

COOK BOOK.



Published by

The King's Daughters

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St. Stephen's Church,

ROMULUS, N. Y.

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"Therefore all things whatsoever ye would that men should do to you, do you even so to them."—*Matt. 7:12.*

COOK BOOK.



PUBLISHED BY

THE KING'S DAUGHTERS,

OF

ST. STEPHEN'S CHURCH.

ROMULUS, SENECA CO., N. Y.,
1896.

Cook Book



PRESS OF W. F. HUMPHREY, GENEVA, N. Y.

THE KING & BARRON

ST. STEPHEN'S CHURCH

NEW YORK

The King's Daughters' Cook Book.

Soup.

*“ Some like it hot,
Some like it cold,
Some like it in the pot,
Nine days old.”*

Noodles for Soup.—Rub into two eggs as much sifted flour as they will absorb; pinch of salt; roll thin as a wafer, dust over a little flour, roll over and over into a roll, cut in thin slices, shake out into long strips, put them into soup and boil ten minutes.—*E. J. C.*

Beef Soup.—Put the meat on stove in cold water to extract the juices. Three pounds of beef boiled slowly three hours, then an onion chopped fine, one cupful of pearl barley, previously washed and soaked half an hour, and boil an hour longer. Add water sufficient to have two quarts of soup when done. Season to taste with pepper and salt.—*Mrs. Joshua Hinkley.*

Potato Soup.—Six boiled and mashed potatoes, one quart of milk, one-fourth pound of butter; season with pepper and salt; while mashing add the butter and pour in gradually the boiling milk. Stir well and strain through a sieve; heat once more. Beat up an egg, put in the tureen and pour over it the soup when ready to serve.—*M. N. J.*

Bean Soup.—One quart of dried beans, not quite one-half pound of salt pork. Put over in the morning in cold

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water, bring to a boil, and drain off the water; repeat this twice. Then boil steadily for five hours. Season with salt and pepper. Just before serving pass through a colander, rubbing all the thick part through with a wooden spoon. The beans should be soaked over night and water should be added while boiling.—*Miss Martha Sayre.*

Dice for Soups.—Cut slices of bread and butter, then cut into small squares, put into a pan, butter side up, and brown in a quick oven.—*J. N. M.*

Oyster Soup.—Take forty large oysters for this soup. One quart of milk, and enough of the strained liquor and cold water to make one pint. Add this with a little salt and a large piece of butter to the milk. Let it come to a boil. Add the oysters and let it boil up once. If desired thicken with a little rolled crackers.—*C. W. D.*

Tomato Soup.—One pint canned tomatoes or four large raw ones; cut up fine, add one quart boiling water and let them boil, add a tablespoonful of soda. When it will foam, immediately add a pint of sweet milk, with salt, pepper and plenty of butter. When this boils add eight small crackers rolled fine, and serve.—*Mrs. J. Monroe.*

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Cream Salmon.—One can of salmon minced fine ; draw off the liquid and throw away. For the dressing boil one pint of milk, two tablespoonsful of butter, salt and pepper to taste. Have ready one pint of fine bread crumbs, place a layer in the bottom of the dish, then a layer of fish, then a layer of dressing and so on having crumbs for the last layer. Bake till brown.—*Mrs. Wm. O' Hanlon.*

Clam Chowder.—One can or twenty-four clams, two onions, one large slice of salt pork, six Boston crackers, two good sized potatoes, three ripe tomatoes, one quart of sweet milk. Slice the onions, potatoes and tomatoes separately, chop the pork and lay it in the bottom of the soup pot. When nicely browned, turn in the clam liquid, then a layer of potatoes, one of onions and one of tomatoes, one of split crackers, one of clams, pepper and salt. Continue till all ingredients are used, crackers on top. Pour in just water enough to cover. Cook until the vegetables are done, remove from the stove and add the milk which has been boiled with a piece of butter the size of an egg, in a separate dish.—*Mrs. William P. Goodman.*

Lobster Salad.—Two lobsters picked fine, four heads fresh lettuce ; cut, put in dish with lobster. Boil three or four eggs ; mash the yolks, add three tablespoons melted butter, teaspoon mustard, cayenne pepper and salt, two teaspoons sugar, one cup vinegar. Beat together and pour over the lobster, lettuce and chopped whites of eggs.

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Baked Fish.—Make a dressing of bread crumbs, two tablespoonsful of minced onion, some chopped parsley, a little butter, one tablespoonful chopped suet, salt and pepper and a beated egg. Stuff the fish and sew or tie securely. Place in a pan with hot water, lay pieces of pork on top with a little pepper and salt and bake. A small fish will bake in thirty minutes, a large one in one hour.—*J. N. M.*

Codfish Balls.—Flake very fine one teacup cold boiled codfish. Have ready two teacupsful mashed potatoes, mash the fish and potatoes together with a vegetable masher, add one egg well beaten, four taplespoonsful milk or cream, one tablespoonful butter and dash of cayenne pepper. Beat all together, roll in small balls, dip in beaten egg, dust with cracker dust and fry in very hot drippings. Three minutes will cook them enough. Garnish them with cress.—*Mrs. F. J. Merrill.*

Salmon Croquettes.—One can salmon, three tomatoes, pepper and salt, add cracker crumbs to make it stiff. Dip in cracker crumbs and fry.—*Miss M. J.*

Scalloped Oysters.—One quart oysters. Put in a colander, drain off the juice and wash carefully to remove all bits of shell. Butter a deep pudding dish, cover the bottom with cracker crumbs (not too fine), season with salt, pepper and bits of butter, then a layer of oysters, seasoned, a layer of crackers, then oysters, until oysters are used. Put cracker crumbs on top with bits of butter. Pour over a few tablespoonsful of the oyster liquid strained, and one cup cream. Bake, covered one-half hour, uncovered one-half hour.—*Mrs. R. S. Giddings.*

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Bread.

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Yeast.—Soak two yeast cakes in a pint of warm water. Mash twelve boiled potatoes, to this add two large spoons of sugar, two of salt and three of flour, one quart of boiling water and one quart of cold water. When little more than lukewarm add the yeast cakes and keep in a warm place until it foams.

To make rolls with this yeast: Use one cup of yeast, cup half full of good lard filled up with hot water, one egg well beaten, four tablespoons of sugar, knead into a loaf like bread, and place in an earthen bowl that has been well greased. When light turn out on bread board, roll about one inch thick, cut with biscuit cutter, press through the middle with rolling pin, butter one side, fold over on itself. When creamy light bake in a hot oven ten minutes.—*E. J. H.*

Johnny Cake.—One cupful corn meal, one-fourth cupful sugar, one cupful flour, one-half teaspoonful salt, two teaspoonsful baking powder, one egg, one cupful milk, one teaspoonful melted butter.—*Mrs. R. S. Giddings.*

Johnny Cake.—Two cups flour, one cup sweet milk, one cup meal, one-half cup sugar, three eggs, three teaspoons baking powder, one-half cup butter.—*Mrs. S. B. Yerkes.*

Graham Bread.—One egg, one-half cup brown sugar or molasses, two cups buttermilk, three cups graham flour, two teaspoons soda, one teaspoon of salt, stir all together and bake at once. This makes one loaf.—*Maude Leah Hinkley.*

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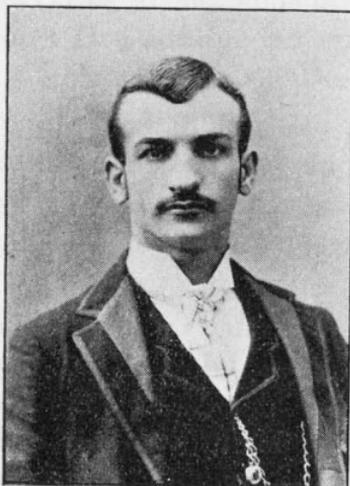
Graham Gems.—One and one-half cups sour milk, one half cup molasses, one teaspoonful soda, one of salt, two tablespoonsful corn meal, graham enough for batter not too stiff. Requires a hot oven.—*Mrs. C. V. Crane.*

Muffins.—One-half cup butter, scant one-half cup sugar, beat together, two eggs, whites and yolks beaten separately and added to the butter and sugar, one cup milk, two and one-half cups of flour, two heaping teaspoonsful baking powder.—*Mrs. C. V. Crane.*

Buns.—Take two small bowls or coffee cups of bread dough (when it is ready to put into loaves), one teacup of sugar, one egg, a little butter and enough flour to make it stiff as biscuit, roll it out about one-half inch thick, sprinkle with currants and lightly with cinnamon, roll it up in a long roll and cut off in slices an inch thick, brush the top with milk, sprinkle with sugar, let it get very light, bake twenty minutes to half hour.—*Mrs. William P. Goodman.*

Oatmeal Cakes.—Two cupsful oatmeal, two cupsful of flour, one-half cupful of sugar, one-half cupful of shortening (suet or lard), one-half cupful warm water, one teaspoon of salt, one-half teaspoon of soda. First mix well together the oatmeal, flour, sugar and salt. Melt the shortening and dissolve the soda in the warm water and pour the flour into the mixture as quickly as possible. Turn it on the molding board and roll smoothly until about one-quarter of an inch thick, cut up in small cakes any size preferred. Then roll each cake very thin and bake in rather slow heat until well browned.—*Mrs. A. T. Van Nostrand.*

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Cream Puffs.—One cup boiling water, one cup sifted flour, one-half butter. Boil all together, set away to cool, then add four unbeaten eggs, stir till smooth, bake in gem pans or drop in small lump in tins.

Filling.—One cup sweet milk, three-fourths cup sugar, one egg, heat milk in double boiler with sugar, when hot add beaten egg and corn starch, one tablespoon corn starch. Nice for large cake.—*Mrs. C. C. Pontius.*

Cream Puffs.—One-half cup of butter melted in one cup of hot water, put in a small tin pan on the stove to boil; while boiling stir in one cup of flour, take off and let cool; when cold stir in three eggs, one after the other without beating. Drop on buttered tins, bake in a hot oven twenty to thirty minutes.

Filling.—One cup of milk, one egg, one-half cup sugar, thicken with corn starch and flavor with vanilla.—*Mrs. Wm. O' Hanlon.*

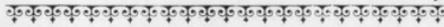
Raisin Puffs.—Two eggs, two tablespoons of sugar, one cup of sweet milk, two cups flour, four tablespoons of butter, three tablespoons baking powder, one cup of chopped raisins. Steam one-half hour in cups.—*Mrs. A. H. Brooks.*

Tapioca Cream.—Soak three tablespoons of tapioca over night in water, pour off water and put the tapioca in one quart of milk, boil ten minutes; beat yolks of four eggs. With one cup sugar add three tablespoons prepared cocoanut, stir and boil for five minutes; pour in a pudding dish; beat the whites of four eggs with three table-

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spoons sugar and four tablespoons cocoanut. Brown slightly in oven.—*Martha Sayre.*

Lemon Sponge.—One ounce of gelatine ; pour over this one cup of cold water. Let stand one hour, then add one cup of hot water, one cup of white sugar, and juice of two lemons. When this is cold add the beaten whites of two eggs ; beat all together until it thickens and is quite white ; put in a mold first wet with cold water ; place on ice or in a cool place till wanted. To be eaten with whipped cream or a soft boiled custard.—*E. Jean Hinkley.*

Coffee Jelly.—One-half box Cox's gelatine, half pint of cold water ; when dissolved add half pint of boiling water, one-half pint strong liquid coffee, one cup sugar. This can be used for lemon jelly by substituting one and one-half lemons in place of the coffee.—*Ida May Farlin.*

Quennellens.—For the crust, first dissolve a piece of baking ammonia about the size of a hickorynut in a large cup of water ; then into four cups of flour work thoroughly one cup of lard, using the ammonia water to wet it with, but only enough to make it the right consistency to roll, which should be rather thicker than for pies. Cut in pieces three by four inches and fill with the following mixture : Two pounds of seedless raisins, one pound of English currants, one-fourth pound of citron, chopped fine ; to this add the juice and grated rind of one lemon and one tablespoon of brandy. Of this mixture place one good tablespoon on each square of crust. Wet the edges and fold them and press together. Place on tins and bake in a moderate oven, being careful not to brown. When cool, roll in confectioner's sugar.—*E. J. H.*

Mince Meat.—Four pounds of chopped beef, eight pounds of chopped apples, three generous cupfuls of minced suet, one and one-half cups of butter, one pint of molasses, three tablespoons of ground cinnamon, three

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tablespoonfuls of ground cloves, two tablespoonfuls of salt, two pounds of seedless raisins, two pounds of light brown sugar, two pounds of granulated sugar, a pint of currant jelly, a pint of pickled peach liquor and cider sufficient to moisten. Cook two hours.—*Mrs. A. S. VanNostrand.*

Chocolate Pie.—Take four teaspoonsful of grated chocolate, one pint milk, yolks of two eggs, two tablespoonfuls of cornstarch, six of sugar. Let this boil until it thickens. Bake a crust and fill it with the mixture. Make a frosting of the whites of the eggs, spread it over the top and brown it in the oven.—*Mrs. C. V. Crane.*

Green Tomato Pie.—One pint green tomatoes chopped fine, three good sized apples chopped fine, two cups sugar, one-half cup vinegar, one teaspoon ground cloves, one teaspoon cinnamon, one teaspoon allspice, one cup seeded and chopped raisins, a little salt. This makes three pies.—*Miss Jane Blain.*

Raisin Pie.—One cup raisins seeded and chopped, one cup granulated sugar filled with cold water, one egg, juice of one lemon, one teaspoon of cornstarch, one tablespoon of butter. Bake with two crusts.—*E. Jean Hinkley.*

Lemon Frosted Rice Pudding.—One scant ^{cup.}teaspoonful of well washed rice boiled soft. Put this in your pudding dish, add the grated rind of a lemon, six tablespoonfuls of sugar, the yolks of two eggs beaten, a little more than a pint of milk and a pinch of salt; bake one hour till brown. For frosting, beat stiff the whites of two eggs, one cup of powdered sugar and the juice of one lemon; beat until stiff, spread over the pudding when cold and place in oven to brown.—*Miss Wilbur.*

Chocolate Pudding.—One quart of sweet milk, two eggs, one square of chocolate melted or grated, one heaping

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cup of sugar, three tablespoons of cornstarch, one tablespoon of vanilla. Cook in a double boiler, mold in cup. Serve with whipped cream or sweetened cream.—*Mary H. Goodman.*

Prune Pudding.—Stew one-half pound prunes until very soft using as little water as possible. Take out the pits, after which put the prunes through a colander. Beat the whites of six eggs very stiff, add a cup of powdered sugar and mix with the prunes. Bake fifteen minutes in a moderate oven. To be eaten cold with whipped cream.—*Martha Sayre.*

Suet Pudding—One cup molasses, one cup raisins (seeded and chopped), one cup chopped suet, one cup of sweet milk, three and one-half cups flour, one teaspoon soda, one cup currants, one-half teaspoon cloves, one teaspoon cinnamon, a little salt. Steam three hours. Serve with brandy sauce or lemon sauce.—*Mrs. William P. Goodman.*

Pudding Graham.—One-half cup of molasses, one-quarter cup of milk, one-half teaspoon of soda, one and one-half cups of graham flour, one teacup of raisins. Spice to taste. Steam four hours. *Sauce for pudding.*—One cup sugar, one-half cup butter, beat to a cream; add one beaten egg, one tablespoon of flour wet with cold water, add one-half pint of boiling water; let all boil for a few minutes stirring constantly.—*Mrs. A. H. Brooks.*

Graham Pudding.—One cup molasses, one cup sweet milk, two cups graham flour, one teaspoon soda. Steam two and one half hours. *Sauce for same.*—Melt heaping tablespoon butter, add two tablespoons flour and one and one-half cups hot water, cook as for drawn butter, then add one and one-half cups brown sugar; after sugar is dissolved add two teaspoons lemon juice and a little nutmeg.—*Mrs. R. S. Giddings.*

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Suet Pudding.—One teaspoon soda, one-half teaspoon salt, one-half teaspoon cinnamon, one-half teaspoon nutmeg, one-quarter teaspoon cloves, two-thirds cup butter or suet, one cup chopped raisins, one cup milk or water, one cup molasses. *Hard Sauce.*—One-quarter cup butter, one-half cup sugar, one-half teaspoon lemon or vanilla.—*Mrs. R. S. Giddings.*

Plum Pudding.—One cup molasses, one cup suet (chopped), one cup milk, three and one-half cup flour, one cup raisins, one egg, one teaspoon soda, one teaspoon salt. Spice to taste. Serve with brandy sauce. Steam pudding two or three hours.—*Martha Hinkley.*

Apple Tarts.—Pare, quarter, core and boil in a half teacup of water until very soft, ten large tart apples; beat till very smooth, then add the yolks of six eggs or three whole eggs, juice and grated rind of two lemons, one-half cup butter, one and one-half cup sugar, or more if not sweet enough; beat all thoroughly, line little tart tins with puff-paste and fill with the mixture. Bake five minutes in a hot oven. If wanted very nice, take the whites of the six eggs, mix with six tablespoons pulverized sugar, spread on the top of the tarts, return to the oven to slightly brown.—*Miss Kate Davis.*

Dutch Apple Cake.—One pint flour, one-half teaspoon salt, one-half teaspoon soda, one teaspoon cream tartar, one-quarter cup butter, one egg, four sour apples cut in eighths, two tablespoons sugar. Mix dry ingredients in order. Beat eggs and mix with milk and stir in dry mixture. Press apples in the dough after it is in pan for baking and sprinkle the sugar over. *Sauce.*—Beat the whites of two eggs and one cup sugar. Scald sixteen tablespoons milk and add the eggs and sugar with flavoring when ready for the table.—*Mrs. R. S. Giddings.*

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They would not fear a bite—No, not a munch,
But melted away like ice."*

Corn Starch Cake.—Three cups sugar, one cup butter, three cups flour, one cup corn starch, one cup sweet milk, two teaspoons cream tartar, one teaspoon soda, whites twelve eggs. Flavor.—*Nellie C. Steele.*

Fruit Cake.—One pound butter, one pound sugar, one pound flour, ten eggs, one cup molasses, soda to make it foam, two pounds of seeded raisins, two pounds currants, one pound citron, one pound figs, one pound almonds, one glass of brandy, two wineglasses of wine, four teaspoons cinnamon, two teaspoons cloves, two teaspoons of mace. Bake six hours in a slow oven.—*Miss Jane Blain.*

Kartoffel Kouchen.—One cup butter, two cups sugar beaten to a cream, four eggs added one at a time well beaten, two and one-half cups flour, one cup chopped almonds, one cup grated chocolate, one cup cold boiled potatoes grated, small cup sweet milk, one teaspoon cinnamon, one-half teaspoon cloves, two and one-half teaspoons baking powder.—*Miss Jane Blain.*

White Fruit Cake.—One cup butter, two cups sugar, one cup sweet milk, three cups flour, whites of seven eggs, two even teaspoons baking powder, one pound each of raisins, figs, dates and blanched almonds, one-fourth pound citron, cut all fine and steam until soft before putting in the cake. Beat the cake well before adding the fruit. Stir fruit in last with a sifting of flour over it. Bake slowly.—*Miss Jane Blain.*

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White Sponge Cake.—One teacup even full of sifted flour, add one teaspoon of cream tartar, sift again twice, one and one-half cups of sifted granulated sugar, whites of eleven eggs beaten stiff. Add the sugar and flour by stirring, do not beat it. Flavor with vanilla. Bake forty minutes in an ungreased pan, invert pan on cup and let stand until cake is cold.—*Miss Jane Blain.*

Roll Jelly Cake.—Four eggs, four tablespoons butter, three tablespoons sweet milk, one cup sugar, one cup flour, one teaspoon cream tartar, one-half teaspoon soda. When baked spread with jelly and roll at once.—*Miss Jane Blain.*

Marble Cake.—One cup of white sugar, one-half cup of butter, one quarter cup of sweet milk, one and one-half cups of flour, whites of four eggs, two scant teaspoons of baking powder. *Dark Part.*—One cup of brown sugar, one-half cup of butter, one-quarter cup of sour milk, one-quarter cup of molasses, two cups of flour, one-half teaspoon of soda, one teaspoon of cloves, two teaspoons of cinnamon, yolks of four eggs.—*Mrs. J. N. Wyckoff.*

Roll Jelly Cake.—Three eggs, the yolks beaten with one cup of sugar, two tablespoonsful of sweet milk. Beat the whites to a froth, then beat thoroughly with the yolks and sugar. Mix one heaping teaspoonful of baking powder with one cup of flour. Add to the other ingredients. Flavor with lemon and bake immediately in moderately hot oven. When hot remove from pan and lay on a cloth, wet with cold water. Spread with jelly and roll quickly. Sprinkle with powdered sugar.—*Mrs. Wm. O' Hanlon.*

Hickory Nut Cake.—One and one-half cups sugar (white), one-half cup butter, three-fourths cup sweet milk, two cups flour, whites of four eggs, two teaspoons baking powder, one cup of chopped meats. Very nice.—*E. J. H.*

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Caramel Cake.—One and a half cups sugar, three-fourth cup butter, half cup milk, two and a fourth cups flour, three eggs, one and a half heaping teaspoons baking powder or a small teaspoon soda and two teaspoons cream tartar; bake in jelly tins. Make caramel as follows: Butter size of an egg, pint brown sugar, half cup milk or water, half cake chocolate; boil twenty minutes (or until thick enough) and pour over cakes while warm, piling the layers one upon the other. For frosting for top of cake: Take white of two eggs, one and a half cups sugar, teaspoon of vanilla, three heaping teaspoons grated chocolate.—

Miss Kate Davis.

Ginger Bread.—One gallon molasses or strained honey, one and a quarter pounds butter, quarter pound soda stirred in a half teacup sweet milk, teaspoon of alum dissolved in just enough water to cover it, flour to make it stiff enough to roll out. Put the molasses in a very large dish, add the soda and butter melted, then all the other ingredients; mix in the evening and set in a warm place to rise over night; in the morning knead it a long time like bread, roll into squares half an inch thick, and bake in an oven heated about right for bread. To make it glossy. Rub over the top just before putting it into the oven, the following: One well beaten egg, the same amount or a little more sweet cream, stirring cream and egg well together. This ginger bread will keep an unlimited time. The receipt is complete without ginger, but two tablespoons may be used if preferred. Over fifty years old, and formerly used for general muster days.

Fig Jelly for Cake.—One-half pound figs chopped fine, one cup water, one cup sugar, boil until soft like paste or jelly, then add two tablespoons brandy, two tablespoons vanilla. When cold put between white layer cake.—
Martha Sayre.

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Caramel Filling for Cake.—Two large cups of brown sugar, butter size of an egg, two-thirds cup of cream, boil until thickens, flavor to taste ; you can add chocolate.—*Martha Sayre.*

Sour Cream Filling for Cakes.—One cup sour cream, one cup sugar, one tablespoon flour, boil cream and sugar together, then add flour. When cold stir in one cup chopped English walnuts or hickory nut meats.—*Mrs. C. C. Pontius.*

Gold and Silver Cake.—White : One coffee cup sweet milk, two coffee cups sugar, one coffee cup butter, four coffee cups flour, one teaspoon soda, two teaspoons cream tartar, two teaspoons lemon extract, whites of eight eggs. Yellow : One teacup sugar, three-fourth teacup butter, one-fourth teacup milk, two teacups flour, one teaspoon cream tartar, one-half teaspoon soda, yolks eight eggs.—*Nellie C. Steele.*

Scripture Cake.—One cup butter, Judges v, 25 ; two cups sugar, Jeremiah vi, 20 ; one cup water, Genesis xxiv, 17 ; three and one-half cups flour (prepared) I Kings iv, 22 ; six eggs, Isaiah x, 14 ; pinch of salt, Leviticus ii, 13, spice to taste, I Kings x, 10 ; two cups raisins, I Samuel xxx, 12 ; two cups figs, I Samuel xxx, 12 ; one cup almonds, Numbers xvii, 8 ; one tablespoon honey, Matthew iii, 4. Follow Solomon's advice for making good boys and you will have a fine cake. Proverbs xiii, 24.—*E. Jean Hinckley.*

Soft Molasses Cake.—Half a cupful of sugar, one cupful each of butter, molasses and boiling water, two teaspoons of soda, one egg, three teacups of sifted flour, two teaspoons of cinnamon and one teaspoon of ginger. Pour the boiling water on the soda, mix thoroughly and bake in a moderately hot oven.—*Mrs. William P. Goodman.*

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Chocolate Layer Cake.—One and one-half cups white sugar, one-half cup butter (scant), two eggs, one-half cup sour milk, one heaping teaspoonful soda, two cups flour, one tablespoon vanilla, 2 squares Baker's chocolate (grated), one-half cup boiling water poured on chocolate. Add the chocolate the last thing before baking. Three layers.—*Mrs. Floyd Manee.*

Raspberry Cream Cake.—Two cups sugar, one-half cup butter, one cup sweet milk, two and one-half cups flour, three eggs, one teaspoon soda, two teaspoons cream tartar. *Filling.*—One cup granulated sugar, the white of one egg, one cup red raspberry juice (Cuthberts preferred), add together and beat one-half hour.—*Nellie C. Steele.*

Bread Cake.—Take of bread dough when ready for the tins, one pint, mix thoroughly with this two cups of sugar, one cup butter, two eggs well beaten, one-half teaspoon soda sifted with one-half cup of flour, two teaspoons cinnamon, one teaspoon cloves and a little nutmeg, one cup seeded raisins; put in buttered tins to rise, when light bake in moderate oven.—*E. Jean Hinckley.*

Cream Coconut Cake.—Two cups of white sugar, four tablespoons of butter, one cup of sweet milk, whites of four eggs or two whole eggs, four cups of sifted flour, four teaspoons baking powder. Bake in four tins. *Filling for Cake.*—One cup of sweet milk made boiling hot, to this add one tablespoon of corn starch stirred with a little cold milk, cook over steam, then add five tablespoons of sugar, one cup of coconut, one tablespoon of butter and whites of two eggs beaten stiff; when cool put between layers.—*E. Jean Hinckley.*

Chocolate Cake.—Two cups sugar, two-thirds cup butter, one cup buttermilk, one tablespoon soda, three cups flour, two of grated chocolate, yolks of five eggs, whites of two. Bake in six layers. *Filling.*—One lb. powdered

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sugar, enough water to dissolve it, whites of three well beaten eggs, four of Baker's chocolate. Boil all until thick; when nearly cold, add two-thirds cup cocoanut.—

Martha Sayre.

Pound Cake.—One and one-half cups flour, one and one-half cups sugar, one cup butter, one cup of eggs, beat butter and flour to a cream, beat egg and sugar very light, beat all together and add one-half teaspoon baking powder, flavor with vanilla and lemon.—*Martha Sayre.*

Sponge Cake.—To the beaten whites of five eggs, add one cup of sifted granulated sugar, juice of one-half lemon, beaten yolks of five eggs, one cup of flour sifted four times. Bake forty minutes.—*Mrs. S. B. Yerkes.*

Railroad Cake.—One cup sugar, one egg, one-half cup sweet milk, one and one-half teaspoon baking powder, one and one-half cups flour, butter the size of a walnut. Lemon —*Mrs. Floyd Manee.*

Lemon Jelly Cake.—Two cups sugar, two-thirds cup butter, four eggs, one-half cup milk, three cups flour, three teaspoons baking powder. *Lemon Filling.*—One egg, one cup sugar, one lemon, one cup water, piece of butter size of a walnut, one teaspoon cornstarch; mix the cornstarch in a little cold water and fill the cup with boiling water. Boil all together.—*Mrs. A. H. Brooks.*

Black Chocolate Cake.—Two cups sugar, one cup butter, one cup sour milk, three cups flour, four eggs, one teaspoonful soda, one-half cake chocolate, grated and put in the cake before stirring in the flour. Bake in three layers. *Filling.*—One cup sugar, one-half cup grated chocolate, wet with a little sweet milk. Let cook and then stir in one egg well beaten. Flavor with vanilla.—*Miss Wilbur.*

Spice Cake.—Four eggs, leaving out whites of two, two cups brown sugar, one-half cup melted butter, one-half

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cup sour milk (or buttermilk), one-half teaspoon soda, two teaspoons cinnamon, one and one-half of cloves, one-half teaspoon nutmeg, two cups flour; dissolve soda in milk, bake in layers and put together with boiled frosting. Take one and one-half cups white sugar, boil with a little water and beating in the whites of two eggs. Flavor as you like.—*Martha Sayre.*

Sponge Cake.—Three eggs, one cup sugar, one cup flour, three tablespoons milk or water, three teaspoons baking powder.—*Mrs. C. C. Pontius.*

Cream Cake.—Break two eggs in a cup and fill the cup with cream; one cup sugar, one and one-half cups flour, two teaspoons baking powder, little salt, lemon; can be used as a loaf or layer cake.—*Mrs. Floyd Manee.*

For Cream Cake.—Whites of five eggs, one and one-half cups sugar, one-half cup butter, beaten together, one cup milk, three cups flour, two heaping teaspoonfuls baking powder.—*F. C.*

Chocolate Cake.—One and one-half cups sugar, one egg, one-fourth cup butter, one cup sweet milk, two teaspoonfuls baking powder, and two cups flour. Flavor to taste. Bake in three layers. *Filling.*—Boil one cup sugar, then add the white of one egg and one cup grated chocolate. Stir until cold. Flavor with vanilla.—*Miss Wilbur.*

Sponge Cake.—One cup sugar, three eggs, one cup flour, one tablespoon hot water, one and one-half teaspoons baking powder.—*Mrs. A. H. Brooks.*

Coffee Cake.—One and one-half cups sugar, one-half cup molasses, one cup butter, one cup cold coffee, three ⁵ cups flour, one teaspoon soda, one teaspoon ground cloves, one teaspoon cinnamon, two teacups raisins.—*Mrs. A. H. Brooks.*

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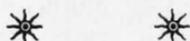
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Silver Cake.—One cup butter, two cups sugar, one cup sweet cream, four cups flour, the whites of eight eggs, three teaspoons baking powder.—*Mrs. A. H. Brooks.*

Hickorynut Cake.—Two cups sugar, two-thirds cup butter, one cup milk, three eggs, three cups flour, three teaspoons baking powder, one cup chopped meats. Bake in shallow tins about two inches high. Frost and cut in squares, with hickorynut or English walnut meat on each square.—*Mrs. J. N. Wyckoff.*

Dark Chocolate Cake.—One-half cup of butter, two cups brown sugar, two eggs well beaten, one cup sweet milk, three cups flour, three teaspoons baking powder, three squares of chocolate melted or grated.—*Mrs. William P. Goodman.*

White Sponge Cake.—One cup powdered sugar, one-half cup flour, one-half cup corn starch, one teaspoon baking powder, sift all together, then add the beaten whites of eight eggs; flavor to taste.—*Mrs. C. C. Pontius.*

Delicate Cake.—Whites of four eggs, one-half cup butter, one and one-half cups of sugar, two cups flour, one-half cup sweet milk two teaspoons baking powder, teaspoon of lemon.—*Mrs. Floyd Manee.*

Sponge Cake.—One cup sugar, two eggs in cup filled with sweet cream, one and one-half cups flour, one teaspoon baking powder.—*Mrs. C. C. Pontius.*

Coffee Cake.—One cup brown sugar, one cup molasses, one-half cup butter, one cup strong coffee, one egg or yolks of two, four even cups flour, heaping teaspoon soda in the flour, tablespoon cinnamon, teaspoon cloves, two pounds raisins, one-quarter pound citron. Soften the butter, beat with the sugar, add the eggs, spices, molasses and coffee, then the flour and lastly the fruit dredged with a little flour. Bake one hour in moderate oven, or

make in two small loaves which will bake in a short time. This may be made without the egg.—*Kate Davis.*

Pork Cake.—One cup of sugar, one cup of chopped pork, one cup of raisins, one cup of molasses, one cup of milk, four cups of flour, one teaspoon of soda, one teaspoon of salt. Cinnamon, cloves and nutmeg to taste.—*Mrs. A. T. Van Nostrand.*

Molasses Cookies.—Two cups molasses, one cup sugar, two eggs, one cup lard, one-half cup cold coffee, three heaping teaspoons soda, one teaspoon ginger, one-half teaspoon salt.—*Mrs. Floyd Manee.*

Molasses Cookies.—Two cups molasses, one and one-half cups lard, two eggs, three even teaspoons soda, one-half teaspoon alum, one teaspoon ginger, pinch salt; mix rather stiff.—*Mrs. C. C. Pontius.*

Sugar Cookies.—One cup sugar, one cup lard and butter mixed, one-half cup sweet milk, one even teaspoon soda, one heaping teaspoon baking powder, two eggs; mix soft.—*Mrs. C. C. Pontius.*

Fruit Cookies.—Two cups white sugar, one cup butter, two eggs, two cups raisins stoned and chopped, two tablespoons cinnamon, two tablespoons sour cream, one nutmeg, one teaspoon soda. Mix not very stiff.—*Mrs. William P. Goodman.*

Cream Cookies.—One cup butter, one cup sour cream, two cups sugar, three eggs, one quart flour and as little more as possible, one teaspoon salaratus.—*Martha Sayre.*

Fried Cakes.—One and one-half cups sugar, one cup sweet milk, two eggs, three tablespoons butter, two teaspoons baking powder.—*Mrs. C. C. Pontius.*

Coffee Drop Cake.—One cup sugar, half cup butter, half cup molasses, half cup cold coffee, one-half teaspoon soda

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sifted with two and one-half cups of flour, one cup of stoned raisins; cloves, cinnamon and nutmeg to taste.
—*Ida Farlin.*

Bolivers.—One cup of lard, two cups molasses, one-half cup sugar, one cup tepid water, one tablespoonful soda, one teaspoonfull salt, one teaspoonful ginger, just flour enough to roll; cut thick.—*Mrs. C. V. Crane.*

Crullers.—One teacup of sugar, one teacup sweet milk, two eggs, three tablespoons sour cream, three teaspoons baking powder, one quart of flour.—*Miss Jane Blain.*

Sour Cream Cookies.—Two cups sugar, one-half cup butter, three eggs, two even teaspoons soda, one cup sour cream, one quart flour or more, enough to roll nicely.
Good.—*Mrs. Martha Hinckley.*

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How I make my ginger cakes,
How I mix the dough together,
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With a quart of good molasses,
Mix a pound of sugar sweet,
Add a pound of lard and butter,
Half of each is my receipt.

Ounces two of powdered ginger,
Pinch of salt and tablespoons of soda two,
Mix one egg—with flour to stiffen,
Roll out thin and you are through.

How to keep them when they're finished,
When they're baked and nicely browned,
Well, good strong lock and key, dears,
Is the best thing that I've found.

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Pickles.

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Cold Chili Sauce.—Four quarts of ripe tomatoes after being chopped fine, two onions chopped, two bunches celery chopped, two cups sugar, one tablespoon white mustard seed, one tablespoon ground cinnamon, two-thirds tablespoon black pepper, one-half cup salt, two red peppers chopped, one quart of vinegar —*Mrs. C. C. Pontius.*

Spanish Pickles.—Two large heads of cabbage, fifteen onions, thirty large green cucumbers, one pint of grated horseradish, one-half lb. white mustard seed, one ounce celery seed, one-half teacup ground pepper, one-half teacup ground cinnamon, one-half teacup tumeric. Slice the onions and cucumbers, chop the cabbage (coarse) and pack these, after sprinkling with salt and leave one night. In the morning drain off the liquid and soak in vinegar and water for one or two days. Drain again and add the spices. Boil one and one-half gal. vinegar with three lbs. sugar and pour over the mixture for three successive mornings, then add one-fourth lb. ground mustard. This recipe fills a three gallon jar.—*Mrs. Floyd Manee.*

Pickled Peaches.—To seven pounds of well ripened peaches, one quart of good cider vinegar, three and one-half pounds of sugar, one ounce of pure allspice, one ounce of pure cinnamon, one ounce of pure cloves, all ground separately and placed in small cloth bags. Scald in the vinegar and sugar, and pour while hot over the fruit which has been wiped clean with a damp cloth and placed in a jar. Scald the liquor three mornings in succession and pour over the fruit while hot.—*Mrs. J. N. Wyckoff.*

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Cream Salad Dressing.—One-half cup of sugar, one tablespoon of corn starch, two teaspoons mustard, one cup sweet milk, one-half cup vinegar, one egg well beaten, one tablespoon of butter. Cook over steam until it thickens.—*E. Jean Hinckley.*

Salad Dressing.—Four tablespoons of butter, one tablespoon of flour, one tablespoon of salt, one tablespoon of sugar, one heaping teaspoon of mustard, a little cayenne pepper, one cup of milk, one-half cup of vinegar, three eggs. Let butter get hot. Add flour, stir till smooth, being careful not to brown. Add milk and let boil. Place dish in another of hot water. Beat eggs, salt, pepper, sugar and mustard together and add the vinegar. Stir this in the boiling mixture and stir till it thickens like soft custard, which will be in about fifteen minutes. Set away to cool.—*Mrs. A. H. Brooks.*

Deviled Ham for Sandwiches.—Chop cold boiled ham very fine. Add cream salad dressing, enough to moisten nicely. Spread between thin slices of buttered bread.—*E. J. H.*

Beef Loaf.—Three pounds of chopped beef, a little suet, two eggs, six soda crackers, one onion.—*Miss Kate Davis.*

Mint Sauce.—Two tablespoons of green mint cut fine, one cup sugar, one-half cup vinegar.—*M. H.*

Tomato Catsup.—Eight quart tomatoes, boil down one-half thin. Add one tablespoon cinnamon, one tablespoon black pepper or two green peppers cooked with the tomatoes, one teaspoon nutmeg. Add one quart of port wine or one pint of vinegar. Boil all together after ingredients are added one-half hour.—*M. H.*

Clam Griddle Cakes.—One pint of flour, one-half teaspoon of soda, two eggs, pinch of salt, one cup of sour milk, twenty-four clams. Cut the clams in pieces, add to

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the batter with enough of the clam liquid to make a batter as for griddle cakes, fry on a pancake griddle with plenty of butter. These are very nice made with oysters instead of clams.—*E. J. H.*

Green Corn Cakes.—Twelve ears corn grated, four eggs, one tablespoon butter, salt, a little flour. Bake on a griddle.—*L. A. Y.*

Tongue Toast.—Take cold boiled tongue, mince it fine, mix with it cream or milk and to every one-half pint of the mixture allow the well beaten yolks of two eggs; place over the fire and let simmer a minute or two. Pour over nicely buttered toast.—*E. J. H.*

An English Monkey.—Soak one cupful of bread crumbs in one cup of milk about ten or fifteen minutes, melt one tablespoon of butter, add one cup of cheese broken into small pieces, stir until melted, add the crumbs and one beaten egg, one-half teaspoon salt and a few grains of cayenne and a piece of bicarbonate of soda as large as a pea; cook five minutes; serve on wafers. With this serve a cabbage salad made by shredding the cabbage fine and creaming with the following dressing, which can be made and kept in a covered jar for a fortnight: *Salad Dressing:* Mix one tablespoon of sugar, one teaspoon of mustard, one of salt, a speck of cayenne and the yolk of one egg, add two tablespoons of melted butter and one-half cup of milk, add slowly three tablespoons of vinegar. Stir over boiling water until it thickens, take from fire and add the beaten white of the egg.—*Martha Sayre.*

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Candy.

"*Sweets to the sweet.*"—*Shakespeare.*

White Candy.—Two cups of granulated sugar, one-fourth cup of vinegar, one cup of hot water. Stir until it dissolves. Let it boil until it hardens in a little cold water, then pour out on a buttered tin and pull. Flavor while pulling.—*Mrs. J. M. Wyckoff.*

Peanut Candy.—Shell peanuts and chop fine, take the same quantity of sugar; put sugar in a spider on the stove and keep stirring until the sugar is dissolved, then put in the peanuts into buttered tins. This is delicious and quickly made.—*E. Jean Hinckley.*

Taffy Candy.—Two cups brown sugar, one-half cup of molasses, two tablespoons of vinegar, two tablespoons of water, four tablespoons butter, boil fifteen minutes. Pull when cool enough.—*E. H.*

Chocolate Caramels.—One cup molasses, one cup brown sugar, five tablespoons water, boil till hardens when dropped in cold water, then add one-half cup grated chocolate, butter size hickory nut; flavor with vanilla.—*Mrs. C. C. Pontius.*

Miscellaneous.

Cough Syrup.—One pint gin, one teacup strained honey, one stick of black licorice; when all dissolved ready for use.—*M. A. S.*

Chilblain Cure.—One gill of turpentine, one pint of vinegar, one egg, shell and all. Put on with feather and heat in well.—*M. A. S.*

Hard Soap.—One pound Babbitt's lye or potash dissolved in three quarts boiling water, four pounds clean grease, warm so it will mix, one ounce borax, one-half ounce ammonia, stir until thick.—*M. A. S.*

Washing Fluid.—One pound Babbitt's potash, one-half ounce of salts of ammonia, one-half ounce of salts of tartar. Add to these four quarts and one pint of boiling water, let settle and when cold pour off the clear liquor in a jug or glass bottles. Use one-half teacupful to a boiler of clothes and do not add the fluid the second time.—*Mrs. William P. Goodman.*

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