

HOOD'S COOK BOOKS

Have probably had the largest circulation of any books on cooking ever issued, and they are still in active demand. Housekeepers are continually writing us for them. They are as follows:

HOOD'S COOK BOOK NO. 1,
HOOD'S COOK BOOK NO. 2,
HOOD'S COOK BOOK NO. 3,
HOOD'S HIGH-STREET COOK BOOK.

In addition to the above we have recently published

HOOD'S BOOK OF HOME-MADE CANDIES,
The best manual of instruction for candy making ever issued. Also,

GOOD BREAD,

Which gives explicit directions for making the "staff of life," and

LEFT OVERS,

Containing information how to utilize the remnants left over and too often wastefully thrown away.

One Copy

Of "Good Bread," "Good Pie," or any other of the above books can be obtained by sending a two-cent stamp, or the

FOUR COOK BOOKS COMBINED

by sending 10 cents in stamps to
C. I. HOOD & CO., Lowell, Mass.



Mrs. Jennie Bigelow

Of Fremont, Mich., suffered terribly with

GOITRE

or Scrofula Swellings in the neck, spending an enormous amount of money for medicines without good result. She was discouraged, but hearing of others cured of Scrofula and impure blood by Hood's Sarsaparilla she took it; the swellings disappeared, breathing became easy, and she was **perfectly cured.**

of pumpkin, one cup boiling milk, one teaspoon butter, half a cup sugar, half a teaspoon salt, and one saltspoon of cinnamon, nutmeg, ginger or mace. Add one egg, beaten separately. Half bake the crust, fill with the pumpkin and bake until it puffs up. Squash pies are made in the same way, but the squash needs only slight cooking before sifting, and use only dry, mealy squashes.

Quince Pie.

Pare, core, and quarter the quinces, and cook them in water to cover until tender. Use them with equal amount of stewed apple and prepare the same as apple pie, using double quantity of sugar.

Pie Plant or Rhubarb Pie.

Wash and cut into inch pieces, but do not peel the rhubarb as the skin gives a fine color and will cook tender. Fill a deep dish with the fruit, sprinkle over it three tablespoonfuls flour and two of butter, or half a teaspoonful salt. Cover with a rich crust and bake half an hour. Raise the upper crust and sweeten after baking, as less sugar will be required if it be not cooked in the fruit.

Half a cup of cracker crumbs may be used in place of the flour. Use half rhubarb and half russet apples, or one-third seeded raisins chopped with the rhubarb.

Raspberry Pie.

Bake a crust as for linen pie. When ready to serve, fill the under crust with raspberries, sprinkle thickly with powdered sugar, add about two tablespoonfuls of thick cream and cover with the top crust or with a meringue. Strawberries may be used in the same way.

Or use one-third raspberries and two-thirds currants, and bake as directed for currant pie. Take Hood's Sarsaparilla.

Whipped Cream Pie.

Line and border a flat pie plate with paste, prick holes in it and bake quickly. When cool spread it with strawberry, or raspberry jam, or apple jelly, or orange marmalade. Sweeten one pint of thick cream with half a cup of powdered sugar, flavor with orange, or strawberry, or pineapple extract, or with rose water. Chill it and then beat it until thick with an egg beater. Or use half milk and half