

THE
PAPER MISSION
Cook Book,

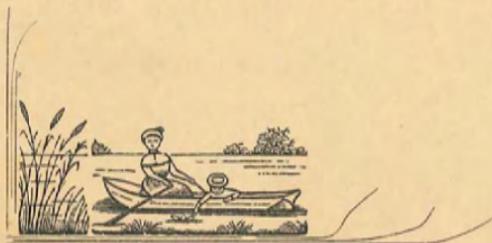


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INDEX.



	PAGES.
BREAD - - - - -	1- 2
BREAKFAST AND TEA CAKES - - - - -	2- 5
CAKE - - - - -	32-46
CANDY - - - - -	46-47
DISHES FOR DESSERT- - - - -	15-17
ENTREES - - - - -	7- 9
EGGS - - - - -	9-10
FISH - - - - -	10-13
MEATS - - - - -	6- 7
MISCELLANEOUS - - - - -	47-48
PIES - - - - -	17-20
PUDDINGS - - - - -	20-28
PICKLES OR PRESERVES - - - - -	28-32
SOUPS - - - - -	5- 6
SALADS, DRESSINGS, ETC. - - - - -	13-15





PREFACE.

TO OUR PATRONS.

“God sends meat and the Devil sends cooks!” exclaimed a certain writer.

With the idea of relieving the Evil One of further necessity in this matter we issue this cook book.

With receipts——

“ Not chaos-like together crushed and bruised,
But as the world, harmoniously confused,
Where order in variety we see,
And where, though all things differ, all agree.”

The Paper Mission of the First Reformed Church in sending forth this volume, hope the good house-wives who follow these receipts will find cooking a pleasure and serving a delight.

And they are confident that the house-holds that are supplied according to these rules will have continual health and happiness.

“ Brown Bread and the Gospel is good fare.”



“O Lady fair, so sweet and true,
I have a secret charm for you
To keep your lover’s heart your own
When youth is gone and beauty flown,
Though fortune frown, and skies are drear,
And friends are changing year by year,
One thing is always sure to please,
Just give him goodies such as these.”

BREAD.

—o—

CUSTARD CORN BREAD.

One pint sweet milk, one cup yellow meal, half cup flour, half cup (or less) sugar, half cup butter, four eggs well beaten, three tea-spoons baking powder, half tea-spoon salt. Bake in hot oven.

Mrs. F. W. Van Nuis.

BROWN BREAD.

One quart warm water, one yeast cake. Make into batter with wheat flour. Add three-fourths cup molasses, and one tea-spoon soda dissolved in hot water, salt to taste, and mix to a thick batter with graham flour. Let rise and bake in moderate oven.

Mrs. G. M. Stout.

INDIAN BREAD.

One egg, one cup meal, one cup wheat flour, half cup sugar, one-fourth cup butter, half tea-spoon soda, one tea-spoon cream tartar. Mix with sweet milk, quite thin batter.

Mrs. V. M. W. Suydam.

In England there is spent every year £230,000,000 in drink and there is put by £200,000,000 in savings annually.—

Gen. Booth.

CORN BREAD.

One pint milk, two and a half cups Indian flour, half cup wheat flour, half cup sugar, one table-spoon butter, two eggs, salt, three table-spoons baking powder.

Mrs. S. Howell.

CORN BREAD.

Two eggs, one cup sweet milk, one small tea-spoon soda, dissolved in hot water, half cup sugar, one table-spoon butter, corn meal to make as thick as pan-cakes. Beat butter and sugar, then put in the eggs. Bake in hot oven.

Mrs. G. M. Stout.

RAISED BISCUITS.

One and a half pints milk, half cup lard, boiled together; let cool, add two grated sweet potatoes, make thin batter of these, together with one yeast cake, let rise three or four hours, knead very soft, pinch off small pieces, let them rise again and bake. Do not forget the salt.

Mrs. C. Hammell.

BREAKFAST AND TEA CAKES.

—O—

JENNY LIND.

Half cup (scant) sugar, half tea-spoon salt, two tea-spoons baking powder, all mixed thoroughly with four cups sifted flour. Break into the flour two eggs, and pour in two cups sweet milk, and stir till smooth. Put in two well-greased sponge cake tins, and bake in a quick oven.

Mrs. G. M. Stout.

A stylishly dressed young man was boasting to a Salvation Army girl, that he knew more than she did and said that he could repeat the Lord's Prayer in Latin. "O," said she, "I can go much further than that; I can say I am saved in English, and what is more, I can prove it."—Gen. Booth.

PARKER HOUSE ROLLS.

Two quarts flour, two table-spoons lard, one tea-spoon salt, three table-spoons sugar, one pint boiled milk, half cup yeast. Take half cake compressed yeast, dissolve in half cup water, set to rise at four o'clock in the afternoon. At bed-time sift the flour and rub the lard in it as for pie crust. Stir in dry, the sugar and salt. Mix in the cold boiled milk, adding the yeast. Stand the dough in a warm place over night, knead it down early in the morning. Right after dinner make into rolls, set in a warm place to rise again, and by tea-time they will be ready to bake. Just before putting in the oven, brush lightly over the top with milk.

Mrs. W. W. Wilson.

MARY BRISTOL'S JOHNNY CAKE.

Two cups meal, one cup flour, one cup molasses, two cups sour milk, one tea-spoon soda, one tea-spoon salt. Makes two loaves.

Mrs. W. N. Osborn.

JOHNNY CAKE.

One pint each of meal and flour, two tea-spoons cream tartar. Mix all together, and add three table-spoons sugar, two eggs, one pint milk, one tea-spoon soda, a little salt. Makes two cards.

Mrs. W. N. Osborn.

CORN MUFFINS.

One cup corn meal, one cup sugar, one cup boiling water, one cup sweet milk, three-fourths cup lard, two eggs, two large tea-spoons baking powder, three cups flour. Pour the boiling water over the meal, sugar and lard, then add the other ingredients. Bake in hot oven fifteen minutes.

Miss Laura Stelle.

“When Jesus Christ converts, by His Holy Spirit, a person, it is not solely for the person's profit or enjoyment, but for His service. He kindles a soul not merely that that soul may find his way to heaven, but may guide others there also.”

JULIA'S SWEET RUSK.

Two eggs, one cup sugar, half yeast cake, one pint water, flour to make stiffness of bread dough, salt. Let them rise over night.

CORN MUFFINS.

One cup flour, two cups corn meal, butter size of an egg, two tea-spoons baking powder, one cup sugar, two eggs, one cup sweet milk.

Mrs. E.

CORN MUFFINS.

Rub through a sieve, one cup corn meal, two cups flour, one-third cup sugar, one tea-spoon salt, three tea-spoons baking powder. Beat three eggs very light and add to them a large cup milk. Pour this upon the dry ingredients; add two table-spoons melted butter, beat hard. Bake in muffin-pans twenty minutes.

Miss S. J. Howell.

INDIAN CAKES.

Two eggs, small lump butter, two cups milk, one cup meal, one and a half cups flour, three tea-spoons baking powder, salt.

Mrs. Ira C. Voorhees.

GRAHAM GEMS

One egg, nine table-spoons melted butter, one cup sweet milk, two table-spoons sugar, two cups graham flour, one tea-spoon cream tartar, half tea-spoon soda. Bake fifteen minutes.

S. H. Wilson.

TEA ROLLS.

One cake yeast dissolved in half cup warm water, two quarts flour, two table-spoons butter, two table-spoons sugar, two level tea-spoons salt; rub butter into flour. Take sweet milk which has been boiled and cooled to the proper heat, stir a

“The Reformed Church have the honor of organizing the first woman’s missionary society in this continent.”

portion in the flour, add the yeast and enough milk to make a soft dough. When risen, work down, set in a cool place, and about half past four turn it out on bread board, roll out with rolling pin to less than half an inch thick. Cut with round cutter, put a small bit of butter on one edge, fold over and set to rise. After putting the dough on the board, handle as little as possible.

Mrs. J. Cooper.

SOUPS.

—o—

OX-TAIL SOUP.

Take two ox-tails, cut in small pieces, put in pot (without water) and let brown, then pour on one and one-fourth gallons of water, add one turnip, carrot and onion, cut small, some celery, parsley and leek, one can tomatoes, also some whole pepper and and cloves, let boil slowly three hours, in the meantime brown one cup flour in the oven, strain soup and thicken with the brown flour, then add one wine glass claret and one wine glass catsup to taste.

Mrs. Enoch Dey.

TOMATO SOUP.

One quart can tomatoes, two table-spoons flour, one of butter, a half tea-spoon salt, one tea-spoon sugar, one pint hot water or one quart soup stock, a little red pepper, let the tomatoes and stock or water come to a boil, run flour, butter and a little of the tomato together and stir into the boiling mixture, strain through a sieve fine enough to retain the seeds. Butter slices of stale bread, cut in small squares, place in tin pans, buttered side up and brown in quick oven. Serve with soup.

Mrs. J. A. Dixon.

“Every day is a little life, and our whole life is but a day repeated. Those, therefore, that dare lose a day are dangerously prodigal; those that dare misspend it are desperate.”

GREEN PEA SOUP.

Cover a quart of green peas with hot water, and boil with an onion till they will mash easily, mash and a pint of stock or water, cook together two table-spoons butter and add one of flour until smooth, (but not brown,) add to the peas, then add one cup each of milk and cream, season with salt and pepper and let boil up once; strain and serve. A cup of cream whipped and added at the last moment is an improvement.

Mrs. J. S. Stewart.

MEATS.

VEAL CRACKERS.

Boil the veal till the meat falls from the bone, chop fine and season with salt, pepper and butter size of an egg and enough juice to moisten, make a rich pie crust, roll thin and cut with a biscuit cutter, place veal between two, and bake till light-brown. Serve hot or cold.

Mrs. F. W. Van Nuis.

PRESSED BEEF OR VEAL.

Three and one-half pounds of raw beef or veal from the round, chopped fine, three eggs, six soda crackers powdered fine, one table-spoon of salt, one table-spoon of black pepper, one small nutmeg, three table-spoons of milk, small piece of butter or slice of salt pork chopped fine, one-half cup of water, mix thoroughly, form into loaf. Bake two hours, baste often.

S. H. Wilson.

CLAM CHOWDER.

One-fourth pound fat salt pork, two good sized onions, chop together very fine, add two quarts water and boil one hour, then chop five good sized potatoes and add them with the liquor from the clams, add one-fourth tea-spoon of red pepper, chop thirty-

“What is to become of the souls of those who are ignorant of the offers of mercy and of the Bible?”

five clams fine and boil another hour at least, chop five hard boiled eggs, roll in five butter crackers and add them; if too thick add more boiling water to make thickness desired; boil up last of all. A couple of chopped tomatoes are good for those that like them.

VEAL LOAF.

Three and half pounds veal chopped fine, one slice salt pork chopped fine, six crackers rolled, one scant tea-spoon salt, one scant tea-spoon pepper, two eggs beaten and stirred in, celery, salt to taste, lump of butter size of an egg; mix all together thoroughly, pack tight in long bread tins with cracker crumbs and lumps of butter over top. Bake covered in a slow oven two hours, then uncover and brown, leave in tin till cold, then turn out.

Mrs. V. N.

CECILS.

One cup cold meat, one-fourth cup bread-crumbs, one onion and a little parsley, all chopped fine, one egg well beaten, salt and pepper. Heat all together. When cool, mould in shape and fry in hot lard. Make gravy thick and pour over them.

Mrs. F. W. Van Nuis.

ENTREES.

—o—

PUFF POTATOES.

One cup mashed potatoes, one table-spoon butter, three table-spoons of cream or milk, one egg, salt, beat all together and bake in a pudding dish until brown. Nice for supper.

Mrs. W. N. Osborn.

“Christianity is not doing anything unless she is getting the Lord’s kingdom ready for His coming.”

POTATO CROQUETTES.

Peel, boil and mash six good-sized potatoes, add one table-spoon of butter, two-third cup hot cream or milk, the whites of two eggs well beaten, salt and pepper to taste; let the mixture cool slightly, then shape, roll in egg and crumbs and fry.

Mrs. J. A. Dixon.

CHEESE STRAWS.

One cup grated cheese, one cup flour, butter size of a walnut, pinch cayenne pepper, little water to make like pie crust; roll thin and cut in strips. Bake in buttered tins.

Mrs. W.

CREAM CABBAGE.

One-half cup vinegar, one-half cup sweet milk, one egg, one tea-spoonful flour, two tea-spoons sugar, one table-spoon mixed mustard, one table-spoon butter, a little salt. Mix carefully together vinegar, sugar, mustard, butter and salt, let it come to a boil, then add the milk a little at a time, then egg well beaten and flour to make it like cream, put in cabbage previously sliced and let it come nearly to a boil.

Miss Jennie Tunison.

MOCK OYSTERS OF CORN.

Take one dozen young corn and grate off the grains as fine as possible. Mix with grated corn two table-spoons sifted flour, three eggs well beaten, one table-spoon of melted butter and a little pepper and salt. Have ready equal portions of lard and butter, boiling hot, put a dessert spoonful of the mixture at a time in the pan and fry a light brown, making each as near as possible the size of an oyster. They must be half an inch thick. Send to the table hot.

Mrs. A. Bartholomew.

“Will you go?” “Where?” “Anywhere, somewhere, either at home or abroad to carry on some work for the Lord Jesus Christ.”

CREAM CABBAGE.

One ordinary size cabbage, chopped fine, with a little salt, one cup vinegar, half cup sugar, scant tea-spoon pepper, tea-spoon mixed mustard, mix together and put in cabbage. One cup milk, beat up one egg and add to the milk, then stir into cabbage, add tea-spoon butter, put on the stove and just let come to a boil.

Mrs. W. V. Kibbe.

YORKSHIRE PUDDING.

one quart sweet milk, six eggs, one tea-spoon baking powder, flour enough to make it a little thicker than cream, salt spoon of salt. Bake a rib roast twenty minutes, before it is done lay a wire frame across the baking pan and lay the meat on it. Pour the pudding under the meat so the meat can drip on it. Bake twenty minutes, cut in squares on a hot platter and serve with the meat.

Mrs. M. H. Tryner, Bloomington, Ill.

CHICKEN CROQUETTES.

One cup finely chopped cooked chicken, one small onion, half a cup of milk or chicken gravy, one salt spoon of salt and pepper, two eggs well beaten, tea-spoon melted butter, cup bread crumbs, a little parsley or celery seed. Mix well, then mould and roll in beaten egg and bread crumbs and fry in boiling lard until a light brown.

Mrs. B.

EGGS.

BAKED EGGS.

Place the eggs on a tin, set in a moderate oven for fifteen

“You must give unto the Lord. You must give more than you have been giving. You must give as the Lord has blessed you.”—Henry Martyn Scudder.

minutes. When the drops upon them begin to turn brown they are done. If the oven is too hot they will open like a pistol.

Mrs. F. W. Van Nuis.

SCRAMBLED EGGS.

Put one cup of milk into a frying pan and let it come to a boil. Break one dozen eggs into a dish and stir them enough to break the yolks. Stir the eggs, a little salt and a tablespoon of butter into the boiling milk and stir constantly until the mixture thickens, then remove from the stove immediately and pour on a hot platter.

Mrs. Pockman.

BEAUREGARD EGGS.

Five eggs, half pint milk, two table-spoons butter, one of corn starch. Boil eggs hard, put milk on to boil, toast four slices bread while milk is boiling, cut whites of the eggs in small pieces and press the yolks through a sieve. Stir butter, half tea-spoon salt and whites of eggs and corn starch in the boiling milk. Butter and moisten the toast, lay on long flat dish, cover sauce with yolk and dust a little pepper on top.

M. C.

TO TELL GOOD EGGS.

Put them in water. If the butts turn up they are fresh, if not they are stale. This is an infallible rule to distinguish a good egg from a bad one.

Mrs. Bornt Stevenson.

FISH.

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CREAM SALMON.

One can salmon. After removing all skin and bones, mince fine with wooden or silver fork. Boil one pint of milk and

“Many are in present and urgent need of kind and faithful warning and reproof leading up to the Lord Jesus Christ as the atoning Saviour.”

thicken with half table-spoon corn starch, add two table-spoons butter, salt and pepper to taste. Have one pint cracker crumbs in separate dish. Put a thin layer of crumbs in baking dish, then a layer of fish, then sauce, crackers, fish, sauce till dish is full, finishing with crackers and bits of butter on top. Bake a handsome brown in a hot oven.

Mrs. Loretta Randolph, Bloomington, Ill.

SPICED MACKEREL OR SHAD.

Mix one tea-spoon each of cinnamon, allspice and cloves, open the fish and sprinkle the spices in, season with salt, close tightly and put in an earthen dish, cover with vinegar and bake one hour in a moderate oven.

Mrs. Van Nuis.

BAKED BLUE FISH.

Take five or six potatoes, boil and mash, season well with salt and pepper, stir in a large raw onion sliced fine. Fill a blue-fish, weighing three or four pounds, with this mixture, salt well, and tie closely with several yards of cord to prevent the escape of the dressing. Bake in a dripping pan at least two hours in a hot oven, basting often.

Mrs. G. M. Stout.

DEVILED CLAMS.

Take twenty-five clams, chop them, add four hard boiled eggs and three chopped onions, a quarter of the soft part of a loaf of bread soaked in milk, a little salt and pepper, butter size of an egg, add a little of the clam liquor and put preparation on the half shell, cover with cracker or bread crumbs, and bake twenty-five minutes.

Mrs. V. N.

“During the last summer (1894) Mr. S. M. Zwemer, of the Arabian Mission, distributed four hundred and eighty-five copies of the Hebrew New Testament to the Jews whom he met on a trip from Aden to Sanaa. As time and opportunity are given a large work may be accomplished in this direction.”

SCOLLOPED OYSTERS.

Have plenty of fine crushed cracker crumbs, either soda or butter crackers, put a layer in the bottom of a buttered pudding dish, wet slightly with oyster liquor and milk mixed, next a layer of oysters, season with salt and pepper and small bits of butter, then more crumbs and oysters alternately until the dish is full. Let the top layer be of crumbs. Beat an egg and mix it with a little milk to pour over the top, cover the dish, and bake half an hour (or longer). Remove the cover a few minutes before taking from the oven to let brown.

Mrs. M. P. Lackland.

CLAM CHOWDER.

One hundred clams, one quart onions, one quart potatoes, one can tomatoes, four hard boiled eggs, half pound butter, salt and pepper to taste, one bunch parsley. Chop clams, onions, potatoes, and tomatoes and put in a kettle with plenty of water, all seasoned with the salt and pepper. One-half hour before it is done, put in butter, eggs and parsley.

Mrs. Charles Denton.

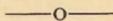
CLAM PIE.

Take twenty-five clams, chop the hard part, parboil half a dozen potatoes. Line a deep dish with rich pie crust, set in the centre a small cup, place the clams around the cup in the dish, laying the thin slices of potatoes alternately, season with pepper and butter, using the juice of the clams and more water if necessary. Bake in hot oven till brown and crisp looking.

Mrs. Howard R. Conover.

“Glad workers in this mission,
How sweet the words will be,
When by and by ye hear them,
Ye did it unto me.”

SALADS, DRESSINGS, ETC.



CABBAGE SALAD.

One head cabbage chopped fine, one cup boiling milk, three-fourths cup vinegar, one table-spoon butter, one table-spoon sugar, one tea-spoon essence celery, (or celery seed,) two eggs well beaten, pepper and salt. Heat the milk and vinegar separately; to the boiling vinegar, add the butter, sugar and seasoning, then the chopped cabbage, heat to scalding, but do not let boil, stir the beaten eggs in the hot milk and boil one minute; (it should be thick as soft custard), turn the hot cabbage into a dish, pour the custard over it, mix well, cover and put in a cold place for a few hours.

Mrs. F. W. Van Nuis.

DRESSING FOR CABBAGE.

Two eggs, cup vinegar, butter size of a walnut, half tea-spoon prepared mustard, a little salt and pepper, two large table-spoons sweet milk, boil and pour while hot on the chopped cabbage.

Mrs. W. N. Osborn.

BOILED SALAD DRESSING.

Three eggs, table-spoon each of sugar, oil and salt, scant table-spoon of mustard, cup milk and cup vinegar. Stir oil, sugar and mustard in a bowl until perfectly smooth, add the eggs and beat well, then the vinegar and finally the milk, place the bowl in a basin of boiling water and stir the dressing till it thickens like soft custard. The time of cooking depends on the thickness of bowl; it may take from eight to fifteen minutes.

Mrs. J. A. Dixon.

Last year the number of offerings of the W. E. C. was 358, and the amount \$14,795.26. This year the number is 684, and the amount \$19,413.35.

MINT SAUCE.

One table-spoon of chopped spearmint, two table-spoons sugar, add enough vinegar to make the quantity you wish, if too sharp add water and sugar, do not heat it, if you are obliged to use dried mint, make it fine, and pour over it just enough boiling water to soften.

Mrs. F. W. Van Nuis.

SALAD DRESSING.

Mix together two tea-spoons mustard, two tea-spoons sugar, a half tea-spoon salt, add two eggs and beat well together, gradually add eight table-spoons of best of salad oil or more according to taste, (butter can be substituted for the oil.) After thoroughly beating add two-third cup vinegar. Boil until it thickens stirring constantly, when cool add cream or milk until it is of required consistency, use care in adding the oil, pour slowly and keep stirring to avoid curdling.

S. H. Wilson.

POTATO SALAD.

Boil six large potatoes, when cold, cut in small pieces, slice two cucumbers or one bunch celery, placing the potatoes in the dish first, then a layer of cucumber or celery, then cover with dressing. DRESSING: One egg, one cup vinegar, one tea-spoon each of mustard, butter, salt and pepper, cook till it begins to thicken, when cold, add one grated onion.

Miss Laura Stelle.

SALMON SALAD.

One can salmon, from which pour the oil, then heat the salmon through. While it is heating, make a dressing. DRESSING: Yolks of two hard boiled eggs rubbed to a powder, tea-spoon mustard, two table-spoons vinegar, one-half bunch celery cut very fine, two table-spoons horse radish, mix celery, horse radish and salmon together thoroughly, then pour over the dressing, and garnish with whites of eggs and parsley.

Mrs. J. S. Stewart.

Pastor Iap, who has the honor of being the first fully ordained pastor in China, was elected by acclamation, as president of the first Synod.

POTATO SALAD.

Cut the cold boiled potatoes into squares and put on a platter. DRESSING: Yolks of two eggs, level tea-spoon of salt, two-thirds tea-spoon pepper, two tea-spoons sugar, two tea-spoons prepared mustard, one table-spoon butter, four table-spoons vinegar, put all into a bowl and set in a kettle of boiling water, stir till it thickens like cream, garnish with slices of hard boiled eggs.

Mrs. W. N. Osborn.

VEAL SALAD.

Chop the veal fine and season highly with pepper and salt. DRESSING: One egg beaten light, lump of butter size of egg, half tea-spoon mustard, half cup vinegar, mix all together and thicken a little on the stove.

Mrs. F. W. Van Nuis.

MAYONNAISE DRESSING.

One tea-spoon dry mustard, one tea-spoon pulverized sugar, yolk of one raw egg; mix these together, add a small tea-cup of oil, a little at a time, and stir until the desired thickness. Add gradually juice of half a lemon and half a tea-spoon salt. Stir always one way. If the oil is added gradually, the dressing should be the consistency of soft butter. If desired, a little cayenne pepper may be added with the salt. (Good).

Mrs. S. L. Atwood, Philadelphia.

Contributed by Miss A. H. Fisher.

DISHES FOR DESSERT.

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CARAMEL CUSTARD.

Put a small tea-cup of brown sugar in a tin pan, and burn

Seven Reformed Mission Churches assumed self support during the year ending May 1, 1894. Very gratifying and encouraging.

to a dark brown, but do not let it scorch. Make a soft custard, and while boiling hot pour it on the burnt sugar, and stir until the sugar is dissolved. A tea-cup sugar is enough for three pints custard.

Mrs. John Waldron.

COFFEE JELLY.

A half box gelatine dissolved in a half pint cold coffee. In one hour or more stir in a half pint boiling coffee, and a half cup sugar, strain through cheese cloth into a bowl, and set in a cool place to harden, when ready to serve, turn out on a deep plate. CUSTARD, (for above) : Boil in custard kettle, one pint milk, a half cup sugar, two or three eggs, flavor with vanilla, cool and pour around the jelly.

Mrs. W. N. Osborn.

BANBURY CAKES.

Roll out pie crust, cut with a round cutter, filling one cup seeded raisins, chopped fine, juice and rind of one lemon, one cup sugar, one egg, mix well together. Put some of the mixture on one half of each round, fold over, pinch the edges, and bake.

Mrs. J. Cooper.

APPLES A' LA——ANYTHING.

Pare and core the apples, place in a deep pan and cover with boiling water, add a cup of molasses and sprinkle over the top a handful of manioca, bake in the oven till the apples are well cooked and the syrup is a transparent jelly.

Mrs. Louisa J. Lane, Elizabeth, N. J.

There has been recently a blessed revival at Harrison, S. D. Far out upon the western frontier of our church, the Lord in these latter days has signally blessed his servants there, that their labors are not in vain.

SPANISH CREAM.

Half box gelatine, one quart milk, yolks of three eggs, small cup sugar, soak the gelatine in the milk for one hour, then put on the fire and stir well as it warms, beat the yolks very light with the sugar, add the scalding milk and heat to boiling point, stirring all the time, strain into a mould and flavor with vanilla. SAUCE, (for above): Beat the whites of the eggs to a stiff froth, add three table-spoonsful of sugar, flavor with vanilla.

Mrs. John Waldron.

APPLE CHARLOTTE.

Layers of apples sliced or quartered and bread crumbs, sprinkle sugar on each layer, pour two-thirds cup cold water over the top and bake, cover with a tin cover, but take off to brown.

Mrs. W. N. Osborn.

PIES.

—o—

DRIED-APPLE PIES.

I loath ! abhor ! detest ! despise !
Abominate dried-apple pies ;
I like good bread, I like good meat,
Or anything that's fit to eat.
But of all poor grub beneath the skies,
The poorest is dried-apple pies.
Give me the toothache or sore eyes
In preference to such kind of pies.

The farmers take the knurliest fruit,
'Tis wormy, bitter, and hard, to boot ;
They leave the hulls to make us cough,
And don't take half the peeling off,
Then on a dirty cord they're strung,

“ Many the souls, now waiting to be fed, needing, though knowing not their need of Christ, the living Bread.”

And from some chamber window hung ;
And then they serve as roost for flies
Until they're ready to make pies.
Tread on my corns, or tell me lies,
But don't pass me dried-apple pies.

(No recipe for dried-apple pies has appeared.)

MOCK MINCE PIES.

One cup molasses, two cups sugar, a half cup butter, one cup vinegar, five soda crackers rolled fine, two cups raisins, three cups boiling water, a little salt, one tea-spoon each cinnamon and cloves, a half tea-spoon mace.

Mrs. G. M. Stout.

CHOCOLATE PIE.

One pint milk, pour nearly all of it into a sauce-pan or double boiler, into the remainder stir a table-spoon flour; when the milk in the sauce-pan is scalding hot pour in the paste and stir till smooth, remove from the fire and stir in a half cup sugar, a little salt, the yolks of two eggs, and one square of chocolate melted in a cup set in hot water, and flavor with one tea-spoon vanilla. Bake in pie plate lined with rich crust, frost with whites of the eggs three and table-spoons sugar, brown slightly in a quick oven.

Mrs. J. V. Hubbard.

LEMON MERINGUE PIE.

Three-fourths cup sugar, one heaping tea-spoonful of flour dissolved in a half cup ice water, yolks of four eggs and white of one well beaten, the juice and grated rind of one large lemon. Bake in a moderate oven, when done cover with a meringue made of whites of three eggs and a half cup powdered sugar and brown slightly in the oven.

Mrs. Enoch Dey.

The total sum spent on Missions in all Christendom is about \$11,000,000 annually, an allowance of a little over one cent a year for each heathen soul.

LEMON PIE.

To one cup boiling water add three tea-spoons cornstarch dissolved in cold water and boil until clear ; when cool add a half cup of sugar, the juice of two lemons and the grated rind of one and yolks of two eggs. Line a deep pie plate with a rich crust, fill with the custard and bake, in a quick oven, beat the whites of the eggs to a stiff froth, add a half cup powdered sugar. When the pie is done spread the icing over it and set in the oven to brown.

Mrs. B.

CRANBERRY PIE.

Three cups cranberries chopped, three cups sugar, table-spoon cornstarch wet in a tea-cup with a little water ; fill up the cup with boiling water ; mix all together and bake with two crusts. Makes two pies.

Mrs. W. N. Osborn.

LEMON CUSTARD PIE.

Grated peel and juice of two lemons, put into a custard kettle, two cups boiling water and two cups sugar, mix two table-spoons cornstarch with a little water, put into the kettle, stirring till it thickens and add butter size of a walnut, when cool stir in two eggs and the lemon juice and peel. Bake between two crusts.

Mrs. W. N. Osborn.

PUMPKIN PIE.

Boil the pumpkin till tender and strain through a sieve, add to this a little salt, three eggs, two and a half cups sugar, one pint of milk, one table-spoon flour made smooth with water, grate one-half nutmeg, two table-spoons cinnamon or ginger. Line the plates with paste, put in plenty of filling and bake in a quick oven.

Mrs. B.

In seven villages visited there were one hundred and four boys and one girl—an extreme case—but the author is morally certain that at the lowest estimate fully one-third of the girls born among the natives of India are still secretly murdered.—Women of the Orient.

CREAM PIE.

Bake under crusts first. Put in custard kettle one quart of milk, two heaping table-spoons cornstarch, three eggs, the whites of two left out for frosting, one cup sugar, frost with the whites and a little of the sugar. Makes two pies.

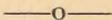
Mrs. W. N. Osborn.

LEMON PIE.

Two and a half table-spoons cornstarch dissolved in a little cold water, add a pint and a half boiling water, let cool, mix well the juice and grated rind of one and a half lemons, one and a third cups sugar and yolks of four eggs, then stir in the cornstarch. Line two pie dishes with rich crust, fill with the mixture and bake half an hour, beat the whites of the eggs stiff, add two table-spoons sugar, spread over the pies and brown slightly in a cool oven.

Mrs. J. V. Hubbard.

PUDDINGS.



SAUCE FOR PUDDINGS.

One heaping cupful white sugar, a half cup butter (scant), one cup hot water, two eggs broken and stirred in. Put the ingredients in a sauce-pan placed in a vessel of hot water, and cook until thickened, add the juice and rind of a lemon.

Mrs. Stephen Howell.

PLUM PUDDING.

A half pound raisins, a half pound currants, a quarter pound citron, a quarter pound suet, two eggs, one cup water, one cup sugar, one tea-spoon soda, a little salt, mix stiff with a spoon. Boil three hours.

Mrs. C. Hammell.

A Hindu asked by a missionary if there was any one thing upon which the different sects of the Hindus were agreed, replied: "Yes, we all believe in the sanctity of the cow and the depravity of woman."

COTTAGE PUDDING.

One cup sugar, half cup butter, two eggs, one cup milk, two cups flour, half tea-spoon soda and one of cream tartar, or two of baking powder. Bake about twenty minutes in a round or square loaf. Cider pudding sauce.

Mrs. W. N. Osborn.

DELICIOUS PEACH PUDDING.

Fill a pudding dish with whole peeled peaches and pour over them two cups water, cover closely and bake until peaches are tender, then drain off the juice from the peaches, let it stand until cool, add the juice to one pint sweet milk, four well beaten eggs, a small cup flour, one tea-spoon baking powder, (Cleveland's), one cup sugar, one table-spoon melted butter and a little salt, beat well three or four minutes and pour over the peaches in dish, bake until a nice brown and serve with sauce or cream.

Mrs. John Waldron.

CHOCOLATE PUDDING.

One tablet (German) sweet chocolate grated, a half pound powdered sugar, one fourth pound almonds, blanched and grated; two soda crackers rolled very fine, seven eggs well beaten (separately), a tea-spoon ground cloves and cinnamon. To be eaten with lemon sauce.

Mrs. Enoch Dey.

CORN PUDDING.

Grate six ears corn (large), one pint milk, two eggs, salt; bake about a half hour.

Mrs. Stephen Howell.

QUEEN OF PUDDINGS.

A half pint bread crumbs, one pint milk, half cup sugar, yolks two eggs, butter size of an egg; bake about an hour: lay on jelly or cranberries, and frost with whites of two eggs and a half cup sugar. Set in oven to brown.

Mrs. W. N. Osborn.

There are fifteen hundred counties in China without a single missionary.

TAPIOCA CUSTARD.

Five table-spoons tapioca soaked in one pint of water over night, three eggs, one quart milk, one cup sugar, make the custard and add to the beaten whites of eggs after the custard is taken from the fire. Vanilla flavor.

Mrs. Stephen Howell.

FRUIT TAPIOCA.

Four table-spoons tapioca, pint cold water, one tea-spoon salt, place in a vessel on one side of the stove where the contents will very gradually heat, then add more water and let simmer until the tapioca is soft, when cold add to this, fresh fruit or preserved strawberries, peach butter or other rich fruit. Serve with cream and sugar.

Mrs. S. Howell.

SUET PUDDING.

One cup molasses, cup sweet milk, cup chopped suet, three cups flour, cup raisins, tea-spoon salt, one and a half tea-spoon cinnamon, half tea-spoon cloves, tea-spoon soda, beat molasses, spices, salt and soda together, add milk, then suet, then flour, raisins last (flour the raisins), boil in steamer three hours. Use hard or soft sauce.

Mrs. Gilbert S. Van Pelt.

ORANGE PUDDING.

Grate two large oranges and pour over them a boiled corn-starch pudding, cover with a meringue made of the whites of two eggs and two table-spoons powdered sugar beaten to a stiff froth, and brown slightly in a cool oven.

Mrs. John A. Voorhees.

It is said that if the United States were supplied with ministers in the same proportion that the heathen world is with missionaries, there would be altogether about 275—about two-thirds as many as there are in Boston alone.

AFTER-THOUGHT PUDDING.

One pint nice apple-sauce, sweetened to taste, the yolks of two eggs beaten with it, put into a buttered dish and bake ten or fifteen minutes. Beat the whites of the eggs stiff, and add half a cup of fine sugar. Spread this meringue on the top and return to the oven.

S. A. B.

AUNT MARGARET'S PLUM PUDDING.

Stale loaf of bread, enough milk to soften bread, one cup molasses, two eggs, cup suet or butter, cup sugar, pinch salt, pound raisins, cup brandy, cinnamon, cloves to taste, flour sufficient to stiffen, boil for three hours in a pudding tin closely covered.

Miss Mary J. Hoagland.

STRAWBERRY SHORT CAKE.

One cup sugar, a table-spoon butter, cup milk, two cups flour, yolks two eggs, tea-spoon baking powder. This makes three layers. FILLING: One cup sugar, table-spoon vinegar and two of water. Boil this until it begins to thicken, and pour on the whites of two eggs whipped to a froth, beat well, spread between the layers and put the berries on them. Do not sugar the fruit.

Miss Laura Stelle.

SHORT CAKE.

Two and a half cups flour, two tea-spoons baking powder, yolks three eggs, half cup sugar, half cup butter, one cup milk, one tea-spoon lemon. Bake in two layers. MERINGUE: Whites three eggs, half cup powdered sugar, one quart strawberries or peaches. Serve with cream.

Mrs. Stephen Howell.

PEACH SHORT CAKE.

Two and a half cups flour, half cup sugar, one cup milk, two and a half table-spoons butter, two tea-spoons baking powder, (Royal).

Mrs. J. A. Dixon.

William Carey said that it was his business to serve the Lord, and that he cobbled shoes to pay expenses.

EVE'S PUDDING.

If you want a good pudding mind what you are taught,
Take eggs, six in number, when bought for a groat;
The fruit with which Eve her husband did cozen,
Well pared and well chopped, at least half a dozen;
Six ounces of bread (let Moll eat the crust),
And crumble the rest as fine as the dust;
Six ounces of currants from the stem you must sort,
Lest you break out your teeth and spoil all the sport;
Six ounces of sugar won't make it too sweet,
Some salt and some nutmeg will make it complete;
Three hours let it boil without any flutter,
But Adam won't like it without wine and butter.

From the "Home Cook Book."

EVE'S PUDDING.

A half pound beef suet, half tea-spoon salt, half pound pared and chopped apples, half pound sugar, half pound flour, half pound stoned raisins dredged with flour, five eggs, a grated nutmeg, one glass brandy, chop and mix the suet and apples, beat the sugar into the yolks of eggs, mix all, putting in the whites, cut to a stiff froth, just before being put into the oven. Bake two hours, or put into a mould and boil from three to four hours.

Mrs. Cooper.

COTTAGE PUDDING.

Three-fourths cup sugar, table-spoon melted butter, one egg, two cups flour, two tea-spoons baking powder, one cup milk, flavor with vanilla. After it is in the pan, ready to go into the oven, peel and halve six peaches, and place lightly on top of pudding, sprinkling over the top a little cinnamon and sugar. Bake half an hour in a moderate oven. Eat with hot sauce.

Mrs. W. W. Wilson.

When the Bible was taken to the Fiji Islands they asked:
"How long have you had this book? Why did you not bring
it to us before?"

GRAHAM FLOUR PUDDING.

Two cups graham flour, one and a half cups milk, one cup molasses, one cup raising, one tea-spoon each of cinnamon, salt and soda. Steam two hours.

Mrs. J. S. Stewart.

WHORTLEBERRY PUDDING.

One cup molasses, one egg, one table-spoon butter, one quart whortleberries, flour to make a thick batter. Bake in a moderately heated oven, till well done. To be eaten with a hard sauce, made of very light brown sugar and butter beaten to a cream and flavored with vanilla. It is grand. Given the donor by Mrs. William Kent of Church street.

Miss Mary J. Hoagland.

YANKEE PLUM PUDDING.

One pint molasses, half tea-spoon cloves, one tea-spoon cinnamon, one even table-spoon soda. Stir well together then add one quart flour and one and a half pints huckleberries. Put the soda in a half cup of boiling water, and stir it well with the molasses and spices. Boil three hours in a pudding boiler.

Mrs. V. M. W. Suydam.

CANNED PEACH PUDDING.

One egg, beat a little, then add one-half cup sugar, one table-spoon melted butter. Beat thoroughly and then put in one-half cup milk and one cup Hecker's prepared flour. Open a pint can peaches and place in a buttered pan and pour the batter over. Bake about thirty minutes, turn upside down, on a plate, and cut off for each, pouring over a sauce made by taking the juice from the can, add sugar and a little butter, thicken with flour, flour with nutmeg. Boil a few minutes.

Mrs. E. Tunison.

At the Jonathan Sturgis Seminary there are 55 pupils, 35 of whom are Christians.

HUCKLEBERRY PUDDING.

One cup molasses in which dissolve one tea-spoon saleratus, one tea-spoon salt, a half tea-spoon cloves, a half tea-spoon cinnamon, and enough flour to make it very stiff, one quart berries. Serve with hard sauce.

Mrs. S. Howell.

SUET PUDDING

One-half cup suet chopped fine, one cup raisins, two cups flour, one cup milk, one cup molasses, one tea-spoon soda, Tie in a cloth and boil hard for two hours. Serve with a rich sauce.

Mrs. J. A. Dixon.

GRAHAM PUDDING.

One and a half cups graham flour, a half cup sour milk, half cup molasses, one-fourth cup butter, one egg, a little salt, one tea-spoon soda in one table-spoon hot water, one small cup seeded raisins. Put in pan, stand pan in steamer and steam two hours. Use hard or soft sauce, or both with the pudding.

Mrs. H. V. Buttler.

SUET PUDDING.

Scald three heaping tea-spoons Indian meal with one pint milk, add one small tea-cup chopped suet; then cool, add three eggs, well beaten and a little salt. Bake in hot oven. Hard sauce.

Mrs. V. N.

BAKED INDIAN PUDDING.

Put in a custard kettle one quart milk, when scalding hot put in following, stirred together with a little water; five table-spoons meal, two table-spoons flour, one tea-spoon each of salt, ginger and cinnamon. Put two-thirds cup sugar and a half cup molasses into the milk first and then add the above mixture. When thickened, add three half pints cold milk and two eggs, (beaten), one-half cup raisins. Butter the dish and bake at least two hours.

Mrs. W. N. Osborn.

Love will spare great things for Christ.

HUCKLEBERRY PUDDING,

One cup molasses, one quart or one can of huckleberries, two large cups of flour, one tea-spoon soda, one tea-spoon cinnamon, one tea-spoon allspice, one tea-spoon nutmeg, a little salt, dissolve soda in a little water and mix in molasses, mix berries with part of flour. Bake one hour, eat with sauce. Do not use juice from the can.

Mrs. I. C. Voorhees,

HUCKLEBERRY PUDDING.

One large cup molasses, one tea-spoon salt, one tea-spoon soda, one tea-spoon cinnamon, mix well together. Stir thick with flour. Add one quart of berries. Bake one hour with a pan covered over the top. Hard or boiled sauce.

Mrs. V. M. W. Suydam.

BREAD PUDDING.

Break up dried bread, about one pint, salt, let soak in hot milk, stir in one egg, and bake. Serve hot. HARD SAUCE, (for above): Three table-spoons butter, four table-spoons sugar, white of one egg, vanilla to flavor. Let it get cold and grate nutmeg on top.

Mrs. W. N. Osborn.

CREAM TAPIOCA PUDDING.

Soak four table-spoons pearl tapioca in water over night, put the same in one quart boiling water, boil fifteen minutes, beat the yolks of three eggs in one cup of sugar, stir them into the pudding five minutes before it is done, flavor with lemon or vanilla. Beat the whites of three eggs to a stiff froth with three table-spoons of powdered sugar. Put this over the pudding and bake five minutes. Cocoonut can be sprinkled over the top on the whites, before putting in the the oven to brown.

Mrs. B.

In China there are three million souls in the circuit of our Reformed Church Mission.

CIDER PUDDING.

One cup cider, or one-half cup each of vinegar and water, one cup molasses, one tea-spoon salt, flour to make as thick as cake and lastly one cup chopped suet. Boil four hours in a tin puddingdish covered tight. SAUCE, (for above): Three table-spoons butter, four table-spoons sugar, one table-spoon flour, vanilla to flavor. Pour one pint boiling water on mixture, and set on the stove to thicken while you stir it. Grated nutmeg on top.

Mrs. W. N. Osborn.

BOILED PUDDING.

Two eggs, one pint milk, eight table-spoons flour, one tea-spoon baking powder, one quart fruit. Boil in pudding boiler two hours. Serve with hard sauce.

Mrs. S. Howell.

PICKLES AND PRESERVES.

—o—

TOMATO CHOW-CHOW.

One basket green tomatoes, one-fourth basket peppers, five heads cabbage, one and a half pounds ground mustard, two ounces celery seed, six quarts vinegar. Boil the mustard and vinegar together and pour on hot. The tomatoes, cabbage and peppers should be chopped over night, salted and pressed. This makes a large quantity, (I use half).

Mrs. Bornt Stevenson.

Ferris Seminary at Yokohama has enrolled 86 pupils, of whom 41 are Christians.

TOMATO SAUCE.

Eighteen large ripe tomatoes, chopped fine and strained well, one red onion and four red peppers chopped fine, three table-spoons salt, one table-poon each ground cloves, mustard, cinnamon and brown sugar, two and a half cups vinegar.

Mrs. J. A. Dixon.

CHILI SAUCE.

Twelve large ripe tomatoes, eight green peppers, four onions, two table-spoons each, salt and sugar, one tea-spoon celery seed; chop fine, add three and a half cups vinegar and boil one hour. Bottle cold.

Mrs. F. W. Van Nuis.

TOMATO CATSUP.

Two baskets tomatoes, two quarts vinegar, two ounces each, allspice, cinnamon and black pepper, all whole, half tea-spoon red pepper, one cup salt, (scant.) Put the whole spices in a bag.

Mrs. J. A. Dixon.

PICKLES.

Wash the pickles and put in salt water (make a brine strong enough to float an egg) for ten hours or longer, then put in bottles and throw over them a few whole cloves, pepper and white mustard seed, let the vinegar come to a boil, add a lump of alum size of a dime, pour hot vinegar over pickles and when cold, cork.

Mrs. F. W. Van Nuis.

CHILI SAUCE.

Forty-eight large ripe tomatoes chopped fine, one dozen peppers, four onions chopped fine, four table-spoons sugar; small nutmeg, four table-spoons salt, four tea-spoons ground cloves, four tea-spoons ground cinnamon, four cups vinegar. Boil gently four or five hours. This will make four quarts. Use glass cans.

Mrs. A. Bartholomew.

The Woman's Board of Foreign Missions of the Reformed Church, was organized in January 1875.

GRAPE CATSUP.

Five pounds grapes boiled and pressed through a colander, add two and a half pounds sugar, one cup vinegar, one table-spoon each of ground cloves, cinnamon and allspice. Boil fifteen minutes and seal boiling hot.

Mrs. J. S. Stewart.

COLD CATSUP.

Half peck ripe tomatoes, scald, skin and squeeze the water out, two stalks of celery, or five cents worth celery seed, two onions, one root horse-radish, two green peppers, a few of the seeds, one cup small brown mustard seed, one cup brown sugar, one small cup salt, two table-spoons black pepper, one scant tea-spoon red pepper, two table-spoons allspice, one tea-spoon cloves, one quart vinegar; chop all fine. Do not heat. Put in bottles or jars.

Mrs. V. N.

PICKLED RIPE TOMATOES.

Seven pounds ripe tomatoes, three and a half pounds sugar, one pint vinegar, one ounce whole allspice, half ounce whole cloves, one ounce whole cinnamon. Put the spice in a muslin bag, and boil spice, vinegar and sugar before adding the tomatoes. Then boil all together until the tomatoes are well cooked. Pour into a stone crock and cover closely. These are fine.

M. A. B.

CHILI SAUCE.

Twenty-five large tomatoes, four onions, four hot peppers, one table-spoon allspice, one table-spoon cinnamon, one table-spoon cloves, two tea-cups sugar, one quart vinegar, salt to taste. Boil two hours.

Mrs. Ira C. Voorhees.

"I have sometimes thought since coming to China, that to the list of necessary qualifications for an intending missionary, might be added with advantage, a quarter of an ounce of solid fun."—Miss Elizabeth Stoddard.

TOMATO CATSUP.

One peck tomatoes, chopped fine, stir with one cup salt, let stand and ferment three days, skim off top.

One large onion chopped fine, one table-spoon celery seed, one table-spoon mustard seed, one quart cider vinegar, one tea-cup brown sugar, one large red pepper chopped fine, one table-spoon cinnamon, one table-spoon cloves, one table-spoon all-spice, one table-spoon black pepper. Boil two hours, strain through sieve, bottle and cork well.

Mrs. T. H. Skillman.

SPICED CURRANTS.

Five pounds currants, four pounds brown or white sugar, one pint vinegar, two table-spoons ground cinnamon. Boil until thick.

Miss Laura Stelle.

STEWED HORSE RADISH, (To eat with Roast Beef).

Peel the horse radish quite thick, as any of the outside left on would make it strong and bitter, grate on a corn grater. To one cupful of the horse radish take one cupful stale grated rolls, nearly a pint of milk, one large table-spoon of butter, a little salt, stew all together twenty minutes. If it then seems too thin, add a little more grated roll or a little flour dissolved in milk, add a table-spoonful of beef grated.

Mrs. Gilbert S. Van Pelt.

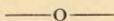
GOOSEBERRY JAM.

Three pounds gooseberries, three pounds sugar. Cook the berries twenty minutes in just enough water to keep from burning, then add sugar and boil fifteen or twenty minutes longer.

Miss Laura Stelle.

Synod's Board call for \$140,000 to carry on our Mission work this year.

CAKE.



MOLASSES CAKE.

One cup molasses, one table-spoon lard, three-fourths cup boiling water, one tea-spoon soda, half tea-spoon salt, one tea-spoon ginger or cinnamon, and cloves, flour to make a thin dough.

Mrs. J. V. Conover.

FRUIT CAKE.

One pound brown sugar, one pound flour, three-fourths pounds butter, three pounds seedless raisins, two pounds currants, one pound citron, one cup molassas, twelve eggs, two tea-spoons cinnamon, one tea-spoon cloves, one tea-spoon black pepper, one nutmeg, one tea-spoon soda, half cup currant jelly dissolved in half cup hot water. This cake will keep for years.

S. H. Wilson.

GOOD CHEAP SPONGE CAKE.

Three eggs, one cup sugar, one heaping cup flour, two tea-spoons baking powder, two table-spoons sweet milk, pinch salt, a little lemon. Bake twenty-five minutes in oven not too hot, without looking at cake for twenty minutes.

Mrs. H. V. Buttler.

SUMMER POUND CAKE.

One pound flour, one pound sugar, half pound butter, five eggs, one cup milk, two tea-spoons baking powder. Beat the whites and yolks separately and add the whites last, beat hard all the time and long. No flavoring.

Mrs. V. N.

Last year nine thousand eight hundred and forty four patients were treated in the Hospital at Sio Khe under Dr. Otte.

WHITE FRUIT CAKE.

One pound white sugar, three-fourths pound butter, whites of eight eggs, one cup milk, four cups flour, three tea-spoons baking powder, one cocoanut grated, half pound almonds blanched and sliced thin, two pounds citron cut thin.

S. H. Wilson.

FRUIT LAYER CAKE.

Two cups sugar, two-thirds cup butter, one cup sweet milk, three cups flour, two tea-spoons baking powder, (Royal), pinch salt and flavor with essence lemon or almond. Spread half of this in two jelly pans and bake. To the remaining half, add one table-spoon molasses, half tea-spoon each of cloves, allspice and cinnamon, a little nutmeg, one table-spoon flour, one cup raisins stoned and chopped, one-fourth pound citron sliced fine; beat well together. Bake in two jelly pans. FROSTING FOR LAYERS: For the whites of two eggs, one cup powdered sugar and one tea-spoon cornstarch; beat the eggs to a stiff froth, stir in the sugar and cornstarch, then spread it over the layers. Lemon, orange, almond or any flavor can be used in the frosting.

Mrs. A. Bartholomew.

ENGLISH WALNUT CAKE.

Make plain cup cake for layers. FILLING: One pound English walnuts, chopped fine, two cups granulated sugar, six table-spoons water. Boil water and sugar until it syrups, then have the whites of two eggs beaten to a stiff froth, and put them into the syrup. Beat until it begins to stiffen and then put the chopped nuts between the layers and on top of the cake.

Mrs. Joseph Waker.

FIG-CAKE FILLING.

Chop half pound figs very fine and add to boiled icing.

Miss S. J. Howell.

“It is very helpful to turn away from what men are doing and look at what God is doing for us.”—Home Mission Monthly.

FIG CAKE.

Make plain cup cake for layers. FILLING : Take half pound figs chopped fine, one cup sugar, one cup water. Boil all together until it thickens and then spread between the layers. ICING : One cup powdered sugar, three tea-spoons water, a little vanilla.

Mrs. Joseph Waker.

PORK CAKE.

One pound salt pork chopped fine, pour over it half pint boiling water, let stand till cold, two cups molasses, one cup sugar, four eggs, one lump butter the size of a walnut, one pound raisins, half pound currants, half pound citron, three tea-spoons cinnamon, two tea-spoons cloves, three cups prepared flour. Bake one loaf in a moderate oven.

Miss M. J. Hoagland.

CAKE WITHOUT EGGS.

Two cups sugar (scant), two table-spoons butter, one and a half cups sweet milk, three cups flour, three heaping tea-spoons baking powder, sift flour into cup and then again with powder into the cake.

Mrs H. V. Buttler.

MARSHMALLOW CAKE.

Four eggs, two cups white sugar, two cups sifted flour, two tea-spoons baking powder, one small tea-cup almost boiling water; bake in two layers. Beat the eggs very light, yolks and whites together, then beat in the sugar, then one cup flour, then the other, with which the baking powder has been mixed, then the water, a little at a time. Do not put in any more flour or it will be spoiled. Bake in a moderately hot oven. When done put the icing between, which is made of one tea-spoon gelatine dissolved in two table-spoons cold water, pour on enough boiling water to dissolve it, add one cup confectioners' sugar, and one tea-spoon lemon. Beat till stiff.

Mrs. W. W. Wilson.

“And send a portion unto them for whom nothing is prepared.”

CAKE WITHOUT EGGS.

One cup sugar, scant half cup butter, one cup milk, half tea-spoon soda, one tea-spoon cream tartar, (both sifted on the flour), two cups flour, two-thirds cup raisins. One loaf.

Mrs. W. N. Osborn.

CRULLERS.

Two eggs, one and one-fourth cups sugar, two cups sweet milk, flavor with vanilla, piece of lard size of walnut. Use Hecker's prepared flour to make dough stiff enough to handle easily. It will take a little less than a three pound package of flour. Cut in rings, fry in hot lard, and when slightly cooled roll in sifted powdered sugar.

Mrs. G. M. Stout.

WAFFLES.

Two table-spoons hominy cooked thoroughly, one table-spoon each of sugar and lard, one pint milk, three-fourths pint water, two eggs, two and a half pints flour, two tea-spoons baking powder. Have the iron very hot and well greased.

Miss Laura Stelle.

CHOCOLATE CREAM CAKE.

One and a half cups sugar, half cup butter, three-fourths cups milk, two cups flour, three eggs, two whites, and all yolks for cake, leaving one white for top, three table-spoons chocolate made soft over the tea kettle and stirred in the dough. FILLING: One cup sugar, half cup hot water, boil until it strings, white of one egg, well beaten, added.

Mrs. V. N.

MOLASSES CAKE.

One good cup of hot coffee, two cups molasses, large table-spoon lard, flour to make a stiff batter, salt, nutmeg, cloves, allspice, one tea-spoon soda, stirred in last.

Mrs. V. N.

"The very heart of Home Missions is the Christian education of the children."

CREAM PUFFS.

One and a half tumblers water, one-fourth pound butter. Boil water and butter together and stir in one and a half tumblers flour. Let this cool, then stir in five eggs singly without beating, one-fourth tea-spoon soda in a half tea-spoon water.

CREAM FOR FILLING: One quart milk, three eggs, three-fourths tumbler flour, one cup sugar, mix together and stir into the milk when boiling. Any flavoring preferred.

Mrs. J. S. Stewart.

SPONGE MOLASSES CAKE.

One cup molasses, one tea-spoon dry soda, put in molasses and stir until it foams, half cup milk, two cups sifted flour, one table-spoon melted butter, half cup seeded raisins, a little salt, two tea-spoons ground ginger, one nutmeg, one tea-spoon vinegar stirred in last. Bake in slow oven.

Mrs. J. Cooper.

WHITE FRUIT CAKE.

One cup butter, two cups sugar, one cup sweet milk, two and a half cups flour, two tea-spoonsful baking powder, five eggs, one pound raisins, one pound dates, half pound citron, half pound figs, chop fruit and stir in last. Beat cake well before adding fruit and flavor with rose water. Bake in a moderate oven.

Mrs. F. W. Van Nuis.

CHOCOLATE MACAROONS.

One pound powdered sugar, half pound sweetened chocolate, (grated), whites of eight eggs, six ounces flour. Beat the sugar, chocolate and eggs half an hour, then add the flour. Drop on tins to bake.

Mrs. Joseph Fisher.

“For the love of country, for the love of souls, for the love of Christ, let us not give grudgingly!”—Home Mission Monthly.

MOLASSES SPONGE CAKE.

One cup boiling water, one tea-spoon soda, half cup butter, one and a half cups molasses, one egg, two cups flour, cinnamon to taste.

Mrs. C. Hammell.

GOOD MOLASSES CAKE.

Half cup butter, one tea-spoon soda, one and a half cups molasses, all stirred well together, add two eggs, one-half cup milk (scant), two cups flour.

Mrs. V. M. W. Suydam.

CHOCOLATE CAKE.

BOILED CHOCOLATE : Grate half cake chocolate, mix with half cup milk, yolk of one egg, one cup sugar, one tea-spoon vanilla. Boil a few minutes, till the sugar and chocolate are dissolved. Let this cool while making the cake.

CAKE : One cup sugar, half cup butter, half cup milk, two eggs, two cups flour, two tea-spoons baking powder, (Royal). Add the boiled chocolate, and bake in layers.

ICING : Put between the layers this icing : Two cups granulated sugar, whites of two eggs, six table-spoons water. Boil sugar and water till it forms a syrup when dropped into a saucer, then pour into the eggs previously beaten, and beat until thick. Flavor with vanilla.

Mrs. J. A. Dixon.

MOLASSES CAKE.

One cup molasses, one cup boiling water, two table-spoons butter, one egg. Melt the butter, and pour with the boiling water into the molasses, when cool add the egg well beaten and flour enough to make a stiff batter. Bake on a buttered tin in a moderately heated oven.

Miss Anna Thomas, Trenton, N. J.

“He that cannot see a brother, a child of God, one possessing all the rights of humanity under a skin darker than his own, lacks the vision of a Christian.”

POUND CAKE.

One pound powdered-sugar, one pound of eggs; remove one egg and take the weight of the rest in butter, one pound flour. Beat the butter with your hand till it is like cream, then put in the sugar and beat again till it foams. Add the yolks of the eggs, two at a time, and beat very thoroughly each time you put them in. Beat the whites to a stiff froth and add the mixture, and beat again hard. Flavor to taste, and stir in the sifted flour till smooth, but do not beat it. The secret of success with this cake lies in the long and thorough beating before the flour is put in, but it will be heavy if beaten afterward. Bake one hour and a half in a slow oven, taking great care not to jar the stove while baking.

Mrs. J. S. Stewart.

LEMON CAKE.

Two eggs, one cup sugar, four table-spoons milk, a little salt, one tea-spoon baking powder and rounding cup flour. Beat yolks of eggs and sugar together, add the whites well beaten, then the milk (in which the salt is dissolved), add the baking powder and flour sifted together, and bake in two papered tins. When cold, spread lemon butter between the cakes, and sift sugar on top.

LEMON BUTTER : Juice and grated rind of one lemon, three-fourth cup sugar, one scant tea-spoon butter. Put the lemon juice and grated rind into a bowl, stir in the sugar and place the bowl in a dish of boiling water, beat an egg and when the sugar is melted and the syrup hot, add the egg, stirring for ten minutes until the mixture thickens, then put in the butter, put the bowl in a dish of cold water, and stir occasionally till cold.

Mrs. J. V. Hubbard.

“Serve God, and winter’s cold and or summer’s heat,
The breezy mountains or the dusty street,
Scene, season, circumstance, alike shall be
His welcome messengers of joy to thee.”

AUNT IDA'S GINGER CAKE.

One cup molasses, half cup shortening, (butter and lard), fill up cup with hot water, one tea-spoon ginger, nearly two cups flour, one tea-spoon soda sifted on the flour.

Mrs. W. N. Osborn.

BOSTON TEA CAKE.

One cup sugar, half cup butter, one egg, half cup milk, half tea-spoon soda and one of cream tartar (or two level tea-spoons baking powder), two cups flour. Bake in a shallow pan and sprinkle sugar and cinnamon over it.

Mrs. W. N. Osborn.

CRULLERS.

Two and a half cups powdered sugar, half cup butter (scant), one and a half cups sweet milk, four eggs, three tea-spoons baking powder, (Royal), a little nutmeg and salt.

Mrs. V. M. W. Suydam.

ICE CREAM CAKE.

Two cups sugar, one cup butter, two cups flour, one cup corn starch, eight eggs, two tea-spoons baking powder in the flour and one in the milk. Bake in three layers.

FILLING: Whites of four eggs beaten stiff, half pint boiling water poured over four cups sugar and boiled till it is almost candy, then pour slowly over the whites of the eggs, dissolve a lump of citric acid in cold water, take of it one tea-spoon, flavor with vanilla, beat hard. Cool before spreading between the layers.

Mrs. J. S. Stewart.

LUELLA'S CAKE.

Three cups sugar, four eggs, one cup butter, one and a half cups milk, one tea-spoon soda and two of cream of tartar (or three of baking powder), four cups flour; lemon, or vanilla. Three loaves.

Mrs. W. N. Osborn.

“We must look through prayerful spectacles.”

FEATHER CAKE.

One cup sugar, one egg, one table-spoon butter, one and a half cups flour, tea-spoon baking powder. Flavor with lemon.
Mrs. J. V. Conover.

CHCOLATE FILLING.

One-fourth cake chocolate, half cup sugar. One tea-spoon cornstarch with a little cold water, then pour on boiling water so it looks like starch, then pour it on the sugar and stir in the chocolate and a little vanilla.

Mrs. H. V. Buttler.

BERWICK SPONGE CAKE.

Six eggs, beat two minutes, three cups sugar beaten into eggs five minutes, two cups sifted flour, with three small tea-spoons baking powder, beat one minute, grated rind and juice of a lemon or orange, beat one minute, one cup cold water, beat one minute, add two more cups flour, pinch of salt, and beat all two minutes more. Bake in quite a hot oven.

Mrs. J. Cooper.

COLD WATER CAKE.

Three cups flour, four tea-spoons even full baking powder, pinch salt, two cups sugar, four even table-spoons butter, whites of four eggs, lemon or vanilla flavor, one cup cold water in last.

Mrs. H. V. Buttler.

CORNSTARCH CAKES.

One pound powdered sugar, half pound butter, six eggs, one pound cornstarch. Bake in small patty pans.

Mrs. V. N.

COOKIES.

Two cups sugar, one cup butter, one cup milk, two eggs, one tea-spoon soda, two tea-spoons cream tartar, grated nutmeg. Roll sugar on top before cutting out.

Mrs. W. N. Osborn.

"A teacher in Utah attended a Mormon service and the entire time was given to the study of Joseph Smith.

FRUIT CAKE.

One cup butter, one cup sugar, one cup milk, one and a half cups molasses, three cups flour, one pound raisins, one pound currants, two eggs, one nutmeg, one tea-spoon salt, one tea-spoon cinnamon, one tea-spoon cloves, two tea-spoons baking powder, (Royal). Bake slowly for three hours.

Mrs. A. Bartholomew.

FRUIT CAKE.

One pound butter, one pound sugar, three pounds raisins, three pounds currants, one pound citron, one pound flour, half ounce nutmeg, half ounce cinnamon, half gill brandy, ten eggs. Bake three hours in a slow oven.

Mrs. Bornt Stevenson.

ORANGE SPONGE CAKE.

Six eggs, whites and yolks beaten separately. To the whites, beaten to a stiff froth, add two cups sugar, then add yolks, six table-spoons milk and a pinch of salt. To this, beaten well, add two cups sifted flour, two tea-spoons baking powder.

FILLING: Make a regular egg icing, and add one orange grated—skin and pulp. Makes two cakes.

Mrs. J. A. Dixon.

BROWN SUGAR COOKIES.

Two cups of sugar (brown), two eggs, one cup butter, one cup milk (scant), one tea-spoon soda, a little cinnamon or nutmeg.

Mrs. V. M. W. Suydam.

FRENCH CAKE.

Half cup butter, three eggs, two cups sugar, one cup milk, three cups flour, two tea-spoons baking powder, (Royal); beat the yolks of the eggs in the milk, add the butter, mix the powder in the flour, then add the whites of the eggs after beating light.

Mrs. V. M. W. Suydam.

1 Teaspoon Vanilla

“Remember that the Lord who gave you what you possess, be it little or much, has the first and best claim.”

FANCY POUND CAKE.

Fourteen ounces flour, fourteen ounces sugar, six ounces butter, four eggs, one cup milk, two tea-spoons baking powder, flavor with vanilla. Rub butter and sugar to a cream, add yolks of eggs, then the milk, then the flour in which the baking powder has been sifted, lastly the whites of the eggs beaten to stand alone.

Mrs. W. W. Wilson.

COCOANUT LAYER CAKE.

Two cups granulated sugar, half cup butter, three-fourths cup milk, two and a half cups flour, three eggs, two tea-spoons baking powder, (Royal).

ICING, (for above): One cup powdered sugar, two table-spoons milk, a little vanilla, beat together and spread over the layers with a knife. Grate a small cocoanut and spread over each layer.

Mrs. A. Bartholomew.

ANGEL CAKE.

One cup flour sifted eight times, one tea-spoon baking powder and one and a half cups powdered sugar (sifted), beat the whites of eleven eggs to a stiff froth, flavor with vanilla. Bake in a moderate oven 40 or 45 minutes. Let it cool before taking out of the pan, and keep covered while in the oven to prevent browning. Do not grease pan, but line with stiff white paper.

Mrs. F. W. Van Nuis.

COFFEE CAKE.

One cup butter, one cup sugar, one cup molasses, one cup cold coffee, four cups flour, one tea-spoon soda dissolved in a little vinegar, one tea-spoon cloves, one tea-spoon cinnamon, one tea-spoon nutmeg, one pound raisins, one pound currants, half pound citron. This is an excellent substitute for rich fruit cake.

Mrs. Ira C. Voorhees.

“We are going through this world but once. Let us do all the good we can, to all the people we can, as we pass along.”

SISTER ANNIE'S GINGER SNAPS.

One cup butter, one cup sugar, one cup molasses, tea-spoon saleratus, one table-spoon ginger, flour sufficient to make them stiff enough to roll out very thin and cut into small round cakes. Bake in a quick oven, but care must be taken lest they burn, which they are apt to do as they are so thin.

Miss Mary J. Hoagland.

ORANGE CAKE.

Two cups sugar, half cup water, one and a half cups flour, one orange grated, yolks of four eggs, and whites of two, two tea-spoons baking powder.

FROSTING, (for above) : Whites of two eggs, thickened with powdered sugar, flavor with juice of one orange.

Mrs. J. S. Oram.

FEDERAL CAKE.

Two cups brown sugar, two cups butter, one quart flour, five eggs, (beaten), one cup sour milk, one glass wine, one glass brandy, one scant tea-spoon saleratus, one cup raisins, one cup currants, one-fourth pound citron, half tea-spoon nutmeg, one tea-spoon cloves.

Mrs. V. N.

WHITE MOUNTAIN CAKE.

Four eggs, two cups sugar, one cup butter, one cup milk, four cups flour, two tea-spoons baking powder.

Mrs. J. S. Oram.

GINGER SNAPS.

Two cups molasses, one cup lard, two tea-spoons soda dissolved in a little hot water, one tea-spoon salt, two tea-spoons ginger, flour to roll very thin.

Mrs. J. S. Oram.

DROP CAKES.

Three eggs, one cup sugar, half cup butter, nearly two cups flour, one tea-spoon baking powder, vanilla. Lay nut pits on top of each cake.

Mrs. V. N.

ENGLISH WALNUT CAKE.

Two cups sugar, half cup butter, one cup milk, three cups flour, three eggs, three tea-spoons (scant) baking powder.

FILLING : Make a boiled icing with one cup granulated sugar, three table-spoons boiling water. Boil until it ropes a little, then pour it upon the beaten whites of two eggs; flavor with vanilla and add to this the chopped meats of half pound nuts, reserving some of the plain icing for the top layer, upon which place some half meats.

Miss S. J. Howell.

CHOCOLATE CAKE.

One-fourth cake chocolate, half cup milk, half cup sugar. Boil all together till thick, then let cool and stir right in the cake dough, which make as follows : One cup sugar, half cup butter, half cup sweet milk, two cups flour, one tea-spoon baking powder, two eggs. Now stir in the chocolate mixture, bake in layers, and put together with boiled icing or soft sugar icing.

Mrs. H. V. Buttler.

COFFEE CAKE.

One cup sugar, two-thirds cup butter, one cup molasses, one tea-spoon each of cinnamon, cloves, and soda, one cup coffee or water, four scant cups flour, raisins if you wish. Two loaves.

Mrs. W. N. Osborn.

FRUIT CAKE.

One pound butter, one pound sugar, one pound flour, ten eggs, three pounds raisins, three pounds currants, one pound citron, three nutmegs, two table-spoons ground cloves, half ounce ground mace, one table-spoon cinnamon, two wine glasses brandy, one tea-cup molasses, half pound flour to roll the fruit in. Bake five hours.

Mrs. James C. Miller.

SMALL SPONGE CAKE.

Three eggs beaten together, one cup sugar, one cup flour, one and a half tea-spoons baking powder, one tea-spoon cold water, vanilla or lemon. Heat the tins.

Miss S. J. Howell.

VANILLA WAFERS.

One cup sugar, half cup butter, one-third cup sour milk, half tea-spoon soda, half tea-spoon cream tartar; flavor with vanilla. Roll very thin, and bake in moderate oven.

Mrs. J. S. Oram.

LEMON MIXTURE. (For Layer Cakes).

One cup sugar, one lemon, one egg, one table-spoon butter. Grate the rind and squeeze the juice of the lemon, then beat all the ingredients together, place on the stove in a porcelain kettle and let all come to a boil. Put on the cakes when cold.

Mrs. Alfred C. Barwis, Trenton, N. J.

IMPROVED CORN STARCH CAKE.

One lump butter size of an egg, mixed in one cup sugar, stir in one egg and yolk of another, then add half cup cornstarch, and one cup flour; grate in the rind of one lemon. Dissolve one and a half tea-spoons baking powder in half cup sweet milk and stir in at the last. The white of the egg that was not used, keep for the frosting, with a little lemon juice to flavor.

Mrs. J. S. Oram.

PLUNKETS.

Cream half pound butter, add gradually half pound granulated sugar. Separate six eggs, beat whites until stiff, beat yolks, add them to whites and then to butter and sugar. Sift together twice, six ounces cornstarch, two ounces corn flour, one tea-spoon baking powder. Add gradually to the other mixture with one table-spoon vanilla. Bake in patty-pans fifteen minutes.

Mrs. J. Cooper.

SPONGE CAKE.

Four eggs, two cups powdered sugar, two cups sifted flour, two tea-spoons baking powder, one small tea-cup boiling water. Beat the eggs very light; then beat in the sugar, then one cup flour, then the other with which the baking powder has been mixed, then the water, a little at a time. Flavor with lemon.

Mrs. Ira C. Voorhees.

MARBLE CAKE.

WHITE SECTION : Whites of five eggs, two cups sugar, one cup butter, one cup sweet milk, four cups flour, three tea-spoons baking powder.

BROWN SECTION : Yolks of five eggs, half cup sugar, half cup molasses, half cup butter, one and a half cups flour, two tea-spoons cloves, two of cinnamon, and one tea-spoon baking powder.

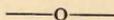
Mrs. J. S. Oram.

COOKIES.

One cup butter, one cup sugar, one egg, three table-spoons milk, one small tea-spoon soda, dissolved in the milk, flour enough to knead soft. Flavor with vanilla.

Mrs. Ira C. Voorhees.

CANDY.



ENGLISH WALNUT CANDY.

Take the white of one egg, stir it stiff with powdered sugar, and make in balls the size of a walnut. Put one pit on each side.

Mrs. John A. Voorhees.

COCOANUT LOAF.

One grated cocoanut, white of one egg with an equal quantity of water. Knead like bread, using confectioners' sugar instead of flour, and shape into loaf. Pour melted chocolate over if desired.

Mrs. Charles Cathcart.

CREAM DATES.

Take the white of one egg, stir it stiff with powdered sugar. Cut the dates open on one side; make the cream in balls the size of a walnut and place in the date.

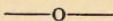
Mrs. John A. Voorhees.

COUSIN SOPHIE'S CARAMELS.

Three-fourths pound chocolate, two cups molasses, one cup milk, one cup sugar, butter the size of an egg. Grate the chocolate in the milk and boil all the ingredients till quite hard. Pour on buttered tins and cut in small squares.

Miss Mary J. Hoagland.

MISCELLANEOUS.



COUGH SYRUP.

One ounce each of thoroughwort, slippery elm and flaxseed, simmer together in one quart water until the strength is entirely extracted. Strain carefully, add one pint best molasses and half pound loaf sugar. Cook down to the right consistency, and when cold, bottle. Excellent.

Miss Laura Stelle.

QUINCE HONEY.

Four large quinces grated, five pounds granulated sugar, one pint water, stir well with spoon. Boil hard twenty minutes.

Mrs. T. H. Skillman.

COUGH MIXTURE FOR THE LITTLE ONES.

One tea-spoon wine of ipecac, two tea-spoons nitre, two tea-spoons paregoric, four tea-spoons syrup of squills. Dose, from one-half to one tea-spoon, according to age, every two or three hours.

Mrs. Alfred C. Barwis, Trenton, N. J.

BLACKBERRY WINE.

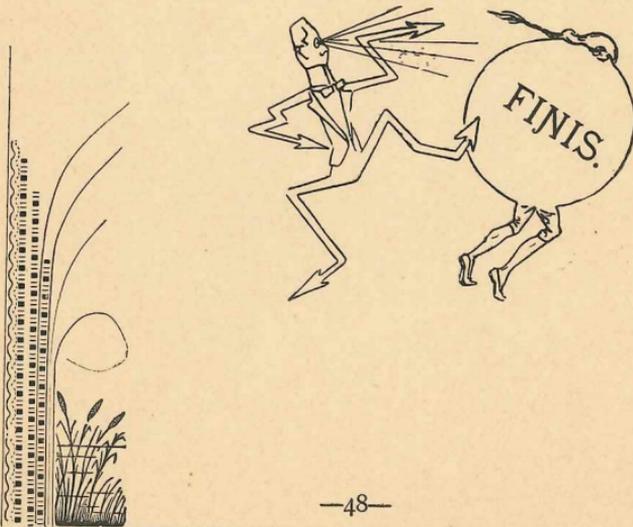
One quart juice and three and a half pounds brown sugar, will make a gallon of wine. Put a gallon of water in a pot and mark the pot; throw out the water. Put in the juice and sugar, fill up to the mark with water. Leave the pot in a warm place and when it ferments, skim off every morning, and in two weeks it will be ready to bottle.

Mrs. V. N.

RASPBERRY VINEGAR.

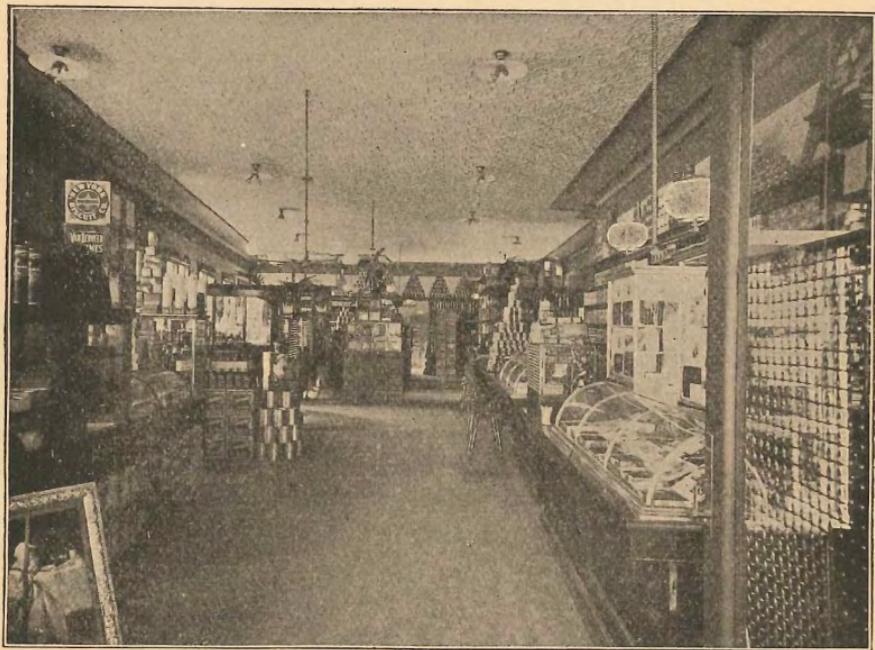
Two quarts raspberries, one pint vinegar. Let the berries and vinegar stand twenty-four hours, (be sure to cover the berries); then mash well and strain through a thin bag. To every pint of juice, add one pound white sugar, and boil one-half hour. When cold, bottle and cork. To be used with water as a drink.

Mrs. John Waldron.



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