IN THE GLOBE

COST LESS AND DO MORE GOOD

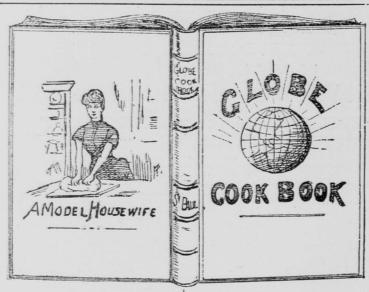
Than in Any Other Paper.

THE PEOPLE'S PAPER.

VOL. IX.



SAINT PAUL, MINN., SUNDAY MORNING, JULY 3, 1887 .-- TWENTY PAGES.



soda, 1 of salt; steam 2 hours and bake 3/4 hour.—SARA GERRISH, Winona, Minn.

Two cups corn meal, 1 cup flour, 1 cup sweet milk, 1 cup sour milk, or 2 cups water, 3/2 cup molasses, a little salt; steam three (3) hours in round cans; baking powder cans are the best.—Mrs. OSCAR P. KEMP. Watertown, Dak.

Two cups yellow corn meal, 1 cup flour, 1 cup flour, 1 cup New Orleans molasses, 1 scant tea spoon soda, salt; pour the meal; then pour on a cup full of boiling water, stir, add 3/2 tea spoon salt, then 1 cup flour; put in a well buttered tin and steam two hours.—Mrs. Hope Dayis, 630 Wabasha st, St. Paul. One pint of sweet milk, 2 cups of sour milk, 2 cups of flour, 2 cup of white flour, 3/2 cup of molasses, 1 teaspoon flour for soda; steam 3 hours.—Mrs. N. W. Long, Sweet Briar, Morton county, Dak.

Two cups of corn meal, 2 cups of sour milk, 2 cups of sweet milk, 1 egg, 3/2 cup sof sweet milk, 2 cups of sour milk, 2 cups of sour milk, 2 cups of sweet milk, 2 cups of sour milk; 1 teaspoon soda, 1 teaspoon soda, 1 teaspoon soda, 1 teaspoon soda, 1 teaspoon soda in the water, a pinch of boor was pinch to make a stiff batter; on the last thing. Mrs. Enward Wood, 17 object, 2 cup sof sour, 3/2 cup of sour milk, 3/2 cup of brown sugar, 3/2 cup of brown sugar, 3/2 cup of bourter, 1 cup of billehard street, St. Paul.

Mrs. M. E. Boyden, Wis. One and one-halfcups of molasses, 3/2 cups of sweet milk, 1 egg, 3/2 cup of brown sugar, 1 cup of butter, 2 teaspoonful sold; and one halfcups of molasses, 1 teaspoon soda, 1 teaspo

Corn—Sour milk, 1 qt. saleratus, 2 Paul. teaspoonsful, sugar, 2 teaspoonsful, lard, 1 tablespoonful, 2 eggs, a little salt. make in thin batter, bake in bread pan and a quick oven. Mrs. Eva S. ter; salt.—Mrs. C. H. Burt, Stillwater, GREEN, 466 Hall avenue, St. Paul. Green, 466 Hall avenue, St. Paul.
One quart sweet milk, 3 eggs, 2 tablespoonfuls sugar, 1 teaspoonful salt:
make in a stiff batter; ½ flour, ½ corn
meal, 2 tablespoonfuls baking powder;
bake in a quick oven.—Miss May
Chamberlain, 82 Wilkin street, St.
Paul

milk 2 cups, sour milk 4 cup, molasses 1 cup, soda 1 tablespoon, salt; bake 3 hours in 5 quare pan. Steamed Loni-Corn meal 3 cups, flour ment

Waffles Take and mix 16 nound of

butter, 1 pound of flour, 8 eggs, ½ cu sugar, 2 cups of warm milk, 1 teaspoo ful of yeast, and a very little grated lemon peel; beat the butter till it becomes cream, then add alternately the eggs and flour, then the milk, and stir until all are well mixed; add yeast, sugar, etc. Set this in a warm place to raise. After rising add a small ½ tumbler of cold water and stir well and bake.

Mus Arc Huxsery Fan Claire Wis.

Bickles Catewrs ler of cold water and stir well and bake.

—Mis. Aug Huyssen, Eau Claire, Wis.
One pound flour:3 eggs; ½ pound butter; a little more than 1 pint milk; melt the butter (but do not use hot); add the milk, then the flour, yeast, a little salt, and the eggs well beaten; beat the mixture thoroughly and let rise about five hours or until light; bake in hot iron.—

ELERIDA STAMM, Merriam Park, Minn.
One quart flour. ½ teaspoon

One quart flour, 3½ teaspoon salt, 1 teaspoon sugar, 2 teaspoon-ful butter, 2 eggs, 1½ pints milk; sift together flour, salt, sugar and baking der, rub in the butter cold, add the powder, rub in the butter cold, and the beaten eggs and milk,mix into a smooth, consistent batter that will run easy and limpid from the mouth of the pitcher;

The corms in Which It Is ooked for Hungry Mortals.

Bread.

Brown—Two cups corn meal, 2 cups graham flour, 2 cups sour milk, % cup molasses, 1 teaspoon soda, 1 salt; steam 2% hours.—Mrs. George D. Moore, Blue Earth City. Minn.

Two cups graham flour, 1 cup corn neal, ½ cup molasses, 2½ teasponfuls oda, 1 of salt; steam 2 hours and bake hour.—Sara Gerrish, Winona, Im.

Wo cups corn meal, 1 cup flour, 1 cup et milk, 1 cup sour milk, or 2 cup in three (3) hours powder corn meal, 2 cup molasses, a 1 cup flour, 1 cup et milk, 1 cup sour milk, or 2 cup molasses, a 1 cup flour, 1 cup et milk of 1 cup flour, 1 cup et milk, 1 cup sour milk, or 2 cup molasses, a 1 cup flour, 1 cup et milk, 1 cup sour milk, or 2 cup molasses, a 1 cup flour, 1 cup et milk, 1 cup sour milk, or 2 cup molasses, a 1 cup flour, 1 cup et milk, 1 cup sour milk, or 2 cup molasses, a 1 cup flour, 1 cup et milk, 1 cup sour milk, or 2 cup molasses, 2 cup molasses, a c

Potatoe Pancakes—One dozen potatoes, grated, 2 eggs, 1 cup flour, ½ cup sweet cream, salt to taste, and fry brown.—Mrs. W. M. Allen, Montevideo, Minn.

Molasses Gingerbread—Three-fourths cup molasses, ½ cup milk, 2 tablespoons melted butter, 3 cups flour, 1 teaspoon soda, ginger, salt, 2 eggs beaten in the last thing. Mrs. Edward Wood, 17 Ohio St., Bangor, Maine.

Soft Ginger—One cup molasses, 1 cup of brown sugar, ½ cup lard, 1 egg, 3 cups flour, ¾ cup hot water, 1 large teaspoon soda in the water, a pinch of salt; last.two tablespoons vinegar; bake in pie plates.—Mrs. W. K. Gaston, 70 Iglehart street, St. Paul.

One egg, one-half cup of butter,

teaspoon soda, 1 teaspoon salt, milk enough to make a stiff batter; if sour milk is used more soda is required; steam 3 hours.—Mrs. L. D. Smith, Albert Lea, Minn.

One cup sweet milk, 2 cups sour milk, 2 cups sour milk, 2 cup molasses or brown sugar, 2 teaspoons soda, 1 of salt, 1 cup raisins, 2 tablespoons suct; stir in Graham until quite stiff; steam 3 hours, then set in over 10 minutes to brown.—Mrs. E. Carpenter, 371 Washington street, St. Paul.

Corn—Sour milk, 1 qt. saleratus, 2

Rhode Island—One cup corn meal, ½ teaspoonfult salt, 1 tablespoonful sugar: seald the meal, salt and sugar, then add well-beaten egg: fry on griddle.—Mrs. J. H. Browne, Stillwater, Minn. Corn Cakes—Two cups sour milk,

Daul.

One quart sour milk, 1 quart corn meal, 1 pint flour, 1 cap molasses, 1 teaspoonful each salt and soda.—Mrs. II.

D. Gardner, Forest Mills, Goodhue conney, Minn.

D. Gardner, Forest Mills, Goodhue degres, cream, flour and soda; dissolve the soda in warm water. These are delicious.—Mrs. Fannie Auyer, Little Falls, Minn.

Make Bread from Potato Fother formers in the formers has been connected by the formers has the formers has been connected by the connected by the formers has been connected by the connected by the formers has been connected by the connect Corn meal 3 cups, flour ment or Beer—When the foment has worked and settled, which will be in Steamed Lont—form meal 3 cups, flour cup, sweet milk 2 cups, sour milk 1 cup, molasses 1 cup, soda 1 tablespoon; steam 3 hours and put in oven to brown.

—Carrier Bardwell, White Bear lake, Graham Gems—Take 4 cups of flour, 1 tablespoonful of lard, 1 tablespoonful of lard, 1 tablespoonful of molasses. Legge 2 tenspoansful of molasses. Legge 2 tenspoansful of molasses.

1 tablespoonful of lard, 1 tablespoonful of molasses, 1 egg, 2 teaspoonsful of baking powder, 2 teacups of sweet milk, bake in bot oven.—W. C. Landere, 467 E. Sixth street, St. Paul, in a warm place; if yeast is good it will be ready to knead in from twenty to thirty minutes; when it gets light knead down two or three times; proceed as for other kinds of bread; do not sponge over night, as it will get too light; from four to six hours' time is sufficient for this kind of bread.—Mrs. MARY BUR-

## TEMPTING APPETIZERS. Pickles, Catsups, Sauces, Salads and Slaws Are a Necessity.

PICKLES. French—One peck green tomatoes sliced, 6 large onions sliced; mix and throw over all this 1 teacup of fine salt and let stand over night. Next day drain thoroughly and boil in 1 quart vinegar mixed with 2 quarts water for 15 or 20 minutes; then take 4 quarts water for 19 or 20 minutes; then take 4 quarts vinegar, 2 pounds brown sugar, ½ pound white mustard seed, 2 tablespoons ground allspice, the same of cinnamon cloves, ginger and mustard; then put all together and boil 15 minutes.—Miss

ELLIE KELLY, Waterville, Io.

Tomato—One peck green tomatoes,
sliced, 6 green peppers, 4 onions,

Consistent batter that will run easy and limpid from the mouth of the pitcher; have the waffle iron hot and carefully greased each time; fill it two-thirds full and close it up, when brown turn it over. Sift sugar on them and serve hot.—SARAH A. WILSON, 433 Dayton avenue, St. Paul.

Two tablespoons sugar, 2 tablespoons melted butter, 2 eggs, 1½ cups sweet milk, 2 big spoons baking powder, enough flour to make a stiff batter; bake in buttered muffin rings.—Mrs. H. S. Russell, 553 Sibley avenue, St. Paul.

Sally Lum—Two tablespoons of sugar, 1/2 cake of compressed yeast, ½ teaspoon of salt, ½ cup of melted butter, 1 pint of milk. Beat sugar, eggs and butter together, then add milk, yeast and salt, and flour sufficient to make a stiff batter. Prepare this about three hours before baking. Bake forty-five minutes in a cake pan.—Minnie C. Murray, 161
Nina avenue, St. Paul.

Muffins—One peck green tomatoes, sieved, 1 cup of salt; yprinkle the salt over them and let them stand over night; in the morning pour off the liquid and put them in a kettle, with vinegar enough to cover them; add 1 cup of sugar, 1 tablespoonful of cloves, 1 of allspice, and 1 of cinnamon; simmer it till soft; put in the sliced onions and pepper in the morning just before simmering.—Mrs. T. A. McGrath, 638
Mississippi street, St. Paul.

Cucumber—Pick when 3 to 4 inches long, leaving ½ inch of the stem on each: wash. Line jar with thick layers of grape leaves on bottom and sides as you fill, taking care not to let pickles you had not a salt place of alum. Another layer of leaves, cucumbers, sprinkle with salt, whole black pepper, street, St. Paul.

Rice Cakes—One cup of milk, 1½ cups of sitted flour, 2 teaspoonfuls of baking powder, 3 tablespoonfuls of melted butter, 1 egg.—Mrs. Ell. A. Cook, 137 Mount Airy street, St. Paul.

Rice Cakes—One cup of boiled rice, 1 cup. of flour, 1 teaspoonful of salt, 2

Rep two years.—Mrs. J. Or Reefe, 200 Becond street northeast, Minneapolis, Rice Cakes—One cup of boiled rice, 1 Cup of flour, 1 teaspoonful of salt, 2 gegs, beaten lightly, and milk enough to make a thick batter; beat altogether well and bake on a griddle.—Mrs. F. F. Bergendahl. Ellendale, Dak.

Oat Meal Griddle Cakes—To 1 quart of flour add 2 teaspoonful of baking powder, 1 teasponful of salt, 1 tablespoonful of salt, 2 tablespoonful of salt, they are pickled—Mrs. S. C. Willson, Minnesota Lake, Fairbault county, Minn.

Wash them and put into a brine strong butter; season with salt, ofmor and parsley, a very little of each; put in your pudding dish, well buttered, a layer of fish, then a layer of fish, then a layer of dressing until full; cover the top with bread crumbs and bake half an hour.—Mrs. M. A. Burns, Redfield, Dak.

Egg ToAst.

Cut stale bread in slices % of an inch thick, place before the fire until changed until full brown; place on stove a skillet of rich milk; thicken a very little with flour thoroughly mixed with butter; season with salt, of mor and parsley, a very little of each; put in your pudding dish, well buttered, a layer of fish, then a layer of dressing until full; cover the top with bread crumbs and bake half an hour.—Mrs.

M. A. Burns, Refield, Dak.

Cut stale bread in slices % of an inch thick, place before the fire until changed to a light brown; place on stove a skilleton with flour thoroughly mixed with butter; and the parsley, a very little of each; put in your pudding dish, well buttered, a layer of fish, then a layer of fish,

your inger, add 3 quarts Nasturton seed or several ounces mustard seed and 2 dozen green peppers; after putting all in jar, boil good cider vinegar and pour over them, putting about a tablespoonful of alum in this quantity. After 2 weeks pour off some of the vinegar and add cold vinegar.—Mrs. W. W. SINGLETON, 615 Tenth avenue south, Minneapolis.

Sweet.—Twelve pounds of fruit after being steamed, 1 quart of vinegar, 6 pounds of sugar, 1 tablespoonful each of cinnamon, cloves and allspiee; let vinegar, sugar and spices boil, and then add the fruit.—Miss Lillie Cooper, Cushing, Woodbury county, Pa.

Chow Chow.—Four dozen cucumbers, 2 heads of cabbage, 1 peck of green tomatoes, 1 dozen onions, 9 red peppers; chop all the ingredients fine; pour boiling water over the peppers and onions and let them stand ten minutes; sprinkle salt over after mixing together and let stand one hour; squeeze dry and pour cold vinegar over, and let stand two types.

mixing together and let stand one hour; squeeze dry and pour cold vinegar over, and let stand twenty-four hours; then strain off and to every gallon of mixture allow ½ pound of brown sugar, small quantity each of mustard seed, cloves and mace; take as much fresh vinegar as will cover and boil and pour over mixture and cover up tight.—Mrs. S. E. Reed, Red Wing, Minn.

Take one quart each of small onions, small green tomatoes, very small cucumbers, tender green beans and the hearts and the thick parts of the leaves of cabbage, boil each article separately in salt water until quite tender; put into a jar a layer of each alternately until it is all in; then boil 5 pints good cider vinegar and thicken with ¾ pound ground mustard and ¾ teacupful of fine wheat flour mixed into a smooth paste with part of the vinegar, and add 1 cupful brown sugary coult the next and wheat flour mixed into a smooth paste with part of the vinegar, and add 1 cupful brown sugar; cook the paste well about five minutes, then pour over the vegetables hot and shake so as to make it penetrate; this will keep a year—Miss Gerte E. Beatty, Arlington, Sibley county, Minn.

Cold Slaw—Beat 1 egg, ½ cup of vinegar, tablespoonful of sugar, teaspoonful of butter, pinch of salt and pepper, ½ teaspoon mustard; set on stove and let come to a boil; shave cabbage with a sharp knife and pour dress-

bage with a sharp knife and pour dressing over; serve cold.—Mrs. W. E. Magner, Northern Pacific Junction, Minn.

CATSUPS. CATSUPS.

Tomato—Cut up the tomatoes and between every laying sprinkle a laying of salt, let them stand a few hours; you boil them very even, squeeze them through a colander, add mustard, ginger, pepper and mace, close it and let stand a day, then bottle for use.

MRS. WILLIAM FREDENERY, Northfield Minn

field, Minn.

Take ½ bushel of tomatoes, scald them till soft enought to strain through a sieve to retain the skins and seeds, rub them till soft enought to strain through a sieve to retain the skins and seeds, rub them through with the hand as soon as cool enough; then add 1 cup salt, 1 tablespoon mustard, 2 tablespoons ground black pepper, 1 small teaspoon cayenne pepper, cinnamon, cloves, alspiee, 1 heaping 'teaspoon each; 1 quart of vinegar; boil until thick enough to suit over a slow fire.—Mrs. T. Mc-Gowan, Haneock, Minn.

Plum—Four quarts plums; scald, rub through sieve in 1 pint strong vinegar, 1 tablespoon black ground pepper, 2 tablespoons of salt, 1 tablespoon ground mustard, 1 tablespoon ground cloves, 2 tablespoons brown sugar; boil 1 hour on slow fire; put in bottles, and seal tight.—Mrs. Lena M. Neuhart, 881 Selby avenue, St. Paul.

SAUCES.

Royal—One-half bushel ripe tomatoes, 1 quart vinegar, 1 pound salt, ¼ pound black pepper, 1 ounce cloves, 3 boxes of mustard, 20 cloves of garlic, 6 goodsized onions. 2 pounds brown sugar, 1 handful of peach leaves; boil this mess three hours; when cold strain, bottle for use; it improves with age.—Mrs. A. Ray. 10 Hoffman avenue. St. Paul.

use; it improves with age.—Mrs. A. RAY, 10 Hoffman avenue. St. Paul. Chilli—Half bushel of ripe tomatoes chopped, 4 large onions chopped, 4

red peppers chopped, 10 tablespoonfuls sugar, 4 tablespoonfuls salt, 9 cups vine-gar; boil one hour.—Mrs. A. N. MIL-HAM, Patch Grove, Grant county, Wis. Twelve large, ripe tomatoes, 4 ripe or 3 green tomatoes, 2 onions, 2 tablespoonfuls salt, 2 of sugar, 1 of cinnamon, 3 ruis sait, 2 of sugar, 1 or chinamon, 3 cups vinegar; peel tomatoes and onions, chop fine, boil one hour and a half; bottle. One quart of canned tomatoes can be used instead of ripe ones.—LAURA B. PAINTER, 609 Pine street, St. Paul.
Tomato Mustard—One peck of tomatoes, 1 teaspoonful of salt; boil in a preserving pan half an hour, pulp it through a collander and return to a kettle with

a collander and return to a kettle with the following: I dessert spoon of cloves ground fine, I of allspice, I of black pepper, I of ginger, I of cayenne, some onions and a little curry powder; let it boil down considerably, then strain through a seive and add flour of mustard until the proper thickness is obtained and simmer for a short time, then bottle for use.—KATIE C. DONNELLY, Donnelly, Stevens county, Minn.

Mayonaise—Quarter pound of sweet a collander and return to a kettle with

Minn.

Mayonaise—Quarter pound of sweet butter melted, 5 whole eggs well beaten, juice of 2 lemons, ½ cup of vinegar, Colman or Keen's mustard (about a tablespoonful), a little sugar, salt, pepper and ginger to taste; put in boiling water and stir until thick.—Blanche Buchman, 1425 Vine place, Minneapolis.

#### FOOD FOR EPICURES. Good Things on a Bill of Fare for People Who Live to Eat.

VEAL LOAF.

Three pounds of veal, ½ pound of salt pork chopped very fine, 2 eggs well beaten, 1 teacupful of powdered eracker, 4 teaspoonfuls of salt, 3 teaspoonfuls black pepper, (if you please 1 of cloves,) knead well together and bake 1½ hours in a well-buttered nan to be eaten cold

knead well together and bake 1½ hours in a well-buttered pan, to be eaten cold.

—Mrs. C. W. Train, 61 Winter street, Haverhill, Mass.

Three pounds raw veal chopped fine, 2 slices of salt pork, 2 tablespoons of sweet cream, 3 eggs, 1 teaspoon pepper, 1 tablespoon salt; mix eggs, milk or cream and a little rolled crackers together, and if not moist enough use more milk. antite rolled crackers together, and it not moist enough use more milk; sprinkle salt, pepper and sage over meat; mix all together; leave moist, roll into two loafs and bake slowly for two hours and a half; baste frequently with hot water and butter; for small family one-half the recipe is sufficient; when cold slice down.

cold slice down. PLUNKETTS. One half cup butter, 1 cup flour, 1 cup sugar, 2 eggs, ½ cup corn starch, 1½ teaspoonful of baking powder, 1 teaspoonful vanilla; beat butter and sugar together, add yolks of eggs, then milk, flour and corn starch and whites of eggs; bake as dron cakes. bake as drop cakes.

TURBOTS. Take a fresh fish, about 3 pounds, steam until tender, then take out bones and skin. For dressing, heat a pint of milk and thicken with flour, when cool milk and thicken with nour, when cool add two eggs well beaten and ¼ pound butter; season with salt, onion and parsley, a very little of each; put in your pudding dish, well buttered, a layer of fish, then a layer of dressing until full; cover the top with bread crumbs and bake half an hour.—Mrs.

M. A. Burns, Redfield, Dak.

EGG TOAST.

a boiling point; salt to taste, then place into this your slices of toast, well buttered; when they have become soft remove them carefully to a platter, then, in the remainder of the milk, break as many eggs as you have slices of toast; when the whites are done take them carefully from the milk, place one on each slice of toast; nice for breakfast.—Mrs. W. E. PALMER, Larimore, Dak.

ESCALOPED ONSTERS. enough to bear up an egg; let them stand 24 hours, then wipe dry, and to 500 good sized cucumbers, say the length of your finger, add 3 quarts Nasturtion seed or several ounces mustard seed

Mrs. W. E. Palmer, Larimore, Dak.

ESCALOPED OYSTERS.

Butter a pudding dish; roll crackers very fine; put a layer of crackers, then a layer of oysters; season with salt and pepper; put small bits of butter over the oysters; fill the dish nearly full, having crackers on top; pour in sweet milk enough to soak the crackers; bake nearly an hour; if too dry when baking add a little more milk and butter.—Mrs.

M. A. Phillips, Chippewa Falls, Wis.

M. A. Phillips, Chippewa Falls, Wis.

OYSTER PIE.

Take 150 oysters, 8 hard-boiled eggs, and butter, cloves, mace, nutmeg, salt, pepper and bread crumbs; season the oysters with the spices to taste; chop the eggs up fine and mix them with the bread crumbs, line a baking dish with a nice pastry, put alternate layers of bread crumbs and oysters until the dish is filled, cover the dish with pastry and bake in a well heated oven.—Miss C. B. Walton, Lone Tree Lake, Brown county, Minn.

SCRAPPLE.

Prepare hogs' heads the same as for headcheese, take 2 quarts of the water the meat was cooked in and mix enough corn meal to make mush, then stir in 2 quarts of the meat, let it get cold, slice and fry.—Mrs. J. Odell, Lennox, Dak.

WELSH RAREBIT.
Time, 10 minutes; half a pound of cheese, 3 tablespoonfuls of ale, a thin slice of toast; grate the cheese fine, put to it the ale and work it in a small saucepan over a slow fire till it is melted; spread it on toast and send it to table boiling hot.—Mrs. W. H. JAMES, 29 Arkwright street, St. Paul.

James, 29 Arkwright street, St. Paul.

SCALLOPED P. TATOS.

Use boiled potatos, slice them thin; put in a pudding dish a layer of potatos, a thin layer of crackers; sprinkle in pepper and salt, and 3 or 4 small pieces of butter; then add another layer of potatos, crackers, etc., until the dish is filled; over all pour a cup of cream or rich milk; bake from 30 to 45 minutes.—Jessie Bowman, Jamestown, Dak.

RED CURRANT WINE.

town, Dak.

RED CURRANT WINE.

For Ten Gallons—Three gallons of juice, 35 pounds sugar, fill cask with water, leave until all fermentation is over, then cork up; let it stand 1 year, then bottle; no spirits added.

WHITE CURRANT-WINE.

One quart white currant juice, 2 quarts water, 3 pounds of loaf sugar, mix well, let stand 24 hours, then skim it well and put it in a demijohn, and let it stand six weeks corked loosely.

GRAPE WINE.

stand six weeks corked loosely.

GRAPE WINE.

Take very ripe grapes and mash them through the fingers, throw them into a stone jar and let them remain in a warm place two weeks, then rack off, and to every gallon of the grape juice add 1 pound of white sugar. When the sugar is dissolved and jar cleansed put back the juice, set in a dry cellar six weeks and bottle.

GINGER ALE. Take one tablespoonful of ground ginger, 1 spoonful cream tartar, 1 pint of yeast, 1 pint molasses, 6 quarts of wa er; mix well and let it ferment, then bottle; good in eight hours.—Mrs. J. H. HARBIS, 33 North Forbes street, St. Paul.

RIS, 33 North Forbes street, St. Paul.

ASPARAGUS WITH HOLLAND SAUCE.

The asparagus should be boiled in the usual manner in salted water, and when tender to be set aside; for the sauce take a pretty large piece of butter and melt it in an earthen vessel; add the yolk of 4 eggs, 1 table spoonful of vinegar, a little lemon juice, nutmeg, pepper and salt; now take the asparagus out of the water and place them on a napkin and keep them warm; stir the sauce over a coal fire until the butter is entirely melted and the sauce becomes thick and hot, but do not let it boil; place the asparagus on a platter and pour the sauc over them; do not omit to put a good dose of salt in the water before boiling the asparagus, and do not let them get too done, or they will lose their flavor.

—Mrs. C. H. Graffenstatt, Shako-

pee, Minn.
ESCALLOPED OYSTERS, WITH MACA-

One-half pound macaroni, ½ can or a One-half pound macaroni, ½ can or a pint of oysters, ½ cup butter, 1½ cups sweet milk, 2 eggs, 1 cup cracker or bread crumbs, salt and pepper to taste, break the macaroni in small pieces, put into boiling water, cook until tender; skim it out, put part of it in the bottom of a buttered dish, put the oysters and liquor on this, with bits of butter, add the remainder of the maccaroni; heat the remainder of the maccaroni; beat the eggs well, mix with the milk and pour over; spread the cracker over the top; bake in a hot oven until brown on the top.—Mrs. John Welch, Sharon,

Chop fine remnants of cold roast veal, moisten with the gravy or water; when hot break into it 3 or 4 eggs, according to the quantity of veal; when the eggs are cooked stir into it a spoonful of butter and serve quickly. If to your taste add a little parsley. Should you lack quantity ½ a cup of fine stale bread crumbs are no disadvantage.—Miss Lousa Muller, No. 2 Jackson street, Now Orleans, La. EGGED VEAL HASH.

LOUISA MULLER, No. 2 Jackson street, New Orleans. La.

CODFISH TOAST.

Boil a piece of freshened codfish till soft and flaky, then drain and pick in fine pieces; in a spider heat two cups of milk, use 1 teaspoon flour smoothed in a little milk as thickening; when boiling add the fish, 2 eggs beaten light, pepper and perhaps a little salt; stir thoroughly, and when it boils up add a piece of butter and then pour over slices of toast. The addition of a ½ cup of cream is a great improvement.

toast. The addition of a ½ cup of cream is a great improvement.

FRIED WHOLE POTATOES.

Peel and boil in salted water, remove from the fire as soon as done, so that they may remain whole. Have ready one beaten egg and some rolled crackers or bread crumbs; first roll the potatoes in the egg and then in the crackers; fry in butter till a light brown or drop in boiling lard.—Mrs. Laura UPSON, Redwood Falls, Minn.

PRAULEENS.

water to moisten; let it come to a boil: soon as it begins to sugar put in nuts; stir thoroughly, then turn into a butter-dish.--Mrs. C. L. BUTCHER, 370 Ex-change street, St. Paul.

PRAULEENS. One cup sugar, 1 cup nut meats, all kinds; put sugar over fire, with enough

change street, St. Paul.

EGG OMELET.

Beat 5 eggs very light; add 9 tablespoons of sweet milk, spread very thinly
on a hot griddle and roll up as soon as it
begins to brown; be very careful in
cooking.—EDITH ROBBINS, Merriam
Park, Minn.
One cup of milk, 1 cup of bread
crumbs, 5 eggs, salt and pepper, beat
well together and turn into a butter
spider, cook a minute or two on top of spider, cook a minute or two on top of the stove and finish in the oven, fold one-half over and serve hot.—Mrs. J. G. Westbrook, Waverly, N. Y. FRICADELLE MEAT BALLS.

FRICADELLE MEAT BALLS.
One and one-half pounds fine chopped
beef, I pound fine chopped lean pork, 4
eggs, 4 slices wheat bread soaked in cold
water, I spoonful melted butter, salt,
nutmeg, pepper; form flat balls, turn in
fine cracker, fry in butter or lard.—Mrs.
H. H. Brown, Menomonie, Wis. TOOTHSOME DELICACIES.

Some Things That Will Literally Melt in Your Mouth. Put one-half of a teacupful of butter in 1 teacupful of boiling

ture, beat the whites of the eggs you have used for the custard, beat as stiff as possible, then beat in sugar until firm and add the gelature mixture which you have reserved; it should be cool or it will fiatten the whites; pour into a mould or dish; also set in a cool place to stiffen. When it is time to prepare the dessert for table, turn out the contents of the mold or dish, cut the jelly into triangular pieces and lay around it; lastly, pour over both custard.—Mrs. Purvis, 3019, First avenue, south, Minneapolis.

Minn.

Tapioca—Four tablespoons tapioca; let soak in 1 cup of milk over night; yelks of 4 eggs; sugar to taste; cook the same as for custard, then turn in a pudding dish; put the whites of the eggs beaten to a stiff froth on the top and put in the oven to brown; flavor with vanilla.—Mrs. J. G. Westbrook, Waverly, N. Y.

Greham—One and one-half cups Gra-

the butter is entirely melted add1 teacupful of flour, stirring until it becomes a smooth paste; remove it from
the fire and when cool add 4 eggs, stirring thoroughly; then drop 1 tablespoonful in a place, on a baking pan, and
bake in a hot oven 25 minutes; each
drop will form a perfect shell, to be filled
as follows: Take 1 pint of milk, ½ teacup of sugar, the yolks of 3 eggs, a little
salt, stirred well: put over the fire and
bring to a boil; let it boil about 1 minute, being careful that it does not burn,
or boil too long; when cool cut a small
opening in the shells or "puffs" and fill.
—Mrs. E. M. Ricker, 135 University
avenue east, St. Paul.

Melt ½ cup butter in 1 cup hot water,
cook 10 minutes, when cooked, beat in 1
cup flour, cool a little so the eggs will not
get hard, stir in 3 eggs without beating, one at a time, take a tablespoon of
the mixture and put it in a tin, bake
20 to 30 minutes in quite a hot oven.
For the cream: One-half pint milk, 1
egg. 3 tablespoons sugar, 2 large tablespoons flour, boil and flavor. Cut the
baked puffs on the side with a sharp
knife and put the cream in.—Miss
EDITH M. Albergeht, 1528 Washington 4venue north, Minneapolis, Minn.

One glass of milk, ¼ cup of butter, 2
tablespoonfuls of sugar: put in a kettle
and let come to a boil; stir in ¼ pound
of flour until smooth; let cool and then
add 3 eggs, 1 at a time, and stir; flavor
to taste; take a teasjoon and drop in

of flour until smooth; let cool and then add 3 eggs, I at a time, and stir; ilavor to taste; take a teaspoon and drop in baking tins; bake in a hot oven; when done run the point of a sharp knife in pulfs and fill with a rich boiled cream.

—Mrs. Fred Gall. Castlo, Minn.

BRULI (CALLED BRULAY.)

Five pints of new milk, yelks of 8 eggs beaten until very light, 3/2 box Cox's gelatine, 1 pint of burnt brown sugar; make into a custard, and when done add a pint or more of good rich cream and freeze.—Mrs. T.

water in pan on stove; when the butter is entirely melted add 1 teacupful of flour, stirring until it be-

BANBURYS. BANBURYS.

One large cup seeded raisins, chopped fine; 1 cup granulated sugar, 1 lemon, juice and grated yellow rind, 1 egg, a pinch of salt; make a nice, rich paste; cut out 4-inch squares or rounds; place a teaspoonful of the mixture on each; wet the edges, fold over and crimp carefully together; bake in a good oven till lightly browned, first pricking each one several times with a fork; especially nice for picnics or traveling lunch.—Mass. Mattie B. Whitcomb, 862 Payne avenue, St. Paul. avenue, St. Paul.

avenue, St. Paul.

BAKED PEARS.

Boile the rice till tender in the milk, then put in the cinnamon. sugar and nutneg: take it up, let it get nearly cold, beat the eggs well and mix them with the rice; butter a mould, put the rice in, tie it down tightly in a floured cloth and let it boil for an hour, turn it out lay round it baked pears, garnish it with slices of lemon stuck into the rice:—Mrs. W. H. JAMES, 29 Arkwright street, St. Paul. street, St. Paul.

ICE CREAM.

Three pints of sweet milk, 1½ goblets of fine sugar, 3 tablespoons. corn starch, 1 large tablespoon of flavoring, 1 pint of 1 targe tablespoon of flavoring, I pint of sweet cream; put the 3 pints of milk on to both with sugar, then add corn starch, set away to cool, stirring frequently to avoid lumps; when cold whip cream quite light and stir into the custard.—Mrs. C. H. Stansbury, Calmar, Io.

In every quart of rich cream mix 6 ounces of crushed white sugar, and tayor with extract of vanilla, strawberry, pineapple, lemon, or other flavor-

berry, pineapple, lemon, or other flavoring you may like; add the white of an egg, frothed; mix the whole together, by thoroughly beating it and stir in an ice cream freezer until tooroughly congealed.—MISS MINDIE DAVIDSON, 444 Broadway, Cincinnati, O.

## PUDDINGS AND PIES.

Articles of the Culinary Art Which Worry the Pastry Cook. English Plum - Two cupfuls rai-

sins, 2 cupfuls currants, 2 cupfuls suet, ½ cupful almonds, blanched, 2 cupfuls flour, 2 cupfuls grated bread, ½ cupful each citron, orange and lemon peels, 8 eggs, ½ cupful of sugar, ½ cupful cream, 1 gill each wine and brandy, large pinch of salt, treaspoorful essence of nutinez, 1 teateaspoonful essence of nutneg, I teaspoonful of baking powder. Put in a large bowl, the raisins seeded, the currants washed and picked, the suet chopped very fine, the almonds cut very fine, the citron, orange and lemon peels chopped, the sugar, wine, brandy and cream; lastly add the flower, sifted with the powder, and mix all well together; put it in a large, well-buttered mould, put it in a large, well-buttered mould, set it in a sauce pan with boiling water to reach one-half up the sides of the mould, and steam it thus 5 hours; turn out on its dish carefully and serve with wine or brandy sauce.—Mrs. B. Tuffnell, 215 West Seventh street, St. Paul.

Beat six yolks and four whites of eggs very light, add to them a tumbler of sweet milk, stir in gradually ¼ pound stale bread, 1 pound of flour, ¾ of sugar, and 1 pound each of beef suet chopped fine, currants nicely washed and dried, and stoned raisins well floured; stir well and add 2 nutmegs, 1 tablespoon mace, 1 of cinnamon or cloves, 1 wine glass of brandy, 1 tablespoon of salt and linally another tumbler of milk; boil in bowls or moulds 5 hours and serve with a sauce made with drawn butter, wine, sugar and nutmeg.—Mrs. E. FARNS-worth, 145 East Seventh street, St.

worth, 145 East Seventh street, St. Paul.

Snow—Make first a boiled custard of 1 pint of nfilk and the yolks of 3 eggs. to 46 of a box of gelatine add ½ pint of cold and soak 1 hour, sweeten until quite sweet, add the juice of 2 lemons, but before adding the lemons or sugar put the gelatine on the fire with a pint more of water and let boil awhile, then add the sugar and juice, strain and set aside to cool, take from it half the mixture, beat the whites of the eggs you have assed for the custard, beat as stiff

neapolis.

Half box of gelatine, whites of 3 eggs, 2 cups sugar, pint of hot water, juice 1 lemon, dipoloe gelatine in the water, then add lemon juice and sugar, mix well and strain through cloth in a large earthen bowl; when cool enough to begin to thicken, stir in the whites of to begin to thicken, stir in the whites of the eggs beaten to stiff froth, beat until it is thick and snow white all through, turn into the molds which have been dipped in cold water; make a soft cust-ard with 1 pint of milk, yolks of 3 eggs, pinch of salt, 4 tablespoons of sugar, grated lemon peel; the custard should be very cold; pour over when served.—

ham flour, ½ cup suet (chopped fine), ½ cup New Orleans syrup, ½ cup sweet milk, 1 teaspoon soda (dissolved in hot water); steam 2½ hours and serve with sweet sauee; add fruit and spice to taste.—Mrs. A. D. Westby, 2100 Fourth avenue south, Minneapolis.

Steamed—One and one-kalf cups of flour, 1 teaspoonful of baking powder, 2 eggs, a piece of butter size of a walnut, ¾ of a cup of sweet milk, 1 cup of sugar, steam 40 minutes, serve with vinegar sauce.—Millie Warren, Zumbro Falls, Wabasha county, Minn.

One egg, 2 tablespoonsful of sugar, 1 of butter, 1 cup of sweet of sweet milk, 2 teaspoonsful of baking powder, 2 cups of flour, steam 1 hour.—Mrs. David Hone, Hastings, Minn.

Three eggs, 1 quart of sour milk, 1 teaspoonful of soda, 1 quart of flour, 1 cup of berries, steam 3 hours, eat with sweetened cream.—Mrs. H. C. Leake, Groton, Dak.

Half cup butter, 1 egg, 1 cup of every kind of fruit, 1 cup sugar, 1 cup sour milk, 1 teaspoon soda, beat butter and sugar and egg, then add spices, then milk with soda and flour enough for a stiff baater, and last the fruit. Sauce for pudding: One-half cup sugar, table-spoon butter, yolk of 1 egg, teaspoon of cloves and cinnamon, nutneg, 2 table-spoons of flour mixed together and last hot water poured over and well stirred, and then let boil.—Mrs. Sod Swanson, Faribault, Minn., Box 981.

Lemon—Three eggs, 1 cup sugar,

to taste; take a teaspoon and drop in baking tins; bake in a hot oven; when done run the point of a sharp knife in puffs and fill with a rich boiled cream.

—Mrs. Fred Gall, Castlo, Minn.

Brull (Called Brulay.)

Five pints of new milk, yelks of 8 eggs beaten until very light, ½ box Cox's gelatine, 1 pint of burnt brown sugar; make into a custard, and when done add a pint or more of good rich cream and freeze.—Mrs. T.

P. Cope, Springfield, Mo.

Lemon—Three eggs, 1 cup sugar, heaping tablespoon corn starch, piece butter size of a hickory nut; fill the cup with boiling water and the corn starch; reserve the whites of 2 eggs for frosting.

—Mrs. D. McGowax, Hancock, Minn. Five cups sugar, 2 large or 3 small lemons; grate the rind, and also squeeze the juice into the sugar; stir in a large tablespoon of flour or cornstarch; beat the yelks of 6 eggs, add to the sugar, beating it well; when the crust is ready add to the above 1 coffee cup of sweet milk; this makes 2 pies; 6 tablespoon melted butter. — Mrs. George A.

Straw, Pipestone, Minn.

Grate the rind and squeeze the juice of 1 lemon, 1 cup of white sugar and 1 tablespoonful of butter beat to a cream; 1 cup sweet milk, 4 eggs and 1 tablespoonful of put the sugar and 1 tablespoonful of corresponding to the corn starch, piece butter size of a hickory nut; fill the cup with boiling water and the corn starch, piece butter size of a hickory nut; fill the cup with boiling water and the corn starch, piece butter size of a hickory nut; fill the cup with boiling water and the corn starch, piece butter size of a hickory nut; fill the cup with boiling water and the corn starch, piece butter size of a hickory nut; fill the cup with boiling water and the corn starch, piece butter size of a hickory nut; fill the cup with boiling water and the corn starch, piece butter size of a hickory nut; fill the cup with boiling water and the corn starch, piece butter size of a hickory nut; fill the cup with boiling water and the corn starch, piece with butter size of a hickory nut; fill

tablespoonful of butter beat to a cream; I cup sweet milk, 4 eggs and 1 tablespoonful of cornstarch; heat the milk to near boiling, stir in the cornstarch, yelks of eggs, butter and sugar, well mixed together; set off the stove and add the juice and rind; turn all into a crust-lined plate and bake; when done beat the whites with 2 tablespoonsful of powdered sugar, spread over the pie

crust-lined plate and bake: when done beat the whites with 2 tablespoonsful of powdered sugar, spread over the pie and return to the oven to brown.—Mrs. E. James, Redfield, Dak.

One cup white sugar, 3 eggs: reserve the whites of 2 for frosting; the juice and grated rind of 1 lemon; 1 heaping tablespoon of corn starch. 42 teaspoon butter; 1½ cups water; boil carefully so as not to scorch; pour upon a richly baked pie crust and frost the top with, the whites beaten to a stiff froth with white sugar, and flavor slightly with extract lemon; set in the oven to nicely brown.—Mrs. A. E. Brewer, 1218 First avenue, Eau Claire, Wis.

One lemon, 1 e g.1 cup sugar. 1 tablespoonful butter; peel and slice the lemon; chop 42 the peel; then stir all together; bake with 2 crusts.—Mrs. L. S. Foster, Box 2274 Mankato, Minn.—Grated rind and juice of 1 lemon, 1 egg and yelk of another; beat in a cup; fill up with sweet milk; 1 cup of white sugar; bake with 1 crust; beat white of 1 egg; add 1 tablespoonful of sugar and spread over the pie and brown slightly; bake only 1 at a time.—Mrs. A. E. Sears, Dundas, Minn.

Grate the yellow part of the rind from 1 lemon and squeeze out the juice, 1 cup of white sugar and 1 tablespoonful of butter, beat to a cream, 2 tablespoonful of butter, beat to a cream, 2 tablespoonful of sweet milk, 4 eggs; mix all and pour into a crust-lined plate and bake; when done beat the whites of 2 eggs with 2 tablespoonfuls of powdered sugar, spread it over the pie and return it to the over to brown.—Mrs. Clara

it to the over to brown.—Mrs. Clara
Bartlett, Brayton, lo.
Mock Mince—Four crackers rolled
fine, 1 cup of rasins chopped fine, ½
cup of molasses, ½ cup of cider, ½ teaspoon of allspice, ½ teaspoon of cinnamon.—Mrs. D. J. Hanlon, Franklin,
Renville county, Minn.
One cup of brown sugar, 1 cup of
syrup, 1 cup of vinegar, 1 cup of hot
water. 2 cups of bread crumbs, 2 cups
of fruit rasins and currants, 1 egg
beaten well and stirred in the above,
piece of butter size of an egg, spices to beaten well and stirred in the above, piece of butter size of an egg, spices to taste; put on the stove and let come to a good boil, stirring often to prevent egg from curdling; enough for 4 pies; if it gets a little too thick after using part of it add water.—Mrs. A. Jackson, Concord, Dodge county, Minn.

Take 4 soda crackers, rolled fine, 1½ cups of sugar, 1 cup of molasses, 1 cup vinegar and cold water, 1 cup raisins, ¾ cup butter, teaspoon seasoning of all kinds and 2 eggs put in last.—Mrs. H. V. Porre, Bird Island, Minn.

One cup of bread crumbs, 1 cup

Mnn.
One cup of bread crumbs, 1 cup of sugar, 1 cup of molasses or syrup, 1 cup of raisins, 1 cup of vinegar, 1 cup of water, ½ cup of butter, 1 teaspoonful each of cinnamon, cloves and nutmeg; if vinegar is very strong reduce about half; put the ingredients together, place over the stoye and let simgether, place over the stove and let simmer while preparing crust; this is sufficient for 3 pies.—Mrs. D. J. BASWINT, Clark, Dak.

Clark, Dak.

Beat thoroughly together the white of 1 egg, half teacup sugar, a tablespoon of flour; then add teacup rich milk (some use cream), bake with a bottom crust and grate nutmeg MRS. F. D. CAMPBELL, 239 Pearl stseet,

om crust and grate nutneg on top.—
Mrs. F: D. Campbell, 239 Pearl stseet,
St. Paul.

Put 1½ cups of milk into a tin
pail and set the pail into a kettle of cold
water, then heat until the water boils;
take 1 egg, well beaten, and ½ cup
white sugar and stir together; then add
1 tablespoonful of flour, wet with a little
cold milk and pour this mixture into the
boiling milk and water, stirring until it
thickens; flavor to taste when partially
cooled.—Mrs. PINETTE LINCOLN, 625
East Sixteenth street, Minneapolis.

Sponge Cream—Crust for two pies;
to 3 well-beaten eggs add 1 cup white
sugar and stir well together; take 1½
cups flour and 2 teaspoonfuls baking
powder, and mix thoroughly together
while dry; then add the flour thus prepared to the eggs and sugar, and also
½ cup cold water, and stir all together
hastily; add a tablespoonful hot water
and bake immediately in deep pie tins;
when nearly cold split and spread the
cream between.

Very Nice—Peel some apples and

when nearly cold split and spread the cream between.

Very Nice—Peel some apples and stew until soft and not much water left in them; then rub them through a colander; beat 3 eggs for each pie to be balled and put in at the rate of 1 cup of butter and 1 of sugar for three pies; season with nutmeg; bake as pumpkin pies; if frosting is put upon them as for lemon pie, and returned to the oven for a few moments it improves the appeara few moments it improves the appearance.—Mrs. L. Mason, Le Roy, Minn.

THE POPULAR SWEETMEAT. More Cake Recipes Sent in Than of Any Other Article. CAKE.

grated lemon peel; the custard should be very cold; pour over when served.—
Miss Arloine Gile, Lake Benton, Minn.

Tapioca—Four tablespoons tapioca; let soak in 1 cup of milk over night; yelks of 4 eggs; sugar to taste; cook the same as for custard, then turn in a pudding dish; put the whites of the eggs beaten to a stiff froth on the top and put in the oven to brown; flavor with vanilla.—Mrs. J. G. Westbrook, Waverly, N. Y.

Graham—One and one-half cups Graham—One and one-half cups Graham—One and one-half cups Graham—One and one-half cups Graham—One bears of the custard should butter, 1 pound frown sugar, 2 pounds citron, 2 pounds citron, 2 pounds almonds, ½ pound of figs, 2 nutmegs, 1 tablespoon of figs, 2 nutmegs, 1 tablespoon of cinnamon, 1 tablespoon of soda, 2 teaspoons cream tartar; sift the cream tartar in the flour, cream the butter and sugar, add the beaten yolks of the eggs and stir all well together before putting in

# ELEGANT -PRESENTS

COMMENCING

# Tuesday Morning, July 5,

We will open our doors for the greatest Clearing Sale of all kinds of Summer Shoes and Slippers that ever was or ever will be.

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