SPRAYS

FROM

THE FALLS

PUBLISHED BY

Ladies Society of Central Church,

ATTLEBORO FALLS, MASS.

EDITED BY THE MISSES PERRY.

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1883.

CENTRAL CHURCH,

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REV. G. O. JENNESS, - - - PASTOR.

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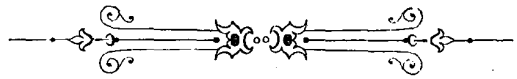

"I had meditated so many times and so deep onto this subject, that I knew every crook and turn in it. How a man's conscience, his moral faculties, and his affections was connected by mighty and resistless cords to his appetite. I knew well that when his morals was tottlin', when he was wild, balky, fractious and oneasy, good vittles was the panaky that soothes. And when the mighty waves of temptation was tostin' him to and fro; when scoldin's seemed futile, and curtain lectures seemed vain; extra good vittles was the anchor that wimmen could drop into them seethin' watters, knowin' that if that didn't holt, she could, in the words of the Sammist, "give up the ship."—JOSIAH ALLEN'S WIFE.

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Is through their mouths, or I mistake mankind."

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RAISED BREAD.

Three pints of flour, lard size of an egg, two table-spoons of sugar, one-half yeast cake, or three-fourths cup of yeast, and a little salt. Mix with water and let it rise from ten o'clock in the morning until four o'clock in the afternoon. Make out into biscuit and rise one and a half hours. This makes one loaf of bread and one pan of biscuit.

MRS. M. HENRY MASON.

PARKER HOUSE ROLLS.

Two quarts of flour, into it rub one table-spoonful each of sugar and lard, put into your mixing-pan and make a hole in the centre; into this pour one pint of cool scalded milk, with one cup of yeast; let it stand till morning, then mix and mould; let it rise till after dinner, then roll out, putting a piece of butter on each; let it rise again and bake.

MRS. S. D. MASON.

STEAMED BROWN BREAD.

Two bowls of Indian meal, one bowl of rye meal, one cup of molasses, one heaping table-spoon of soda; mix with sour or butter-milk, quite soft so it will pour; put soda into molasses; steam five or six hours.

MRS. I. CUSHMAN.

RAISED BISCUIT.

One and one-half pints of flour, two tea-spoons of sugar, one table-spoon of butter, one half compressed yeast cake. Sift sugar and salt with the flour; dissolve the yeast cake in one half tea-cup of lukewarm water, melt the butter in one-half cup of boiling water (large size coffee cup), and fill up the cup with milk; stir this with the flour, then add the yeast, beat a few minutes and let rise; when sponge is light have ready flour sifted, beginning with one pint add until of proper consistency for kneading, set in a warm place to rise three hours, then cut down, let rise again before making into biscuit; let rise again in pans until very light; bake twenty minutes in quick oven.

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E. WEINBERG. H. GREEN.

POVERTY CAKES.

When the raised dough is ready for baking, as for bread, cut off little pieces, twist and fry in hot fat. To be eaten with maple syrup.

MRS. H. N. DAGGETT.

BROWN BREAD.

One pint of rye meal, one scant pint of Indian meal, one cup of molasses, one tea-spoon of soda, salt to taste; mix soft with cold water; bake in moderate oven.

MRS. ESTHER R. BLACKINGTON.

FRENCH TOAST.

Beat one egg with a table-spoon of sugar, stir into it one pint of milk; into this dip slices of bread from which the crust has been trimmed; fry in hot butter or lard to a nice brown, sprinkle with powdered sugar, and serve hot.

MRS. A. R. MACKRETH.

CORN MEAL MUFFINS.

One and one-half cups of corn meal, one and one-half cups of flour, one half cup of sugar, one tea-spoonful of cream tartar, one half tea-spoon soda, one half tea-spoon salt, two eggs, a small piece of butter, milk enough to make a stiff batter. Bake in gem pans in quick oven.

MRS. F. E. STURDY.

RHYME CAKES.

One cup of sweet milk, two cups of sour, two cups of Indian meal, one cup of flour, one tea-spoon soda, four table-spoonfuls molasses or sugar and a little salt. Bake in gem pans or in shallow loaf.

MRS. J. FRANK STURDY.

BREAKFAST PUFFET.

One egg, one cup of milk, one cup of flour, small piece of butter, two table-spoons sugar, one and one half tea-spoons baking powder. Bake in gem pans.

MRS. M. B. M.

POTATO SOUFFLES.

Take cold boiled potatoes, slice into a tin dish, sprinkle with salt and pepper, pour over milk (cream if you have it.) Bake twenty minutes.

MRS. F. E. S.

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TEA CAKES.

One egg, two table-spoonfuls of sugar, one half pint of milk, one tea-spoon of cream tartar, one half tea-spoon of soda, salt, table-spoon of butter, thicken with flour as for cake, bake in gem pans; to be eaten warm with butter.

MRS. W. H. HALL.

BROWN BREAD CAKES.

One cup of rye meal, one cup of Indian meal, one tea-spoon salt, one tea-spoon of soda, two tea-spoons cream tartar, about a table-spoon of molasses. Mix with lukewarm water, form into cakes like fish balls, and fry in deep fat, do not have dough too stiff, or cakes will be hard when done. Use Indian meal to shape cakes.

MRS. CHAS. DRAPER.

CORN CAKE.

One pint of Indian meal, two table-spoonfuls of flour, one tea-spoonful of salt, two tea-spoonfuls or cream tartar, one tea-spoonful soda, one egg, one pint milk, a small piece of butter. Bake in shallow pan.

MRS. HARVEY CLAP.

GRIDDLE CAKES.

Put bread to soak over night in sour milk, in the morning add one egg, a small tea-spoon of soda and flour enough to make batter, a little thicker than for buckwheat cakes. This is a nice way to use stale bread.

MRS. F. D. KELSEY.

BAKED OMELETTE—DELICIOUS FOR BREAKFAST.

Heat three gills of milk, with a dessert-spoonful of butter in it, beat thoroughly four or five eggs, wet a table-spoonful of flour and a tea-spoo of salt in a little cold milk, mix the eggs with the flour and cold mil then add the hot milk stirring fast. Bake in a quick oven fifteen twenty minutes.

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TOMATO SOUP.

One pint of boiling water, add one can of tomatoes, let it come to a boil, then add two table-spoonfuls of flour mixed with the juice from the kettle, season with sugar, salt, butter and pepper to taste, boil all together twenty minutes, then strain through a fine seive. (Delicious.)

LANCASHIRE PIE.

Take cold beef or veal, or any bits of meat, chop and season as for hash, have ready some hot mashed potatoes seasoned as if for the table, put in a shallow baking dish, first a layer of meat then a layer of potatoe and so on until it is heaping full, smooth over top of potatoes and make little holes in which place bits of butter, bake a nice brown, this is a very nice dish and a good way of using all bits of meat.

MRS. F. D. KELSEY.

DRIED BEEF OMELETTE.

Stir into one pint of boiling milk, two eggs and a table-spoonful of flour beaten together, stir constantly until it thickens, then add one half pound of shaveddried beef, just before placing on table add butter and pepper; if the beef is very salt freshen in cold water.

MRS. W. H. HALL.

BAKED POTATOES.

Take six nice large potatoes (select those with the smoothest skin), bake in oven until done, cut them in halves (be careful not to break the skin) take out the inside, mash and mix with the yolk of one egg, piece of butter, pepper and salt, put back into the skins, place in a dish and put over the top the beaten white of the egg and bake until brown.

MRS. F. E. STURDY.

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FRIED LIVER.

Pour scalding water over the meat, then dry, season slices with salt and pepper, dip in egg and very fine cracker crumbs, fry six minutes in boiling lard.

MRS. CLAP.

BRAWN.

Boil a hock of beef, and any little pieces you may have beside, several hours, when the meat is ready to drop from the bones take it out into an earthen pan, salt it and season it with pepper, sage and sweet marjoram, put it into a coarse linen cloth or towel, twist it up tight and lay a weight upon it, when it has lain twenty four hours take off the cloth, cut in thin slices for breakfast or tea. It is very good and will keep several weeks in a cool place.

MRS. W. N. BARTHOLOMEW.

VEAL OMELETTE.

Three pounds of raw veal chopped fine, three eggs, two tablespoons of milk or cream, two slices of raw salt pork, four powdered crackers, one tea-spoon of pepper, one of sweet marjoram and a little sage, mix all together and form in a loaf, bake two and a half hours, while baking baste with butter and water and sprinkle with crumbs.

MRS. S. D. MASON.

VEAL OR LAMB CUTLETS.

Take the lean part of veal or lamb (the cut from the leg is the best), dredge with pepper and salt, dip in beaten egg, roll in cracker crumbs and fry in hot pork fat.

MRS. F. E. S.

FRIED CHICKEN WITH CREAM SAUCE.

Cut two chickens in pieces and sprinkle with pepper and salt, before frying dredge with flour. Beat two eggs, dip each piece in this and fry in hot lard. Boil up a cup and a half of cream or rich milk and a spoonful of butter rubbed into a spoonful of flour with a little salt, stir constantly till it boils again, lay the chickens on a dish and pour the sauce around them and serve.

MRS. DAGGETT.

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CROQUETTES.

Take pieces of beef, (the inferior parts of steak, or pieces left from dinner), chop fine, add one beaten egg, piece of butter the size of an egg, one or two crackers rolled fine, salt and pepper, make into balls, roll in cracker crumbs and fry in hot pork fat. Another way to use up bits of beef or ham—chop fine, scramble four eggs, when nearly done stir in the chopped meat, serve on buttered toast.

MRS. F. E. STURDY.

CROQUETTES NO. 2.

One cup of chopped meat (veal or chicken is best), two heaping cups of bread crumbs which have been soaked in water, two eggs, salt and pepper, fry in cakes in a little butter or lard.

MRS. S. D. MASON.

ASPARAGUS.

Mash thoroughly, cut into pieces, about two inches in length, one good sized bunch of asparagus, (leaving out the tough part,) put in a stewpan with a little water and boil, when nearly done add one cupful of cream or milk, butter size of an egg into which a dessert spoonful of flour has been stirred, pepper and salt to taste and serve hot on buttered toast.

A. M. P.

BEEF A LA MODE.

Take a cut from the round or rump of beef about two inches thick, make a dressing as for turkey and spread over it, roll it up and fasten with skewers or tie with strings, brown in pork fat and then smother in the oven three hours.

MRS. F. E. S.

VEGETABLE HASH WITH DROPPED EGGS.

Mince boiled salt meat fine, then add cold boiled potatoes, beets and turnips also chopped fine, put stock or meat liquor into the spider and when it boils stir in the minced meat and vegetables, a small piece of butter, pepper and a little salt, put it into a buttered dish and set it into the oven to brown, drop four or more eggs according to the number at the table, and lay th m on the top, sprinkle salt on the eggs, lay on them shavings of butter and serve.

MRS. H. N. D.

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POTATO PUFF.

Two cups of cold mashed potatoes, bits of some kind of cold meat hashed, two table-spoons of melted butter, two well beaten eggs, one cup of milk; pour into a deep dish and bake in a quick oven; if rightly done will merit its name.

MRS. A. E. BARNETT.

DAINTY SIDE DISH.

Grate six parsnips, add one egg, one-half tea-cup of flour, dip with a spoon and fry in a generous quantity of hot fat.

MRS. IRA RICHARDS.

LAMB STEW.

Four pounds of the fore-quarter of lamb, cut up in small pieces, boiled until tender in water enough to cover it; when done season with pepper, salt, butter, and a little thickening made of flour and water. Take bread and toast it a nice brown, cut into squares and cover the platter with it, then turn the stew over it. Cold meat left from the day before may be used in this way.

CREAM OF SPINACH SOUP.

Half a peck of spinach thoroughly washed, put into a large pot of boiling water with a handful of salt; cook until tender enough to break in your fingers; drain and chop, then pass it through a coarse sieve. Boil two quarts of milk; when boiled stir the spinach into it, and add a table-spoonful of corn starch wet in cold water, and a quarter tea-spoonful of nutmeg; cook five minutes and serve hot. Asparagus, lettuce and fresh peas are good in place of spinach, and make a nice soup.

STEWED TRIPE.

Tripe cut in small pieces, two onions cut in slices and fried in lard; put in the tripe and cook a little, then add one cup vinegar, one bowl beef broth, salt, pepper and three table-spoonfuls of flour; let the whole stew about fifteen minutes.

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PARSNIPS.

Boil until tender in salted water; when cold cut in pieces, dip in beaten egg, and fry in butter. Nice.

CARRIE MASON.

CROQUETTES OF BEEF OR VEAL.

Chop cold beef fine with an onion, add sweet marjoram, salt and pepper to your taste and enough gravy to moisten slightly—make into balls and dip in beaten egg, then in fine crumbs or flour, and fry till brown in pork or beef fat.

Veal croquettes are made in same way omitting the onion.

MRS. H. N. D.

CORN CHOWDER—NICE.

Twelve ears of green corn, one pint of sliced potatoes, one onion, cut two slices of salt pork in small pieces and fry in the kettle; then put in a layer of corn, a layer of potatoes and onions and a little salt. Repeat until all is used. Cover with hot water and cook thirty minutes; just before removing from fire put in milk (a pint) and a piece of butter the size of an egg.

OYSTERS, FISH, &c.

CLAM CAKES.

Three eggs, a table-spoonful of cream, a pinch of soda, flour enough to form a stiff batter and a pint of chopped clams and fry in hot pork fat.

MRS. CLAP.

SCALLOPED OYSTERS.

Crush and roll several handfuls of Boston or other friable crackers, put a layer in the bottom of a buttered pudding dish, wet this with a mixture of oyster liquor and milk slightly warmed, next have a layer of oysters, sprinkle with salt and pepper and lay small bits of butter upon them, then another layer of moistened crumbs and so on until the dish is full, let the top layer be crumbs thicker than the rest, beat an egg into the milk you pour over them, lay bits of butter thickly over it and bake one hour.

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BROILED OYSTERS.

Take large oysters, roll in cracker crumbs, broil over a slow fire. Serve in a hot covered nappie with pieces of butter on them.

MRS. GEO. M. SMITH.

STEWED LOBSTER.

The meat of a two and a half pound lobster cut into dice, two table-spoonfuls of butter, two of flour, one pint of stock or water, a speck of cayenne, salt and pepper to taste, let the butter get hot, add the dry flour, stir until perfectly smooth, then add the water gradually, stirring all the while, add lobster, heat thoroughly and serve. (Milk may be used instead of water.)

MRS. HARVEY CLAP.

FRESH MACKEREL.

Clean the fish, scald a bunch of herbs, and chop fine and put them with one ounce of butter, three table-spoonfuls of soup stock into a stew pan, lay in the mackerel and simmer gently for ten minutes, lift them out on a hot dish, dredge a little flour and add salt, cayenne, a little lemon juice and finally two table-spoonfuls of cream—let these just boil and pour over fish.

OYSTERS AND MACARONI.

Slowly stew some macaroni till quite tender, then lay in a pie-dish; put in a good layer of oysters, add pepper and salt, a little grated lemon rind and a table-spoonful of cream, strew bread crumbs over and brown lightly in the oven, serve with slices of lemon.

MRS. J. F. S.

CLAM CHOWDER.

Take a slice of salt pork and cut in small pieces—put it in kettle to fry—careful not to burn, have ready one quart of onions sliced thin, let them simmer in pork ten minutes, then add the clam water in which two quarts of clams have been boiled, also some fresh water, season to taste with salt, pepper and butter, add three pints of potatoes pared and sliced, when almost done, add the clams (after chopping,) and a cup of milk, when the potatoes are put in, cover the whole with split crackers, as many as you wish after having wet them in cold water.

MRS. A. E. BARNETT.

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CREAM FISH—Splendid.

Two pounds of haddock or rock fish, a pint of cream, an eighth of a pound of butter, a table-spoonful of flour; put a little salt in the water and boil your fish well; when done skim it, take out all the bones, and flake it with a fork; then take your cream or rich milk and boil it, and after beating your butter and flour to a cream, stir it in the hot milk, which must be seasoned, and if you like put the heart of a small onion in it; then butter a dish and put in a layer of fish, and one of dressing, until the dish is filled, but be sure to make the dressing come last; cover the whole with bread crumbs and bake in the oven.

BAKED FISH.

Take your fish, wash, cut out the back-bone, salt it, lay flat in the pan—which should be hot with some hot lard or pork gravy on the bottom of the pan; put in the oven and bake one-half hour; have your dressing prepared of bread crumbs and butter, or a slice of pork chopped, add one beaten egg, moisten with water, and season with pepper, salt and sage; stir all together, having it sufficiently moist, then spread on fish and put back into the oven to bake one-half hour; serve with drawn butter. (Very nice.)

Mrs. A. E. Barnett.

SCALLOPS.

Swell them in salted water over night; in the morning dry them on a cloth, dip in egg, then crumbs, and fry brown.

STEAMED OYSTERS.

Drain the oysters well, place in pan with large piece of butter, season with salt and pepper, cover closely, and shake them occasionally; toast bread and place on dish nicely; when oysters are cooked turn on toast and serve immediately.

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SALADS AND SAUCES.

LOBSTER SALAD.

Remove the meat from about three pounds of lobster, add about one-half as much celery, and three hard boiled eggs; chop all together quite fine; season to taste with mixed mustard, vinegar, pepper, etc.; just before serving add a half cup of melted butter, garnish with celery tops and thin slices of lemon. This is a simple way of making salad but very nice when one does not care to use oil.

A. M. P.

CHICKEN SALAD.

Boil and chop fine one chicken; use chopped celery; take equal quantities of meat and celery and mix with salad dressing. Veal may be used instead of chicken.

SALAD DRESSING.

Two table-spoonfuls of dry mustard, one tea-spoonful of salt and one of powdered sugar; scald with hot water enough to mix, pour in the oil slowly (beating all the while) all it will contain, three unbeaten eggs, then beat all together one-half cup of vinegar, one coffee cup of milk; let it come to a boil; keep in a cool place.

MRS. A. CODDING.

CABBAGE SALAD.

Into two eggs well beaten stir one table-spoonful of flour, add this to two table-spoonfuls of vinegar and two of water, one table-spoonful of butter and a little salt; when thickened pour over one small white cabbage chopped fine.

CLARA B. GRANT.

COLD SLAW.

Take one small white cabbage and a bunch of celery and chop fine, add three hard boiled eggs also chopped; take a cup of vinegar, piece of butter size of an egg, three table-spoonfuls of sugar, a little mustard, clove, pepper and salt, and boil all together; pour while hot over the cabbage; put away in glass jars; it will keep a long time.

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POTATO SALAD.—Very Nice.

Two cups of mashed potato rubbed through a cullender, three fourths of a cup of chopped cabbage, (white and fine), two table-spoonfuls of cucumber pickles also chopped, yolks of two hard boiled eggs powdered fine—mix all well together. Dressing—One raw egg well beaten, one salt spoonful of celery seed, one tea-spoonful of white sugar, one table-spoonful of melted butter, one tea-spoonful of flour, one half cup of vinegar, salt, mustard and pepper to taste. Boil the vinegar and pour it upon the beaten egg, sugar, butter and season ing. Wet flour with cold vinegar and beat into this. Cook the mixture stirring until it thickens—then pour scalding hot upon the salad—toss with a silver fork and let it get very cold before eating.

Marion Harland.

HOT SLAW.

Cut one half a cabbage fine and boil until tender, while this is boiling, heat one half cup of vinegar two tea-spoonfuls of mustard, a piece of butter size of an egg, pepper and salt; when cabbage is tender add the mixture and serve hot.

Edith J. Robinson.

SALMON SALAD.

One can of fresh Salmon, one bunch of celery—chop as for chicken salad and mix with dressing.

SUPERIOR DRESSING FOR SALMON SALAD.

Beat the yolks of eight eggs, add to them a cup of sugar, a table-spoonful each of salt, mustard and black pepper, also a little cayenne pepper and half a cup of cream, mix thoroughly—boil a cup of butter in one pint and a half of vinegar, pour this upon the mixture and stir well, when cold put in bottles; this will keep for weeks in the hottest weather.

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PUDDINGS.

INDIAN MEAL PUDDING.

Boil a cup of meal in a pint of milk until it thickens, then add one cup molasses, one table-spoonful of butter, very little salt, and a pint of cold milk. Bake one hour.

MRS. I. C.

FRUIT PUDDING.

Two eggs, one cup molasses, quarter pound suet, one-half cup of milk, three cups of flour, one pound fruit, one tea-spoonful soda, one tea-spoonful of all kinds of spice, salt; steam three hours. Sauce: One egg and one cup sugar beaten to a cream, add one-third cup of hot milk; just before sending to the table, flavor with vanilla.

MRS. G. M. SMITH.

COCOANUT PUDDING.

Heat one pint milk, stir in one-half cup sugar, two table-spoonfuls corn starch (dissolved in little cold milk), add to the milk when it begins to boil; stir until it thickens, then stir in the beaten whites of four eggs, and after a moment take from the fire, add one-half cup grated cocoanut, and mould. Serve with boiled custard made of the yolks of the eggs; flavor with vanilla.

MRS. S. D. M.

CORN STARCH PUDDING.

One quart milk, add to this when boiling two eggs, beaten with one cup of sugar, four table-spoonfuls of corn starch, two tea-spoonfuls of vanilla, one-half tea-spoonful salt. Serve cold with cream.

MRS. FLORENCE BARROWS.

BERRY PUDDING.

One cup of molasses, one large tea-spoonful of soda, one cup of cold water, one pint of berries, salt, flour enough for a thin dough. Boil about two and a half hours steadily.

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E. I. FRANKLIN. C. W. FISHER.

QUEEN OF PUDDINGS.

One pint of bread crumbs, one quart of milk, one cup of sugar, yolks of four eggs, butter size of a walnut, one lemon grated. Bake till done, cover with a layer of jelly, and then with the frosting made of the four whites, four table-spoonfuls of sugar and the juice of the lemon. Brown lightly in the oven.

MRS. F. D. B.

BLANC MANGE.

One half cup of Irish moss (pressed down), fill up the cup with cold water and let it soak an hour or two. Then boil this in one and a half quarts of milk until tender. Strain and flavor to taste with almond or vanilla. Beat for a moment with egg beater, and then pour into mould.

MRS. F. D. B.

SUET PUDDING.

Quarter pound suet, (chopped fine), half pound raisins, quarter pound citron, two eggs, one cup molasses, one half cup milk, three cups of flour, tea-spoonful of all kinds of spice, tea-spoonful of soda, salt; steam three hours.

MRS. M. H. M.

CHOCOLATE GELATINE BLANC MANGE.

One quart of milk, one half cup of grated chocolate, one table-spoonful of gelatine, three of corn starch, small piece of butter. Dissolve the gelatine in a little cold milk, also the corn starch. Let the rest of the milk come to a boil, then stir in everything—let it cook about five minutes stirring all the time. Serve with sugar and cream.

MRS. C. R. CLARK.

SWEET POTATO PUDDING.

Three small sweet potatoes boiled and grated, one half cup of butter, one cup of sugar, one cup of sweet milk, one half grated nutmeg, four eggs, whites beaten separately and stirred through last. Serve with rich sauce.

MRS. H. N. D.

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RICE PUDDING.

One quart milk, two eggs, one-half cup rice, two-thirds cup sugar, salt; bake one and one-half hours; when done, frost and return to oven until nicely browned. Serve with hard sauce.

MRS. W. H. H.

SNOW PUDDING.

Dissolve a half package of gelatine in a quart of hot water; let this stand till nearly cold, then stir in the beaten whites of two eggs and pour into mould. Serve with soft custard, using the two yolks with two extra eggs; flavor to taste.

EDITH J. ROBINSON.

GREEN CORN PUDDING—A NANTUCKET DISH.

Three cups green corn grated from the ear, one quart milk, four eggs, one-half cup sugar, salt and flavor with nutmeg or spice, and bake.

CLARA B. GRANT.

BAKED SUET INDIAN PUDDING.

One quart milk, one cup molasses, one cup chopped suet or butter, cinnamon; boil one pint of the milk and salt it; dissolve a cup of Indian meal in water and stir it into boiling milk; set away to cool, then add one cup molasses, cinnamon, suet and other pint of cold milk. Bake two and a half hours.

MRS. C. T. DRAPER.

SPANISH CREAM.

One and a half pints milk, three eggs, quarter of package of gelatine, two-thirds cup sugar, little salt; dissolve gelatine in milk, add yolks of eggs and sugar: cook like soft custard. When done, let cool and add the beaten whites, and flavor with vanilla.

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ORANGE PUDDING.

Take four good sized oranges, peel, seed and cut into small pieces, add a cup of sugar and let it stand; into one quart of nearly boiling milk stir two table-spoonfuls of corn starch mixed with a little water, and the yolks of three eggs; when done let it cool, and then mix with the oranges. Make a frosting of the whites of the eggs and half a cup of powdered sugar; spread over the pudding and set in the oven to brown.

A. M. P.

INDIAN PUDDING.

One quart of milk, one-half pint of water, set over the fire and when near boiling add one-half pint of meal mixed with water; stir for about five minutes; after taking from the fire add a cup of molasses, a little salt and cinnamon, and just before setting in the oven a cup of cold milk; do not stir after adding the cold milk; bake in quite a slow oven nearly four hours.

MRS. G. M. SMITH.

STEWED BLACKBERRY.

Take nice ripe berries, wash and put in a kettle without any water, stew slowly a few minutes, allow a table-spoonful of flour to every quart of berries, and mix with a little sugar; stir in and cook until it thickens; pour into moulds and cool. This is a delicious dessert in summer eaten with cream and sugar.

MRS. CLAP.

LEMON SAUCE.

The whites of two eggs beaten with one cup of white sugar; pour on it one cup of boiling milk; just before serving add the juice of a lemon or a lemon sliced very thin.

MRS. CLAP.

EGG SAUCE.

Take one cup of sugar and half a cup of butter beaten to a cream, one egg beaten very light; stir all together and flavor with vanilla. Very nice for steamed puddings.

MRS. J. A. PERRY.

GERMAN PUFFS.

Two eggs (or three), three cups of milk, four cups of flour, salt, one tea-spoonful of baking powder; bake in cups one-half hour in hot oven; to be eaten with sauce.

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PIES.

LEMON PIE.

Two lemons, grate off the rind into a bowl with a cup of brown sugar, yolks of three eggs and small piece of butter, squeeze in the juice of the lemon and beat; stir in one-half cup milk and one spoonful of flour; bake in a rich paste and frost with the whites of eggs, beaten up with four spoonfuls of sugar.

MRS. N. B. FOLLETT.

CUSTARD PIE.

Three eggs—leaving out whites of two—one-half cup of sugar, one pint of milk, one-half tea-spoonful of salt; beat the whites with two table-spoonfuls of sugar for frosting, and brown lightly in oven.

MRS. F. D. B.

LEMON PIE.

Juice and grated rind of two lemons, one and one-half cups of sugar, two cups of milk, five eggs, one table-spoonful of flour; beat the lemon and sugar together, then put in the eggs (leaving out the whites of four for frosting) flour and milk. Frosting: Whites of four eggs and two table-spoonfuls of powdered sugar; set in the oven and brown.

MRS. E. S. WHITNEY.

APPLE MERINGUE PIE.

Stew and sweeten ripe, juicy apples; when you have pared and sliced them, mash, smooth and season with nutmeg, or grated lemon peel; fill your crust and bake until just done; spread over the apple a thick meringue, made by whipping to a stiff froth the whites of three eggs to each pie, sweetening with a table-spoonful of sugar to each egg; flavor with vanilla; cover the pie three-quarters of an inch thick and brown in oven; they are very fine.

Peach pie made in the above manner, using preserved or fresh fruit, is even more delicious.

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FROSTED CUSTARD.

One scant quart of milk, two eggs and yoke of one, one table-spoonful of flour, two table-spoonfuls of sugar (mix flour and sugar together) a little salt and nutmeg; after baking, make frosting of the white of the third egg and one table-spoonful of sugar and brown in the oven.

MRS. D. E. WILMARTH.

MOCK MINCE PIE.

Crush quite fine two large crackers, pour on them two cups of hot water, add one half cup of butter, one cup of sugar, one cup of molasses, one half cup of vinegar, two eggs, one cup raisins chopped, spice to taste. Very nice.

MRS. A. L. PERRY, Tonica, Ill.

CAKE.

SERENOS CAKE.

Three and one fourth pounds butter, one and one fourth pounds sugar, one and one fourth of flour, one pound raisins, one half pint milk, five eggs, a little soda, beat all together.

MRS. J. F. STURDY.

MARTHA'S CAKE.

Two eggs, two cups of molasses, one cup of sugar, one quart of milk, four of flour, three fourths of butter, one tea-spoonful of saleratus, spice and fruit.

MRS. J. F. S.

LEMON CAKE.

To three cupfuls of white sugar, add one cupful of butter, and beat to cream, then stir in the yolks of five eggs well beaten, dissolve a tea-spoonful of soda in a cupful of milk and add, stir in the whites of five eggs beaten thoroughly, sift in four cupfuls of flour lightly, finally add the grated rind and juice of one lemon; this makes one large or two small loaves, and if directions are strictly followed, is very nice.

MRS. J. F. STURDY.

HERMITS.

One and one half cups of sugar, one cup of chopped raisins, one half cup of lard, one half cup sweet milk, two eggs, one tea-spoonful each of cloves, cinnamon, allspice and soda, one half tea-spoonful of salt, roll and bake like cookies.

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NICE PLAIN CAKE.

Three eggs, one and one-half cups of sugar, two-thirds cup of butter, two-thirds cup of milk, one tea-spoonful cream tartar, one-half tea-spoonful soda, two and one-half cups of flour, nutmeg.

MRS. M. H. MASON.

CORN STARCH CAKE.

One and one-half cups of sugar, one-half cup of milk, one-half cup of butter, one-half cup of corn starch, one and one-half cups of flour, and whites of six eggs; mix flour and corn starch together, stir butter and sugar to a cream; add the eggs, then milk, next flour and two tea-spoonfuls baking powder.

CARRIE MASON.

CHOCOLATE CAKE.

One cup of butter, two cups of sugar, four cups of flour, one cup of milk, five eggs (taking three of the whites for icing), two heaping tea-spoonfuls of yeast powder. Icing—three table-spoonfuls of grated chocolate, one and one-half cups of powdered sugar, whites of three eggs, one tea-spoonful vanilla.

MRS. I. E. CUSHMAN.

PINAFORE CAKE.

One cup of butter, one and one-half cups of sugar, one and one-half cups of flour, one-half cup of milk, one-half cup of corn starch, one tea-spoonful cream tartar, one-half tea-spoonful soda, four eggs; beat butter to a froth, then add sugar gradually, then the milk, then the eggs, whites beaten to a stiff froth, then the flour, in which has been sifted the corn starch, soda and cream tartar; bake in sheets twenty minutes.

ALICE A. ROSCOE.

PLAIN CAKE.

One cup of butter, two cups of sugar, three cups of flour, three eggs, one cup of sweet milk, one tea-spoonful cream tartar, one-half tea-spoonful soda; flavor with lemon.

MRS. E. B. MAYNARD.

COFFEE CAKE.

Five cups of flour, one cup of butter, one cup of cold coffee, one cup of molasses, one cup of sugar, one cup of raisins; spice with cloves and cinnamon.

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ICE CREAM CAKE.

Two cups of sugar, one cup of butter, one cup of corn starch, one cup of milk, two cups of flour, whites of eight eggs, one tea-spoonful of soda, two tea-spoonfuls of cream tartar—bake in thin sheets and place boiled white frosting between and on top.

FROSTING.

One tea-cup of powdered sugar, three table-spoonfuls of milk, boil two and one half minutes, take off the stove and beat till a thick cream, flavor to taste.

EMMA L. V. HUSE.

BERMUDA GINGERBREAD.

One cup of butter, one cup of sugar, one cup of molasses and one cup of sweet milk, four cups of flour and three eggs, juice and peel of an orange grated in, one tea-spoonful of soda—bake in deep pans or muffin tins. This is an excellent recipe.

MRS. J. W. VINAL.

HARD MOLASSES GINGERBREAD.

One cup of molasses, two-thirds cup of sugar, two-thirds cup of butter or lard, one egg, tea-spoonful of ginger, salt to taste, heaping tea-spoonful of soda dissolved in water.

MRS. GEO. O. JENNESS.

RAILROAD CAKE.

Two eggs broken into a cup, and fill with cream or butter, one cup of sugar, one and one-third cups of flour, one tea-spoonful of cream tartar and one-half tea-spoonful of soda, flavor with lemon.

MRS. G. O. J.

CENTENNIAL CAKE.

Take four eggs, (leaving out the whites of two for frosting,) beat very light, add a cup and a half of sugar and beat two minutes, sift a tea-spoonful of cream tartar into a cup of flour, and beat two minutes, add half a cup of cold water and beat two minutes—then another cup of flour with half a tea-spoonful of soda sifted through and beat two minutes; finally add a scant cup of melted butter, beat well together and bake in two thin sheets. Frosting—beat two whites to a stiff froth, then add powdered sugar till firm enough to retain a mark made across it with a knife, and a pinch of cream tartar to make it tender, spread over cake when a little warm and return to oven to set frosting—this recipe is always sure—a half cup of chopped raisins improves frosting.

A. M. P.

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NUT CAKE.

One cup of sugar, one half cup of butter, one half cup of milk, two cups of pastry flour, two eggs, one coffee cup of chopped raisins, one of chopped English walnuts, one tea-spoonful of cream tartar, one-half tea-spoonful of soda. Beat butter to a cream, add sugar gradually and when light, the eggs well beaten, then the milk, and then flour in which soda and cream tartar have been thoroughly mixed—mix quickly and add the raisins and nuts; bake in rather deep sheets thirty-five minutes.

MRS. JAMES CODDING.

ORANGE CAKE.

Scant half cup of butter, one cup of sugar, one and one-half cups of flour, one-half cup of milk, two eggs, two tea-spoonfuls sea foam; bake in jelly tins. Jelly—grate the rinds of two Messina oranges and one lemon, add juice of each, one cup of sugar, one cup of cold water, one and one-half table-spoonfuls corn starch; boil the jelly stirring constantly.

MRS. IRA RICHARDS.

CITRON CAKE.

Five eggs, three cups of sugar, four cups of flour, one cup of butter, one cup of milk, beat eggs and sugar and add butter last, melted, one tea-spoonful cream tartar and one-half of soda, two cups of chopped citron.

MRS. MATTIE A. CONGDON.

WHITE FRUIT CAKE.

Make batter as for white or silver cake, then flour and stir into it two small grated cocoanuts, two pounds of almonds, blanched and cut fine and one pound citron cut in small pieces.

MRS. F. D. KELSEY.

SNOW BALLS.

Four eggs, one cup of powdered sugar, one cup of flour, one tea-spoonful cream tartar and one-half tea-spoonful of soda sifted in flour, flavor and steam twenty minutes, a table-spoonful in each cup; roll in powdered sugar.

MRS. V. H. BLACKINTON.

PEACH CAKE.

Make batter as for jelly cake, bake in a large thin sheet, when cool, cut open and fill with the following—whites of two eggs, beaten to a stiff froth, one cup of sugar added and beaten, two cups of mashed peaches; to be eaten soon after making.

MRS. J. A. P.

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ATTLEBORO, MASS.

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CUMMINGS & WEXEL,

MANUFACTURERS OF

SEPARABLE AND NON-SEPARABLE

BUTTONS,

—IN—

Rolled Plate and Fire Gilt.

ATTLEBORO, MASS.

WHITE SPONGE CAKE.

Whites of four eggs, one cup of sugar, one cup of flour, one tea-spoonful of baking powder; bake quickly.

MRS. F. D. B.

CHOCOLATE CAKE.

One and one-half cups of sugar, one cup of butter, three eggs, one-half cup of milk, two cups of flour, sifted with two tea-spoonfuls baking powder, eight heaping table-spoonfuls of grated chocolate.

MRS. F. D. B.

MARBLE CAKE.

One cup of butter, two cups of powdered sugar, four eggs, three cups of flour, one cup of milk, one tea-spoonful of cream tartar, one-half tea-spoonful of soda; take out a cup-ful of batter and stir into it a heaping table-spoonful of grated chocolate wet with a scant one of milk; marble the light colored batter with this.

MRS. F. D. B.

NUT CAKE.

One and one-half cups of sugar, two-thirds cup of butter (scant), one-half cup of milk, four eggs (saving out one white for frosting), two cups of flour, one-half tea-spoonful cream tartar, one fourth tea-spoonful soda, one tea-spoonful vanilla, one pound English walnuts chopped. Frosting—twelve tea-spoonfuls sugar, white of one egg and essence of lemon.

MRS. CHAS. DRAPER.

FRUIT CAKE.

Three eggs, two cups of brown sugar, two and one-half cups of flour, one and one-half cups each of chopped and seeded raisins, citron and currants, one tea-spoonful of all kinds of spices, three-fourths cup of butter, one-half cup of sour milk, one-half tea-spoonful soda.

MRS. CHAS. DRAPER.

COCOANUT COOKIES.

One egg, one cup of butter, two cups of sugar, one-half cup of milk, one cup of cocoanut, five cups of flour, one tea-spoonful cream tartar, one-half tea-spoonful soda, and salt.

MRS. W. H. HALL.

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Dress Caps, Infants' Bonnets, etc.

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Special attention paid to orders.

COCOANUT CREAM CAKE.

Two eggs, one cup of sugar, one-half cup of butter, two-thirds cup of milk, one tea-spoonful cream tartar, one-half tea-spoonful soda dissolved in milk, one and one-half cups of flour. Cream—one-half pint of milk, one-half cup of cocoanut soaked in milk; when scalding stir in one egg, one table-spoonful of flour, one-half cup of sugar, until it thickens; add a little salt and flavor with vanilla.

MRS. W. H. HALL.

SPONGE CAKE.

Three eggs—beat five minutes, one and one-half cups of sugar—beat three minutes, one-half cup of cold water, one tea-spoonful of cream tartar, one-half tea-spoonful of soda, two cups of flour, one tea-spoonful of lemon.

MRS. E. S. WHITNEY.

WEDDING CAKE.

One pound of butter, one pound of dark sugar, one pound of flour, twelve eggs, two pounds currants, four pounds raisins, one pound citron, wine glass of wine, wine glass of brandy, one table-spoonful of clove, four of allspice, five of cinnamon, one of mace, two of nutmeg, one cup of molasses; *no soda.*

MRS. W. C.

RAISED CAKE.

Two cups of light raised dough, two cups of sugar, one cup of butter, three eggs, one tea-spoonful cinnamon, one-half grated nutmeg, one tea-spoonful soda dissolved in a little milk, two cups of flour; beat light and bake; makes two loaves.

MRS. W. C.

CRISPS.

Two eggs, one cup sugar, half-cup butter, piece of soda size of pea, flour to make hard; roll thin, cut in squares and bake in quick oven.

MRS. W. C.

RIBBON CAKE.

One cup melted butter, two cups sugar, one cup sweet milk, three cups flour, four eggs, two small tea-spoonfuls cream tartar, one teaspoonful soda; take one-third of the whole and put in spices and currants; bake in three tins and put together when hot.

MRS. V. H. B.

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Spectacles and Eye Glasses.
Watches carefully repaired and warranted to give satisfaction.
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VANILLA JUMBLES.

One cup of butter, one cup of sugar, two eggs, one tea-spoonful soda, two tea-spoonfuls cream tartar, dissolved in a little milk, two tea-spoonfuls vanilla, flour enough to roll out very thin, put a little sugar in the middle of the jumble before baking.

MABEL KNAPP.

RYE DROP CAKES.

Two cups of rye meal, one cup of flour, two table-spoonfuls of molasses, two eggs, one-third tea-spoonful of soda, a little salt, mix with sweet milk, stiff enough to drop from a spoon, cook in hot lard, shaking the kettle a few times while cooking.

MRS. J. R. PECKHAM.

MOUNTAIN CAKE.

One cup of butter, two cups of powdered sugar, four cups of flour, four eggs, one cup of milk, two tea-spoonfuls cream tartar sifted in flour, one tea-spoonful saleratus dissolved in milk; flavor to taste.

MRS. J. R. P.

HARRISON CAKE.

One cup of butter, one cup of sugar, three eggs, half a cup of milk, one cup of molasses, one tea-spoonful cream tartar, one-half tea-spoonful of soda, two-thirds tea-spoonful each clove and cinnamon, one half grated nutmeg, one cup of raisins, flour to make a stiff batter.

MRS. GERTRUDE A. MOORE-JOLIET.

RAISIN CAKE—VERY NICE.

One cup of white sugar, four table-spoonfuls of melted butter, beaten together, eight table-spoonfuls sweet milk, one coffee cup flour, two tea-spoonfuls cream tartar, one of soda, stir in last the beaten whites of four eggs and flavor with lemon; bake in layers. Filling—two thirds cup of water, one cup of sugar; boil eight minutes, one cup chopped raisins, beaten white of one egg, stir in after taking off stove and spread between layers of the cake.

MRS. F. E. STURDY.

ORANGE AND LEMON CAKE.

One cup of sugar, two table-spoonfuls of melted butter, yolks of three eggs, one half cup of milk, one tea-spoonful cream tartar, one half of soda, two cups of flour, juice and rind of an orange; bake in layers. Filling—stir in sugar enough to the whites of three eggs to make the right thickness for frosting, add the juice and rind of one lemon.

MRS. F. E. S.

E. WHITNEY & CO.,

Manufacturers of

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Jewelers,

ATTLEBORO FALLS,

—MASS.—

AUNT MARTHA SHEPARDSON'S POVERTY DOUGHNUTS.

Coffee cup and a half of sugar, three eggs, one half a grated nutmeg, one cup of milk, tea-spoonful of salt, one half tea-spoonful soda, one tea-spoonful cream tartar, sift soda and cream tartar through flour to make right batter of the right consistency; cut thin and fry quick. Nice.

FAITH CAKES.

Two eggs, four table-spoonfuls of sugar, piece of butter large as a walnut, tea-spoon of saleratus; fry in lard to a nice brown.

MRS. J. A. P.

MOLASSES COOKIES.

One cup of sugar, two cups of molasses, one cup of butter, one cup of hot water, one tea-spoonful of salt, two of ginger and four of soda; mix rather stiff and roll quite thick.

MRS. H. CLAP.

HUCKLEBERRY CAKE.

One cup of butter, one cup of sour milk, three cups of sugar, four cups of berries, four cups of flour, three eggs, one tea-spoonful of soda.

MRS. V. H. B.

DOUGHNUTS.

Two eggs, one cup of sugar, one large cup of milk, one half tea-spoonful soda, one tea-spoonful cream tartar, a little salt, flavor with nutmeg or cinnamon; mix quite soft.

MOTHER BAILEY.

PAN CAKES.

One cup of Indian meal, two cups of rye meal, one half cup of molasses, small tea-spoonful of soda, a little salt, two eggs and mix with milk.

MRS. E. S. WHITNEY.

Drink

TILLINGHAST'S COFFEE,

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Furniture, Carpets and Stoves,

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DYERS AND BLEACHERS

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ATTLEBORO, MASS.

FRUIT CAKE.

One pound of sugar, one pound of butter, one pound of raisins, one pound of currants, one pound of flour, eight eggs, all kinds of spice, one cup of brandy, two tea-spoonfuls cream tartar, one tea-spoonful soda; bake four hours in a moderate oven. This makes very nice pound cake, leaving out the fruit and spice, also cream tartar and soda, in which case the eggs must be beaten until *very light*, and flavoring added.

MRS. LUCY JACKSON.

COCOANUT CAKE.

One cup of butter, three cups of sugar, one cup of milk, two eggs, one tea-spoonful soda, flour to make quite stiff, and two cups of grated or desicated cocoanut.

ANNA J. PERRY.

ICE CREAM.

Two quarts of milk, one quart of cream, six eggs, one and one-half pounds of sugar, and flavoring; put three pints of milk to boil in a custard kettle, beat the yolks of the eggs with the remaining pint of milk, and stir slowly into the boiling milk, boil two minutes, remove from the stove and immediately add sugar; when cool add the cream and the whites of the eggs beaten to a froth and your flavoring; this makes a gallon of cream, and when made as above is delicious.

MRS. F. D. KELSEY.

FRUIT CREAM OR FROZEN PUDDING.

To one quart of cream, add one and one-half cups of sugar, cut in small pieces all kinds of fruit, stoned raisins, citron, figs and dates, and if in season, strawberries and oranges, add to cream, flavor with vanilla, and freeze.

MRS. H. N. DAGGETT.

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Also, Mouldings and Backing in the length.

230 WESTMINSTER ST.,

Providence, - - - R. I.

FROZEN PEACHES.

One quart of milk, four eggs, one-half cup of sugar, a pinch of salt, scald as for soft custard, set away to cool and when cold, add one quart of mashed peaches with sugar sprinkled over them and freeze.

MRS. F. E. STURDY.

ORANGE ICE.

Six oranges, juice of all and grated peel of three, two lemons, the juice only, one pint of sugar dissolved in one pint of water, squeeze out every drop of juice, and steep in it the grated rind of orange—strain, squeezing the bag dry, mix in sugar and water, and freeze, opening three times to beat all up together.

MARION HARLAND.

MISCELLANEOUS.

(A large number of the receipts coming under this head would have been properly classified if they had been received a little earlier.)

FRUIT HARLEQUIN.

One pine apple pared and sliced thin, one box of strawberries, four oranges, one half dozen bananas sliced, put in a sauce dish a layer of pine apple, then one of strawberries, one of oranges, one of bananas, etc., sprinkle each layer with sugar, and over the whole squeeze the juice of a lemon. Prepare this in the morning and it will be ready for tea.

ARLINGTON COOK BOOK.

H. W. LADD & CO.,

POPULAR DRY GOODS

HANDSOME GOODS A SPECIALTY.

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ALL WORK DONE IN THE BEST POSSIBLE MANNER,

BANDOLINE FOR LISBON WAVES.

Gum tragacanth one oz., cologne or Florida water one-half pint, essential oil of almonds (poison) one dr., alcohol, two oz., water three and one-half pints; the gum is dissolved for a day or two in the water, stirred well and strained, and the alcohol with the perfume added.

MRS. H. N. D.

CORN CAKES.

Three eggs well beaten, two table-spoonfuls of milk or cream, one table-spoonful of melted butter, one pint of corn cut from the cob, salt to taste, flour enough to make right thickness—about two table-spoonfuls; fry in pork fat.

MRS. F. D. B.

APPLE FRITTERS.

Make a batter with a pint of milk, two eggs, flour enough to make stiff, stir in half a dozen chopped apples, and fry like doughnuts; eat hot with powdered sugar.

MRS. H. N. D.

MEAD.

Three pounds of white sugar, pour three pints of boiling water over it, add the whites of three eggs, well beaten, two oz. of tartaric acid, and one oz. of extract, sassafras or any extract you may prefer; to be bottled and used as a syrup with soda.

MRS. F. D. K.

BAKED POTATO YEAST.

Two large potatoes baked and mashed, one dessert-spoonful of flour, one dessert-spoonful of sugar, one of salt, a few hops steeped; on this pour one pint of boiling water; when milk-warm add one-half cup of yeast.

MRS. G. O. J.

PAN CAKES.

Two cups of flour, one cup of rye meal, scant cup of molasses, one tea-spoonful cream tartar, one-half teaspoonful soda, one egg, salt and allspice, one cup of milk; fry in deep fat.

MRS. I. B. STAPLES.

B. H. GLADDING & CO.,

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Is the time made by Morse Yellow Dock, Nov. 3d, 1882, at Narragansett Park, being the fastest record ever made by any trotting horse in a public race. She is owned by the Morse Yellow Dock Syrup Co., of Providence, R. I., and is an advertising medium for their renowned Remedy for the cure of Kidney and Blood Diseases, and Dyspepsia. The owners of this young mare have refused a cash offer of Forty Thousand Dollars for her, and anticipate, (with a little more age,) showing simply as an advertisement, the fastest trotter the world ever saw.—*Boston Herald.*

LEMON CREAM.

Grate the rind of two lemons, squeeze the juice of same in a deep vessel, add six beaten eggs, a pint of quite warm water, sugar to taste, strain the mixture; add the rind, place the vessel in hot water, stir until about the consistency of soft custard; serve in glasses.

MRS. H. N. D.

CRANBERRY PIE.

One cup of chopped cranberries (uncooked), a cup of chopped raisins, half a large cracker rolled fine, one-half cup of water, one-half cup of sugar, one-half cup of molasses, a pinch of salt; stir all together and bake in two crusts.

MRS. MARTHA KNAPP.

CARAMELS

One cup of molasses, one-half cup of sugar, butter size of English walnut, one-third cup of milk, one-half cup of grated chocolate, one tea-spoonful vanilla.

MRS. S. D. M.

CARAMELS—No. 2.

One cup of milk (boiled), two cups of sugar, one cup of molasses, one-half cake of Baker's chocolate, very small piece of butter; boil twenty minutes, or until it hardens in water.

MRS. M. H. M.

MOLASSES CANDY.

Two cups of molasses, one cup of sugar, one table-spoonful of vinegar, piece of butter size of walnut; boil constantly twenty minutes; when cool pull it quickly, and it will come white rapidly.

MRS. M. H. M.

CATSUP.

To one gallon ripe tomatoes, add four table-spoonfuls of salt, four of ground black pepper, three of mustard, one-half table-spoonful each of allspice and clove, one tea-spoonful of red pepper; simmer the whole slowly together with a pint of vinegar, three or four hours; a little nutmeg adds to the flavor.

MRS. J. F. S.

MESSRS. TILDEN, THURBER & CO.,

Desire to impress upon the minds of all that their prices for

Fine Silver-Plated Ware

Are as low as ever sold at auction, or by any responsible dealer in the country, and we shall be pleased to have you call and examine our extensive variety of new goods.

Respectfully,

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Superior Plated Ware

From the leading manufacturers in the country. We respectfully invite your attention, and mention below some of the leading articles and prices. Our prices, for quality and finish, cannot be named lower by any house.

All articles purchased from us will be elegantly engraved by skillful engravers in our employ, promptly, and without extra charge.

Silver-Plated Ice Pitchers and Tilters,

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Tea Sets from	$25 00
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Tilden, Thurber & Co. Celebrated Silver Plated Knives, every one guaranteed. Over five thousand dozen sold by us in the past few years. We give special attention to the careful casing in neat boxes, and consider the TILDEN, THURBER & CO. Silver Plated Knives, Dining, Medium and Dessert, THREE DOLLARS PER DOZEN, a good investment for every family.

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Ostby & Barton,

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GOLD RINGS,

80 CLIFFORD STREET,

PROVIDENCE, R. I.

SWEET PICKLE.

To every quart of fruit add one pint of sugar, and half a pint each of vinegar and water; put the fruit in syrup and cook until soft; remove and drain through a sieve; cook the syrup down one-third; pour fruit and let cool before covering, wipe the fruit and put a clove in every piece before cooking—this is all the spice it requires.

MRS. J. R. P.

CHOW CHOW.

One peck of green tomatoes, six peppers, three large onions; chop together and add three pints of vinegar, and cook fifteen minutes; strain while hot; take three pints of vinegar, two cups of sugar, one table-spoonful each of clove and allspice, two of cinnamon, three of salt; put the spices into the vinegar and pour over the tomato while hot; stir well together and let cool before putting in jars.

MRS. J. R. P.

CHILI SAUCE.

Twelve ripe tomatoes, two peppers chopped fine, two onions, two table-spoonfuls of sugar, salt to taste, one tea-cup of vinegar, one tea-spoonful of all kinds of spices.

MRS. C. T. D.

PICCALILLI.

Slice or chop four quarts of tomatoes, and let them stand over night with half a cup of salt sprinkled over them. In the morning turn over the liquor, then add one pint of chopped green peppers, one cup of sugar, four table-spoonfuls of clove, three pints of vinegar; cook slowly several hours; a piece of horse radish grated over top will keep it from moulding.

MRS. W. COOK.

PRESERVED ORANGE PEEL.

Preserve orange peel by taking it fresh from the fruit and putting it in a glass jar with plenty of white sugar beneath and all around it; cover the jar and it will moisten the sugar and keep perfectly fresh; this is nice for sauces, whenever you like orange flavor.

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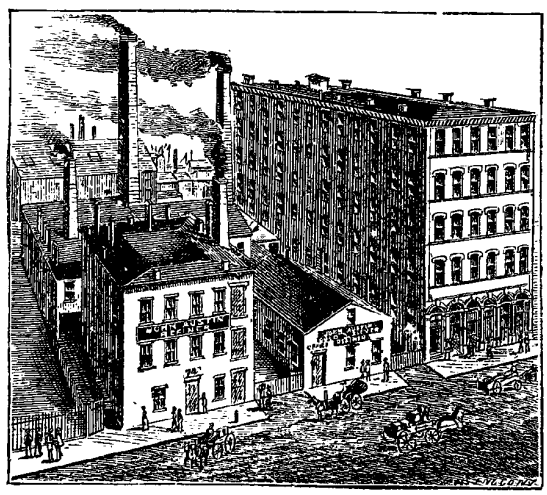

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Fine Gold, Silver and Copper Crucibles always on hand.

GOLD COIN FOR THE TRADE.

A DELICIOUS PUDDING.

Set three cupfuls of milk in a pitcher into a deep kettle of boiling water, add grated orange peel, one table-spoonful, let it come slowly to a scald; stir two table-spoonfuls of corn starch, three-fourths of a cup of sugar, and the yolks of two eggs together; take out a few spoonfuls of hot milk to stir through it and make it smooth, then pour all into boiling milk and cook until it thickens; put a cupful of pear preserve, or some nice preserved fruit with a little of the juice into your pudding dish; pour in the custard and stir together a little; beat the two whites to a stiff froth, spread over and brown slightly.

COTTAGE HEARTH.

WASH FOR CHAPPED HANDS.

Ten cents worth of glycerine, five cents worth of borax dissolved in one pint of hot water, and perfumed with rose water.

FLAX SEED POULTICE.

If a flax seed poultice is required to heal, add a few drops of laudanum; if to draw, use cream tartar instead.

EAU SUCRE.

Dissolve three or four lumps of loaf sugar in a glass of ice water, and take a tea-spoonful every few minutes for a tickling in throat. Keep ice cold.

MARION HARLAND.

WEIGHTS AND MEASURES.

Two cups of sifted flour weigh one pound; one pint of sifted flour weighs one pound; one pint of white sugar weighs one pound; two table-spoonfuls of liquid weigh one ounce; eight tea-spoonfuls of liquid weigh one ounce; one gill of liquid weighs four ounces; one pint of liquid weighs sixteen ounces.

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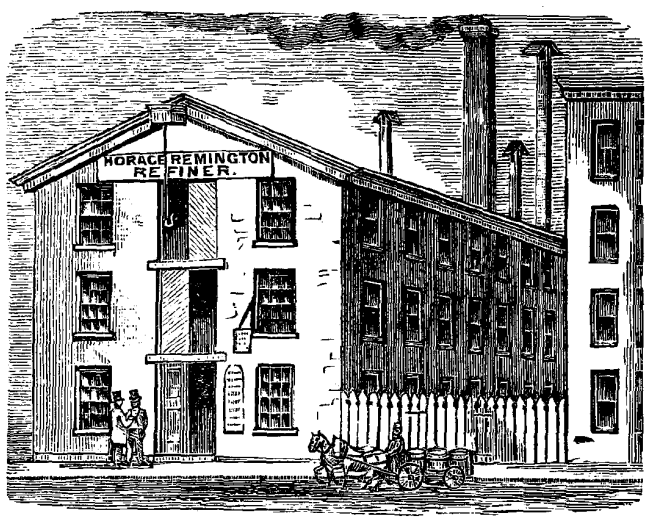

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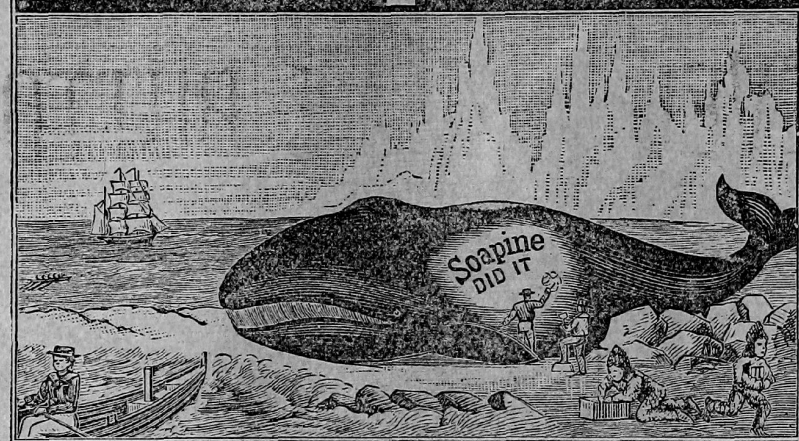

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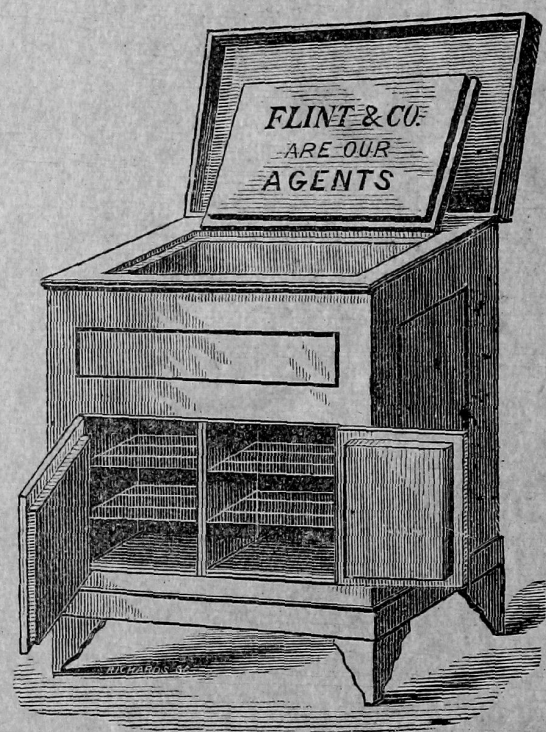

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