

REVISED EDITION.

The Home Cook Book. —

OVID, No. Y, 1895.



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We may live without books,
But civilized men
Cannot live without cooks.



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THE
HOME COOK BOOK,

REVISED EDITION.

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But civilized men cannot live without cooks."*

OVID, N. Y.

1895.

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INDEPENDENT PRINT, OVID, N. Y.

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We may live without conscience and without heart;
We may live without friends; we may live without books,
But civilized man cannot live without cooks."

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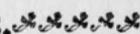
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... Ovid, New York. ...

Home Cook Book.

Breads, Breakfast Cakes, etc.

"The very staff of life ;

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Graham Bread.

One coffee cupful of flour, two coffee cupfuls of graham flour, one coffee cupful of warm water, one-half coffee cupful of yeast, one-half teacupful of molasses ; a little salt dissolved in the water. Make as stiff as can be stirred with a spoon. Let it rise and bake an hour in moderate oven. This quantity makes one loaf.—*Mrs. Peter J. Van Vleet.*

Squash Biscuit.

One-half cup of butter, one pint of winter squash as prepared for the table, one cup of white sugar, one cup of yeast, a little salt. Let rise over night. In the morning add one teaspoonful of soda and mix as stiff as bread. Let rise and when light, make into biscuit. Let rise again and bake in a moderate oven.—*Mrs. W. L. Eastman.*

Soda Biscuit.

One quart of flour, one teaspoon of soda, two teaspoons of cream of tartar. One teaspoon of salt. Sift all together and add piece of lard size of a large egg. Mix very soft with sweet milk.

Parker House Rolls.

Two quarts of flour, one pint of milk, scalded and let become cold, one-half cup of yeast, one-half cup of sugar, one tablespoon of butter. Make a well in the flour, pour in the milk, sugar, yeast and butter, not mixing with the flour, and set it to rise until morning. In the morning, knead and let it rise until three o'clock, then two hours before baking, roll it out on the board into a sheet an inch thick, butter slightly, cut into squares brick shape, roll the two ends towards the centre, and pinch together. Bake in hot oven twenty minutes.—*Mrs. Cruickshanks.*

Parker House Rolls.

One teacupful of yeast, one tablespoonful of sugar, a piece of lard size of an egg, one pint of milk. Flour enough to make a stiff batter. Put milk on the stove to scald with lard in it. Mix salt, sugar and yeast into the flour. Add the milk, being careful not to put it in too hot. Knead thoroughly when mixed at night and only slightly the next morning. Roll out an inch thick and cut with a large sized biscuit cutter. Spread a little butter on each roll and lap together. Let them rise very light, then bake in a quick oven.—*Mrs. Wm. Pomeroy.*

Rusks.

Four cups of bread dough, one and one-half cups of sugar, one-half cup of milk, two tablespoons of butter, one egg. Flour enough to make stiff dough. Beat the egg light and mix thoroughly with the dough. The milk, butter and sugar are to be warmed together until butter is melted, then add to the dough and knead thoroughly. Let rise and when light form with hands into small rolls; let rise again and bake thirty minutes. When baked rub a little butter over the top and sprinkle with pulverized sugar.—*Winifred Jones.*

Boston Brown Bread.

One cup molasses, one cup wheat flour, one cup corn-meal, one cup graham, one cup sour milk, one-half cup sweet milk, one tablespoon brown sugar, one teaspoon soda, and a little salt. Put in a dish and steam two and one-half hours. Then set in oven a few minutes to dry. Can be steamed over, what is left.—*Mrs. L. D. Middick.*

Boston Brown Bread.

Three cups of buttermilk, one cup molasses, one cup of flour, three cups corn-meal, one teaspoon of soda, one teaspoon salt. Steam three hours. Then put in oven to brown. One of Sanborn & Chase coffee cans is very nice to steam in. Cover tight.—*Mrs. H. Leonard.*

Sweet Muffins.

One cup brown sugar, one cup sweet milk, two eggs, a lump of butter, three cups flour, two teaspoons baking powder.—*Winifred Jones.*

Brown Bread.

Three cups graham flour, one and one-half cups white flour, one-half cup corn-meal (small), one cup molasses, two cups sweet milk or one cup water and one cup milk will do, one teaspoon soda, one teaspoon salt. Steam three hours. Then dry in oven for ten minutes. Half this measure makes two small loaves in one pound baking powder boxes.—*Mrs. H. A. Porter.*

Graham Bread.

Two and one-half cups graham flour, one cup sour milk, scant one-half cup molasses, piece of lard half the size of an egg, a little salt, one teaspoon of soda. Rub the flour and lard together first, then add the other ingredients.—*Mrs. McClune.*

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Pop-overs.

One egg, one cup sweet milk, one cup flour, a little salt. Bake in a quick oven.—*Mrs. Seymour Horton.*

Graham Griddle Cakes.

Two cups graham flour, one cup white flour, two teaspoons baking powder, one teaspoon salt. Mix well and add two well-beaten eggs and sweet milk to make a soft batter. Bake at once on a hot griddle.—*Mrs. W. F. Blaine.*

Graham Muffins.

One tablespoon lard or butter, one tablespoon sugar rubbed together, one egg well beaten, one cup sweet milk, one cup graham flour, one cup white flour, two teaspoons baking powder, one teaspoon salt. Bake in quick oven. This makes eight.—*Mrs. W. F. Blaine.*

Rusk.

Two and one-half pounds of flour, one cup of sugar, one cup of butter, two eggs, one teaspoon of salt, one cup of good yeast, two cups of milk. Start in the morning, let raise three times, kneading down each time before too light, set in the cellar, knead down at bed time. In the morning cut into small biscuits and when light, bake. They can be kneaded down again in the morning and baked at tea time.—*Mrs. Benj. Franklin.*

Southern Corn Bread.

One pint corn-meal, one pint boiling water, one pint sweet milk, one-half tablespoon lard, three eggs, small teaspoon baking powder, salt. Put lard and salt in meal, scald with the boiling water, beat well, add cold milk, then the beaten whites and baking powder. Do not bake until solid, only until corn-meal is done.—*Mrs. M. M. Nellis.*

Sally Lunn.

Four tablespoons sugar, one large tablespoon butter, two and one-half cups flour, three-fourths cup milk, two eggs, two teaspoons baking powder in the flour, a little salt. Put the butter in the pans to get hot, and pour into the batter; this melts the butter and greases the tins. Put butter in last. Bake ten or fifteen minutes.—*Mrs. H. A. Porter.*

Bread Sticks.

Four cups flour, one-fourth cup butter, one cup boiled milk, one tablespoon sugar, white of one egg, one-fourth cake compressed yeast, one scant teaspoon salt. Dissolve the butter in milk which have blood warm. Beat white of the egg to stiff froth. Dissolve the yeast in three tablespoons cold water. Add all the other ingredients to the flour and knead well. Let dough rise over night, and in the morning make into balls the size of a large English walnut. Roll these balls into a stick about a foot long. Place them in a long tin about two inches apart. Let rise half an hour in a cool place, bake twenty-five minutes in a moderate oven. Sticks should be dry and crisp.—*Mrs. H. A. Porter.*

Dropped Biscuit.

One-half cup sweet cream, one and one-half cups buttermilk, one teaspoon soda, a little salt. Beat up stiff but quickly enough to be scraggy and drop from spoon.—*Mrs. Bainbridge.*

Muffins.

Two eggs, one and one-half cups sweet milk, three tablespoonfuls melted butter, four teaspoonfuls of baking powder, flour enough to make a stiff batter. Bake in patty pans.—*Mrs. Jas. D. Purdy.*

If you want a good pair of Gloves or Mittens, call on W. J. Potter, Ovid, N. Y.

Johnny Cake.

One cup of flour, one-half cup of meal, one-half cup of sugar, one egg, one cup milk, one teaspoon soda, two of cream tartar, a little salt and butter size of walnut.—*Mrs. E. C. Howell.*

Waffles.

One quart sweet milk, four eggs, one-half pound butter, a little salt, one tablespoon of yeast or one yeast cake. Mix about 11 A. M. to get ready for tea. Bake in waffle irons.—*Mrs. E. C. Howell.*

Indian Muffins.

One-half cup butter, one-half cup sugar, three eggs, one teaspoon soda two teaspoons cream tartar, three cups white flour, two and one-half cups corn meal, one pint of sweet milk, salt to taste. Bake in gem irons, in a hot oven until a light brown.—*Mrs. Blaine.*

Rathbun House Muffins.

To one quart of flour add one tablespoon of baking powder and four eggs, three tablespoons of butter, one tablespoon of powdered sugar. Beat well and put in moulds; use milk to make stiff batter.—*Mrs. N. N. Hayt.*

Sundries.**Mock Oyster Soup.**

One pint tomatoes, two pints sweet milk, one pint boiling water, one teaspoon of soda, butter, salt and pepper to taste. Put tomatoes, water, butter, salt and pepper in soup kettle and boil five minutes, till milk comes to a boil in saucepan, then add soda to the milk, stirring all the time; mix all together and serve at once. Either canned tomatoes (strained) or fresh will answer for soup.—*Mrs. Lewis Jones.*

Cream of Rice Soup.

Two quarts of veal froth, one cup of rice, a small onion, celery salt and pepper, cook slowly two hours. Put through a sieve, add seasoning and hot milk, and one spoon of butter.—*Mrs G. W. Freligh.*

Clam Soup.

Twenty-five clams chopped fine, add three pints of water to juice of clams, two small onions, chopped fine. Cook all together for some time, mix two tablespoons of butter with some flour and add next. Let it boil well then add one pint of milk. Let this boil well then add yolks of two eggs beaten, and lastly pepper.—*Mrs. G. W. Freligh.*

Corn Soup.

One can of corn chopped fine; strain it; one quart of boiling water, three tablespoons butter and one tablespoon of flour mixed together. Two eggs, one spoon of sugar, pepper and salt. Put the corn in the boiling water, and strain; return to kettle, with pepper, sugar and salt; boil one minute. Stir in the floured butter, have the milk scalding hot and stir in the eggs gradually, then put the milk and eggs last and boil one minute.—*Mrs. G. W. Freligh.*

Boston Baked Beans.

Soak one quart of beans over night. In the morning parboil until they can be pierced with a pin. Turn into a colander and rinse with cold water. When drained place them in a bean pot with one teaspoonful of mustard, a tablespoonful of salt, a tablespoonful of sugar and a tablespoonful of butter. Cover with water and bake all day slowly, keeping water enough to cover. Leave in the oven and heat up for breakfast.—*Mrs. G. B. Bristol.*

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Scalloped Potatoes.

Place a layer of sliced raw potatoes in a deep dish, then a layer of rolled crackers, small pieces of butter, and a sprinkle of salt; then another layer of potatoes, crackers, etc. When the dish is filled, pour a little milk over the top and bake about an hour and a half in hot oven.

Omelet.

Yolks of four eggs; one tablespoonful flour; one tablespoonful melted butter; one cup sweet milk; pepper and salt. Beat all together and pour into buttered spider. Beat whites to a stiff froth, and pour on top. Cook fifteen or twenty minutes, and double when placed on platter. This is for four persons.—*Mrs. Seymour Horton.*

Beauregard Eggs.

For six people, boil five eggs hard. Chop whites very fine, and stir into a drawn butter made of one pint of hot water, piece of butter the size of an egg, about one and one-half tablespoonfuls of flour. Toast six slices of bread and dip into hot salt water, after which place an equal amount of drawn butter upon each piece, upon this put yolks of eggs after they have been run through a coarse sieve. This makes a delicious and pretty supper dish.—*Mrs. N. N. Hayt.*

Baked Omelet.

Boil one pint of milk, melt in it one tablespoonful of butter, a teaspoonful of cornstarch and tablespoonful of flour stirred smoothly in a little milk; pour this slowly on the yolks of eight eggs which have been beaten three or four minutes and stir very fast until well mixed, then add the whites of the eggs beaten to a stiff froth and pour all into a hot buttered dish. Bake twenty minutes in hot oven, until it has risen very high and is of a rich color. Serve directly.—*Mrs. W. F. Blaine.*

Omelet.

Beat thoroughly the yolks of six eggs and the whites of two, add one-third cup of milk, salt. Beat the whites of the remaining four eggs to a stiff froth. Put the yolks into two round tins of equal size, well buttered and hot. Place on stove and watch until it thickens all over, breaking all bubbles that form, with a fork. When partly cooked spread half the whites on each and brown in hot oven. When brown, lay one upon the other and take to the table.—*Mrs. A. M. Holt.*

Fish Croquettes.

One cup shredded codfish, two cups hot mashed potato, one egg well beaten, small piece of butter, a little salt, one good teaspoonful of baking powder. If not moist add enough milk to make soft, and beat well. When cold make into rolls about two inches long, roll in fine cracker crumbs, fry in hot fat, drain on brown paper and serve hot.—*Mrs. H. A. Porter.*

Fried Salmon.

One can salmon, twice as many rolled crackers, and enough milk or water to make a nice paste. Fry in butter.—*Mrs. S. G. VanVleet.*

Cheese Straws.

Put the yolks of three eggs in a teacup, and fill the cup with cold water. Mix three cups of grated cheese with one cup of flour, then mix all together, use enough more flour to roll out nicely on the board, roll very thin and cut in strips six inches long, and one quarter inch wide. Bake a light brown. This quantity will make seventy-five straws.—*Mrs. W. C. Howell.*

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Ovid, N. Y.**

Macaroni with Cheese Dressing.

Break twelve sticks of macaroni and boil rapidly thirty minutes in two quarts of salted water.

DRESSING—Put one-half pint of milk in double boiler, mix two tablespoons of butter with one tablespoon of flour to this add the milk then add salt, pepper, two tablespoons of cream and quarter pound of grated cheese (cream cheese.)

Drain and dish the macaroni and pour the dressing over it and serve at once.—*Mrs. Benj. Franklin.*

Corn Patties.

One dozen medium sized ears of corn grated, two tablespoons flour, one egg, pepper and salt. When you put them on the griddle give the spoon a twist that will make them look like oysters.—*Mrs. A. M. Holt.*

Fritters.

One cup sour milk, one egg, one-half teaspoon salt. Flour to make stiff batter, one teaspoon soda added the last thing. Fry in hot lard. To be eaten with cream and sugar, or syrup.—*Mrs. H. D. Eastman.*

Veal Loaf.

Three pounds lean veal (raw) chopped fine, four milk crackers rolled fine, a piece of butter the size of an egg, three eggs beaten light, four tablespoons of cream, two teaspoons of salt one teaspoon of pepper. Mix well and put in a pan which has been wet with cold water; bake in a moderate oven two hours, keeping pan covered the first hour.—*Mrs. Blaine.*

Pressed Beef.

Three pounds of raw chopped beef, one cup of rolled crackers, one egg, three teaspoons of salt, one teaspoon of pepper. Bake one hour.—*Mrs. Wm. Seely.*

Veal Loaf.

Two pounds of veal, one-half pound of salt pork, chopped fine together, and half a dozen milk crackers rolled fine, and moistened with half a cupful of sweet milk, two eggs well beaten; mix all thoroughly together, and season with pepper, salt, allspice, grated lemon peel and nutmeg. Bake about one hour and a quarter, basting occasionally with a little water and butter. When done pour out the fat, that may have fried out in the pan. Set the loaf away to become perfectly cold, then slice for the table.—*Mrs. D. F. Frantz.*

Veal Oysters.

Select nice white veal, the size of large oysters, pound well, and dip into beaten egg, then into rolled crackers, and fry in hot lard, as oysters.—*Mrs. Fred Thomas.*

Chicken Croquettes.

One pint of boiled chicken chopped fine, one tablespoonful of salt, one-half teaspoonful of pepper, one cupful of cream, one tablespoonful of flour, two eggs, half an onion chopped fine, half a pint of fine bread crumbs, half a pint of boiled potatoes chopped, butter, the size of an egg. Boil the cream, mix the flour and butter together, and add to boiling cream, then add chicken seasoning and crumbs, and boil two minutes; then add two eggs well beaten, and boil a minute, then set away to cool; when cold make into pear-shaped balls, roll in egg, then in crumbs, fry in kettle of boiling lard until a nice brown.—*Mrs. Nellis.*

Escaloped Oysters.

Put a layer of cracker crumbs in bottom of a baking dish, then a layer of oysters, next a layer of cracker crumbs with salt and pepper, and small pieces of butter sprinkled over, and so on until the dish is full, having cracker crumbs, with pepper, salt and butter for layer. Then pour over all one cup of rich milk and bake forty minutes.—*Margery Daw.*

Pressed Chicken.

Boil two chickens till tender, chop the meat fine, season to taste with salt, pepper and melted butter. Pour enough of the broth they were boiled in to make moist. Put in mould and set in a cold place.—*Mrs. J. B. Thomas.*

Potato Croquettes.

One pint mashed potato, well seasoned with salt and pepper. Add a heaping teaspoonful of butter and two beaten eggs. Stir all together. Roll into pear-shaped balls, dip first into egg, then cracker crumbs, and fry in hot lard.—*Mrs. L. D. Meddick.*

Cream Mustard.

One egg well beaten, one cup of vinegar, one teaspoonful of salt, one teaspoonful of sugar, one tablespoonful of mustard, butter size of an egg, one teaspoonful of corn-starch. Cook until it thickens. When cool, add two tablespoonfuls of cream.—*Mrs. G. W. Freligh.*

Chopped Egg and Ham Sandwich.

Six hard-boiled eggs chopped fine. Mix thoroughly with same bulk of minced ham, using one teaspoonful of butter for each egg. Season to taste.—*Miss Anne Wilson.*

Deviled Eggs.

Boil the eggs hard. When cold shell and divide in halves. Take out the yolks, mash in a bowl, adding salt, pepper, mustard and a little melted butter. When all are well mixed, fill the whites with the mixture.

Clam Chowder.

Open one peck of clams. Take the liquor from them, with two quarts of water, and put into a kettle. Pare and chop fine six large potatoes, one can of tomatoes, three small onions, parsley and celery to taste. Chop all and cook until the vegetables are done. Chop clams fine and add the last thing with a cup of cream.—*Mrs. W. C. Howell.*

Baked Omelet.

Set one pint of milk on stove. When hot stir in yolks of six eggs well beaten with one-half cup of flour. When thick, stir in the whites well beaten and bake twenty minutes in a hot oven. Salt.—*Mrs. Morgan Harris.*

Cookies, Doughnuts and Gingerbread.**Ginger Cookies.**

Two eggs, one cup of sugar, one cup of molasses, two tablespoonfuls of vinegar, one tablespoonful of soda. Stir in flour and let stand over night. Season with salt, ginger and cinnamon, roll thin and bake in hot oven.—*Mrs. Morgan Harris.*

Ginger Snaps.

One cup molasses, one cup sugar. Put four tablespoonfuls of boiling water into a cup and fill the cup with melted butter. One teaspoonful of ginger, one of salt, and one of soda. Mix as soft as you can roll out, roll as thin as a knife blade —*Mrs. Cyrus Kinne.*

Molasses Drops.

One cup molasses, one-half cup butter (use one-half lard), one-half cup butter-milk, two large cups flour, one egg, one teaspoonful of soda, a little nutmeg, two teaspoonfuls of ginger. Bake in shallow tins; use currants if you like.—*Miss Winifred Jones.*

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Molasses Cookies.

One cup granulated sugar, one cup shortening (cream sugar and shortening), one-half teaspoon salt, one half teaspoon cloves, one teaspoon ginger, one teaspoon cinnamon, two cups New Orleans molasses, two eggs (whites whipped in last), one heaping tablespoon soda dissolved in one-half cup boiling water, seven cups sifted flour; add as little flour as possible to roll out soft.—*Mrs. L. D. Meddick.*

Raised Doughnuts.

Soak one and one-fourth yeast cakes in half cup warm water, add one pint milk, one-half cup (butter and lard) and flour to make stiff sponge. Do this at noon. In the evening, if light add one and one-half cups sugar, one-fourth cup butter or lard, three eggs, salt, nutmeg. Knead not quite as stiff as bread and set in a warm place over night. Let them get very light before frying in hot lard.

Fried Cakes.

One and one half cups sugar, one cup sweet milk, three eggs, three tablespoons melted butter, three teaspoons baking powder, one teaspoon salt, one-half nutmeg, two quarts of flour. Mix the salt and baking powder in the flour, beat the eggs and other ingredients very light. When fried roll in granulated sugar.—*Mrs. W. C. Howell.*

Jumbles.

One cup butter, one and one half cups sugar, four eggs, five tablespoons of cold water, two teaspoons soda, one teaspoon cream tartar. Mix soft. Flavor.

Hamlets (Fruit Cookies).

Two eggs, one and one-half cups sugar, two-thirds cup butter, one cup raisins, chopped fine, one teaspoon soda, two tablespoons water, one teaspoon cinnamon, one teaspoon cloves, one nutmeg. Mix same as for cookies. Roll thin and bake.—*Mrs. Clough.*

Cookies.

Three eggs, two cups sugar, one cup flour, two even teaspoons soda dissolved in three tablespoons of sweet milk. Mix as soft as you can roll out; bake quick; do not beat the eggs.—*Mrs. H. Leonard.*

Soft Molasses Cake.

One cup molasses, one-half cup of sugar, one half cup butter, two cups flour, one tablespoon ginger, one teaspoon soda, one-half cup water, two eggs.—*Mrs. L. C. Pitcher.*

Ginger Snaps.

One egg, two tablespoons of ginger, one heaping teaspoonful of salt, one heaping teaspoonful of soda, two cups brown sugar, one cup of molasses, one cup of lard.—*Mrs. Hannah Jones.*

Cocoanut Cookies.

One and one-half cups of white sugar, one-half cup of butter, one-half cup sour cream, one-half teaspoon of soda dissolved in a little water, one egg, one-half cup of cocoanut; knead soft.—*Mrs. L. A. Gould.*

Sugar Cookies.

One cup of butter, two cups of sugar, one-half cup sour milk, one egg, one teaspoon soda: mix soft with flour.—*Mrs. Abram Wilson.*

Sugar Cookies without Eggs.

Two cups granulated sugar, one cup of butter, one cup of milk, three teaspoonfuls of baking powder, flour to make soft dough. Soften the butter but do not melt. Cream, butter and sugar as for cake; add milk and mix flour; flavor with nutmeg.—*Mrs. W. Fegley.*

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Fried Cakes.

One quart of flour, two cups of sugar, one egg, one tablespoon baking powder, sifted through the flour, one nutmeg, one teaspoon salt, three teaspoons melted lard, sweet milk enough to wet the whole roll about one-half inch thick and cut with glass leaving a hole in the center, and fry in hot lard.—*Mrs. Wm. Jones.*

White Cookies.

Three cups of sugar, two cups of butter, three eggs, four tablespoons of sour cream, one teaspoon saleratus. Flour enough to roll well.—*Mrs. J. Wilson.*

Cake.

*" With weights and measures just and true,
Oven of even heat,
Well buttered tins and quiet nerves,
Success will be complete."*

Black Fruit Cake.

One pound of flour, one pound of sugar, one pound of butter, three-fourths pound of citron, five pounds raisins, four pounds of currants, twelve eggs, one-half ounce mace, one-half ounce cloves, six nutmegs, one teacup molasses, one wine glass of brandy, one teaspoon of saleratus.—*Mrs. J. N. Wilson.*

Toothsome Dainties.

**Peter F. Flynn
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For delicious angel food use the following recipe:

Whites of 8 eggs.

1 teaspoonful cream tartar (even measurement.)

1 cupful sugar.

3-4 cupful flour.

1-4 teaspoonful salt.

3-4 teaspoonful vanilla.

Beat whites until frothy, add cream tartar and continue beating until eggs are stiff, then add sugar gradually. Fold in flour mixed with salt and sifted four times; add vanilla. Bake forty-five to fifty minutes in an unbuttered pan in moderate oven heat.

Three cups sugar, one cup butter, one cup sour milk, three and one-half cups flour, five eggs, one lemon (juice and grated rind), one large cup seeded raisins, one large cup currants, a little sliced citron, and one teaspoon soda. This is a cheap cake, as it makes three cakes in the usual sized long cake tins and keeps six or eight weeks nicely.

White Cake.

One cup of butter, two cups sugar, four cups of flour, four eggs, one cup of sweet milk, one teaspoon of soda, two teaspoons of cream of tartar. Beat whites and yolks separately, mix butter and sugar together, and add yolks, milk and flour, then whites. Just before putting in oven, add one teaspoonful of soda dissolved in a little warm water.—*Mrs. J. N. Wilson.*

Chocolate Loaf Cake.

One cup of butter, two cups of sugar, two cups of flour, one cup of grated chocolate, two-thirds cup of sweet milk, four eggs, three teaspoons of baking powder, one teaspoon of vanilla.—*Mrs. Abner Wilson.*

Tri-color Cake.

One-half cup butter, two cups sugar, two and one-half cups flour, one cup sweet milk, whites of five eggs, three teaspoons of baking powder.

Take one-third of this mixture and bake in a jelly cake tin; divide the remainder into two parts, and color one pink with syrup of cochinele; to the other portion add one teaspoonful of cinnamon, one-half teaspoon cloves, one tablespoon grated chocolate. Take the three cakes after baking, place the white one on the bottom, then the brown, and the pink one on top; spread jelly or frosting between the layers and frost the top. Flavor the pink and white cakes to taste.—*Mrs. James Purdy.*

Spice Cake.

One-half cup of butter, one-half cup sour milk, two cups brown sugar, two cups flour, four eggs, leave out whites of two for frosting, one teaspoonful of cinnamon, one teaspoon cloves, one-half of a nutmeg, one teaspoon soda, little salt. Put together with boiled frosting. Make icing of whites of two eggs, one and one-half cup sugar boiled with a little water until it will spin a hair,

To the Editress of the Home Department:

One cup molasses, one cup brown sugar, nearly one cup butter, one cup sour milk, three eggs, one pound raisins, two teaspoonfuls soda, one teaspoonful each of nutmeg, cinnamon and spice, six cups flour. This will make two loaves.

RENFREW CITY, Pa.

MRS. R. R. J.

beat until cool. Bake the cake in three layers and put frosting between layers and on top.—*Mrs. Seymour Horton.*

Ice Cream Cake.

One cup sugar, whites of two eggs, one-half cup sweet milk, one quarter cup butter, one and one-half cups flour, two teaspoons baking powder.

FROSTING FOR SAME.—Yolks of two eggs, beat one cup pulverized sugar, flavor with vanilla.—*Mrs. Seymour Horton.*

Sponge Cake.

To the beaten whites of five eggs add one cup of sifted granulated sugar, juice of one-half a lemon, beaten yolks of five eggs, one cup of flour sifted four times. Bake forty minutes.—*Mrs. J. C. Meddick.*

Quineelens.

A quarter of a pound of citron chopped fine, two pounds of seeded raisins, one pound of currants. Chop the currants and raisins very fine and put them in an earthen bowl, then add the rind and part of the juice of one lemon and a wineglass of brandy. For the crust take a piece of baking ammonia the size of a small walnut, let it dissolve in nearly a pint of cold water, then taking one quart of flour work it into as much good lard as for a rich pie crust and wet it with the ammonia water. Roll it out rather thicker than for pie crust and cut into pieces about four inches long by three wide, put on just enough fruit so that the crust may be turned over and the edge brought together. (These will stick better if you wet your fingers

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WALNUT CAKE.

To the Editress of the Home Department:

One coffeecup sugar, two cups raisins stoned and chopped, one and one-half cups flour, one-half cup butter, one-half cup sweet milk, three eggs, two teaspoons baking powder, one-half nutmeg, one cup heaping full of nuts. I find this an excellent recipe.

RENFREW CITY, Pa.

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One pound brown sugar, one pound flour, one pound butter, ten eggs, three pounds raisins, two pounds currants, one pound citron, one cup molasses, one-half cup brandy, one-half teaspoon soda, two teaspoons cloves, three teaspoons cinnamon, two teaspoons allspice, one teaspoon mace, one nutmeg. Bake slowly four hours.

EDITRESS HOME DEPARTMENT.

in water and draw it along them). Close the ends in the same way. Lay them in tins with a space between. Bake in slow oven and do not let them brown. Roll in powdered sugar.—*Mrs. L. Goodman.*

Orange Filling for Layer Cake.

Juice of one orange, part of rind grated, large sour apple grated, one cup of sugar, one egg beaten. Let it just boil good. Put between layers while hot.—*Mrs. C. P. Seeley.*

Hickory Nut Macaroons.

One cup of hickory nut meats chopped, one cup sugar, one egg, three small tablespoons flour. Drop in a tin to bake.—*Mrs. L. C. Meddick.*

Cheap Cake.

Whites two eggs, one cup sugar, four tablespoons butter, eight teaspoons water, two cups flour, two teaspoons baking powder.—*Mrs. Leonard.*

White Sponge Cake (Angel's Food).

Whites of eleven eggs, one and one-half teacups of sifted granulated sugar, one heaping teacup sifted flour, one-half teaspoonful of extract of almonds, one heaping teaspoon of cream tartar. Beat whites of eggs very stiff, and add sugar lightly, then the flour (sifted five times) lightly, then the essence. Bake forty minutes in moderate oven and turn upside down on cups to cool.—*Mrs. M. M. Nellis.*

Easy Sponge Cake.

Three eggs beaten one minute, add one and one-half cups of sugar and beat five minutes, two cups of flour, dissolve two teaspoons of baking powder in one-half cup cold water, flavor to taste and bake in a slow oven.—*Mrs. W. H. Kinne.*

A FRUIT CAKE.

To the Editress of the Home Department:

One pound brown sugar, one pound browned flour, three pounds seeded raisins, two pounds currants, one pound citron, three-fourths pound butter, one cup molasses, two teaspoons mace, two of cinnamon, one of clover, one of black pepper, one nutmeg, one teaspoon soda, twelve eggs, one-half cup currant jelly melted in one-half cup hot water. This cake will keep for years.

MRS. C. F. V.

Pound Cake.

One pound of flour, one pound of sugar, one pound of butter, eight eggs.—*Mrs. J. N. Wilson.*

Delicate Cake.

Two cups white sugar, one-half cup of butter, one cup cold water, three cups flour, two teaspoonfuls of baking powder stirred in the flour, whites of four eggs beaten in last.—*Miss Anne Wilson.*

Snow Balls.

One cup of sugar, one-half cup of butter, one-half cup of milk, one-half cup of corn starch, one cup of flour, whites of three eggs, three teaspoons of baking powder. Bake in square tins. When cold cut in squares, dip in icing and roll in cocoanut.—*Mrs. W. C. Howell.*

Thanksgiving Cake.

Make five cakes as for jelly cake, and put them together with different fillings. For the first one, chocolate; second, lemon cream; third, grated cocoanut; fourth, a soft icing filled with any kind of nuts and raisins. Then ice the entire cake.—*Mrs. M. A. Clough.*

Fig Cake.

Two cups of sugar, one-half cup of butter, one-half cup of sweet milk, three cups of flour, whites of six eggs, two teaspoonfuls of baking powder. Bake in layers. *Filling*: one pound of figs, one-half pound of raisins chopped fine, one cup of sugar, wine and water to make a paste. Spread between layers.—*Mrs. W. C. Howell.*

Coffee Cake.

One cup of raisins cut into with a knife, one-half cup of sugar, one-half cup of molasses, one-half cup of cold coffee, two cups of flour, one egg, seven tablespoons of melted butter, one teaspoon of cinnamon, not quite one teaspoon of cloves, all of one nutmeg, one teaspoon of soda, put in dry.—*Mrs. P. J. Van Vleet.*

For Mrs. J. C. T.—Three cups flour, one cup sugar, one cup currants, one-half cup butter, three eggs, one-half teaspoon saleratus. If this is baked in a moderate oven one and one-half hours it will keep nice and moist for six weeks if wanted.

SCRANTON, Pa.

MRS. A. S.

Delicious Lemon Jelly Cake.

Two cups of sugar, one cup of sweet milk, one-half cup of butter, three cups of flour, two teaspoons of cream tartar, one teaspoon of soda, three eggs. Bake in four layers.

For the jelly: Grate rind of two large or three small lemons, add juice of same with one cup of sugar, one-half cup of water, one egg, one teaspoon of butter, one tablespoon of flour. Mix the flour with a little of the water, boil until it thickens. This makes a delicious cake and will be better after having kept a week or ten days.—*Mrs. F. C. Allen.*

White Cake for Foundation of Layer Cakes.

One-half cup of butter, two cups of sugar, three cups flour, one cup of milk, whites of three eggs, three teaspoonfuls of baking powder.—*Mrs. J. D. Purdy.*

Almond Cream Cake.

Two cups of pulverized sugar, three cups of flour, one quarter cup of butter, one cup of sweet milk, three teaspoonfuls of baking powder, whites of four eggs, beaten very light, half teaspoonful of vanilla; bake in four layers. *Cream:* Whip one cup of sweet cream to a stiff froth, stir gradually into it one-half cup pulverized sugar, a few drops of vanilla. One pound of almonds blanched and chopped. Spread between layers quite thickly, and frost top and sides.—*Mrs. F. C. Allen.*

French Cream Cake.

One cup of sugar, three eggs beaten together, one and one-half cups of flour, two teaspoonfuls of baking powder well mixed dry, three tablespoonfuls of water; bake in two layers.

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Custard.

Take nearly a pint of milk, heat and when nearly boiling, add two small tablespoonfuls of corn starch wet with a little cold milk, two beaten eggs with one cup of sugar; cook and stir it all the time until it thickens enough to drop from a spoon without running, take from the stove, add one-half cup melted butter; when cool add two tablespoonfuls of vanilla. Turn cakes out on a board and split with a sharp knife, and spread cream between layers.—*Mrs. Blaine.*

Cocoanut Cake.

One cup of butter, two cups of sugar, one cup of sweet milk, one cup of cocoanut soaked in enough hot milk to cover it, one cup of corn starch, two cups of flour, three teaspoonfuls of baking powder, whites of eight eggs. Sprinkle cocoanut on top of icing made of two eggs.—*Mrs. J. B. Chapman.*

Hickory Nut Cake.

One cup of butter, two cups of sugar, three cups of flour, one cup of cold water, four eggs, one teaspoonful of soda, two teaspoonfuls of cream tartar, two cupfuls of hickory nut meats or walnuts.—*Mrs. G. L. McClure.*

Spice Cake without Eggs.

One cup of sugar, half cup of butter, one cup of sour milk, one teaspoonful of soda, one cup of raisins, one cup of currants, half teaspoonful of cloves, half teaspoonful of cinnamon, half nutmeg, two and a half cups of flour.—*Mrs. Hannah Jones.*

Black Chocolate Layer Cake.

One cup of butter, two cups of sugar, two and a half cups of flour, five eggs, one cup sour milk, one teaspoon of soda dissolved in a little boiling water, one half cake of baker's chocolate grated and put in the cake, before stirring in the flour. Bake in jelly tins in four layers. *Filling:* One pound of white sugar wet with little cold

water, add whites of three eggs slightly beaten, one-half cake grated chocolate. Cook in boiling water, until it thickens; flavor with vanilla. Spread between the layers and outside of cake. One-half the quantity makes a good sized cake.—*Mrs. Fred Thomas.*

Cream Puffs.

Two and one-half cups of water, two cups of flour, one cup butter, five eggs. Boil butter and water together; while boiling, add flour; when cold, add eggs well beaten with a pinch of soda. *Cream*: One-half cup of flour, one cup sugar, one pint of milk, three eggs. Boil all together. When cold fill the puffs.—*Mrs. J. N. Wilson.*

Puddings and Fancy Desserts.

“The proof of the pudding lies in the eating.”

Dutch Apple Pudding.

One pint of flour, two teaspoons of Baking powder, one-half teaspoon salt, two-thirds cup milk, one egg, two tablespoons butter. Mix salt and baking powder with the flour and rub through a sieve. Beat the egg light, and add milk; rub butter in the flour, pour the milk and egg on this and mix quickly and thoroughly. Spread some stewed apples in bottom of buttered baking pan and then add the above dough. Bake in quick oven for about twenty-five minutes. To be eaten with syrup or any preferred sauce.—*Mrs. M. H. Swartout.*

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Rice Pudding.

Two-thirds small cup rice, two quarts milk, a small piece butter, little salt, raisins to taste. Bake in a moderate oven. Stir often the first hour.—*Mrs. J. B. Chapman.*

Baked Indian Pudding.

Put one and one-half pints sweet milk to boil; as it begins to boil, stir in almost one pint Indian meal and a little salt. Let it boil a few minutes, remove and add one and one half pints milk, two tablespoons sugar, four eggs and spice, currants, raisins or plums to taste. Bake one hour in a deep dish. This makes enough for six persons.—*Mrs. Fanny M. Eastman.*

Snow Pudding.

Half box of gelatine soaked in a cup of cold water, the juice and rind of two lemons, half a cup of sugar. When gelatine is soft, put all together and pour a pint of boiling water over and let it stand a few minutes and strain. Set on ice. When it begins to thicken add half a pint of canned pineapple chopped fine. Beat until it looks like the beaten whites of eggs. Then add the whites of three eggs, beaten to a froth. Pour in molds and set in a cold place.—*Mrs. L. D. Meddick.*

Orange Pudding.

Slice four oranges in a dish. Pour over a cup of sugar. Stir two tablespoons cornstarch into one pint of warm water and boil. Add piece of butter. Squeeze in juice of one lemon. Cool this, boil custard and pour over the oranges. Whip whites of three eggs. Stir in three tablespoons sugar, spread over top. Eat cold.—*Mrs. C. P. Seeley.*

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Berry Float.

Whites of three eggs beaten to a stiff froth, three table-
spoons of sugar, enough berry juice or jelly to color it.
Make a boiled custard of the yolks to pour over it.—*Mrs.*
H. A. Porter.

Spanish Cream.

Dissolve one-half box gelatine in three-fourths quart of
milk for one hour. Let it come to a boil and stir in
yolks of three eggs in which has been beaten one half
cup of sugar. Take from the stove and pour in the
whites of the eggs beaten to a stiff froth. Flavor with
vanilla and pour in a mold.—*Mrs. Cruickshanks.*

Russian Cream.

One and one-half cups rich sweet cream, one cup of
sugar, four eggs, one-half box gelatine, vanilla to taste.
Dissolve the gelatine in the milk, add the yolks and
sugar; let it come to a boil; when cool, add the whites of
eggs. Serve with whipped cream or boiled custard.—
Anna Dunham.

Peach Meringue.

Put one quart milk, reserving one-half cupful, in a
saucepan. When it boils, add reserved milk, in which
two tablespoonfuls of corn starch are dissolved, stirring
constantly. When it thickens, remove from the fire,
and add one tablespoonful of butter, and let the mixture
cool. When cold, beat in yolks of three eggs until the
custard is light and add half cup of granulated sugar.
Cover bottom of buttered earthen baking dish with three
layers of ripe peaches quartered, sprinkling two table-
spoonfuls of sugar over them. Pour the custard gently
over the fruit and bake in quick oven for twenty min-
utes. When done cover the tops with whites of eggs,
beaten to stiff froth, sprinkling a little sugar over the
whites. Brown delicately in the oven and serve cold
with cream.—*Mrs. L. D. Meddick.*

Chocolate Blanc Mange.

One pint of cream, one cup of milk, half cup of sugar, quarter or half box of gelatine, one square of chocolate. Soak gelatine in half cup of milk; whip cream to stiff froth, scrape chocolate and add two tablespoonfuls of sugar and one tablespoonful of hot water. Set over fire till smooth and glossy, then stir it into the boiling milk. Add gelatine and rest of sugar. Beat mixture until it thickens, then add whipped cream.—*Mrs. G. W. Freligh.*

Snow Pudding.

Half box of gelatine soaked in a cup of cold water, the juice and rind of two lemons, half a cup of sugar. When gelatine is soft, put all together and pour a pint of boiling water on and let it stand a few minutes and strain. Set on ice. When it begins to thicken, beat until it looks like the beaten white of eggs. Then add the whites of three eggs, beaten to a froth. Pour in moulds and set in cold place.—*Mrs. J. E. Purcell.*

Ambrosia.

Eight fine oranges, half grated cocoanut, half cup powdered sugar.—*Mrs. G. W. Freligh.*

Velvet Cream.

One pint sweet milk or cream, one cup sugar, one cup wine, one ounce gelatine dissolved in a little warm water. Mix all together and cool.—*J. W. W.*

Lemon Jelly.

Three boxes gelatine, one pint cold water poured over it, four pounds white sugar, twelve lemons sliced thin and mixed with sugar, three quarts and one pint of boiling water poured over lemon and sugar. Let boiling water stand on lemons until you can bear your hand in it, then strain and add gelatine. Pour into moulds and set in a cold place.—*T. E. M.*

Coffee Jelly.

One pint sugar, one pint strong coffee, one and one-half pints boiling water. Soak one box gelatine for two hours in one-half pint cold water. Pour boiling water on it and when dissolved add sugar and coffee. Strain, and turn into moulds, and put in cold place to harden. To be served with sugar and cream.—*Mary Cruickshanks.*

Apple Snow.

Pulp of four baked apples (sour), one cup sugar, white of one egg. Beat white of egg, then add the sugar and apple and beat for half an hour. Make a custard of one pint of milk, three-fourths cup of sugar, yolks of two eggs, flavor. Serve when both are perfectly cold. It is better to bake the apples and make the custard the day before it is needed.—*Mrs. Seymour Horton.*

Plum Pudding.

Three eggs, one pound brown sugar, one pound suet, one large bowl buttermilk or sour, one pound raisins, one-half pound citron (about as much dried pear as citron would do, and dried plums instead of raisins), one or two tablespoons cinnamon, one-half teaspoon cloves, same of allspice, one teaspoon salt, then stir stiff with dried plums, one even teaspoon soda. Stir in flour same as for cake before putting in fruit. Bake in three tins or basins; be careful not to bake *too* brown; put in cold place; steams in slices best; will last weeks. Eat with sauce.—*C. E. Caywood.*

Apple Pudding.

Take six good sized apples, bake and put through colander, when cold, add whites of two eggs beaten very stiff, and two cups pulverized sugar, pinch of salt. Beat all together until stiff. Take the yolks of the eggs, make a thin cornstarch custard for dressing, or use whipped

cream. You can use any canned fruit, or dried fruit stewed, or stewed prunes. This is enough for twelve people.—*Mrs. S. C. Meddick.*

Banana Custard.

Yolks of four eggs, one-half cup sugar. Put into one pint of hot milk one tablespoon of cornstarch, pour over six sliced bananas, beat whites of eggs to a stiff froth, add a little sugar, put over top, and brown; eat cold.—*Mrs. C. P. Seeley.*

Sponge Pudding.

One pint of milk, four eggs, one-half cup flour, one-fourth cup butter, pinch of salt. Bring milk to a boil, stir in flour and butter. When cool add the eggs, beating whites and yolks separate. Bake in a quick oven, standing the pan in water. Eat as soon as baked. Use hard sauce of creamy softness.—*Mrs. L. D. Meddick.*

Chocolate Pudding.

One quart of sweet milk, five tablespoons of sugar. Heat until it begins to boil. Then add three tablespoons of cornstarch wet with a little cold milk, and a little melted chocolate. Cook five minutes and pour into moulds. Eat cold with custard sauce.—*Mrs. H. Leonard.*

Graham Pudding.

One teacup sweet milk, one teacup molasses, one teacup chopped raisins, two teacups graham flour, two teaspoons soda. Steam three hours. *Sauce:* One and one-half cups sugar, one cup butter, one cup hot water, juice of two lemons and grated rind, two eggs, yolks and whites beaten separately. Set in kettle till hot, then add the eggs.—*Mrs. J. N. Wilson.*

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Amber Apple Pudding.

Take of apples that outblush the cheek of Hebe, six, slice them thin as the shimmer of ice that flashes upon the bosom of your water pail in chill November, grate a quantity of bread crumbs fine as the drift of Sahara sands. Spread unto yourself within an earthen pudding dish alternate layers of apples and crumbs, sweetened with sugar and savory with nutmeg, yea, even moistened with water, and when a gentle heat of a moderate oven hath held your pudding one hour or until the apple is soft as the cheek of happy infancy, eat ye of it, garnished with sweetened cream.—*Mrs. Cruickshanks.*

Tapioca Pudding.

Soak three tablespoons of tapioca in water over night, pour off the water, put in one quart of boiling milk and boil ten minutes. Beat yolks of four eggs, add one cup of sugar, three tablespoons of cocoanut. Turn the boiling milk slowly on the mixture and stir in very fast. Set in boiling water and boil five minutes longer. Pour in pudding dish. Beat whites of eggs to stiff froth, with three tablespoons of sugar, spread over the pudding and sprinkle with cocoanut; set in the oven and brown five minutes. Eat cold.—*Mrs. Jas. D. Purdy.*

Fig Pudding.

One cup molasses, one cup suet chopped, one cup milk, three and one-fourth teacups flour, two eggs, one teaspoon soda, one teaspoon cinnamon, one-half nutmeg, one pint figs chopped. Mix molasses, suet, spice and figs; dissolve soda in tablespoonful of hot water and mix in milk. Then add this to the other ingredients. Beat eggs light and stir in; add the flour and beat thoroughly. Butter pudding dish, turn mixture into dish and steam five hours. Pudding sauce or maple syrup to be used with it.—*Mrs. G. W. Freligh.*

Cottage Pudding.

One cup sugar, butter size of a walnut, one-half cup sweet milk, two eggs, one and one-half cups flour, two teaspoons baking powder. Serve with lemon sauce.—*Mrs. W. M. Kinne.*

John's Delight.

Two and one-half cups bread crumbs rolled fine, one cup sweet milk, one cup molasses, one-half cup butter, one cup seeded raisins, one teaspoon cloves, one teaspoon cinnamon, one teaspoon soda, one egg. Steam two hours.

Sauce: One cup white sugar, one-half cup butter rubbed to a cream, one cup boiling milk. Stir in one tablespoon corn starch, pour over butter and sugar while hot. Beat well, flavor with juice of one lemon.—*Mrs. M. L. Eastman.*

Suet Pudding.

One pint of bread crumbs, very fine, one cup of molasses, one cup suet, fine, one cup sour milk, one cup brown sugar, one and one-half cups flour, one egg, one bowl raisins, seeded, one cup currants, a little citron, one-half teaspoon ground cinnamon, one-half teaspoon ground cloves, one-half teaspoon ground allspice, one-half teaspoon nutmeg, one teaspoon soda.

Sauce: Not quite a tablespoon of flour, a piece of butter stir in boiling water until thick. One cup brown sugar, nutmeg, flavor with wine or brandy. Steam the pudding two and one-half hours, the longer the better.—*Mrs. J. B. Thomas.*

Favorite Pudding.

One cup sugar, one-half cup milk, one egg two tablespoons melted butter, two cups flour, one-half teaspoon soda, one teaspoon cream tartar. Flavor. Put raspberry jam in bottom of dish, cover over with pudding and bake. Serve with whipped cream or cream and sugar.—*Mrs. Hermon Eastman.*

Quaker Pudding.

Six eggs beaten with nine or ten tablespoons of flour and one quart of milk. Bake twenty minutes.—*Mrs. C. S. Johnson.*

Pies.

*“Little Jack Horner sat in a corner
Eating his Christmas pie.”*

Imitation Mince Pie.

One cup of crackers rolled fine, two cups boiling water, one cup molasses, one cup sugar, one cup vinegar, one cup chopped raisins, one teaspoon ground cinnamon, one-half teaspoon ground cloves, butter the size of an egg. This quantity makes four pies.—*Mrs. Geo. W. Jacacks.*

Cream Pie.

Line a pie plate with crust and bake.

Cream: One pint of milk, three-fourths cup of sugar, one-third cup butter, three tablespoons flour, yolks of three eggs. Bring sugar, butter and part of milk to a boil, then add the beaten yolks and flour; stir smooth with rest of milk, cook until it thickens, and stir all the time, flavor and pour into crust, beat the white of one egg, and add three tablespoons of pulverized sugar, spread over top and brown.—*Mrs. Blaine.*

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Lemon Pie.

Roll the lemon before grating, grate yellow all off then squeeze juice out, add four yolks of eggs, one cup sugar, one cup water, one tablespoon flour. Put in crust and bake.

Frosting: Whites of four eggs beaten to a froth and sweeten a little; bake a light brown. *Mrs. Wm. Seeley.*

Pie Crust.

One large cup of flour, a scant half cup of lard, little salt and just enough cold water to roll out nicely. Rub lard into the flour and roll out as quickly as possible. This will make one pie.—*Mrs. DeLand.*

Pie Plant Pie.

One cup of pie plant, one cup of sugar, one egg, two tablespoons flour, a pinch of soda. Use with two crusts.—*Mrs. Seymour Horton.*

Pie Plant Pie.

One teacup of sugar, one tablespoon of flour, yolks of two eggs, one cup of sweet milk, one teaspoon of lemon, extract of rind of one lemon, one cup pie plant sliced thin and spread over the top. Bake with one crust and frost with the whites of two eggs and sugar.—*Mrs. Waterman Thomas.*

Lemon Pie.

One cup sugar, yolks of three eggs stirred to a cream; add tablespoon of flour, grate rind and juice of two lemons, one coffee cup milk. Bake with under crust. Make a meringue of whites of the eggs and three tablespoons of sugar; spread over the top of the pie. Brown in oven.—*Mrs. Fred Thomas.*

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Chocolate Pie.

Four tablespoons grated chocolate, one cup sugar, ten tablespoons cornstarch, two cups boiling water, yolks of two eggs. Stir ingredients all together, pouring in the water last and stir it at the same time, then boil until thick; add salt and flavoring and pour into crust. Beat whites of eggs, add three tablespoons sugar and pour it on the top. Brown in oven.—*Mrs. Seymour Horton.*

Chocolate Pie.

Heat together one coffee cupful of sweet milk and two tablespoons chocolate grated and melted, yolks of three eggs, three-fourths cup sugar, set to cool and flavor; have crust ready, not baked, put filling in and bake. When done, spread over the top the white of one egg beaten with three tablespoonfuls sugar; brown in oven.—*Mrs. W. F. Blaine.*

Pickles, Etc.

*“Thou shall be whipped with me and stewed in brine,
Smarting in lingering pickle.”*

Sweet Pickles.

Seven pounds fruit, three pounds sugar, cloves and cinnamon and one pint of vinegar, heat and pour over peaches or plums. Every third day scald over syrup for three times. For pears use same receipt, steaming pears until you can run a straw through them.—*Mrs. J. N. Wilson.*

Cucumber Catsup.

Pare and grate green cucumbers, drain pulp through sieve; to one quart of pulp add two tablespoons salt, four tablespoons black pepper, one teacup vinegar, one onion grated.—*Mrs. E. C. Howell.*

Green Tomato Pickles.

One peck green tomatoes, six large onions, one teacup salt, let stand over night; pour off brine and drain, then boil in two quarts water and one of vinegar, then drain. Take four quarts vinegar, two pounds sugar, one ounce mustard seed, two tablespoons cloves, two tablespoons cinnamon, two tablespoons ginger, two tablespoons ground mustard, one tablespoon cayenne pepper, put all together and boil fifteen minutes.—*Mrs. Abram Wilson.*

Chow-Chow.

One-half bushel green tomatoes, one dozen onions, one dozen green peppers, chopped fine; sprinkle over the mess one pint salt, and let stand over night; drain off the brine, and cover with good vinegar; let cook one hour slowly, then drain and pack in a jar; take two pounds sugar, two tablespoons cinnamon, one tablespoon allspice, one tablespoon cloves, one tablespoon pepper, one-half cup brown mustard, one pint horseradish, and vinegar enough to mix them. When boiling hot, pour over mess when packed in the jar, and tight, then it is ready for use and will keep for months.—*Mrs. E. C. Howell.*

Cold Catsup.

One quart tomatoes chopped fine, one onion, one green pepper, one-half pint sharp vinegar, one cup sugar, three teaspoons salt, two teaspoons cloves, two teaspoons allspice, two teaspoons celery seed, three teaspoons cinnamon. Take seed out of tomatoes. Bottle it.—*Mrs. E. C. Howell.*

Pickles which will Keep.

To one hundred cucumber pickles, add one pint fine salt, dissolved in boiling water and poured on them hot. Let it stand twenty-four hours; turn off and rinse. Then dissolve in boiling water a piece of alum the size of an egg, and pour it on the cucumbers. Let it stand six

hours, pour off and rinse. Then scald sufficient of the best cider vinegar to cover, spiced with half an ounce each of cloves, cinnamon, a little horseradish, and a cupful of sugar. Put this upon the cucumbers boiling hot, and you have nice brittle pickles, with no more trouble than when they are packed in salt.—*Mrs. L. D. Meddick.*

Cucumber Pickles.

Wash cucumbers in cold water, place in jar and sprinkle salt between layers. Pour boiling water over them. Let stand twenty-four hours, drain, cover with hot vinegar weakened with water. Let stand forty-eight hours. To one gallon of fresh vinegar add one ounce cloves, one one ounce allspice, two ounces cinnamon not ground, two ounces white mustard seed, one cup horseradish root, cut up, one cup of celery, cut up, alum size of an egg, one-half dozen green peppers chopped. Drain cucumbers and turn the hot spiced vinegar over them. Sweeten to taste. About two large cups of brown sugar.—*Mrs. DeLand.*

Mustard Pickles.

Equal quantities of small or sliced cucumbers, cauliflower pickled into flowerets and small button onions. Soak twenty-four hours in strong salt and water. Drain thoroughly and prepare as much vinegar as there were quarts of brine. To one quart of vinegar use one cup of sugar, half a cup of flour and one-fourth of a pound of ground mustard. Boil the sugar and vinegar and stir in the flour and mustard rubbed to a smooth paste. Add a tablespoonful of Tumeric or curry if liked.—*Mrs. G. B. Bristol.*

Pickled Ripe Cucumbers.

Pare and seed the cucumbers, sprinkle salt on them and a few small onions. Put in a jar and leave over night. In the morning wipe the salt off with a cloth and

pour cold vinegar over them and let stand twenty-four hours. Cook until tender. Then pour the vinegar off, add a little sugar, scald with red pepper in and pour on the onions and cucumbers. Put in last a large spoonful of mustard seed to a quart of the pickles.

Pickled Purple Cabbage.

Slice two heads of cabbage very fine, put in jar and sprinkle a little salt through it. Let stand over night, drain. To three pints of good vinegar, one good half cup of sugar, two teaspoons of ground cinnamon, two small teaspoons of cloves and a pinch of cayenne pepper. Boil and pour over cabbage three mornings in succession. Set away to cool.—*Mrs. Hayt.*

Baltimore Pickles.

Fifty green cucumbers, too large for whole cucumber pickles, but still fresh and green. Cut the cucumbers in round slices nearly an inch thick. Sprinkle salt over these, and let them lie over night. In the morning, drain off all the brine which has formed. In the bottom of a stone crock, arrange a layer about three inches thick of the cucumber slices. Over this layer, throw in a few thin slices of onion. Sprinkle in according to judgment and taste, black peppercorns, white mustard seed, a very little of tumeric and cayenne pepper. Fill in another layer of cucumbers and proceed as before. When all the cucumbers are packed in, pour on cold vinegar. Over the top layer, spread a paste of one-half cup sweet oil and ground mustard. Cover jar closely, and set away in cellar for six weeks. At the end of that time, stir the paste thoroughly through the contents of the jar. The pickles are then ready for use.—*Ellen K. Clark.*

Ginger Pears or Apples.

Pear and core five pounds of pears or Greening apples. Chop them and to them add five pounds of sugar, one-fourth pound of green or dried ginger root chopped fine,

the grated rind and juice of three lemons. Put all in a preserving kettle with about one-half cup of water to start it, and boil very hard for twenty-five minutes. Then boil gently on the back of the stove for one hour.—*Mrs. Meddick.*

Beet Salad.

Dressing for one quart chopped beets (boiled). One cup brown sugar, one cup vinegar, one tablespoon butter, one tablespoon mustard, one teaspoon salt, one-fourth teaspoon pepper. Let this boil thoroughly and then pour, boiling hot, over the chopped beets and let stand in a *covered* dish until ready to serve.—*Mrs. Jane B. Jones.*

Saratoga Sauce.

Five pounds currants, five pounds of sugar, two pounds of raisins seeded and chopped. Boil these about ten minutes, then add two quarts of pitted sour cherries, the same amount of sugar, two oranges, chopped fine and boil five or ten minutes longer.—*M. J. Beary.*

Beet Chowder.

One quart chopped beets, one quart of chopped cabbage, one tablespoon salt, one cup of sugar, one cup of grated horseradish. Cover with vinegar.—*Mrs. C. P. Seeley.*

Chili Sauce.

Twelve large ripe tomatoes, four small or two large green peppers, two large onions, two tablespoons of salt, scant cup of sugar, two cups of vinegar, one teaspoon each of cloves, cinnamon, nutmeg and ginger. Chop fine and cook thick.—*Mrs. Hoyt.*

Canning Green Corn.

Take the best sweet corn for table use; when tender cut from the cob before cooking; put in glass jars, and with

the small end of the potato masher, pack it tight; when full put on the rubber and screw on the cover almost tight, place cloth in the bottom of wash boiler, lay in the cans one over another, cover with cold water; when it comes to a boil, boil three hours; take out and screw on the covers perfectly tight. If the covers are not tight enough, then boiling water will get in. Corn put up in this way is as well as in summer, all the flavor is preserved and there is no trouble in keeping.—*Mrs. L. D. Meddick.*

Salads.

Salad Dressing.

Four tablespoons of butter, one of salt, one of flour, one of sugar, one of mustard, speck of cayenne pepper, one cup of milk, one and one-half cups of vinegar, three eggs. Set butter in double boiler, add flour and stir until smooth, then add milk and boil up, beat all the rest together and stir in boiling mixture. Cook until it thickens.—*Mrs. Abram Wilson.*

French Dressing for Lettuce.

Twelve tablespoons Olive oil, three of vinegar, one teaspoon of salt, one-half teaspoon of butter, a little onion juice, mix salt, pepper, oil and onion juice, then add vinegar. Beat with egg beater.—*Mrs. DeLand.*

Mayonnaise Dressing.

Yolks of three eggs, beaten; oil added gradually until as stiff as cake batter; saltspoon salt; lastly the white of one egg, beaten stiff; a little Cayenne pepper. This is very nice for lobster or chicken salad, or as a dressing for lettuce or celery.—*Mrs. DeLand.*

French Pea Salad.

Take two cans of French peas. Cook in their own liquor, then drain until perfectly dry. Pile high on flat dish and garnish with the yolks of hard boiled eggs, cut dice shape.

FOR THE DRESSING.—Two eggs, one cup of vinegar, nine tablespoons melted butter, two even teaspoons of mustard, two of salt, two of white pepper with a pinch of Cayenne, one tablespoon of sugar. Beat all the ingredients together. Cook in double boiler until smooth. Set away to cool. Just before serving add one cup of whipped cream. Stir thoroughly and pour over the peas.—*Mrs. H. Leonard.*

Chicken Salad.

Four yolks and one egg or four whole eggs, one-half teaspoon mustard, one-fourth teaspoon Cayenne pepper, six tablespoons vinegar, butter size of large egg, ten tablespoons cream, salt to taste. Do not put in cream until after dressing is cooked. Cook over water. This makes enough dressing for three chickens.—*Mrs. S. G. VanVleet.*

Dressing for Cabbage.

Three eggs or yolks of eggs, lump of butter size of egg, two tablespoons of sugar, twelve of vinegar, eight of cream, one-fourth teaspoon of mustard. Cook over water.—*Mrs. S. G. VanVleet.*

Dressing for Cabbage.

One head of cabbage chopped fine, one pint of vinegar, one dessert spoon of ground mustard, one-half cup of butter, one teacup of sugar. When this comes to a boil stir in three well-beaten eggs, then let it boil up and turn on the cabbage and cover close. This will keep three months in winter.—*Mrs. H. T. Jones.*

Plum Catsup.

Five pounds plums, one pint vinegar, three pounds light brown sugar, one tablespoon cinnamon. one table-

spoon cloves, two tablespoons allspice, one tablespoon black pepper, one-half teaspoon salt. After wiping plums, add the pint of vinegar, cook and steam through colander, then add sugar, spices, etc.; cook until quite thick, and bottle.—*Mrs. Fred. Thomas.*

Spiced Cherries or Other Fruit.

Seven pounds of fruit, three and one-half pounds sugar, one pint vinegar, one ounce cinnamon, one-half ounce cloves. Heat vinegar and sugar and scald fruit in it. Then add spice to syrup and boil all together for half an hour. Put fruit in crock and pour over it the hot liquid.—*Mrs. D. P. Seeley.*

Tomato Sauce.

One peck sliced ripe tomatoes, one quart vinegar, seven pounds sugar, two tablespoons cinnamon, two tablespoons cloves. Cook five hours.—*Mrs. N. N. Hayt.*

Ice-Cream, Sweets and Candies.

Cream Ice-Cream.

Two quarts of cream (not milk), one pound pulverized sugar, two eggs. Beat the eggs, then beat the sugar with them; then the cream. Let this just come to a boil, then remove from the fire. Flavor with vanilla. Strain through a very fine sieve. When cool put in freezer and freeze.—*M. E. M.*

Custard Ice-Cream.

Three quarts rich milk, eleven eggs, one coffee-cup of sugar, one teaspoonful of vanilla. Set pail in boiling water and cook eggs and milk together till it begins to thicken. Stir in sugar and vanilla when cool; then freeze.

Lemon Ice.

One box gelatine, three quarts of water, white of six eggs beaten to froth, juice of six lemons. Sweeten to taste and freeze.—*J. W. W.*

Chocolate Caramels.

Two coffee-cups of sugar, one coffee-cup of molasses, one coffee-cup of milk, half a tea-cup of butter. Boil together fifteen minutes, then add one cup of shaved chocolate, then boil till it hardens in water. Pour out thin in pans and cut in squares.—*Mrs. D. P. Seeley.*

Orange Ice.

To each quart of water use the grated rind and juice of three or four large oranges, the juice of one-half lemon and one pound of sugar; strain into the can before freezing.—*Mrs. W. S. Rich.*

Lemon Sherbet.

For six quarts of milk add four pint bowls of granulated sugar, the juice of one dozen lemons. Put the lemons in the sugar; do not put lemons in the milk until you are ready to freeze, to prevent curdling the milk.—*Mrs. Lambert Goodman.*

Orange Sherbet.

One tablespoon gelatine dissolved in one-half cup cold water. When soaked pour on one-half cup boiling water. Juice of two good sized oranges and two lemons, one pint sugar and one pint water, add the gelatine, stir until sugar is dissolved; strain and freeze.—*Mrs. Cyrus Kinne.*

Lemon Sherbet.

Juice of two lemons squeezed on a pint of sugar. Put in freezer with a quart of milk and freeze.—*Mrs. Seymour Horton.*

Frozen Pudding.

One large tablespoon gelatine, soaked in milk one hour, one large tablespoon cornstarch, one scant pint sugar, one cup of milk besides what is used with gelatine, one pint cream, one-half cup chopped fruit (preserved ginger and candied cherries), two eggs. Mix cornstarch and sugar together and add eggs, stir into boiling milk until it thickens, add gelatine, stir until well dissolved and strain. Freeze when quite cold. When half frozen add fruit. Let stand two hours before using.

Butter Scotch.

Boil together one cup sugar, one cup molasses, one-half cup butter, one tablespoon vinegar, one-fourth teaspoon of soda; stir frequently to prevent burning, and as soon as syrup will snap when tested in water, remove from fire and flavor to taste. Pour it upon a buttered tin in a sheet one-fourth inch thick and when nearly cold check it off into squares with a sharp knife.—*Mrs. Maynard Finton.*

Chocolate Caramels.

Stir together in a sauce pan four cups granulated sugar, three tablespoons of glucose or one-quarter teaspoon of cream of tartar and a cup of boiling water; boil this mixture until it will snap when tested. Then add a cup of cream, piece of butter size of an egg, and one-fourth cake of Baker's chocolate grated fine. Boil until it will snap in water; flavor and pour out.—*Mrs. M. J. Finton.*

Cocoanut Bars.

Place in a kettle two cups granulated sugar, one-half cup water, one-quarter teaspoon cream of tartar, and a piece of butter the size of a hickory nut. Boil until it will snap when dropped in cold water; then pour over two cups of sliced or grated cocoanut. When cool cut into bars.—*Mrs. L. C. Pitcher.*

Peanut Bars.

Boil together a cup of light brown sugar, cup of New Orleans molasses, half a cup of water, one-quarter teaspoon cream of tartar, and tablespoon of butter. As soon as candy will harden immediately when dropped from spoon into cold water, pour this over three cups of shelled freshly roasted peanuts, and when nearly cold cut with a sharp buttered knife, into inch wide bars.—*Mrs. L. C. Pitcher.*

Candied Popcorn.

Put into an iron kettle one cup of white sugar, one tablespoon of butter, one-half cup of water. Boil until it strings, then throw in three quarts of nicely popped corn. Stir briskly until candy is evenly distributed over corn. Take kettle from fire, stir until it is cooled a little and you have each grain separate and crystallized with sugar.—*Mrs. H. F. Jones.*

Salted Almonds.

Blanch one cup of almonds, stir into one tablespoon of melted butter, let them stand one hour, add one tablespoon salt and brown in the oven, stirring them often. Put upon soft porous paper or a towel while hot. The same rule is good for peanuts.—*Mrs. Seymour Horton.*

White Pulled Taffy.

One pound granulated sugar, nearly half a cup of vinegar, then add water enough to make cup half full. Lump of butter size of a walnut. Let boil until brittle when dropped in water. Flavor to taste. When cool enough pull same as molasses. You must not stir it when boiling or any other time, or it will go to sugar.

Molasses Candy.

Three cups yellow coffee sugar, half of cup molasses, one cup water, half teaspoonful cream tartar, butter size of walnut. Put cream tartar in, after it begins to boil and butter when nearly done. Pull when cool. Nice with nuts in.

Miscellaneous.

For Cleaning Tarnished Silver.

One half pound of salts of tartar, one half pound cyanide of potassa, dissolved in one gallon of soft water, Let it come to a boiling heat, then dip your silver, one piece at a time, then wash in warm suds. Your silver will look like new. Have used this for twelve years.—*Mrs. H. Leonard.*

For Burns.

Equal parts of lime water and sweet oil mixed.—*L. D. M.*

Sea Foam.

For cleaning the hair, taking grease spots and dirt from clothing, carpets, etc.: One quarter pound castile soap; cut fine and dissolve in one quart of hot soft water. When cold, add one ounce of ether, one ounce of glycerine, one ounce spirits of wine, four quarts of soft water. Mix thoroughly and keep tightly corked. Wet the goods before putting on the sea-foam.

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Sponge Cake to do

Eaten with Strawberry

1 Cup full of Powder
Sugar

1 Cup full of flour

1 quart brand & grain of

1/2 Lemon & 3-Long Egg

Separate the white &

yolks of the Eggs - &

beat the yolks to a thick

cream - & the whites to

a stiff dry froth - then

add the white to the

yolks bit-by-bit - with

small portions of flour &

sugar thoroughly incorporate

each installment until

all are blended to a

frothy mixture - fold the

whites in stead of beat -

some use 2 Cup of Sugar
instead of 1 - it makes it richer -

Sunshine Cake.

Caramel Cake

- 2 1/4 c. sifted cake flour.
- 2 1/4 tsp. baking powder.
- 1/2 tsp. salt.
- 1/2 c. shortening.
- 1 c. sugar.
- 2 eggs, well beaten.
- 3/4 c. milk.
- 1 tsp. vanilla.

Blend shortening and sugar, add eggs, beat well, and add dry ingredients which have been sifted together, alternately with milk. Bake in 2 greased 9-inch layer pans in moderate oven (375 degrees F.) 25 minutes. Frost with

Caramel Frosting

- 1 1/2 c. brown sugar, firmly packed.
- 1 1/2 c. granulated sugar.
- 1 1/2 c. milk.
- 2 tbsp. butter.

Combine ingredients, mix well, and boil without stirring until group forms a soft ball in cold water. Add butter, remove from fire, cool to lukewarm, and beat till thick and creamy and of right consistency to spread. Decorate with halves of pecan nuts.

2/3 Cup flour
star.

The Whilio.

add
a little

Whilio to a

add them

ly to the

them with

lifting

flavor.

7 Eggs
1/2 cup
Separate
Beat
the sugar
at a time
stiff
putly
yolks
the cream
there you

Bake 45 minutes in moderate oven.
March 9th 1909. M. W. Bulingann.

Snowshoe Cake.

7 Eggs. 1 Cup sugar. $\frac{2}{3}$ Cup flour

1 Teaspoonful Cream-tartar.

Separate the yolks from the Whites

Beat the yolks very light, add the sugar slowly, i - s - a little at a time - Beat the Whites to a stiff froth (till dry) & add them gently but very quickly to the yolks - then add the flour with the Cream-tartar after sifting them five times. Vanilla flavor.

Bake 45 minutes in moderate oven.

March 9th 1909. M. W. Dulingann.

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