Canned Fruits.

These fruits are put up perfectly fresh and will not taste of the "tin." If not allowed to stand in the can after opening, and by my improved method the flavor of the fruit is fully retained.

Tomatoes.

Whole for baking, 3 lb. Cans, per dozen, $2.40
Solid packed, best for all other purposes, $2.00

Bartlett Pears.

3 lb. Cans, $2.00

Jellies & Preserved Fruits

For the First Prize

To GEO. E. WALES,

At the Exhibition of 1878.

Spiced Fruits,

Preserves, Tomatoes,

Champagne Cider,

Vinegar, Canned Goods, Ketchups,

Etc., Etc.

Put up and For Sale by GEO. E. WALES,

Newton Centre, Mass.
NOTICE.

ALL my JELLIES can be relied upon as being PURE and TRUE to NAME, not mixtures of gelatine or apple pulp colored and flavored with deleterious dyes and chemicals.

I use the very best fruit and the best refined sugar in the manufacture of both PRESERVES and JELLIES, and claim to furnish an article that is clean, and on account of my facilities and experience of sixteen years, better than “home made.”

My CANNED TOMATOES are very superior, being PUT UP FRESH FROM THE VINES, great care being taken in their preparation, all skins, cores and green spots being removed.

I shall spare no pains or expense to improve upon my methods from year to year, aiming always at perfection.

Customers are especially reminded that they will confer a great favor by recommending my goods to their friends.

GEORGE E. WALES.

<table>
<thead>
<tr>
<th>Jellies.</th>
<th>Preserved Fruits.</th>
</tr>
</thead>
<tbody>
<tr>
<td>PUT UP IN TWELVE OUNCE TUMBLERS.</td>
<td>PUT UP IN AIR-TIGHT GLASS JARS.</td>
</tr>
<tr>
<td>(Keep in a cool, dry and dark place.)</td>
<td>(Keep in a cool place away from light.)</td>
</tr>
<tr>
<td>RED CURRANT JELLY, 45 cts. each, <strong>5.00 Doz.</strong></td>
<td>PRESERVED PINEAPPLE, <strong>1.40 1.20</strong></td>
</tr>
</tbody>
</table>
| BLACK CURRANT **** | **BLOOD PEACHES, (Grated) **
| GRAPE (Fox) **4.50 Doz.** | **BLOOD PEACHES, (Whole) **
| CRAB APPLE **** | **CRAWFORD PEACHES, (Sliced) **
| QUINCE **** | **CRAWFORD PEACHES, (Whole) **
| QUINCE MARMALADE **** | **Egg Plums, (Whole) **
| CRAB APPLE **** | **CRAWFORD PEACHES, (Sliced) **
| APPLE JELLY, 35 cts. each, **4.00 Doz.** | **CRAB APPLES, (Halved) **
| RASPBERRY JAM, 10 oz. tumbler, **** | **GREEN GAGES, (Whole) **
| STRAWBERRY JAM, **** | **CRAB APPLES, (Whole) **
| BLACKBERRY JAM, **** | **PEARS, (Grated) **

**Fresh Fruits.**

Put up in Glass Jars with Light Syrup.

<table>
<thead>
<tr>
<th>Qt. Jars</th>
<th>1/2 Pt. Jars</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>FRESH QUINCES,</strong></td>
<td><strong>1.25 1.00</strong></td>
</tr>
<tr>
<td><strong>Peaches,</strong></td>
<td>****</td>
</tr>
<tr>
<td><strong>Pine Apple,</strong></td>
<td>****</td>
</tr>
<tr>
<td><strong>Cherries,</strong></td>
<td><strong>.90 .75</strong></td>
</tr>
<tr>
<td><strong>Seckel Pears,</strong></td>
<td><strong>1.10 .90</strong></td>
</tr>
<tr>
<td><strong>Bartlett Pears,</strong></td>
<td><strong>1.00 .83</strong></td>
</tr>
<tr>
<td><strong>Blackberries,</strong></td>
<td><strong>.75 .60</strong></td>
</tr>
</tbody>
</table>

Tumblers and Jars can be returned in good order and prices will be allowed.

<table>
<thead>
<tr>
<th>Sweet Pickled Fruits,</th>
<th>Spiced Preserves.</th>
</tr>
</thead>
<tbody>
<tr>
<td>PUT UP IN THREE PINT STONE JARS.</td>
<td></td>
</tr>
<tr>
<td>(Jars contain from 3 to 5 pounds each.)</td>
<td></td>
</tr>
<tr>
<td>PEACHES, <strong>1.20</strong></td>
<td>****</td>
</tr>
<tr>
<td>STRAWBERRIES, <strong>1.10</strong></td>
<td>****</td>
</tr>
<tr>
<td>PEARS, <strong>1.10</strong></td>
<td>****</td>
</tr>
<tr>
<td>CURRANTS, <strong>1.00</strong></td>
<td>****</td>
</tr>
</tbody>
</table>

**Preserves.**

<table>
<thead>
<tr>
<th>Qt. Jars</th>
<th>1/2 Pt. Jars</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>RED CURRANT JELLY,</strong> 30 cents per lb.</td>
<td><strong>QUINCE</strong></td>
</tr>
<tr>
<td>**GRAPE (Fox) **</td>
<td><strong>28</strong></td>
</tr>
<tr>
<td><strong>CRAB APPLE</strong></td>
<td>****</td>
</tr>
<tr>
<td><strong>APPLE</strong></td>
<td>****</td>
</tr>
<tr>
<td><strong>PEACH PRESERVE</strong></td>
<td>****</td>
</tr>
<tr>
<td><strong>PINE APPLE PRESERVE</strong></td>
<td>****</td>
</tr>
<tr>
<td><strong>PEAR</strong></td>
<td>****</td>
</tr>
<tr>
<td><strong>DAMSON</strong></td>
<td>****</td>
</tr>
<tr>
<td><strong>GREEN GAGE</strong></td>
<td>****</td>
</tr>
<tr>
<td><strong>RASPBERRY</strong></td>
<td>****</td>
</tr>
<tr>
<td><strong>STRAWBERRY</strong></td>
<td>****</td>
</tr>
<tr>
<td><strong>BLACKBERRY</strong></td>
<td>****</td>
</tr>
<tr>
<td><strong>QUINCE</strong></td>
<td>****</td>
</tr>
</tbody>
</table>
CREAMED MUSHROOMS
1 pound mushrooms
5 tablespoons (Borden’s Fern Brand) butter
1/2 teaspoon salt
Few grains pepper
1/2 tablespoon flour
1/4 cup thin cream
Clean mushrooms, remove caps, and cut both stems and caps in thin slices. Melt butter, add sliced mushrooms and cook three minutes. Sprinkle with salt and pepper, dredge with flour and pour over cream. Cook five minutes, stirring constantly.

BERRY MUFFINS
One-quarter cup (Borden’s Fern Brand) butter, 2/3 cup sugar, 1 egg, 2 2/3 cups flour, 2/3 teaspoons baking powder, 1 cup milk, 1 cup berries. Cream butter gradually, add sugar and egg. Sift flour and baking powder, add alternately with milk to finish mixture, leaving 1/4 cup to be mixed with berries which should be added last. Bake in hot buttered gem pan 25 minutes.

CANDIED SWEET POTATOES
Wash and cook six medium-sized sweet potatoes in boiling salted water to cover. Drain, peel, cut in halves, lengthwise, arrange in buttered baking dish, sprinkling each layer with brown sugar, using three-fourths cup in all. Pour over one-half cup melted butter and sprinkle with salt. Cook in a slow oven two hours.

SARDINE CANAPES
Spread circular pieces of toasted bread with sardines (from which bones have been removed) rubbed to a paste, with a small quantity of creamed butter and seasoned with Worcestershire Sauce and a few grains cayenne. Place in the centre of each a stuffed olive, made by removing stone and filling cavity with sardine mixture. Around each arrange a border of the finely chopped whites of hard-boiled eggs.
CHICKEN AND OYSTERS A LA METROPOLE

1/4 cup (Borden's Fern Brand) butter
2 cups flour
1/4 teaspoon salt
1/4 teaspoon pepper
2 cups cream (Borden's Fern Brand)
2 cups cooked chicken cut in dice
1 pint oysters, cleaned and drained
1/4 cup finely chopped celery

Make a sauce of first five ingredients, add chicken dice and oysters; cook until oysters are plump. Serve sprinkled with celery.

SMOTHERED CABBAGE

Take off outside wilted leaves from a firm, medium-sized cabbage, cut in quarters, and remove tough centre portion; then finely chop or force through a meat chopper; there should be five cups. Melt five tablespoons (Borden's Fern Brand) butter in a hot frying pan, add two tablespoons flour and stir until well blended; then pour on gradually, while stirring constantly, one cup milk. Bring to the boiling-point and add two tablespoons salt, one-fourth teaspoon pepper and cabbage. Mix thoroughly, cover, put on back of range, and cook slowly from fifty to sixty minutes.

STUFFED PEPPERS

6 green peppers
1 onion, finely chopped
2 tablespoons (Borden's Fern Brand) butter
1/3 cup chopped mushrooms
1/3 cup Brown sauce
3 tablespoons bread crumbs
Salt and pepper
Buttered bread crumbs
4 tablespoons lean raw ham, finely chopped

Cut a slice from stem end of each pepper, remove seeds, and parboil peppers, fifteen minutes. Cook onion in butter three minutes; add mushrooms and ham, and cook one minute, then add Brown Sauce and bread crumbs. Cool mixture, sprinkle peppers with salt, fill with cooked mixture, cover with butter bread crumbs, and bake ten minutes. Serve on toast with Brown Sauce.

ESCALLOPED CORN

1 small green pepper
1/2 onion, finely chopped
1/2 teaspoon salt
3 tablespoons cream (Borden's Fern Brand) butter
1/3 cup finely chopped celery

Few grains cayenne
1/4 cup milk
1/4 cup canned corn
2 tablespoons flour
1 teaspoon paprika
1/4 teaspoon mustard
2 cups dry bread crumbs
2 tablespoons dry bread crumbs
1/4 cup milk
1/2 cup canned corn

Wipe pepper, cut in halves, lengthwise, and remove seeds; then cut in strips, and strips in halves, crosswise. Cook pepper, onion, and butter five minutes, stirring constantly. Add flour, mixed with seasonings and stir until well blended; then pour on gradually, while stirring constantly, milk; bring to the boiling-point and add corn, egg yolks, and bread broken in small pieces and cooked with one tablespoon butter until well browned. Turn into a buttered baking dish, covered with buttered crumbs and bake in a hot oven until crumbs are brown.

LOBSTER AND OYSTER FILLING

(For Patties or Vol-au-Vent)

1 pint oysters
1/2 lb. lobster
1/2 cups cold water
1 stalk celery
1 slice onion
1/4 cup Fern Brand butter
1/2 cup flour
1/2 cup cold water
1/2 cup cream
1/4 teaspoon Worcestershire Sauce
Salt
Lemon juice
Paprika

Clean and parboil oysters; drain, and add to liqour body bones and tough claw meat from lobster, water, celery, and onion. Cook slowly until stock is reduced to one cup, and strain. Make sauce of butter, flour, strained stock, and cream. Add oysters and lobster meat cut in strips; then add seasonings. One-half teaspoon beef extract is an improvement to this dish.
Oats — or any kind of Oats —

Remove from meat and whiten to fine as possible.

Put milk, cream, three knives, fine meat balls, season milk, salt, pepper or other spice if liked. Pearl the egg and chop well.

If not cream, add a little corn flour.

One tablespoon each of melted butter. —
Pull from pale pan, and lace quickly
not more than ten
In mills.
The bath needs to be so cream. Put
for Lance it out-un-
a spoon.
The whole thing is
To have them mixed, +
The oven hot.

A pint of chopped
Meat—be one small
Bud for one egg, +
The altar upon tree
Melted—crumb—
Cream Soups -

Take either: the hind quarter of a chicken, or bone or skin from a duck, or turkey or miller, or trout.

Boil the bones and skin and add all the grease, and put it over again at least once. Tomorow - a couple of Every Replace the milk with a little flour, mixed in slowly, with a little oil and a little cream.

Cook a little rice in another dish and add it...
As it is about the

or the tree

it to begin milks

and the hot and

the from the

milk or cream but

cream before burning

Cream soup with stock

1 qt. milk

The carrot, the onion

small slice parsley

knot parsley celery

boil half an hour

in then add a

cup of broth

thicken with a lump

barley or rice. boiled

drinking clear, and

shredded with it

Boil before burning
Grandma.
Mrs. Churchill's Thin Pudding

6
6
8
3
3
4
1
1

1/3 oz. rum Nutmegs
Small blade of Mace

Cinnamon - one - 3

3 Eggs -

1/2 a pint of milk -

Beat the eggs & spices well together with the milk. Add the rest of the ingredients. Keep a fine clean linen cloth into the boiling water, dip it in a warm time & pour in a little fruit in the marmalade. The 12 Eggs put it into a damn pan & roll it up for you, put it in boiling water & allow you to get it up in the mouth. But also, add some

it boiling in

1

A couple - one - 5
Cream Cake
1 tea cup of cream - 1 of sugar - 2 eggs
2 tea cups of flour - nutmeg - salt - C. Tartu - soda
about a salt spoon of salt - then your C. Tartu
4 1/2 a mule of soda.

Good tea cakes or Cothlies
2 tea cups of sugar - 2 of thick cream (or
1 of milk and a mule of butter) - 2 eggs - 3 of
cream - a little salt - 2 hours piece of
cream of Tartu - home of soda - knead
thin - just a little flour as you can
do with to roll out -

Mrs. Farnwells Cake
1 Cupful cup of butter - 1 of Cream - 2 of
Sugar - 3 of flour - 6 eggs - 2 tea
spoons C. Tartu - 1 mule of soda - you to taste

French Cake
1 Tumbler of milk - 3 of sugar - 1/2 a tumbler
of butter - 4 1/2 tumblers flour - 4 eggs
2 tea spoons C. Tartu - 1 mule of soda
French Sponge Cake
1 lb. Barley Sugar - 10 0z. flour - 12 eggs

On sieve - a juice of 2 lemons - Roll up your
sugar - separate the white keeping of
Butt your eggs very light and again
break your whites to the lemons - Put the mixed - add the
quickly add your flour
Cranberries — to stew —

1 bowl of water — 2 full bowls of sugar
3 of Cranberries — Boil the Cranberries in the water until soft — then add

1/2 cup sugar — They regain the

little bit of crisp in the sugar — Sometimes

I put 3 bowls of sugar — to 3 of berries —

Tomatoes —

If one pint of preserved tomatoes, (or
Mon. puts up in canes) I put in two

table spoon full powdered crackers —
1 even tea spoon full of salt — 1

table spoon full of sugar — 1/2 of butter.
Nice Prince Pie!

(Gmt. Kingh. White)

One lb. cold roast beef, chopped fine.

1/2 lb. from around the kidney, chopped fine.

Apples.

Plums, currants.

P board.

Gt. lard.

1/4 lb. citron

Salt, pepper, cinnamon.

Sea erson, ginger.

Juices and grated rind of 2 lemons.

1/2 pint of Madeira or Sherry.

1/4 pint Brandy.

Pour in a large dish, the meat,Queen of Fruit, then add. The spices should stand half stand in the sugar, all others.
Cracker Pie — Good —
8 oz. Crackers — mashed — 7 Coffee
cups of boiling water — 6 Lemons — 4
grated — juice also — 5 cups of sugar.
1 Nutmeg — Fold your crackers fine
upon the boiling water in 3 cups
of the ingredients. Let all get
cold before putting it in the Paste —

Paste for Pies — very Rich —
Five cups of flour — one cup of butter —
1 Cup of Lard — one cups of water — salt.

Let the apples be cut from the tree;
break in a raw egg — well beat — thin
season to suit taste —

Mrs. Nicholas Pudding —
1 Quart of Boiled milk — flour
1 spoonful of flour — One cup of milk into the milk
while boiling — sprinkled in any — make
the lumps a little — when cold add
on or 2 Eggs — thickly to last —
Bake 1/2 an hour — inside if you do.
Coffee Cake. — Charlotte White — Almond w. split myself.

Three cups of sugar.
One 1/2 " " " " milk (1 part 1/2 cold.)

Two eggs.
One cup of strong coffee (hazelnut).
One cup of strong cream of coffee.

1/4 " " " ground cinnamon.

One cup of flour.
One 1/2 " " " baking powder.

+ Ground Cinnamon.

2 eggs. Whisk beaten to a froth.
7 1/2 " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " " 

Pour the white, finely beaten. Stir till the cream of soda. Stir well and blend. Stir very thoroughly. Let it rest a little. About 2 inches thick. Cut off and bake some of the flour and add. Lightly rub crackers.

Put in a quick oven. Let the oven cool. Leave the crackers in till they are dried through.
Lamb's Kidneys
Prepare the evening before.

Take off while skin, cut out small white spot, put to soak in salt and water. Let stand ten minutes. Drain and put to drain again. Rinse in more salt and water. Stand ten or fifteen minutes, and drain again. Put them in wind for one night.

In the morning boil them. Put on hot plate, butter, salt and pepper, serve freely.
x 6 eggs.
weight of 1 egg is 1 oz.
3 eggs should be 3 oz.
the weight of 4 oz in flour.

Put in the mouth of 3 eggs to each mixture.

Canary Pudding
Canary pudding
6 eggs
The weight
9 lb
in butter
in weight
in sugar
in flour

Dunk the money
Strike as many
Twice on the
Wood as far
Churn
1/2 cup of bullat
Three cups of water
Sugar
Cup of wine
As bullat
Water as bullat
Ruler = ruler
Weather 1 - 2 degrees
Coffee Cake

2 cups sugar
1 cup + milk
1/2 stick butter
5 eggs
1 cup strong coffee (liquid)
1/2 tsp. salt
2 tbsp. baking powder
4 cups sifted flour
1/2 tsp. cinnamon
1/4 tsp. nutmeg
1/8 tsp. mace
1/2 Cup of milk
1 Cup of molasses
1 " " brown sugar
2 Cups of bread crumbs
1 Cup of flour
2 Tsp. baking powder
1/2 Tsp. soda
1/2 Cup of molasses
forall
Esp
3

The album is called Rail Road Judding in English Code Book.
CONTENTS
1 1/2 LBS. (NET)

MANUFACTURED AND GUARANTEED

PURELY VEGETABLE

BY

THE PROCTER & GAMBLE CO.
CINCINNATI,

PACKED IN FOUR SIZES

1 POUND 8 OUNCES NET WEIGHT
3 POUNDS 1 OUNCE NET WEIGHT
6 POUNDS 3 OUNCES NET WEIGHT
9 POUNDS 5 OUNCES NET WEIGHT
Doughnuts

3 teaspoonfuls Crisco
3/4 cupful sugar
3 eggs
3 cupfuls flour

6 tablespoonfuls milk

Cream the Crisco, add the sugar gradually, creaming after each addition. Then add the beaten eggs. Mix and sift the dry ingredients. Add alternately with the milk to the first mixture. A doughnut mixture should be very soft. Form into a ball, and place on a well-floured board and roll to one-half inch thick. Cut and fry in Crisco hot enough to brown a one-inch cube of bread a golden brown in sixty seconds.

Baking Powder Biscuits

2 tablespoonfuls Crisco
2 cupfuls flour

2 teaspoonfuls baking powder
1 teaspoonful salt

Mix and sift twice dry ingredients. Work in Crisco with tips of fingers; add gradually the milk mixing with a knife to a soft dough. Toss on floured board, pat and roll to one half inch thickness. Shape with a biscuit cutter. Place on Criscoed tin and bake in a hot oven for twelve minutes. Use level measurements.

To have good biscuits the dough should be handled as little as possible, just enough to get in shape to cut. The milk or water used for mixing should be very cold, and the biscuits should be gotten into the oven at once after adding the liquid to the flour.

If the top of each biscuit is lightly brushed over with melted Crisco before baking, the crust will be much nicer. Sufficient for fifteen biscuits.
xCalci Loaf  
Pour on boiling water  
Let it stand a few moments. Then thin pepper & salt it.  
Let it stand while you fry your bacon.  
In a hot frying pan, dish the bacon, put the end in the pan till well done.  
Dish it. Using a burlap towel, transfer the gravy in the pan to make the gravy  

7.5
- Clear Soup.
- Salmon
  ennu mit lemon-potato.
- Prof. Pastry
  canapé
  egg plant
  potato juliet.
- Roast Leg
  same vegetables.
- Salade salad
  mayonnaise dressing.
- Fancy ice cream.
- Fruit.
- Coffee.
Fresh tomato. At least one dozen onions—
Three all & Spanish
Salt over it. Let lie all night—In the morning
Drain prep en cloth to absorb the moisture.
Gren pepper in your preserving kettle or layer of tomato & onion & spices to suit.
Such as...
Cinnamon (in the stick) - white cloves - But I despair mostly on Cellery seed - fill the little jell - put on a great bowl of sugar from own vinegar enough to cover - Summer unless the tomato onion is clear - It keeps best in our tight vessel -
Sponge Pudding

The pint of milk
2 ounces of butter
" " flour
" " sugar

Small tea spoon of vanilla
3 eggs.

Put the milk in a double boiler & let it warm.

Pour butter, sugar & flour well

\[ \text{Stir the warm milk in slowly, pour all ingredients in double boiler. Stir until it is a thick batter.} \]

Beat the mixture to a stiff froth and add gently, pour it all into a pudding dish, cover with a piece of buttered paper, and bake three quarters of an hour.

Serve with wine sauce.
Hendt Butty cake

1 1/2 c. cup sugar.
1 cup sweet milk.
3 c. cups of flour.
3 teaspoon baking powder.
1 egg.
1/2 cup butter the size of an egg.
1/2 teaspoon each cinnamon and cloves.

Beat the yolks of the egg. Butter & sugar together
then add the white beaten very light. Then mix
the flour with baking powder. Tie in the milk.
1/2 cup milk alternately. Flavor to taste Lemon or vanilla.

Slow Lemon & yolks of egg together, cook to
2 nice cream, add white beaten light, when
then put up.
- Teamed Graham pudding
  2 c. cups Graham Starch
  1 c. cup sweet milk.
  1/2 cup sugar, 1 cup raising
  1 egg. 1 teaspoon soda.
  1 teaspoon each cinnamon
  cloves. a little nutmeg.
  pinch of salt. Mix the ingredients all
together thoroughly.
- Team 3 hours into a buttered tin. Bake. Care
  butter than plum pudding. 12. 16.
My Parlor

Sponge Pudding
1 pt. sweet milk
1/2 cup sugar
1/2 cup butter
1/2 cup flour
6 eggs.

Beat the milk
sufficient enough to stir the
flour smoothly to a paste.
Stir this in the milk &
cook 10 minutes. Add
butter & sugar while hot.
When cool add yolks of eggs.
While heated to a stiff
creme, Bake 1/2 hour or
40 minutes in a dish set
in a sauce of hot water.

Water Pound Cake

2 cups sugar
1/2 cup butter
3/4 cup flour
3 eggs.
3 Teaspoons Baking powder.
1 cup milk or water.
Sometimes add some
walnut meats, chopped
fine. Very nice to make in small
jewelled pan cakes.

Lemon Sauce

1/2 or water or milk
1/2 or water or milk
Le mon grated rind &
juice. Sugar to taste.

Teaspoon flour. 1 egg. Of water,
is used. Add juice of butter
size of Hickory Nut. Stir
butter & sugar together.
Waffle - 1 pint of milk hot, warm - 1 table spoonful of baking powder - 1 tea spoonful of sugar - 1 tablespoonful of melted butter - a little salt.

Flour enough to make batter of consistency of thin cream. Let it stand over night. In the morning mix and beat 1/2 cup rich milk with 2 egg yolks and 2 well beaten eggs.

Slowly add flour in the consistency of thin cream. After mixing in the morning, place it on a sheet. If they occur, leave in a little flour.

Omelette - 3 eggs, take the white of these - Beat the egg, tide very light. Then add one half table cup of milk with a little salt - Beat the whites of 2 eggs till stiff - Place in a little butter but not to burn - in the frying pan. Pour just the eggs on it. When cooked through, glance upon them in the white. Pour it in an iron pan. Then add 2 egg yolks of boiling water. Turn away to a table cloth, or in a plate. Give 2/3 of water to 1 pint of flour. Practical amount: 1/4 cup in the neat, 2 cups for the most delicate fabric.
Hugh White, height 43½ inches 26th December 1869
Hilbert Laverne White height 3½ inches 26th December
SOME CHRISTMAS HINTS.

HOW TO MAKE PINBALLS, STRING BOXES AND PIGS FROM THE PEN.

To make a neat pinball that will be found to be acceptable as a Christmas present, wind two little balls of Saxony or any kind of worsted as hard as you can and as nearly round as possible, making them about the size of a small English walnut. Cover them neatly with filoselle or knitting silk, wound round and round, so as to conceal the worsted, and then crochet over them a little cage of silk to form a network. Now sew at the top of each ball a bow of baby ribbon with one long end and tie these ends together, so that the balls can hang up, and have the ends of different length so that one ball hangs higher than the other.

Stick in the pins only a little way so that they stand out all around the ball. This is pretty enough to hang in a library or sitting-room. Usually the silk which winds the ball is a contrasting color from the network on the outside. It is a good way to work up odds and ends of silk, but if you have to buy it two spools of a coarse number of buttonhole twist will cover two balls.

A PRETTY BOX FOR STRING.

Take a square box about 3x3 inches. Cover neatly with white linen pasted on. Use home-made flour paste well boiled. You will find that if you cut the linen at the corners one side can be turned under, and the other allowed to overlay it.

Punch a small hole in the cover of the box and buttonhole with colored silk a hole of similar size in the linen. Of course, this must be done before the linen is pasted on. Paint or embroider about this hole a wreath of holly berries and leaves, or any delicate, graceful design, and do it in colors to suit your fancy. Put in a ball of colored string, and draw the end through the hole in the cover. This will be a pretty ornament for a desk either for a man or woman.

A PIG PENWIPER.

Cut out of cardboard the pattern of a pig. Have him about five and a half inches long, and not of the lean and hungry order, but a good fat pig. When you get a good pattern lay it on chamois skin and cut out a porker. With a pen give him an eye and some bristles on his back, and print neatly on his body "Just from the pen."

Sew on the underside a couple of leaves of flannel or broadcloth on which to wipe the pen. Children like these pigs, and they are very simple to make.

SOMETHING ABOUT SCHOOLS.
where it has stood for nearly fifty years. The
trees have become decayed, and the Plunkett fam-
ily concluded to have them removed, as they were
liable to be blown down by the high winds. The
poet's description is as follows:
"Somewhat back from the village street,
Stands the old-fashioned country seat.
Across its antique portico,
Tall poplar trees their shadows throw;
And from its station in the hall,
An ancient timepiece says to all:
Forever—Never!
Never—Forever!"

True Friendship—Author—When you come to
my new book I hope you will not be too severe on
me.
Critic—I read it last week and my criticism was
certainly not detrimental.
Author—Why, I didn't see any notice of it in
your column.
Critic—Of course not. We have always been
friends, and for that reason I refrained from
printing my candid opinion of it.—Chicago News.

A woman in this city says she is going to send
a bill to the Legislature making the Seventh Com-
mandment a law. But C. W. Walters, a Populist
member of the Kansas Legislature, is going to do
much more than that, for he has just declared
that he will, for the second time, attempt to have
the whole Ten Commandments enacted as the
statutory law of the State.

"What is your order?" asked the waiter.
The guest cast his eye down the bill of fare.
"Roast turkey," he said.
"Yes, sir."
"Baked potatoes." 
"Yes, sir."
"Fried onions."
"Yes, sir."
"And boiled water!" he roared. Then he looked
defiantly around the room. He was a man who
seldom came to town, but he wanted everybody to
know he had read the papers and was posted.—
Chicago Tribune.

Colonel W. C. Church, the Editor of "The Army
and Navy Journal," says that Secretary Alger
recently received the following letter: "Sir: I
know it is most presumptuous in me to address so
great a man, but firmly believing as I do that you
truly have the interest of every soldier at heart,
I venture to make a bold request that you will
not start the Second Division of the Second Bri-
gade, First Army Corps, now at Americus, Ga.,
to Cuba until after December 12, because my sol-
dier has a birthday about that time, and I want
to send him a birthday cake, with candles, to
remind him of home and mother," and you know
a cake would not stand the transportation to Cu...
THE DREAMLAND WHOSE NAME I

This is from the Burlington (Iowa) Register, May 9, 1873:

"The dreamland whose name I..."

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"The dreamland whose name I..."
LIE THE WORLD KNOW

YOU STILL LIVE. AND DO BUSINESS.

IN YOUR LOCAL PAPER.

T WILL PAY.

A.

Sarcast Read to Prospectly

THE COFFEE POT

THE CATABACT

Open to the Public.
Layer Cake,

2 cups of sugar, 3/4 cup of butter,  
1 cup milk, 2 eggs,  
1 teaspoon of soda, 2 teaspoons of cream of tartar, 1 Reid of lemon,  
with a little juice. 3 cups of flour,  
well sifted.  

Filling  
The whites of two eggs with sugar,  
sufficient to make thick frosting.  
One small bowl of chopped raisins,  
not too fine, and one coffee cup of nut meal, stirred into frosting.
Big down.

Shake one gallon green tomatoes, salt it twice
and cover with boiling water. Let it stand
over night.

In the morning drain
all the water, to boil
and cover again. Pour
it over them again,
and when cold, drain
again.

Chop as fine as you
choose, and add
milk to
The green pepper
12 onions.
1/2 pt. green hove kale
2 tbsp. white wine
1/2 lb. chunk sugar
1 tsp. cumin powder
1/2 "  cumin
1/2 " cloves
1/2 " cinnamon
1/2 " wine
2 tsp. curry powder

Kip well and cook with:
1/2 cup milk
1/2 cup vinegar
Mocke Cream

1. 1 Pt. Milk

1/2 cup meas. of Flour, lean 1/2 cup of Water & mix

2.  Eggs, a little Salt & vanilla, Sweeten to taste

Beat flour, Egg, Sugar & salt together. Stir into the boiling
milk & let it come to a boil. Then spread on a cake while it is warm.

X Cake for the Pie

3 cup Flour

3/4 cup Butter

1/2 cup Sugar

1 cup Milk

2 eggs

2 Beatiful Bead Powders

Bake in Jelly Cake

Pour, before the Bown, the tea
Wickup as Lake, being only
two lakes, speaking of them
on the lower lake not being
one loof.

This recipe is sufficient
for two loaves.

M. Louis Decazes
1872
 recipe from Mrs. Martha Held Madison, W. V. Sept. 20, 1903

Chili sauce
1 large green pepper
2 4 ripe tomatoes
3 onions chopped fine

1 pt. vinegar
1 cup sugar

One tablespoon full of salt
1 " " " " cloves, pepper,
1 " " " " quills
1 " " " " Allspice whole
1 " " " " Cinnamon

Bril two hours
Ginger Cordial

1 gal. Whisky
1/2 lb. green ginger
10 large lemons
1 lb. white sugar
2 qts. boiling water

Chop ginger + lemons in small pieces, pour over the whisky + let it infuse twenty-one days. Then press it through a strainer + strain. Pour the boiling water over this juice, and then gently distil until added to the ginger + obtain again.
Pepper Sauce

eight of cabbage finely chopped
cheesepoint mustard
one cup grated horseradish
one dozen green peppers chopped
season to taste, with salt and pepper
white and black mustard
and celery seed
Mix well, then covered to let ferment.
Can be eaten at once.

I have no rule for this alone
but think that is about as I make it.

13 cc.
I presume Mr. Miles has told you
his scheme is one he kindly sug-
gested, as I am very anxious to
give my children some education
al advantages. Their father does
not think necessary. I do not sup-
pose I shall do much this year, but
trust it is a beginning of a future
success.

I sent a list of preserves and jellies
to Rome. I felt that I would succeed
better with them than with preserves.

Will you kindly let me know
how you prefer the peaches?
I preserve them whole, cut them in
small pieces, make peach jam, and
brandy them—till me also please
whether you prefer yellow or white
eaches.
Chili Sauce

18 Large ripe tomatoes
6 Onions
6 Red Peppers
10 Tablespoonfuls Sugar
3 " Cupfuls Salt
5 " Cupfuls Vinegar

Chop fine and boil—but simmer—for one hour in an unglazed vessel.
Will keep best in an airtight can.
Cookies
1 1/2 cups of butter — 1 1/2 cups of sour milk
2 eggs — melted — a little
3 cups flour enough to roll out but work in as little as possible — soda of course
By the milk is and sour — an cream yake

Soda Sponge Cake
1 cup of cream — 1 cup of sugar — 1 egg — 1 tea spoon cream of tartar — 1/2 tea spoon of soda —
1/2 pint flour — melted salt

Gusset
2 eggs — 2 tea cups of sugar — 2 tea spoon of cream of tartar — 1/2 of soda — 1/2 of salt — 1/2 cup of lard — flour enough to roll out

Harvest Gingerbread
2 cups sour milk — 4 of molasses —
8 oz flour — 1 table spoonn of face of lard — half a tea cup of ginger —
2 eggs — tea spoon of salt — same of soda —
1/2 cup water
1/2 cup C. Sugar little salt
Flavor with fresh lemon - a little of the jam

Cream Nectar

2 lb sugar - 2 quarts water - 2 dr. Tartaric acid - whites of 2 eggs
Wet with 2 tea spoon flour or corn - Boil together 20 or 30 minutes - Flavor with vanilla or what you please - Bottle for use -

Take 2 large table spoon full of the syrup & 3/4 of a tablespoon of water - Add soda enough to make it

Jean Scingle