

# California Women as Cooks

## OUR FRENCH CIRCLES GO TOO LATE TO JOIN THE CLASS

### SIXIEME LECON DE FRANCAIS (Sixth Lesson of French.)

In French the following words are verbs also: Diner, déjeuner, souper.  
You can say: Je dine, il dine, nous dinons, vous dinez.

#### PRESENT TENSE

Je déjeune à l'hôtel.  
Il déjeune au restaurant.  
Nous déjeunons ici.  
Vous déjeunez à la maison.  
Elle déjeune à l'université.  
Il soupe.  
Elle soupe.  
Nous soupons.  
Vous soupez.  
Elle soupe.  
Il soupe.

REMARKS: The three verbs, souper, diner, déjeuner, are regular, and in French we divide these words in two, as:  
Déjeuner—er Souper—er Diner—er  
The first part of the verb we call the root, or radical, and it never can be changed; the second part, or "er," we call the termination, and it is changed often. It belongs to the first conjugation.

#### FUTURE TENSE

Je soup—erai Vous din—eront  
Il soup—era Elles déjeun—eront  
Pupils must do more exercises with the three verbs.

#### PAST INDEFINITE TENSE

The past indefinite tense (ou perfect) is very easy, because it is conjugated with the auxiliary verb "to have."  
J'ai souper Vous avez déjeuner  
Il a souper Elles ont dîner

### CONVERSATION

Demain je souperai chez le Prince X.  
Hier j'ai déjeuné avec Madame P.  
Aujourd'hui je dine avec mon pere.

Quelle heure est-il?

Il est midi.  
Il est une heure.  
Il est deux heures.  
Il est trois heures.  
Il est quatre heures.  
Il est cinq heures.  
Il est six heures.  
Il est sept heures.  
Il est huit heures.  
Il est neuf heures.  
Il est dix heures.  
Il est onze heures.  
Il est minuit.

What time is it?

It is (12 o'clock) noon.  
It is 1 o'clock.  
It is 2 o'clock.  
It is 3 o'clock.  
It is 4 o'clock.  
It is 5 o'clock.  
It is 6 o'clock.  
It is 7 o'clock.  
It is 8 o'clock.  
It is 9 o'clock.  
It is 10 o'clock.  
It is 11 o'clock.  
It is midnight (12 o'clock).

### CONVERSATION

A quelle heure dinez vous?  
Je dine à six heures du soir.  
A quelle heure déjeunés vous?  
Je déjeune à sept heures du matin.  
A quelle heure soupez vous?  
Nous soupons à minuit.

REMARK: Copy the last exercise, changing the hour.

Onze: douze; une douzaine. Une douzaine de chemises.  
Une douzaine de mouchoirs. Une douzaine de cols.

### French

sixieme restaurant  
déjeuner diner  
souper  
Quelle heure est-il?  
il est  
une heure  
deux heures  
trois heures  
quatre heures  
cinq heures  
six heures  
sept heures  
huit heures  
neuf heures  
dix heures  
onze heures  
minuit  
Une douzaine de cols.  
Une douzaine de chemises.  
Une douzaine de mouchoirs.  
Quel temps fait-il?  
Il fait tres froid et il neige.  
Adieu, chers lecteurs.

### RECAPITULATION

Pronunciation English  
see-zee-omic sixth  
reh-sto-rong restaurant  
dai-zhang-ay to take breakfast  
dee-nay to take dinner  
sou-pay to take supper  
kel uhr ai teel? What o'clock is it?  
eel ai it is  
une euhr 1 o'clock  
deuh zeuhr 2 o'clock  
krah zeuhr 3 o'clock  
sahng keuhr 4 o'clock  
seeze euhr 5 o'clock  
set euhr 6 o'clock  
hweet euhr 7 o'clock  
neuh feuhr 8 o'clock  
ong zeuhr 9 o'clock  
meen-wee 10 o'clock  
Une douzaine de cols. One dozen of collars.  
Une doo-zane deh she-meez. One dozen of chemises.  
Une doo-zane deh moo-shwar. One dozen of handkerchiefs.  
Kel tang fay-teel? What kind of weather is it?  
El fay tray frwah ay It is very cold and is snowing.  
eel nayzhe. snowing.  
SUZANE GODARD.

# Many Fine Cooks Confess Their Kitchen Secrets

### A Batch of Goodies for 5 o'clock

**Tea**  
Mrs. Nichols, 2735 Webster Street, San Francisco

**Macarons**—Two eggs, use the white only, with two cups of chopped almonds, two cups sugar, moderate oven. **Almond Cookies**—One cup sugar, six eggs, one pound flour, 15 drops of beat almond extract and 15 drops of pure lemon extract and half a cup chopped citron. Beat yolks, sugar and citron together; add flour gradually; beat whites last; drop on a pan; when baked put in a sack and hang in cellar until soft.

**Walnut Wafers**—One cup brown sugar, two eggs, one cup flour, one cup walnuts; do not chop nuts, but break in pieces; drop on buttered tins.

**Cream Puffs**—One and a half cups of flour, two-thirds of a cup of butter, half a pint of boiling water; boil butter and water together and stir in the flour while boiling; stir until the batter is free from the mixing bowl; when cool add five well beaten eggs, one at a time. Drop on tins and bake 30 minutes in a quick oven.

**Filling**—One pint milk, one cup of sugar, two-thirds of a cup of beat butter, one egg, four and sugar together and stir them in the milk while it is boiling; flavor with lemon. Beat cream until thick and fill the puffs.

**Almond Tarts**—Make a rich pie crust, cut in rounds with a biscuit cutter and bake.

**Frosting**—Blend and pound two cups of almonds to a paste, mix with beaten whites of three eggs; spread on the tarts and put in oven for a few moments until brown.

**Lady Fingers**—Sponge cake batter of three eggs, beaten separately; one cup sifted flour, one cup sugar; bake in lady finger bake tins.

**Snaws**—Beat six whites of eggs to snow; add half a pound powdered sugar, pinch of salt and beat well. Grease paper and lay on a board. Drop the kisses on it and bake in a slow oven.

**Fudge Cake**  
Mrs. Annie Mears, 1622 Clay Street, San Francisco

One cup sugar, two-thirds cup butter, three eggs, one cup milk, two and one-half cups of flour, one heaping teaspoon baking powder, one-fourth cup of chocolate, one-half cup of English walnuts broken up coarsely.

**Cream** butter and sugar together, add the cup of milk and then stir in lightly the flour, in which the heaping spoonful of baking powder has been sifted. Stir in the chocolate, which has been dissolved by placing in a cup and sitting in hot water; add nuts and lastly the eggs, which should be beaten, whites and yolks separately.

**Fudge Frosting**  
One and one-half tablespoons butter, one-half cup unsweetened cocoa, one-fourth cup confectionery sugar, a few grains of salt, one-fourth cup of milk, one-half teaspoon vanilla. Add cocoa, sugar, salt and milk, heat to boiling point; let boil for eight minutes; remove from fire and beat until creamy; add vanilla and pour over cake.

**Burnt Sugar Cake**  
Mrs. J. C. Hamilton, 918 Arlington Avenue, Oakland, Cal.

One and one-half cups sugar and one-half cup butter beaten together, adding slowly one cup cold water until the sugar is all dissolved; yolks of two eggs; two cups flour; one teaspoon vanilla. Stir the above ingredients together until very light. Then add one-half cup flour with two spoonfuls of baking powder (beat in separately) and two spoonfuls of one teaspoon vanilla for caramel given below). At the last fold in lightly the beaten whites of two eggs.

**Caramel Cake**  
Put in skillet one-half cup of sugar and burn until blue; remove from fire, pour in slowly one-half cup boiling water; put back on fire and boil until it is a thick syrup.

**Frosting for above cake**—One cup of sugar boiled until it will form a fine thread when dropped from spoon. Pour this over the beaten white of one egg, beating it very hard until cool enough to spread, then put in three spoonfuls of the above caramel.

**Salmon Loaf**  
Drain off the liquor from a can of salmon. Chop the fish fine, stir in two spoonfuls of butter; one-half cup fine bread crumbs and two well beaten eggs; season with chopped parsley. Steam one hour. When cold pour over the loaf a sauce made as follows:

**Sauce for Salmon Loaf**—Heat one-half cup cream; take one teaspoon corn starch, two tablespoons flour, one tablespoon butter, ten tablespoons catsup and liquor from the fish; stir this mixture into the cream, place over fire and stir until it thickens.

**Penuche Cake**  
Miss Ardella Frieleis, Box 72, Tracy

Two cups brown sugar, half a cup of butter, half a cup of sweet milk, two eggs, three cups sifted flour, two spoonfuls of yeast powder, half a cup of chocolate filed with half a cup of hot water, added last.

**Filling**—Two cups of brown sugar, half a cup of sweet milk, one cup of chopped nuts, butter, size of an egg. If filling becomes too stiff to spread upon cake add a little milk.

### Mocha Cream Cake

Mrs. Robert Ingram, 1331 Stannage Avenue, Berkeley

One and two-thirds cups of sifted flour; one cup sugar and one and one-half teaspoons baking powder. Sift all together. Break three eggs into a bowl and add one-half cup of milk. Pour eggs and milk into the dry ingredients and beat all together with egg whip. Then add one-third of a cup of melted butter and one teaspoon of vanilla. Bake in two large layers.

**Filling**—Two tablespoons coffee, one cup boiling water. Boil down to one-half cup. One pat unsalted butter beaten to a cream; add gradually one cup powdered sugar and beat well. Add two tablespoons black coffee and one teaspoon vanilla, a little at a time, to prevent curdling. Beat all until very light and creamy and place between the layers.

**Frosting**—One and one-half tablespoons black coffee, add powdered sugar to make it thick and spread over top of cake.

**Devil Cake**  
Well beaten yolks of two eggs; one scant cup grated chocolate; one-half cup milk. Cook until creamy, stirring two-thirds cups sifted flour, one scant cup sugar, one-half cup milk, two tablespoons melted butter, one and two-thirds cup sifted flour, one scant teaspoon soda dissolved in a little hot water and one teaspoon vanilla. Stir well. Bake in two large or three small layers.

**Filling**—One and one-half cups white sugar; one-half cup boiling water; one-fourth teaspoon cream tartar. Boil until it thickens. Let it drip from a spoon. Add eight white marshmallows, boil up again and then pour over the beaten whites of two eggs and beat until it thickens. Reserve enough to snow. Beat six whites of eggs to snow; add half a pound powdered sugar, pinch of salt and beat well. Grease paper and lay on a board. Drop the kisses on it and bake in a slow oven.

**Drop Cakes**  
One cup sugar; one-half cup butter; one egg; one-half cup sour cream; one-half teaspoon soda; two cups flour; one cup chopped raisins or dates, and one cup chopped walnuts; one teaspoon vanilla. Drop on a spoon in a pan, leaving about two inches between the cakes.

**Cookies**  
Put two cups sugar in flour sieve; fill with flour, about three cups, and one-half teaspoon baking powder. Sift together. Work through this with the hands. Add one cup of butter, one and one-half cup milk. Roll out thin, sprinkle with granulated sugar, cut and bake in a quick oven.

**Devil Cake**  
Mrs. A. L. Adams, Ione

For the custard part take one cup of brown sugar, one cup of grated chocolate, one-half cup of sweet milk, yolk of one egg and one teaspoon of vanilla. Stir all together, and cook slowly in a small quantity of water. For the cake part cream one cup of brown sugar and one-half cup butter; add beaten yolks of two eggs, one-half cup of sweet milk, two cups of flour (sifted) and the two well beaten whites of eggs. Beat well together and then stir in the custard. Lastly add one teaspoon of soda dissolved in a little warm water with the following: one cup of white sugar, one fourth cup of boiling water. Boil six minutes; then pour it on to two beaten whites of eggs slowly, and a small quantity at a time, beating well. When all the syrup has been used beat until a little cool; then add one fourth teaspoon of cream tartar and one teaspoon of vanilla and beat until cold. Spread on each layer, adding one fourth pound of pink marshmallows sliced fine with a sharp knife.

**Olive Oil Biscuits**  
Sift together two cups of flour, two large spoonfuls of baking powder, one small teaspoon of salt. To five tablespoonfuls of olive oil add one cup of milk and stir into prepared flour, using a knife to stir with; then turn on to board; roll very lightly with rolling pin; cut out in one half inch thickness and bake 15 minutes.

**Cherry Salad**  
Stems and remove stems of ripe but firm cherries. Shell as many hazel nuts as required and place a kernel in center of each cherry. Use preferred nut or any other. Place on lettuce cups and cover the mayonnaise dressing, using lemon juice instead of vinegar.

**Fig Pudding**  
Cream one half cup of butter or suet with one half cup of sugar; add one cup of figs; put through meat grinder; add one cup of sweet milk; two cups of bread crumbs, put through grinder; two well beaten eggs; two spoonfuls of molasses; a pinch of salt. Beat the mixture well; then sprinkle in two level teaspoonfuls of baking powder and beat again. Dates can be used instead of figs. Pour into pudding can and steam three hours. Serve with hard, or liquid sauce.

**Delicious Cream Tomato Soup**  
Mrs. M. E. Hawkins, 916 Hilbert Street, Oakland

Take one quart of tomatoes, let come to a boil, add a pinch of soda to keep milk from curdling, one tablespoonful of butter; then add one quart of milk (canned milk may be used) and let just come to a boil. Add salt and pepper to taste.

### Cakes and Frostings

**Apple Sauce Cake**—One cup sweetened apple sauce, half cup butter, one cup chopped raisins, one teaspoon of soda, one cup sugar, pinch of salt, spices if desired. Lastly add one pint of flour. Add soda to apple sauce, cream, butter and sugar, add salt. Beat all thoroughly, then add raisins and flour. Bake in a slow oven about 45 minutes.

**Pork Cake Without Eggs**—Chop half pound of salt pork very fine. Pour on one pint of boiling water and let stand until cool. Add three-quarters pound of raisins chopped fine, two cups of sugar, one cup of molasses, one teaspoon cloves, half a nutmeg, two spoonfuls of soda, and flour enough to make a little stiffer than ordinary cake mixtures.

**Water Cake**—One cup of sugar, one cup of warm water, two cups of sifted flour, half a cup of butter, three spoonfuls of baking powder, pinch of salt. This makes one large loaf or bake in shallow pans, cut in squares, cover with chocolate or maple sugar frosting.

**Egless Cake**—One cup of sugar, third of a cup of milk, one cup of flour, three spoonfuls of baking powder, one cup sweet milk. Beat thoroughly to make this light, and flavor with any extract.

**Little Buns Cakes (without eggs)**—One cup of butter, two cups of sugar, two cups sweet milk; four cups of flour, one cup chopped raisins, one teaspoon of flavoring, two spoonfuls of baking powder. Bake as drop cakes in little tins. Frost top and sides and put a nut or raisin in the center.

**Cookies (without eggs)**—One cup of sour cream, one level teaspoon of soda, a pinch of salt, one cup of sugar, and flavoring; flour enough to roll.

**English Hot Cross Buns**  
Mrs. F. D. Luck, 226 Lansing, Upper Merced Street, Sacramento

Sift a quart of flour, half a cup of sugar, half a teaspoon of salt; melt a quarter cup butter in a half pint milk and add to the dry ingredients with the yolks of two eggs beaten well. Add a yeast dissolved in a little warm water; half a nutmeg grated, and the whites of two eggs, beaten stiff. This should make a very soft dough. Cover the bowl with a cloth. Put in a warm place over night. In the morning take pieces of dough the size of an egg, and with a little flour mold into a round cake. Place in a buttered tin and set to raise in a warm place; with a knife cut a cross in the center. Bake in a moderate oven for a half hour; when baked brush the tops with sugar and water, put in oven again and brown.

**Quail Pie**  
Mrs. Herbert Cairns, 405 Carmel Avenue, Redwood City

Take eight quail, remove them well, wipe dry, split through the center and roll in flour. Fry them until a nice brown in a hot frying pan with two spoonfuls of butter or drippings. Season with salt and a little cayenne pepper to taste, add enough water to cover them well; let them boil until tender, adding water so there will be plenty of gravy. Then pour them into a baking dish, make a rich pie crust have it twice the thickness of the ordinary pie when rolled out, and put over the top of the quail. The birds ought to be covered with a leaden cover in a moderate oven until rich brown, and serve hot in the same dish in which they were baked.

**Soft Gingerbread**  
Mrs. E. A. Malis, Modesto

One cup molasses; one cup brown sugar, 1 cup boiling water, 2 and three quarters cups flour; 2 eggs; two spoonfuls of ginger; one teaspoon cloves; one teaspoon cinnamon; one teaspoon soda and four spoonfuls of butter. Mix the above as for an ordinary cake, adding boiling water last. The batter will seem very thin, beat it out add more flour than the recipe calls for.

**Fruit Cake**  
Mrs. E. Ballou, Box 27, Grass Valley

One pound sugar, one pound butter, one pound flour, three pounds seeded raisins, two pounds currants (washed and dried), one pound citron, one gill brandy, one gill wine, 12 eggs, mace, nutmeg, cloves and cinnamon, one tablespoon of each; two cups of molasses, juice and grated rind of two lemons, one teaspoon of soda. Beat sugar and butter to a cream; then add yolks, then whites of eggs beaten to a stiff froth; then molasses, spices, flour, mace, wine and brandy; last, soda in when a spoonful is dropped into cold water. Then add a tablespoon of butter. When partly cold, beat thoroughly, as it becomes smooth by continued beating. Chopped nuts added are excellent.

**Maple Sugar Icing**—One cup of maple sugar, half a cup of milk. Put these into a saucepan and let thicken until a soft, rather thick mass is formed when a spoonful is dropped into cold water. Then add a tablespoon of butter. When partly cold, beat thoroughly, as it becomes smooth by continued beating. Chopped nuts added are excellent.

**Frosting Without Eggs**  
Mocha Icing—Put a cup of sweet cream, two-thirds of a cup of sugar and a level teaspoon of butter in an egg beater. As soon as the mixture begins to thicken, remove from the stove and stir until it becomes smooth and white.

**Lemon Cookies**  
Mrs. J. J. Stofen, 2043 Eagle Avenue, Alameda

Four cups of sifted flour, or enough for a stiff dough, one teaspoon of butter, two cups of sugar, juice of one lemon and the grated peel from the outside, three eggs whipped light. Beat thoroughly each ingredient, adding after all is in a half teaspoon of soda dissolved in a tablespoon of milk. Roll out as any cookies. Use no other wetting.

### Sunday Morning Coffee Cake

Mrs. Littlefield, 188 Forty-first Street, Oakland

Two tablespoonfuls melted butter; three-fourths cup sugar; three-fourths cup milk; one whole egg; two cups flour; two spoonfuls of baking powder; one teaspoon vanilla. Grease pan with butter and place the mixture therein. On top spread the following after it has been thoroughly mixed: One tablespoon unmelted butter; one tablespoon flour; two spoonfuls sugar; one cup chopped nuts; cinnamon. Bake in moderate oven.

**Prime Souffle**  
Cook one pound prunes. When cold seed and chop. Add the whites of three eggs, one-half cup sugar, spices and vanilla. Bake in moderate oven 15 minutes. Serve hot, with whipped cream.

**Chili Con Carne**  
Mrs. Amanda Chavarria, 134 East Santa Clara Street, San Jose

Prepare boiled meat same as for stew, only larger pieces. Take the seeds out of three dried peppers, boil for 20 minutes, turn peppers inside out. Scrape well the inside and put it with the meat. Then heat a stew kettle hot with three tablespoonfuls of lard. Put meat, finely chopped garlic, onions and olives together and fry for 10 minutes. Pour in a cup of water, cook slowly for an hour, after which it is ready to serve.

**Reliable Doughnuts**  
Mrs. W. H. Vreden, Bridgeport

Two eggs, beaten to a froth; one cup sugar; one cup sour milk (buttermilk makes them better); one good sized teaspoon saleratus; one small nutmeg, and some salt; flour enough to handle, that is, roll them out, and cut as soft as can be handled. Have plenty of good hot fat, with a tablespoon of vinegar.

**Ham With Currant Jelly**  
Heat together half a tumbler of currant jelly, a dust of cayenne and a tablespoon of butter. Into this lay thin slices of cold boiled ham; leave just long enough to be heated thoroughly, and serve on toast dish.

**Raisin Pie**  
Mrs. William de Lashmutt, Gilroy

One package of seeded raisins washed and put on to boil in one quart of water. Cook until soft; add one coffee cup of sugar, teaspoon of butter, scant half teaspoon of cinnamon and thicken with one heaping tablespoonful of flour. This makes two large pies baked with upper and lower crust.

**A Substitute for Cream**  
I. M. Wetmore, Piedmont

Beat well the yolks of two eggs and strain them into a pint of new milk; add two cubes of sugar, and place on a level teaspoon of butter very carefully in one direction until the whole is the consistency of cream. Use for tea, coffee or fruit.

**Ham Toast**  
Boil a quarter of a pound of lean ham; chop it fine with the yolks of three eggs well beaten, half an ounce of butter, two table-spoonfuls of cream and a little cayenne pepper. Stir it over the fire until it thickens and spread it on hot toast, with the crust cut off; garnish with parsley.

**Plain Cake**  
Mrs. O. H. Whitehouse, Woodland

Plain cake that pleases every one and easy to make is made in this way: One-half cup butter, one cup sugar, three-fourths cup milk, one and a half cups flour, one and one-half spoonfuls of flour to thicken. Cut cauliflower the size of an onion, dip into batter, fry in buttered pan until brown.

**Cauliflower Cooked Spanish**  
Miss Bojorquez, 3633 Seventeenth Street, San Francisco

Take one large cauliflower, boil until tender. Then set aside on a platter. Make a batter of six to eight eggs, beaten well and an ounce of butter, one cup of flour, one and one-half spoonfuls of flour to thicken. Cut cauliflower the size of an onion, dip into batter, fry in buttered pan until brown.

**Prune Bread**  
Mrs. H. E. Jamison, 2424 Eighth Street, West Berkeley

Two cups of white flour, three cups of granular sugar, two cups of sugar, one and one-half cups of sour milk, half a cup of molasses, four cups of chopped prunes, two spoonfuls of soda, one spoonful of salt, one teaspoonful of cinnamon, quarter of a teaspoonful of cloves. Mix to a stiff batter, stir three spoonfuls of melted lard or butter and bake as ginger bread three-quarters of an hour and bake slow.

**Oyster Chowder**  
Mrs. Fred Gardner, 45 South River Street, San Jose

Put about half a cup finely diced pork into a saucepan; fry slowly until slightly browned and the fat tried out; then add one pint raw, thinly sliced potatoes and cook until half done. Mix two level tablespoonfuls flour with a quarter of a cup cold milk; add three cups scalded milk; then cook until the flour is well done; season with salt and paprika. Wash, drain and freeze from bits of shell three cups small oysters; add to cooked mixture and let simmer until oysters ruffe; then add one tablespoonful of butter.

**Cranberry Sauce Without Seeds**  
Mrs. A. M. Williamson, 333 Twenty-fourth Street, Oakland

Cut each cranberry in half and drop into water; shake about and the seeds will all drop to the bottom of the dish. Skim out of this water and proceed to make into sauce as usual. One quart of berries, one pint of water, one and a half cups of sugar; boil 15 minutes. The sauce is less bitter and less tart when prepared in this way.

**French Cream Pie**  
Mrs. Esther A. Langdon, Sacramento

Yolks of two eggs, two tablespoonfuls flour, two tablespoonfuls of sugar, one teaspoonful of butter, a little flavoring. Mix all in a little cold milk, then cook in one pint of boiling milk. Frosting for top—Whites of two eggs, well beaten with one teaspoonful sugar; set in oven until light brown.

**Tomato Jelly/Salad**  
Mrs. F. W. Hadley, Station 1, San Francisco

Soak half box gelatine in cold water; place one quart can tomatoes in saucepan, add one dry pepper (whole), one onion sliced, tablespoonful chopped parsley, tablespoonful chopped celery; salt to taste. Cook until onion is tender; push through strainer; bring to a boil and turn over gelatine; beat well; turn in to small molds and cool. Serve on lettuce leaves and mayonnaise. Make sandwiches of rye bread and Swiss cheese; put in oven and toast; serve immediately.

### Peppermint Wafers

Mrs. Horace E. Smith, Sanayvale

One cup of sugar; one-half cup hot water; set on stove and stir until it begins to boil. Let boil five minutes and remove. Add six drops of oil of peppermint. Drop on buttered paper.

**Sweet Potato Pie**  
Two and a half pints of well cooked potatoes mashed; two pints sugar, four eggs, whites and yolks beaten separately; one pint sweet milk; lump of good butter; cinnamon to taste, and a little ginger.

**Salmon Salad**  
Take equal quantities of cold "cabbage" slice and shredded salmon; mix well, add juice of one lemon, salt and pepper. (Better the second day.)

**Mustard Dressing**  
Beat one egg until very light, add two tablespoonfuls of vinegar and beat again. Put on stove in double boiler and beat until it thickens. Add butter size of an egg, two level teaspoonfuls of sugar and one of mustard, salt to taste and beat together and finish with two spoonfuls of whipped cream. This is fine for cold meats or lunches.

**Recipe for Christmas Plum Pudding**  
Marion H. Kilian, 1612 Post Street, San Francisco

One pound butter, one pound suet freed from strings and chopped fine, one pound sugar, two and one-half pounds flour, two pounds raisins seeded, chopped and dried, four table-spoonfuls of currants picked over carefully after they are washed, one-quarter pound citron shredded fine, 12 eggs, whites and yolks beaten separately; one pint milk, one cup brandy, one-half ounce cloves, one-half ounce mace, two grated nutmegs. Cream the butter and sugar, beat in the yolks when you have whipped them smooth and light; next put in the milk, then the flour, alternately with the beaten whites, then the brandy and lastly the fruit well dredged with flour. Mix all thoroughly, bring out your pudding cloth in hot water, flour well inside, pour in the mixture and boil five hours.

**Banana Fritters**  
Mrs. F. R. Hinds, 931 Monterey Street, Vallejo

Take three or four bananas, mash, add one egg, one tablespoonful of milk and one of flour and a pinch of salt. Drop from a spoon into boiling water and when browned serve hot. Apples may be substituted for bananas if desired.

**More Cheese Recipes**  
Mrs. J. H. Single, Marysville

**Cheese Puffs**—Heat quarter cup of butter and one of water in a saucepan, and when boiling add half a cup each of flour and grated cheese. Cook for three minutes, stirring well; season with salt and cayenne and allow the mixture to partly cool; then add two unbeaten eggs, singly, beating each in very thoroughly. Drop by teaspoonfuls on a buttered sheet and bake in a moderate oven about 20 minutes. Serve hot.

**Cheese Straws**—One cup grated cheese, one cup flour, one teaspoon baking powder, salt to taste; butter size of an egg. Mix the above with the flour, cheese and salt. Mix together with cold water, roll very thin, cut in narrow thin strips, bake in a quick oven.

**Cheese Omelet**—Mix to a smooth batter three tablespoonfuls of flour, with half a pint of milk. Beat together four eggs, a little salt and a fourth of a pound of butter and cheese grated. Add these to flour and mix well; then add two spoonfuls of butter in a frying pan, and when it is boiling hot pour in the mixture and cook to a nice brown on both sides, turning carefully. Serve on a hot dish.

**Salmi of Cheese**—Salmi of cheese is made by placing a pint of milk upon the fire and adding to two tablespoonfuls of grated cheese over, fold the paste, roll it out and with a paste cutter shape in any way desired. Bake the ramekins in a brisk oven 10 or 15 minutes, dish them on a hot napkin and serve quickly.

**Cheese Cream Toast**—Toast slices of bread and cover them slightly with grated cheese. For 10 slices make a cream of one pint of milk and two tablespoonfuls of flour. The milk should be boiling hot and the flour mixed in a little cold water before stirring in. When the cream is nicely cooked, season with salt and butter; set the toast and cheese in the oven for three or four minutes and then pour the cream over them.

### Cheese Tamales

Mrs. J. Ridgeway, 3273 Twenty-fifth Street, San Francisco

Boil two pounds of corn and a handful of lime in water enough to cover until skin of the corn is loosened; then wash the lime from the corn and grind the latter very fine. Boil a large chicken (or a little more than three pounds of beef) and mix the resulting liquid with the ground corn, adding a scanty pound of firm lard, and salt to taste. Having boiled a pound of red peppers until soft, remove the skins and seeds and grind the peppers fine; add three or four pieces of garlic, chopped, a small quantity of sliced tomato and half pound of ground chilli. Mix this preparation with the chicken (or beef), then fry a few minutes, boil for a very short time and add salt to taste. Spread wet corn husks with the prepared filling, put in a large chicken (or a little more than three pounds of beef) and mix the resulting liquid with the ground corn, adding a scanty pound of firm lard, and salt to taste. Having boiled a pound of red peppers until soft, remove the skins and seeds and grind the peppers fine; add three or four pieces of garlic, chopped, a small quantity of sliced tomato and half pound of ground chilli. Mix this preparation with the chicken (or beef), then fry a few minutes, boil for a very short time and add salt to taste. Spread wet corn husks with the prepared filling, put in a large chicken (or a little more than three pounds of beef) and mix the resulting liquid with the ground corn, adding a scanty pound of firm lard, and salt to taste. Having boiled a pound of red peppers until soft, remove the skins and seeds and grind the peppers fine; add three or four pieces of garlic, chopped, a small quantity of sliced tomato and half pound of ground chilli. Mix this preparation with the chicken (or beef), then fry a few minutes, boil for a very short time and add salt to taste. Spread wet corn husks with the prepared filling, put in a large chicken (or a little more than three pounds of beef) and mix the resulting liquid with the ground corn, adding a scanty pound of firm lard, and salt to taste. Having boiled a pound of red peppers until soft, remove the skins and seeds and grind the peppers fine; add three or four pieces of garlic, chopped, a small quantity of sliced tomato and half pound of ground chilli. Mix this preparation with the chicken (or beef), then fry a few minutes, boil for a very short time and add salt to taste. Spread wet corn husks with the prepared filling, put in a large chicken (or a little more than three pounds of beef) and mix the resulting liquid with the ground corn, adding a scanty pound of firm lard, and salt to taste. Having boiled a pound of red