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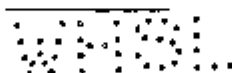
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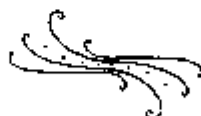
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WINE JELLY.

Four tablespoons of gelatine, eight tablespoons of sherry, juice of one lemon, one quart of cold water, and one cup of sugar.

LEMON FRUIT JELLY.

One box gelatine, three pints water, one and one half cups sugar, every kind of fruit obtainable, and two lemons. Put gelatine in one pint of water for about one half hour, then add one quart of boiling water, sugar and lemons; let boil until dissolved; then pour over the fruit in the mold and let remain over night.

ATTIC ANGEL CHAMPAGNE JELLY.

One box gelatine, one pint orange juice, juice of one lemon, one pint sugar, one half pint champagne, one pint boiling water, one pint cold water, the white and shell of one egg. Soak gelatine, add boiling water, sugar, fruit juice and the white and shell of the egg beaten with two tablespoons of cold water. Let it come to a boil. Set back for twenty minutes where it will keep hot but not

boil. Strain through a napkin which has been scalded and wrung out. Add champagne and pour into mould. Allow eight hours to harden on ice. The lemon juice may be omitted and the same quantity more of champagne added.

FRUIT JELLY.

One box gelatine soaked, one half pint sherry or port wine, one half pint of water, the juice of three lemons and two oranges. Boil the water, juice of lemons and oranges with sugar to taste, and add gelatine. Remove from stove and add wine, pouring all over one pound of citron cut in small squares. Stiffen on ice and stir up light. Whip cream; sweeten it and stir in one pound of minced English walnuts. Pour over jelly and serve.

ORIENTAL CREAM.

One half box of gelatine dissolved in one pint water. Add the juice of one lemon and one cup of sugar. When dissolved thoroughly pour into a mould or large dish. Make a boiled custard of one quart of milk, yolks of four eggs, sweeten to taste, and flavour with lemon. Let it cool; then pour over the jelly. Beat the whites to a stiff froth and spread over all. Heat a shovel and hold over it to brown slightly. If the gelatine is tinted a delicate rose the effect is very pretty. This should be very cold for the table.

STRAWBERRY SPONGE.

Cover one half box of gelatine with a little cold water; let it soak and pour in one pint boiling water; add one cup of sugar and stir until it thickens; add one pint of strawberry juice and strain into a new tin pan; set in ice until thick. Beat the whites of four eggs to a stiff froth, and add; put in an ornamental mould to harden. Serve with vanilla sauce.

APPLE SPONGE.

Peel and cut up one pound nice tart apples (to weigh one pound after preparation); put them in a stew-pan with three ounces of granulated sugar, one half pint water and the juice and grated rind of one lemon; when cooked to a pulp pass through a sieve and stir in one ounce gelatine that has been dissolved in one gill water. Set in ice until thick, then beat the whites of four eggs to a stiff froth; beat into the apple and gelatine until all is light and foamy. Put into a mould that has been filled with cold water and let it harden. Serve with plain or whipped cream.

BLACKBERRY SPONGE.

The whites of four eggs, one cup of blackberry juice (canned will do), two cups boiling water, one cup cold water, one half box gelatine, one cup sugar (less if canned juice, which has been sweetened, be used). Soak gelatine

in cold water one hour, stir in the sugar and pour on boiling water. When dissolved, add blackberry juice. Strain and set on ice until the jelly is nearly firm. Beat the whites of eggs stiff and whip into the jelly, a little at a time. Turn into a mould (wet first with cold water so the jelly will not stick), and let it stand until firm.

COCOANUT SPONGE.

Thicken one pint of milk, in which is dissolved three fourths of a cup of sugar, with four tablespoons of corn starch. Cook thoroughly in a double boiler. When cooked and boiling hot, beat this into the whites of three eggs beaten stiff. After standing a few minutes add one cup of grated cocoanut. Flavour with vanilla and turn into mould, with grated cocoanut on top.

CUP CUSTARD.

Beat three eggs with three tablespoons sugar and a little salt; add a full quart of new milk; pour into cups and set them into a dish that can be filled with boiling water; put them into the oven to bake, first grating a bit of nutmeg on the top of each custard.

BAKED CUSTARD.

Beat four eggs and two tablespoons sugar, thoroughly, and stir into one quart of boiling milk; pour into cups; grate nutmeg over the top and bake with cups in a dish

of water. A dripping pan serves the purpose. The oven should be hot. Do not leave the custard in long enough to honeycomb. Serve cold.

STEAMED CUSTARD.

Five eggs minus the yolks of two. Beat well with three tablespoons sugar. Scald one quart milk; take off the scum and pour it hot on the beaten eggs. Throw in a pinch of salt, a chip or two of lemon or orange peel and stir in a little vanilla. Set it to steaming in a close-covered vessel and steam five or six minutes; then set on ice.

BOILED CUSTARD.

Put two quarts fresh milk on the fire and let it come nearly to a boil; while it is on the fire beat five eggs with five and a half tablespoons sugar until very fine and creamy and pour into the milk while on the fire, stirring constantly while pouring it in; continue to stir. Taste now and then and as soon as it loses the raw egg taste it is done and must be taken off instantly. Continue stirring, always one way, even after you have set it on the kitchen table. Let it stay a few minutes before pouring out.

COCOANUT CUSTARDS IN CUPS.

For each cup take a well beaten egg with a tablespoon of sugar, fill to the top with milk and flavour with three

or four drops of vanilla or pineapple. Sprinkle cocoanut on the top of each, and bake in a dripping pan of water.

CARAMEL CUSTARD.

One quart of new milk, six eggs, four ounces of lump sugar, rind of one lemon. Put the milk, sugar and peel into a dish and set it in a pan with hot water as for custard. When it is drawn set it aside to cool a little; break the eggs into a basin, having but the whites of two. When well beaten add the milk very gradually, stirring constantly. Strain through sieve into a basin previously lined half way up with a thin coating of burnt sugar, made by burning granulated sugar until it becomes a liquid. Then set in a sauce pan with hot water, three parts up the outside of basin, and simmer gently until set. Turn out just before serving when quite cold.

CHOCOLATE SPANISH CREAM.

Two quarts of milk, one fourth cake Baker's chocolaté, one tumbler of sugar and six eggs. Soak one half box Cox's gelatine in a little of the cold milk, mix yolks of eggs in a little of the cold milk; when body of milk is hot, stir in the chocolate, dissolved in a little hot milk, then sugar, gelatine and yolks. Cook ten or fifteen minutes. When cool add the beaten whites into which sugar has been stirred, and let stand over night.

VELVET CREAM.

Nearly one box of gelatine soaked in one cup of sherry wine over night. Dissolve it over the fire with a cup of sugar and when warm add one quart of cream and strain into moulds. If wine is too hot it will curdle cream.

ITALIAN CREAM.

One pint of milk, one half box gelatine, dissolved in the milk, one and one half cups sugar, one tablespoon vanilla. - Beat one quart of cream very stiff; also beat gelatine, and when it begins to thicken add whipped cream. For chocolate cream dissolve a little chocolate in water and add to the cream, before pouring it into moulds.

RUSSIAN CREAM.

Jelly: To one package of Cox's gelatine add one pint of cold water. When dissolved add one pint of hot water, two cups sugar, juice of six lemons. Stir slowly until well dissolved, then strain into moulds.

Cream: Cover one package of gelatine with cold water. When dissolved add one cup of new milk, one cup sugar. Heat to a boiling point, stirring frequently, then set away to cool. Whip one quart of thick cream until light. Beat whites of six eggs and add to mixture when cold. Place jelly in bottom of moulds. When cold add

the cream. Turn out on platters and serve in slices. Flavour cream with vanilla.

ORANGE-FLOWER CREAM.

Into a stew-pan put two ounces of candied orange flowers, with two ounces of powdered sugar; stir over a slow fire until the sugar melts; add a pint of cream and eight ounces of sugar, eight yolks of eggs, a tablespoon of orange flower water, and a little salt; stir to set the egg yolks; strain into a basin; add half a pint of whipped cream and an ounce and a half of gelatine (soaked). Mix all together, and pour in a mould.

CHARLOTTE RUSSE.

Two large pinches of gelatine, in milk enough to cover, one half a cup of sugar; cover with scant cup of milk; let it stand while you beat the cream (one cupful must be cold) very stiff. Put the sugar and milk on the fire until it comes to boiling point. Then put in the gelatine and milk and stir briskly. After taking off strain into a bowl; then add five tablespoons of wine. Let this stand in the cold until it begins to thicken. Mix well with cream, putting the cream into the gelatine.

ORANGE CHARLOTTE.

One third of a box gelatine dissolved in one third cup of cold water, one third of a cup of boiling water, one cup

of sugar, the juice of one lemon. Strain and add one cup of orange juice and pulp. Cool in a pan of ice water. When the jelly begins to harden, beat until light; add the beaten whites and beat until stiff. Pour into a mould lined with oranges or cake.

SAGO CREAM.

One fourth cup of large sago, one half cup of water, three fourths cup of rich milk. Put on back of stove and boil slowly until clear. Stir in one teaspoon of butter, yolk of one egg, sugar to taste, season with vanilla. When egg is sufficiently thickened pour into a pudding dish and place on top a meringue made of whites of two eggs sweetened to taste and brown slightly in oven. This is enough for three persons.

PINEAPPLE TAPIOCA.

Soak three fourths of a cup of pearl tapioca in one quart of water over night. In the morning add one half teaspoon salt, one cup of pineapple, and juice of one lemon, and cook in a double boiler until transparent. To be eaten cold with whipped cream. Any kind of fruit may be used.

CHOCOLATE MANGE.

Heat one quart of milk nearly to boiling point. Beat together the yolks of four eggs, three tablespoons of

sugar, three ounces of cornstarch, a little salt, and piece of chocolate about two inches square, melted. Pour mixture into hot milk, stirring constantly, and when it thickens remove and put into dish. Beat the whites stiff, add four tablespoons of sugar, and flavour. Put on top of pudding and brown in oven.

WHIPPED SYLLABUBS.

Weigh seven ounces of sugar and rasp it on the rinds of two fresh, sound lemons of good size, then pound or roll it to powder and put it into a bowl with the strained juice of the lemons, two large glasses of sherry and two of brandy; when the sugar is nearly or quite dissolved add one pint of rich cream, and whisk or beat the mixture well; take off the froth as it rises and put it into glasses. These syllabubs remain good for several days, and should always be made four and twenty hours before wanted for the table.

BANANA DESSERT.

Cut in slices with silver knife six sound bananas. Place in dish, making a layer of fruit, then layer of macaroons, alternating until dish is filled, the macaroons being on the top. Pour over this custard and let this stand half a day, then add more custard. Over all put whipped cream and it is ready to serve.

TUTTI FRUTTI OR BRANDIED FRUIT.

Put one quart of brandy in stone jar. As fruit comes in market add one pint strawberries and same of sugar, then cherries stoned, blackberries, raspberries, peaches, plums, grapes, etc., one half pint chopped lemon without peel and one pint of orange. Always put in same quantity of sugar as fruit each time it is put in and stir well from the bottom. Keep in cool place, well covered. Cut large fruit in small pieces. There is no cooking. Serve with ice cream, puddings, etc.

COMPOTE OF MIXED FRUIT.

Take one half pound each of preserved peaches, apricots, plums, cherries and pineapples. Drain off the syrup separately. Arrange in a shallow compotier to give a pretty effect. Bring the juice of the fruits, with a little sugar, to a jelly by simmering. When cool add two tablespoons of maraschino or kirchwasser and pour the syrup over the fruit.

RUSSIAN RASPBERRY KISSEL.

Pour one pint raspberry or currant syrup with one pint water into a saucepan. Let it reach the boiling point, when add three tablespoons cornstarch mixed with a little cold water and sweetened with syrup. A tiny pinch of salt also should be put into the cornstarch. Let it boil

until the cornstarch is cooked and thickened, then remove from the fire and chill on ice. When really cold send to the table with nice thick cream.

IMPERIAL TRIFLE.

One pint rich, sweet cream, whites of three eggs, two thirds cup powdered sugar, one teaspoon vanilla, a few drops rosewater or extract bitter almonds, one fifth box gelatine, soaked twenty minutes in one fourth cupful cold water and then dissolved in one fourth cupful boiling water, one half cup each of blanched and sliced almonds, chopped pistachio nuts and fine raisins (seeded and cut in small pieces). Whip the cream until foamy all through, then add the beaten whites in which the sugar has been stirred, then the flavouring and dissolved gelatine. Beat until it begins to stiffen, then stir in half the nuts and raisins. Have ready two thin sheets of sponge cake, spread with the cream and scatter the rest of the fruit over the top. Cut in pieces about four inches square and serve one to each cover.

PEACH CHARTREUSE.

Soak three fourths package of gelatine two hours in three scant gills of water. In another dish soak one fourth package gelatine in one gill of water. Then pour scant three fourths pint boiling water on the larger quantity; add one cup sugar, juice of one half lemon and one

tablespoon maraschino. Cover the bottom of your mould one half inch thick with this. When hard put a layer of circles of raw peaches (peeled and sliced in rings) all round, with very little gelatine poured on them to fix them in place. When hard set a small mould (which must be as much shorter than the outside mould as the bottom layer of gelatine is high) in the center filled with ice and considerable water, and let stand three or four hours. While this is standing wash two fine large peaches; add one half gill sugar; let this stand one hour or more; bring to boiling slowly and when it boils add the smaller quantity of gelatine, and stir till it dissolves. When it begins to harden add one gill of cream, having whipped it first. Remove the ice and most of the water from the smaller mould; add enough warm water to make it blood-warm. As soon as it will come easily from the gelatine remove. Set the large mould in ice water and when the cream mixture begins to harden put it into the space. Another gill of cream whipped is then put around it. Serve in one half hour, turning the shape upside down.

Puddings.

CHRISTMAS OR ENGLISH PLUM PUDDING.

One pound kidney suet, freed from skin and string and chopped; three quarters pound bread crumbs, three quarters pound raisins, three quarters pound corinth (or, Zante "currants"), two ounces chopped sweet almonds, one quarter pound citron, eight eggs, a glass of brandy and one of sherry, one half of a nutmeg grated; sweeten to taste; mix well. Boil six hours in a mould or cloth. A bag of unbleached muslin, boiled and well floured and buttered to prevent the water entering, is the surest means of boiling a pudding to perfection. This pudding is better made at least two weeks before Christmas and steamed for two hours before using.

CHRISTMAS PLUM PUDDING.

Wash one pound corinth through three waters. Take the seeds from one pound of raisins. Slice fine one half pound citron and chip into bits one quarter pound each of candied orange and lemon peel. Sprinkle one quarter pound flour over one pound kidney beef suet chopped to a coarse powder. As soon as the "currants" are dry put

them in a mixing bowl, add raisins, citron, chopped peel and one fourth pound flour and stir until flour adheres to fruit. Next add suet, half a pound of fine bread crumbs, and one pound sugar into which you have stirred one teaspoon baking powder, one saltspoon salt, the grated rind of one lemon, one grated nutmeg, a quarter of a teaspoon ground cloves and one teaspoon cinnamon. Stir into the fruit, then add eight eggs; and if the eggs are not sufficient to mix into a stiff batter add a very little milk. Put into floured and buttered bag and boil without stopping for six hours. Keep a teakettle full of boiling water to add to that in which the pudding boils whenever it gets too low. When put in a mould to boil do not fill the kettle with water but use enough to generate a good quantity of steam. Too much water around the mould makes the pudding soggy.

PLUM PUDDING.

Prepare one pound corinths by washing them through three waters and the same quantity of large raisins by removing the seeds. Slice fine one half pound citron and chip into bits one half pound mixed orange and lemon peel. Sprinkle one quarter of a pound of flour over one pound beef kidney suet from which all bits of skin have been removed and chop to a coarse powder. As soon as the corinths are perfectly dry, put them in a deep stirring-

dish, add the raisins, citron, chopped peel, and one quarter pound of flour and stir until the flour adheres to the fruit. Next add the suet, one half pound fine bread-crumbs and one pound of sugar into which has been thoroughly stirred one teaspoon of baking powder, one saltspoon of salt, the grated rind of one lemon, one grated nutmeg, a quarter of a teaspoon of cloves, and one teaspoon of cinnamon. Stir into the fruit, then add eight eggs and if the eggs are not sufficient to mix into a very stiff batter add a very little milk. Butter and flour a pudding-bag, turn in the batter, tie lightly, and put into a large pot of boiling water. Boil without stopping for six hours. It is best if made several weeks before eating and steamed two hours extra before serving.

PLUM PUDDING.

One quart of flour, one cup each of suet, chopped fine, molasses, milk, currants, and raisins, one teaspoon each of salt, cinnamon, cloves, mace, soda and two teaspoons cream tartar, one half pound citron. Put fruit in last. Boil three or four hours, in pudding tin.

STEAMED PUDDING.

Two and one half cups of flour, one half cup of corn meal, one cup of sweet milk, one cup of beef suet, chopped, one cup of molasses, one cup of stoned raisins, one half cup of citron, one even teaspoon of soda, dissolved in the

milk, and a little salt. Steam two hours. Serve with sauce.

SIMPLE STEAMED PUDDING.

Two eggs, one cup sugar, one cup sour milk, two teaspoons soda, one cup raisins, a little salt, and flour to make batter thicker than that of cake. Steam two hours. Serve with sweetened cream or pudding sauce.

PLAINER STEAMED PUDDING.

Two cups flour, one cup sweet milk, one half cup molasses, one half cup butter, one egg, one teaspoon soda, one heaping cup raisins. Steam two hours. Do not let the water under steamer stop boiling until the pudding is done.

STEAMED CURRANT PUDDING.

Boil until tender a pound of currants, having plenty of juice, and strain.

Batter: Two cups of flour, two teaspoons baking powder, one pinch of salt, two tablespoons of melted butter, milk enough to make a thin batter. Put in buttered cups, after mixing a tablespoon of currants in each cup of batter, and set in hot steamer. Let steam for fifteen minutes, before moving or jarring in the least way. Steam twenty minutes in all, and serve hot with the following sauce:

Three fourths cup butter melted and stirred, with one

and one half cups sugar, and three tablespoons flour; add the juice of currants which must be boiling, and when all thickens remove from fire. If not strong enough add a little wine.

SUET PUDDING.

One cup suet, one cup raisins, one cup molasses, one cup sour milk, one teaspoon soda, flour to make a stiff batter. Boil or steam two hours.

STEAMED BREAD-AND-APPLE PUDDING.

Two cups of bread crumbs, two cups of chopped sour apples, one cup of sugar, one cup of raisins seeded and cut, a piece of butter size of egg, spice to taste. Place in dish, and steam two hours.

QUEEN OF PUDDINGS NO. 1.

Soak a pint of bread crumbs in boiling milk, add the yolks of four eggs well beaten, and sugar to taste. Bake in a pie-tin or a pudding baking dish; when cold spread currant jelly or a tart jam over the top and over that the whites of the four eggs beaten to a stiff froth with a pinch of salt and four tablespoons white sugar; put into the oven and bake a very light brown if you use jam, but if currant jelly is used cook by holding a salamander or heated shovel over the froth until a fine pale brown is attained. This pudding is improved by the addition of the yellow rind of one lemon to the bread crumbs.

QUEEN OF PUDDINGS NO. 2.

Two cups of milk, four eggs, one half package of gelatine, one half cup of sugar, vanilla, one stale sponge cake, two glasses of wine, raspberry or other jelly. Soak the gelatine, in the milk one hour. Put into a farina kettle and heat to boiling, stirring until gelatine is dissolved. Pour it over the beaten eggs and sugar, return to the fire and cook one minute. Pour half when cold into a wet mould. After half an hour cover this with slices of sponge cake, with jelly spread between them, wet these well with wine, add rest of custard and place the mould upon ice. Make day before using.

ORANGE PUDDING NO. 1.

Four large or six medium oranges. Peel, slice and put over them two cups of sugar. Make a custard of one quart of milk, yolks of three eggs and two tablespoons of cornstarch. When cold pour over the oranges. Beat white to stiff froth, add three tablespoons sugar, one half teaspoon of vanilla, and spread on custard.

ORANGE PUDDING NO. 2.

Line the bottom of pudding dish with stale sponge cake; slice upon it six oranges; make a custard of one quart milk, and five eggs (leaving out whites of four) one small cup of sugar; pour the custard over the oranges;

beat the whites stiff and cover pudding, putting in oven to brown.

NARCISSUS PUDDING.

One quart of milk, one package of Coapin's gelatine, soaked in two cups of cold water, yolks of four eggs, beaten light, two cups of sugar, one large cup of sweet cream whipped, with a little powdered sugar, and flavoured with vanilla. Heat the milk to scalding, stir in the sugar and gelatine, and, when these are dissolved, beat in the yolks and soak two minutes, turn into a shallow dish to cook. When it begins to form put a few spoons at a time into a bowl and whip vigorously, flavouring with pistachio, or any desired flavouring. When it has become a yellow sponge put into a wet mould, with a cylinder in the center. Put on ice over night. When ready to serve turn the pudding on a dish and fill the hole in the middle with whipped cream; also lay whipped cream around the base.

COCOANUT PUDDING.

One gill cracker crumbs rolled fine, two gills milk; soak together. Take two more gills milk and bring to boiling with one gill cocoanut. Take the yolks of two eggs and two large tablespoons sugar; cream together; add the cocoanut and milk, cooled, and mix with crackers and milk; add a little salt and flavour with rose water. Bake

in a slow oven in another dish containing water. Be sure that it does not curdle. Beat the whites; sweeten them with one tablespoon sugar; put on top and brown with a salamander or hot shovel.

TAPIOCA PEACH PUDDING.

Wash one half cup tapioca; cover over with water; let it stand over night; add one half pint boiling water and simmer till clear in a double boiler. Add one gill sugar and three or four sliced peaches. Put into the cooking tapioca and just boil up. Serve cold with cream.

NORWEGIAN PUDDING, OR ROD GROD.

One cup red raspberry syrup, one cup red currant syrup, two cups water; put into stew pan and when it begins to boil mix in three tablespoons cornstarch stirred smooth in a little extra syrup mixed with water. Boil till it thickens and the cornstarch is well cooked. Remove from the fire and pour into new layer cake tins or shallow dishes and serve when ice-cold, cutting into squares and piling whipped cream on each square.

EAST INDIA BREAD PUDDING.

Two tablespoons grated bread, two tablespoons sugar, two tablespoons raspberry juice. Mix all together with the yolks of five eggs; last of all add the beaten whites,

and bake. The juice of canned raspberries can be used but, in that case, less sugar will be necessary.

FIG PUDDING.

One half pound of figs, one half cup of suet, one half pound of bread crumbs, one tablespoon of sugar, three eggs, and one cup of milk. Chop suet and figs fine, add spices and wine to taste. Make sauce without wine.

VIRGINIA PUDDING.

One cup butter, two cups sugar, one cup milk, two cups flour, five eggs separately beaten, two small teaspoons baking powder; steam two hours. To be eaten with wine sauce or strawberry sauce.

Strawberry Sauce: Rub butter and sugar together until it foams; add brandy or wine carefully, then crushed strawberries.

PRUNE PUDDING.

Stew one pound of prunes, in enough water to cover them, until quite soft. While they are cooking soak one ounce of gelatine in a little cold water. When the prunes are cooked strain the water from them into a sauce pan; add to it the dissolved gelatine and a cup of sugar, and simmer gently. Remove the stones from the prunes and put prunes into the saucepan; simmer for ten minutes and put in a mould and set on ice. Crack two or three of

the stones and put the meats into the mould to flavour. Eat with thick cream or whipped cream.

LEMON PUDDING.

One pint bread crumbs, one quart of milk, one cup of sugar, the rind of one lemon, the yolks of four eggs, white of one egg. Bake in a pudding dish about twenty minutes, then frost with a frosting made of one cup of sugar, three whites of eggs, juice of one lemon, and place in oven to harden slightly.

APRICOT PUDDING.

Soak one ounce of gelatine in cold water until light. To the juice of a can of apricots add water enough to make a pint and sugar to taste. Boil up well with the gelatine and pour over the fruit which is to be placed in the bottom of a mould. Set on ice, and serve with rich cream.

BREAD PUDDING.

One quart of milk, one pint of bread crumbs, three tablespoons of sugar, one half cup of stoned raisins, the yolks of four eggs, whites of two eggs. Bake about twenty minutes. Put on a layer of jelly and then frost with beaten whites of two eggs and two tablespoons of sugar. Place in oven to harden slightly.

BAKED STRAWBERRY DUMPLINGS.

One pint flour, one and one half teaspoons baking powder, one teaspoon salt; sift all together. Rub one dessert spoon lard and two teaspoons butter into the flour until it makes a fine powder; mix with just enough milk to make a stiff dough and roll on a floured board into a sheet half an inch thick; cut into pieces like saucers and roll about nine medium sized strawberries into each piece of dough; pinch together very well so that no juice will run out. Set them in a greased tin with just room enough to allow them to swell a little. Sprinkle one tablespoon sugar over all and pour three tablespoons boiling water over them, and bake twenty minutes in a brisk oven. They will brown in about ten minutes; then add more water if needed and cover to prevent being crust-bound. Serve hot with well-sweetened whipped cream. Peaches may be substituted for strawberries.

RUSSIAN CREAM FRITTERS.

Take three eggs, three teaspoons flour, five teaspoons sugar and a little vanilla extract or the zest of a lemon. Mix well; then add one pint boiling milk, by degrees, till a thick batter is formed. Let the pap cook for ten minutes, stirring constantly. Pour this on a plate in layer half an inch deep, to cool. Cut the cold paste into cakes, dip into beaten egg, roll in bread crumbs and fry in deep

butter. Serve on napkins, sprinkled first with granulated sugar.

STRAWBERRY SHORTCAKE.

Two quarts of flour, one teaspoon of salt, two teaspoons of baking powder, four tablespoons of shortening, two eggs, one and one half cups of milk. Mix soft.

SHORTCAKE MIXTURE.

One pint of flour, one big tablespoon of lard and one tablespoon of butter, enough cream or milk to make a batter that is rather stiff. If you use sour cream put one half teaspoon of soda in it. If you use sweet cream put one teaspoon baking powder in the flour. Bake in one tin, split, and put in fruit.

BLACKBERRY MUSH.

Put one quart canned blackberries into a preserving kettle with one cup water and a little salt. Have ready sifted flour and when the berries boil shake the flour in ever so lightly with left hand stirring constantly with right. When not quite so thick as hasty pudding take the kettle off the fire and pour mush into a mould that has been wet with cold water. Let it cool. Eat cold, or almost cold, with cream. Blackberry jam is even better for mush but must be thinned with water until thinner somewhat than the natural juice. Fresh berries can be used, in which case one

cup of water is put to one pound of mashed berries and two heaping tablespoons flour is used.

EGG SNOWBALLS.

Ten eggs, yolks and whites separate. Put the yolks in a saucepan and add four ounces sugar, mixing well. Beat the whites with a pinch of salt until very light and firm. Put one quart of milk, four ounces of sugar, a little vanilla and the thin outside rind of one lemon in a shallow saucepan and let it all boil gently. When it boils drop in the beaten egg, a spoonful at a time, and allow to poach for five minutes, turning over to cook both sides. Take out gently and drain. Take the boiling milk off the fire and pour, while stirring, into the yolk and sugar; when smooth pour this over the snowballs. Chill on ice and serve.

CHERRY PUDDING.

Stone one quart of canned or boiled cherries; boil up with three fourths of a box of gelatine and sweeten to taste, and stiffen on ice. Eat with thick cream.

PLAIN PUDDING SAUCE.

Three quarters cup butter, one and one half cups sugar, one egg, juice and grated rind of one lemon; beat well together. Just before serving pour on the mixture one pint of boiling water and stir rapidly till cooked.

RUSSIAN PUDDING SAUCE.

Beat together the yolks of four eggs, one teaspoon corn starch and four ounces of sugar, in a saucepan; put over the fire and add two teaspoons rum and one glass cream. Cook gently till thick, but do not boil. Keep hot and serve with hot pudding.

LEMON PUDDING SAUCE.

One large cup sugar and a small half cup butter creamed together, one well-beaten egg stirred in, all the juice and half the grated peel of a lemon, a small teaspoon grated nutmeg; beat hard ten minutes, and add three tablespoons boiling water, one at a time. Heat the sauce over top of teakettle, but do not boil it.

HARD SAUCE.

To two tablespoons of butter, add slowly one and one fourth cups of fine sugar, beating steadily, with fork. Beat until very light, then flavour, with vanilla, lemon or mashed fruit.

FOAM SAUCE FOR PUDDINGS.

Mix to a cream one cup of sugar and one tablespoon of butter, and add yolks of two eggs, one tablespoon of water. Put in bowl and set it in pan of boiling water.

Let it cook about ten minutes. When taken off flavour with wine, nutmeg, or vanilla. Beat the whites of two eggs until stiff, add one tablespoon of sugar; then stir lightly into the above mixture. Serve immediately.



Pies.

PIE CRUST FOR ONE PIE.

Rub with hands into one coffee-cup of flour one half cup shortening—lard and butter mixed. Stir in enough cold water, with a little salt, to make a dough just stiff enough to handle. Flour the moulding board and roll out a little more than one half the dough for the under crust, reserving the rest for the upper. This is a plain crust but can be made very good by proper handling and is just enough for a pie of medium size.

DELICATE DRIED APPLE PIE.

Stew dried apples until tender; they should be stewed down so that there is little juice, but be careful that they do not burn. Take them off the fire and let them cool, then press through a sieve. Add the juice and half the grated peel of one lemon and the well beaten yolks of two eggs with sugar to taste. Line the pie tin with good paste and brush the bottom with the yolk of egg (beaten) so that the juice will not soak into it. Bake till it is done but not brown; take from the oven, fill with the apple mixture; have ready the whites of the two eggs beaten

with a pinch of salt and sweetened with two tablespoons sugar; put this meringue on top; return to the oven and bake till the meringue is a rich fawn colour.

APPLE LEMON PIE.

Two tart apples cored and chopped fine, two well-beaten eggs, one cup sugar, juice of two lemons, grated rind of one, a pinch of salt. Bake between two crusts. This makes one small pie.

CREAM PIE.

Bake a light crust in a large pie tin, having brushed the bottom carefully with beaten yolk of egg to keep the custard from soaking in; lift it out carefully onto a plate. For filling take one pint of very rich milk; boil three fourths of it; with the remaining fourth stir two tablespoons of cornstarch and add to the boiling milk, stirring constantly, then add one half teacup sugar, then the yolks of two eggs well beaten and thinned with a little milk. Remove from the fire and flavour with vanilla and nutmeg and pour into the crust. Whip the whites, add one half teacup sugar, frost the pie and put it into the oven to brown slightly. To be eaten cold.

COCOANUT PIE.

Grate one fresh cocoanut, beat one good sized egg and add to it, mix in one half cup sugar and pour in enough

milk to make one pie (about one teacup). Put in a pinch of salt. Bake until it is browned delicately. This pie has no upper crust and is made without a meringue.

CHOCOLATE PIE.

Boil one pint of milk, add three teaspoons of cornstarch, dissolved in a little milk, one cup of sugar, three tablespoons of melted chocolate, butter the size of a walnut and the yolks of three eggs. Flavour with vanilla. Pour into a plate lined with crust, and bake about twenty minutes. Make a frosting of whites of eggs and two tablespoons of

GUAVA PIE.

Slice the guavas into thick slices, fill into a crust as for apple pie, sprinkle with sugar and grate a little orange peel on for flavouring. Do not put on a top crust but when quite baked draw out on the oven leaf, and cover with a meringue of the whites of two eggs, beaten light and slightly sweetened. A top crust or lattice of pastry may be substituted for the meringue, if desired.

CREAM PIE.

Butter size of an egg, one cup sugar and two eggs, stirred together. Then add one third cup of milk, two cups of flour, with two teaspoons baking powder stirred in before sifting the mixture. Bake in a deep pie tin. When cooked allow to cool, then cut off the top very thin,

and scoop out the under side, leaving only the crust. Fill the under crust with cream whipped stiff and sweetened. Serve immediately, after putting in whipped cream. The whipped cream may be flavoured if preferred.

MINCE MEAT.

Three bowls of meat, four bowls of apple, one bowl chopped suet, or butter, two bowls raisins, one bowl molasses, one bowl vinegar, one bowl fruit syrup, or jelly, one bowl wine, or boiled cider, five bowls sugar, one bowl citron; salt, pepper and brandy, five nutmegs, one half box cinnamon, two tablespoons cloves and lemon juice.



Cakes.

PLAIN CAKE.

One scant cup sugar, one half cup butter creamed together, two eggs, three fourths cup milk, two cups flour, one and one half teaspoons baking powder. Flavour to taste. This cake is easily made and is inexpensive, though nice.

QUICKEST CAKE.

One cup sugar, three tablespoons soft butter, three eggs; beat all together light; one third cup milk, two cups flour, two small teaspoons baking powder. Flavour to taste.

LAYER GINGER CAKE.

One cup New Orleans molasses, one and two thirds cups flour, one half cup hot water, one teaspoon cinnamon, one fourth teaspoon cloves, one fourth teaspoon soda, one teaspoon ginger, one tablespoon melted butter, yolk of one egg. Stir flour into the molasses, then spices, then the hot water and butter.

SOUR CREAM GINGER BREAD.

One cup of sugar, one cup of molasses, one cup of butter, one cup of sour cream, one level tablespoon of soda

dissolved in a little warm water, four cups of sifted flour, three eggs beaten thoroughly, one tablespoon of ginger; a little nutmeg may be added if desired.

RAISED CAKE.

One full pint dough, two eggs, one cup of sugar, one cup molasses, one cup butter, one half teaspoonful soda dissolved in one teaspoonful hot water, cinnamon, cloves and raisins, chopped fine, to taste, one whole nutmeg.

MARBLE CAKE.

Light Part.—One cup white sugar, one half cup butter, one half cup milk, whites of three eggs, one and one half cups flour, one teaspoonful cream tartar, one half teaspoonful soda; lemon or vanilla.

Dark Part.—One cup brown sugar, one half cup butter, one half cup wine or coffee, one and one half cups flour. Yolks of three eggs, one teaspoonful cream tartar, one half teaspoonful soda, raisins stoned and chopped, cloves, allspice, cinnamon, nutmeg in small quantities to spice delicately. Have the tin lined with buttered paper and drop the mixture in—a tablespoon at a time—light and dark alternately. Bake slowly in a moderate oven.

POUND CAKE.

One pound powdered sugar, one pound butter, one pound flour, ten eggs. Rub butter and sugar until frothy

(ten minutes at least) then add the eggs, well whipped, three at a time, and last, the flour. Flavour with lemon and mace, and bake. Do not shut the oven door forcibly and open it as little as possible while the cake is baking, taking care, however, not to let it burn or raise unevenly.

CREAM CAKE.

One cup cream, one cup sugar, two cups flour, two eggs, one teaspoon soda. Flavour with lemon.

PHIL SHERIDAN CAKE.

Four cups sugar, one and one half cups butter, whites of sixteen eggs, five cups flour, two teaspoons cream tartar with the flour, one teaspoon soda with one cup sweet milk. Flavour to taste.

JENNY LIND CAKE.

Two and one half cups of sugar, four eggs, one cup of butter, one teaspoon saleratus, one cup milk, four cups flour. Bake in three sheets; two plain. After taking out the two plain, leaving less than a third, add one cup raisins, one cup currants, one fourth cup citron, two tablespoons of molasses, one teaspoon cloves, one teaspoon cinnamon, one teaspoon nutmeg, one tablespoon wine or brandy. Put jelly between, while hot.

DELICATE CAKE.

Cream two cups pulverized sugar and one half cup butter, three fourths cup sweet milk; before stirring add one half cup flour, one and one half cups corn starch and two table-spoon baking powder sifted together. Mix all well and add the beaten whites of eight eggs (beaten stiff with a small pinch of salt. Flavour with pineapple extract. Line the tin with paper; then lay leaves of rose geranium closely together on it and pour the cake batter on the leaves. After baking, turn the cake up-side-down and pull off the leaves. Put frosting over where the leaves were.

DELICATE CAKE.

Two cups of pulverized sugar, one half cup of butter, one cup of milk, two and one fourth cups of sifted flour, one large teaspoon of baking powder, whites of five eggs.

WHITE CAKE.

Two cups sugar, one half cup butter, one cup milk, two and one half cups flour, one and one half teaspoon baking powder, whites of five eggs. Put into the whites a pinch of salt and beat until stiff; add teaspoon of any extract preferred.

SILVER CAKE.

Two cups of granulated sugar, three fourths of a cup of butter, one cup of sweet milk, two cups of sifted flour, one

level teaspoon of baking powder, the whites of six eggs. Bake in layers.

Frosting for same: One cup of pulverized sugar, whites of two eggs, one tablespoon of water. Beat the eggs to a stiff froth; put sugar, water and eggs altogether in a double boiler and cook from five to seven minutes. Beat till cool enough to spread on the cake.

EASTER LILY CAKE.

One cup sugar and one half cup butter creamed together. Sift in one and one half cups flour with one teaspoon baking powder. Add one half cup sweet milk and the whites of four eggs. Flavour with almond extract. Bake in buttered mould. When cold, frost plain; then, when the foundation icing is somewhat hardened, put on lilies of frosting, in relief. A paper cornucopia can be used to apply the lily decorations. This makes one small cake.

TENNESSEE SILVER CAKE.

Three quarters pound sugar, three quarters pound butter, whites of twelve eggs, yolks of two, one teacup sweet milk, three teaspoons yeast-powder, flavour to suit; beat yolks and half the sugar till very light, add well-whipped whites and the rest of the sugar, the butter, and flour enough to make a batter rather stiffer than for pound cake.

IMPROVED ANGEL CAKE.

Whites of nine large fresh eggs or ten small ones, one and one fourth cups sifted granulated sugar, one cup sifted flour, one half teaspoon cream tartar, a pinch of salt added to eggs before beating. After sifting flour, four or five times measure and set aside one cup. Then sift and measure one and one fourth cups granulated sugar; beat whites of eggs about half. Add cream tartar and beat until very stiff; stir in sugar, then flour, very lightly. Put in pan and in a moderate oven at once. Will bake in thirty five to fifty minutes.

VAN DEUSEN'S GOLD LOAF.

Yolks eight eggs, one cup granulated sugar, scant one half cup butter, one half cup sweet milk, one and one half cups flour, two teaspoons baking powder. Cream butter and sugar thoroughly, beat yolks to a stiff froth and stir thoroughly together. Put in milk, then flour and stir hard. Bake in tube pan in moderate oven.

ANGEL CAKE MADE FROM THE YOLKS.

Beat the yolks of twelve or more eggs with two tumblers of sugar for ten minutes. Add one tumbler cold water; mix thoroughly and stir in lightly two tumblers of flour sifted three times with a heaping teaspoonful of baking powder, one and one half teaspoonfuls vanilla. Bake in slow oven.

GOLDEN CAKE.

The yolks of eight eggs, one cup of sugar, one half cup of butter, one half cup of sweet milk, one and one half cups of flour, one level teaspoonful of baking powder.

GOLD CAKE.

One and one half cups sugar, good one half cup butter, two thirds cup sweet milk, two cups flour, one and one half teaspoons baking powder, three whole eggs or yolks of six, one half nutmeg, one cup raisins or currants. Bake in patty tins or long loaf.

BRIDE'S CAKE.

Four and one half cups sugar, one and one half cups butter, one and one half cups milk, five cups flour, three fourths cup corn-starch, three teaspoons baking powder, one and one half teaspoons almond flavouring, beaten whites of eighteen eggs. Bake one and one half hours in slow oven.

GROOM'S CAKE.

One and one half pounds sugar, one and one fourth pounds butter, one pound flour, five pounds raisins, (weighed before stoning), five pounds corinths (Zante currants), one and one half pounds citron, two pounds paper shell almonds, one half pound candied orange peel, one half ounce each of cloves and nutmeg, one ounce cinnamon, one half pint molasses, one half pint brandy

mixed with one half pint sherry, twelve eggs (beaten separately) one teaspoon alum put into the flour, one teaspoon soda. The beaten whites add just before fruit, which is mixed in last. Put a greased paper in the bottom of the baking tin. Have ready a stiff batter of graham flour and water, stirred smooth. Put this one and one half inches deep into the large baking tin, and, on top of the graham dough, put another greased paper; pour in the cake and bake. The graham batter will burn and harden; but the bottom of the fruit will be moist.

CHOCOLATE CAKE.

One cup sugar, one small tablespoon butter, one cup milk, two cups flour, two eggs, whites and yolks beaten separately, two large teaspoons baking powder. Take one half cake Baker's chocolate and small one half cup of milk and boil in a dish set in hot water till like paste. Then add one cup sugar and yolk of one egg. Let cool slightly and stir into cake. Put white frosting between layers.

CHOCOLATE CAKE.

One cup sugar, one tablespoon butter, yolks of two eggs, one cup water, two cups flour, two teaspoons baking powder, one teaspoon vanilla. Bake this mixture in two layers. For the frosting: Beat slowly into the unbeaten whites of two eggs, eighteen tablespoons powdered

sugar. Beat fifteen or twenty minutes. Melt one fourth cake Baker's chocolate and stir in.

CHOCOLATE CAKE.

One half cup butter, two eggs, one half cup sweet milk, one cup sugar, one and one half cups flour, one spoon baking powder, one cup grated chocolate. Mix chocolate, flour and baking powder together.

MAINE SPONGE CAKE.

Ten eggs; their weigh in sugar and half their weight in flour; beat the yolks with the sugar and flavour with lemon; beat the whites to a stiff froth and add them to the yolks and sugar; sift the flour in and stir quickly. It must not be beaten after the flour is put in. Bake immediately. This will make two thick loaves in six by nine tins.

HASTY SPONGE CAKE.

Beat two eggs very light with two cups sugar. Mix two teaspoons baking powder and a half teaspoon salt into two cups flour. Mix with egg and sugar folding the dough over instead of using circular strokes. Then add three fourths cup boiling water and a teaspoon lemon extract. Makes two small loaves.

SIMPLE SPONGE CAKE.

One cup white sugar, one cup flour, four eggs, two tea-

spoons baking powder, two tablespoons water, one tablespoon vinegar.

ANGEL FOOD.

One and one half tumblers sugar, one tumbler flour including two teaspoons corn starch, one teaspoon cream tartar. Sift the above together six times. Take one and one half tumblers of whites of eggs. It takes twelve or thirteen if the eggs are large. Add a pinch of salt and beat to a dry froth. Add, slowly, the sifted mixture—flour, sugar, etc.—lapping over and stirring very little. Put three or four rose geranium leaves in the bottom of cake tin. Bake one hour in slow oven.

WISCONSIN ANGEL FOOD.

Whites of ten eggs, a tumbler and a half of pulverized sugar, one of flour, heaping teaspoon cream tartar, a pinch of salt. Put all through a sieve twice; then stir in, lightly, the eggs beaten to a stiff froth, with a pinch of salt to keep them stiff. Flavour with rose.

COCOANUT LAYER CAKE.

Three eggs, one and one half small coffee cups sugar, two and two thirds cups flour, one cup milk (sweet), scant half cup butter, one teaspoon soda, two teaspoons cream tartar. Flavour with lemon.

Filling: One grated cocoanut, two eggs, juice and

grated rind of one lemon, one half cup sugar; mix and heat it through.

CHARLOTTE RUSSE CAKE.

One cup sugar, one cup flour, three tablespoons cold water, three teaspoons baking powder, three eggs; flavouring. Mix, and bake in jelly-cake tins. Take one cup cream sweetened, flavoured and beaten to a stiff froth; put between the layers and on the top. The cream should be thick and three days old in winter, in summer used on the second day; but always perfectly sweet

MAPLE SUGAR CAKE.

One teacup granulated sugar, one whole egg and the yolk of another; break on sugar and whip till creamy. One scant half teacup butter creamed till light, then whipped well with sugar and egg. One generous teacup milk, two teacups sifted flour; stir in alternately. In the last half teacup of flour put one big dessert spoon baking powder. Bake in layers.

Filling: One teacup maple sugar broken into bits; add two tablespoons water; let it boil till it forms drops in cold water. Have ready the white of one egg whipped (not too dry or it will curdle) and beat in the hot maple syrup, whipping constantly till cold.

TEA CAKE.

One half cup molasses, one half cup sugar, one half cup sour milk, one half cup butter, one half teaspoon soda, one egg, two cups flour; cinnamon and nutmeg to taste.

HUCKLEBERRY CAKE.

One cup of butter, two cups of sugar, one cup of sweet milk, three cups of flour, three eggs, two teaspoons of cream of tartar, one teaspoon of soda, one large cup of huckleberries or blueberries. To be eaten hot with butter.

LAYER CAKE.

Two cups of sugar, one half cup butter, one cup milk, whites of six eggs, two and one half cups flour, one and one half teaspoons baking powder. This will make four layers.

DELMONICO FILLING.

Two and one half cups light brown sugar, three fourths cup sweet cream, butter the size of a walnut, one teaspoon vanilla. Cook until it gathers in water, then beat until it will spread smoothly on the cake.

BLACK CAKE.

One cup sugar, one scant cup butter, two eggs, (saving white of one for frosting) one pinch of salt, one teaspoon cloves, one nutmeg, one teaspoon vanilla and lemon, one and one half cups sour milk, two and one half cups flour, one even teaspoon soda, one cup raisins. Bake slowly.

DEVIL CAKE.

One cup sugar, four tablespoons melted butter, one cup milk, two cups of flour, two eggs beaten separately, two large teaspoons baking powder, one half cake Baker's chocolate, small cup of milk boiled in double boiler until it is a thick paste; then add one cup sugar, a yolk of one egg. Let cool, then stir it in the cake. Put together with frosting; or one pint cream sweetened, flavoured and You can add one half cup English walnut.

HICKORY NUT CAKE.

One and one half cups sugar, one half cup butter, two cups flour, three fourths cup sweet milk, whites of four eggs, one dessert spoon of baking powder and one cup of nuts put in the flour. This makes one loaf, baked in a long, narrow tin.

WASHINGTON CAKE.

One pound each of sugar, flour and raisins, one half pound citron, twelve ounces butter, four eggs beaten light, one nutmeg, one cup milk, one teaspoon soda, two wine glasses of currant wine. Put soda in milk and that in the wine. Dredge raisins with flour. This makes a loaf in a six quart pan. Bake slowly.

PLAIN FRUIT CAKE.

Three fourths cup butter, one and one half cups sugar, one cup strong coffee, one teaspoon soda, one half cup

black molasses, three and one half cups flour, three eggs; cinnamon and cloves; one bowl of fruit—raisins, citron and currants.

PLAIN WHITE FRUIT CAKE.

One cup sugar, one half cup milk or water, one half cup butter, two cups flour with one teaspoon baking powder, two eggs, one half teacup currants, one fourth teacup of citron.

ROBERT LEE CAKE.

Take nine eggs and the weight of seven eggs in sugar, the weight of four eggs in flour, down weight. Add the sugar to the well-beaten yolks of the nine eggs. Then add the whites, beaten with a pinch of salt very light, and the flour, very gently. Season with fresh lemon. Bake in jelly-cake tins. When cold spread each layer with the following filling:

Strain the grated rind and juice of two oranges and one lemon through a fine sieve into a pound of pulverized sugar. Add to this a fresh grated cocoanut and the white of one egg beaten very light. This quantity will make two three-layer cakes.

MONTANA SPICE CAKE.

Three pounds seedless raisins, one and a half pounds citron, one pound butter, two and a half coffee-cups sugar, two cups sweet milk, six eggs, two large teaspoons bak-

ing powder, three teaspoons cinnamon, two of mace, four cups flour.

ITALIAN ALMOND CAKES.

Take three fourths of a pound of almond paste (made by pounding blanched almonds in a mortar) and soften it with the white of an egg. Add half a pound of butter, one pound of sugar, the grated rind of two lemons, a pound and a quarter of flour, and mix thoroughly; then beat in the yolks of six eggs already well beaten, and stir till smooth. Roll out the paste a quarter of an inch thick, and cut it into small cakes. Lay these on a buttered tin, dust with flour and bake. Cover with icing flavoured with bitter almond.

WINE CAKE.

One and a half cups butter and two cups sugar, beaten together; three eggs. Add two cups flour sifted with one teaspoon baking powder, one gill sherry wine. Mix into firm batter, put in a deep dish and bake in moderate oven. Frost with pink tinted frosting.

CHICAGO CAKE.

Beat together one cup butter, three cups sugar and two eggs; add five cups flour sifted with two teaspoons baking powder; one and a half cups milk, two cups seedless raisins, one teaspoon almond flavour. Bake in steady oven fortyfive minutes.

ALMOND CAKE.

Three cups flour, one cup white sugar, one cup butter, creamed; the whites of eight eggs, one teaspoon cream tartar, half a teaspoon soda. Season with one teaspoon extract bitter almonds, and add one cup sweet almonds blanched and chopped or finely sliced.

FIG CAKE.

One cup sugar, scant one half cup butter, two thirds cup milk, two cups flour, two small teaspoons of baking powder, whites of three eggs.

For Filling: One half pound figs cut fine, one half cup sugar. Stir together and cook in water.

CARAMEL CAKE.

One and one half cups confectioner's sugar, one half cup butter, one half cup milk, two cups flour with one teaspoon baking powder, whites of six eggs. Bake in two square tins.

For Frosting Top: Two and one half cups Muscovada (brown) sugar, three fourths cup of cream, butter the size of a hickory nut. Boil until it becomes pulpy in water.

WALNUT CAKE.

One and one half cups pulverized sugar, one half cup butter, one half cup milk, two cups flour with one teaspoon

baking powder in it, whites of six eggs. Bake in two square tins.

For Filling: One cup of sugar and water to dissolve. Boil until stringy. Stir into well beaten white of egg. Add one half pound of chopped walnuts.

IMPROVED SUNSHINE CAKE.

Whites of seven small fresh eggs, yolks of five, one cup of granulated sugar, two thirds cup flour, one third teaspoon cream tartar, pinch of salt. Sift, measure and set aside flour and sugar, sifting flour four or five times and sugar once. Beat yolks of eggs thoroughly, then beat whites about half; add cream tartar and beat until very stiff. Stir in sugar lightly, then beaten yolks thoroughly, then add flour. Put in pan and in oven at once. Will bake in thirtyfive to fifty minutes.

DEVIL'S CAKE.

Part 1.—Three fourths cup grated chocolate, one half cup brown sugar, one half cup coffee. Boil in double boiler.

Part 2.—One half cup butter, one cup brown sugar, one half cup coffee, two eggs, two cups flour, one teaspoon soda, one teaspoon vanilla.

Cool part first and stir into part second. Bake in two cakes. Use white boiled icing between and on top.

PEACH SHORTCAKE.

One and one third cups sugar, one half cup butter, two eggs (beat yolks and whites separate), two thirds cup milk, two cups flour, small one half teaspoon soda, small teaspoon cream tartar. Bake in one loaf. Stew one fourth peck peaches (peeled and in half) with one cup sugar in as little water as possible, so that there will be a little juice and rich. Shortly before using cut the cake in two and put peaches between and on top. Serve with cream.

WHITE MOUNTAIN CAKE.

Two cups pulverized sugar, one cup butter beaten to cream. Add one cup milk and three cups flour, adding milk and flour alternately, a little at a time. Two teaspoons baking powder in a little of the flour. Beat whites of four eggs and add little at a time; one teaspoon vanilla. Put the baking powder in last. Bake in layers.

Icing: Two cups fine sugar boiled in two thirds cups water to syrup. Beat this syrup slowly into the whites of two eggs beaten to stiff froth.

ALMOND CAKE FILLING.

One scant gill milk and the same of cream; put into a double boiler and when it boils add one and one half gills sugar. Let it boil again, then add two large tablespoons

corn starch dissolved in a little of the cold milk. When all this boils remove from the fire and add gradually, with constant stirring, the yolks of four well-beaten eggs. Put on the stove again and boil two or three minutes; then add one teaspoon vanilla, one teaspoon butter and quarter pound almonds blanchèd and shaved. Have half almonds for top of cake. This is enough filling for three layers.

FILLING FOR HASH CAKE.

One cup stoned raisins chopped fine, one cup English walnuts, one and one half cups powdered sugar, one and one half teaspoons cold water, whites of three eggs. Cook sugar and water until it hairs; then pour over beaten eggs. Beat until cold and then add raisins and nuts.

CHOCOLATE FROSTING.

One half cup of grated Baker's chocolate, one and a half cups of granulated sugar, one half cup of cream, one teaspoon of vanilla. Mix sugar, cream and chocolate together and boil from five to seven minutes; remove from stove and stir briskly till cool enough to spread on cake. Just before spreading put in vanilla.

FOR FROSTING TOP.

Whites of two eggs well beaten, one cup of pulverized sugar, grated chocolate to suit. Mark the frosting into squares. This recipe makes two cakes.

ROSE PASTE.

Chop rose petals into a smooth mass with white sugar, place them in an oven long enough to heat thoroughly, but not entirely melt the sugar. The proportions are one cupful of sorted rose leaves to three of crushed sugar. This paste must be kept in air-tight cans and should not be used until six months old. A small quantity will flavour a large cake and more delicately than any rose extracts to be bought.



Small Cakes.

DOUGHNUTS.

One tumbler sugar, two eggs, two thirds tumbler milk, butter size of walnut, two teaspoons baking powder. Thoroughly dissolve sugar in milk and egg before adding flour and they will soak but little fat.

CRULLERS.

Four eggs, beaten very light, six tablespoons sugar, four tablespoons of melted butter. Flour enough to roll out thin.

GINGER SNAPS.

One pint of boiling molasses, one cup shortening stirred into hot molasses; three even teaspoons soda, one teaspoon each of ginger, cloves and cinnamon.

GINGER COOKIES.

One half cup sugar, nearly one cup butter, one egg; stir these together and then add one and one half cups molasses with one heaping teaspoon of soda beaten with it; add one cup sour cream, a teaspoon cinnamon; mix so that you can roll nicely, and roll rather thick.

SUGAR COOKIES.

One cup sugar, one half cup butter, one egg, one cup sour cream, one half teaspoon soda, one half teaspoon lemon.

COOKIES.

One cup butter, two cups sugar, four eggs, four cups flour, three teaspoons baking powder in the sifted flour. Rub sugar and butter together, add yolks with a little of the whites beaten into them, then the flour and lastly the whites, well beaten.

CHOCOLATE COOKIES.

Beat to a cream half a cup of butter and one tablespoon of lard. Gradually beat into this one cup of sugar, then add one fourth of a teaspoon of salt, one teaspoon of cinnamon and two ounces of Baker's chocolate, melted. Now add one well beaten egg, and half a teaspoon of soda dissolved in two tablespoons of milk. Stir in about two cups and a half of flour. Roll thin, cut in round cakes, and bake in a rather quick oven.

FRUIT COOKIES.

One and one half cup sugar, three eggs, one cup butter, one level teaspoon soda dissolved in one fourth cup buttermilk, one half teaspoon cloves, two thirds teaspoon cinnamon, a little nutmeg, one cup chopped raisins (or part cur-

rants, if desired) one fourth cup citron. Mix soft enough to handle and roll out. Sift sugar on top.

CREAM PUFFS.

Boil together one cup of water, one half cup of butter. While boiling add one cup of flour. Stir till smooth; then cool and add three eggs; not beaten. Stir smooth. Drop on a pan. Bake twenty-five minutes.

Cream for Filling: One half cup sugar, one egg, two heaping teaspoons of flour. Pour this into one half cup of boiling milk; flavour when cold. Cut open puffs and fill with cream.

SWEET PANCAKES.

One pint sweet milk, four eggs, two tablespoons powdered sugar, two tablespoons melted butter, one level teaspoon baking powder and flour enough to make a moderately thin batter. Beat eggs, whites and yolks separately, until well frothed; stir the butter, sugar and one cupful of flour, in which baking powder has been mixed, into the yolks; then add the milk. If necessary add more flour. Bake in small cakes; butter each one, as it comes from the griddle; put any kind of fruit jelly on each, and pile up four for each person, powdering the top with pulverized sugar.

NEAPOLITAINOS.

Make puff paste enough for a pie, roll out into a sheet

one fourth of an inch thick, and cut into strips three inches long and half as wide. Bake in a quick oven. When cold spread half of them with jam or jelly, and stick the others over them in pairs. Ice with a frosting made of two whites of eggs whipped dry and half a pound of confectioner's sugar. Pass with them strong hot coffee. Should be made the day before using.

WELSH COOKIES.

Two eggs, beaten, one half of five cents' worth of bicarbonate ammonia (powdered and prepared expressly for cooking); put this in the eggs over night. In the morning the eggs will appear to be badly spoiled but are really good. Add to eggs one half pound powdered sugar and one half pound butter. Mix with flour enough to roll out easily. Flavour to taste. Sprinkle powdered sugar on top and bake in quick oven. These cookies will keep three months in a stone jar.

COCOANUT SMACKS.

Whites of two eggs beaten stiff, one tumbler granulated sugar, one tablespoon flour, three fourths tumbler cocoanut. Mix and drop on paper. Bake in slow oven until light brown.

COCOANUT KISSES.

One pound of cocoanut, one half pound of powdered sugar, the white of one egg. Work together, flavour,

form into pyramids, and bake in a very slow oven, until a delicate brown. Bake in tins covered with buttered paper.

GERMAN MACAROONS.

Grate six and one half ounces shelled hazelnuts very fine and the same quantity sweet almonds, blanched, and add thirteen ounces sugar and the beaten whites of five or six eggs. Mix all thoroughly, and bake quickly in a very hot oven, so that the outside may be hard and the inside moist.

ORANGE-FLOWER MACAROONS.

Have ready two pounds of very dry white sifted sugar. Weigh two ounces of the petals of freshly gathered orange-blossoms after they have been picked from the stems, and cut them very small, with a pair of scissors, into the sugar, as they will become discolored if not mixed with it quickly after they are cut. When all are done, add the whites of seven eggs and beat the whole well together till it looks like snow; then drop the mixture upon confectioner's paper, without delay, and send the cakes to a very cool oven. Bake twenty minutes or more. They should be delicately coloured and dried through.

Ices.

PHILADELPHIA ICE CREAM.

One quart cream, one pint milk, two teacups sugar, one tablespoon vanilla, one whole egg well beaten.

FROZEN RICE PUDDING.

Cover one half cup of rice with a pint of cold water and boil for half an hour, counting from time it begins to boil; drain if necessary and put in a double boiler, with one cup of milk, and cook until rice has absorbed the milk and is very soft. Then pass through sieve, and put back into kettle. Beat the yolks of three eggs light, with one cup of sugar, and add to the rice. Cook, stirring always until rice begins to thicken. It should take about two minutes; then take from fire and add two teaspoons vanilla and let it cook. When cold add one pint of whipped cream and freeze like ice cream.

CARAMEL ICE CREAM.

One quart milk. While milk is heating, put two tumblers sugar in frying tin and stir until the sugar is dissolved and browned. Add very gradually part of the hot milk, stirring constantly. Stir into the rest of the milk.

Add one tablespoon flour mixed smooth with a little cold milk. When cooked until flour doesn't taste, add two eggs mixed with little cold milk. Cook a few minutes and strain. When cold add one quart cream. Freeze.

BROWN-BREAD ICE CREAM.

Grate fine a cup of Boston brown bread; soak half an hour in one quart cream, then sweeten and freeze. Before serving add one half cup sherry.

BISQUE.

The yolks of four eggs, one pint of thick cream, one cup of powdered sugar, one teaspoon of vanilla. Whip the cream. Beat the eggs very stiff, and stir lightly into the cream; add the vanilla the last thing. Put it in a mould and pack in ice chopped very fine. Use plenty of salt. Let it stand four or five hours. When ready for use, turn it out of the mould, and sprinkle powdered macaroons over the top.

ALMOND AND ORANGE ICE.

One pint cream, one ounce of sweet almonds (blanched) three eggs, a little orange flower water, a half pound of pulverized sugar, one cup water, three gills of orange juice and the thin rind of an orange. Pound the almonds in a mortar, along with the orange flower water. Put them into a porcelain lined saucepan and add cream and

the yolks of the eggs, well beaten. Place saucepan on fire and allow the contents to simmer gently, stirring constantly until the eggs thicken, when pour out and set aside, and when cold put in a freezer and freeze. Now put the sugar and water into a porcelain-lined sauce pan, add the white of one egg, beaten to a stiff froth, and the orange rind. Place the saucepan on the fire and allow the contents to come to a syrup, then add the orange juice. Let boil up once and strain. Freeze same as almond cream. Pack it in cream mould with almond cream.

BISQUE ICE CREAM.

Break two dozen macaroons in small pieces and dry in oven, then roll fine. Make a mixture of one quart of milk, one egg, one tablespoon cornstarch, one tumbler sugar. Heat the milk, then add cornstarch and cook until there is no taste of cornstarch, then add sugar and the egg. When this is cold add one quart of cream. Freeze and when it begins to stiffen add macaroons. Then turn rapidly. Always stir ice creams slowly at first, then rapidly, when they begin to get stiff.

PEACH ICE CREAM.

Make foundation same as for bisque ice cream. When it begins to freeze stiff add two dozen mellow peaches which have been mashed through a colander and had one half tumbler sugar stirred in them until it is dissolved.

APRICOT CREAM.

One half pint of custard, one pint of cream, and one pint of apricots.

Custard for same: Two eggs, two tablespoons of granulated sugar, one teaspoon of vanilla when cold. Put the milk into a double boiler; when it boils add the beaten eggs and sugar. Stir constantly until thick. Do not let it boil nor curdle. When cold, add the cream and sweetened fruit and freeze.

FROZEN MACAROON PUDDING.

Three pints of cream, one fourth pound of macaroons, the juice of three oranges and grated rind of one, one cup of sugar. Dissolve sugar in orange juice. Roll macaroons fine. If very fresh, put them in the oven a few minutes before rolling; this will harden them. Whip the cream very stiff, stir in macaroons lightly, then add orange juice. Freeze same as ice cream.

TUTTI FRUTTI ICE CREAM.

One quart of cream, three fourths cup sugar. Flavour with two teaspoons of Sicily Madeira wine or maraschino. When partly frozen add about three fourths pound of French candied fruit cut fine. Use a mixture of cherries, plums, apricots, pineapples, pears and citron.

FROZEN CABINET PUDDING.

Two dozen stale lady fingers, one cup of English currants, one pint of cream, one pint of milk, one small tea-cup of sugar, three eggs, and three tablespoons of wine. Put the milk to boil. Beat the eggs and sugar together, and gradually pour the hot milk over them. Return to the boiler and cook two minutes, stirring all the time. Pour the hot custard on the lady fingers, add the currants and set aside to cool. When cool add the wine and the cream, whipped to a froth. Freeze the same as ice cream. When frozen, sprinkle a mould with currants and pack with the frozen mixture.

PEACH MOUSSE.

Put one pint of peaches through a sieve, add one cup of sugar and let them stand two hours (less will do). Soak one eighth box of Nelson's gelatine in one fourth cup of cold water. Whip and drain cream enough to make three pints after draining. Pack a two-quart mould in a freezing mixture, using twice as much salt as usual. Add boiling water enough to dissolve gelatine. Strain it into fruit juice and set in ice water until it begins to thicken. Then add whipped cream, stirring gently until smooth and evenly mixed. Turn it into mould. Lay over it a sheet of soft white paper, press cover down close and seal with a buttered strip of cloth or paper. Add salt and ice to

cover the mould and let stand at least four hours. Coffee and caramel mousses are better if the yolk of an egg be well beaten and added to the hot coffee or caramel syrup before adding the gelatine.

SHERBET FOR PEACH MOUSSE.

Make a syrup by boiling one quart of water and one pint of sugar twenty minutes. Then add one cup of lemon juice and two lumps of sugar that have been rubbed in the rind of the lemon till they are filled with the oil. Flavour with pistachio, and colour a light green. Line the mould with sherbet and freeze very hard. Then fill the mould with peach mousse and freeze four hours at least. When turned from the mould the light green sherbet above the pink mousse is very pretty.

NESSELRODE PUDDING.

One pint of shelled almonds, one and a half pints shelled chestnuts, one quart of cream, yolks of ten eggs, one pint of mixed French candied fruits, one tablespoon of vanilla extract, four tablespoons of wine, one pint of water, one pint of sugar. Boil the chestnuts one half hour, then cut off the skin and mash smooth. Blanch the almonds and chop fine. Boil the sugar and water twenty minutes, then beat the eggs and stir into the syrup. Put the saucepan containing the eggs and syrup into a basin of boiling water, and stir until it thickens. Take off, put into

a basin of cold water and beat ten minutes. Put the chestnuts into the cream and strain through a sieve. Add the candied fruits and the almonds cut fine. Mix this with the cooked mixture. Flavour and freeze.

FROZEN SHERRY PUDDING.

Boil one half cup of rice about one hour or until it is soft, add one cup of milk, the juice from one can of canned cherries, three eggs beaten, then sweeten to taste. Put the whole through colander. Whip one pint of thick cream and mix, stirring gently, with eggs, rice, etc. Freeze as ice cream, adding just before eaten one half can of cherries and one cup of sherry.

BANANA ICE CREAM.

Two quarts rich cream, one quart new milk, three cups sugar, eight bananas, crushed fine with a spoon, one pound blanched almonds, split lengthwise, in four pieces. Freeze as hard as desired.

ROMAN PUNCH.

Take the juice of eight lemons and of five oranges, three pints of sugar and three pints of water; boil and strain; add one wine-glass of rum and two of champagne and the beaten whites of three eggs. Freeze.

PINEAPPLE PUNCH.

Cut the top off a nice large pineapple; scrape out the in-

side; mix with sherry and sugar and add any fruit in season. Put back into pineapple and freeze a few moments. Serve in the pineapple with or without whipped cream.

STRAWBERRY SHERBET.

Mash four quarts strawberries through colander. Add one quart water and three tumblers sugar. Freeze. When it begins to harden add beaten whites of two eggs.

LEMON SHERBET.

One pint water, one pint sugar, juice of five lemons, and the beaten whites of two eggs. Freeze.

LEMON CREAM SHERBET.

One quart milk, one half pint cream, one cup sugar. Freeze. When stiff, add juice of five lemons with one cup sugar dissolved in it. Stir until stiff and creamy.

ORANGE SHERBET.

Juice of six large oranges, and rind of one, juice of one large lemon, one large tablespoon of gelatine, two cups of sugar, one quart of water, four tablespoons of sherry wine. Make a syrup of the sugar and part of the water. Dissolve gelatine in cold water, and mix with syrup, add orange juice, strain, and freeze.

PINEAPPLE SHERBET.

One can of grated pineapple, one lemon, one quart of

water, whites of two eggs. Add sugar enough to make quite sweet. Double this quantity for a gallon.

CHERRY SHERBET.

Melt six cups sugar in water enough to cover it well, strain if necessary, and when cold add juice of six oranges and six lemons, with the grated peel of one lemon and one orange, three glasses sherry wine and two pounds of citron cut in small squares and boiled in sugar and water until tender. Freeze very stiff, and serve with candied cherries and rose geranium leaves on top.

MIXED FRUIT ICE.

The juice of three large oranges, and the juice of three lemons, three bananas and one half can of apricots, rubbed through a sieve; three cups of sugar, boiled fifteen minutes in three cups of water. This should be kept hot and poured on the bananas and apricots to help them through the sieve. Cool and freeze. One cup of cream is a delicious addition, but not necessary. Freeze a trifle harder than Roman punch.

FRUIT SALAD.

Make ready four oranges, three bananas, one quarter pound cherries, one pint of grated pineapple, one half pound grated almonds, one half cup lemon juice, two table-

spoons of liquor, either sherry or Madeira wine. Put these together with powdered sugar between the layers and set on ice for an hour. Serve ice cold with shaved ice on top. Any kind of canned fruit may be used and their liquor substituted for the wine. Serve for dessert or between courses like punch.



Candies.

FRENCH NOUGAT.

Be sure the nuts are fresh and have a generous supply. Brazil nuts, peanuts, hickory nuts and almonds, also some walnuts. Chop them all but not fine enough to make them oily. Strew them as thickly as possible on a shallow tin pan, well greased with sweet butter; mix in with the meats some candied orange and lemon peel and half dozen finely chopped dates. Boil syrup made of two pounds sugar and one cup water till a drop hardens in cold water. Add one tablespoon strained lemon juice and then pour over the nuts. Mark in squares while soft and let cool before taking from pan.

NOUGAT.

Blanch one pound of almonds after they are shelled; cut in pieces; place in moderate oven until hot, but do not let brown. Put half pound fine white sugar over fire in thick sauce pan with one teaspoon lemon juice; stir with wooden spoon until sugar is melted and bubbles begin to show. Throw in almonds and stir gently. Pour out nougat in oiled dish, flattening with half lemon dripped in oil. Work quickly because it hardens fast. Pistachio nuts may be used.

PEANUT CANDY.

One and one half cups New Orleans molasses, one half cup sugar, one tablespoon butter, one dessert spoon vinegar. Boil until crisp when dropped in water. Remove from the fire and stir in one quart peanuts, shelled and skinned. Pour onto buttered tins.

PEANUT CANDY.

Stir two cups of granulated sugar in a sauce pan until it becomes a liquid, stirring constantly so that it does not burn. Pour over a pan of peanuts coarsely chopped and cut into squares.

PINOCHÉ.

Four cups brown sugar, one cup milk, butter size of an egg, two cups chopped walnuts. Boil until quite hard in water, then add walnuts and little vanilla.

BUTTER SCOTCH.

One cup sugar, one cup molasses, one cup butter, one tablespoon vinegar, a pinch of salt.

BUTTER SCOTCH.

Three tablespoons molasses, one tablespoon butter, one tablespoon water, one tablespoon vinegar. Cook until brittle when dropped in cold water. Pour out on tin plate, very thin. This makes a good syrup for peanut or coconut taffy.

BUTTER TAFFY.

One cup of sugar, one half cup of water, one fourth cup of butter, and one tablespoon of vinegar. Boil until brittle in water, pour on buttered tins.

PEPPERMINT CREAM WAFERS.

Two cups granulated sugar, three fourths cup of cold water, one level teaspoon of cream tartar, four drops of peppermint oil. Dissolve cream tartar in the water; then pour over the sugar and mix well. Boil until it hairs. Take from the stove and stir briskly till it creams, then add peppermint. Drop from spoon on marble. Remove from marble as soon as it is hard enough.

WINTERGREEN CREAM WAFERS.

Same as above, but use three drops of wintergreen oil for flavouring.

CHOCOLATE CREAM WAFERS.

Make these the same as above, but just before dropping on marble, add two teaspoons of melted Baker's chocolate, and a few drops of vanilla.

CREAM CANDY.

Three cups of granulated sugar, three fourths of a cup of cold water, one tablespoon of butter, one tablespoon of vanilla. Stir sugar and water together well before putting on the stove, then add butter. Do not stir after placing

on the stove. Boil till it hairs in ice water. Add vanilla and pour on buttered marble to cool. Pull from fifteen to twenty minutes. While pulling, avoid moisture, as one drop of water will cause this entire amount to sugar.

CREAM CANDY.

Three tumblers sugar and one of hot water, butter size of walnut. Mix well before putting on stove—do not stir afterwards. When it brittles in cold water, pour on cold, buttered marble slab. Pull when cool enough to handle. Add one teaspoon vanilla while pulling.

CHOCOLATE CARAMELS.

One large bowl of brown sugar, one half cup of rich cream, one fourth cup of butter, one tablespoon of glucose (molasses will do), one tablespoon of vanilla, four large tablespoons of grated Baker's chocolate. Boil till it forms a hard ball in cold water. Add the vanilla the last thing, and stir in slightly. Pour on a buttered tin. When cool mark in squares.

VANILLA CARAMELS.

Same as above, but omit chocolate and put two tablespoons of glucose.

CHOCOLATE CARAMELS.

One bowl brown or maple sugar, one cup Baker's chocolate cut fine, three tablespoons molasses, one cup water

(cold), one cup cream or milk, one cup ground hickory nuts. Boil until it will harden in water and stir in the nuts just before removing from fire. Spread on buttered tins so it will be an inch thick.

MOLASSES CANDY.

Place one quart of molasses on stove and boil until it will form into a hard ball when dropped in water; then add butter size of an egg and stir well for a few moments. Flavour and pull.

MOLASSES CANDY.

Two cups of granulated sugar, one cup of molasses, three fourths of a cup of water, one fourth of a cup of butter, one teaspoon of lemon extract. Boil sugar and water together till it forms a hard ball in cold water. Then add molasses and butter and boil the whole till it is brittle in water. Take from the stove and add a quarter of a teaspoon of soda (dry), stir till it froths, lastly add flavouring. Pour on buttered marble. When cool pull.

MOLASSES CANDY.

One quart best molasses, one cup white sugar, one tablespoon butter, one cup milk. Boil on a slow fire until it hardens in water and when removed stir in one tablespoon of vanilla and one teaspoon lemon extract. Pour on marble and pull.

FUDGES.

Two cups sugar, one cup milk, one half cup water, butter size of hickory nut, one square Baker's chocolate and when almost done vanilla. Boil to a soft ball in water. Then allow to become nearly cold. Beat and put on plates and cut in squares. If desired chopped walnuts or desiccated cocoanut may be put in before beginning to beat.

MAPLE FUDGES.

Three cups maple syrup. After it is boiled down thick add one cup brown sugar, one cup milk and cream, butter size of an egg. Boil until particles hold together when dropped in water. Pour into ungreased pans to cool. When quite cool stir briskly with silver or wooden spoon, until the maple begins to grow hard and sugar. Let stand fifteen minutes; then cut in squares. Cocoanut, or chopped walnuts may be added before pouring into pans.

MEXICAN ALMOND CHEESE.

To one pound almonds add one and one half pounds sugar, the yolks of eight eggs and six common sized tins of milk. Put the milk on to boil and when well cooked remove from the fire and put it where the cream can rise undisturbed. Take off all the cream and stir the sugar into the milk. When well dissolved strain through a fine sieve. Put in the yolks then, having beaten them

well, then put on the fire. The almonds, pounded to a powder, must be added, stirring constantly, as soon as the milk and egg mixture begin to boil. Flavour with a little ground cinnamon. When the bottom of the pan can be seen as it is stirred the almond cheese is sufficiently cooked. Remove from the fire and while still in the vessel cut into squares or diamonds.

ORANGE FLOWER CANDY.

Beat in three quarters of a pint, or rather more, of water, about the fourth part of the white of an egg and pour it on two pounds of the best loaf sugar. When it has stood a little time, place it over a very clear fire, and let it boil for a few minutes, then set it on one side, until the scum has subsided; clear it off and boil the sugar till it is very thick, then strew in by degrees three ounces of the petals of the orange blossom, weighed after they are cut from the stems. Continue to stir the candy until it rises in one white mass in the pan, then pour it into small paper cases or onto dishes. Do not touch until cool. If it sugars, it must be reboiled. If care is taken in taking off the fire and pouring out quickly it should not go into a powder.

CRYSTALLIZED VIOLETS.

Take large fresh blue violets, double if possible. Boil them a short time in water, then take out with a skim-

mer and drain carefully. To a pound and a half of flowers allow two pounds and a half of sugar. Make a syrup of the sugar with a teacup of water. Put in the violets and boil ten minutes, watching closely lest they become discoloured. Take them from the syrup and drain in a sieve. To one pound of loaf sugar put a half teacup of water, boil over a moderate fire, and skim it. Put in the violets and stir until the sugar granulates, then take them up and dry in a warm oven.



Preserves.

* GREEN GRAPE JELLY.

Take full sized unripe grapes with no tinge of red; stew in a little water till quite tender (an oil stove serves best, for the heat is more even). Let stand till the next day before squeezing and it will jell better. Press out the juice gently and to each pint of liquor add one full pound of granulated sugar. Boil twenty minutes on oil stove and pour into glasses which have been boiling for six minutes. After the jelly has cooled and hardened somewhat, cover with rounds of paper dipped in alcohol and paste a large round of paper over the top of the glass, using flour paste and making it fit closely around the sides.

GUAVA JELLY.

Wash the guavas (not too ripe), remove the blossom end and cut in small pieces, but do not pare nor core. Cover with cold water and cook gently until soft. Keep them covered, and turn the kettle often, but do not stir nor mash the guavas. When they are very soft and the liquor is deep colored turn them into a clean cheese-cloth jelly-bag and hang it up to drip all night. In the morning boil the liquor ten minutes, then strain through still

finer cheese-cloth, and measure it. Allow one half pounds sugar to one pint of juice. Boil the juice alone until it begins to thicken on the edge of the pan, then add the sugar and cook five minutes longer or until it jellies, then skim and turn into glasses. Quite unlike the ancient gummy article to be bought in the north.

JAPANESE QUINCE JELLY.

Pick the Japanese quinces from the bushes as soon as they will come off readily. Quarter and remove all the seeds, but not the cores. The skin must be left on also. Put into a preserving kettle and a little more than cover with water. Boil until perfectly soft, then strain through cheese-cloth. Do not squeeze at all but let the juice drain and the jelly will be a beautiful amber colour and clear. Take equal parts of sugar and juice and boil together from fifteen to twenty minutes. Strain into tumblers and cover.

CONSERVE OF ROSES.

Gather the petals from full-blown but not withered roses. Be sure that they have not been treated with any insect destroyer. Sort and shake them carefully to remove insects; weigh them and place in a vessel an equal weight of sugar; add only water enough to moisten; set the vessel in the sun until the sugar is dissolved, then place over a slow fire. As soon as the syrup boils add

the leaves; stir gently for ten minutes; then remove from the fire. When cold pack into jars. The air should be utterly excluded.

SPICED GREEN GOOSEBERRIES.

Five pounds gooseberries, four pounds brown sugar, one pint vinegar, two tablespoons ground cloves, two tablespoons cinnamon. Boil down thick.

PRESERVED PEARS.

To three pounds pears take two pints water, two pounds sugar, let sugar and water come to boil, peel pears but keep whole, drop in boiling syrup and boil till tender and clear—about two hours. Put in jars and cover immediately.

PEAR JELLY.

Take the pear peelings and boil in just enough water to cover, drain in jelly bag. To three cups juice take two cups sugar, boil juice fifteen to thirty minutes before adding sugar, heat sugar in oven, add and boil till it jellies.

ORANGE MARMALADE.

Cut oranges very thin, removing the seed. To every pound of fruit add three pints of water. Let it stand twenty-four hours, then boil until peel is tender. Let it stand twenty-four hours, then to every pound add one and one half pounds sugar and boil until syrup jellies.

STRAWBERRY PRESERVES.

One and one fourth pounds of sugar to one pound of strawberries. Put the sugar over strawberries and let stand a few hours. Cook until the juice jellies. Tumbler while hot.

RASPBERRY JAM.

One pound of sugar to one pound raspberries. Put sugar over berries and let stand a few hours. Cook until juice jellies.

WATERMELON PICKLE.

Remove green part, then cut the melon rind into inch square pieces and leave in water over night. Put on in cold water and cook until it can be easily pierced with a silver fork. Drain. Make a syrup of three pints vinegar, one pint of water, seven pounds of sugar, one tablespoon each of cinnamon, allspice, mace and cloves. Put watermelon in syrup and cook well.

SWEET TOMATO PICKLE.

One peck green tomatoes, six large onions sliced. Sprinkle with one cup salt and let stand over night. Drain in morning. Add two quarts water and one quart vinegar, boil fifteen minutes and drain. Add two pounds sugar, two quarts of vinegar, two tablespoons each of cloves, allspice, ginger, mustard, cinnamon, and one teaspoon cayenne pepper. Boil fifteen minutes.

Beverages.

CHOCOLATE.

One and one fourth squares Baker's chocolate, two generous tablespoons sugar, two of hot water, a pinch of salt. Dissolve on the stove, then add, slowly, one pint boiling water and one teaspoon cornstarch dissolved in cold water. Cook five minutes. When ready to serve add one pint boiling milk. Put one teaspoon unsweetened whipped cream into each cup.

CHOCOLATE.

One cake Baker's chocolate, the weight of it in sugar, one pint of water, four pints of milk, four teaspoons of powdered arrow root, and four pinches of salt. Put chocolate, sugar and water together and boil five minutes. Then add milk and salt and let come to a boil. Then add arrow root, salt and four teaspoons of vanilla. Take from stove and add the yolks of four eggs. Serve with whipped cream. Sufficient for twenty-five people.

CHOCOLATE (VERY SIMPLE).

Dissolve three squares Baker's chocolate in a little hot water, then put it into a quart of milk and let boil for

three or four minutes. Sweeten to taste, let come to a boil and serve with whipped cream.

CIDER PUNCH.

Champagne cider one quart, cognac one liquor glass, sherry one glass, maraschino one half glass, crushed rock candy one dessertspoon, peel of half a lemon, the other half nicely sliced; one sprig of borage. Mix well. Set in a dish containing salted ice and in two hours it will be ready to drink.

BLACKBERRY CORDIAL.

Four quarts of blackberry juice, two pounds of loaf sugar, one ounce of grated nutmeg, one ounce of cinnamon, one ounce of cloves, one ounce of allspice, one quart of good brandy. One half bushel blackberries will make about four quarts of juice. Set them on the stove in a porcelain kettle, watching that they do not burn, stirring often with a wooden spoon until well heated through, then strain. Cook the juice, sugar and spice a short time. It ought not need skimming as this removes the spice. When it has boiled cool, add the brandy and bottle. It will keep any number of years.

RASPBERRY VINEGAR.

Pour over two quarts of raspberries (black or red), one quart of white wine vinegar. Strain off each day, replenishing by the same quantity of fresh berries. Do this for

three or four days. Then put the vinegar into a stone jar with a close fitting cover; add two pounds sugar and set in a kettle of water to boil—this will take twenty or thirty minues. Bottle and cork.

RASPBERRY SHRUB.

Place sixteen quarts of raspberries in a dish containing one pint of vinegar and let remain over night; then squeeze, and to each quart of juice add one quart of sugar. Boil until clear and bottle.

MILK LEMONADE.

Dissolve six ounces of loaf sugar in one pint boiling water and add one fourth pint lemon juice with the same quantity of sherry; then add three fourths of a pint of cold milk, stir all well together, and pass through a jelly-bag till clear.

MEXICAN PINEAPPLEADE.

Beat, grate, or grind pineapple very fine; run through a sieve; add sugar to taste and thin with water till it can be drunk; let it stand a while before adding ice. When chilled it is ready to drink.

HORCHATA (MEXICAN).

Beat muskmelon seed till a paste, then strain and add sugar, lemon juice, cinnamon and ice. When thin enough, it is ready to drink.

BADMINTON.

Boil half a pound of loaf sugar with one pint water, add the rind of five lemons and let it stand one hour; remove the rinds and add the strained juice of four lemons. Put a block of clear ice in the bowl; remove the rinds; add one bottle apollinaris water, or the same amount of soda-water; pour in claret to taste, adding white sugar syrup or loaf sugar if too acid. Pour over block of ice. Peel one lemon into handsome slices and add, with half a cucumber cut lengthwise. Just before serving a tablespoon of brandy may be added.

MINT JULEP.

Strip the tender leaves of spear-mint into a tumbler and add to them as much brandy or other spirit as you wish to drink. Put pounded ice into a second tumbler; pour this on the mint and brandy and continue to pour from one glass to the other until the mint flavour has been well extracted. Now place the glass in a larger one containing pounded ice; it will be covered with frost work when taken out. Add sugar according to taste.

CURRANT WINE.

Gather the currants, when dry; extract the juice, either by mashing and pressing the fruit, or putting it in a jar placed in boiling water; strain the juice and for every gal-

lon allow one gallon of water and three pounds of sugar. Dissolve the sugar in the water and take off the scum; let it cool, add it to the currant-juice and put the mixture in a keg, but do not close it tightly till it has ceased fermenting, which will not be under a week. In three or four weeks it may be bottled. The white of an egg beaten, mixed with a teaspoon cream tartar stirred in, will clear it beautifully.



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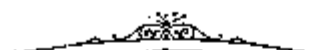
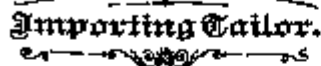
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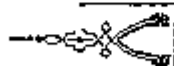
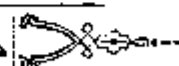
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