

California Women Who Cook

THESE HINTS WILL MAKE KITCHEN WORK AN ART

OUR FRENCH CIRCLE

Some Tempting Cake Recipes

Mrs. M. Lafanchi, Healdsburg



Jelly Roll—One cup sugar, one cup flour, one and a half teaspoons baking powder, three eggs, six tablespoons hot water. Mix and sift the dry ingredients, add the eggs well beaten, beat well and pour into a smooth, well greased pan. Bake slowly. When done turn the cake on a sheet of brown paper well dusted with powdered sugar. Beat the jelly with a fork and roll it up by lifting one side of the paper. The cake will break if allowed to cool before rolling.

Orange Cake—Two eggs, one cup sugar, one teaspoon melted butter, half cup milk, one and a half cups flour, two teaspoons baking powder, one tablespoon orange juice, one teaspoon grated rind. Mix in order given and bake in square pan. Split and fill with orange cream.

Orange Cream—Put into a cup the rind of half and juice of one orange, one tablespoon lemon juice and fill with hot water. Strain and put on to boil. Add one tablespoon cornstarch wet with cold water and cook 10 minutes, being careful not to scorch. Beat the yolk of an egg with two heaping teaspoons sugar. Add to the mixture with a teaspoon of butter and let cook until the butter is dissolved, and cool. Fill cake with cream and frost with orange icing.

Sally Lunan—Four cups flour, one teaspoon salt, two tablespoons sugar, three teaspoons baking powder, three eggs, two cups milk, two tablespoons butter. Mix and sift the dry ingredients, add milk slowly, the eggs well beaten and melted butter. Beat well. Bake in sheets or in muffin pans. This recipe makes 16 muffins.

Recipes of All Kinds for the Lady of the House

Jane Kemble, 2651 Pacific Avenue, Alameda

Clam Pie—Take a quantity of clams, if large chop them, put in a saucepan and cook in their own liquor. Boil three or four medium sized potatoes until done, then cut in slices. Line a pudding dish half way up its sides; put in first a layer of clams and then a few potatoes; season with salt, pepper and bits of butter and dredge with flour; add another layer of clams and so on till the dish is filled; add the liquor in which the clams have been cooked, and a little water if necessary. Cover with top crust, cut places for steam to escape and bake three-fourths of an hour.

Meat Roll—Take your boiled meat left from dinner, run it ans a large onion through a meat grinder, season with salt, pepper and thyme, add enough of the liquor the meat was cooked in to make it juicy, being careful not to get too much. Have ready a biscuit dough rolled out till about half an inch thick, over this spread the ground meat and roll as you would a roll jelly cake; bake in a greased bread pan in a moderate oven about an hour. By the way, do you know hot meat grinds easier than cold meat?

Striped Bass—One cup toasted bread crumbs, four cooking apples chopped fine; tablespoon of salt pork chopped and fried; teaspoon of grated onion; salt, pepper and thyme. Mix well and stuff the fish. Lay it in the pan on four slices of salt pork, bake 15 minutes, then add a cup of boiling water and bake another 15 minutes; garnish with hard boiled eggs and parsley.

Sand Tarts—One-half cup butter, one and a half teaspoons baking powder, one cup sugar, one and three-quarter cups flour, one tablespoon sugar, two eggs, one-quarter teaspoon cinnamon. Cream the butter, add gradually the sugar and the well beaten egg yolks and one egg white; sift together the flour and baking powder and add. Chill the mixture, toss on a floured board and roll thin; cut in squares, brush over with the remaining egg white and sprinkle with the sugar and cinnamon mixed; cover the top with rolled nuts and bake in a slow oven eight minutes.

Celeried Oysters—Dry a pint of oysters, season with salt and pepper, dip in melted butter, then in fine cracker crumbs. Cook in a hot buttered chafing dish. Arrange on toast, pour over white sauce and sprinkle with two stalks of celeried chopped fine.

ron chopped fine, two tablespoons sugar, one-third teaspoon cinnamon Roll to one-quarter inch in thickness. Brush over with melted butter and sprinkle with one-third cup of raisins chopped fine, and two tablespoons cit-

Homard a la Parisienne

Mrs. Frank Bayly, 1716 Bay Street, San Francisco



Get three small live lobsters, split them lengthwise and remove large intestine through center of body; place in pan with meat upward, sprinkle with salt, pepper and very little of thyme, cloves and cinnamon. Add sliced onions, butter (about two spoons or more on each half of lobster), two lemon slices, parsley chopped

Pot Roast With Macaroni

Take three or four pound roast (crossrib is best), put in a hot pot and sear it; then add, chopped fine, one medium onion, one quart tomatoes (canned or fresh), three or four cloves of garlic, two tablespoons of olive oil, butter size of walnut, one teaspoon of salt, pepper, thyme and sage, a pinch of cloves and cinnamon. Cook slowly for one hour, then add one pint of good claret wine. Cook another hour or until done. Turn meat often. The sauce should be quite thick. For the macaroni, take the required amount, break quite short, plunge in boiling salted water, cook until tender, remove from fire, put in colander, pour cold water over it, so it will not stick together; drain, put a layer on a platter,

A Delicious Southern Recipe

For Cream Pie—One tablespoon of melted butter and two rounding tablespoons of sifted flour cream well. Add half cup of sugar and the well beaten yolks of two eggs. Mix thoroughly together and beat well. Add one cup of warm cream or very rich milk. Cook in double boiler, stirring constantly until it thickens. Let it stand aside to cool,

Two Delectable Recipes

Chocolate Pie—Take four tablespoons of grated chocolate, one pint of boiling water, yolks of two eggs, two tablespoons of cornstarch, six tablespoons of sugar. Stir together and boil until thick like custard. Make and bake a crust, put in chocolate filling, beat the whites of two eggs, sweeten, flavor with vanilla, spread on top and bake in a quick oven until brown. Serve cold.

Egg Toast—Take three eggs, beat the whites and yolks together, add one pint of milk and a tablespoon of sugar. Cut the bread the usual thickness for toast, grease the frying pan with butter, dip one piece at a time, lay in pan and fry brown. Serve hot or cold. When ready to serve sprinkle cinnamon and sugar over each sprinkle.

Devil Food Cake

Mrs. Alma M. Nef, 2070 Sutter Street
Two cups of brown sugar; one-half cup butter, one-half cup milk, one-half cup boiling water or chocolate, one teaspoon each of soda and baking powder, one teaspoon each of cinnamon, cloves and allspice; two and a half cups flour. Bake in four layers.

How to Mix—Cream sugar and butter; add eggs, cream again; add sour milk and soda, then part of flour, then chocolate, which has been allowed to cool; then rest of flour which has had baking powder sifted into it, then spices.

Leads—One cup each of white and brown sugar, one cup walnuts chopped fine, one and a half cup sweet cream. Boil sugar and cream about 10 minutes do not stir. Take from stove and add milk and walnuts. This is an excellent substitute for squash pies.

Rice Corn Bread

Mrs. E. Fay, Hat Creek
One and a half cups yellow corn meal, one cup cold boiling water, one teaspoon baking powder, three or four eggs, one teaspoon melted butter, one teaspoon salt. Scald meal and let cool. Stir in cold water, then add the cold corn meal. Beat well after the eggs are added. Bake about three-quarters of an hour, or until risen in the middle.

Carrot Pie

Mrs. J. A. Ross, 2515 Twenty-second Street
Sift two cups of stewed carrots, add one and a half cups of boiling milk, one cup sugar, a half teaspoon salt, one teaspoon cinnamon, one teaspoon cloves, a half teaspoon ginger and two eggs beaten lightly. Mix in order given. Line pie tin with paste, put on rim, fill with above mixture and bake in a moderate oven. This is an excellent substitute for squash pies.

TO THE READERS
I AM delighted to hear from many pupils that my method pleases so much. I feel proud to have contributed my humble share in this most satisfactory result.

Let me insist upon the importance of repeating the exercises aloud. To get the exercises written out correctly in a copybook is only the first step; they must be learned and repeated—engraved in the mind. A rule is worthless until the pupil can apply it in practice, accurately and readily. I have given many verbs, which are the key of the language, and the most important rules on the article, the genders, etc.

VINGTIEME LECON DE FRANCAIS

French	Pronunciation	English
parler	par-lay	to speak
prononcer	pro-nong-say	to pronounce
demandeur	de-mahn-day	to ask
commander	com-mahn-day	to command—to order
desirer	dai-seer-ray	to desire
manger	mahn-zhay	to eat
compter	cong-tay	to calculate
parlez vous?	par-lay voo?	do you speak?
prononcez vous?	pro-nong-say voo?	do you pronounce?
demandez vous?	de-mahn-day voo?	do you ask?
commandez vous?	com-mahn-day voo?	do you command?
desirez vous?	dai-seer-ray voo?	do you desire?—do you wish?
mangez vous?	mahn-zhay voo?	do you eat?
comptez vous?	cong-tay voo?	do you calculate?—do you count?
oui, je parle	wee, zheh parl	yes, I speak
oui, je prononce	wee, zheh pro-nons	yes, I pronounce
oui, je demande	wee, zheh deh-mahn	yes, I ask
oui, je commande	wee, zheh com-mahn	yes, I order
oui, je desire	wee, zheh dai-seer	yes, I wish
oui, je mange	wee, zheh mahnzh	yes, I eat
oui, je compte	wee, zheh cong	yes, I count

EXAMPLES
Parlez vous francais? Oui, je parle un peu francais.
Prononcez vous bien l'anglais? Non, je ne prononce pas bien.
Demandez vous le diner? (future tense). Oui, je le demanderai - pas le diner.
Commandez le déjeuner pour moi (imperative mood). Oui, madame.
Desirez vous le souper tout de suite? Oui, tout de suite.
Mangez vous beaucoup? Non, je mange tres peu.
Comptez vous bien? Oui, je compte jusqu'a cinquante.

CONVERSATION

Marie, allons au restaurant; nous dinerons et nous ecouterons la musique.
Tout de suite, ma sœur.
Vous commanderez le diner a la carte; que desirez vous, Julie?
Demandez le menu au garcon.
Garcon, apportez le menu, s'il vous plait.
Voulez vous du poisson?
Voici le menu, mesdames!
Il y a du maquereau, de la sole, du hareng.
Je prefere la sole.
Desirez vous du poulet, du dindon?
Je prefere le poulet.
Desirez vous des epinards, des asperges?
Je prefere des asperges en sauce blanche.
Voulez vous de la salade?
Quelle salade?
Il y a de la laitue, de la romaine, de la chicoree.
Je prefere la chicoree.
Commandez vous du vin, Julie?
Non, je ne prends jamais de vin.
Voulez vous du fromage?
Je ne mange jamais de fromage.
Voulez vous des fruits, de la creme glacee?
Je mange toujours des fruits; mais quels fruits?
Il y a des poires, des prunes, du raisin, des peches, des abricots.
Je prefere des prunes.
Demandez du cafe—une petite tasse.
Moi, je ne prends jamais de cafe.
Garcon, apportez la note, s'il vous plait.
Tout de suite, mesdames.
Comptez, Marie; voici l'argent et payez l'addition.
Partons maintenant.

RECAPITULATION

French	Pronunciation	English
allong (imperative)	ah-long	let us go
partons (imperative)	pah-rong	let us depart
apportez (imperative)	ah-por-tay	bring
je prefere	zhay pray-fayr	I prefer
nous ecouterons	noo ze-ko-ter-rong	we shall listen
garcon	gar-song	boy, or waiter
le menu	leh may-nu	the bill of fare
tout de suite	too deh sweet	at once
aujourd'hui	oo-jour-nu	always
jamais	zha-may	never
maquereau	pwah-song	fish
sole	mah-ke-ro	mackerel
hareng	sol	sole
dindon	ha-rang	herring
epinards (plural)	dang-dong	turkey
asperges (plural)	ah-pee-nar	spinach
laitue	ahs-payzh	asparagus
romaine	lai-tue	lettuce
chicoree	romaine	lettuce
fromage	shic-co-ray	chicory
poires (plural)	frui-mazh	cheese
prunes (plural)	frui	fruits
raisin (singular)	pwahrr	pears
peches (plural)	prun	plums
abricots (plural)	rai-zang	grapes
le note	paysh	apricots
l'argent	a-bree-co	the bill
maintenant	lah not	the money, or silver
payez (imperative)	lar-zhang	now
tasse	mainte-nahng	to pay
vingtieme	pa-yay	cup
Adieu, chers lecteurs.	tahss	twenty
	vang-tee-ame	SUSANE GODARD.

Sole Normande

Mrs. E. Dotts, 2561A Sacramento Street
Obtain a large sized sole and after it has been emptied, well cleaned, wiped dry and the skin removed from the back, spread the bottom of a baking pan with a piece of butter the size of a walnut which has been rubbed into some flour. Lay the fish down flat in this and spread over and around the following ingredients, finely chopped; mushrooms, a small bunch of sweet parsley, one green onion, a bit of garlic. Add a handful of boiled shrimps, half a dozen oysters and about two dozen mussels and (if desired) a few slices of truffe. Season freely, dashing in a little cayenne. Cover the whole with bread crumbs and pour over a glass of white wine and half a glass of beef broth. Bake in a hot oven for half an hour or until brown and crusty over the top, and the sauce slightly thickened through clearing.

If baked in a silver dish it can be served directly from the oven. At any rate it should not be broken.

Oyster Omelet

Lella E. Aldrich, 345 North Grant Street, Stockton
Beat the whites of four eggs until stiff. Beat the yolks till light; mix with them the liquor from a one pound can of oysters, two crackers rolled fine, a dash of cayenne, and salt to taste. Mix with beaten whites and pour into moderately heated, well buttered pan. Just before folding, lay the oysters thickly over the omelet.
If preferred the oysters may be slightly minced, mixed with the omelet and poured into buttered pan, placed in the oven and baked until it turns a delicate brown. Serve immediately on hot dish. Garnish with parsley.

Shrimps in Bell Peppers

Mrs. Pratt, 1709 Grand Street, Alameda
Half dozen green peppers, half quart pickled shrimps, half teacup grated breadcrumbs, one tablespoon mustard, eighth teaspoon pepper, one egg, a little nutmeg and a little salt.

Good Things to Eat

Mrs. T. Clagett, Oakland

Celery Soup—One head of celery, one pint of water, one pint of milk, one tablespoon of chopped onion, one of butter, one of flour, salt and pepper to taste. Cut the celery into half inch pieces, put in water and cook until soft. Cook the onion in double boiler with the milk 10 minutes and add celery. Rub all through a strainer and put on to boil again. Rub the butter and flour together and add to the boiling soup. Boil five minutes more and serve very hot.

To Cook Old Virginia Hams—Put ham in cold water and soak 48 hours. If the ham is only a year old 24 hours will do. Then put in cold water and set on a slow fire, not coming to a boil for an hour. Then boil steadily until the ham is done. As the water boils down replenish with boiling water. When done set aside to cool, then skin. Lay the skin back on the ham and set away until next day.

Two Choice Recipes for Dinner

Clara Hampton, Burney

Macaroni, Italian Style—Break macaroni into inch lengths and put into boiling salted water; boil rapidly for 30 minutes. Do not cover quite tight, as it will boil over. One cup of broken macaroni makes a large vegetable dish. While this is cooking, fry three-quarters cup pork cut into small dice to a delicate brown, with three onions chopped very fine. Add the cooked macaroni, a little pepper, and cover with the liquid from stewed tomatoes. Then grate into this two tablespoons cheese and let simmer gently for three-quarters of an hour. Butter may be used instead of pork, if preferred.

Strawberry Shortcake—Rub together

Chestnut Dressing

Frances Golings, 10 Maple Street, Santa Cruz

Select 50 large, plump chestnuts; take off the outer shell, throw them into a deep bowl and pour boiling water over them to loosen the skins. It should slip off, as a best peel does, between thumb and finger. Drop the blanched nuts into salted boiling water—enough to cover them—and simmer until tender. Drain and chop very fine, remove the marrow from two bones, cut very fine and mix with the nuts; add salt and pepper to taste; moisten slightly with sweet cream or new milk and fill the turkey with the aid of a spoon. Do not pack in the dressing with your hand.

Split Pea Soup

Anna B. True, 260 Twenty-sixth Avenue, Berkeley
Take one cup of peas and soak overnight; in the morning drain, put on to boil with one-half green pepper, one-half clove garlic and piece of bacon slice of small potato; cut up in small pieces. Cook all thoroughly; use one cup of water first for peas to boil in, then gradually add more to right consistency of soup.

Veal Pocket

Miss Amelia Capura, 1413 Kearny Street, San Francisco
Get a piece of veal from the breast and have the butcher make a pocket in it. Stuff it with the following: Boil the green part of a bunch of lettuce; after it is cooked strain and squeeze out the water; put this into six well beaten eggs, with olive oil; season with pepper and salt, grated cheese and bread and stuffed olives. Stuff the veal with this. (If boiled you make a nice broth.) Bake with potatoes and dried onions. Slice thin after cooked.

"Everybody Eats Crackerjack"

Mrs. Ed G. Long, R. F. D. 3, Healdsburg



COOK TO 300 DEGREES BY THE THERMOMETER.
One pound granulated sugar, a quarter as much water, measured; half a teaspoon cream of tartar, dissolved in a little of the water. Cook to 300 degrees by the thermometer. When done it will immediately form a hard ball when dropped in cold water. When nearly done, add four tablespoons of molasses and one tablespoon of butter

Entrees

Mrs. W. A. Powers, 25 Race Street, San Jose

Chicken Cream Soup—Take an old chicken and cut into quarters; put in kettle and add half pound corned ham, small onion, and three quarts of cold water. Boil slowly till light and diminished one-third and meat drops from bones, add half cup cooked rice, salt, pepper and a little chopped parsley.

Mrs. E. H. Dean, Union, via Westport

Escalloped Tomatoes—Peel and cut in thick slices and lay in the bottom of a baking dish (not tin). Over them sprinkle breadcrumbs, lumps of butter, roll slowly till light and diminished one-third and meat drops from bones, add half cup cooked rice, salt, pepper and a little chopped parsley.

Mrs. E. H. Dean, Union, via Westport

Sweet Potatoes in Cases—Wash and bake six large sweet potatoes. When done, cut a small hole in the top of each and scoop out the entire inside. Mash fine in a saucepan over the fire, adding two tablespoons of butter, a teaspoon of sugar, salt and pepper. Stir until the potatoes are soft and moist. Fill up the skins with this mixture, set back in the oven, and serve hot.

Two Good Recipes

Soft Omelet—A dainty way to make a soft omelet is to take a saucepan and place on the range until it is quite hot. Then to every egg allow two tablespoons of sweet milk. Pour the milk into the pan, and as it boils up stir into it the beaten eggs. Keep stirring until it is a soft, creamy mass. Season with salt, pepper, a little butter and serve at once. An egg prepared in this way is good for an invalid where a light, nourishing diet is desired.

Mrs. E. H. Dean, Union, via Westport

Gold Medal Fudge—Two cups sugar, three tablespoons cocoa, half cup milk, one teaspoon butter, half cup nuts. Stir the sugar and cocoa together, add the milk and then set on stove to boil. Add the juice and gravel of two lemons and lump of butter. Last stir in the well beaten whites. Bake with undercrust. It is not necessary to cover top with meringue, as the whites will rise to the top and brown. The above makes one large pie.

Lemon Pie

Mrs. A. E. Day, Moss
Beat the yolks of four eggs and two cups of sugar together until very light. Add juice and gravel of two lemons and lump of butter. Last stir in the well beaten whites. Bake with undercrust. It is not necessary to cover top with meringue, as the whites will rise to the top and brown. The above makes one large pie.

Pork Cake

S. E. Thomas, Woodbridge
One pound clean fat pork, chopped fine; pour over it one pint boiling water; add one cup brown sugar, two cups of molasses, two pounds of raisins, one pound currants, one-half pound citron, two teaspoons cloves, one of cinnamon, one of nutmeg; two of soda. Mix an stiff with flour as possible with spoon and bake slowly three hours.

Entree and Dessert

Mrs. K. E. Casper, 1116 Alice Street, Oakland
Delicte Pudding—Two-thirds cup orange juice, one-third cup lemon juice, one cup water, three tablespoons corn starch, a pinch of salt, sugar to sweeten, whites of three eggs. Put the fruit juices and water on the fire; sweeten to taste, and when boiling stir in the corn starch dissolved in a little cold water; boil slowly 10 minutes, stirring to prevent burning. Add the whites of the eggs stiffly beaten; mix well, remove from fire and turn into wetted molds; serve cold, with a sauce made of the egg yolks, one pint of milk, three tablespoons of sugar and flavoring.

PARLEZ-VUSFRANCAIS?

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