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CORN EXCHANGE - DONCASTER

MARCH 15, 16, 17, 1922.

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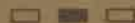
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have contributed, in any way  
towards making it a success.

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## SAVOURIES

### LOIN OF MUTTON FANCIE.

Mrs. Banks, St. Catherine's.

Loin of Mutton (about 3 lbs. 5 ozs. finely minced Mutton from Loin. 2 ozs. Bread Crumbs. 1 tablespoonful Chopped Parsley. A little Lemon Rind. 3 or 4 Mushrooms (minced). 1 Egg. Pepper. Salt.

Bone the mutton. Make a forcemeat of the above ingredients, and spread on the loin. Tie in a roll and bake, allowing 20 minutes to the lb.

Make gravy of a little flour,  $\frac{1}{2}$  pt. stock from the bones, 1 leaf gelatine, 1 teaspoonful browning; boil, and pour round meat.

*Note.*—The loin should not be too much trimmed, as there should be enough skin left to roll over.

### FISH CAKES.

Mrs. A. Lindle, 54 Green Dyke Lane, Doncaster.

$\frac{1}{2}$  lb. of Cold Fish. 1 lb. Cold Mashed Potatoes. 1 oz. Butter. 2 Eggs. Bread Crumbs. Fat to fry in. Pepper and Salt.

Skin the fish and pick out all the bones, mix it with the potatoes, butter, pepper, and salt, add one egg well beaten, mix all together; form the mixture into small round cakes, rub them with flour, beat up one egg on a plate and brush over the cakes, toss them into the crumbs, shape neatly again, fry the cakes in hot fat to a golden colour dish in a circle, and garnish with parsley.

### DEVILLED EGGS.

Mrs. Llewellyn Jones, Imperial Crescent, Doncaster.

Six hard boiled Eggs cut in halves lengthwise. Take yolks out and mix into a paste with two teaspoonsful Butter, one teaspoonful vinegar, half teaspoonful mustard, a little salt, roll into balls, fill whites, and put together. Set in nest of lettuce leaves.

### SARDINE SAVOURY.

Mrs. Kinnear, Beech Grove, Bawtry Road, Doncaster.

Round of brown bread and butter, slice of hard boiled egg, and mixture piled on top. Chop white of egg, and put round the sardine with yolk sprinkled over and small leaf of parsley on top. Mobil

**BIRDS' NESTS.****Mrs. Sargeantson, Victorian Crescent, Doncaster**

Three new laid eggs,  $\frac{1}{2}$  lb. sausage meat, frying fat, egg, and breadcrumbs.

Hard boil the eggs, take off the shell, cover egg thickly with sausage meat, brush over with beaten egg, and roll in breadcrumbs. Fry in pan of hot fat, and, when cold, cut in halves and dish up on bed of parsley.

**OYSTER FORCEMEAT.****E.S.**

18 Oysters,  $\frac{1}{2}$  pint. of bread crumbs, salt, pepper, 1 egg, 1 oz. suet, 1 teaspoonful of dried mixed herbs, pinch of nutmeg.

Beard the oysters and cut them in quarters, mix them with the bread crumbs, herbs, and seasoning, and the finely-chopped suet; beat up the eggs, and bind the mixture with it, if too dry add more egg or a little milk.

Two dried eggs, prepared according to directions, can be substituted for the egg if liked.

Used to stuff roast or boiled turkey.

**POTTED RABBIT OR PIGEONS.****Mrs. Slater, Norborough Road, Doncaster.**

Cut the rabbit into pieces (a pigeon into four). Take a basin, lay in the pieces best side downwards, pepper and salt and a  $\frac{1}{2}$  packet of Nelson's gelatine to one rabbit or 3 or 4 pigeons. Fill up with cold water, cover with a plate, and tie brown paper over. Boil in the oven gently two hours. When it begins to boil, put the basin in a tin, with a little cold water to keep it from boiling too fast. Do not take the paper off until required for use, then turn out and garnish with parsley.

**BEEF ROLL.****Mrs. Edwards, Warwick House, Avenue Road, Doncaster**

$\frac{1}{2}$  lb. beef steak,  $\frac{1}{2}$  lb. lean ham,  $\frac{1}{4}$  lb. bread crumbs, 2 eggs, and seasoning to taste (flavour with nutmeg, if desired).

Mince the ham and beef, add bread crumbs. Beat the eggs, and well together. Tie loosely in a cloth, and steam for  $2\frac{1}{2}$  to 3 hours. Dish in brown crumbs, and serve cold.

**BEEF ROLL.****M.S.**

1 lb. beef,  $\frac{1}{2}$  lb. ham, 2 ozs. breadcrumbs, 2 eggs, a little salt, pepper and mace.

Mince the raw meat, add the bread crumbs, beaten eggs, and seasoning. Make into a roll, put in a floured cloth, and steam two hours.

**FRIED SWEET BREADS.****Mrs. Kenward, The Elms, Balby, Doncaster.**

2 Sweet breads,  $\frac{1}{2}$  lb. bread crumbs,  $\frac{1}{2}$  teaspoonful salt,  $\frac{1}{4}$  teaspoonful pepper, 3 oz. butter or margarine,  $\frac{1}{2}$  lb. tomatoes, 2 eggs, 3 oz. flour,  $\frac{1}{2}$  pint milk, lemon juice.

Blanch and stew sweet breads, press them, cut into neat pieces, brush over with beaten egg, roll in bread crumbs, set aside for ten minutes, repeat process, then fry in hot fat. Melt 2 oz. butter or margarine in saucepan, stir in flour smoothly, add seasoning and milk gradually, stir till boiling, boil three minutes, add lemon juice.

Serve sweet breads one over lapping the other in centre of dish. Place tomatoes, cooked and sliced, in centre of breads, and garnish with fried bread.

**GALANTINE.****Mrs. J. Tolefree Parr.**

1 lb. Beef, 1 lb. ham,  $\frac{1}{2}$  lb. bread crumbs,  $\frac{1}{4}$  teaspoonful each of mace, salt, pepper, and 2 eggs.

Beef and ham to be put through mincing machine, then add bread crumbs, then seasoning, then to the whole add the eggs, previously well whisked.

Press well into a mould or basin, and steam for  $4\frac{1}{2}$  hours.

**BEEF AND HAM ROLL.****Mrs. M. Firth, Urban Road, Doncaster.**

3 oz. bread crumbs,  $\frac{1}{2}$  lb. Ham,  $\frac{1}{2}$  lb. second steak.

Put through mincing machine, mix with bread crumbs, one egg, pepper, and salt. Place mixture in a jar, cover with greased paper, stand in pan half filled with boiling water, and boil until tender.



**BROWN STEW.****Mrs. Bradley, 20 Nicholson Road, Doncaster.**

1 lb. mutton (neck), 1 carrot,  $\frac{1}{2}$  turnip, 2 small onions,  
1 oz. butter or dripping, 1 tablespoonful flour,  $\frac{1}{2}$  teaspoon-  
ful salt,  $\frac{3}{4}$  pint water or stock, a little pepper.

Prepare, and cut vegetables into dice, and slice onions.  
Brown the meat on both sides in boiling fat. Take out, and  
brown onions. Mix flour with the fat, stir to a paste, add water,  
and boil for a few minutes.

Place the vegetables and meat into a pan, and stew gently in  
the gravy for  $1\frac{1}{2}$ —2 hours.  
Serve up in hot dish.

**PANCAKE CUTLETS.****Miss Depledge, Furnivall Road, Balby, Doncaster**

$\frac{1}{2}$  lb. of cold beef, 2 tablespoonsful of gravy, 2 oz. of  
flour, parsley,  $\frac{1}{2}$  pint of Libby's evaporated milk, 1 egg,  
pepper, salt, little of Libby's catchup, and a little lard.

Chop the meat and mix it with the gravy. A little Libby's catchup,  
pepper, and salt. Make a batter of the flour, the egg, and Libby's  
evaporated milk, and after beating it well, let it stand for half an  
hour. Melt a teaspoonful of lard in a frying pan, pour in the pancake,  
and cook on both sides. Turn out on to a paper or sieve. Let it cool  
a little, then spread the meat all over the pancake, then roll up neatly.  
Cut with a sharp knife into half inch slices. Dredge with flour. Dip  
into beaten egg, then in bread crumbs, and fry in boiling fat. Serve  
piled on a d'oyley, with a good garnish of fried parsley.

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## PUDDINGS

### MARGUERITE PUDDING.

**Hettie Wildon, 16 Bainbridge Road, Doncaster**

1 teacupful of flour, 1 oz. of sugar, 2 ozs. lard, 1 teaspoonful of baking powder, 1 egg, a little milk and jam.

Mix just before cooking. Line basin with jam, steam for one hour.

### SNOWDEN PUDDING.

**Miss A. Brook.**

4 oz. ground rice, 2 oz. flour, 3 oz. shredded suet, 2 oz. sugar, 1 teaspoonful baking powder, 2 tablespoonsful of marmalade, 1 egg, and a little milk.

Mix all well together, put into a buttered mould, and steam for two hours, or longer.

Serve with cornflower sauce.

### SAGO PUDDING.

**Miss Waterton, Avenue Road, Doncaster**

3 tablespoonsful sago, soaked overnight in 1 gill milk or water, 1 cup brown sugar, 1 cup bread crumbs, 1 cup fruit (currants and raisins or fresh fruit), teaspoonful carbonate of soda.

Steam three hours.

### QUEEN PUDDING.

**Mrs. Hobman, 102 Ramsden Road, Doncaster.**

$\frac{1}{2}$  pint milk, 3 ozs. bread crumbs, 1 oz. butter, 1 oz. sugar, 2 eggs, and  $\frac{1}{2}$  lemon rind grated.

Put milk, butter, and sugar in a pan and warm, divide yolks and whites of eggs. Put whites on a plate, and beat yolks in a basin add the crumbs and lemon rind, and mix together. Put contents of pan in basin and mix again, then put into a greased dish and cook. Whisk whites of eggs. When the pudding has cooked a short time cover over with jam, then pile on whites of eggs, return to the oven to brown.

This pudding takes about half an hour to cook.

**TREACLE PUDDING.****Mrs. Poynter, St. Sepulchre Gate, Doncaster.**

4 ozs. suet, 4 ozs. treacle, 4 ozs. flour, 1 egg, juice and rind of 1 lemon, 1 teaspoonful baking powder, small quantity of milk.

Steam three hours.

**DATE PUDDING.****Mrs. Seaman, Bennetthorpe, Doncaster**

3 ozs. flour, 1 oz. dates, 1 oz. suet,  $\frac{1}{2}$  gill milk,  $\frac{1}{4}$  teaspoonful carbonate of soda.

**COTTAGE PUDDING.****A.S.P.**

1 teacupful of flour,  $\frac{1}{2}$  teacupful sugar, 1 egg,  $1\frac{1}{2}$  teaspoonful baking powder, a little milk, a piece of butter or lard the size of a walnut.

Bake in a hot oven for 15 minutes, and serve with jam.

**WAFER PUDDINGS.****Mrs. Brookfield, 11 Town Moor Avenue, Doncaster.**

2 oz. butter, 1 tablespoonful fine sugar, beat to a cream, add 2 eggs, then gradually 1 tablespoonful flour and  $\frac{1}{2}$  pint milk. Grease several large saucers, and divide the above mixture into them, bake about 20 minutes. Put a nice quantity of any kind of jam on 1 half, and turn the other half over. Serve very hot, and sprinkle with castor sugar.

**DUNFILLAN PUDDING.****Mrs. Taylor, Nether Hall Road, Doncaster**

$1\frac{1}{2}$  ozs. butter and lard, 3 ozs. sugar, 4 ozs. flour, 1 teaspoonful baking powder, 3 apples, 1 egg, vanilla (if liked).

Stew the apples, and put in greased pie dish. Beat butter and sugar to a cream, add the egg, flour, and baking powder, pour over the stewed apples, and bake in a moderate oven for about 40 minutes.

**ROMAN PUDDING.****Hon. Mrs. Lindley Wood, Melton Park**

Boil 1 rabbit, cut off all the white meat in thin slices, have about  $1\frac{1}{2}$  ozs. of well boiled macaroni in pieces 1 inch long,  $\frac{3}{4}$  oz. grated Parmesan cheese, season meat with pepper, salt, and onion, and add cream enough to moisten the whole. Oil a plain mould, sprinkle it well with vermicelli or bread crumbs, line it with a thin paste, put all into the mould, and cover it with paste. Bake in a moderate oven for 1 hour. Serve the pudding out of the mould with a good, brown gravy.

**IDEAL PUDDING.****A. Harding, 100 Wentworth Road, Doncaster**

$\frac{1}{2}$  pint bread crumbs, 1 pint boiling milk, 3 tablespoonsful of sugar, yokes of 2 eggs, 1 oz. butter, grated rind of 1 lemon.

Butter a dish, put in the mixture, and bake until set. Beat the whites of eggs, and pile on top of the pudding, and put in the oven to brown.

**POTATO PANCAKES.****Miss Dixon, 17 Ronald Road, Doncaster**

Boil  $1\frac{1}{2}$  lbs of potatoes, when cooked strain and mash finely. Season with salt and pepper, and mix in tablespoonful of flour. Beat up 2 eggs and mix in with the potatoes. Roll out to about  $\frac{1}{2}$  an inch thick (adding more flour if too soft), cut into 4 or more pieces, and fry in boiling fat. Sprinkle with parsley, and serve immediately.

**EVERY DAY PUDDING.****Mrs. Walshaw, Bentley Road, Doncaster**

$\frac{1}{2}$  lb. suet,  $\frac{1}{2}$  lb. currants,  $\frac{1}{2}$  lb. raisins,  $\frac{1}{2}$  lb. flour,  $\frac{1}{2}$  lb. bread crumbs, 2 oz. peel, 2 tablespoonsful of treacle, pinch of salt, and  $\frac{1}{2}$  pint milk.

Mix all ingredients well together and moisten with the milk, then beat until thoroughly mixed, put in buttered moulds, and boil four hours.

Sufficient for two large puddings.

**BAKED LEMON PUDDING.****Miss M. Berry, 10 Queen's Road, Doncaster**

2 oz. stale cake or bread, 3 oz. castor sugar, 3 yolks of eggs, 4 whites of eggs, 2 lemons, 1 gill milk,  $\frac{1}{2}$  lb. short pastry or rough puff, glace cherries, angelica.

Break up the cake or bread and pass it through a wire sieve. Mix it in a basin with the sugar and the grated rind of the lemons. Squeeze the juice of the lemons and add to the dry ingredients. Beat the yolks, add the milk to them, and stir into the mixture. Whip two whites of eggs very stiffly, and stir in lightly. Roll out the pastry, line a pie dish with it, decorate round the edge with pieces of pastry cut out with a star cutter. Turn the mixture into the prepared dish and bake in a moderate oven for about 20 to 25 minutes. Whip the two remaining whites of eggs very stiffly, and, when the pudding is done, cover the top with the beaten whites. Dredge with sugar, place in the oven for a few minutes, decorate with a few cherries placed here and there, and some angelica cut to represent leaves. Serve either hot or cold.



**QUEEN PUDDING.****Mrs. Claxton, 51 King's Road, Doncaster**

2 oz. bread crumbs,  $\frac{1}{2}$  pint milk, 2 eggs, jam, grated rind of half-a-lemon and a little juice, 2 oz. sugar.

Boil the milk and pour over the bread crumbs, allow to stand a few minutes, then add the grated lemon rind, sugar, and yolks of eggs, pour into a pie dish and put in the oven until set, spread a little jam over the top, squeeze over a little lemon juice, whisk the whites of the eggs to a stiff froth, add a little sugar to them and a few drops of lemon juice, pile roughly on top of the jam, and place in oven two or three minutes to set the whites. Serve hot or cold.

**PLUM PUDDING.****Mrs. Davis.**

6 ozs. suet, 2 cups full of bread crumbs, 1 cup full of flour,  $\frac{1}{2}$  lb. large raisins,  $\frac{1}{2}$  lb. sultanas,  $\frac{1}{2}$  lb. currants,  $\frac{1}{2}$  lb. candied peel,  $\frac{3}{4}$  lb. sugar,  $\frac{1}{2}$  lb. carrots,  $\frac{1}{2}$  lb. apples, 2 eggs, 1 pinch of salt.

Mix the above well with milk. Boil as long as possible.

**CURATE'S PUDDING.****Mary and Doug.**

6 tablespoonsful of mashed potatoes, 4 oz. sugar, 2 oz. butter, 2 eggs, 1 lemon, 2 or 3 tablespoonsful milk, 1 salt spoonful salt.

Mix cream, butter and sugar together until thick and smooth, add eggs, and beat well. Now stir in potatoes, and juice, and grated rind of lemon, salt, and a little milk, and, when well mixed, pour into a greased pie dish. Bake in a moderate oven from 30 to 35 minutes.

**LIGHT PUDDING.****Mrs. Walkington, 24 Wainwright Road, Doncaster-**

1 breakfast cup of flour, 1 breakfast cup 3 parts full of sugar, 1 teaspoonful of baking powder, 1 piece each of lard and butter the size of a walnut, 1 egg and tea cup of milk, 1 tablespoonful of jam.

Rub the lard and butter finely in the flour, then add sugar and baking powder, mix together. Then beat the eggs and milk in the mixture, have ready a well greased basin in which place the jam. Then pour the mixture on top, cover with piece proof paper, and steam from threequarters to an hour. Serve with custard.

**COTTAGE PUDDING.****Miss Milner, Ashfield House, Balby, Doncaster-**

2 teacupsful of flour, 1 teacupful of moist sugar, 1 teacupful of milk, 1 teaspoonful of baking powder, 2 table-spoonsful of lard, 1 egg.

Bake for 20 minutes.

**SWISS PUDDING.****Miss Mellor, 58 Green Dyke Lane, Doncaster.**

6 apples, peeled, cored, and sliced;  $\frac{1}{2}$  lb. bread crumbs, 2 oz. suet, 3 tablespoonsful brown sugar,  $\frac{1}{2}$  oz. butter, 1 tablespoonful water.

Stew the apples with one tablespoonful of sugar and one of water till tender, chop the suet finely, mix it with the bread crumbs, and the rest of the sugar, grease a pie dish, put half of the mixture at the bottom, then the stewed apples, and the rest of the mixture at the top. Break the butter in small bits over the top, bake half an hour in a sharp oven.

**GOLDEN PUDDING.****A Friend.**

Mix well  $\frac{1}{2}$  lb. each flour, bread crumbs, finely minced suet, sugar, and marmalade, and 1 egg. Pour into well buttered mould, and steam  $2\frac{1}{2}$  hours.

**TREACLE PUDDING.****A Friend.**

4 ozs. flour, 1 oz. suet, 1 tablespoonful treacle, 1 teaspoonful of ginger, 1 teaspoonful baking powder, pinch of salt, and milk to mix.

Mix all dry ingredients together, add treacle and milk, make into stiff batter, pour into greased basin, and steam two hours.

**CHRISTMAS PUDDING.****S. Goodyear, Hexthorpe, Doncaster.**

1 lb. flour, 1 lb. currants, 1 lb. raisins,  $\frac{1}{2}$  lb. lemon peel,  $\frac{1}{2}$  lb. suet, 1 lb. sugar, 4 eggs.

Mix with milk.

**DAINTY PUDDING.****Mrs. Yates, Balby, Doncaster.**

1 heaped teacupful of flour, pinch of salt, 1 tablespoonful of sugar,  $1\frac{1}{2}$  ozs. butter or margarine.

Put into a basin and mix all well together. Then add a tablespoonful of any kind of jam. Lastly, add one teaspoonful of bi-carbonate of soda mixed in a little warm water. Stir well, put into a well greased basin with a little jam at the bottom, cover with a greased paper, and steam for  $1\frac{1}{2}$  hours.

**CHEESE PUDDING.****Mrs. Cocking, Brookwood, Balby, Doncaster.**

$\frac{1}{2}$  lb. of grated cheese,  $\frac{1}{2}$  lb. of white bread crumbs,  $\frac{1}{2}$  pint milk, pepper, and salt, 1 egg.

Put fine white crumbs into the milk, and let it soak for about one hour; put half the grated cheese with the well-beaten egg, and pepper and salt into the soaked crumbs. Put all into a well-greased pie dish, sprinkle the rest of the cheese over it, add a few bits of butter, and bake in a moderate oven 25 to 30 minutes.

Serve very hot for lunch or supper.

**BAKED CHEESE PUDDING.****K. Bashforth, 124 Bentley Road, Doncaster.**

Some thin silces of bread and butter, grated cheese, 1 pint milk, 1 egg, salt.

Spread the slices with a thick layer of cheese, arrange them in a pie dish, beat up the egg in the milk, add a little salt, pour this over the bread and butter, let it soak for one hour, then bake for about an hour.

Serve very hot.

**FIG PUDDING.****Mrs. Sherburn, Christ Church Road, Doncaster.**

1 cup of flour, 1 cup of suet, 1 cup of bread crumbs, 1 cup of sugar, 1 teaspoonful baking powder.

Beat one egg with a tablespoonful of golden syrup, mix all together.

Steam two hours.

**CURD PUDDING.****Mrs. Alfred Taylor, 41 Manchester Road, Southport.**

1 lb. of curd, 3 tablespoonsful bread crumbs, 2 oz. butter, 1 tablespoonful sugar, 1 tablespoonful milk, 2 eggs.

Mix all together, and bake in a dish for 20 minutes. Good, either hot or cold.

**PLUM PUDDING.****Mrs. Elwiss, The Lodge, Hexthorpe, Doncaster.**

1 lb. currants,  $\frac{3}{4}$  lb. sultanas,  $\frac{1}{2}$  lb. raisins, 3 oz. almonds, 1 lb. grated carrot, 1 lb. grated apple, 1 egg, 2 table-spoonsful brandy,  $\frac{1}{2}$  teaspoonful mixed spices, 6 oz. bread crumbs, 6 oz. flour,  $\frac{1}{2}$  lb. brown sugar,  $\frac{1}{2}$  lb. peel, 2 oz. of citron, juice of 1 lemon,  $\frac{1}{4}$  teaspoonful carbonate of soda.

Steam for seven hours.

**DATE PUDDING.****Mrs. G. Drury, 34 St. Mary's Road, Doncaster.**

5 oz. flour, 3 oz. suet, 5 oz. dates, 1 dessertspoonful golden syrup, 1 teaspoonful lemon juice or small raw apple, 1 teaspoonful carbonate of soda, 1 small teacupful of milk, a little nutmeg.

Chop suet and dates small. Place all ingredients into a basin and mix with milk. Grease a mould and a piece of paper for the top. Turn mixture into mould. Cover with paper. Steam at least one and half hours.

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## APPOINTMENTS and DECORATIONS for the TABLE

**T**HE general appointments and decorations for the table should be simple, neat and refined; avoiding the heavy and crowded appearance. Flowers and Fruit should occupy the middle of the table from one end to the other. The Silverware should be clean and bright, and care taken that all traces of rouge or cleaning powder are removed from chased pieces and between the prongs of the forks. This may be done by washing in soapy water after cleaning.

The knives, of course, should be of stainless steel. The best are obtainable from the COUNTY GOLDSMITHS, opposite the MANSION HOUSE, and it is a pleasure to know that whenever WOODMANSEY Silverware is used or seen, it arouses a longing to possess it.

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## Creams, Jellies & Cold Sweets

### RUSSIAN CREAM.

Mrs. Heasell, East Mount, Town Fields, Doncaster.

$\frac{1}{2}$  oz. gelatine, soaked for 4 hours in enough water to cover it; 1 pint milk, 2 fresh eggs,  $\frac{1}{2}$  teacupful loaf sugar, 1 teaspoonfull vanilla, 2 tablespoonful sherry. Scald the milk, take from the fire, and add gelatine and sugar, yolks of eggs lightly beaten; stir all the time. Boil 5 minutes, then take from the fire and add whites of eggs, well beaten, sherry, and vanilla. Stir well and put into a mould.

### PINEAPPLE SNOW.

Mrs. Best, 11 King's Road, Doncaster.

1 tin pineapple, whites of 2 eggs, 1 packet pineapple jelly. When the jelly is on the point of setting, add the pineapple, cut up. Whisk up whites of eggs stiffly, add them, and whisk all together till quite stiff. Pile roughly on a glass dish.

### CREME VANDOISE AU CHOCOLAT.

S.H.

Soak  $\frac{1}{4}$  oz. of gelatine or isinglass in  $\frac{1}{2}$  pint milk for  $\frac{1}{2}$  an hour, dissolve it over a gentle heat. Add two tablespoonsful each of grated chocolate and sugar, boil together for 4 minutes, then turn into a basin. Make a boiled custard with the yolks of 2 eggs, half a pint milk, and a teaspoonful sugar; mix with the chocolate, etc., stirring frequently until nearly cold. Flavour with vanilla and six drops of almond essence, turn into a glass dish, and it will be sufficiently set in 2 hours. It is not intended to be very stiff. A pretty garnish would be  $\frac{1}{2}$  oz. of almonds, blanched and shredded, scattered over just before serving. The vandoise can also be served in custard cups or jelly glasses.

### FRAISE ROMANOFF.

Countess Fitzwilliam, Wentworth Woodhouse, Doncaster.

Choose the best strawberries, sprinkle with sugar, and place in a glass dish. Squeeze the juice of an orange over them, and add one g of Grand Marnier; mix well, but do not damage the fruits. Cover the whole with fresh cream, keep in a cool place for half an hour before serving.

**RICE BLANCMANGE.****Hon. Mrs. Lindley Wood, Melton Park.**

2 tablespoonsful best rice, 1 quart milk,  $\frac{3}{4}$  oz. butter.  
Put the above ingredients into a jug or jar, place jug in saucepan of cold water, and let it boil one hour, then put it on one side to simmer for two hours; keep stirring it now and then. Put into buttered mould, and turn out when cold.

**GATUE OF PRUNES.****Mrs. J. S. Bone, Kenilworth, Avenue Road, Doncaster.**

1 lb. prunes, 1 pint water, rind of one lemon, 6 ozs. sugar,  $\frac{3}{4}$  ozs. gelatine, a little sugar.

Wash the prunes, allow to soak over night in one pint of water, add sugar, and boil until soft. Remove the stones, and place prunes in a wet mould. Add the juice. Melt down gelatine in  $\frac{1}{4}$  pint water, and add to the prunes, allow to set. Turn out, and decorate with whipped cream.

**A SUMMER PUDDING.****Mrs. E. Sargeantson, Victorian Crescent, Doncaster.**

Take 1 lb. of any kind of fruit. Grease a basin well and line it with stale bread, pour in the stewed fruit, then lay slices of bread on top, and let it remain a few hours. Turn out, and serve with cream or custard. The fruit should be hot when poured on the bread, or the juice will not colour it and soak in so well.

**PINEAPPLE MOULD.****Miss Hinchcliff, Belvedere, Thorne Road, Doncaster.**

Small tin of pineapple, one lemon jelly square.  
Make a jelly with pineapple syrup and enough boiling water to make a pint. Place cubes in a dish, and pour jelly over. Leave to set. When cold, pour over one pint of custard, and decorate with whipped cream.

**DELICIOUS FRUIT TRIFLE.****Miss V. M. Mudd, 21 Oxford Place, Doncaster.**

Put a layer of spongecake at the bottom of a dish, then take bananas and cut them small and place them on top of the sponge. Take a small tin of apricots, cut the fruit into very fine pieces, place on the bananas, pour the juice over; then put another layer of fruit, and so on until the dish is full.  
Make a custard and pour over all, let it set, then take some whipped cream and cover over. Decorate with ratafias, small pieces of jelly, hot silver cachous.

**Cakes, Buns, Pastry, &c.****CHRISTMAS CAKE.****Mrs. E. A. Stubbs, Harworth Place, Bawtry, Yorks.**

1 lb. flour,  $\frac{3}{4}$  lb. butter, 1 lb. currants, 1 lb. raisins,  
1 lb. sultanas,  $\frac{1}{2}$  lb. almonds,  $\frac{1}{4}$  lb. peel, 5 eggs, 1 tea-spoonful baking powder, pinch salt.

Melt butter, add sugar, eggs, part of fruit (which must have been washed), then flour and almonds, remainder of fruit, baking powder, and salt. Bake in a moderate oven for 2 hours.

**GROUND RICE CHEESE CAKES.****Miss M. Smith, 8 Arbitration Street, Doncaster**

$\frac{1}{4}$  lb. ground rice,  $\frac{1}{4}$  lb. castor sugar,  $\frac{1}{4}$  lb. melted butter,  
2 eggs, 1 teaspoonful of baking powder.

Add eggs to melted butter, then other ingredients. Put a layer of jam, or currants if preferred, at the bottom, and the mixture on top. Bake in a quick oven.

**POTATO CAKES.****Mrs. Capes, 22 King's Road, Doncaster.**

2 lbs. flour, 5 ozs. lard or dripping, 1 oz. yeast,  $1\frac{1}{2}$  lbs. mashed potatoes, 1 small tablespoonful salt, warm milk and water to mix.

Rub lard in the flour, then the warm potatoes (well mashed). Let the yeast rise in about  $\frac{1}{2}$  pint of warm milk and water, and add to flour, etc. Knead well like bread. Let rise about 2 hours, then make into cakes, place on greased tins, and rise about ten minutes. Bake till nicely browned.

**GINGER BISCUITS.****Mrs. W. R. Gundry, 11 Town Moor Avenue, Doncaster.**

$1\frac{1}{2}$  lbs. flour,  $\frac{3}{4}$  lb. sugar,  $\frac{3}{4}$  lb. butter, 9 ozs. treacle,  
 $\frac{1}{2}$  oz. ground ginger, 2 eggs.

Mix sugar, flour, and ginger together, rub in the butter, melt treacle, and add altogether. Roll out fairly thin, and bake in moderate oven about 15 minutes.

**GINGER BISCUITS.****Mrs. F. J. Clarke, Avenue Road, Doncaster.**

10 ozs. flour, 6 ozs. butter,  $\frac{1}{2}$  lb. treacle, 6 ozs. sugar,  
1 teaspoonful ginger, 1 teaspoonful baking powder.



**BISCUITS.****Mrs. Venus, Christ Church Road, Doncaster.**

1 oz. butter, 1 oz. lard, 4 ozs. flour, 2 tablespoonsful sugar, 1 egg, pinch of salt, 1 teaspoonful baking powder. Beat butter and sugar to a cream, then add egg, salt, and gradually flour. Turn on to a pastry board, roll, and cut into biscuits with cutter or tumbler.

**GOOD PLUM CAKE.****Mrs. Bowland, Kelham Terrace, Doncaster.**

2 lbs. flour, 1½ lbs. sugar, ½ lb. butter, ½ lb. raisins, ½ lb. currants, ½ lb. sultanas, 2 ozs. lemon peel, 3 ozs. sweet almonds (blanched and chopped), 3 eggs, 1½ ozs. baking powder, 1 pint milk.

**TEA CAKES.****Miss D. Bailey, Newton.**

1½ lbs. flour, 1 oz. sugar, 2 ozs. butter and lard, 1 oz. yeast, ½ teaspoonful salt, ½ pint of milk, or water if preferred, 1 egg.

Put flour and salt into a warm bowl, rub in the butter, cream the yeast and sugar, add the milk slightly warmed, pour into the flour, and mix all well together. Stand to rise about half an hour, add the egg, well beaten, and beat the dough with a fork about ten minutes. Divide into 12 pieces, knead, and roll out lightly, taking care to work in very little flour. Set on warmed greased tins, prick with a fork, cover with a light cloth, and rise from half an hour to one hour. The dough must be lighter than bread. If currant tea-cakes are desired, add to the dough with the last few beats 6 ozs. of currants, 2 ozs. candied peel, and 1 oz. of sugar.

**SHORTBREAD.****Miss E. P. Bone, Kenilworth, Avenue Road, Doncaster.**

12 oz. flour, 11 oz. butter, 4 oz. sugar, 4 oz. rice flour. Knead butter, sugar, and rice flour well together, then gradually add the flour. Cut into four. Form into rounds, make fancy edges with thumb and fork in centre. Divide each round into eight pieces, and bake in a moderate oven until a light brown or firm on the top.

**SPONGE CAKE.****Mrs. Bailey, Newton.**

Beat well 7 eggs, leaving out 2 whites, 9 ozs. lump sugar, broken as for tea, dissolve in 4 tablespoonsful of water. When it boils, pour it upon the eggs and beat well for half an hour, then stir in 7 ozs. of flour. Flavour to taste, and bake in a moderately heated oven for one hour and a half.

**ALMOND ROCKS.****Mrs. T. S. Athron, 51 Auckland Road, Doncaster.**

½ lb. flour, 3 ozs. chopped almonds, 5 ozs. sugar, 3 ozs. butter, 1 egg, 1 teaspoonful baking powder, a little milk, pinch of salt, a few drops of essence of almond. Rub butter into the flour and mix all dry ingredients together, add egg and milk to mix into a very stiff paste. Place in small lumps on a greased tin, and bake in a moderate oven.

**DAINTY TEA CAKES.****Mrs. E. Sargeantson, Victorian Crescent, Doncaster.**

3 ozs. butter, 3 ozs. sifted sugar, 4 ozs. cornflour, 2 eggs, 1 teaspoonful baking powder.

Beat the butter to a cream, add the sugar and yolks of eggs, and beat again. Then add the whites, well beaten. Shake the cornflour lightly in, and beat for five minutes. Mix in baking powder. Grease some patty or cake tins, and put a heaped teaspoonful in each. Bake in a gentle oven.

**SCOTCH SCONES.****Mrs. Bone, Kenilworth, Avenue Road, Doncaster.**

Mix 4 teacupful flour, 1 teaspoonful carbonate of soda, 1½ teaspoonsful cream of tartar, ½ teaspoonful salt, 2 teaspoonsful sugar.

Rub into the flour a dessertspoonful of butter. Mix well, and then add butter-milk to make a soft dough. Care must be taken to mix it thoroughly until all the flour is absorbed and it is firm enough to handle without working it after it is on the board. Sprinkle flour on board, then put out half the dough; sprinkle a little flour on top, then gently work with the fingers into a round half an inch thick. Cut into four and fire on a moderately heated girdle.

**COCOANUT TART.****Mrs. Perkins, Royal Avenue, Doncaster.**

1 teacupful cocoanut, ½ teacupful sugar, 1 egg, slice of butter.

Make some nice pastry, line patty tins. Melt butter and mix altogether. Fill tins and bake a nice brown.

**CORDWELL TART.****Miss Tonge, Cordwell, Holmestfield, Near Sheffield.**

Line a flat tin with pastry, and spread on it a small quantity of treacle and chopped apples. Mix together 1 oz. margarine, ½ oz. sugar, 1 tablespoonful ground rice, 2 tablespoonsful flour, ½ teaspoonful egg powder, and a pinch of salt. Pour this mixture into the tart, and bake in a moderate oven until slightly browned.

**SCOTCH SCONES.****Lady Bewicke-Copley, Sprothorough Hall.**

Take 4 lbs. flour, 2 ozs. cream of tartar, 1 oz. salt, 1 oz. carbonate of soda.

Mix well, then mix with milk to a not very stiff paste. Roll out about half an inch thick. Cut with round cutter, and bake on a girdle. This quantity of flour makes a great number; it is best to take only part of the mixed flour before adding the milk, the remainder can be kept in a tin for further use.

**GINGERBREAD.****Mrs. Baddiley, Thorne Road, Doncaster.**

1 lb. flour,  $\frac{1}{2}$  lb. lard,  $\frac{1}{2}$  lb. sugar,  $\frac{1}{2}$  teacupful water, 1 teaspoonful ginger, mixed spice and carbonate of soda, 2 eggs, pinch of salt, 2 ozs. lemon peel,  $\frac{1}{2}$  lb. treacle.

Mix flour, soda, salt, ginger, and mixed spice well together, warm the treacle, lard, sugar, and water and add to the other ingredients, add eggs lastly. Bake  $1\frac{1}{2}$  hours in a moderate oven.

**RICE BUNS OR CAKE.****Miss Fitzgerald, Hatfield.**

6 ozs. fine flour, 2 ozs. ground rice, 4 ozs. castor sugar, 4 ozs. butter, 2 eggs, 1 teaspoonful baking powder.

Beat butter and sugar to a cream, and add eggs well beaten.

Mix flour, rice, and baking powder, and add gently. Bake in quick oven.

**GINGERBREAD,****Miss Cooke, 5 St. Mary's Road, Doncaster.**

8 ozs. flour, 4 ozs. butter, 3 ozs. fine brown sugar, 2 table-spoonsful syrup (slightly warmed),  $1\frac{1}{2}$  teaspoonsful ginger, some chopped candied peel.

Rub together, knead, roll out half an inch thick in long strips, and cut into fingers. Bake in a moderate oven till golden brown.

**YEAST CAKE.****Mrs. Hague, 29 Cleveland Street, Doncaster.**

1 l. flour,  $\frac{3}{4}$  lb. margarine or lard,  $\frac{1}{2}$  lb. sugar, 2 eggs, 1 lb. currants, 1 oz. yeast, 1 nutmeg, pinch of salt, small teaspoonful baking powder,  $\frac{1}{2}$  breakfast cup milk,  $\frac{1}{2}$  lb. candied peel.

**CREAM CAKE.****Mrs. Carnley, 10 Laughton Road, Doncaster.**

1 egg,  $1\frac{1}{2}$  ozs. butter, 3 ozs. sugar,  $\frac{1}{2}$  lb. flour, 2 table-spoonsful of milk,  $\frac{1}{2}$  teaspoonful carbonate of soda,  $\frac{1}{2}$  teaspoonful cream of tartar.

Beat butter and sugar together, add the egg, well whisked. Mix cream of tartar and flour together, and add gradually carbonate of soda with the milk. This cake needs to be quickly beaten, and cooked in a moderate oven.

**CREAM FILLING.**

3 ozs. butter, 3 ozs. icing sugar, a little vanilla essence. Work well together, and spread on the cake.

**SPANISH PUFFS.****Mrs. T. S. Gill, The Grove, Barnby Don.**

2 ozs. flour, 2 ozs. castor sugar, 2 ozs. butter, 3 eggs, a pint of milk.

Beat up the yolks of eggs with the sugar, sift in the flour, then the milk gradually. Melt the butter and add to the mixture when ready to bake, and, lastly, the well-beaten whites of eggs; stir in lightly. Bake 20 minutes in well-buttered saucers. This quantity will make about six puffs.

**SMALL APRICOT CAKES.****Mrs. Howcroft, Balmoral Road, Doncaster.**

$\frac{1}{2}$  lb. sifted flour, castor sugar, and ground almonds, 2 ozs. butter, a little water, 1 yolk of egg, some half apricots stewed in syrup.

Rub the butter into the flour, add almonds and sugar, and moisten with egg yolk and a very little water. Roll out thinly and line some patty tins with the paste, using the cuttings to make little balls. Bake in a moderate oven. When cold, place a well-drained apricot in each, with a little ball of almond paste in centre.

**SCOTCH SHORTBREAD.****Mrs. Weeks, Cora House, Thorne Road, Doncaster.**

14 oz. flour, 2 ozs. rice flour,  $\frac{1}{2}$  lb. butter,  $\frac{1}{2}$  lb. fine sugar.

Beat butter and sugar to a cream (softening at fire if very hard). Sift flours in gradually, mixing, as far as possible, with wooden spoon, then with hands knead well. Divide into two, press into two shallow tins the thickness wished. Prick all over with fork, notch edges with end of spoon, and fire in very slow oven till firm and biscuit brown. When hot cut into pieces desired, and allow to cool on tin. Put away in airtight box. If it softens, put into oven once more, warm through, cool, and it will be as good as at first. No grease needed on tins. Make only half quantities at first.



**PLUM CAKE.****Mrs. Wilkinson, Jubilee Road, Doncaster.**

6 ozs. butter, 6 ozs. brown sugar, 3 eggs, well beaten; 2 ozs. treacle,  $\frac{1}{2}$  gill warm milk,  $\frac{3}{4}$  lb. flour, 1 lb. currants,  $\frac{1}{4}$  lb. citron.

Bake about three hours.

**CHEESE BISCUITS.****Miss Firman, 46 Christ Church Road, Doncaster**

4 ozs. flour, 2 ozs. cheese, 1 oz. butter, the yolk of an egg. Mix the dry ingredients with a pinch of cayenne, in a bowl, rub in the butter lightly, then add the egg, and mix to a stiff paste. Roll out on floured board, and cut into biscuit shape. Bake on a tin in a slow oven until firm, about ten minutes, and, when cold, remove with a knife.

**COCOANUT CONES.****Mrs. Butler, 27 Balmoral Road, Doncaster.**

4 ozs. dessicated cocoanut, 4 ozs. castor sugar, 1 egg. Beat the egg, and mix gradually with cocoanut and sugar. Put in small heaps on baking sheet with grease proof paper, and bake in slow oven.

**FRENCH PANCAKES.****Mrs. Brook Smith, Eccleshill, Near Bradford.**

2 eggs, 2 ozs. butter, 2 ozs. sugar, 2 ozs. flour, a breakfast cupful of milk.

Mix all, then bake in saucers about 20 minutes in a slow oven. When cooked, put a little jam in each and turn over.

**COOKIES.****Mrs. Grundell, 10 Laughton Road, Doncaster.**

Take 4 ozs. butter or margarine, 4 ozs. sugar. Melt in a basin, then add 5 ozs flour, 1 oz. ground rice. Mix well together, and bake in small tins for 15 minutes.

**SUCCESSFUL BAZAAR CAKE.****Mrs. Dawson, Craithie Road, Doncaster**

2 lbs. of unity, 1 lb. of golden flour, 1 lb. of work, 1 oz. Mix well together in a bowl of cheerfulness, add coffee suppers, entertainments, sewing meetings to taste. Bake in a sound effort for three days; one day's baking is usually sufficient for a sale of work.

**ORANGE CAKE.****Miss Newsum, Thorne Road, Doncaster.**

3 eggs, their weight in butter, sugar, and flour. Beat butter and sugar to a cream, add 2 eggs and half the flour, beating well, then add the grated rind of one orange and half the juice. Then put in the remainder of the flour, a small teaspoonful of baking powder, and the third egg. Bake for half an hour.

**Icing for Cake.**—6 ozs. icing sugar, and enough orange juice to make it a thick cream. Pour it evenly over the cake while it is a little warm, and put to set in a warm place. Lemon used instead of orange is very good, and is especially refreshing for summer.

**GINGERBREAD.****Miss Clarkson, Lynwood, Avenue Road, Doncaster.**

1 lb. flour,  $\frac{3}{4}$  lb. treacle, 3 ozs. lard, 3 ozs. sugar,  $\frac{1}{4}$  oz. ginger, 1 oz. candied lemon, 1 teaspoonful carbonate of soda, a little baking powder,  $\frac{1}{2}$  teacupful boiling water, 1 egg, a little milk.

**COCOANUT DROPS.****Mrs. Swaby, Bennethorpe, Doncaster.**

$\frac{1}{2}$  lb. flour,  $\frac{1}{4}$  lb. cocoanut, 3 ozs. sugar, 2 eggs, 4 ozs. butter, 1 teaspoonful baking powder.

Rub butter well into the flour, add cocoanut, sugar, and baking powder. Make into a stiff dough with two well-beaten eggs, put on heaps on a greased tin in a moderate oven, and bake for 20 to 30 minutes.

**GINGER BUNS.****D.S.**

1 lb. flour, 6 ozs. butter or lard, 6 ozs. sugar,  $\frac{1}{2}$  lb. treacle,  $1\frac{1}{2}$  teaspoonsful ginger, 1 small teaspoonful carbonate of soda,  $\frac{1}{2}$  gill milk.

Bake in greased bun tins.

**OATMEAL BISCUITS.****Miss Jacques, 18 Burton Avenue, Doncaster**

1 lb. bread dough, 1 lb. Quaker Oats,  $\frac{1}{2}$  lb. lard or margarine,  $\frac{1}{4}$  lb. sugar, 1 teaspoonful baking powder. Mix oats, sugar, and lard together; then knead all into the dough. Roll out, and cut into round biscuits. Bake in a rather hot oven.

**MIXTURE FOR GROUND RICE CHEESECAKES.****Mrs. Carr, Victorian Crescent, Doncaster.**

3 ozs. butter, 3 ozs. castor sugar,  $\frac{1}{4}$  lb. ground rice,  
2 eggs,  $\frac{1}{2}$  teaspoonful baking powder.  
Beat butter and sugar to a cream, then add eggs, well beaten,  
and, lastly, ground rice and baking powder.

**SWISS CAKE.****Mrs. Sargeantson, 13 Axholme Road, Doncaster.**

4 eggs,  $\frac{1}{2}$  lb. castor sugar,  $\frac{1}{4}$  lb. flour,  $\frac{1}{4}$  lb. ground rice,  
a pinch of salt.  
Beat the eggs, add the sugar, and beat for ten minutes; then  
add the flour and ground rice, beat it, and bake in a moderate oven.

**LEMON CAKE.****Mrs. Hastie, Balmoral Road, Doncaster.**

4 ozs. flour, 4 ozs. sugar, 4 ozs. butter, 2 eggs, teaspoonful  
of baking powder, juice of one lemon, rind of two.

**BUNS.****Miss A. G. Wilkinson, Jubilee Road, Doncaster.**

1 lb. flour,  $\frac{1}{2}$  lb. sugar,  $\frac{1}{4}$  lb. butter, 4 eggs, 3 teaspoons-  
ful of baking powder, 1 cupful mk,  $\frac{1}{2}$  lb. currants, 2 ozs.  
candied peel.

**DUNDEE CAKE.****Mrs. G. F. Hatfield, O.B.E., Y.M.C.A. Headquarters, London.**

12 ozs. self-raising flour,  $\frac{1}{2}$  lb. butter or margarine,  $\frac{1}{2}$  lb.  
brown sugar, 6 ozs. raisins,  $\frac{1}{4}$  lb. sultanas,  $\frac{1}{4}$  lb. peel,  
 $\frac{1}{4}$  lb. currants, 2 ozs. blanched almonds, 1 oz. mixed  
spice, 4 eggs.

Cream the sugar and shortening together, and add eggs, well  
beaten. Sift the flour and spice together and add them, with the  
prepared fruit and peel, to the sugar and margarine. If the mixture  
is not moist enough, add a little milk. Put into a tin lined with greased  
paper, and smooth the top of the cake. Cover it thickly with almonds  
split flatwise. Bake in a moderate oven from  $2\frac{1}{2}$  to 3 hours.

**FLUFFY CAKES.****Miss F. M. Knox de Mascarenhas, Y.M.C.A. Central, Doncaster.**

4 ozs. cornflour, 2 ozs. castor sugar, 3 ozs. butter, 1 egg,  
1 teaspoonful baking powder, essence of lemon or vanilla.  
Beat the butter to a cream, add gradually the egg, well beaten,  
cornflour, sugar, and baking powder. Place in little patty pans, and  
bake in a quick oven.

**RUSSIAN SANDWICH.****Mrs. Bagshaw, 52 Green Dyke Lane, Doncaster.**

$\frac{1}{4}$  lb. flour,  $\frac{1}{4}$  lb. castor sugar, 2 oz. butter, 2 eggs, 1 tea-  
spoonful baking powder.  
Mix well, and bake in a moderate oven. When cold,  
cut and spread with following:—  
 $\frac{1}{2}$  pint milk, 1 egg, 1 dessertspoonful sugar, 1 oz. cornflour.  
Mix egg and cornflour into smooth paste. Heat milk, add corn-  
flour, stir until it boils, then add few drops of vanilla essence.

**CORNFLOUR NUTS.****Mrs. W. Corbett, 136 Cemetery Road, Doncaster.**

Beat to a cream  $\frac{1}{4}$  lb. sugar,  $\frac{1}{4}$  lb. margarine, and 1 well-beaten  
egg. Mix together  $\frac{1}{4}$  lb. flour,  $\frac{1}{4}$  lb. cornflour, and a small teaspoonful  
baking powder. Work the dry ingredients into the mixture until  
a stiff dough. Place in small teaspoonsful on a greased baking tin  
in a moderate oven for 20 minutes. When cold, put two together  
with jam between.

**COFFEE SANDWICH CAKE.****Mrs. Naylor, 115 Oakdene Terrace, Doncaster.**

2 eggs, their weight in butter, castor sugar, and self-  
raising flour.  
Cream the butter and sugar together, add the eggs, well beaten,  
and flour gradually. Bake in a quick oven.  
For the icing, take 2 ozs. butter,  $\frac{1}{4}$  lb. icing sugar, 2 teaspoonsful  
coffee essence. Beat sugar and butter to a cream, add coffee essence,  
and mix well together. When the cake is cold, split open and spread  
one half icing on. Press the two halves together, and spread the  
remaining icing on top of cake.

**FLORADOR CAKE.****Mrs. Rogers, Windsor Road, Doncaster.**

2 eggs, their weight in butter, sugar and flour, and the  
rind of one orange.  
Beat butter to a cream and add sugar, then the eggs and flour  
gradually. Beat well together, and bake in buttered tins until a  
nice brown. Then take  $\frac{1}{2}$  lb. icing sugar, and the juice of one orange,  
and a little lemon juice. Warm over the fire to a thick cream, and  
pour over cake. Decorate with cherries and angelica.

**RICE CAKE.****Miss M. Moverley.**

1 lb. sugar,  $\frac{1}{2}$  lb. butter,  $\frac{1}{2}$  lb. rice flour,  $\frac{1}{2}$  lb. flour, 4 eggs,  
and 1 teaspoonful baking powder.  
Cream butter and sugar together, add eggs well beaten, then  
flour and rice flour, mix thoroughly, and bake in a moderate oven.



**RICE BISCUITS.****Miss S. Collins, Hall Gate, Doncaster.**

$\frac{1}{4}$  lb. butter, 2 eggs,  $\frac{1}{4}$  lb. ground rice,  $\frac{1}{4}$  lb. sugar,  $\frac{1}{2}$  lb. flour, 2 teaspoonsful of baking powder.

Beat butter to cream, add dry ingredients, mixing to a smooth paste with the well-beaten eggs. Roll out paste on well-floured board cut into small rounds. Place on well-floured tin, and bake in a rather slow oven for ten to fifteen minutes.

**WHITE FRUIT CAKE.****Mrs. Gillespie, Thorne Road, Doncaster.**

1 cup butter, 2 cups sugar, 3 cups flour,  $\frac{1}{2}$  cup milk, whites of 3 eggs, 3 teaspoonsful baking powder, 1 wine-glassful brandy,  $\frac{1}{4}$  lb. chopped citron,  $\frac{1}{2}$  lb. blanched and chopped almonds,  $\frac{1}{4}$  lb. grated cocoanut.

Beat butter to a cream, add the sugar. Beat well together. Sift the flour and baking powder together. Add butter and sugar, moistening the mixture with the milk and brandy. Add the cocoanut, almonds, and citron. Mix well, and stir in the stiffly-beaten whites. Bake in a tin lined with greased paper in a moderate oven.

**GLENCOE TART.****Mrs. Meiklejohn, Beckett Road, Doncaster.**

1 lb. apples, 2 eggs, sugar to taste,  $\frac{1}{4}$  lb. flour,  $\frac{1}{4}$  lb. cornflour, 1 teaspoonful baking powder,  $\frac{1}{4}$  lb. margarine, a little milk.

Mix flour, cornflour, baking powder, margarine, one dessert-spoonful sugar, and yolks of eggs, with a little milk, if necessary, into a nice soft paste. Put into a sandwich tin, and bake a pale yellow; notch edges neatly. Stew apples with sugar to taste, and heap on prepared pastry. Beat whites of eggs until stiff, spread neatly with wet knife, and sprinkle with hundreds and thousands.

**ICED BIRTHDAY CAKE.****Mrs. M. J. Mudd, 21 Oxford Place, Doncaster.**

12 ozs. butter, 12 oz. sugar,  $\frac{1}{4}$  lb. syrup, 6 eggs, 1 lb. flour,  $\frac{1}{2}$  pint warm milk, 2 lbs. currants, 8 ozs. mixed peel, 2 ozs. sweet almonds, 2 ozs. bitter almonds, 2 teaspoonsful baking powder.

Cream the butter and sugar. Add the syrup, and beat well. Add the eggs separately, then add the milk, and beat thoroughly. Add the peel, currants, and chopped almonds. Then add the flour. Bake in slow oven for 5 hours. Weight, about six lbs.

**For the Icing :—**

$\frac{1}{2}$  lb. ground almonds,  $\frac{1}{2}$  lb. castor sugar, 2 eggs, and a few drops of essence of almonds.

Mix to a paste and roll out to size and shape desired, and press firmly on the cake.

**CHOCOLATE CAKE.****A Friend.**

3 eggs, 6 ozs. flour, 6 ozs. sugar, 6 ozs. butter,  $1\frac{1}{2}$  ozs. elect cocoa, milk.

Mix eggs, sugar, and butter; add flour and cocoa, and sufficient milk to make a smooth paste. Bake in a moderate oven.

**YULE BREAD.****Mrs. Longhorn, Shaftholme, Arksey.**

$\frac{1}{4}$  stone of flour,  $\frac{1}{2}$  lb. of lard,  $\frac{1}{4}$  lb. of currants,  $\frac{1}{4}$  lb. of raisins, 1 egg,  $\frac{1}{4}$  lb. of yeast,  $\frac{1}{2}$  lb. of sugar, 1 tablespoonful of salt.

Mix with milk. Stand for four hours after kneading, and bake in a hot oven.

**YORKSHIRE PARKIN.**

$\frac{1}{2}$  lb. oatmeal,  $\frac{1}{2}$  lb. flour, breakfast cup of treacle, 2 table-spoonsful of sugar, 5 oz. fat ( $\frac{1}{2}$  butter and  $\frac{1}{2}$  lard), 1 dessert-spoonful baking powder, 1 egg, a little ginger,  $\frac{1}{2}$  teaspoonful of carbonate of soda, and a little milk. Put in greased dripping tin, and bake in a slow oven.

**SANDWICH CAKE.****Miss Banks, St. Catherine's, Doncaster.**

$\frac{1}{4}$  lb. butter, 5 ozs. castor sugar, 4 eggs (leaving out 2 whites), 2 ozs. flour, 2 ozs. ground rice, 1 teaspoonful baking powder.

Beat the butter and sugar to a cream, add the eggs, then the flour, and ground rice and baking powder. Beat all well, and bake in a shallow tin for 15 minutes. When cold, cut open and spread with jam in the middle.

**COCOANUT PYRAMIDS.****Miss Kent, 74 St. Mary's Road, Doncaster.**

$\frac{1}{2}$  lb. grated cocoanut, 1 egg,  $\frac{1}{2}$  lb. white sugar.

Mix the cocoanut and sugar. Beat the egg well, stir altogether with a fork, and go on beating till the mixture sticks nicely together. Drop in little lumps on a well-greased tin, and bake in moderate oven till nicely browned.

**ALMOND TARTS.****Mrs. Nelson, 89 Childers Street, Doncaster.**

$\frac{1}{4}$  lb. of ground almonds,  $\frac{1}{4}$  lb. of sugar, piece of butter about size of a walnut, beat well with one egg.

Put mixture into pastry.

**COCOANUT BISCUITS.****Mrs. Jubb, 34 Hall Gate, Doncaster.** $\frac{1}{2}$  lb. dessicated cocoanut, 4 oz. castor sugar, 3 whites eggs,  
 $\frac{1}{2}$  oz. flour.

Put the whites in a basin. Beat till a stiff froth, add cocoanut, sugar, flour, and stir till a crumbly mixture is formed. Grease an egg cup and fill and empty on baking sheet. Bake twenty minutes.

**CURRANT LOAF.****Mrs. Webdale, 90 Wentworth Road, Doncaster.**1 lb. flour,  $\frac{3}{4}$  lb. sugar,  $\frac{1}{4}$  lb. butter,  $\frac{1}{4}$  lb. lard,  $\frac{1}{2}$  lb. currants,  $\frac{1}{4}$  lb. sultanas, teaspoonful baking powder, 4 eggs (2 eggs and 3 teaspoonsful baking powder make a cheaper cake), pinch of salt.

To make two loaves.

**COCOANUT SHORTCAKE.****Mrs. Fleetwood, 89 Childers Street, Doncaster.** $1\frac{1}{2}$  cupsful of flour,  $\frac{1}{2}$  cupful of sugar, 2 oz. butter and lard (which must be well rubbed in),  $1\frac{1}{2}$  teaspoonsful of baking powder.

Mix into a paste with one well-beaten egg, roll out on the cake sheet

Make this mixture as follows:—

1 oz. butter, 1 egg,  $\frac{1}{2}$  cup sugar, 1 cup cocoanut. Beat all ingredients to a cream, and spread on top of cake, and bake in a moderate oven till nicely brown on top.**MADEIRA CAKE.****Mrs. Holmes, 31 Printing Office Street, Doncaster.** $\frac{1}{2}$  lb. flour, 4 ozs. lard or butter, 4 ozs. sugar, 2 eggs, 1 teaspoonful baking powder.Beat the butter to a cream, add the sugar, and beat well together. Beat the eggs for ten minutes, and then add them to the sugar and lard, adding the flour and baking powder, and, if necessary, a little milk. Put into a greased tin, and bake in a moderate oven for  $1\frac{1}{2}$  hours.**SWISS CAKE.****Mrs. Turner, 141 Beckett Road, Doncaster.**2 eggs,  $\frac{1}{4}$  lb. flour,  $\frac{1}{4}$  lb. sugar,  $\frac{1}{4}$  lb. butter, 1 teaspoonful of baking powder.

Beat the butter and eggs and sugar to a cream. Add the flour gradually, and, when well beaten, add the baking powder to the mixture with a teaspoonful of flour. Put the mixture into two sandwich tins, and bake for ten minutes. When cool, spread with jam and place one on the top of the other.

**SCOTCH DROP SCONES.****Miss Humberstone, Doncaster.**

1 egg, pinch of salt, 2 oz. sugar, 8 oz. flour, 1 teaspoonful cream of tartar, 1 teaspoonful carbonate of soda.

Mix flour, sugar, and salt together. Beat egg and mix with them, add little milk to make nice batter. Adding carbonate of soda and cream of tartar last. Drop in frying pan, in which a small quantity of lard is boiling. Brown both sides.

**ORANGE CAKE.****Mrs. Wilson, Doncaster.** $\frac{1}{2}$  lb. flour,  $\frac{1}{2}$  lb. sugar,  $\frac{1}{4}$  lb. butter, 1 teaspoonful baking powder, 2 eggs, rind of orange and juice of half. Icing with half orange juice.**ALMOND ROUNDS.****Mrs. D. T. Dickinson, Hoole Pharmacy, Chester.**

4 ozs. flour, 2 ozs. ground rice, 3 ozs. sugar, 3 ozs. butter, yolk of an egg, 3 or 4 drops almond essence, and very little milk.

Put ground rice, flour, and sugar in a basin, rub in butter, and mix very stiffly with yolk of egg and milk. Knead with hands until quite smooth, turn on to floured board, and roll out  $\frac{1}{4}$  inch thick. Cut in rounds, and put a small pile of following mixture on top of each:— $\frac{1}{4}$  ozs. icing sugar, 3 oz. ground almonds, 2 or 3 drops of essence of almonds, and not quite the stiffly-whisked white of one egg.

Mix all these to a stiff paste.

**ALMOND WAFERS.****Mrs. Dukes, King's Road, Doncaster.** $\frac{1}{4}$  lb. butter,  $\frac{1}{4}$  lb. castor sugar,  $\frac{1}{4}$  lb. flour, whites of 2 eggs, unbeaten.

Sprinkle with chopped almonds, and bake in moderate oven.

**BIRTHDAY CAKE.****Mrs. Hill, Gorcon Street, Doncaster.**6 ozs. butter,  $\frac{1}{2}$  lb. flour, 1 lb. currants,  $\frac{1}{4}$  lb. peel, 2 ozs. treacle, 6 ozs. sugar, 2 ozs. almonds, 3 eggs,  $\frac{1}{4}$  pint of milk warmed.

Beat well together eggs, sugar, and butter, add treacle, then milk and fruit and dry ingredients. Bake in moderate oven five hours.



**CHRISTMAS CAKE.****A. Boggis, 24 Scotland Road, Carlisle.**

1 lb. flour,  $\frac{1}{2}$  lb. raisins,  $\frac{1}{4}$  lb. mixed peel, 1 lb. currants,  
 $\frac{1}{2}$  lb. sultanas,  $\frac{3}{4}$  lb. sugar,  $\frac{1}{2}$  lb. lard,  $\frac{1}{2}$  lb. butter, 4 eggs,  
 2 teaspoonsful baking powder,  $\frac{1}{2}$  teaspoonful mixed  
 spice,  $\frac{1}{2}$  teaspoonful nutmeg, and a pinch of mace.  
 Mix well, and bake in moderate oven.

**Almond Paste for Cake.**

$\frac{1}{2}$  lb. ground almonds,  $\frac{1}{2}$  lb. castor sugar, yolks of 2 eggs.  
 Mix well, and add a little milk, if necessary. Brush the cake  
 with a little white of egg, then put on the almond paste, place in a  
 cool oven for little while, and decorate with crystallised violets,  
 strawberries, and angelica according to taste.

**CHRISTMAS CAKE.****Mrs. Sandford, The Vicarage, Doncaster.**

10 ozs. butter, 7 eggs,  $\frac{1}{2}$  lb. of sultanas,  $\frac{3}{4}$  lb. currants,  
 $\frac{1}{2}$  lb. raisins, 2 teaspoonsful baking powder, 10 ozs.  
 sugar, 1 lb. and 1 oz. flour, 1 oz. candied peel, 2 ozs.  
 almonds, brandy, and essence of lemon.

Beat the butter to a cream, add sugar, beating all the time, add  
 eggs one by one, beating them very well. Then add the flour, baking  
 powder well mixed, and beat well for at least ten minutes. Stir in  
 the fruit lightly. Do not beat again. If the mixture is too stiff add  
 a little milk in addition to the brandy. Be careful not to have the  
 mixture too soft, or the fruit will fall. Bake in moderate oven for  
 about two hours.

**THE "FANNY" CAKE.****Mrs. Dickenson, Spring Gardens, Chester.**

$\frac{1}{2}$  lb. butter,  $\frac{1}{2}$  lb. castor sugar, 10 ozs. flour, 8 ozs. sultanas,  
 8 ozs. currants, 2 ozs. lemon peel, 2 eggs, 2 teaspoonsful of  
 lemon kali, and a little milk.

Beat butter and sugar to a cream, add eggs, then flour and fruit.

**ALMOND ICING.**

$\frac{1}{2}$  lb. ground almonds,  $\frac{1}{2}$  lb. castor sugar, yolk of egg.

**WHITE ICING.**

1 lb. icing sugar, lemon juice, and white of egg.  
 Beat icing ten minutes to make it glossy, and make icing for  
 ornamentation very stiff.

**GRANTHAM GINGERBREAD.****Mrs. Ely, Grantham.**

1 lb. flour, 14 ozs. sugar, 5 oz. butter,  $\frac{1}{4}$  oz. ginger, 1  
 drachm volatile salts, and a few drops essence of lemon.

**GINGER BREAD SPONGE.****Mrs. Dickenson, Spring Gardens, Chester.**

$\frac{1}{2}$  lb. golden syrup, 2 ozs. margarine, 1 large egg,  $\frac{1}{2}$  oz.  
 ground ginger,  $\frac{1}{2}$  teaspoonful of soda, 2 tablespoonsful  
 of milk.

Put all dry ingredients together, put milk, syrup, and butter  
 into a saucepan till butter is melted, then add to the flour, etc. Dissolve  
 the soda in a little of the milk and add. Beat eggs well and add,  
 then beat thoroughly all together, pour into a shallow tin, lined with  
 grease proof paper. Bake in slow oven 30 or 40 minutes, and,  
 when cold,, cut in fingers.

**RICH POUND CAKE.****B. F. Moore, Balby Vicarage, Doncaster.**

1 lb. butter, 1 lb. sugar,  $1\frac{1}{2}$  lb. flour, 1 lb. sultanas,  
 1 lb. currants,  $\frac{1}{2}$  lb. almond,  $\frac{1}{2}$  lb. peel, 8 eggs, 1 teaspoon-  
 ful of baking powder, 1 teacupful of orange flower water.

Bake for three hours in a moderate oven. This will make two  
 cakes.

**SCONES.****Mrs. Simpkins, Furnivall Road, Balby, Doncaster.**

2 lbs. Lito, 5 ozs. margarine or lard, 3 ozs. of castor sugar,  
 2 eggs,  $1\frac{1}{2}$  pints of milk, a little salt.

Rub in the fat, beat the eggs and sugar well, and then add them  
 and the milk and make a smooth dough. Wash over with milk or  
 egg, and bake in a sharp oven.

**COCOANUT CRINKLES.****Mrs. Judd, Doncaster Road, Rotherham.**

Beat 2 eggs and a breakfastcupful of castor sugar together for  
 about ten minutes, add  $\frac{1}{2}$  lb. dessicated cocoanut. Place in small  
 heaps on a well-greased tin. Bake until a golden colour.

**YEAST PLUM CAKE.****Mrs. Grimoldby, St. John's Road, Balby, Doncaster.**

$1\frac{1}{2}$  lb. flour,  $1\frac{1}{2}$  lb. fruit, 1 egg,  $\frac{1}{2}$  lb. sugar,  $\frac{1}{2}$  lb. lard,  
 1 oz. candied peel, 1d. yeast, 1 oz. ground almonds,  
 1 teaspoonful carbonate of soda, 1 teaspoonful baking  
 powder,  $\frac{1}{2}$  nutmeg, a little salt, warm milk.

Rub lard into the flour, add sugar, then yeast and warm milk,  
 as for bread, mix lightly, let it stand  $1\frac{1}{2}$  hours. Have the fruit, spices,  
 peel, and salt ready to put in, add egg, baking powder, carbonate  
 of soda, the latter mixed with warm milk, add milk to the consistency  
 of pound cake, let it stand to rise in the tin. Bake in a slow oven about  
 two hours.

**INVALID BREAD.****Miss Keyworth, Furnivall Road, Balby, Doncaster.**

1 lb. flour, 2 oz. butter, 1 dessertspoonful sugar, pinch of salt,  $\frac{1}{2}$  pint new milk, 1 egg if preferred,  $\frac{1}{2}$  oz. yeast. Dissolve the butter in the milk before mixing, and allow all to rise in the usual way. Bake a light brown. This, cut into small rounds, is also nice to warm up as breakfast or tea cakes.

**GINGER BISCUITS.****Mrs. Sherburn, Christ Church Road, Doncaster.**

4 oz. of grist,  $3\frac{1}{2}$  oz. of butter, 2 oz. oatmeal,  $2\frac{1}{2}$  oz. sugar, 2 tablespoonsful golden syrup, 2 teaspoonsful baking powder, dessert spoonful of grated ginger, 1 fresh egg, pinch of salt.

**SCOTCH MUFFINS.****Mrs. Oxley, Furnivall Road, Balby, Doncaster.**

2 lb. flour,  $\frac{1}{2}$  lb. lard, 1 oz. cream of tartar,  $\frac{1}{2}$  oz. carbonate of soda, 6 oz. of castor sugar, 1 egg.  
Mix with a little milk. Bake in a moderate oven for ten minutes.

**CHRISTMAS CAKE.****Mrs. Wilcox, Furnivall Road, Balby, Doncaster.**

1 lb. flour,  $\frac{3}{4}$  lb. dough (dough to be made very light),  
1 lb. sugar, 1 lb. butter, 8 eggs, 6 oz. of mixed peel,  $\frac{1}{2}$  lb. sweet almonds,  $1\frac{1}{2}$  lb. currants,  $1\frac{1}{2}$  lb. raisins.  
Beat butter to a cream, mix the dough with the butter, beat the yolks of eggs and mix with butter and dough, add the fruit, and mix again; add whites of eggs, well beaten, and, lastly, the flour. Bake four hours. 1 lb flour, 2 oz. yeast makes the dough.

**GENOA CAKE.****Mrs. Lambourn, Bennetthorpe, Doncaster.**

Beat 1 lb. of butter and 1 lb. of castor sugar to a cream, add 8 eggs alternately with  $1\frac{1}{4}$  lbs. flour, 1 lb. currants, 1 lb. sultanas,  $\frac{1}{4}$  lb. lemon peel, a little baking powder. Sprinkle top with chopped almonds. Bake in dripping tin.

**LUNCH CAKE.***(No eggs required).***Mrs. Laurie, 47 The Elms, Balby, Doncaster.**

1 lb. flour,  $\frac{1}{2}$  lb. margarine,  $\frac{1}{4}$  lb. sugar,  $\frac{1}{4}$  lb. currants, 2 oz. sultanas, 2 oz. candied peel, 1 teaspoonful carbonate of soda, 2 teaspoonsful baking powder, a little salt.  
Rub margarine into flour. Mix with a little milk. Bake two hours.

**SPONGE PARKIN.****Miss Hirst, Lindum House, Balby, Doncaster.**

2 cupsful of oatmeal, 1 cupful of flour, 1 cupful of treacle, 2 oz. of butter, 1 tablespoonful sugar, 1 teaspoonful of ground ginger, 1 teaspoonful of carbonate of soda,  $\frac{1}{2}$  cup of milk.  
Bake in rather a slow oven for about an hour.

**COCOANUT BUNS.****Mrs. Ley, Furnivall Road, Balby, Doncaster.**

$\frac{1}{4}$  lb. flour,  $\frac{1}{4}$  lb. ground rice,  $\frac{1}{4}$  lb. moist sugar, 3 ozs. butter, 2 teaspoonsful baking powder, 2 eggs, 1 teacupful dessicated cocoanut.  
Mix dry ingredients, pour butter to them, add eggs, well beaten; mix together into a stiff mixture and drop in tins.

**GINGER SPONGE.****Mrs. Fisher, Christ Church Road, Doncaster.**

2 breakfast cups of flour, 1 breakfast cup of sugar, 1 breakfast cup of milk, 2 tablespoonsful butter, 1 teaspoonful of carbonate of soda, 3 teaspoonsful of ginger, 1 egg, 2 tablespoonsful syrup, a little preserved ginger or candied peel improves it.

**GROUND RICE CAKE.****Mrs. Judd, 11 Broadway N., Fairfield, Manchester.**

$\frac{1}{2}$  lb. flour,  $\frac{1}{2}$  lb. ground rice,  $\frac{1}{2}$  lb. sugar, 1 teaspoonful baking powder, 2 oz. butter, 2 oz. lard, 1 oz. lemon peel, 1 egg, a little milk, 1 pinch of salt.  
Mix flour, ground rice, baking powder, and salt together; then rub in butter and lard. Add sugar and peel. Mix all together with well-beaten egg and sufficient milk to make a light mixture.  
Bake in moderate oven from  $1\frac{1}{2}$  to 2 hours.

**E.N.**

Pint basin of flour, 3 parts full of sugar, 1 tablespoonful of ground ginger, 1 egg,  $\frac{1}{2}$  lb. butter, treacle to mix into a stiff paste.  
Drop on a sheet tin, and bake in a moderate oven. Better to mix overnight.

**RASPBERRY SANDWICH.****Miss Stevens, Eskdale, Balby, Doncaster.**

1 coffee cupful of flour, nearly 1 of sugar, 1 tablespoonful baking powder, a small piece of butter size of a walnut, 1 egg, and a little milk.  
Bake in a pudding tin 10 to 15 minutes.



**DATE CAKE.****Miss Dearden, Tickhill Road, Doncaster.**

$\frac{1}{2}$  lb. flour,  $\frac{1}{4}$  lb. dates,  $\frac{1}{4}$  lb. margarine, 3 oz. sugar,  $\frac{1}{2}$  teaspoonful carbonate of soda,  $\frac{1}{2}$  teaspoonful of baking powder,  $\frac{1}{2}$  cup of milk, juice and grated rind of 1 orange.

**CAKE WITHOUT EGGS.***(These ingredients make three cakes).***Miss Stevens, Eskdale, Balby, Doncaster.**

2 lb. of flour, 2 lb. of fruit,  $\frac{3}{4}$  lb. of sugar,  $\frac{1}{2}$  lb. of lard,  $\frac{1}{4}$  lb. of mixed peel, 2 tablespoonsful of baking powder,  $\frac{1}{2}$  teaspoonful of carbonate of soda (mixed with a little milk).

Mix the whole with milk, and bake in a moderate oven for  $1\frac{1}{2}$  to 2 hours.

**SIMNEL CAKE.****Mrs. Frank Foulds, Heaton Moor, Stockport.**

4 oz. of butter, 4 oz. of sugar, 8 oz. of currants, 2 oz. of peel, 2 oz. of almonds, 3 eggs, 5 oz. of flour,  $\frac{1}{2}$  teaspoonful baking powder.

Beat butter and sugar to a cream, beat in eggs. Stir in currants, chopped peel and almonds, and last flour and baking powder.

Put half into a tin, put a piece of almond paste, then the thin slices of peel and rest of mixture. Roll other piece of almond paste into a long strip, form into a ring to fit top of cake. When the cake has baked two hours, put the paste on, return to oven to brown.

**ALMOND TARTLETS.****Mrs. Munday, Nicholson Road, Hexthorpe, Doncaster.**

4 tablespoonsful ground rice, 3 tablespoonsful sugar, pinch of salt, 2 oz. of butter, 1 egg,  $\frac{1}{2}$  teaspoonful baking powder,  $\frac{1}{2}$  teaspoonful essence of almonds.

Mix ground rice, sugar, salt, and baking powder well together. Rub in butter, add the essence of almonds, beat egg well, then mix together. Line pastry tins with short pastry, put a teaspoonful of the mixture into each tin. Bake till a golden brown.

**MUFFINS.****Miss Helena Clayton, Balby, Doncaster.**

Mix well in a basin 1 lb. of sifted flour with  $\frac{1}{2}$  oz. of cream of tartar and  $\frac{1}{2}$  oz. of carbonate of soda, add 2 oz. of castor sugar, then rub lightly in with the fingers 3 oz. of butter or margarine.

Mix into a soft dough (using a wooden spoon) with about  $\frac{1}{2}$  pint of new milk, then turn on to a well-floured board, roll out to about half an inch in thickness, stamp into neat rounds, and bake on a greased tin in a quick oven. When cooked, brush over with a little beaten egg and milk.

**COFFEE CAKE.****F. Harper, Furnivall Road, Balby, Doncaster.**

2 cups sugar, 2 cups liquid coffee, 1 cup treacle, 1 cup each butter, raisins, and currants, 1 teaspoonful of soda, nutmeg, cinnamon, citron, and cloves.

Add the coffee hot, and flour enough to make as stiff as fruit cake.

**BRIDE CAKE OR CHRISTMAS CAKE.****Mrs. Clark, The Limes, King's Road, Doncaster.**

$1\frac{1}{2}$  lbs. best butter, creamed; 1 lb. fine sugar, sifted into 10 eggs; beat well.  $1\frac{1}{2}$  lbs. of flour, sifted into 3 lb. of best currants; 2 oz. of ground rice, 6 oz. of citron, 6 oz. lemon peel, 6 oz. blanched almonds, 1 wine glass of rum or brandy, pinch of salt, 2 teaspoonsful baking powder.

Bake in a moderate oven for three hours.

**MELTING MOMENTS.****Mrs. Broadhurst.**

3 ozs. of butter,  $1\frac{1}{2}$  ozs. of sugar,  $\frac{1}{4}$  lb. of cornflour, 1 egg,  $\frac{1}{2}$  teaspoonful of baking powder.

Cream butter and sugar, add egg. Stir in cornflour slowly, add baking powder. Bake quickly in greased tins for fifteen minutes.

**CHOCOLATE CAKE.****Mrs. E. Lawson, Station Road, Doncaster.**

2 oz. butter, beaten up with two tablespoonsful of sugar; add 4 tablespoonsful of flour, 1 of ground rice, and 1 of cocoa; 2 teaspoonsful of baking powder. Bake in moderate oven.

**CHOCOLATE SANDWICH.****M.S., Nicholson Road, Doncaster.**

1 egg, the weight of egg in butter, sugar, and flour.

Beat butter and sugar to a cream, add flour and egg, thoroughly beaten; 1 dessertspoonful of cocoa, pinch of salt, and one teaspoonful of baking powder. Beat all thoroughly together, and bake in quick oven. When cold, melt bar of plain chocolate and spread over top. Fill with cream made as follows:—1 oz. of butter and 2 teaspoonsful condensed milk beaten together.

**WALNUT CAKE.****Mrs. Hather, Novello, Wheatley Lane, Doncaster.**

$\frac{3}{4}$  lb. flour,  $\frac{1}{2}$  lb. butter,  $\frac{1}{2}$  lb. sugar, 6 oz. raisins, 6 oz. currants, 2 oz. candied peel, 5 oz. walnuts (just broken up a bit), 3 eggs, 1 good dessertspoonful baking powder, pinch of salt.

Twice this quantity would make 3 good-sized cakes.

**PLUM CAKE OR LOAF, WITHOUT EGGS.****F. Battersby, Hexthorpe, Doncaster.**

1lb. flour,  $\frac{1}{2}$  lb. butter,  $\frac{1}{2}$  lb. sugar,  $\frac{1}{2}$  lb. currants and raisins, 2 oz. candied peel,  $\frac{1}{2}$  pint milk, 1 teaspoonful carbonate of soda.

Put flour, sugar, currants, raisins, and sliced peel into a basin. Cream the butter, and mix all these ingredients with the milk. Stir the soda into two tablespoonsful of milk, and add to the dough and beat the whole well. Bake in a moderate oven  $1\frac{1}{2}$  hours to 2 hours.

**QUEEN'S FRUIT CAKE.****Mrs. H. Hague, 70 Queen's Road, Wheatley, Doncaster.**

$\frac{1}{2}$  lb. butter, 2 eggs,  $\frac{1}{2}$  lb. sugar, 5 oz. flour, a little milk,  $\frac{1}{2}$  lb. fruit (currants and raisins), 2 oz. chopped candied peel,  $\frac{1}{2}$  teaspoonful baking powder, pinch of salt.

Sieve the flour and salt. Cream the butter and sugar, add the eggs (one at a time) with a little flour, and beat well between each. Stir in the remainder of the flour, the fruit, and peel. Add the baking powder and a little milk. Mix well, and bake in a cake tin lined with two layers of greased paper, for about  $1\frac{1}{2}$  hours in a moderate oven.

**COCOANUT BUNS.****Mrs. Brown.**

3 oz. flour, 1 oz. dessicated cocoanut, 1 oz. butter,  $1\frac{1}{2}$  oz. sugar,  $\frac{1}{2}$  teaspoonful baking powder,  $\frac{1}{2}$  egg, a little milk.

Mix the flour and baking powder, rub in the butter, and add the remaining dry ingredients. Last of all, pour in the beaten egg and enough milk to make the mixture just drop off the spoon. Place in greased bun tins, and bake in a quick oven. When cool, dredge with icing sugar.

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**YORKSHIRE RELISH.**

**G. Turner, St. Mary's Road, Doncaster**

$\frac{1}{2}$  oz. cloves, 1 oz. peppercorns,  $\frac{1}{2}$  oz. cayenne pods.  
Put into a pan with  $\frac{1}{2}$  pint water and boil for 20 minutes. Then  
add 1 quart vinegar, 3 oz. salt,  $\frac{1}{2}$  lb. moist sugar, 2 oz. burnt sugar.  
Let all boil three minutes, then strain. To thicken, add two table-  
spoonsful of flour mixed with a little of the vinegar.

**TOMATO CHUTNEY.**

**Mary E. Bailey, 5 Queen's Road**

4 lbs. tomatoes cut up and put into a stew jar with 1 lb. Demarara  
sugar,  $\frac{3}{4}$  pint vinegar. Cover the jar, put into a slow oven, simmer  
till it is a pulp, pass through sieve. Stone and chop 1 lb. raisins, peel  
and chop  $\frac{1}{2}$  oz. garlic, or onion if garlic cannot be procured. Mix with  
2 oz. mustard seed,  $\frac{3}{4}$  oz. ginger, 2 oz. salt, a little cayenne. Add  
to pulp, and put all into the stew jar. Stir every day for a week,  
after this it is ready for putting into jars and using.

**LEMON CURD.**

**Mrs. Hill, Gordon Street, Doncaster.**

7 oz. castor sugar, 3 oz. butter (melted), 1 egg, rind and  
juice of 1 lemon.

**RHUBARB GINGER.**

**A Friend.**

Cut the rhubarb into pieces an inch long, weigh it, and put it  
into a basin with an equal quantity of sugar. Allow one ounce of whole  
ginger to two lbs. of rhubarb. Cover the dish over, and stand at  
one side until the next day. Then stir it well together and put it  
into a preserving pan and boil quickly until the rhubarb is thoroughly  
cooked.

**MARMALADE.**

**M. Miller, East Dulwich, London.**

6 Seville oranges, 6 sweet oranges, and 2 lemons.  
Allow 1 pint of water and 1 lb. of sugar to each orange. Cut  
oranges into eight pieces each, and place in a bowl with the water.  
Stand till next day. Slice oranges, removing pips and pith. Stand  
another 24 hours. Put into preserving pan and boil for 3 hours without  
sugar, then 1 hour with sugar, or until it jellies when placed on a plate.

**MARROW PICKLE.****Mrs. Grimoldby, St. John's Road, Balby, Doncaster.**

Cut marrow in squares, sprinkle with salt, and leave in a bowl for 24 hours. For 6 lb. of marrow, allow 2 quarts of brown vinegar, 12 shallots cut finely, 12 cloves, 1 oz. each of turmeric, mustard, and ground ginger,  $\frac{1}{2}$  lb. sugar.

Bring the pickle to a boil, and let it boil for ten minutes. Drain the marrow and add to the boiling pickle. Cook it until it becomes tender and transparent.

**SALAD DRESSING.****Mrs. Denne, Furnivall Road, Balby, Doncaster.**

Stir together in a small basin  $1\frac{1}{2}$  teaspoonsful of mustard, a little cayenne, 3 teaspoonsful of milk. When these are smoothly blended, add to them a well-beaten egg. Place the basin in a saucepan of boiling water, and stir until the mixture becomes the thickness of cream. Lastly, stir in 1 teaspoonful of butter.

**SAUCE FOR COLD MEAT.****Mrs. Morris, The Hall, Hexthorpe, Doncaster.**

3 lbs. gooseberries, 1 lb. brown sugar, 1 lb. onions,  
2 quarts vinegar,  $\frac{1}{2}$  lb. salt,  $\frac{1}{4}$  lb. currants,  $\frac{1}{4}$  lb. raisins,  
1 oz. chillies,  $\frac{1}{2}$  oz. ginger (whole), 1 oz. peppercorns.

Put through mincing machine, then boil all together for one half hour.

Then mix to a paste the following:—

2 oz. mustard,  $\frac{1}{2}$  oz. ground maize,  $\frac{1}{2}$  oz. turmeric, 1 nutmeg.

Mix all together and bottle.

**APRICOT JAM.****Miss H. Bailey, Newton.**

Soak 1 lb. dried apricots in  $2\frac{1}{2}$  pints of cold water overnight, then pour all into a pan with  $2\frac{1}{2}$  lbs. of lump sugar, and boil 1 hour. As they boil keep mashing them with a wooden spoon, so as to make the syrup thick. A few bitter almonds may be added if liked.

**RHUBARB JAM.****Miss Carnley, Millhouse, Bridge Foot.**

Wipe, cut, and peel a sufficient quantity of rhubarb to weigh 6 pounds. Place in an earthenware jar with 4 lbs. granulated sugar, and leave for 24 hours. Pour into a preserving pan and add the grated rind of 3 lemons and 1 lb. of figs, chopped small. Simmer for  $2\frac{1}{2}$  hours, add the strained juice of the lemons, and boil for a quarter of an hour. Tie down while hot.

**MARMALADE.****Miss Collins, Hall Gate, Doncaster.**

Take 4 Seville oranges, 4 sweet ones, and a lemon. Cut in chips and soak for 24 hours, allowing one pint of water to each. Boil until tender, then add one pound of sugar to each pint.

**CHUTNEY.****Mrs. Wilkinson, Scrooby House, Bawtry.**

$1\frac{1}{2}$  lb. apples, 1 lb. sultanas, 1 lb. onions, 1 pint vinegar,  
1 lb. coarse moist sugar,  $\frac{1}{2}$  oz. cayenne, 2 ozs. ginger,  
sprinkling of salt.

Prepare onions over night. Mix all together, and gently warm through. Just boil a minute.

**VEGETABLE MARROW CREAM.****Mrs. Green, 11 King's Road, Doncaster.**

Take 4 lbs. of marrow, cut up, and steam until tender. Drain and mash up well. Then add 3 lbs. lump sugar,  $\frac{1}{2}$  lb. butter, and the grated rind and juice of 6 lemons. Boil until the consistency of cream.

**PICKLED PEARS.****Mrs. Booth, Auckland Road, Doncaster.**

Peel and boil 6 lbs. of pears until tender, remove the pears from juice, and add  $1\frac{1}{2}$  lbs. of sugar and 2 pints of good vinegar to the juice, a piece of stick cinnamon, and 2 tablespoonsful of cloves. Boil the syrup for 10 minutes, add the pears, and boil until syrup thickens. Remove the pears, and put into sterilised bottles, cover to overflowing with boiling syrup, and seal quickly.

**CHUTNEY.****Mrs. Pindar, 8 Laughton Road, Doncaster.**

2 lbs. sour apples,  $1\frac{1}{2}$  lb. tomatoes,  $\frac{1}{2}$  lb. large raisins,  
1 lb. onions,  $\frac{1}{2}$  lb. brown sugar,  $1\frac{1}{2}$  pints vinegar.

Cut the apples and onions small. Scald and skin the tomatoes. Chop the raisins small. Put all in stew jar with vinegar and stew slowly until quite soft, when it is ready for bottling, and, when cold, ready for use.

The following should be put in a muslin bag and stewed along with the whole:—

A piece of ginger, 5 chillies, a few peppercorns, pinch of cayenne.

**SALAD DRESSING AND CREAM.****Miss Hanson, Balby, Doncaster.**

A salad dressing for immediate use may be made of equal parts of best olive oil and pure malt vinegar, seasoned with a little pepper, salt, and mustard, all mixed thoroughly together. An agreeable addition may be made by sprinkling the salad with a dessertspoonful of castor sugar before adding the dressing.

To make salad cream take the yolks of 3 eggs, beat them up carefully with 6 tablespoonsful of best olive oil, using a wooden spoon. When thoroughly blended, add carefully one teaspoonful of castor sugar, one teaspoonful of salt, one teaspoonful mustard powder, and half teaspoonful of white pepper. This forms a thick paste, which should be thinned to the consistency of cream with four tablespoonsful or more of best malt vinegar. If well made, this cream will keep indefinitely.



**TOMATO CHUTNEY.****Mrs. W. P. Slater, Stockil Road, Doncaster.**

1 lb. apples, 1 lb. tomatoes, 6 ozs. brown sugar, 2 ozs. salt, 2 ozs. onions,  $\frac{1}{4}$  oz. ground ginger,  $\frac{1}{4}$  oz. currie powder,  $\frac{1}{2}$  oz. mustard seed,  $\frac{1}{2}$  pint vinegar.

Cut up tomatoes small, peel, core, and cut up apples and boil with the tomatoes in the vinegar. When quite cold mash with a spoon, mix all the ingredients together, and tie down firmly in pots.

**HOT MIXED PICKLES.****Mrs. Callam, 19 Jubilee Road, Doncaster.**

Take some vegetable marrow, onions, cauliflower, cucumber, beans, celery. Cut in pieces and sprinkle with salt and let remain one night, and then hang up in cloth to drain. To 4 lbs. of vegetables allow 24 chillies, chopped; 6 oz. loaf sugar, — turmeric, 1 oz. white ground ginger, 1 oz. mustard, 2 oz. sultanas 2 oz. currants, a few cloves and all-spice crushed, a few apples cut up, 3 pints vinegar.

Boil vinegar with mustard, etc., when boiling stir in vegetables, and keep stirring for one hour. Bottle when cold.

**LEMON CURD.****Mrs. Parsons, Bentley Road, Doncaster.**

2 eggs, 4 oz. fine sugar, 5 drops essence of lemon,  $\frac{1}{2}$  tea-spoonful of tartaric acid.

Beat all well together.

**PICKLED SALMON.****Miss Pinder, Morley Road, Doncaster.**

Take the remains of salmon after it has been served hot, place it in a deep earthenware dish, and, when cold, cover with brown malt vinegar, season with peppercorns and three or four bay leaves. Bake in a slow oven 1 hour or  $1\frac{1}{2}$  hours, according to the quantity, and serve cold 10 or 12 hours later.

**APPLE CHUTNEY.****Mrs. Harold Pennington, Ivy House, Rossington.**

20 large apples,  $\frac{1}{2}$  lb. of sultanas, 1 lb. of brown sugar, 1 lb. of onions,  $\frac{1}{4}$  lb. of garlic, 2 ozs. of whole ginger,  $\frac{1}{2}$  oz. of cayenne pepper, 3 pints of vinegar,  $\frac{1}{4}$  lb. of salt.

Pare and core the apples, boil in the vinegar in which the bag of bruised ginger is put, when the apples are soft, rub them through the cullender; chop onions, garlic, and sultanas fine. When the apple pulp is cold, add onions, garlic and sultanas, and bottle.

**COCOANUT CURD.****Mrs. Judd, Doncaster Road, Rotherham.**

Melt  $\frac{1}{4}$  lb. fresh butter, stir in a small cupful of grated cocoanut, 1 well-beaten egg, sugar to taste, a little lemon juice. Stir over fire until it thickens. Delicious for open tarts.

**ROYAL MARMALADE.****A. Pickering, Tickhill Road, Balby, Doncaster.**

This is very excellent, but requires *care* in making. Cut up, say, 12 Seville oranges very thin and small. Pick out all seeds, and to each lb. of sliced fruit add 3 pints of cold water. Let them stand 24 hours, then boil until tender. The seeds should be tied up in a muslin bag and boiled with the oranges. Let all stand until next day, then to each lb. of boiled fruit add  $1\frac{1}{2}$  lbs. of loaf sugar. Boil, stirring constantly, until the syrup jellies. Add juice and grated rind of 2 lemons. This quantity will require a large preserving pan, and when finished ought to be quite clear and jellied.

**MARMALADE.****Mrs. Vaux, Manor Farm, Rossington, Doncaster.**

To 8 Seville oranges, 2 sweet oranges, and 2 lemons, allow 4 quarts water.

Cut as thin as possible right through, using everything except pips, which should be put separately into 1 pint hot water. The chips and pulp, with water, should stand 24 hours. Then boil slowly until reduced to half the quantity. Next day add 6 lbs. sugar. Boil about  $1\frac{1}{2}$  hours or until juice sets. The water from the pips, which should be a jelly put in when sugar is added.

**GREEN TOMATO CHUTNEY.****Miss Denne, Furnivall Road, Balby, Doncaster.**

3 lb. of unripe tomatoes, peeled and sliced; 3 lb. of cooking apples, peeled and sliced;  $\frac{1}{4}$  lb. stoned raisins, roughly chopped; 1 oz. garlic, 2 oz. onions, finely chopped; 2 lb. brown sugar,  $1\frac{1}{2}$  pints vinegar, 2 oz. salt,  $\frac{1}{4}$  oz. yellow mustard seed,  $\frac{1}{2}$  lb. preserved ginger, chillies, and cayenne.

Mix altogether, and boil until quite soft.

**LEMON MINCEMEAT.****Mrs. Bradley, 3 Nicholson Road, Doncaster.**

1 lb. castor sugar, 1 lb. currants,  $\frac{3}{4}$  lb. finely-chopped beef suet, 2 large lemons, spice to taste, 2 pieces of candied orange peel, 1 lb. of minced apples.

Squeeze the juice out of the lemons, and boil them until they are tender enough to pound them to a paste. Mix all the dry ingredients with this, and store in clean, dry jars.

**LEMON CURD.****Mrs. Smith, 8 Arbitration Street, Doncaster.**

The rind and juice of 2 lemons, 2 eggs,  $\frac{1}{4}$  lb. butter,  
4 dessertspoonsful sugar.

Melt butter, then beat up well together.

**PICALLILIE.****Mrs. Denne, The Elms, High Road, Balby, Doncaster.**

$\frac{1}{2}$  gallon of vineagr, 6 oz. of mustard, 2 oz. of mixed  
spice,  $\frac{1}{4}$  oz. of turmeric.

Boil the vinegar with the spice, mix the mustard and turmeric  
with a little cold vinegar, add to that which is boiling, let it boil five  
minutes, pour over the cauliflower, onions, cucumber, etc., hot.

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## SWEETMEATS

### CHOCOLATE CARAMEL.

Mrs. Herbert Peake, Bawtry Hall.

1½ lb. brown sugar, ¼ lb. butter, ½ pint milk, ½ lb. grated  
chocolate.

Melt butter in saucepan, add sugar, and mix well. Add chocolate  
and mix, then milk, and boil till quite stiff. Flavour with a few drops  
of vanilla, and pour out on a buttered dish.

### MARZIPAN POTATOES.

J.S.

½ lb. ground almonds, ¾ lb. castor sugar, 1 tablespoonful  
ground rice, 1 dessertspoonful sherry, 1 egg, essence of  
almond.

Mix dry ingredients well, add egg, sherry, etc., mix thoroughly,  
and roll out in cocoa.

### CHOCOLATE BALLS.

Miss F. M. Knox de Mascarenhas, Y.M.C.A. Central.

The equal weight of sugar, almonds, fresh butter, and  
chocolate.

Put the almonds and chocolate through a mincing machine,  
add to the butter that has been beaten to a cream, also the sugar.  
Mix all well, shape into balls, and cover with sugar.

### PLAIN TOFFEE.

Miss Hurst, Lindum House, Balby, Doncaster.

Boil a cup of sugar, one of treacle, and a tablespoonful of butter  
for 20 minutes. Put a little into cold water, and if it becomes brittle  
remove from the fire at once. Pour into a buttered tin.

### COCOANUT ICE.

Mrs. H. P. Dickinson, 95 Dixon Street, Lincoln

½ lb. dessicated cocoanut, 1 lb. lump sugar, a small tea-  
cupful of milk, ½ teaspoonful carbonate of soda.

First put sugar into a pan, and pour milk on to it. Then let  
contents come to the boil, stirring all the time to prevent burning.  
Keep boiling for five minutes, then stir carbonate of soda in, next  
take saucepan off the fire and stir cocoanut into it. A shallow  
tin should be lined with white paper, and half the mixture poured  
into it. Colour remainder with a few drops of cochineal, and pour  
on top. Press surface with a knife to make it even. When set, cut  
into bars with a sharp knife.

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## Miscellaneous, Hints, &c.

**Mrs. P. Mitchinson, Imperial Crescent, Doncaster.**

To clean a porcelain sink, pour on to it a little paraffin and scrub with a brush, which will quickly remove all dirt and grease.—

**Mrs. Dibb, 4 Belmont Avenue, Doncaster.**

To clean glass vases, put some crushed egg shell or coal dust into the vases and fill with warm, soapy water. Let the vases stand for a short time, and then shake them up and down until the stains vanish. Rinse in clear water, then in blue water, and polish with a soft cloth.

**Mrs. Brett, 9 Priory Place, Doncaster.**

A little dripping added to the boiling water when cooking vegetables which have a tendency to boil over, will prevent same from doing so, and will also improve the flavour.

### HOT SAUCE FOR GAME.

**Miss Bewicke-Copley, Sprotborough Hall.**

$\frac{1}{2}$  pint good stock, 1 dessertspoonful fresh-made mustard,  
1 dessertspoonful Harvey sauce, 1 dessertspoonful  
Worcester sauce, small teaspoonful Chili vinegar.

The whole to be boiled quickly for ten minutes. The game to be boiled and well seasoned with salt and pepper, and the sauce to be poured over before serving.

### RUBBING OIL FOR RHEUMATISM, BRONCHITIS, ETC.

**Mrs. Stoker, 33 Royal Avenue, Doncaster.**

Whisk the white of a new laid egg to a froth, add 1 oz. of turpentine. Shake well together, and add a rather less quantity of vinegar. Shake well.

### TO MAKE CANDIED LEMON OR ORANGE PEEL.

**Mrs. C. S. Gill, Hightfield Terrace, Doncaster.**

Take the rind of 3 lemons or 3 oranges and soak for 3 days in a pint of water in which 2 tablespoonsful of salt have been dissolved. Take the pieces of rind out carefully and dry them slowly. Next make a syrup with  $\frac{1}{2}$  lb. of sugar and  $\frac{1}{2}$  pint of water. Let the peel simmer in this for two hours. Take each piece out gently, place on a dish, and coat with fine sugar. This candied peel will be equal to the finest that can be bought.



**LOTION.****I.P.**

One ounce of sugar of lead, one scruple of zinc. To be dissolved in one quart of soft water.

*Note* :—For external use only.

**METAL POLISH.**

**Mrs. H. Athron, 48 Christ Church Road, Doncaster.**

$\frac{1}{4}$  pint turpentine,  $\frac{1}{4}$  pint ammonia,  $\frac{1}{4}$  pint paraffin,  
2 large tins brass paste.

Put all together in a bottle and shake well.

**RECIPE FOR MAKING AND PRESERVING FRIENDS.****Mary and Doug.**

Select some sound hearts, be very careful not to bruise them with unfeeling words. Take the milk of human kindness, one heartful; add to this plenty of tact, warm the mixture with sympathy, but do not let it get too hot at the first, else it will only ferment mischief. Knead it with plenty of the oil of unselfishness to make all smooth, and beware of jars. The mixture should be kept in a warm corner of the heart, and years only serve to improve the flavour of friends thus preserved.

**RAW CABBAGE SALAD.****Mrs. Warde-Aldam, Frickley Hall.**

Choose a well-shaped cabbage with a firm white heart, remove outer leaves, hollow out the centre, forming a basin-shaped receptacle for the salad, which is made of the centre leaves which have been cut out, finely shredded, and mixed with same amount of shredded celery. The dressing is mixed with salad, and all returned to the scooped out hollow of the cabbage.

**Dressing.**—Beat up 2 whole eggs, add to them  $\frac{1}{2}$  oz. butter, a teaspoonful of made mustard, 2 tablespoonsful of white sugar, and a teacupful of vinegar. Cook over a gentle fire till it becomes a soft custard. Let it get cold before using. A little cream may be added.

**FURNITURE POLISH.****D. Taylor, Hexthorpe.**

2 oz. beeswax,  $\frac{1}{2}$  oz. of white wax,  $\frac{1}{2}$  oz. castile or white soap,  $\frac{1}{2}$  pint turpentine,  $\frac{1}{2}$  pint boiling water.

Shred wax and soap, pour over boiling water, allow to stand for 24 hours. Pour in turpentine, mix, and put in bottle or jar.

**BAKING POWDER.****Mrs. Gee, 102 Wentworth Road, Doncaster.**

$\frac{1}{2}$  lb. bi-carbonate of soda,  $\frac{1}{4}$  lb. tartaric acid, 1 lb. ground rice.

Put ground rice to dry, mix all well together, and bottle.

**HOW TO BECOME GOOD-LOOKING.***(By Clarkson Booth).***Miss Brook.**

2 oz. of patience, a cupful of kindness, 4 oz. of goodwill, a pinch of hope, and a bunch of faith. To these add both hands full of industry, a packet of prudence, and a few sprays of sympathy. A handful of the little plant called humility must also be added, and a jar brimful of the syrup of good Humour.

Season the mixture with good, strong common sense, and simmer down together in the pan of daily content.

**COUGH MIXTURE.****H. Bowskill.**

Boil 1 lb. black treacle in a quart of water. When cool, stir in 1 pennyworth each of essence of peppermint, syrup of squills, paregoric, and 2 pennyworth of essence of horehound.

Dose: one tablespoonful three times a day between meals.

**FRIARS OMELETTE.****M. E. Drury, 34 St. Mary's Road, Doncaster.**

1 lb. cooking apples, 4 oz. bread crumbs, 2 oz. sugar,  
 $1\frac{1}{2}$  oz. butter, 1 tablespoonful cold water, a few cloves  
or a very little lemon.

Melt butter in a pie-dish and run all round sides (using half quantity). Stew apples in water, and add lemon or cloves. Mix sugar with bread crumbs, and line pie-dish with  $\frac{1}{2}$  of mixture. Pour in the mashed apple, make high in centre, thickly sprinkle with remainder of crumbs and sugar. Pour rest of melted butter over the top, and bake in a rather slow oven for half an hour.



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## DRINKS.

### OLD FASHIONED GINGER BEER.

Miss Keyworth, Furnivall Road, Balby, Doncaster.

Peel 2 or 3 lemons quite thin and slice all into a vessel, add 1 oz. cream of tartar, and 3 lb. of lump sugar. Boil 1 or 2 oz. of crushed ginger in 3 gallons water, and pour over the lemons, etc. Let all stand until cool (but not cold), then add 2 tablespoonsful of brewers' yeast; let this work in from 12 to 16 hours. Strain it, and then cork lightly in bottles or in one large stone one. This is a very nice and wholesome summer drink.

### RASPBERRY VINEGAR.

Mrs. Mickelthwaite, Lindum House, Balby, Doncaster.

Put a quart of raspberries with a pint of best vinegar into a bowl, mash them, then let them stand 24 hours; strain them, and to every pint of syrup put 1 lb. of sugar and boil it 20 minutes. Let it stand until cold, then bottle for use.

### GINGER WINE.

Mrs. F. Haslam, Bawtry Road, Doncaster.

$\frac{1}{2}$  oz. essence of ginger,  $\frac{1}{2}$  oz. capsicum,  $\frac{1}{2}$  oz. tartaric acid, 1d. burnt sugar, 3 lbs. of lump sugar.

Place the above in a vessel and pour over same eight pints of boiling water. Bottle when cool.

### LEMON SYRUP.

Miss L. Lindle, 54 Green Dyke Lane, Doncaster.

3 lemons, 2 lbs. loaf sugar, 2 oz. citric acid, 1 pint boiling water.

Peel the lemons very thinly, put all ingredients into a basin, straining in the juice of the lemons; stir occasionally till sugar and acid are dissolved; bottle and cork tightly.

One tablespoonful added to a glass of water will make a nice lemonade.

### RASPBERRY OR BLACKBERRY VINEGAR.

Mrs. Duke, 18 Charles Street, Doncaster.

Two quarts of berries to one quart of vinegar and three lbs. sugar. Berries to soak nine days in vinegar, then squeeze and strain. Add sugar, and boil twenty minutes.



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## QUOTATIONS

A good suggestion is often invaluable.  
MR. B. CHESTERS, Bentley.

Keep on good terms with your wife, your stomach, and your conscience.  
MR. ROBINSON.

There's nowt so queer as folk.  
R.H.W., Chronicle Office.

Give us the young, and we will create a new mind and a new earth  
in a single generation.  
REV. J. TOLFEE PARR, London. (Sir Benjamin Kidd).

If you are lonely and want a friend, just be a friend to some one else.  
E. P. HISCOCK, Sheffield University.

Hitch you waggon to a star.  
EMILY HART, Newark. (Emerson).

"The nearer the church, the farther from God."  
C. GOODYEAR, Doncaster.

All we have willed, or hoped, or dreamed of good shall exist,  
Not its semblance, but itself. (Browning).  
W. BAILEY, Doncaster.

Don't flinch nor flounder, fall nor fiddle, but grapple like a man ;  
A man who wills it can go anywhere—do what he determines to do.  
J.E.M., London. (John Todd, D.D.)

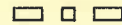
Do the work that's nearest,  
Though it's dull at times,  
Helping, when you meet them,  
Lame dogs over stiles.

R.T.B., Sheffield University. (Charles Kingsley)

It is not every man who can afford to wear a shabby coat.  
E. M. DILCOCK, 10 Queen's Road. (Colton)

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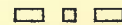
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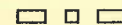
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Was everything by fits and starts,  
But nothing long.

F. GOODYEAR, Doncaster.

It is only in the extremities of distress that men discover their buried  
wealth.

J. ELY, Grantham.

In charity there is no excess.

A. BOGGIS, Carlisle.

(Bacon)

He forgot his own soul for others,  
Himself to his neighbours lending ;  
He found the Lord in his suffering brothers,  
And not in the clouds descending.

W.J.B., Lincoln.

(Whittier)

He that can have patience can have what he will. (*Benjamin Franklin*)  
H.H.B., Leeds.

Serve God in life.

FOLLIOTT G. SANDFORD.

GRACE BEFORE MEAT.  
Some hae meat and canna' eat,  
And some wad eat that want it ;  
But we hae meat, and we can eat,  
And sae the Lord be thankit.

MISS MITCHELL, 34 Baxter Avenue.

(R. Burns)

The heart of man is desperately wicked—but few men are in the mood  
to think of crime when the glow of a good meal suffuses their  
being. Wives, remember this—that it is only lean and grizly  
men who figure in the Divorce Court !—E. PHILLIPS.

### ETIQUETTE.

Never ask for things to be passed to you at table. Look natural,  
and most probably you will have several things.

MRS. F. J. STOKER, Y.M.C.A. Central.

Exchange is no robbery. A pound for a pound.—Miss E. PEARSON.

Oh ! to be in England now that April's there,  
And whoever wakes in England sees, some morning, unaware,  
That the lowest boughs and the brushwood sheaf  
Round the elm tree bole are in tiny leaf,  
While the chaffinch sings on the orchard bough ;  
In England, now !  
Miss SMITH, 31 Vernon Road, Leeds.



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Never worry—take each day as it comes, and make the most of it.  
MR. T. S. ATHRON, 51 Auckland Road.

Why has man the will and power to make his fellow mourn?—G.R.  
May the hinges of friendship never rust,  
Nor the wings of love lose a feather.  
MRS. CLARKSON, 11 Town Moor Avenue.

He profits most who serves best.—MRS. BIRD, Imperial Crescent.

If I have made one weary life better,  
If I have eased another's toil or pain,  
If I have made some creature's burden lighter;  
Then I have not lived in vain.  
W. T. WEEKS, Esq., Cora House, Thorne Road.

The essential for a happy holiday—a contented mind.—  
MRS. CALLOW, Ranskill.

'Tis a very good world that we live in,  
To lend, or to spend, or to give in;  
But to beg, or to borrow, or to get a man's own,  
'Tis the very worst world that ever was known.  
MR. J. COOKE, 5 St. Mary's Road.

It's coming yet for a' that,  
That man to man the world o'er  
Shall brothers be for a' that.  
MR. J. PATERSON-BONE, Kenilworth, Avenue Road.

Speech is, at best, but silver; silence is golden.  
BRIG.-GEN. SIR A. BEWICKE-COPLEY, Sprotborough Hall.

What faults ye find in me, try to avoid;  
Search your own hearts, you'll be well employed.  
MRS. JACQUES, 18 Burton Avenue.

The inner side of every cloud is bright and shining;  
I therefore turn my clouds about,  
And always wear them inside out;  
To show the lining.  
MRS. A. W. SANDERSON, Auckland Road.

It is not life that matters, it is the courage you bring with it.  
MRS. W. E. PLANT, St. Mary's Road.

In real life, help is given out of friendship, or it is not valued; it  
is received from the hand of friendship, or it is resented.  
MRS. HYDE, 71 Broxholme Terrace.

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So let us take the rough things with the smooth,  
The dark days with the bright;  
And know that though one cannot understand,  
God's will is always right.  
MRS. NEWSUM, Thorne Road.

When a task is once begun,  
Never leave it till it's done.  
Be the labour great or small,  
Do it well, or not at all.  
MRS. W. DAWSON, Regent Square.

Don't keep the alabaster boxes of your love and tenderness sealed  
up until your friends are dead. Fill their lives with sweetness.  
Speak approving cheering words while their ears can hear them,  
and while their hearts can be thrilled by them.—I.M.C.

A blessing beyond wealth is that cheerful temperament which can  
rejoice in the sunshine, yet be merry in the shade.  
MISS LORD, 47 Christ Church Road.

Life, every man holds dear; but the brave man holds honour far  
more precious dear than life.—MR. J. H. GLOVER, 24 King's Rd.

How far that little candle throws its beam!  
So shines a good deed in a naughty world.  
MRS. GLOVER, 24 King's Road.

For when the One Great Scorer comes to write against your name,  
He writes, not that you won or lost, but how you played the game.  
MR. F. J. STOKER, Y.M.C.A. Central.

Time wasted is existence; used, it is life.—  
MR. J. MYSON, Y.M.C.A. Central.

Why do these bugs torment me so?  
I never meant them harm;  
They used to come in ones and twos,  
But now they come in swarms.  
There is one bug above them all,  
His name, it is big Tim;  
He has a row of double teeth,  
By Gosh! he shoves 'em in.  
President of the "Outcasts," (Tune—Old Hundredth)

Unborn to-morrow and dead yesterday;  
Why fret about them, if to-day be sweet.—T.S.G.

That which we most anticipate seldom occurs, and that which we  
least expect often happens.  
MR. R. CAPES, 22 King's Road.



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