread dough, enough for a small loaf, one tablespoonful of lard, one of sugar, one large spoonful of currants; let rise again until very light, then bake; cut into round slices and toast them; butter while hot.

### Brown Loaf.

One coffee-cup of molasses, one teaspoonful of soda dissolved in one-half teacupful of boiling water; stir into the molasses until it foams, then mix into it graham flour and corn meal (in the proportion of three to one) enough to make a thick batter, and add one teaspoonful of cotto-

lene; pour into a mould, and steam four hours; to be eaten hot; very nice as a pudding with sauce.

### Steamed Graham Bread.

Two cups of graham flour, one egg, one tablespoonful of melted butter, three-quarters of a cup of milk, one-half cup of molasses, two teaspoonfuls of baking-powder; steam one and a half hours.

### Graham Muffins.

One quart of graham flour, two teaspoonfuls of baking-powder, a piece of butter the size of a walnut, one egg, one tablespoonful of sugar, one-half teaspoonful of salt, milk enough to make a batter as thick as for griddle cakes.

### Graham Breakfast Rolls.

Two pounds of potatoes boiled and pressed through a colander, one pint of water, one-half cup of sugar, one-half teaspoonful of salt, one-half cup of yeast; mix into dough with graham flour and let rise over night; in the morning mould into small cakes, and when light bake.

### Graham Biscuit.

One pint of sweet milk, one-half cup of butter, one-half cup of sugar, two eggs, flour enough to make it stiff, and a spoonful baking-powder; drop on buttered tins.

### Milk Sponge Bread.

Put a pint of boiling water into a pitcher, with a teaspoonful of sugar, one-quarter of a teaspoonful of salt, and the same of soda; let it stand till you can bear your finger in it; then add flour to make a thick batter; beat it hard for two minutes; now place the pitcher in a kettle of hot water—not hot enough to scald the mixture; keep the water at the same temperature until the batter is light. If set early in the morning it will be ready, if watched carefully, at eleven o'clock to make a sponge, the same as for other bread, with a quart of very warm milk. Let this sponge get very light; then make into loaves, and set to rise again, taking care they do not get too light this time before putting in the oven, or the bread will be dry and tasteless.

### Salt-rising Bread.

1. Take newly-ground middlings ; put six heaping teaspoonfuls of it into a coffee-cup ; add one teaspoonful of sugar, one saltspoonful of salt, one-half saltspoonful of soda ; mix thoroughly, pour boiling water into the mixture, stirring it well together until it will nearly fill the cup ; remove the spoon ; cover the cup of dough ; set where it will keep warm, not scald ; set it Friday morning, and it will be light for Saturday's baking ; if in a hurry, set in a dish of warm water. Now put into the bread-pan flour enough for bread ; add salt ; take one quart of boiling water for three loaves, and turn into the middle of your flour, stirring in slowly ; put enough cold water or milk until you can bear your finger in it ; then add middlings ; stir in well ; cover with some of the flour, and set in a warm place. When light enough mix soft into loaves, grease bread-pans, also the top of the loaves, which makes a tender upper crust ; cut gashes quite deep across, and they will rise evenly ; set on the gas stove, with very low flame and when light enough bake three-quarters of an hour.

2. In the morning take a quart dish and scald it out ; put in a pint of warm water and a teaspoonful of salt ; stir flour enough in to make a thick batter ; set the dish in a kettle of warm water, and where it will keep of the same temperature, a little more than blood-warm. If the flour is good it will be at the top of the dish in two hours ; then put flour enough into a pan to make three loaves of bread ; make a hole in the middle ; put in the yeast, and a quart of warm water ; stir it up thick with a spoon, cover it up with flour, and set it to rise. When light mold into loaves, and set it in a warm place to rise again. When light enough, bake three-quarters of an hour.

### Baking-powder Biscuit.

One important point is in having a hot oven. This can be done in a gas stove with excellent results. Another is, have flour sifted, and roll dough as soft as you can handle ; then more baking-powder is needed. For each teacupful of flour take a teaspoonful of powder ; butter the size of a small hen's egg is sufficient for a quart of flour. After rubbing butter and powder into the amount of flour

needed, turn in cold water (milk will do), stirring all the time, till the right consistency is reached ; salt ; then roll lightly, and bake at once. They will prove flakey, feathery, delicious and more nutritious than biscuit raised with yeast.

### Soda Biscuits.

Three pints of flour, a tablespoonful of butter, and a tablespoonful of lard, a teaspoonful of salt, and a teaspoonful even full of cream of tartar, with the flour dry, rub the butter and lard very thoroughly through it ; dissolve the soda in a pint of milk, and mix all together. Roll out, adding as little flour as possible ; cut with a biscuit cutter, and bake twenty minutes in a quick oven, with full flame on the gas stove.

### Tremont House Rolls.

To two quarts of flour, add one teaspoonful of salt ; make a hole in the middle and put into it one tablespoonful of sugar, butter about the size of an egg, one pint of boiled milk, and one teacupful of yeast. Do not stir, but put them together at night, and set in a cool place until morning. Then mix all together and knead fifteen minutes. Set in a cool place again for six hours, and roll out about one-half inch thick and cut with a biscuit cutter. Moisten one edge with butter and fold together like rolls. Lay in the pan so that they will not touch, set for half an hour in a warm place to rise, and bake.

### Light Biscuit.

Put about as much dough, after it is light, as would make a good sized loaf of bread in a pie-pan ; mix in that a small cup of lard and butter, more lard than butter, one tablespoon of fine sugar ; do not put in any more flour ; then let rise very light, keeping in warm place ; roll out about one-half inch thick without molding. Bake in rather quick oven. Will bake in fifteen or twenty minutes.

2. In kneading bread, set aside a small loaf for biscuits. Into this work a heaping tablespoonful of lard and butter mixed, and a teaspoonful of sugar. The more it is worked the whiter it will be. As it rises, mold it down twice be-

fore making into biscuits. Roll out and cut with a biscuit cutter. The dough should be quite soft.

### French Rolls.

One pint of milk, come to a boil, one-half cup of butter, one cup of sugar, one cup of yeast, stirred into a sponge; when light knead up stiff, add one cup of milk, put in just when light, roll out, cut with a round cutter, butter one-half side, and lay the other over. Bake fifteen minutes.

### Rolls.

Mix one quart of flour quite soft with warm milk and one-half cup of yeast; mix in the morning and set to rise until noon; then break into it two eggs, three tablespoonfuls of sugar, one tablespoonful of butter, and a teaspoonful of salt; mix up well together with hands, and set to rise again until about an hour before tea. Then knead a little, and cutting off a piece about the size of a common biscuit, roll out to the size of a saucer, spread thinly with butter and turn over. After they are molded let them stand until light enough, and bake in a very quick oven, with full flame on the gas stove.

### Wheat Muffins.

One quart of flour, five teaspoonfuls of baking-powder, two tablespoonfuls of butter, five eggs, milk enough to make a thick batter.

### White Muffins.

One teacup of milk, three cups of flour, two eggs, one-half cup of sugar, piece of butter the size of an egg, baking-powder.

### Popovers.

1. One cup of rich milk, one egg, one cup of flour, a little salt; beat together thoroughly, first the milk and flour, then egg and salt; fill buttered cups half full; bake in a hot oven.

2. One pint of sifted flour, one and one-half teaspoonfuls of baking-powder, one tablespoonful of sugar, one-half teaspoonful of salt, large teaspoonful melted butter, and, lastly, two eggs beaten very light; bake in gem-pans.

### Cream Puffs.

Boil one pint of water, rub together one-half pound of butter with three-fourths of a pound of sifted flour; stir into the water while boiling. When it thickens like starch remove from the fire. When cool stir into it ten well-beaten eggs and one small teaspoonful of soda. Drop the mixture upon the buttered tins with a large spoon. Bake to a light brown, in a quick oven. When done open on one side and fill with mock cream, made as follows: One cup of fine sugar, four eggs, one cup of flour, one quart of milk; beat eggs to a froth; stir in the sugar, then flour; stir these into the milk while boiling and until it thickens; then remove from the fire and flavor with lemon or vanilla. It should not be put into the puffs until cold.

### Sally Lunn.

1. One quart of flour, a piece of butter the size of an egg, three tablespoonfuls of sugar, two eggs, two teacups of milk, two teaspoonfuls of cream of tartar, one of soda and a little salt. Sift the cream of tartar, sugar, and the salt with the flour; add the eggs, the butter melted, and one cup of milk; dissolve the soda in the remaining cup, and stir all together steadily a few moments. Bake in two round pans.

2. Rub into a quart of flour two teaspoonfuls of baking powder; beat together nearly half a cup of butter and two tablespoonfuls of sugar; put into the flour and mix with a pint of milk; then add two eggs beaten light.

### Strawberry Shortcake.

Make a good biscuit crust, and roll out about one-quarter of an inch thick, cut into two cakes the same size and shape; spread one over lightly with melted butter, lay the other over it, and bake in a hot oven. When done they will fall apart. Butter them well, as usual. Mix the berries with plenty of sugar, and set in a warm place until needed. Spread the berries in alternate layers, having berries on top, and over all spread whipped cream or charlotte russe. The juice that has run from the fruit can be sent to the table in a tureen, and served as a sauce.

### Yeast Waffles.

Put three pints of milk and one tablespoonful of butter into a pan on the stove until the butter melts; add five eggs, well beaten, one tablespoonful of salt, one and one-half tablespoonfuls of yeast, and about three pints of flour. Make up, and let them rise three or four hours before baking.

### Waffles.

1. Four eggs beaten separately, one quart of milk, a piece of butter the size of an egg, melted; three teaspoonfuls of baking-powder, a little salt, enough flour to make a rather thick batter.

2. Sift together one quart of flour, one-half teaspoonful of salt, one teaspoonful of sugar, and three teaspoonfuls of baking-powder; then add two eggs, well-beaten, and one and a half pints of milk. When done, sift sugar over them, and serve hot.

### Cream Waffles.

One pint of rich sour cream; stir into it one teaspoonful of saleratus, and flour to make rather a stiff batter. To be split and buttered.

### Drop Biscuit.

Rub into one quart of flour one-half teacup of butter, one small teaspoonful of salt, two tablespoonfuls of baking-powder, enough sweet milk to mix with a spoon. Drop on buttered pans.

### Milk Toast.

Heat milk, mix a teaspoonful of flour smoothly with a little milk, stir it in, and let it come just to a boil, with a piece of butter the size of an egg to a quart of milk, and some salt. Place your toast on a deep dish, and pour your gravy over it.

### Mock Cream Toast.

Melt in one quart of morning's milk about two ounces of butter, a large teaspoonful of flour, freed from lumps, and the yolks of three eggs, beaten light. Beat these ingredients together for several minutes, strain the cream through a fine hair sieve, and when wanted beat it constantly with a brisk movement.

### Oatmeal Gems.

Soak one cup of oatmeal over night in one cup of water; in the morning add one cup of sour milk, one teaspoonful of saleratus, one cup of flour, a little salt; they are baked in irons as other gems and muffins; if on first trial you find them moist and sticky, add a little more flour, as some flour thickens more than others. Or use sweet milk and baking-powder.

### Fried Corn Bread.

Crumble pieces of cold corn bread, put them into a saucepan, pouring in a little hot water, just to moisten; add butter, pepper, and salt; mix and warm up. This makes a nice dish for lunch, and is a good way to save pieces of corn bread left.

### French Toast.

1. Beat three eggs well, and add one-half teacupful of milk; dip into this mixture slices of bread, and fry them in butter till slightly browned; serve piping hot.

2. For a family of five, take five slices of stale bread and have ready a bowl of water, into which a pinch of salt has been dropped; take a piece of butter the size of a walnut, and thoroughly grease the bottom of a frying-pan; then beat five eggs to a froth; dip each slice of bread into the water, then into the egg, and place it flat on the bottom of the frying-pan; pour over the bread the remaining egg which was left in the bowl; set the frying-pan on the gas stove, carefully turning the bread over when it becomes a light brown; pepper and salt to taste.

### Graham Muffins.

Set the iron gem-pans on the stove to heat; beat one egg light in a basin; add one teacupful of sour milk, and two tablespoonfuls of sugar; stir well together; add a mere pinch of salt; stir in graham flour to make a rather stiff battter; mix thoroughly with the addition of one tablespoonful melted butter; lastly, stir in one-third teaspoonful soda, dissolved in a teaspoonful of hot water; the batter, when ready to drop into the well-heated and greased gem-pans, should be so thick that it will not run

from the spoon, but just drop nicely. This will make one dozen excellent gems.

### Parker House Rolls.

One quart of flour, two tablespoonfuls of sugar, two tablespoonfuls of butter rubbed into the flour, one-half cup of yeast, one pint of warm milk; stir this up at night, and put it to rise; in the morning stir in flour enough to have it knead without sticking, and put it back into the same dish to rise again. When risen light and nice, make it out into rolls; put them into the tin you wish to bake them in, and let them be in a moderately warm place until tea-time; then, if they are not risen enough, put them near the stove a few minutes until they do rise, and bake in a quick oven.

### Rolls.

Boil six potatoes in two quarts of water, and when done pour and press the whole through the colander. When cool, but not cold, add flour to make a stiff batter; add half a cup of yeast or one-half cake of compressed yeast, dissolved in warm water and set to rise; when light, add half a cup of lard and butter mixed, a tablespoonful of sugar, a teaspoonful of salt, and flour to make a soft dough; knead well and set again to rise; when light, knead down again, and repeat three or four times; an hour before they are needed, cut into small pieces, roll out, spread with melted butter, and fold over, laying them in a pan so that they will not touch each other; set them in a warm place, and when light, bake quickly. Or make into oblong rolls without spreading and folding, and just before putting them into the oven, gash deeply across the top with a sharp knife.

### Rusk.

To four cups of dough add a cup of sugar, half a cup of melted butter, and three eggs; mix, and work in flour as needed; let it rise; when light, knead well, make into biscuit, and set to rise again; add a few currants, if desired, when light; glaze the tops with sugar and water; sift over some dry sugar, and bake.

### Delicious Rice Waffles.

To one quart of sweet milk allow two coffee-cups of boiled rice, and three-quarters of a cup of wheat flour; warm the milk, stir in the above named articles, add half a teacup of home-made yeast, and half a teaspoonful of salt. Make at 12 o'clock to use for tea at 6; set in a warm place; when ready to cook, add two eggs well beaten; bake in waffle-irons.

### Snow Balls.

One cup of sugar, one-half cup of butter, whites of five eggs flour to make a batter, and bake in small tins or gem-pans.

### Fritters.

1. Two eggs, two teaspoonfuls of sour milk, one teaspoonful of soda, four tablespoonfuls of butter, and flour to make a stiff batter; fry in hot lard and serve with sweet sauce.

2. Allow three eggs to each pint of rich sweet milk, a pinch of salt, and flour to make a batter stiff enough to drop from a spoon into boiling lard.

### Fritter Batter.

Two cups of flour (sifted), teaspoonful of baking-powder, salt, and two or three eggs, beaten separately; to this batter add any fruit desired, cut in small pieces; drop by spoonfuls into boiling hot lard; drain in a colander, dust over with fine sugar, and serve quickly.

### Hominy Fritters.

To one cup of cold boiled hominy add one-half cup of milk, and when well mixed add one cup of flour, one or two eggs, a salt-spoonful of salt, and one teaspoonful of baking-powder, stirred in last in a little of the flour; have plenty of boiling fat in a frying-pan, enough to float the fritters; drop in from a spoon; fry until they are a good brown color.

### Oatmeal Gruel.

To two ounces of oatmeal, add one and one-half pints of water; rub the meal in a basin with the back of a spoon in a small quantity of water, pouring off the fluid

after the coarser particles are settled, but while the milkiness continues; repeat the operation until the milkiness disappears; next put the washings into a pan, stir until they boil, and a soft, thick mucilage is formed. Sweeten to taste.

### Rice Muffins.

One pint of boiled rice, one pint of milk, five eggs, one-half cup of butter and cottolene mixed, one pint of sponge, and a little salt. Beat the rice, butter, and yolks of the eggs together, then add sponge and milk, and flour enough to make a stiff batter. Let it rise very light, beat the whites of the eggs, and stir in just before putting into the oven of the gas stove.

### Rice Bread.

Have a plate of boiled rice warm enough to melt a lump of butter the size of a walnut, beat two eggs separately, mix with them one and one-half cups of flour, and milk enough to make a thick batter. Grease the pans, and bake like bread or muffins.

### Rice Croquettes.

To cold boiled rice add three eggs, with sugar and lemon peel to your taste; make into oval balls; rub with bread crumbs, dip in egg, fry in butter; when done sprinkle sugar over them.

### Apple Pancakes (very nice).

Three pints of milk, eight eggs, and flour enough to make a thick batter, teaspoonful of salt; add six or eight apples, chopped fine, and fry in lard.

### Spanish Puffs.

Put into a saucepan a teacupful of water, a tablespoonful of powdered sugar, half a teaspoonful of salt, and two ounces of butter; while it is boiling add sufficient flour to make it leave the sides of the saucepan; stir in one by one the yolks of four eggs, drop a teaspoonful at a time into boiling lard; fry them to a light brown. Eat with maple syrup.

# PUDDINGS.

In boiling a pudding, have plenty of water in the pot boiling when the pudding is put in, and do not let it stop; add more as it is needed. Turn the pudding frequently. If a cloth is used, dip the pudding when done into a pan of cold water, so that it can be removed easily.

In using molds, grease well with butter, tie the lid closely; set in a pot with very little water, and add more as needed.

Fruit sauces are nice with blanc-mange and corn-starch puddings.

Fresh red cherries, stewed, sweetened, passed through a sieve, and slightly thickened with corn starch, make a good sauce.

Beat the eggs separately.

If a mold is used for boiling, be sure to have it well greased.

A bag or cloth should be wrung out of hot water and well floured.

In boiling, always put the pudding into boiling water, enough to cover it.

Boiled and steamed puddings require nearly twice as much time as baked.

### Apple Dumplings.

Use good-sized, rather tart apples, pare and remove the cores; envelope each separately in puff-paste, and tie it in a piece of cloth; boil or steam for one hour; before serving, remove the cloths, cut a piece from each dumpling and put in some sugar and fresh butter; replace the piece of paste, and sprinkle with powered sugar. If preferred,

they may be served with liquid sauce or sweetened cream.

### Apple Roll.

One pound flour, one-quarter pound of butter, mix with sufficient water to make a thin paste; pare and slice rather thick some tart apples, roll out the paste as for pie-crust, and spread the sliced apples to cover it, sprinkle with a little flour, and roll up as tightly as possible without breaking the paste; cook it in a steamer, or wrap in a cloth and boil for an hour; serve by cutting across in thin slices, with sauce of butter and sugar.

### Brown-top Pudding.

Slice any kind of rich cake without fruit, make a custard of four eggs, one quart of milk, sugar, and flavor to taste; pour over the cake, which will rise to the top; bake like custard.

### Blackberry Pudding.

1. Put the berries into a preserving kettle, and mash with sugar enough to make sweet; set on the gas stove, and when it begins to simmer stir in very gradually two teaspoonfuls of flour to a quart of fruit; stir until well cooked, and eat either hot or cold with cream. Raspberries may be used in the same way.

2. Butter and cottolene together the size of an egg, one cup of sugar, one egg; beat sugar, shortening and egg together with one cup of sweet milk and two teaspoonfuls of baking-powder; stir thick with berries.

### Indian Pudding.

Scald two quarts of sweet milk, add fourteen tablespoonfuls (level) of Indian meal, one teacupful of chopped sweet apple, either dried or green, and salt and molasses to taste; bake three hours.

### Plum Pudding.

1. One pound of raisins, stoned, one of currants washed and dried, one of rich beef suet minced, one of stale bread-crumbs, one of flour. Mix bread-crumbs, flour, and suet together; beat six eggs well, and add to them a pint of sweet milk (a teaspoonful of soda in the milk); beat the eggs and milk with the suet and flour for some time, then stir in the currants and raisins, mixing well as you proceed. Mix in also one-fourth of a pound of candied orange and lemon peel cut into small pieces, one ounce of powdered cinnamon, one-half ounce of powdered ginger, one grated nutmeg, and a little salt. Either bake or boil, according to taste; bake nearly two hours; if boiled, pour into a cloth, tie the cloth, allowing a little room to swell, and boil for six hours. It is better boiled. Serve with vanilla sauce.

2. To half a pound wheat flour add half a pound of raisins stoned and chopped, and the same of currants picked, washed, and dried; use milk enough to stir easily with a spoon, add half a pound of suet chopped fine, four well-beaten eggs, and a large teaspoonful of mace, cinnamon and allspice; mix all well together, and boil for two hours and a half in a cloth or tin; serve with butter or sugar, or wine sauce. Plum pudding, if cold, may be warmed in a pan with some of the sauce.

### Pineapple Pudding.

Line a pudding-dish with slices of cake; slice thin a pineapple, and place a layer on the cake in the bottom of the dish, sprinkle with sugar, then more pineapple, and so on, until the dish is full; cover with slices of cake, and over the whole pour a cup of water; cover and bake slowly for nearly two hours.

### Batter Pudding.

1. One egg, one cup of sugar, two and one-half of flour, three teaspoonfuls of baking-powder, two tablespoonfuls of melted butter, a few dried currants; steam three-quarters of an hour; to be eaten with sauce.

2. Six eggs, six tablespoonfuls of flour, one quart of milk, a little salt, and half a teaspoonful of soda, or a teaspoonful of baking-powder; bake in a buttered pan for twenty minutes.

### Baked Indian Pudding.

1. Into one quart of boiling milk, stir a half pint of corn meal; when cold add one-half cup of sugar, a tablespoonful of butter, one cup of raisins, and four eggs well beaten; mix well, and bake an hour and a half.

2. Boil one pint of milk; while boiling stir in one large tablespoonful of Indian meal, cool a little, and add three eggs well beaten, one pint of cold milk, one tablespoonful of flour, one-half cup of sugar, one cup of molasses, one teaspoonful of ginger, one of cinnamon, a little salt: bake an hour and a half.

3. For a two quart pudding use two teacups of meal; moisten the meal with cold water, then pour over it one pint of boiling water; add one tablespoonful of butter, two teacups of sugar, one cup of raisins, three eggs, well beaten before adding, and fill up with sweet milk; season with whatever spice is preferred; bake slowly half an hour or more.

### Boiled Indian Pudding.

One and one-half cups of sour milk, two eggs well beaten, one small teaspoonful of saleratus dissolved in the milk; sift in dry corn meal until of the consistency of griddle-cake batter—perhaps a little thicker; stir in a teacup of dried fruit—cherries are the best; put into a bag and boil one hour. For sauce, sweetened cream flavored with nutmeg.

### Liquid Sauce for Puddings.

One cup of sugar and one-third of a cup of butter rubbed to a cream; then stir in the well-beaten white of an egg; flavor with lemon or nutmeg; add one cup of boiling water, and mix just before bringing to the table.

### Cracked Wheat.

This excellent dish is often spoiled by very good cooks, who think they must stir it all the time to keep it from burning. Too much stirring makes it like paste; putting in more water when nearly done has the same effect. One-third of wheat by measure to two-thirds of water will make it about right; the water should be cold when the wheat is put in; it should cook slowly and be covered closely. In this way scarcely any stirring will be found necessary. There is a deliciousness in this dish, when cooked as above, which is never found if stirred while cooking. The same may be said of oatmeal, only the latter should be quickly stirred into *boiling* water; cover closely, and let it cook for about twenty minutes. Wheat may be cooked about the same time, although it bears longer cooking.

### Roley-Poley.

Make a good biscuit dough, roll about three-quarters of an inch thick, and spread with berries, preserves, or slices of apple; roll up, and tie in a cloth; boil or steam an hour and a half.

### Snow Pudding.

One-half box of gelatine soaked ten or fifteen minutes in four tablepoonfuls of cold water: then add a pint of boiling water, the juice of two lemons, and one cup of sugar; strain it and set away to cool; when cool—not stiff—add the well-beaten whites of three eggs, mix thoroughly, pour into a mold and cool.

### Suet Pudding.

One cup of suet chopped fine, one cup of raisins, one cup of currants, one cup of molasses, one cup of milk, two and one-half cups of flour, one teaspoonful of baking-powder, one-half teaspoonful of cinnamon, nutmeg, and a little candied lemon chopped; steam or boil from two to three hours.

### Strawberry Sauce.

Beat a coffee cupful of sugar and a piece of butter the size of an egg to a cream, add two cups of strawberries,

mashed, and the beaten white of an egg. A nice sauce can be made of raspberries, cherries, and other fruits as above, or by simply taking the juice, sweetening it, and thickening with a little corn starch.

### Lemon Sauce.

Beat two tablespoonfuls of butter and nearly a pound of sugar until light; add the juice and part of the rind of two lemons and two eggs; beat well, stir into it two cups of boiling water, and boil a few moments.

### Cream Pudding Sauce.

Beat half a pound light sugar and butter the size of an egg until light, then add about half a pint of cream; stir into it a half cup of boiling water and boil; flavor to taste just before sending to the table.

### Apple Trifle.

Scald as many apples as will, when pulped, cover the dish you design to use to the depth of two or three inches; before you place them in the dish add to them the rind of half a lemon grated fine, and sugar to taste; mix half a pint of cream and the yolk of an egg; scald it over the fire, keeping it stirring, and do not let it boil; add a little sugar, and let it stand till cold, then lay it over the apples, and finish with the cream whip.

### Apple Cream.

Six apples stewed and mashed to a pulp; when the apples are cold add six eggs beaten very light, and five tablespoonfuls of sugar; whisk until stiff, and serve with sweetened cream flavored to taste.

### Apple Floating Island.

Stew eight or nine apples; when soft pass through a colander, and season to taste with sugar and spice; beat to a froth the whites of five eggs, and mix with the apples, adding a little rose water; sweeten some cream, and place the mixture upon it.

# PASTRY.

For pastry use the best materials.

In warm weather keep the paste in the refrigerator until wanted, and bake in a hot oven.

The exact degree of heat desired can be obtained on a gas stove, thus excelling any other fuel.

A well-beaten egg rubbed with a bit of cloth over the lower crust of pies will prevent the juice from soaking through it.

Puff paste should always be made of sweet, solid butter.

The juice of fruit pies, if thickened with a little corn starch, will not "*boil* over."

In making a good pastry, it is necessary to have the butter sweet, the cottolene fresh; the flour should be of the best quality, and sifted; the water for wetting as cold as possible—ice water is the best. In rolling the crust roll always one way, and bake in a quick oven.

### Pastry.

To one cup of water take a half cup of cottolene, a little salt, and some flour; mix together with a knife. When stiff enough roll out on a board, spread on with a knife a layer of shortening, and sift over a little flour; roll all together, and then roll out on the board again, repeating this three or four times.

### Puff Paste.

1. One pound of flour, one pound of butter, one egg; mix the flour with a lump of butter the size of an egg, and the egg to a very stiff paste with cold water; divide the butter into six equal parts, roll the paste, and spread on a sixth of the butter, dredging it with flour. Repeat until all the butter is rolled in.

2. Sprinkle one pound of sifted flour with a very little sugar; beat the yolks of two eggs, and into them a little

ice water; pour gently into the center of the flour, and work into a firm paste, adding water as it is necessary; divide three-quarters of a pound of solid butter into three parts; roll out the paste, and spread one part of the butter on half of the paste; fold the other half over, and roll out again, repeating the process until the butter is all rolled in; set the paste on the ice for fifteen or twenty minutes, after which roll out again three times, each time rolling in the opposite direction; put on the ice again until cold, when it is ready for use. It will keep several days in a refrigerator, but should not freeze.

### Apple Tarts.

Pare, quarter, core, and boil in a half teacupful of water until very soft, ten large apples; beat until very smooth, then add the yolks of six eggs or three whole eggs, juice and grated rind of two lemons, half-cup of butter, one-and-a-half cups of sugar, or more if not sweet enough; beat all thoroughly; line little tart tins with puff paste, and fill with the mixture; bake five minutes in oven, with full flame on the gas stove.

### Sliced Apple Pie.

Line pie-pan with crust, sprinkle with sugar, fill with tart apples sliced very thin, sprinkle sugar and a very little cinnamon over them, add a few small bits of butter and a tablespoonful of water; dredge with flour, cover with the top crust, and bake from half to three-quarters of an hour; allow four or five tablespoonfuls of sugar to one pie. Or, line pans with crust, fill with sliced apples, put on a top crust, and bake; take off the top crust, put in sugar, bits of butter, and seasoning; replace crust, and serve warm. It is delicious with sweetened cream.

### Lemon Custard Pie.

Grate the rind of one lemon, squeeze the juice into one and one-half cups of sugar, butter the size of an egg, one tablespoonful of flour, and the yolks of four eggs; stir all together as for cake, and pour over it one pint of boiling milk; beat the whites separately, and stir in after it has cooled a little, then bake in a crust as you would a custard pie.

### Two-crust Lemon Pie.

Line your pie-dish with a good crust; roll your lemons to soften them, grate the rind of one large or two small lemons, cut the lemons into thin slices, pick out the seeds, spread evenly one layer over the crust, and one cup of sugar over the lemon; add one cup of paste, made by taking four tablespoonfuls of flour, wetting it with cold water, as you would to make starch; turn boiling water on it, stirring while cooking on the stove for a few moments, adding a pinch of salt, with the grated rind of the lemons. When thickened enough pour it over the sugar and lemon; cover with a crust, cutting slits in it to let out the air. Bake slowly.

### Lemon Pie.

1. Two lemons, half cup of sugar, yolks of four eggs, one quart of milk, two-thirds cup of flour; whites beaten; put over the top when the pie is done.

2. Three eggs, one grated lemon, one cup of sugar, one-half cup of water, two spoonfuls of flour; bake; beat the whites separately, and add sugar, not quite as much as for frosting; put into the oven and brown a little.

3. Two lemons, juice, and rind grated, two cups of white sugar, one cup of cream or rich, sweet milk, two tablespoonfuls of corn starch mixed with the yolks of six eggs; bake in a rich crust; beat the whites to a stiff froth with eight tablespoonfuls of pulverized sugar; spread on the top of the pies, and brown. This will make two pies.

4. Grate two lemons, two cups of sugar, two eggs, half a cup of water, one tablespoonful of butter, one of flour. This will make half a dozen pies.

5. Grated rind and juice of one lemon, to which add nearly a cup of sugar, and a piece of butter half the size of an egg; into one cup of boiling water stir one tablespoonful of corn starch beaten with the yolks of two eggs; bake with an under crust, and when done spread over the top the whites, beaten stiff, with a little powdered sugar, and return to the oven to brown.

6. One teacupful of powdered sugar, one tablespoonful of butter, one egg, juice and grated rind of one lemon, one teacupful of boiling water, one tablespoonful of corn starch mixed in a little cold water. Cream butter, lemons

and sugar together, and pour the hot mixture over them. When cold add beaten egg. Bake.

7. One cup of sugar, two tablespoonfuls of corn starch, and a cup of boiling water, butter half the size of an egg, the grated rind and juice of a lemon ; cook together until clear, and when cold add the yolk of an egg. Line the plate with paste and bake, then fill, putting on the white of an egg with a little sugar for icing, set in the oven, and brown.

### Mock Mince Pie.

Three soda crackers rolled fine, one cup of cold water, one cup of molasses, one-half cup of brown sugar, one-half cup of sour cider or vinegar, one-half cup of melted butter, one-half cup of raisins, one-half cup of currants, one egg beaten light, one teaspoonful of cinnamon, one-quarter teaspoonful each of cloves, allspice, and nutmeg, five apples chopped fine.

### Mince Meat.

1. Two pounds of lean beef boiled ; when cold chop fine ; one pound of suet minced to a powder, five pounds of juicy apples, pared and chopped, two pounds of raisins seeded, two pounds of sultanas or seedless raisins, two pounds of currants, one-half pound of citron chopped, three tablespoonfuls of cinnamon, two tablespoonfuls of mace, one tablespoonful of allspice, one tablespoonful of fine salt, one grated nutmeg, three pounds of brown sugar, one-half gallon of sweet cider. Mince meat made by this recipe will keep till spring.

2. Three pounds of beef chopped fine, six pounds of apples, one pound of suet chopped fine and mixed with the meat, four pounds of raisins, six pounds of currants, one pound of citron, one pound of candied lemon, and two pounds of sugar, a tablespoonful of salt, two oranges, grated, and powdered cinnamon, mace, cloves, and nutmeg to taste. Add three pints of boiled cider, and set on the gas stove, stirring to prevent burning, until thoroughly scalded. Add enough sweet cider when using to make it moist.

### Cream Pie.

Pour one pint of milk into tea-kettle boiler. When hot

(not boiling) add one cup white sugar, one-half cup flour, and two eggs, well-beaten ; stir rapidly until thoroughly cooked ; flavor with lemon or vanilla ; pour over crust, which should be previously baked. Beat the whites of two eggs to a stiff froth ; add three tablespoonfuls of powdered sugar ; pour over the custard ; set in the oven, and brown lightly. To be eaten cold.

2. Three eggs, one cup of sugar, one and one-half cups of flour, tablespoonful of sweet milk, two teaspoonfuls of baking powder ; bake in a shallow pan.

*Cream :* three eggs, one pint of milk, three tablespoonfuls of flour, five tablespoonfuls of sugar ; a little salt, flavor to taste, and boil until thick.

### Cocoa-nut Pie.

Open the eyes of a cocoa-nut with a pointed knife or gimlet, and pour out the milk into a cup ; break the shell, take out the meat and grate it fine. Stir the same weight of sugar and of the grated nut together ; beat four eggs, the whites and yolks separately, to a stiff foam ; mix one cup of cream and the milk of the cocoa-nut with the sugar and nut, then add the eggs and a few drops of orange or lemon extract. Line deep pie-tins with a nice crust, fill them with the custard, and bake carefully one-half an hour.

### Cream Puffs.

Melt one-half cup of butter in one cup of hot water, and while boiling, beat in one cup of flour, then take off the gas stove and cool ; when cool, stir in three eggs, one at a time, without beating ; drop on tins quickly, and bake about twenty-five minutes in a moderate oven.

For the cream :—Half a pint of milk, one egg, three tablespoonfuls of sugar, two large teaspoonfuls of flour : boil as you would any mock cream, and flavor with lemon. When baked, open the side of each puff, and fill with cream.

### French Puffs.

One pint of sweet milk, six ounces of flour, four eggs, half a saltspoonful of salt ; scald the milk and pour over the flour, beat until smooth, whisk the eggs to a froth, and add to the flour and milk when sufficiently cool.

Have ready a kettle of boiling lard; drop one teaspoonful of the batter at a time into the lard, and fry to a light brown; sift the white sugar over them, or eat with syrup.

### Cream Tartlets.

Make a paste with the white of one and the yolks of three eggs, one ounce of sugar, one ounce of butter, a pinch of salt, and flour sufficient to make into a paste; work it lightly; roll out to the thickness of a quarter of an inch, line some patty-pans with it, fill with uncooked rice, and bake in a moderate oven until done; remove the rice, fill with jam or preserves, and on top of all place a spoonful of whipped cream.

### Delicate Pie.

To stewed apples sufficient for four pies, one-half pound of butter, six eggs beaten separately, one pound of sugar; flavor with lemon, letting the apples get quite cold before adding the eggs. Bake as a tart pie.

### Fruit Pie.

Line a soup plate with a rich paste, and spread with a layer of strawberry or raspberry preserves; over which sprinkle two tablespoonfuls of finely-chopped almonds (blanched of course) and one-half ounce of candied lemon peel cut into shreds. Then mix the following ingredients: one-half pound white sugar, one-quarter pound butter, melted, four yolks and two whites of eggs, and a few drops of almond essence. Beat well together and pour the mixture into the soup plate over the preserves, etc. Bake in a moderately warm oven. When cold, sprinkle or sift a little powdered sugar over the top. A little cream eaten with it is a great addition.

### Good Pie Crust for Dyspeptics.

Equal parts of corn meal, graham flour, and white flour; wet up with sweet cream, and add a little salt; bake in a hot oven.

### Mother's Lemon Pie.

The grated rind and juice of three lemons, three tablespoonfuls of sugar, three tablespoonfuls of flour, three eggs,

one pint of syrup ; mix well ; make paste as for any pie ; pour the above mixture in, and cover with a top crust. This is enough for three pies.

### Apple Pie.

Fill the lower crust with sour, juicy apples, pared and sliced thin, put on the upper crust and bake until the apples are soft, then remove the upper crust, adding sugar to taste, a small piece of butter, and a little grated nutmeg ; stir this well through the apples, and replace the crust.

### Apple Custard Pie.

Two eggs, four or five apples grated, a little nutmeg, sweeten to taste ; one-half pint of new milk or cream, pour into pastry.

### Apple Compote.

Two pounds of apples, pared and cored, sliced into a pan ; add one pound sugar, the juice of three lemons, and grated rind of one. Let boil about two hours ; turn into a mold. When cold serve with thick cream.

### Washington Pie.

For the crust use two cups of sugar, one-half cup of butter, three cups of sifted flour, four eggs, one-half teaspoonful of cream tartar. For the filling, one tablespoonful of corn starch, boiled in one-half pint of milk ; beat the yoke of one egg very light, and stir into the milk, flavor with vanilla, and when cold, add the other half of the milk, and the white of the egg beaten to a stiff froth and stirred in quickly ; spread this between the cakes, and ice it with the white of one egg and eight tablespoonfuls of fine sifted sugar ; flavor with lemon.

### Apple Custard Pie.

Stew sour apples until soft, and press through a colander ; use the yolks of three eggs, butter the size of an egg, with sugar and seasoning to taste, for each pie ; spread whites over the top when baked.

### Cocoanut Pie.

One and one-half cups of sugar, one and one-half cups

of milk, three eggs, one tablespoonful of butter, the rind of a lemon, one cocoanut, finely grated ; the crust should be the same as for custard pie.

### Ripe Currant Pie.

One cup of mashed ripe currants, one of sugar, two tablespoonfuls of water, one of flour, beaten with the yolks of two eggs ; bake. Frost the top with the beaten whites of the eggs and two tablespoonfuls of powdered sugar, and brown in oven.

### Green Currant Pie.

Line an inch pie-dish with a good pie-crust ; sprinkle over the bottom two heaping tablespoonfuls of sugar, and two of flour (or one of corn starch), mixed ; then pour in one pint of green currants, washed clean, and two tablespoonfuls of currant jelly, sprinkle with six heaping tablespoonfuls of sugar, and add two tablespoonfuls of cold water ; cover and bake.

### Summer Mince Pies.

One cup of raisins, chopped fine, one nutmeg, two cups of water, tablespoonful of cinnamon, two cups of sugar, butter the size of an egg, one-half cup of vinegar, eight crackers, rolled fine ; cook well together before baking.

### Orange Short-Cake.

One quart of flour, two tablespoonfuls of butter, two teaspoonfuls of baking-powder, thoroughly mixed with the flour ; mix (not very stiff) with cold water, work as little as possible, bake, split open, and lay sliced oranges between ; cut into squares and serve with pudding sauce.

# CAKE.

USE the best materials, and have everything ready before you begin mixing the materials. Always sift the flour, adding to it the baking-powder and mixing well. If it is summer weather, place the eggs in cold water for a few minutes, and beat yolks and whites separately, very thoroughly. Mix butter and sugar to a cream, add sugar, then the yolks of the eggs, then the milk and flour alternately in small quantities, lastly, the whites.

If fruit is used, flour it well, and add the last thing.

Bake slowly at first.

Cookies, jumbles, ginger-snaps, etc., require a full flame on the Gas Stove so as to give a quick oven ; if they become moist or soft by keeping, put again into the oven a few minutes.

While the cake is baking no air must be permitted to get into the oven, unless when it is necessary to look at the cake, as it is apt to make it fall. The heat of the oven should be even and regular, and can be kept so with any good gas stove. Cake can be tested by sticking a clean straw into it. If nothing adheres to the straw, the cake is done.

### Soft Frosting.

Ten teaspoonfuls of fine sugar to one egg ; beat until stiff.

### Tutti Frutti Frosting.

One-half teacupful of water, three cups of sugar, whites of two eggs ; boil sugar and water until very thick and waxy ; beat the whites of eggs to a stiff froth, and pour the syrup over them, beating all until cool. Then add one-half pound of almonds, chopped fine ; one small half teacup of large white raisins, and a little citron sliced thin. Very nice for sponge cake.

### Chocolate Frosting.

One cake (or one-half pound) of French vanilla, sweet

chocolate, grated, one-half cup of granulated sugar, three-fourths of a cup of sweet milk, one tablespoonful of butter, a little salt. Boil twenty minutes, stirring constantly; take from the fire and pour into a dish. When nearly cool, add one tablespoonful of vanilla; spread on the cake. If the mixture is thicker than jelly, thin it with milk. This quantity will ice two cakes, three layers each.

### Almond Frosting.

Blanch sweet almonds, and when cold pound in a mortar until pulverized; mix the whites of three eggs and three-fourths of a pint of powdered sugar; flavor with vanilla, and add the almonds.

### Gelatine Frosting.

Dissolve a tablespoonful of gelatine in a half-cup of boiling water, and strain; thicken with powdered sugar, and flavor.

### Hickory-nut Frosting.

Allow one cup of sugar to the white of one egg; beat until very light, and add hickory-nuts chopped very fine.

### Apple Cake.

The grated rind and juice of one lemon, one sour apple, pared and grated, and one cup of sugar, boiled together for five minutes, make a jelly, which is to be spread between the layers of the following cake:

One cup of sugar, butter, the size of an egg, one cup of flour, one teaspoonful of baking powder; bake in four layers.

### Almond Cookies.

Two pounds of butter, three pounds of sugar, one pound of shelled almonds, one dozen eggs, one teaspoonful of ground cinnamon, one-half teaspoonful of soda, a cup of boiling water, one lemon grated; mix butter, sugar, yolks of eggs, lemon, cinnamon, and hot water; beat the whites, take three parts, mix also one-half of the almonds, and as much flour as it will hold; roll them, and brush with the white of eggs. Before putting in the almonds and sugar, the almonds must be scalded, dried, and cut fine. Bake in a moderate oven.

### Boiled Icing.

1. One and one-half cups of sugar; put to this two tablespoonfuls of water. Let it boil on back of stove until it is waxy, or stringy; then add whites of two eggs.

2. Whites of four eggs, beaten stiff: one pint of sugar melted in water, and then boiled; add to it the eggs, and beat until cold.

### Chocolate Icing.

1. One-half cake of chocolate grated fine, two-thirds of a cup of sugar, one-half cup of milk or cream; boiled and stirred to a paste.

2. Take the whites of two eggs, one and one-half cups of powdered sugar, and six large tablespoonfuls of chocolate.

### Icing.

1. Two and a half cups of sugar, two-thirds of a cup of water; boil together until it candies; then add the whites of three eggs, slightly beaten, stirring briskly for fifteen minutes, or until it seems perfectly smooth and white; finally add the juice of one lemon. This is sufficient for one large white mountain cake, of eight or nine layers, covering top and sides.

2. Beat the whites of four eggs with one pound of powdered sugar sifted, one-half a tablespoonful of starch, and one-fourth of an ounce of fine gum-arabic. Stir it well.

### Icing for Cake.

1. Beat the whites of four eggs with one pound of powdered sugar, one teaspoonful each of corn starch and sifted white gum-arabic, and the juice of one lemon.

2. Beat the whites of six eggs with one pound each of powdered sugar and blanched and pounded almonds; a little rose-water should be added to the almonds during the process of pounding; lay on with a knife, and harden in a cool oven. The eggs must be beaten to a stiff froth.

### Black Cake.

1. One pound of flour, one and one-half pounds of brown sugar, one pound of butter, twelve eggs; use as much molasses as sugar. One teaspoonful of soda, three pounds of currants, four pounds of seeded raisins, one

pound of citron, two nutmegs, one teaspoonful of ground cloves and cinnamon. Bake in a large loaf three hours.

2. One pound of browned flour; one pound of brown sugar, one pound of citron; two pounds of currants, three pounds of stoned raisins, three-quarters of a pound of butter, one teacup of molasses, two teaspoonfuls of mace, two teaspoonfuls of cinnamon, one teaspoonful of cloves, one teaspoonful of soda, twelve eggs.

3. One pound of sugar, one pound of butter, one pound of flour, three pounds of raisins, three pounds of currants, one-half pound of citron, ten eggs, two teaspoonfuls of cinnamon, one teaspoonful of cloves, two teaspoonfuls of nutmeg; brown the flour to darken the cake.

### Bread Cake.

1. Four cups of dough, two cups of sugar, one cup of butter, one cup of cream; two eggs, one teaspoonful of saleratus. Mix with the hands, and add a little flour, also fruit and spices to suit the taste, and let it rise well before baking.

2. Two cups of light dough, one and one-half cups of sugar, one of butter, half cup of milk, two eggs, soda or baking-powder, nutmeg. If too thin, stir in a little flour.

### Coffee Cakes.

1. Three eggs well beaten, two cups of brown sugar, one cup of butter, one cup of milk, one teaspoonful of soda, two teaspoonfuls of cream of tartar. Work this to a stiff dough, and roll out to about half inch in thickness. Sift ground cinnamon evenly over the cake, then roll up like roll jelly cake. Cut slices about a half inch thick from the roll, drop into granulated sugar, and bake thoroughly with sugared side up.

2. One pint of warm milk, one coffee cup of melted cottolene, one-half cup of yeast; put in enough flour to make a stiff sponge, and set over night; in the morning add two coffee cups of sugar, four eggs, one teaspoonful of cinnamon; mold and set to rise again, after which roll one-half inch thick on a warm board; cut with small cutter, and fry; roll in pounded sugar, and place on separate plates till cool.

### Breakfast Coffee Cakes.

Three cups of bread sponge, one-half cup of butter, a little sugar, one egg. Roll as thin as baking-powder biscuit. Cut out with tumbler or cake-cutter, sprinkle over a little sugar, cinnamon, and little bits of butter.

### Corn Starch Cake.

1. One and one-half cups of sugar, whites of six eggs, one-half cup of sweet milk, one and one-half cups of flour, one-half cup of corn starch, one-half cup of butter, two teaspoonfuls of cream of tartar, and one teaspoonful of soda; lemon to flavor. After all is well mixed, add one-half cup cold water.

2. Four eggs,—the whites only; one cup of powdered sugar, one-half cup of butter, two-thirds of a cup of corn starch, one-half cup of sweet milk, one cup of flour, two teaspoonfuls of baking-powder, lemon or rose-water flavoring. Cream the butter and sugar thoroughly, either with the hand or silver spoon; mix the corn starch with the milk, and add. Then the eggs, beaten stiff, next the sifted flour, into which the baking-powder has been stirred.

### Cream Puffs.

One-half pint of cold water, into which rub smooth six ounces of flour; put it into a spider with four ounces of butter, and stir it continually over a not too hot flame till it is thoroughly cooked. It will resemble a lump of putty and leave the spider like a pancake. Cool this lump and add four eggs. Beat well, and then drop on a buttered tin in neat, compact little "dabs," far enough apart not to touch when they rise. Have the oven about as hot as for cookies; and in turning them lift up the tin. If you shove them before they are set you will have pancakes. They should be hollow balls. Bake them long enough so they will not fall when removed, and cool them on brown paper as quickly as possible. To fill them take one-half pint milk, two beaten eggs, one-quarter cup of flour or corn starch wet smoothly, one cup of sugar, lemon or vanilla flavor; cook it in a tin pail in a kettle of hot water, and stir it so it will be smooth. When both are cold, open the puff with a sharp knife, just a little slit on the side, and fill in one tablespoonful of custard.

### Citron Cake.

1. One cup of butter, three cups of sugar, one cup of milk, three cups of flour, half cup of corn starch, two teaspoonfuls of baking-powder, one cup of candied citron, and whites of twelve eggs.

2. Six eggs, four cups of flour, two and one-half cups of sugar, two cups of citron, cut into little slips; two teaspoonfuls of baking-powder, one cup of sweet milk, one cup of butter.

3. Whites of twelve eggs, two cups of butter, two cups of sugar, four and one-half cups of flour, one-half cup of milk, three teaspoonfuls of baking-powder, and one pound of citron.

### Chocolate Cake.

1. Make as for nice cup cakes, bake in jelly-cake tins. *Icing:* Boil together for a few minutes three cups of sugar, and one cup of boiling water; pour this syrup upon half a cake of chocolate grated; add whites of three eggs, beaten stiff. Put this icing between layers of cake and on top.

2. Two cups of sugar, two-thirds of a cup of butter, one cup of sweet milk, three cups of flour, three eggs, two teaspoonfuls of baking-powder; lemon extract. Bake as for jelly cakes. *Caramel:* The whites of three eggs beaten very stiff; two cups of sugar boiled until almost candy; pour very slowly on the whites, beating them quite fast; one-half cake of chocolate, grated; vanilla extract; stir until cool, then put between each cake and over the top and sides.

3. One cup of butter, three cups of brown sugar, one cup of milk, four cups of flour, yolks of seven eggs, two teaspoonfuls of baking-powder, and a cup of chocolate; bake in layers; make another cake with whites of the eggs, as given in the preceding recipe, and put together with frosting in alternate layers.

4. Three-fourths of a cup of butter, two cups of sugar, one cup of milk, two cups of flour, one of corn starch, two teaspoonfuls of baking-powder, and whites of seven eggs; bake in a long, shallow pan; take half a cup of milk, butter the size of an egg, cup of brown sugar, quarter of a pound of chocolate; mix and boil until stiff, then add

teaspoonful of vanilla, spread on the cake, and set in the oven until dry.

### Cake without Eggs.

One and a half cups of sugar, half-cup of butter, one of milk, three cups of flour, two teaspoonfuls of baking-powder, one cup of chopped raisins, well floured, and added the last thing before putting into the oven; spices to taste.

### Cream Cake.

1. CAKE: Pour a cup of boiling water over a cup of butter, add immediately two cups of flour; stir until smooth, and set away to cool; when cold, add five eggs, and stir until well mixed; add a very little soda; butter a pan; drop in the mixture, a tablespoonful in a place, and bake in a quick oven.

CREAM: One pint of milk; when boiling add half a cup of flour, half-cup of sugar, and two eggs mixed; stir until as thick as cream, then flavor with lemon or vanilla. Remove the tops from the cakes; fill the hollows with the cream and then replace.

2. CAKE: One cup of white sugar, two eggs well beaten, one tablespoonful of butter, one-half cup of sweet milk, one-half-teaspoonful of soda and one of cream of tartar, one and one-half cups of flour; add a little salt, beat thoroughly, and bake quickly in five or six round tins.

CREAM: One-and-a-half cups of sweet milk, one heaping tablespoonful of flour, rubbed smooth in the milk, one beaten egg, half a cup of white sugar; boil the whole together, stirring all the time, until quite thick; when cold, flavor with lemon, or any extract preferred, and spread between each layer.

3. One cup of white sugar, one and one-half cups of flour, three eggs beaten separate and very light, two tablespoonfuls of water, one teaspoonful of baking-powder. Bake in two cakes. *Cream:* one pint of milk, one cup of sugar, one-half cup of butter, three eggs, two tablespoonfuls of flour; lemon extract. Cut each cake, and fill with the cream.

### Cookies.

1. Two cups of sugar, one cup of butter, one cup of milk, three eggs, flour enough to make a soft dough, two

teaspoonfuls of baking-powder ; roll thin ; sift over with sugar and bake.

2. Two cups of white sugar, one cup of sweet milk, two spoonfuls of baking-powder, nutmeg ; flour enough to roll out ; better if rolled out thin, and a hot oven to bake it in.

3. Whites of two eggs, one large cup of milk, one cup of sugar, one-half cup of butter, two teaspoonfuls of baking-powder, flavor with vanilla, rose, or nutmeg ; flour enough for thick batter ; beat thoroughly ; drop in buttered pans, dust granulated sugar on top and bake with dispatch.

4. One cup of butter, two cups of sugar, four eggs, four cups of flour, three tablespoonfuls of milk, three teaspoonfuls of baking-powder. Rub the flour and butter thoroughly together, cream the butter and sugar, beat the eggs separately ; add to the above with a little nutmeg and cinnamon, or any seasoning preferred. Sift in the flour and baking-powder, and add enough flour to mold, and roll out. These cookies will keep fresh two weeks, and if the milk is left out, a month.

5. One cup of sugar, one-half cup of butter, one-half cup of sour milk, one-half teaspoonful of soda, just flour enough to roll, baking quickly. Add any flavoring you wish. No eggs are required. These are very nice if grated or prepared cocoanut is added.

6. One cup of sour cream, one cup of butter, two cups of sugar, two eggs, one teaspoonful of soda ; flour ; and flavoring to suit.

7. One cup of butter, two of sugar, two eggs, a teaspoonful of saleratus, dissolved in a cup of milk or water, a grated nutmeg, sufficient flour to make stiff to roll out.

### Mrs. C——'s Cookies.

One cup of butter, one cup of sugar, one cup of molasses, two eggs, two teaspoonfuls of soda, two teaspoonfuls of ginger, flour to mix soft, then roll them.

### Cocoanut Cookies.

1. One cup of butter, two cups of sugar, two cups of grated or prepared cocoanut, two eggs, flour enough to

make a stiff batter, and teaspoonful of soda; drop on buttered paper in pans.

2. One and one-half cups of sugar, one cup of butter (scant), two eggs, one cup of grated cocoanut, one-half cup of milk, one-half teaspoonful of soda, one teaspoonful of vanilla; cut out and sprinkle with granulated sugar.

### Corn Gems.

Two cups of corn meal, two cups of flour, two cups of sweet milk, two eggs, three heaping teaspoonfuls of baking-powder, one-half cup of butter, one-half cup of sugar. Bake in gem-pans.

### Cocoanut Cake.

1. After using the whites of ten eggs for snow cake, take the yolks, one and one-half cups of sugar, two-thirds of a cup of butter, two-thirds of a cup of sweet milk, two cups of flour, one teaspoonful of soda, one of cream tartar, whites of four or five eggs for frosting; sprinkle cocoanut upon each layer of frosting.

2. Two eggs, two tablespoonfuls of butter, one cup of sugar, half cup of milk, two cups of flour, two cups of cocoanut soaked in milk, two teaspoonfuls of baking powder.

3. Two eggs, one cup of white sugar, one-half cup of sweet milk, one-quarter cup of butter, one and one-half cups of flour, one and one-half tablespoonfuls of baking-powder. Bake in a moderate oven in pans one inch deep. To prepare the desiccated cocoanut, beat the whites of two eggs to a stiff froth, and add one cup of pulverized sugar and the cocoanut, after soaking it in boiling milk. Spread the mixture between the layers of cake and over the top.

## WHY YOU SHOULD USE GAS FOR FUEL?

Because, if properly used it is cheaper than wood or coal.

Because, it is the great domestic labor-saver.

Because, it bakes, stews, broils and roasts to perfection.

Because, meat and fish broiled by gas retain their flavor, and do not lose nearly so much in weight as when cooked by other fires.

Because, there is no possible danger of explosion, as with liquid fuels.

Because, you do not have to pay for your fuel until after you have used it.

Because, the newer makes of gas stoves and ranges are practically indestructable, and you do not have to be continually paying for repairs as with coal stoves.

Because, everybody who has ever used a gas-range will tell you that it is indispensable, that it makes housekeeping a different thing, and cooking a delight.

# SUMMER IN THE KITCHEN.

Everybody knows what it is that makes the average kitchen in summer a place of torment comparable to the stoke-hole in an ocean steamer. It is that ugly structure of iron known as the coal range. In the light of modern ideas and practice it is little better than a barbarous instrument of torture. When you want the heat you havn't got it, and when you don't want it, it has got you. It takes a half hour to heat up the mass of metal, and then it glows and radiates all day long, leaving servants and mistress gasping. For the sake of heat required two hours a day, you keep a furnace roaring for twelve or fourteen. How savage and obsolete all this seems, when we consider what the gas range makes possible. A fire at full head as soon as you strike a match; heat under perfect control, shut off instantaneously when no longer needed. Think of the gain in temper and health, as well as the great convenience. The gas range is a demonstrated economy, too. Why should people pay twice as much to make their kitchen like the pit's mouth as they would need to, in order to keep them comparatively cool and pleasant? The use of gas as a fuel has increased, is increasing, and is bound to increase still more. It is scientific, it is economical, it insures the highest convenience and comfort attainable.

# WHAT GAS CAN DO

In a recent lecture in the Royal Victoria Hall, London, Professor Lambert described some of the things illuminating gas can do besides illuminating. He declared that 37 cubic feet of gas will heat 30 gallons of water from 50 to 110 degrees, will boil 8 gallons of water, or make tea for 64 persons. It can develope one horse-power in an engine for two hours, or lift a weight of 88 tons 10 feet high. It can melt 10 pounds of iron and make a casting in 20 minutes, or braze a metal joint in 2 minutes—both pieces of work done in that way much more quickly than is possible in furnace or forge. The same amount of gas in a good radiating stove will comfortably warm a room 16 feet square, in cold weather, for an hour. It also will suffice to cook a dinner for eight persons. These are but some of the things which Professor Lambert demonstrated can be done with 37 cubic feet of gas. And what does that amount of gas cost? At prices now prevailing in Baltimore, about 4 cents. And yet some slow-witted persons are still wagging their heads wisely and saying that the use of gas for fuel is not economical.

# FOR LIGHT HOUSEKEEPING

The number of people in this city who are trying all the while to reduce household cares to the minimum is greater than most suppose, and is constantly increasing. To cut down the expense and the bother of all kinds of domestic service—to make living simpler, cheaper and more comfortable—this is the end for which multitudes are striving. Many of them have found out how greatly they are helped in this laudable purpose by the use of gas for heating and cooking. At one stroke it enables them to get rid of much of the dirt and trouble and expense of housekeeping. Servants need not be so numerous, are made better natured if you keep them, and can be dispensed with altogether more easily. Take the typical case of a small family desiring to economize. The flash of a match in the morning gives warmth in the gas-grate, and almost without effort can coffee and toast be got ready on the gas range. The head of the house lunches down town, leaving his wife just the chance she wants to whip up some little dish on the gas-range for her own lunch. There is housekeeping reduced to simplicity itself; and it is the serviceable gas-fuel which alone makes it possible.

# ECONOMY IN FOOD.

One way to economize in food is to buy it carefully; another way is to cook it carefully. More actual food-value is wasted in cooking than most people are aware. Dr. Macadam of Glasgow has made a special study of this question, and his many detailed experiments show that meat cooked in a coal range yields 60 per cent. of the raw material, while in a gas range the yield is about 75 per cent. This means that a joint weighing 10 pounds, when cooked by a coal range, yields 6 pounds when done, but when cooked by a gas range yields 7½ pounds. The difference is largely due to the greater amount of the nutritious juices of the meat kept in when the cooking is done by gas. In other words, you simply throw away a pound and a half of meat out of every ten you buy, when you roast it in a coal range. If a butcher cheated you like that, how long would you patronize him? Why should you patronize the coal range, which practically makes you pay for 10 per cent. more meat than you really get?

## THE SERVANT QUESTION.

This is the question that is making American women haggard and gray before their time. How to get on with a servant, and how to get on without her if necessary—this is the great perplexity of American housekeeping. It is being relieved by various domestic inventions and new appliances, one of the most effective of which is the gas range. When Bridget is with you it makes her reign much more mild and tolerable, and when she leaves you it enables you to do your own cooking, in the interval, with an ease and accuracy that make the process delightful. Life in apartment houses, in particular, becomes a different thing when the gas range has supplanted the coal range, as it is doing in most of the best new apartment houses built. Many families have found it so easy to get on without a servant for a time that they are in no hurry whatever about getting another, as long as the gas range works so beautifully. A light breakfast got ready in ten minutes, something hot for lunch prepared in as little time, dinner at a restaurant—that is not so bad a scheme of living. And when you are being severely cross questioned by the candidate for cook in your kitchen, just observe her broad smile when you tell her that you have a gas range.

# MIXED WITH BRAINS

For three dollars a month, says Mrs. Rorer, the great cooking expert, all the cooking of a family of six persons can be done on a gas-range, provided the gas is mixed with brains. This is a point for those to consider who find gas for fuel expensive. Gas for fuel recklessly used means a large bill, of course, just as gas for illuminating purposes recklessly used means the same. Care in the one case results in saving just as in the other. For example, some people light the burners on the top of their range long before they need them, and leave them going after they are through with them. They keep three burners lighted when one is sufficient. Nothing is easier than waste, and nothing is easier than saving money by looking after these details. The low figures given by Mrs. Rorer have been verified over and over again, but, as she says, if brains are not mixed with the gas, the thing cannot be done.

# Five Points

Everybody has heard of the Five Points of Calvanism. But there are also five cardinal points in the doctrine of the gas range, and they are :

1.—AVAILABILITY. It is always ready for service. It is the minute-man of the kitchen.

2.—ADAPTABILITY. It can be set up anywhere. It will cook anything, from an egg to a turkey.

3.—EFFICIENCY. Its cooking is the best. For broiling or baking, stewing or boiling, it is unsurpassed.

4.—CLEANLINESS. It reduces dirt in the kitchen to a minimum. No soot, no dust, no ashes, no litter of kindling.

5.—ECONOMY. Properly used, it cuts the bills of fuel in two.

# THE COMFORT OF HEATING BY GAS

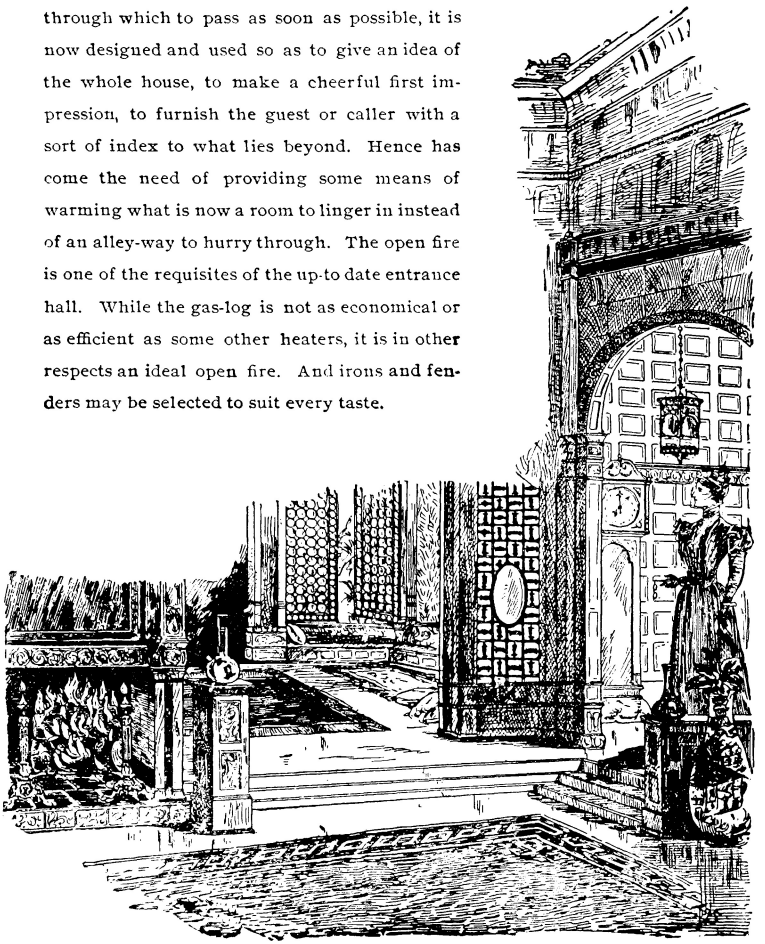
# Introduction

THERE are certain critical tests which every new invention asserting its claims for recognition and use must meet if it is to succeed. Whether it is a mechanical appliance, a new method in the use of power, or a novel process in industrial or domestic life, the questions always asked of it are: Is it economical? Is it labor-saving? Is it practical and convenient? Has it stood the test of experiment?

The use of gas as a fuel has made so rapid an advance in recent years only because all these questions can be answered in its behalf with a positive Yes. It is economical because it is the most scientific way of utilizing the potential heat of coal. In a range or furnace coal yields but one-tenth of its potential heat; in the form of gas seven-tenths. Actual experiment and a comparative study of cost and results have abundantly demonstrated that gas as a fuel is economical. That it is labor-saving needs no argument. It dispenses at once with all the weight and dirt of coal and wood and ashes. It is so convenient in practice that even a child can manage it. This is very clear to anyone who looks into the question even superficially. The main question is now settled beyond the need of any further debate. But it may be an advantage to enumerate the various ways, circumstances and conditions in which the use of gas appliances may be made a source of comfort and economy. This is what is attempted in the pages that follow.

# The Entrance Hall

The entrance hall is made much of in the modern house. Instead of being a bare passage-way through which to pass as soon as possible, it is now designed and used so as to give an idea of the whole house, to make a cheerful first impression, to furnish the guest or caller with a sort of index to what lies beyond. Hence has come the need of providing some means of warming what is now a room to linger in instead of an alley-way to hurry through. The open fire is one of the requisites of the up-to date entrance hall. While the gas-log is not as economical or as efficient as some other heaters, it is in other respects an ideal open fire. And irons and fenders may be selected to suit every taste.



# The Reception-Room

A COMFORTABLE and attrative reception-room is something that every skillful housekeeper carefully plans to have. Some of her friends will never see any other part of her house; strangers get their main impression of house and mistress from this room. The fact that it is infrequently used, but that it must be perfectly ready for use when needed, makes it necessary to give an unusual amount of attention to the question of the proper way to warm it. Even if one has a system of heating for the whole house, a sudden drop of the mercury or neglect of the furnace may make it highly desirable to have a supplementary means of heating that may be instantly resorted to. This the open gas-fire provides, in addition to the brightness that seems to be especially suitable where guests are to be welcomed. A glance at the illustration will show a very pleasing model of a heater for an open fire-place. Many styles are made to meet the growing demands of housekeepers. They may be had of antique brass or bronze, and in sizes to fit any opening. All that a servant has to do when admitting a caller is to strike a match, and there is the reception-room provided instantaneously with warmth and glow.

The engraving illustrates one of the handsomest and most expensive heaters made, being of solid Brass with cast Brass ornaments. The regular sizes can be readily obtained. Odd sizes are made to order, ranging in price from $25.00 to $75.00.

# The Dining-Room

READILY warmed dining-room is not a luxury, it is simply necessary to comfort in any house. Dining in a cold room is as unpleasant as dining in too great heat. The essential thing is to have a source of heat under perfect control. It should also be a source of heat which may be resorted to on the instant. This is especially the case at breakfast time, when the ordinary heating apparatus is apt to be working badly. The ability to make sure that breakfast may be eaten in a room that is warm and cheerful may mean a difference of temper all the day through. A gas-heater will make it possible to keep the dining-room at just the degree of heat which may be desirable.

The accompanying design shows an asbestos fire-place heater with a circulating hot-air chamber. It is handsomely finished, and is a real ornament to a room as well as a comfort, dispensing as it does with all danger of smoke, ashes, soot, which are so particularly out of place and offensive in a dining-room. Asbestos heaters may be had for openings 24 and 30 inches wide, or will be made to order in any size. There is a good variety of styles, shape and finish from which to choose. The designer and manufacturer will co-operate with the most exacting architect so as to elaborate the heater in conformity with elegant surroundings. But whether in a costly or a plain room, the gas-heater will furnish comfort on demand.

The illustration shows one of many styles of asbestos Fire Place heaters. These can be had in a variety of designs; square, round top, or oval, and finished in Brass, Bronze, Silver, Gold, or Ebony. Prices run from $6.00 up.

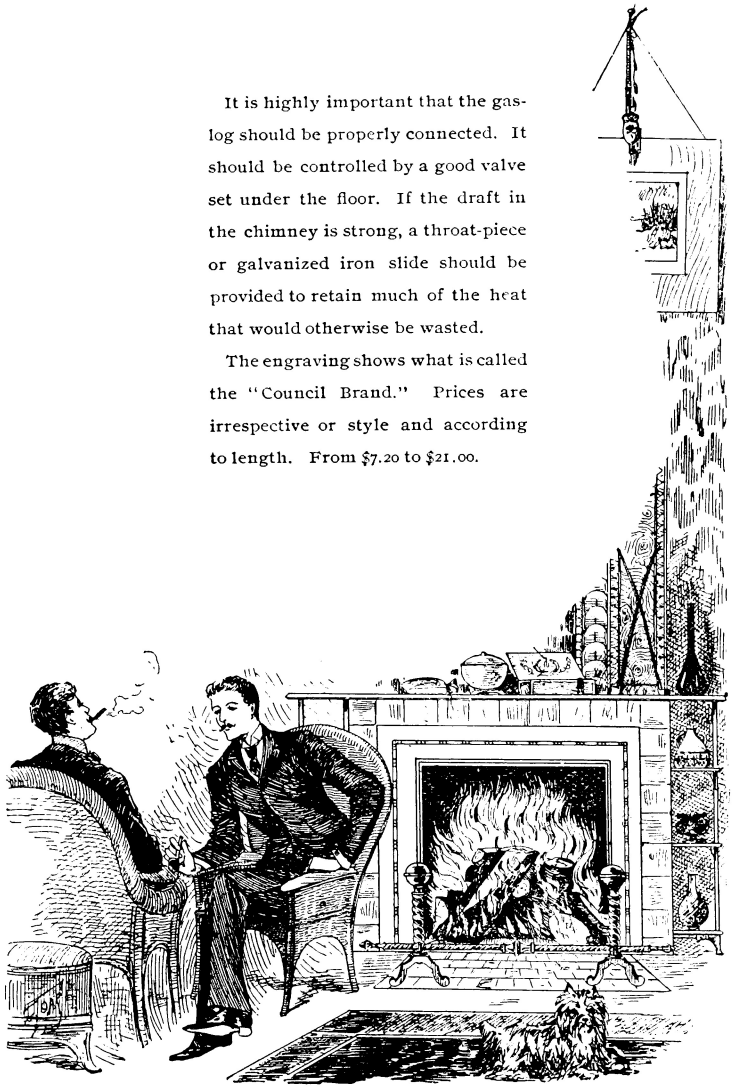
# The Smoking-Room

THE smoking-room is pre-eminently the room for idle lounging, indolent talk, or silent reverie, and to be fitted for either of these purposes it must have warmth and cheer. The gas-log is the readiest and most efficient means of providing them. It yields a heat which may be perfectly regulated, and which, in addition, gives those effects of light and flame which invite to stretching the body at ease and unbending the mind. The cigar lends the inward glow which seems to require a corresponding outward gleam. This the gas-log, designed so as to give the effect of burning maple or hickory, most delightfully supplies, and induces something of the comfort and the exchange of confidences or stories, or even of the quiet brooding, which are commonly associated with the camp-fire.

The cut will suggest what may be achieved in this way. Gas-logs of this style run from 12 to 22 inches in length, and are greatly varied in design and effect. They simulate the wood fire almost perfectly, while doing away with the mussy woodbox, the need of constant replenishing and the flying ashes. Designs and sizes can be made to go with any style of finishing or furnishing, and fenders of brass or iron may be selected.

It is highly important that the gas-log should be properly connected. It should be controlled by a good valve set under the floor. If the draft in the chimney is strong, a throat-piece or galvanized iron slide should be provided to retain much of the heat that would otherwise be wasted.

The engraving shows what is called the "Council Brand." Prices are irrespective or style and according to length. From $7.20 to $21.00.

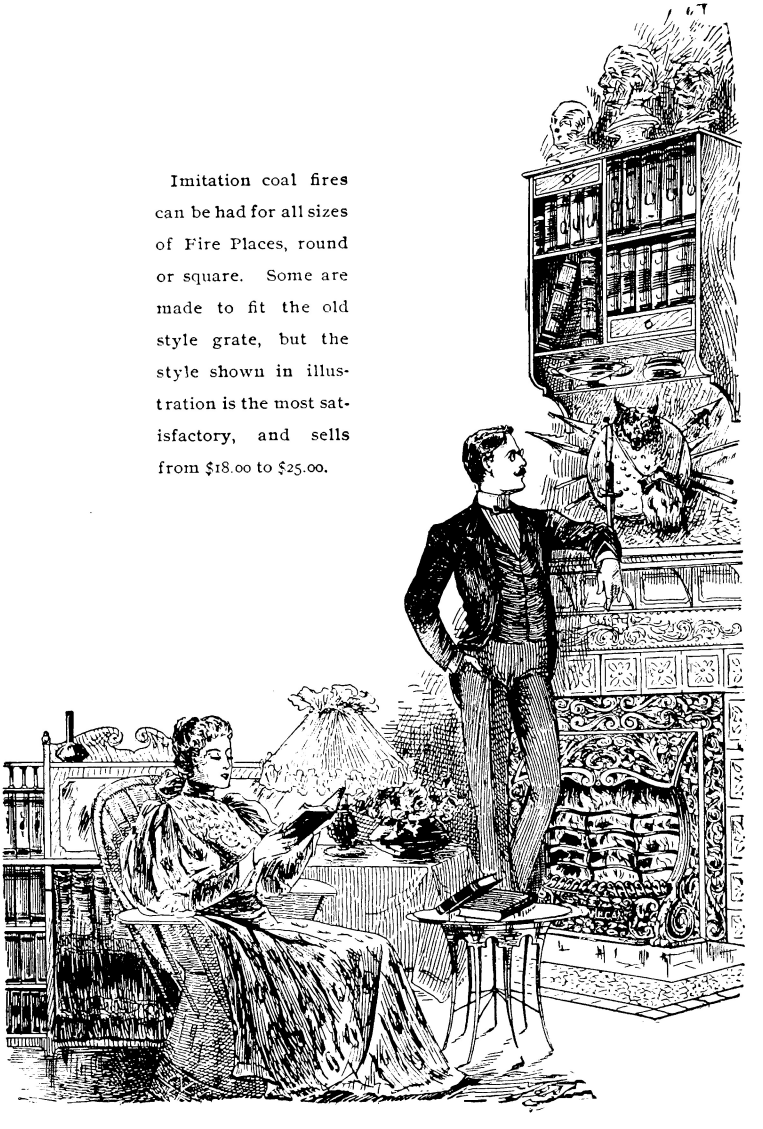


# The Library

THE heating of a library may be considered from the point of view of the books in it, or of the persons who read the books. Nothing is more injurious to books, as librarians well know, than the dry blast of furnace heat. It shrivels up binding and paper alike, and makes the newest and finest books prematurely aged. On the other hand, open coal fire-places fill the air with impalpable soot and powder, which settle down on the shelves and make books unsightly to the eye and repulsive to the touch. As for the reader, the need of consulting his comfort and giving him such physical conditions as will make his mind open and receptive is obvious. The books in an uncomfortable library might as well be in an unknown language for all the pleasure that can be got out of them when neither body nor mind is at ease. Reading and writing are human activities which peculiarly require the proper amount of light and heat, and they are adequately supplied by our heaters.

The illustration shows an imitation coal fire. The basket of the grate is filled with artificial fuel that becomes heated to a red heat by burners placed under the fender; the result can scarcely be distinguished from a coal or coke fire. These fire-places are finished in antique brass or ebony, and come in sizes 24 by 30 inches, or 30 by 30.

Imitation coal fires can be had for all sizes of Fire Places, round or square. Some are made to fit the old style grate, but the style shown in illustration is the most satisfactory, and sells from $18.00 to $25.00.

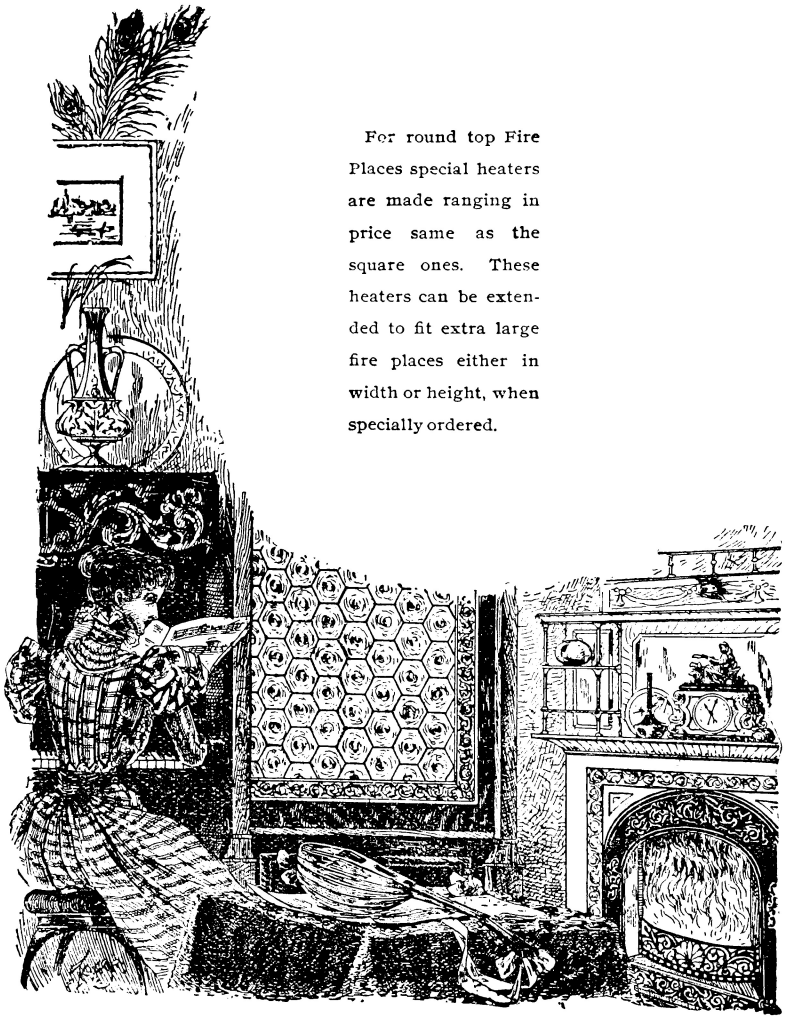


# The Music-Room

NO room in the house requires a more exactly regulated atmosphere than the music-room. Performers and instruments are at their best only when all the conditions of air and heat are at *their* best also. A dead heat, a burned up air, make freshness and resonance impossible either to the human voice or to stringed instruments. Hence the need of a gentle and perfectly controlled heat which can be turned on in an otherwise unheated room, and turned off before the air has lost its vitality. Both musicians and hearers are greatly affected by the way in which the room they occupy is heated. Experiment shows that the proper heating for their purposes is of the kind described, and this can evenly be secured by the delicately adjusted and readily controlled gas-stove.

In the illustration is shown a gas-heater with a circular top for fire-places. When lighted, the asbestos back throws out a cheerful glow. This heater is supplied in sizes from 23 to 33 inches wide, and 27 to 33 inches high. It is a model appliance for the music-room, since, in addition to the qualities already mentioned, it insures the absence of flying particles of soot and ashes so detrimental to musical instruments of any delicacy.

For round top Fire Places special heaters are made ranging in price same as the square ones. These heaters can be extended to fit extra large fire places either in width or height, when specially ordered.



# The Billiard-Room

ATTIC or basement is the commonest location of the billiard room. In either place some easily controlled source of heat is necessary. It is a great mistake to suppose that the exercise of the game is sufficient to keep the players warm. Perhaps it would be if their keeping warm were the only object. Enjoyment of the game is the main consideration, after all, and is impossible in a chilled room. The cloth is damp and sticky, the cushions are "dead," all the life and spring are out of the balls, unless the proper heat is provided. It is important then that a means of keeping the billiard-room warm should be provided so that it may be made at any moment as inviting and as usable as any other room in the house. This may be had in the specially designed heater, which is intended precisely for such a room. It is compact and unobtrusive as well as convenient and economical, being admirably adapted to furnish heat for an occasional hour after dinner in a room otherwise not much occupied.

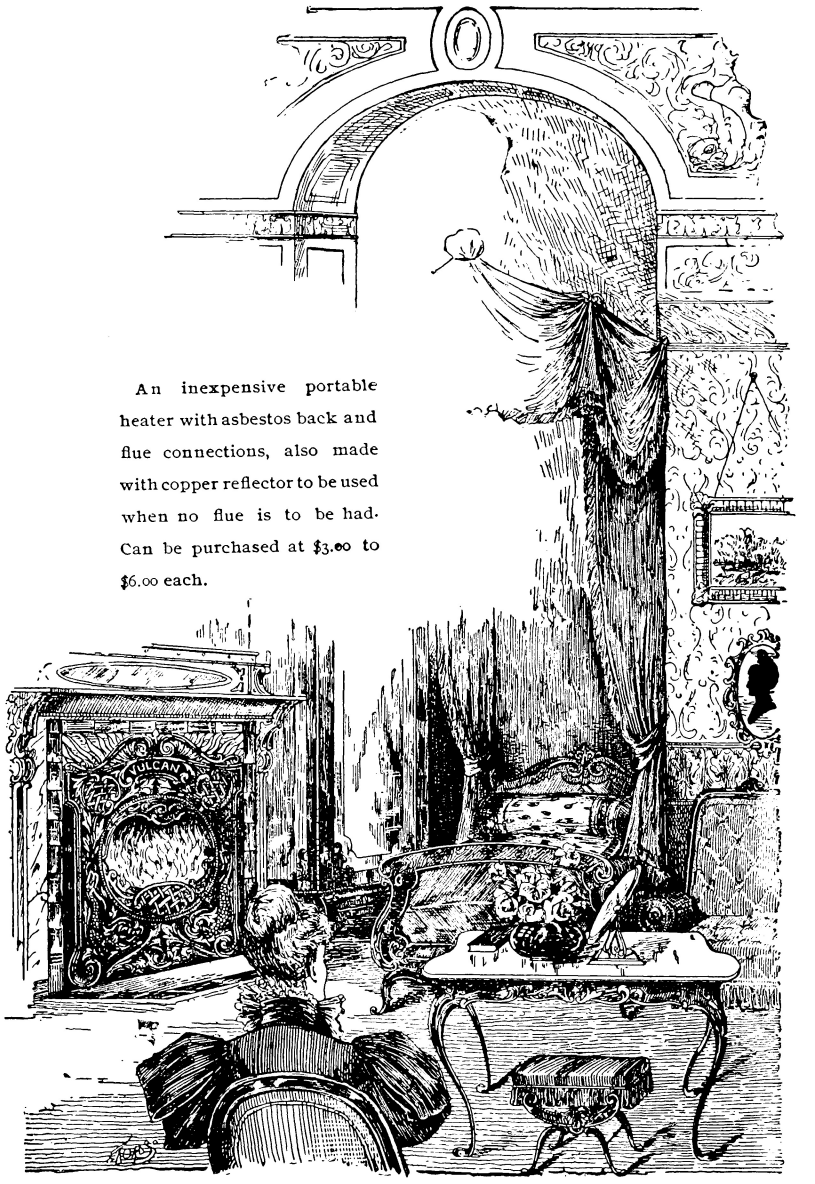
The illustration opposite shows a corner radiator with four tubes. It may be had in polished antique nickel or in brass. The height is 35 inches, width 22 inches and diameter 14 inches. Ornamental heat reflectors may be added if desired. Protecting the wall, the heater is out of the way in the corner, yet makes it possible to render the temperature of the room fit for playing a few moments after lighting the gas, even in the coldest weather.

In this illustration appears a new style of radiator which can be used in any part of the room, but specially adapted to fit in the corner, where space is seldom used. Prices range from $9.00 up

# A Lady's Bed-Room

A SUPPLEMENTARY and trustworthy means of heating in a lady's bed-room is always a luxury and may sometimes be a necessity. Furnaces do not always work well. The best laid coal fires will not always burn just when it is most wanted. Servants are not always at hand to fetch kindling wood and coal and carry away ashes. Children cannot always be counted upon to come when called and help a delicate mother warm her room sufficiently for comfort. For such a case, and to meet any emergency of the kind which may arise in the sleeping room of a refined and sensitive woman, some one of the many forms of heating by gas is admirably fitted. When heat can be had for the striking of a match, there is not so much risk of depression either of health or spirits such as so often arises from a woman's lacking a comfortable and easily controlled heat in her bed-room.

A new heater is figured in the illustration. It is an ornament to a room as well as a comfort. It may be selected from the different sizes manufactured to fit any fireplace, or it may stand out on the hearth.




An inexpensive portable heater with asbestos back and flue connections, also made with copper reflector to be used when no flue is to be had. Can be purchased at $3.00 to $6.00 each.

# A Man's Bed-Room

IT used to be thought that a bed-room needed no heating at all. The colder the room the sounder the sleep, was the saying, and as for dressing that was a thing to be hurried through anyhow, so the cold did not matter. Then came the other extreme of overheating sleeping-rooms. In order to have them warm to dress in, they were kept too warm to sleep in, and the night's rest was made broken and unrefreshing. Evidently the golden mean is the thing to aim at in this matter. What is wanted is a means of heating a bed-room which can be shut off absolutely at night after retiring, and yet will be instantly ready for service at the desired hour in the morning. The fitness of one of the many appliances for heating by gas to this end will be obvious.

We show in the illustration a perforated gas radiator which throws the heat out at the base. It is fitted with a glass shade, of any color desired, and gives a cheerful effect when lighted. This style is made with four or more tubes. The height is 31 inches, and the finish antique brass. This heater may be used to great advantage where heat is required quickly and for a short time. No flue connections are necessary, and the flame supplies heat without odor. The consumption of gas may be regulated to meet varying needs and conditions.

Radiators can be had in various sizes from four to eight tubes and range in price from $3.00 to $12.00 according to style and finish.

They can be readily moved from one room to another.

# The Daughter's Bed-Room

HE refinement of character and habits depend more upon outward conditions than we sometimes are inclined to believe. A lady-like manner and a neat appearance may more easily and naturally result from a comfortable room than from the most anxious teachings. It is such considerations that show the desirability of a gas-heater in a young lady's bed-room. It means that her room will be warm and inviting, without the dust and ashes that go with coal fires. Hence room and clothes and person can be more readily kept tidy and attractive, and hence the provision of an adequate and perfectly controlled appliance for heating the bed-room of the daughter of the house appears as a reasonable element in the formation of her character.

The illustration shows a six-tube radiator on a quarter circle, fitting compactly into the corner and so taking up little space. It is finished in antique brass, and can be selected from various sizes made. The shell deflector throws the heat forward and protects the wall. A real comfort is also shown on the gas-burner. It is a curling iron, heated by the ingenious little attachment, which, while not interfering with the light, mixes air with the gas and so prevents soot—something that always occurs when the ordinary flame is used.

The engraving shows a corner radiator with six perforated cylinders and a shell heat deflector on top, one of several sizes made, and capable of heating a large sized room. Prices run from $9.00 to $14.00.

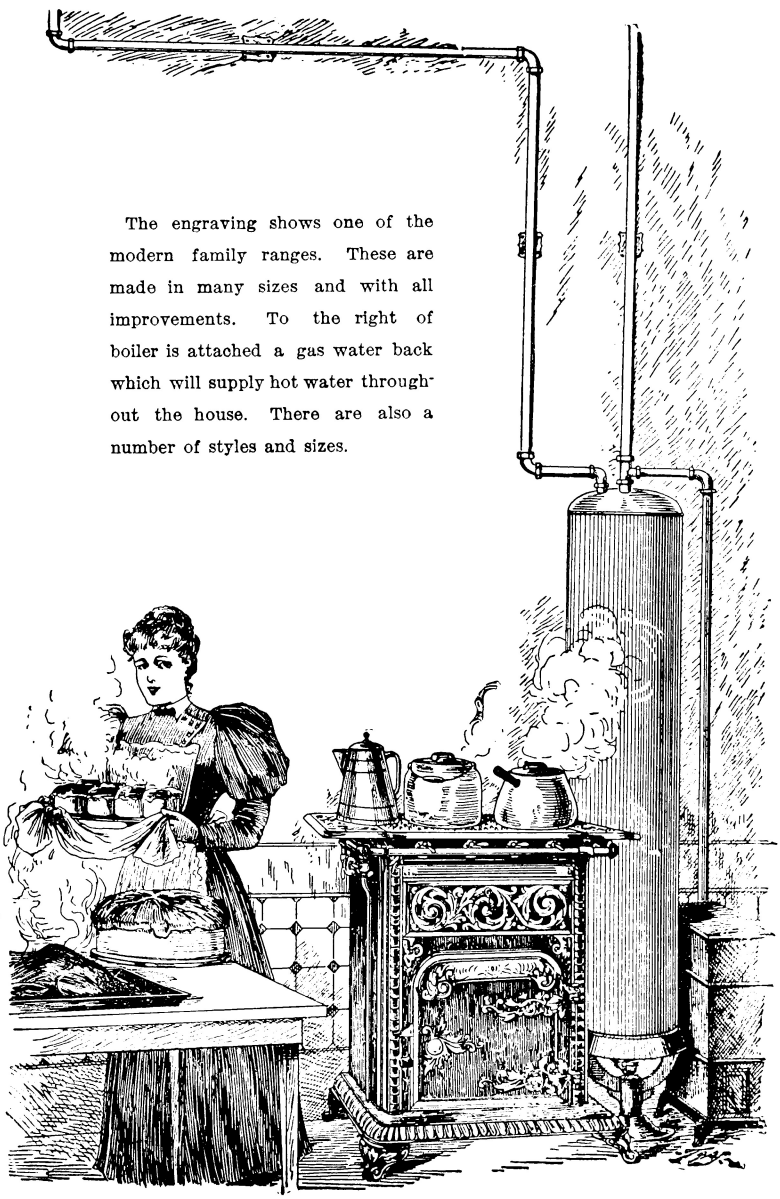
On the gas bracket is attached a new style of Curling Iron Heater, a convenience appreciated by all women.

# The Nursery

THE hygiene of the rooms occupied by children is carefully studied by intelligent physicians and parents. Free access of sunlight, no dust-harboring carpets, ventilation ample, but safe—these are some of the maxims of the nursery now most inculcated and practiced. Another one is the duty of providing the right amount and kind of artificial heat in cold weather. Hot-air systems parch lips and roughen faces. Open coal fires are too dangerous where the thoughtless play of children goes on. Hot-water or steam radiators have serious drawbacks. We should like to call attention to the advantages of heating the nursery by gas.

On the page opposite is shown a gas stove with the glowing metal in the grate visible through the large front doors of mica. It has practically the effect of an open grate fire, with the dirt and the labor of carrying coal and ashes eliminated. No flames are exposed, so that all danger of accidental fire is done away with. The advantage of this in the nursery will be clear to any mother. The flue connection carries away all products of combustion, so that the air is never vitiated, and the fire may be kept going, if necessary, day and night. The dimensions of this stove are: height, 31 inches; width, 16½ inches; depth, 14 inches.

The engraving shows one of the modern family ranges. These are made in many sizes and with all improvements. To the right of boiler is attached a gas water back which will supply hot water throughout the house. There are also a number of styles and sizes.

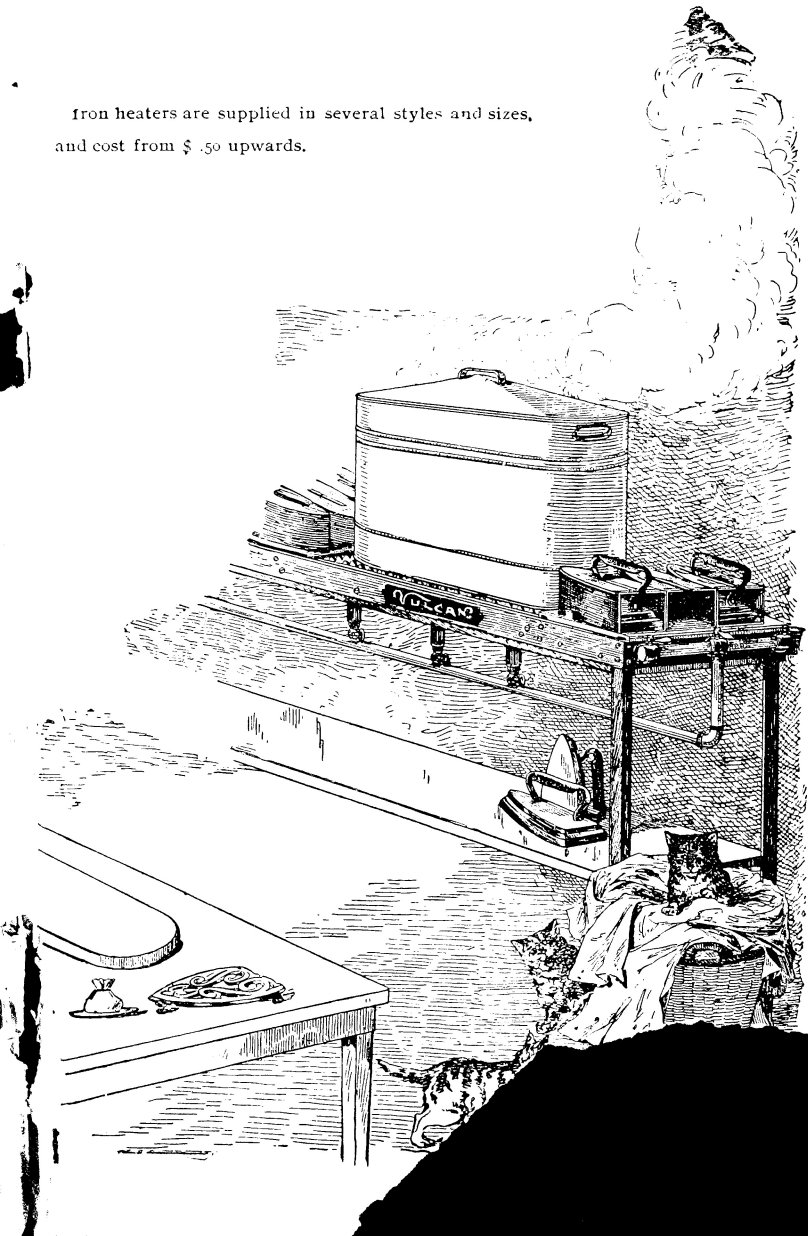


# The Laundry

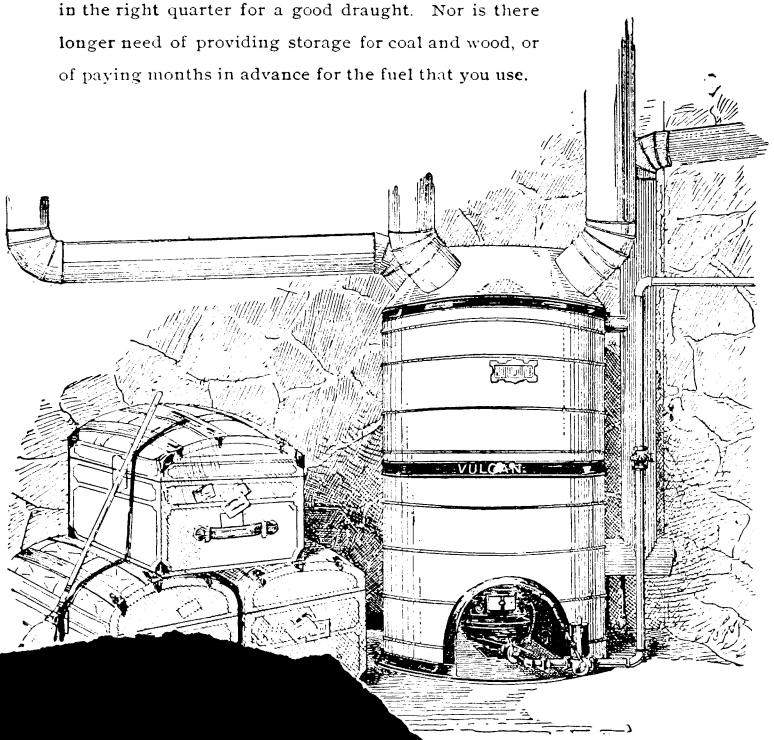
THE use of a coal fire in the laundry has the special disadvantage of adding superfluous heat to superfluous moisture. The combination of a red-hot stove and a steaming atmosphere is responsible for a deal of poor washing and ironing. Good work cannot be done in a bad temper, and the worry and vexation attending the use of coal in the laundry are appreciated fully only by those who have had experience of the comfort afforded by substituting gas appliances. No modern laundry is complete without them. They save not only time and temper, but money as well, as a good heat can be had at a cost of one cent per hour. One of the simplest methods of heating laundry irons when gas is used for cooking is by the small iron-holder that may be used with any gas-stove or hot-plate, and hold three or four irons. For the well equipped laundry, whether in private house, hotel, or institution, regular laundry stoves are made for burning gas, as seen in the illustration opposite. It is a combination stove, heating the water in the boiler as well as the irons. The hoods are of cast iron, just large enough to receive the flat-iron, and concentrate the heat just where it is needed.

These stoves are made in any size up to a capacity of 60 or 80 irons, and may be had with or without the boiler apartment. Smaller and less expensive laundry stoves are also supplied.

Iron heaters are supplied in several styles and sizes, and cost from $ .50 upwards.



The great advantage attending the introduction of a gas furnace is that the pipes in place for the old-fashioned furnace can be utilized. There is no need of tearing the house to pieces; the old apparatus is merely better made use of. The full force of the flame is simply thrown on the radiating surfaces, and a few moments do the work of hours under the old method. The noise, the dust, the delays, the ashes of the old-style furnace are banished along with its uncertainties and vexations. There is no waiting for a fire to kindle, no shaking down to be done, no dependence upon the wind in the right quarter for a good draught. Nor is there longer need of providing storage for coal and wood, or of paying months in advance for the fuel that you use.



# THE GAS COMPANY

does not sell or recommend any particular make of stoves, but refers its customers to the following firms, who will be pleased to furnish them with all kinds and sizes of stoves and other devices in which gas is used :

Adams & Co., 1219 W. Baltimore St.
Addison & Dunn, 226 N. Howard St.
Alford & Lawder, 103 W. Fayette St.
Armstrong Stove Mfg. Co., 24 S. Charles St.
Batzler, Louis, 609 W. Baltimore St.
Benesch & Sons, Isaac, 549, 551, 553, 555, 557 and 559 N. Gay Street.
Bernheimer Bros., 311 to 315 W. Lexington St.
Bibb, The B. C. Bibb Stove Co., 107–109 Light St.
Boland, Thomas B., 402 N. Howard St.
Brager's, Eutaw and Saratoga Sts.
Bryan Mfg. Co. (The), 210 N. Liberty St.
Brown, J. Wilson, 124 to 128 N. Howard St.
Carruthers, Richard, 1427 W. Baltimore St.
Davidson, C. Y, & Co., 3 and 5 N. Liberty St.
Davidson, E. G., 1058 W. Baltimore St.
Eutaw Furniture Co., 316–318 N. Eutaw St.
Famous, The, 307 W. Lexington St.
Fardwell, Charles T., 328 N. Charles St.
Fiteman & Meyer, 306 N. Eutaw St.
Friedberger, Hannah, 920 W. Baltimore St.

Great Scott, 23–27 E. Baltimore St., 313, 317 and 319 N. Howard St., Gay St. and Central Ave.
Gutman, Joel & Co., 112–122 N. Eutaw St.
Heath, Charles C. & Co., 4 and 6 N. Liberty St.
Hecht, Samuel, Jr., & Sons, 412 S. Broadway.
Hilderbrand, F. & Sons, 1425 W. Baltimore St.
Howard, Marshall P., 26 S. Charles St.
Hochschild, Kohn & Co., N. W. Cor. Howard and Lexington Sts.
Kohn, Joseph, 641 W. Baltimore St.
Kann Sons & Co., 509 to 513 S. Broadway.
Koch, Moritz, 1037 W. Baltimore St.
Kaufman, Louis & Sons, 407 N. Gay St., S. W. Cor. Gay and Forrest Sts.
Knipp, Geo. & Bro., [illegible]-123 N. Howard St.
Krauss, Louis L., N. W. Cor. Baltimore and Poppleton Sts.
Kries, Peter, 13 E. Germ[illegible]d St.
Lauer's, 449-451 N. Gay St.
Lowenthal, H., 467 N. Gay St.
Mills, E. & Sons, 9 E. Lexington St.
Murphy, Frank J., 415, 417 and 419 W. Baltimore St.
Norris, T. & Co., 101 Light St.
Politzer, Benjamin, 739 W. Baltimore St.
Politzer, Isaac, 611 W. Baltimore St.
Politzer, Jacob, Jr., 712 W. Baltimore St.
Posner Bros., 215-219 W. Lexington St.
Putts, J. W., S. W. Cor. Charles & Fayette Sts.
Reisinger, Wm. & Son, Columbia Ave. and Portland St.
Sexton, S. B. & Son, 7 S. Gay St.
Scherer, Jos. & Co., 500-502 S. Broadway.
Tayloe, Fitzhugh, 110 N. Howard St.
Walther, Geo. W. & Co., 208 W. Fayette St.
Wood, Wm. E. & Co., 18 N. Howard St.
Weiskittel, A. & Son, Washington and Aliceanna Sts.,
and others.