

In Duluth, as in most Western communities, the beginnings of the Jewish community was of Hungarian and German decent, resulting from the upheaval in Europe in 1848.

The first Jewish immigrants engaged in various small enterprises and gradually became successful and prominent merchants. Although assimilation was vital, they followed the old Jewish tradition that when ten Jews get together they organize a Minyan. And so, by 1891, a Reform congregation, was organized.

Temple Emanuel was officially incorporated in 1899 when its Articles of Incorporation were drawn. In 1904 its seventy-five member families built a house of worship at Second Street and Seventh Avenue East. By 1922 the congregation had outgrown that site, requiring a new place of worship.

The building, located at the corner of 4th Street and 19th Avenue East, was dedicated in 1923 and remained the home of the Reform congregation until 1969, when it merged with the city's conservative shul.

These recipes reflect the story of these early settlers.

Papo, Joseph M. "A Study of the Jewish Community of Duluth." Duluth, MN: Jewish Welfare Federation, 1941. Reprinted from Jewish Social Service Quarterly 18, no. 2 (December, 1941).

Davis, Ida B. "Temple Emanuel Story: Duluth, Minnesota." Typescript. [Minnesota: N.p.], 1967. Northeast Minnesota Historical Center, University of Minnesota, Duluth.



TEMPLE EMANUEL COOKBOOK

Duluth, MN - 1907

No. 13078.

Filed March 5, 1899 at 9:30 P.M.
Articles of Incorporation

of the
Temple Emanuel Congregation.

State of Minnesota,
County of St. Louis. } ss.

Fourth:

The officers of said corporation shall be a pastor, a president, a secretary and a treasurer, and the government of this corporation shall be vested in a board of not less than five, nor more than nine trustees, which number will include the four officers above named, who shall be ex officio officers of said board. The names of the first board of trustees are as follows:

Duluth, Minn. Feb. 24th 1899

Sigmund Frey,	Pastor	Duluth, Minn.
J. Freimuth,	President	" "
Louis Roos,	Secretary	" "
P. H. Oswald,	Treasurer	" "
Louis S. Loeb,	Trustee	" "
Louis Hammel,	Trustee	" "
Samuel Loeb,	Trustee	" "

In Presence of

G. A. Herb,

A. Freimuth,

State of Minnesota,
County of St. Louis. } ss.

Before me this 24th day of February, 1899, Personally appeared Sigmund Frey Pastor, J. Freimuth President, Louis Roos, Secretary, P. H. Oswald Treasurer, Louis S. Loeb, Trustee, Louis Hammel Trustee, Samuel Loeb Trustee, to me known to be the persons described in, and who executed the foregoing instrument, and each acknowledged that they executed the same freely and voluntarily for the purpose therein expressed.

Charis L. Rakowsky
Notary Public
St. Louis, Mo. Minn.

Notarial Seal
Ch. Louis Rakowsky
Minn.

TEMPLE COOK BOOK

PRICE 50 CENTS

"All human history attests that happiness for man—the hungry sinner—since Eve ate apples, much depends on dinner."

BYRON.

Dedicated
to
TEMPLE EMANUEL OF DULUTH
by
Miss Elsie Silberstein
1907

WOMEN ISSUE COOK BOOK FOR CHARITY

Heat Out Grandmother's Recipes to
Aid Temple Emanuel Hospital.

GREAT VARIETY OF GOODIES

If you want to do the proper winter thing, and make soups, pies, cakes and candies like mother, and even grandmother, used to make, you can't do better than to get one of those priceless Recipe Books, published by the ladies of Temple Emanuel, for the benefit of that institution.

In order to raise money, Miss Ella Silverstein hit upon the plan of compiling a cook book of old family recipes, and last week they started a special Christmas sale of these new kitchen guides and encyclopedias of culinary information.

There are innumerable recipes for old-fashioned goodies, such as soft ginger bread, cookies, fig tarts, "silly puddles" and an infinite variety of sweets that go straight to the spot.

When it comes to more substantial cookery, the good old-fashioned housekeepers know a thing or two about soups, fish and game, and they are skilled in preparing salads for the sick and convalescent. You don't catch your modern, bridge-playing lady of leisure making blackberry cordial, sandstone wine or mist punch as the dear, provident women of a century ago did, but, certainly, the old recipes have survived in their families,

and many of them are given in the cook book.

The contributors rummaged their old files, delved into old volumes, and drew scrap books and quoted verbatim from Irish Diddie, "Aunt Nancy," the French chef or grandmother herself whenever happened to put over the gas-tronomic dominions of their households, in preparing data for the book.

Among the contributors are: Mrs. S. Rubenstein, Mrs. Harry Abraham, Mrs. S. P. Cook, Mrs. R. J. Lewis, Mrs. Max Albenberg, Mrs. H. A. Silverstein, Mrs. M. Kaufman, Mrs. J. D. Zinn, Miss Ella Silverstein, Mrs. J. M. Goldberg, Mrs. P. H. Levy, Mrs. Claire Abraham, Mrs. A. Duddy, Mrs. Hirschfeld, Mrs. H. Hirsch, Mrs. T. Krasny, Mrs. R. Goldberg, Mrs. Big Levy, Mrs. M. Levy, Mrs. M. Cook, Mrs. Gust. Levy, Mrs. M. Kaufman, Mrs. Varner Kohn, Mrs. Weisler, Mrs. Louis Dandy, Mrs. J. D. Butler, Mrs. H. Hirsch, Mrs. M. Lefkowitz, Mrs. E. Friedman, Mrs.

L. Hammet, Mrs. Louis Newman and others.

The Temple Emanuel cook book is now on sale at the following prices: Postcards & Books Company, 1 Food Court and J. M. Gidding & Co., or can be had direct from the publisher, Miss Ella Silverstein.

Duluth News Tribune
December 15, 1907

CONTENTS

- 14—Soups
- 15—Dumplings
- 17—Fish and Oysters
- 19—Meats
- 21—Poultry
- 22—Vegetables
- 25—Salads
- 27—Entrees
- 29—Fried Cakes
- 30—Bread
- 31—Biscuits, Rolls, Etc.
- 32—Kuchen
- 33—Cakes
- 38—Icings and Fillings
- 39—Cookies and Small Cakes
- 41—Pastry
- 44—Pudding
- 47—Frozen Desserts
- 48—Confectionery
- 49—Preserves

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Soups

Cream of Pea Soup.

Put one can of peas, a handful of chopped parsley, salt and pepper to taste into a kettle with hot butter in it. Stew about five minutes. Heat about three pints of cream, half milk if preferred. Pour it over some croutons, then pour the peas over last to prevent curdling.

Mrs. Sig. Levy.

CREAM OF CAULIFLOWER SOUP.

Take a solid head of cauliflower, scald to take away strong taste, separate the flowers and boil in beef broth. When soft, mash thin collander and add salt and pepper to taste. Let boil again and while boiling add three fourths of a cup of cream, taking from stove immediately. Serve with croutons.

Mrs. J. D. Zein.

CREAM OF CELERY SOUP.

Take from four to six large stalks of celery, clean well and chop into small pieces. Let simmer with some beef broth until very soft. Strain and mash thin, sieve, add more broth, season to taste and thicken a little with flour. While boiling add three-fourths of a cup of cream and remove from fire at once, serve with croutons.

Mrs. J. D. Zein.

POTATO SOUP.

Boil six potatoes, which have previously been cut into dice, a half dozen mushrooms, one teaspoonful of salt, a dash of white pepper, one tablespoonful each of chopped celery, parsley and onion until potatoes are tender. Brown one tablespoonful of butter or chicken fat with one tablespoonful of flour; add a little of the potatoe water and stir until smooth then return this mixture to the potatoes and let simmer half an hour.

Mrs. B. Silberstein.

BEEF SOUP.

Cover a nice meaty soup bone, two pounds of short ribs and a small piece of beef liver with three quarts of cold water. Add one tablespoonful of salt and put on to boil gently. Remove scum as it rises. Let boil for one hour before adding vegetables i. e., one large tomatoe (or a couple of large spoonful of canned tomatoes) a few cabbage leaves, sliced celery root or the green tops of stalk celery, one large onion, a large carrot, a few bay leaves. Let boil gently for four hours or more until meat is tender and falls from the bone. Strain and skim fat from the top, add some pepper and more salt if necessary.

TOMATO BISQUE.

One half can of tomatoes, one quart of milk, large spoon of butter, one tablespoonful of cornstarch, one teaspoonful of salt, a little pepper, soda and a dash of cayenne. Stew the tomatoes until very soft, then pass through a fine sieve. Put the strained tomatoes into a granite saucepan and add soda. Add butter, salt, pepper and cayenne. Put the milk into a double boiler and stir in the cornstarch which has been mixed smoothly with a little cold milk. Let scald for ten minutes and just before serving mix the milk and tomatoes. Serve at once.

Mrs. J. M. Gidding.

CREAM OF BARLEY.

One cup of barley, one quart of stock, one onion, salt and pepper. Boil forty five minutes, strain and serve with a thickening made of one cup of hot cream stirred into two beaten yolks of eggs. Add a handful of croutons.

Mrs. Max. Albenberg.

CREAM OF ASPARAGUS.

Two bunches of green asparagus, half cup of cream, two ounces of butter, three tablespoonsful of flour, three pints stock, chopped parsley. Drain and rinse asparagus, reserve tips and add stalks to cold water, boiling five minutes. Drain, add soup stock and one slice onion. Boil thirty minutes. Rub thru sieve. Heat butter, flour and the seasoning and cook with the hot stocks and cream, serve with asparagus tips and croutons.

Mrs. Albenberg.

Dumplings**THIMBLE BALLS.**

Roll out a sheet of noodle dough. Double it. Take a thimble and cut out dough. Have boiling fat ready and drop the dumplings in. Fry until they swell into brown balls. Serve in soup.

Mrs. S. I. Levin.

MATZOS KLOESSE.

Grate one onion, beat six eggs separately, scrape unrendered fat from a good sized hen, half a cup of water, salt and pepper to taste, mix lightly. Add enough meal to make the batter of the consistency to form into a soft ball. Boil two hours in chicken soup.

Mrs. S. Goldberg.

NOODLES.

Drop two eggs into a little bowl of flour, about a cupful and add about a cake spoonful of water. Stir with a fork, then knead until smooth and quite stiff. Roll very thin and lay on bread cloths to dry, then cut into long strips about three inches wide, lay one on top of another in a neat pile and slice very thin with a sharp knife.

MARROW BALLS.

Take butter the size of an egg and same amount of marrow or all marrow, stir to a cream, add two well beaten eggs and season with salt, pepper, nutmeg, a few drops of onion juice and a little chopped parsley. Mix well add some cracker crumbs and roll into little balls to be dropped into boiling soup for about twenty minutes.

DROP DUMPLINGS.

Two eggs well beaten, one cup of cold water one cup of flour, pinch of salt. Mix until smooth and drop by spoonful into boiling soup for a few minutes.

EGG BARLEY.

Make a dough stiffer than noodle dough so it can be chopped or grated. Put in a dripping pan and brown evenly in the oven. To be boiled half an hour in soup.

BALLS

To be served with sweet and sour tongue or fish. Beat the yolks of four eggs and half a cup of sugar lightly. Add enough cracker dust to stiffen. Flavor with a very little sherry. Mold into balls the size of a walnut. Drop into hot fat and fry a light brown.

Mrs. L. S. Loeb.

CRAPPHIN.

Chop up one pound of cold cooked meat finely with one small onion. Add one egg and one small tablespoonful of fat. Salt and pepper to taste. Make a noodle dough and roll out a little thicker than for noodles, cut into two-inch squares and put a little chopped meat in the centre of each, fold into a three cornered shape. Drop into boiling soup for about five minutes.

Mrs. I. Abrahamson.

Fish and Oysters

SALMON PUDDING.

Mince one can of salmon. Save liquor for sauce. Put into salmon four tablespoonsful of melted butter, half a cup of fine cracker crumbs, pepper, salt, three well beaten eggs. Put mixture into a buttered mold, set in a pan of hot water, cover and steam in the oven for one hour. Set in cold water a minute and then turn out.

Sauce;—Heat one cup of milk or cream to the boiling point. Thicken with one teaspoonful of cornstarch dissolved in cold water. Add one spoonful of butter, salmon liquors, and a beaten egg. Take from fire and stand in hot water three minutes. Add juice of half a lemon. Serve with pudding.

Mrs. S. I. Levin.

SALMON WITH CAPER SAUCE.

Take a large kettle to hold salmon. Fill with water and add some celery, an onion, small carrot, one bay leaf, a few whole peppers, and salt. Boil about half an hour, then wrap salmon in a napkin, place in kettle and boil. Serve hot with sauce.

Sauce.—Three-fourths of a cupful of sweet cream, put in a double boiler; when boiling take from stove and add three beaten eggs, one and one-half teaspoonful of vinegar or lemon juice, three-fourths of a teaspoonful of mustard, salt, pepper to taste. Mix well and beat until it thickens. Add capers.

Mrs. J. D. Zein.

"SHARFE" FISH.

Boil a large carrot sliced, some parsley, celery root, onion and tomato, with a teaspoonful of whole pepper for one hour. The fish which has been previously salted should be boiled in the above sauce, adding some pepper. When fish is tender remove to a dish and strain the sauce. Then stir a tablespoonful of butter to a cream, adding the beaten yolks of two eggs, a dessertspoonful of flour and some chopped parsley. Over this pour the boiling strained sauce. Put on the fire and allow the whole to come to a boil. Remove and pour over the fish. Garnish.

Mrs. M. Levy.

LOBSTER CHOPS.

Use canned or fresh lobster meat. Make a cream sauce of one pint of milk, one third of a cup of butter, one-half cup flour, season highly with salt and papricka. Let this stand over night. Next day mix with the lobster mould into chops, dip into cracker dust and egg and fry in deep butter.

Mrs. L. S. Loeb.

OYSTER COCKTAIL.

Season oysters thoroly with catsup lemon juice, salt, pepper, a dash of vinegar, a little horseradish. Mix in a bowl and set on ice until ready to serve. Serve in individual cocktail glasses.

Quint Mrs. J. M. Gidding.

SAUCE TARTARE.

Two yolks of eggs stirred lightly with one teaspoonful of olive oil, three-fourths of a teaspoonful of Coleman's mustard, one small onion chopped fine a little parsley chopped fine, a little salt and pepper, two tablespoonsful of vinegar. Put over boiling water until it thickens then add the juice of one lemon. To be used for crabs or fish.

Quint Mrs. J. M. Gidding.

HALIBUT TIMBALE.

Take a half pound of uncooked halibut cut into fine pieces, pound it and put thru a strainer. Mix a cupful of grated white bread crumbs with half a cup of milk, stir to a smooth paste. Remove from the fire add the fish pulp, one-half teaspoonful of salt, a dash of red pepper, beat in lightly the stiffly beaten whites of five eggs. Fill the mould place in a pan of hot water in the oven for twenty-five minutes. Serve with a tartar or hollandaise sauce.

Mrs. M. Levy.

ESCALLOPED OYSTERS.

One quart oysters, one pint of milk, three eggs two large spoonsful of butter, pepper and salt, two cups of cracker crumbs. Butter a pudding dish. Put in a handful of crumbs at the bottom of the dish, then a layer of oysters, scatter pieces of butter over this, also pepper and salt to taste. Repeat layers alternately the top layer being of cracker crumbs with pieces of butter on top. Beat the eggs well, add milk and pour over the oysters so they are well moistened. Bake three-fourths of an hour in a moderate oven until a golden brown.

Gardner Mrs. B. Silberstein.

FISH WITH TOMATO SAUCE.

Place in a sauce pan butter the size of an egg, a large onion cut in rings, a few stalks of celery, two carrots sliced, half a can of tomatoes. Stew for ten minutes, then add two cups of cold water, one sliced lemon, one tablespoonful of granulated sugar, black and red pepper, ginger, cloves, salt to taste. Let the fish boil in the sauce. When done, remove the fish, strain the sauce and add the yolks of two eggs and chopped parsley.

Mrs. A. Abraham.

SWEET SOUR FISH.

Boil three pints of water, two teaspoonsful of salt, one cup vinegar, three-fourths of a cup of sugar, raisins, a few blanched almonds, sliced carrots, one sliced onion, celery, parsley, six cloves, a little cinnamon bark, for twenty minutes; then put fish in the sauce and boil for twenty minutes longer. Strain sauce and thicken with the yolks of three eggs beaten lightly and one tablespoonful of flour in water. Salmon, salmon trout or white fish may be used.

Mrs. B. Silberstein.

FRIED OYSTERS.

Drain all the liquor from the oysters and beat two eggs with a little of the liquor, salt and pepper. Dip the oysters first in cracker crumbs, then in the egg and lastly in bread crumbs, until all are packed. Then fry in deep hot fat. When brown lay on brown paper to absorb the fat.

Mrs. Henry Abraham.

FISH BALLS.

Use pickerel or trout. Wash the fish, remove skin and bones. Chop the fish meat fine with one onion and some parsley. Add three crackers rolled, one beaten egg and season with salt, pepper and one teaspoonful of butter. Form into balls and boil in water with two sliced onions, salt and two bay leaves for one hour and a half. Place on platter and garnish with parsley. Boil sliced potatoes in fish sauce and place on platter with the balls. Strain the sauce and pour it over all.

Mrs. Wm. Gomberg.

Meats**BEEF LOAF.**

Two pounds of round steak, one chopped onion, celery salt and pepper to taste, one slice of bread soaked in water. (do not squeeze water out) two well beaten eggs, four whole hard boiled eggs. Put the meat thru a chopper, then put in onion, salt, pepper, celery, eggs and bread. In molding into a loaf, place the hard boiled eggs into the centre and lengthwise of the loaf. Put in dripping pan with a little water and fat and bake.

Mrs. S. I. Levin.

SPANISH STEAK.

Take about two pounds of round steak put in a frying pan. Slice two onions over it. Add also one third of a can of tomatoes, salt and pepper to taste, and a big lump of butter. Cover pan and put in oven for about an hour until well browned. No turning or basting.

Mrs. S. Goldberg.

SMOKED LEG OF MUTTON.

(In place of goose breast,) Pickle a leg of mutton, seasoning with a little garlic, ginger, pepper salt and a touch of salt petre. Cover with brine and let stand for ten days. Then have it smoked. No boiling.

Mrs. Sig. Levy.

POT ROAST.

Select a nice piece of chuck or rump. Rub well with salt, pepper, ginger and garlic. Let it lay in vinegar over night. Brown in poultry dripping and then add water. Cook in tightly covered kettle three or four hours on top of the stove, turning frequently.

Mrs. Henry Abraham.

BARBECUED BEEF.

From cold roast beef cut thin slices. Heat together half a cup of gravy, two tablespoonfuls of tomato catsup, one teaspoonful of worcestershire or one tablespoonful of walnut catsup and two tablespoonfuls of sherry wine. In this lay the sliced meat and serve as soon as heated.

Mrs. E. A. Silberstein.

FILET OF BEEF.

Lard a four pound fillet, season with salt and pepper, put into a roasting pan and roast thirty minutes in a hot oven. Garnish with vegetables.

DELMONICO STEAK.

Two thick porter house steaks. Place in dripping pan and lay slices of bacon on top. Roast thirty minutes in a slow oven. Take out meat and thicken gravy as for roast beef and add one cup of stewed tomatoes which have been put thru a collander. Pour this over steak. Serve at once.

Mrs. M. Albenberg.

BRAISED TONGUE.

Place a fresh tongue into a kettle, cover with boiling water and cook slowly for two hours. Take tongue from water and remove skin and roots. Place in deep pan and surround with one third of a cup each of carrots onion and celery cut into dice and little parsley. Then pour over four cups of sauce. Cover closely and bake two hours, turning after the first hour. Serve on platter and pour the strained sauce around.

Sauce:—Brown one fourth of a cup of butter, add one-fourth of a cup of flour and stir together until well browned. Add gradually four cups of water in which tongue was cooked. Season with salt, pepper and add one teaspoonful of worcestershire sauce, one and one-half cups of stewed and strained tomatoes in place of some of the water.

Mrs. M. Albenberg.

GULASH.

Veal and beef mixed. cut into one inch squares and brown in hot fat with one onion, salt and one heaping teaspoonful of paprika. When the meat is done add one cup of strained tomatoes and one-half hour before serving add some potatoes cut small.

CALVE'S JELLY.

Put a veal shank on to boil with plenty of water. Season well with salt, pepper, onion, celery and lemon juice. Boil until the meat falls from the bone. Put meat in a mold with chopped parsley and slices of lemon and hard boiled egg in the bottom of the mold and pour the strained sauce over it. Let it congeal and then turn out of mold and garnish.

Mrs. B. Silberstein.

KALE DALMAR.

Select the largest of the leaves from a head of cabbage and boil ten minutes. Mix equal proportions of boiled rice and raw chopped beef, season to taste. Wrap a cooking spoonful of this mixture in each cabbage leaf and tie each one with a string. Fry in butter until well browned. Half cover with the cabbage water and let simmer for two hours. Add more of the cabbage water when needed. Thicken the gravy just before serving.

Mrs. Lignell.

WIENER BRATEN.

Take a large thick piece of round or shoulder steak and have the bone taken out, pound well with mallet. Lay in vinegar for twenty-four hours. Heat some fat and lay the meat in it. Sprinkle with salt, pepper, ginger, onion, two tomatoes cut up, one bay leaf and soup stock. Stew three or four hours. Do not add water.

Mrs. Kunody.

LEBER PASTET.

Fry some goose liver and chop fine with one hard boiled egg, a little onion, salt, pepper, and a spoonful of goose fat. Put in mold and set on ice until wanted.

Mrs. J. D. Zein.

Poultry**CHICKEN CROQUETTES.**

Chop cold cooked chicken into small pieces, add salt, cayenne pepper, chopped parsley to taste. Add a thick cream sauce and cool. Shape into cylinders and cover with crumbs and egg and again with crumbs. Cook in deep fat until brown.

Mrs. M. Albenberg.

CHICKEN AND MUSHROOMS.

Stew one chicken, when cold, remove meat and chop. Then add one can of mushrooms cut fine. Take one heaping tablespoonful of butter and mix with a heaping tablespoonful of flour into a paste and add one cupful of milk. Mix this altogether and season with pepper, salt and chopped parsley. Line a baker with cracker crumbs and small pieces of butter, then one layer of the chicken and mushroom paste and so on until it is used up. Cover with cracker crumbs and small pieces of butter and moisten the tops with about four tablespoonsful of cream. Bake in a slow oven one-half hour.

Mrs. I. Abrahamson.

CHESTNUT DRESSING FOR SQUABS.

Peel and boil one pound of large Italian chestnuts and one pound of small chestnuts until very tender and drain. While they are hot mash them until they become a perfectly smooth paste. Add one quarter of a cupful of butter a little sugar, and paprica.

Mrs. L. S. Loeb.

SQUABS.

Clean the squabs well. Fill with well seasoned bread dressing, sprinkle with salt, pepper and ginger. Put a large spoonful of chicken fat or butter and one onion sliced into a sauce pan and brown the squabs in this, turning frequently until well browned. Then place squabs and gravy into a stew pan cover with boiling water, and cook until done.

Mrs. J. M. Gidding.

CHICKEN HUNGARIAN STYLE.

Cut up and salt a large chicken and cut in small squares the following vegetables; carrots, turnips, parsnips, celery, onions, tomatoes, one can of corn, peas and mushrooms. The canned vegetables should be put on one half an hour before serving.

Mrs. P. H. Levy.

Vegetables**CANDIED YAMS.**

Pare and cut lengthwise some sweet potatoes. Parboil them and then place in dripping pan. Brush with melted butter and sprinkle with brown sugar. Bake until brown and glazed.

STRINGBEANS AND POTATOES.

Cut and string the beans and cut potatoes in quarters, using two-thirds beans to one-third potatoes. Boil until tender, add pepper, salt, piece of butter size of a walnut and thicken with flour that has been smothered with vinegar.

Mrs. Henry Abraham.

PEAR SIMAS.

Take a dozen cooking pears, cut in half and take out seeds. Do not peel. Wash and put in kettle, cover with water and add a small cupful of sugar and a pinch of salt. When tender put a cooking spoonful of fat or butter and a spoonful of flour in a spider and mix well until a golden brown. Put a cupful of juice from the pears into spider and mix smooth with the flour and butter, then put back into the pears and place kettle on back of stove to cook slow until the sauce is thick and syrupy.

Mrs. B. Silberstein.

FILLED POTATOES.

Bake uniform sized potatoes. When done, cut in half, lengthwise, scoop out the potatoes, mix and cream with the whites of two eggs, a large spoonful of butter, salt, and a cupful of milk. Put back into shells and cover them with a meringue of whites of eggs. Put back in oven and brown.

Elsie Silberstein.

STUFFED TOMATOES.

Wash and dry six tomatoes. Cut the top of each off without detaching so that it will serve as a cover. Scoop out the inside. Chop one small onion, place in a saucepan with one-half an ounce of butter, six chopped mushrooms and one ounce of chicken meat, salt, pepper, the scooped tomato, one-half a cupful of fresh breadcrumbs and chopped parsley. Mix and cook well and fill tomatoes. Place on platter over hot water, cover with buttered paper and bake.

Mrs. M. Zein.

BAKED BEANS.

One quart of navy beans, one-half a teaspoonful of soda, piece of fat brisket, end of a tongue or bacon, one tablespoonful of salt, one teaspoonful of ginger, two cakespoonful of molasses. Parboil the beans with the soda one and one-half hours, or soak all night. Pour the water off, put in bean pot with other ingredients, cover with boiling water and cover jar. Bake all day.

BROWN SAUCE.

This may be used for mushrooms or any kind of patties. Brown one tablespoonful of butter and one tablespoonful of flour together. Add one and one-half cupsful of water, one teaspoonful of kitchen bouquet, one-half a teaspoonful of mushroom catsup, salt and pepper to taste.

Mrs. E. A. Silberstein.

POTATO KUGEL.

Grate six potatoes, turn thru a collander, add four eggs beaten lightly, three tablespoonsful of flour, one grated onion, one-half a cupful of shortening (chicken fat), pepper and salt to taste. Add enough water to make it rather thin. Grease pan well. Bake two hours in a moderate oven.

Mrs. M. Cook.

ASPARAGUS HOLLANDAISE.

Boil the asparagus twenty minutes in salt water and pour the following Hollandaise sauce over it when ready to serve.

Sauce:—Heat one-half a cupful of butter, one-half a cupful of water, and the juice of one-half a lemon, stir in the yolks of two eggs gradually add salt and pepper. Cook until thick.

Mrs. M. Zein.

CHESTNUTS AND PRUNES.

Boil one pound of chestnuts and one pound of prunes separately until tender. Add three quarters of a cupful of sugar and the juice of a lemon to prunes before boiling. When tender pour off water from chestnuts and add them to the prunes. Then take a tablespoonful of butter, put in a spider with one tablespoonful of flour and let it get a golden brown. Then pour juice of prunes into spider, stir smooth and then put contents of spider into prunes and stir gently. Set back and let cook slowly about half an hour.

Mrs. B. Silberstein.

NOODLE CONSTADEN.

Boil fine noodles in salt water ten minutes. Drain and pour cold water over them. Butter muffin rings well and generously. Put in a layer of noodles, sprinkle with salt, paprika and grated cheese, then another layer of noodles and so on until pans are heaping full. Cover with cracker crumbs and cheese. Bake in a hot oven until brown. Serve hot with a mushroom or tomato sauce.

Mrs. L. S. Loeb.

HEAD CELERY.

Slice two heads of celery in quarters and cut thin. Put one tablespoonful of butter in a kettle. Then place one layer of celery in a kettle with currants sprinkled over. Make as many layers as wanted. Add salt, one tablespoonful of vinegar, one tablespoonful of sugar. A little sour wine improves it. Let stew slowly, about one half an hour. Do not stir. Serve hot.

Mrs. Sig. Levy.

CORN PUDDING.

Two eggs, six ears of corn grated or one-half a can if fresh is not available, two cupsful of milk, a pinch of salt, two teaspoonful of baking powder, one tablespoonful of melted butter. Bake three-quarters of an hour in a well-buttered pudding dish. Serve with meat.

Mrs. Henry Abraham.

CRYSTALIZED CRANBERRIES.

Pick over and wash one quart of cranberries. Put on to boil on slow fire with two cupsful of sugar and one cupful of sherry wine. Do not stir with spoon, shake the pot. Remove from fire when crystalized.

Mrs. P. H. Levy

CHEESE DUMPLINGS.

Make a batter a little thicker than for pancakes of two eggs well beaten, one and one-half cupsful of milk and one teaspoonful of salt, flour enough to thicken. Cook this batter in boiling water, dropped from spoon and drain. Put a layer of dumplings and a layer of chopped Swiss cheese alternately until dish is filled. Bake in oven then spread fried onions on top, and serve at once.

Salads**HERRING SALAD.**

Three apples, two large onions and seven herring all chopped fine, the milchner stirred until smooth. Add pepper, vinegar and sugar to taste, hickory nuts chopped, a little tobacco sauce, two or three hard boiled eggs chopped. Mix all together.

Mrs. J. D. Zein.

MAYONNAISE.

One egg, two teaspoonsful of flour, one half a cupful of water, one-half a cupful of vinegar, two teaspoonsful of sugar, one teaspoonful salt, one teaspoonful of mustard, a small piece of butter, pinch of cayenne pepper. Beat egg, rub flour and mustard smooth in the water. Put all into a small kettle and stir constantly until thick.

Mrs. M. Levy.

STRINGBEANS AND POTATOES.

Cut and string the beans and cut potatoes in quarters, using two-thirds beans to one-third potatoes. Boil until tender, add pepper, salt, piece of butter size of a walnut and thicken with flour that has been smothered with vinegar.

Mrs. Henry Abraham.

PEAR SIMAS.

Take a dozen cooking pears, cut in half and take out seeds. Do not peel. Wash and put in kettle, cover with water and add a small cupful of sugar and a pinch of salt. When tender put a cooking spoonful of fat or butter and a spoonful of flour in a spider and mix well until a golden brown. Put a cupful of juice from the pears into spider and mix smooth with the flour and butter, then put back into the pears and place kettle on back of stove to cook slow until the sauce is thick and syrupy.

Mrs. B. Silberstein.

FILLED POTATOES.

Bake uniform sized potatoes. When done, cut in half, lengthwise, scoop out the potatoes, mix and cream with the whites of two eggs, a large spoonful of butter, salt, and a cupful of milk. Put back into shells and cover them with a meringue of whites of eggs. Put back in oven and brown.

Elsie Silberstein.

STUFFED TOMATOES.

Wash and dry six tomatoes. Cut the top of each off with-out detaching so that it will serve as a cover. Scoop out the inside. Chop one small onion, place in a saucepan with one-half an ounce of butter, six chopped mushrooms and one ounce of chicken meat, salt, pepper, the scooped tomato, one-half a cupful of fresh breadcrumbs and chopped parsley. Mix and cook well and fill tomatoes. Place on platter over hot water, cover with buttered paper and bake.

Mrs. M. Zein.

BAKED BEANS.

One quart of navy beans, one-half a teaspoonful of soda, piece of fat brisket, end of a tongue or bacon, one tablespoonful of salt, one teaspoonful of ginger, two cakespoonsful of molasses. Parboil the beans with the soda one and one-half hours, or soak all night. Pour the water off, put in bean pot with other ingredients, cover with boiling water and cover jar. Bake all day.

COLUMBIAN SALAD.

Half a can of tomatoes, one teaspoonful of onion extract, one teaspoonful of sugar, two tablespoonful of Knox's gelatine. Dissolve gelatine in cold water for fifteen minutes, then place in a cup of hot water until dissolved. Boil the tomatoes with a little nutmeg and bay leaves rub thru sieve. When cold, add salt and pepper, dissolved gelatine and other ingredients which have not been added. Pour into mold, allow to cool, then put in ice-box to congeal. To be served with meat.

Mrs. E. Kunody.

PRUNE SALAD.

Cook about two dozen prunes until tender, not thoroughly done. Slice in half and add celery and chopped nuts to suit. Pour salad dressing over, mix well, and serve at once.

Mrs. M. Kastriner.

MAYONNAISE.

Beat yolks of eight eggs very light and add to them one quarter of a cupful of sugar, one tablespoonful of salt, two and one-half tablespoonful of mustard, one half a teaspoonful of cayenne pepper, one-half a tablespoonful of sweet cream. Mix well. Bring to a boil one and one-half pints of vinegar and add one cupful of butter. Pour in mixture and boil three minutes. Add a little cornstarch to thicken, also one bottle of capers.

Mrs. L. Loeb.

FISH SALAD.

Eight pounds of fish, lake trout preferred. Boil in salt water. Take out all bones and skin.

Dumplings:—Take a small piece of raw fish, take out all bones, add one roll soaked in water and squeezed out, the whites of ten eggs, beaten stiff, a little salt. Boil a few minutes in the water in which the fish were boiled.

Mayonnaise:—One quarter of a pound of butter, and two tablespoonful of flour browned a light yellow, the juice of three lemons, a little vinegar if needed. Sugar to taste. Add the yolks of ten eggs beaten stiff and a bottle of capers. Cut fish in small pieces and mix it lightly with the mayonnaise and dumplings.

Mrs. Sig. Levy.

Entrees**SWEETBREADS IN SHELLS.**

Boil two pair of sweetbreads until soft, cut into small pieces and brown in a little butter. Add a few mushrooms and truffles cut up, a pinch of red pepper, three tablespoonful of Maderia wine. Mix the yolks of three eggs with a half

pint of cream and add to the above mixture. Fill shells or ramekins, sprinkle tops with grated breadcrumbs and flakes of butter. Bake in hot oven about fifteen minutes.

Mrs. J. M. Gidding.

LOBSTER a la NEWBURG.

Three tablespoonsful of butter half a teaspoonful of salt, half a teaspoonful of pepper, pinch of red pepper, a wine-glassful of sherry wine, three-fourths of a cup of cream. Melt butter add seasoning, then wine and gradually add the cream. If not thick enough add a little flour, stir for a few minutes then add a fresh lobster which has been cut into small pieces. Let boil five minutes. Serve hot.

Mrs. J. D. Zein.

MUSHROOM SAUTE.

One pound of mushrooms, pare, wash and drain. Place in a spider with one ounce of butter, salt and pepper to taste. Cover and let cook ten minutes, tossing them. Add the juice of half a lemon and some chopped parsley. Serve on hot toast.

CHICKEN a la WALDORF.

Roast a chicken, cut up as for salad. Put a tablespoonful of butter and one-half a pint of cream in a pan. Thicken with the yolks of two eggs, stirring constantly. Season with salt and pepper, add half a can of mushrooms. Let boil slowly fifteen minutes.

Mrs. J. D. Zein.

CHICKEN a la CREOLE.

One chicken, one can mushrooms, one can sifted peas, one can tomatoes, one-fourth can of truffles, one-half pound of chicken livers, one quarter pound of bacon, two cupfuls of boiled rice, one onion. Boil chicken and livers until tender, then bone and shred chicken. Chop bacon liver and onions and fry until brown. Stir into this the chicken and cooked rice. Chop the mushrooms and truffles and add the peas. Over it all the following sauce and mix well. Serve hot.

Tomato Sauce.—Fry an onion in three tablespoonful of butter until brown, add one can of tomatoes, one quarter teaspoonful of red pepper, two teaspoonful of salt. Boil twenty minutes, thicken with a little flour, press through strainer.

Mrs. Herman Heiman.

Fried Cakes

PINEAPPLE FRITTERS.

One egg, beaten separately, one quarter of a cupful of milk or water, one tablespoonful of melted butter, salt, one half cupful of flour. Add butter, salt and one-half the liquid to the yolk and stir in the flour to make a smooth dough. Add remainder of liquid gradually to make a batter, and beat in the stiff white of egg. Soak the slices of pineapple in white wine or any liquor you have with a little sugar added, for an hour before using. Fry in deep hot fat.

CORN FRITTERS.

Two tablespoonsful of flour, salt and pepper to taste, one dozen ears of corn grated or one can of corn. Drop in hot fat and cook until a light brown.

POTATO PANCAKES.

Beat three eggs well and mix with six raw, grated potatoes, pinch of baking powder, one teaspoonful of salt, one tablespoonful of flour and a little milk. Drop by spoonfuls on a hot buttered spider in small cakes. Turn and brown on both sides.

DOUGHNUTS.

One cupful of sugar, one half cupful of butter, two eggs well beaten, one cupful of sour milk, one level teaspoon of soda dissolved in hot water, rind of one lemon and enough flour to roll. Use Wesson cooking oil for frying.

Mrs. S. I. Levin.

CHEESE PANCAKES.

Six eggs beaten light, three pints of water, pinch of salt, flour enough to make a very thin batter. Put one large cake-spoon of the batter into a hot buttered spider and fry for two minutes. Turn out. Take one pound of cottage cheese; place a spoonful in center of pancake, lap the pancake over the cheese to form an envelope. When all the batter is used up in this way place folded pancakes in a buttered pudding dish, cover with cream and pieces of butter and bake a golden brown.

Mrs. J. M. Gidding.

QUICK WAFFLES.

Make a soft batter of two pints of sweet milk, one cup of butter melted and sufficient flour. Add the well-beaten yolks of six eggs, then the beaten whites, and lastly four teaspoonsful of baking powder. Beat very hard and fast for a few moments.

Mrs. Lugoff.

Bread

RYE BREAD.

Set a sponge at night of one piece of compressed yeast, one and one half quarts of water, one tablespoonful of salt, a handful of caraway seed. Add enough rye flour until it cannot be stirred with a spoon. In the morning add enough white flour to knead quite stiff. Let rise until ready to mold into loaves.

Mrs. S. I. Levin.

BROWN BREAD.

Two cupful of wheat flour, two cupful of cornmeal two cupful of graham flour, one cupful of molasses, two and one-half cupful of sour milk, pinch of salt and one teaspoonful of baking soda. Mix and steam two and one-quarter hours, then bake one-quarter of an hour.

Claire Abraham.

CORN BREAD.

Rub one spoonful of butter with one large cupful of sugar, add one cupful of milk, two cupful of corn meal, salt, one cupful of wheat flour, two eggs well beaten, three teaspoonsful of baking powder. Bake in quick oven.

Mrs. B. Silberstein.

BRAN BREAD.

Mix one quart of clean bran, one pint of white flour, one pint of sweet milk, six ounces of New Orleans' molasses, one egg, two teaspoonsful of soda dissolved in hot water. Bake in gem tins in slow oven.

WHITE BREAD.

Two and one-half sifterful of flour, one tablespoonful of salt, one yeast cake, one-half cupful of lukewarm water, one quart of milk, one tablespoonful of butter. Mix the salt with the flour, dissolve the yeast in the water, heat the milk, and knead all into a smooth and velvety mass. Cover and set in a warm place overnight. In the morning mold into loaves, set in pans to rise. When light, smear with the yolk of an egg, diluted with a little water and sprinkle with poppy seed. Bake in a moderate oven about three quarters of an hour.

GRAHAM BREAD.

Take two sifterfuls of graham flour, one sifterful of white flour, one cupful of molasses, a piece of compressed yeast, a spoonful of butter, one tablespoonful of salt, milk to moisten about a quart. Make a sponge as for white bread or set overnight to rise.

Fried Cakes

PINEAPPLE FRITTERS.

One egg, beaten separately, one quarter of a cupful of milk or water, one tablespoonful of melted butter, salt, one half cupful of flour. Add butter, salt and one-half the liquid to the yolk and stir in the flour to make a smooth dough. Add remainder of liquid gradually to make a batter, and beat in the stiff white of egg. Soak the slices of pineapple in white wine or any liquor you have with a little sugar added, for an hour before using. Fry in deep hot fat.

CORN FRITTERS.

Two tablespoonsful of flour, salt and pepper to taste, one dozen ears of corn grated or one can of corn. Drop in hot fat and cook until a light brown.

POTATO PANCAKES.

Beat three eggs well and mix with six raw, grated potatoes, pinch of baking powder, one teaspoonful of salt, one tablespoonful of flour and a little milk. Drop by spoonfuls on a hot buttered spider in small cakes. Turn and brown on both sides.

DOUGHNUTS.

One cupful of sugar, one half cupful of butter, two eggs well beaten, one cupful of sour milk, one level teaspoon of soda dissolved in hot water, rind of one lemon and enough flour to roll. Use Wesson cooking oil for frying.

Mrs. S. I. Levin.

CHEESE PANCAKES.

Six eggs beaten light, three pints of water, pinch of salt, flour enough to make a very thin batter. Put one large cake-spoon of the batter into a hot buttered spider and fry for two minutes. Turn out. Take one pound of cottage cheese; place a spoonful in center of pancake, lap the pancake over the cheese to form an envelope. When all the batter is used up in this way place folded pancakes in a buttered pudding dish, cover with cream and pieces of butter and bake a golden brown.

Mrs. J. M. Gidding.

QUICK WAFFLES.

Make a soft batter of two pints of sweet milk, one cup of butter melted and sufficient flour. Add the well-beaten yolks of six eggs, then the beaten whites, and lastly four teaspoonsful of baking powder. Beat very hard and fast for a few moments.

Mrs. Lugoff.

Bread

RYE BREAD.

Set a sponge at night of one piece of compressed yeast, one and one half quarts of water, one tablespoonful of salt, a handful of caraway seed. Add enough rye flour until it cannot be stirred with a spoon. In the morning add enough white flour to knead quite stiff. Let rise until ready to mold into loaves.

Mrs. S. I. Levin.

BROWN BREAD.

Two cupsful of wheat flour, two cupsful of cornmeal two cupsful of graham flour, one cupful of molasses, two and one-half cupsful of sour milk, pinch of salt and one teaspoonful of baking soda. Mix and steam two and one-quarter hours, then bake one-quarter of an hour.

Claire Abraham.

CORN BREAD.

Rub one spoonful of butter with one large cupful of sugar, add one cupful of milk, two cupsful of corn meal, salt, one cupful of wheat flour, two eggs well beaten, three teaspoonsful of baking powder. Bake in quick oven.

Mrs. B. Silberstein.

BRAN BREAD.

Mix one quart of clean bran, one pint of white flour, one pint of sweet milk, six ounces of New Orleans' molasses, one egg, two teaspoonsful of soda dissolved in hot water. Bake in gem tins in slow oven.

WHITE BREAD.

Two and one-half sifterfuls of flour, one tablespoonful of salt, one yeast cake, one-half cupful of lukewarm water, one quart of milk, one tablespoonful of butter. Mix the salt with the flour, dissolve the yeast in the water, heat the milk, and knead all into a smooth and velvety mass. Cover and set in a warm place overnight. In the morning mold into loaves, set in pans to rise. When light, smear with the yolk of an egg, diluted with a little water and sprinkle with poppy seed. Bake in a moderate oven about three quarters of an hour.

GRAHAM BREAD.

Take two sifterfuls of graham flour, one sifterful of white flour, one cupful of molasses, a piece of compressed yeast, a spoonful of butter, one tablespoonful of salt, milk to moisten about a quart. Make a sponge as for white bread or set overnight to rise.

GINGERBREAD.

Three cupsful of flour, one cupful sugar, seven-eighths of a cupful of molasses, one cup of milk, one-half cupful of butter, two eggs, one-half a teaspoon of soda dissolved in a little hot water, one teaspoonful of baking powder, one teaspoonful of ginger, one teaspoonful of cinnamon. Grate in lemon and chocolate.

Biscuits, Rolls, Etc.

WATER ROLLS.

Take ryebread dough and mould it into round biscuits. Let rise about twenty minutes. Have a very large kettle of boiling water ready. Add a tablespoonful of salt to it. Dip a knife in hot water and cut top of biscuits slightly. Boil two or three minutes, turning several times. Then sprinkle caraway seed on top of biscuits, put in pan and bake slowly for about three quarters of an hour. Boil about five or six at a time.
Mrs. S. I. Levin.

POP OVERS.

Beat three eggs very light. Add two cupsful of milk, a teaspoonful of salt, and two cupsful of flour. Beat the batter very smoothly and strain through a sieve. Have gem pans greased and very hot. Quickly fill half full of the batter. Place in a hot oven and bake twenty-five minutes.

MUFFINS.

Separate two eggs. Beat yolks lightly, add one cupful of milk and one-half teaspoonful of salt. Measure one and one-half cupful of flour, add three level teaspoonsful of baking powder and sift. Add this to the milk, beat thoroly and then stir in carefully the well-beaten whites. Bake in a quick oven for twenty minutes.
Elsie Silberstein.

MILK BISCUITS.

One quart of sifted flour, three teaspoonsful of butter, two heaping teaspoonsful of baking powder, one teaspoonful of salt, one-half pint of milk. Put the sifted flour into a bowl, add the butter, rub well together with the hands until the flour is thoroly greased, add baking powder, salt and sufficient milk to make a soft dough. Mix lightly. Roll out about one-half inch dough, cut and bake in quick oven about twenty minutes.

Mrs. Gust Levin.

Kuchen

KUCHEN.

Make a sponge of one cupful of flour, one cupful of warm water and one piece of compressed yeast. When light, add it to three siftersful of flour, six eggs beaten, two cupsful of sugar, one and one-half cupsful of butter melted, the rind of a lemon, one quart of milk. Make the dough much softer than bread and stiffer than cake. Knead until smooth, then cover and let rise. When light, mold.
Mrs. B. Silberstein.

RUSKS.

Roll the kuchen dough very thin and sprinkle with cinnamon, sugar, raisins and ground cake crumbs. Roll lightly and cut diagonally into pieces about four inches long.

BUND.

One cake of yeast, one and one-half cupsful of flour, one cupful of milk, a pinch of salt. Mix and let rise overnight. In the morning take one good spoonful of butter, one and one-half cupsful of sugar, four eggs beaten separately, two and one half cupsful of flour, rind of a lemon. Cream the butter and sugar well, add the yolks of the eggs and then the sponge with flour, lemon and whites of eggs. Beat all very well and long. Put in mould and let rise until light.

BLITZ KUCHEN.

Cream one tablespoonful of butter and one-half cupful of sugar. Add two eggs well beaten, one cupful of milk or water, two teaspoonsful of baking powder and two cupsful of flour. Sprinkle the top with sugar, cinnamon and nuts. Bake twenty-five minutes in a hot oven.
Mrs. J. D. Sattler.

SCHNECKEN.

Roll out a thin sheet of kuchen dough, spread with melted butter and sugar, then either chopped nuts, raisins, poppy-seed or cinnamon or any in combination. Roll and cut in small sections. Butter a pan, lay brown sugar in it and small lumps of butter. Lay the schnecken on this. Let rise, spread with melted butter and bake.

STREIZEL KUCHEN.

Rub a half cupful of butter, one-half cupful of sugar and one-half cupful of flour, together well. Spread thickly on loaves of kuchen just before placing in oven. Butter the loaves before adding streizel.

ORANGE TORTE.

Cream the yolks of ten eggs and one cupful of sugar well. Add to this twelve grated lady fingers, juice of two oranges and rind of one, six ounces of blanched almonds chopped fine, and beaten whites. Bake in layers and put whipped cream between them. Mrs. Victor Kohn.

FEATHER CAKE.

One tablespoonful of butter, one cupful of sugar, two eggs beaten, separately, three quarters of a cupful of milk, one and one-half cupful of flour, one and one-half teaspoonsful of baking powder, rind of a lemon. Mrs. M. Levy.

NUT TORTE.

One pound of walnuts cut up fine, a few dates or prunes cut up, one-half a teaspoonful each of cloves and cinnamon, a little grated chocolate, one cupful of sifted breadcrumbs, one teaspoonful of baking powder. Mix all together. Beat the yolks of seven eggs with two cupful of sugar. When light, add above mixture slowly and lastly the stiff beaten whites of eggs. A little brandy improves this. Bake slowly in spring form. Mrs. M. Wetzler.

CHERRY TORTE.

Line a spring form with a rich pie crust. Lay on crust one-half quart of pitted and sugared cherries. Mix four eggs, one quarter of a pound of ground almonds, one quarter of a pound of sugar, juice of one-half a lemon. Add whites last. Place on cherries and bake. Mrs. L. Wetzler.

FRUIT CAKE.

Six eggs, two cupful of butter, three cupfuls of brown sugar, one-half a cupful of molasses, one-half a cupful of sour milk, one wine glassful of brandy, one tablespoonful of cinnamon, one teaspoonful of allspice, one teaspoonful of cloves, three pounds of raisins, one pound of currants, one-half a pound of almonds, one quarter of a pound of citron, one teaspoonful of soda dissolved in warm water, two sticks of chocolate, four cups of flour. *Quint* Mrs. Louis Bondy.

WHITE CAKE.

Two scant cupful of sugar, two and one-half cupful of flour sifted three times before measuring, two level teaspoonsful of baking powder, a generous half cupful of butter, six whites of eggs, one cupful of milk, lemon rind.

Cream butter and sugar, add a little milk, then a little flour in which you have put the baking powder until milk and flour are used up. Cream butter and sugar at least one-half hour. Then add lastly, the beaten whites. Bake either in layers or loaf.

Mrs. E. A. Silberstein.

SCHAUM TORTE.

Beat the yolks of six eggs to a stiff froth. Add two teaspoonsful of vinegar, one heaping cupful of granulated sugar. Make one layer for a spring form and make six or eight kisses for the top. Bake in a slow oven one hour. Serve with one pint of sweetened whipped cream heaped on torte with kisses on top.

Mrs. J. D. Sattler.

APPLE TORTE.

One spoonful of butter, one cupful of sugar, yolks of four eggs, whites of two, grated lemon rind, one cupful of breadcrumbs, a handful of nuts cut up, one tablespoonful of brandy, one-half teaspoonful each of cloves, cinnamon, allspice, cream butter and sugar; add eggs. Spread in a breadpan and bake twenty minutes. Then spread with grated apples in which whites of two eggs have been mixed. Put in oven until browned.

Mrs. Victor Kohn.

POTATO TORTE.

One cupful of butter, one cupful of almonds, two cupfuls of sugar, one cupful of mashed potatoes, one-half cupful of milk, one and one-half cupful of flour, one-half cupful of melted chocolate, four eggs, one teaspoonful of cinnamon, one-half teaspoonful of baking powder, one-half a teaspoonful of cloves. Cream butter and sugar, add finely mashed potatoes while warm, then milk, melted chocolate, spices, flour mixed with baking powder, almonds blanched and shredded and mixed with a little flour, lastly eggs well beaten.

HAZEL NUT TORTE.

Twelve eggs two scant cupful of sugar, two cupful of grated hazel nuts, one dozen stale lady fingers. Flavor with lemon juice and rind. Beat yolks and sugar. Grate lady fingers, add flavoring, nuts; then beaten whites. Bake in spring form about fifty minutes in a moderate oven.

Mrs. E. A. Silberstein.

DATE CAKE.

Two eggs beaten separately, one cupful of powdered sugar, one cupful of chopped walnuts, one cupful of chopped dates, two tablespoonsful of flour, one quarter of a teaspoonful of baking powder. Bake in slow oven about three-quarters of an hour. Serve with whipped cream.

Mrs. Herman Hirsh.

FARINA TORTE.

One cupful of sugar, five cents' worth of hazel nuts, five cents' worth of walnuts, mixed and grated, four eggs, three-quarters of a cupful of farina, one-quarter cupful of grated zwieback, and one teaspoonful of baking powder. Bake in spring form.

Mrs. M. Zein.

LAYER SPICE CAKE.

One scant cupful of butter, one and two-thirds cupful of sugar, four eggs beaten separately, one teaspoonful each of cinnamon, cloves, allspice and nutmeg, one cupful of walnuts, one cupful of seeded raisins, two tablespoonsful of chopped citron, one cupful of milk, three cupsful of flour measured after sifting, two heaping teaspoonfuls of baking powder, one teaspoonful of vanilla.

Frosting.—One-half cupful of water and one cupful of sugar boiled until it threads from spoon. Cut up eight marshmallows in another bowl and beat the whites of two eggs stiff. Then beat the eggs and marshmallows together; then stir in in the syrup.

Mrs. Will Abrahamson.

DEVIL'S FOOD.

One and one-half cupsful of granulated sugar, one-half a cupful of butter, one cupful of milk, one and one-third cupsful of flour sifted three times, two teaspoonsful of baking powder, one pound of chopped nuts, one teaspoonful each of cloves, cinnamon, allspice, four squares of Baker's chocolate, four eggs whipped separately. Cream butter and sugar, add yolks, then nuts, add chocolate dissolved, then milk, spices, flour, baking powder and whites last. Bake in a moderate oven about thirty-five minutes.

Mrs. E. A. Silberstein.

CREAM ALMOND TORTE.

Seven eggs beaten separately, one-half a pound of powdered sugar, one-half a pound of ground almonds, rind of one lemon, juice of half. Beat the sugar with the eggs until light, add almonds, then lemon and whites last. Flavor with vanilla. Bake in a slow oven one half hour, cut in half and spread with whipped cream in which sugar, vanilla, and one-half a cupful of chopped almonds have been mixed.

ALMOND TORTE.

Nine yolks, three-quarters of a pound of powdered sugar whipped to a sponge. Add one-half a pound of almonds grated, five bitter almonds, one wine glassful of brandy, one and one-half tablespoonsful of baking powder, two ounces of zwieback grated. Bake one hour.

Icings and Fillings**FUDGE ICING.**

Two cupsful of white sugar, three-quarters of a cupful of hot water, two squares of Baker's chocolate, butter size of an egg. Mix and boil to the right consistency in a double boiler. If too thick, add cream.

Claire Abraham.

PISTACHIO ICING.

One and one-half cupsful of granulated sugar, seven tablespoonsful of water, whites of three eggs beaten stiff, one-quarter of a teaspoonful cream of tartar. Add latter to whites when half beaten. Boil sugar and water until it forms a soft ball in cold water. Then beat well into the whites. Mince fine, pistachio nuts and strew over icing.

Elsie Silberstein.

LEMON FILLING.

Boil one lemon, juice and grated rind, one-half a cupful of sugar, two-thirds of a cupful of water. Dissolve two tablespoonsful of flour with water. Add to kettle. Lastly, add one egg beaten lightly.

Mrs. Robert Marcuse.

PINEAPPLE FILLING.

Mix the whites of three eggs, beaten, one cupful of powdered sugar, one-half can of shredded cocoanut.

Mrs. M. Zein.

COCOANUT FILLING.

Scant one-half cupful of sugar, one-half cupful of flour, whites of two eggs beaten. Stir in sugar and flour, add one-half pint of boiled milk and one cupful of shredded cocoanut.

Mrs. M. Zein.

CARAMEL ICING.

Two cupsful of light brown sugar, one quarter cupful of milk, a piece of butter the size of a walnut and vanilla to flavor. Boil four minutes, put in pan of cold water and beat until right consistency. If too stiff, beat in cream.

Mrs. Louis Bondy.

ORANGE ICING.

One cupful of confectioner's sugar, two tablespoonsful of orange juice, grated rind of one-half an orange. Mix sugar and liquid until thin enough to spread and add grated rind.

MARSHMALLOW ICING.

Boil one-half a cupful of water and one cupful of sugar until it threads from spoon. Cut up eight marshmallows in another bowl and beat the whites of two eggs stiff, beat the eggs and marshmallows together, then stir in the syrup.
Mrs. Will Abrahamson.

SEA FOAM ICING.

Boil two cupfuls of light brown sugar and one quarter cupful of water together until it hairs. Take off stove and put one beaten white of an egg into the boiled syrup, beating until it is the right consistency. Flavor with vanilla.
Mrs. Robert Marcuse.

Cookies and Small Cakes

DATE KISSES.

Whites of four eggs beaten, two scant cups of sugar, one-half pound of cut almonds and same amount of cut dates. Drop on buttered tins with a spoon and bake very slowly. Let cool before removing from the pan.

Mrs. L. Wetzler.

ALMOND COOKIES.

The whites of six eggs beaten stiff, one tablespoonful of cinnamon, grated rind of one lemon, one pound of grated almonds. Add all but almonds to the eggs and beat. Reserve one quarter of the egg mixture for icing, then add the nuts. Sprinkle the board with flour, roll out and cut in cookies about the size of a dollar. Frost and bake in a slow oven.

Mrs. S. I. Levin.

COCOANUT KISSES.

Beaten whites of two eggs, two-thirds of a cupful of sugar boiled with one-third of a cupful of water, one-half a cupful of cocoanut. Bake a light brown.

Mrs. A. Bondy.

DATE AND WALNUT DROPS.

Four eggs, one and one-half cupsful of granulated sugar, one pound of dates and one pound of walnuts chopped, two teaspoonfuls of baking powder. Flour to roll.

Claire Abraham.

GINGER SNAPS.

One cupful of butter, one cupful of sugar, one cupful of molasses, one teaspoonful of cinnamon, one teaspoonful of mace, one tablespoonful of ginger, two eggs, two teaspoonfuls of soda, flour enough to roll. Cook the butter, sugar and molasses together for a few minutes, then cool and add the other ingredients.

Mrs. B. Silberstein.

BUTTER COOKIES.

One cupful of butter and one and one-half cupsful of sugar creamed well, three eggs, vanilla, about one cup of flour, one teaspoonful of baking powder. Spread with beaten egg and poppy seed.

Mrs. M. Lefkowitz.

CHOCOLATE COOKIES.

Eight eggs and four cupsful of sugar beaten well, one-half a pound of citron chopped fine, one-half a pound of almonds chopped fine, two teaspoonfuls of cinnamon, one teaspoonful each of cloves and allspice, four tablespoonfuls of brandy, not quite one-half pound of chocolate, three cupsfuls of flour with three teaspoonfuls of baking powder. Put quite a little more flour on board when you roll. Take the yolk of one egg beaten well with one tablespoonful of water and smear on cookies. Sprinkle with chopped nuts.

Mrs. J. H. Winterfield.

RUSSIAN KUCHEN.

Two cupfuls of sugar, one cupful of butter, one egg, one and one-quarter cupsful of flour, one-half a teaspoonful of baking powder. Bake in a moderate oven. When cool, cut in slices.

Mrs. Louis Bondy.

LEB KUCHEN.

Three cupsfuls of dark brown sugar, one-half a pound of chopped almonds, one pound of raisins chopped and seeded, one half a pound of citron chopped, one cupful of grated chocolate, three eggs, two cupsfuls of molasses, one cupful of warm milk, lemon flavor, one-teaspoonful of soda dissolved in milk, one half a teaspoonful of baking powder. Flour enough to roll. Cut with cookie cutter; ice and bake.

HERMITS.

One cupful of brown sugar, one cupful of butter, one cupful of currants, one cupful of raisins cut fine, one cupful of walnuts cut fine, one level teaspoonful of soda dissolved in three tablespoonfuls of hot water, two and one-half cupsful of flour, flavor with vanilla, one teaspoonful of cinnamon, one teaspoonful of cloves, three eggs.

ALMOND KISSES.

The whites of three eggs beaten, one cupful of powdered sugar, one-half a pound of sliced almonds, one tablespoonful of cinnamon. Bake in a slow oven. Mrs. A. Bondy.

PEPPERNUTS.

Three cupsful of brown sugar, six eggs, two teaspoonsful of baking powder, one-half a teaspoonful of black pepper, one teaspoonful of cinnamon, one-half a teaspoonful of cloves, four cupsful of flour, vanilla flavor. Drop in pans.

Mrs. I. Freimuth.

CREAM PUFFS.

One cupful of boiling water and a scant one-half cupful of butter. Put on the stove. When boiling hot, stir in one cupful of flour and keep stirring until smooth. Set away to cool, then stir in three eggs, one at a time, without beating. Drop a tablespoonful at a time on buttered tins and bake twenty-five minutes in a moderate oven. Do not open the oven door for at least fifteen minutes. When cool, cut open the sides of the puffs and fill with whipped cream.

Elsie Silberstein.

ALMOND SLICES.

Four whole eggs well beaten, two scant cupsful of brown sugar, one pound of almonds cut lengthwise, one-eighth pound of sweet chocolate, two ounces of citron, one-half a teaspoonful of cloves, one teaspoonful of cinnamon, one and one-half scant cupsful of flour, one teaspoonful of baking powder. Bake in layer pans about one inch thick. While hot, cut in squares.

Pastry**CHERRY STRUDEL.**

Two scant cupsful of flour, one teaspoonful of butter rubbed dry into flour, pinch of salt, one egg beaten light, add some water. Proceed as with noodle dough only not so stiff. Put on top of warming oven until ready to use. Roll it out, stretch it very thin on the kitchen table on a cloth and smear with butter. Take two boxes of sour cherries pitted and sugared and one quarter of a pound of chopped almonds. Sprinkle lightly with cake crumbs, also one-half a cupful of sugar and the cherries. Fold like a jelly roll and bake in a well-buttered pan about three quarters of an hour in a moderate oven. Smear with butter before putting in oven. Chopped apples may be used instead of cherries. Mrs. A. Bondy.

PLAIN PIE CRUST.

One and one-quarter cupsful of flour, one quarter of a cupful of butter or other fat, one teaspoonful of salt, cold water to mix. Mix butter with flour, add salt and water. Roll and spread with small pieces of butter, fold and roll to use.

YAM PIE.

One pound of boiled and grated sweet potatoes, two cupsful of sugar, one cupful of cream, one-half a cupful of butter, three eggs beaten separately. Grate lemon or nutmeg for flavoring.

Mrs. M. Whitehead.

BAKING POWDER CRUST.

One cupful of flour, one teaspoonful of baking powder, one tablespoonful of butter, pinch of salt, a handful of sugar, one beaten egg, milk to mix. Rub flour, baking powder, salt and butter together thoroly until it resembles sand. Then add other ingredients and handle lightly.

Elsie Silberstein.

SOUR CREAM PIE.

Mix the yolks of two eggs, one cupful of sour cream, one cupful of chopped raisins, three quarters of a cupful of sugar, one-half a teaspoonful of cinnamon, one half a teaspoonful of clams, pinch of salt. Bake with one crust. When cool, spread with the beaten whites mixed with four tablespoonful of sugar. Put in oven to brown.

Mrs. Gust Levin.

DIMPES DAMPES.

Slice apples thin, as many as required. Sprinkle with brown sugar and cinnamon. Make a soft biscuit dough. Mix with the apples and bake in a pan well filled with butter for one hour.

Mrs. M. Levy.

BLUEBERRY SHORTCAKE.

Make a layer of butter cake. Stew a quart of blueberries with a lump of butter and one half a cupful of sugar until tender. Let cool and place on the cake. Serve with whipped cream.

Mrs. S. Goldberg.

CHEESE PIE.

Three eggs beaten separately, four tablespoonfuls of sugar, one-half a pint of sour cream, one tablespoonful of flour, pinch of salt, rind of a lemon, one half a teaspoonful of van-

illa, a little nutmeg, add cream and cream well together, then add beaten yolks, sugar, flavoring, and lastly, beaten whites; place mixture in the crust. Sprinkle with cinnamon and bake forty-five minutes. Elsie Silberstein.

PUMPKIN PIE.

Line a pie tin with a rich crust. Mix one cupful of stewed pumpkin, one cupful of milk, one and one-half cupful of sugar, three yolks well beaten, one teaspoonful of cinnamon, one teaspoonful of ginger, pinch of salt, a teaspoonful of whiskey, whites of three eggs well beaten. Fill pie tin and bake. Claire Abraham.

PRUNE PYRAMID.

Take a pound of dried prunes, cook until they are half done. Take the pits out of them and put blanched almonds in place of them. Make a batter of a fine pancake dough, dip one after the other of the prunes into the batter, cover well, and fry in hot butter to a golden brown. Put them on a plate in pyramid form and sprinkle with pulverized sugar. Mrs. Louis Hammel.

APPLE TART PIE.

Grate about two cupful of stale ryebread mix it with a little sugar and cinnamon and grated lemon peel. Butter a deep pie plate, line it with the crumbs. Cut up very fine five or six tart apples and mix with sugar, cinnamon and currants, a little citron cut fine. Put the apples on the crumbs which have been seasoned, adding a little more sugar. Now cover with remaining crumbs. Put flakes of butter on top and sprinkle with a wineglassful of wine either red or white. Bake about twenty minutes. Serve with whipped cream. Mrs. Gust Levin.

PEACH CUSTARD PIE.

Sprinkle cake crumbs on baking powder crust, put in peaches cut in halves, sprinkle with cinnamon and sugar and place in a quick oven until custard is ready. Mix one-half a pint of sour cream with one beaten egg, pour over fruit and bake until custard is set. Elsie Silberstein.

APPLE CHARLOTTE.

Make a rich pie crust, line a deep pudding dish with it. Take about eight large apples peeled and sliced fine. Soak a piece of white bread, press it out and mix with the apples and plenty of sugar, raisins, currants, almonds, and cinnamon. Put this in the dish, cover with pie crust and bake. Serve with whipped cream or wine sauce. Mrs. Louis Hammel.

LEMON PIE.

Make a rich pie crust and bake. Put one and one-half cupful of milk to boil in a double boiler with one cupful of sugar, a small piece of butter, a pinch of salt. As soon as it boils up, thicken with two tablespoonsful of cornstarch dissolved in a little cold milk. Beat constantly. When thick, take off the stove, add beaten yolks of three eggs and rind and juice of one and one-half lemons. Beat smooth and pour into crust. Make a meringue of three yolks beaten stiff and one-half a cupful of sugar and spread it on the custard. Brown in the oven. Mrs. B. Silberstein.

Pudding

NESSELRODE PUDDING.

...

One-half a box of gelatine, one-half a pint of cold water, two-thirds of a cupful of sugar, two-thirds of a cupful of raisins, one pint of milk, yolks of five eggs beaten, one quarter of a pound of macaroons, three tablespoonsful of almonds, two teaspoonsful of vanilla, sherry, whites of five eggs. Soak the gelatine. Let the milk boil, stir in the sugar and yolks, cook a minute. Dissolve the gelatine in water, and add to the milk. Also add the cut raisins, the almonds pounded, grated macaroons, vanilla and lastly the whites. Pour into a mold to congeal. Serve with whipped cream. Mrs. E. A. Silberstein.

BAVARIAN CREAM.

One pint of milk, three eggs beaten separately, two and one-half teaspoonsful of gelatine, pinch of salt, one-half a cupful of sugar, vanilla to flavor. Dissolve the gelatine in one-half a cupful of the milk, then heat milk, add dissolved gelatine and beaten yolks with the sugar. Cook two or three minutes. Pour in mold. Mrs. Charles Freimuth.

WINE JELLY.

One box of Cox's gelatine soaked in one pint of cold water. Pour one quart of boiling water over it and stir until the gelatine is dissolved. Add one and one-half cupful of white sugar, two lemons, juice and rind, one pint of white wine. Put all over the fire, boil-once and strain thru a cloth. Mrs. M. Zein.

GRATED APPLE PUDDING.

Grate six large apples. Mix with them one-half a cupful of chopped almonds, one cupful of sugar, a few raisins, rind and juice of a lemon, one-half a cupful of cake crumbs, cinna-

mon, five eggs beaten separately, one tablespoonful of melted butter. Pour in a buttered pudding dish and sprinkle with chopped almonds. Bake one half hour.

Mrs. B. Silberstein.

FIG PUDDING.

One-half a pound of chopped figs, two cupsful of bread-crumbs, one cupful of brown sugar, two eggs, one-half a cupful of butter, two tablespoonsful of flour, two tablespoonsful of molasses, one-half a nutmeg grated, one-half a teaspoonful of soda dissolved in hot water. Mix all well with a chopper. Steam two hours and serve with any preferred sauce.

Mrs. J. D. Sattler.

STEAMED CHERRY PUDDING.

Drain and pit one can of cherries; keep juice. Sift one cup of flour, a pinch of salt and one teaspoonful of baking powder together. Beat two tablespoonsful of butter with one tablespoonful of sugar, add yolks of two eggs and one-half a cupful of milk. Add all to flour and add lastly the whites of two eggs beaten. Put in buttered cups, half fill with layers alternately of cherries and dough with the dough on top. Steam twenty minutes.

Sauce.—One cupful of sugar and one-half a cupful of water boiled five minutes. Add one cupful of cherry juice. When it comes to a boil, add one tablespoonful of cornstarch dissolved in cold water. Let boil up again and then add one teaspoonful of butter and a pinch of salt.

Mrs. E. Kunody.

ORANGE SAUCE.

Juice and grated rind of two oranges, sugar to taste, beaten whites of two eggs. Mix just before serving the pudding. Very nice for sponge puddings.

VANILLA SAUCE.

One pint of milk, one yolk of an egg, one teaspoonful of cornstarch, vanilla, sugar to taste. Dissolve constarch in a little water, add to milk, heat, then add beaten yolks and sugar.

NOODLE CHARLOTTE.

Make broad noodles. Boil in salt water and drain. Melt fat or butter. Put the noodles in a bowl and mix three tablespoonsful of sweet fat lightly in it, also one cupful of sugar, a little cinnamon, grated rind of a lemon and juice. Add the beaten yolks of six eggs, then the beaten whites. Put in a greased pudding dish and sprinkle with almonds and raisins chopped. Bake one half hour.

Mrs. B. Silberstein.

POTATO PUDDING.

Stir the yolks of six eggs with one cupful of sugar, a handful of blanched and chopped almonds, grated peel and juice of a lemon, one-half a pound of grated potatoes which have been boiled the day before, salt and lastly the beaten whites of six eggs. Put in a well greased pudding dish and bake.

Mrs. E. Kunody.

CHOCOLATE PUDDING.

Seven eggs beaten separately, one cupful of sugar, one cupful of chocolate, three-quarters of a cupful of cracker flour, rind of one lemon, spices to taste.

Beat yolks with the sugar, then add chocolate, lemon rind, spices and cracker flour and lastly the whites. Steam one hour and serve with wine sauce.

Mrs. L. S. Loeb.

SUET PUDDING WITH PEARS.

Bake one-half a pound of suet, one loaf of baker's bread, two eggs, one cupful of sugar, one teaspoonful of salt, all-spice, cinnamon and cloves, grated rind of one lemon, two teaspoonsful of baking powder, one-half a peck of cooking pears, three spoonsful of syrup. Chop the suet to a powder, add to it the bread soaked in water and squeezed. Work the suet and bread with the hands. Add the eggs, sugar, salt, spices and lemon. Add flour enough to work in a huge ball. Sift the baking powder into the flour. Add pears and when ready to put in the oven, sprinkle with sugar, sliced lemon cloves, cinnamon bark and syrup. It must be eaten hot with wine sauce.

Wine sauce.—One small cupful of wine put on to boil in a double boiler. Beat up the yolks of two eggs with two spoonsful of sugar, add grated nutmeg or the rind of a lemon, one teaspoonful of flour. When smooth add the boiling wine and let boil until thick.

Mrs. A. Bondy.

MATZOS PUDDING.

Soak four of five matzos. Beat five eggs separately, add one cupful of sugar, raisins, almonds, lemons, grated apples, cinnamon and salt all to taste. Add squeezed matzos. Bake in a deep dish in which a large piece of goosefat has been placed. Bake forty minutes.

Mrs. M. Zein.

Frozen Desserts

LEMON ICE.

One quart of milk, juice of three lemons mixed together with two cupfuls of sugar. Pack freezer with ice and put milk in while you are mixing the lemons and sugar. Let stand for a while, then put lemons and sugar in same and freeze. Mrs. S. I. Levin.

CHOCOLATE PARFAIT.

One quart of whipping cream beaten stiff, one cupful of sugar, one-half a cake of Baker's chocolate melted and stirred with a little cream—add to whipped cream. Flavor with vanilla. Freeze. Mrs. M. Cornfield.

MAPLE PARFAIT.

Put two cupfuls of maple sugar and yolks of eight eggs beaten light, in a double boiler. Cook until thick, stirring constantly. When cold, whip one quart of cream thick, add cooked syrup and put in mold to freeze.

Mrs. S. Goldberg.

CARAMEL ICE CREAM.

Stand two cupfuls of brown sugar on stove until browned and melted, then boil one pint of milk with it and when cooled add one quart of cream. Flavor with vanilla and freeze. Mrs. A. Bondy.

PINEAPPLE SPONGE.

Cook one-half a can of grated pineapple thick with two-thirds of a cupful of sugar. Soak one quarter of a box of gelatine in a little cold water. Add one-half a cupful of hot water to it and then pour in the cooked pineapple. Set aside to cool. Whip one-half a pint of cream. Stir all together thoroughly and turn into mold. Mrs. Gus Levin.

FROZEN FRUIT PUDDING.

One pint of cream whipped, one scant cupful of powdered sugar, one quart of fruit desired. Pack and freeze in mold four hours.

BISQUIT TORTONI.

One pint of cream whippd, on scant cupful of powdered sugar, one quarter of a cupful of grated macaroons, six eggs. Stir yolks of eggs with the sugar thoroly, add to the cream

and macaroons, add lastly the beaten whites. Flavor to taste. Put in mold, pack in ice and salt. Freeze four hours.

Mrs. L. S. Loeb.

Confectionery

CHOCOLATE FUDGE.

Two small cupful of white sugar, two cupful of brown sugar, one cupful of cream, one-half a cake of Baker's chocolate. Let boil until it gets caramel like in cold water, then let cool, add vanilla and stir until thick. Put in buttered pans Deborah Leo.

SEAFOAM.

Two cupful of granulated sugar, one-half a cupful of corn syrup, one-half a cupful of water. Boil these together until they make a soft ball when dropped in cold water. Then cool and beat into the whites of two eggs already beaten stiff. Rose Siegelbaum.

BUTTERSCOTCH.

Two cupful of granulated sugar, one-half a cupful of vinegar, one tablespoonful of butter. Boil until brittle when dropped in cold water. Drop in buttered tins and let cool. Rose Siegelbaum.

PENOCHI.

Boil three cupful of light brown sugar and half a cupful of milk until it forms a soft ball in cold water. Then add a small piece of butter. Place in a pan of cold water and beat until stiff. Flavor with vanilla. Estelle Bondy.

MAPLE CANDY.

One cupful of pure maple sugar, one cupful of white sugar, butter size of a walnut, three quarters of a cup of hot water, pinch of cream of tartar. Boil until it hairs, then take off stove and beat until it gets light. Add cocoanut or chopped walnuts. Drop from spoon on waxed paper. Mrs. Louis Neuman.

FUDGE.

Two cupful of white sugar, butter size of an egg, one and one-half squares of Baker's chocolate. Melt the chocolate and butter first, then add the sugar and three-quarters of a cupful of hot water. Let sugar and water stand ten minutes before adding to the other ingredients. Cook until it forms into a soft ball in cold water. Beat until it resembles the batter of cake. Knead like bread and cut in squares.

Mrs. Louis Neuman.

Preserves

PRESERVED PEARS.

Four pounds of sugar, four lemons sliced, five cents worth of gingerroot. Cover with water and boil for four hours.
Mrs. Henry Abraham.

PIEPLANT CONSERVE.

Four pounds of pieplant, six oranges sliced thin, one pineapple grated, six pounds of sugar. Boil until as thick as desired, like a form or jelly.
Mrs. Henry Abraham.

CURRANT CONSERVE.

Five pounds of sugar, five quarts of currants, one and one-half pounds of raisins, five oranges sliced small rind and all. Boil twenty minutes.
Mrs. M. Cornfield.

ORANGE MARMALADE.

Wash and remove seeds from oranges, cut in small pieces. For each pound of fruit add one pint of water. Let stand over night, then boil three-quarters of an hour. Let stand two days then weigh and add three-quarters of a pound of sugar to each pound. Boil until it jellies.
Mrs. Al. Abraham.

STRAWBERRY, PINEAPPLE AND ORANGE CONSERVE.

Three boxes of strawberries, one large pineapple, two large oranges, sugar cup for cup. Peel, core and cut into small dice shaped pieces, the pineapple. Cut the yellow rind of oranges entirely free from the pith and cut into small pieces. Put this rind and the pineapple on to cook with very little water. When these are tender, add the carefully picked strawberries and the oranges cut in small pieces, together with the sugar which has been measured cup for cup with the fruit. Boil until quite thick.
Mrs. E. A. Silberstein.

GRAPE RELISH.

Boil one-half a basket of Concord grapes as for jelly. Strain, add three cupsful of granulated sugar, one pound of seeded raisins, one pound of chopped walnuts. Boil about ten minutes.
Mrs. D. Van Baalen.

SPICED GOOSEBERRIES.

To five quarts of gooseberries take two and one half pounds of sugar, one cup of vinegar, one tablespoonful of allspice, cinnamon and cloves. Boil the sugar and vinegar together. Add other ingredients and boil twenty minutes.
Mrs. J. D. Sattler.

TOMATO PRESERVES.

Twelve pounds of tomatoes, eight pounds of sugar, one half an ounce of cloves, one ounce of cinnamon bark, three lemons. Scald tomatoes, pare and cut up and weigh before scalding. Heat slowly, add sugar, spices and lemons. Boil slowly until quite dark, stirring constantly to prevent burning.
Mrs. J. M. Gidding.

PIEPLANT MARMALADE.

Seven pounds of pieplant, five pounds of sugar, four oranges, juice and rind, one pound of walnuts cut fine. Boil two hours slowly.
Mrs. M. Wetzler.

SPICED CURRANTS.

To every pound of currants allow one pound of sugar. Make a syrup in proportion of four pounds of sugar to one pint of vinegar, with two tablespoonsful of cinnamon, two table-spoonsful of allspice and one tablespoonful of cloves. When boiling add currants and boil twenty minutes. Put into tumblers and stand aside to cool. Use whole spices.
Mrs. J. D. Sattler.

CHERRY CONSERVE.

Two pounds of seeded raisins, three pounds of granulated sugar, five pound of sour cherries, one pound of red currants, five oranges. Steam raisins twenty minutes. Pare the yellow rind from the oranges as thin as possible and then cut with scissors into fine shreds. Cut the pulp into small pieces. Put all the ingredients in kettle and cook until a rich conserve which will form in a mold like jelly. While cooking add six whole cloves and one rose geranium leaf. Take the leaf out when it becomes withered. Put in jelly glasses.
Mrs. E. A. Silberstein.

RHUBARB MARMALADE.

Seven pounds of rhubarb, six pounds of sugar, one-half pound of almonds, six lemons. Cut rhubarb in pieces, add sugar and lemon juice and boil twenty minutes. Add the grated peel of lemons, the almonds chopped fine and four pieces of gingerroot. Boil twenty minutes more.
Mrs. R. Krojaner.

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If possible grind your coffee medium fine and as it is used. If you have to buy it ground get just enough to last between calls of "Tea Man".

The usual quantity is one tablespoonful of coffee to one cup of water. Place coffee in pot, mix the dry coffee into a thick paste with white of an egg and pour the boiling water on it. Be sure that water is fresh drawn and boiling. Allow contents to simmer 5 to 7 minutes, positively not longer; then pour cold water over cover of pot, strain into Table Pot and put where it will keep "Serving Hot."

Never allow Coffee to stand on the grounds after it is made.

Always measure your coffee and water. Follow exact proportions each time.

To thoroughly cleanse Coffee Pot take two tablepoonsfull of cooking soda and put it into your coffee pot two-thirds full of water and boil it thoroughly for an hour at least once a week. Coffee pot should also have a thorough rinsing in hot water immediately after each service.

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