

THE
COOK'S ORACLE.

224

RECEIPTS.

TRIED, TESTED, PROVED,

ISSUED BY THE LADIES OF THE
CONGREGATIONAL CHURCH.

BRANFORD:

PRINTED AT THE EXPOSITOR STEAM PRINTING HOUSE

1880.

SIGN GOLDEN TEA - POT !

—:—

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MANUFACTURER

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RELISH.

We may live without poetry, music or art,
We may live without conscience, and live without
heart,
We may live without friends; we may live without
books,
But civilized man cannot live without cooks.
He may live without books, what is knowledge but
grieving?
He may live without hope, what is hope but deceiving?
He may live without love, what is passion but pining?
But where is the man that can live without DINING?

OWEN MEREDITH.

SOUP, MEAT, FISH. VEGETABLES.

—o—

SOUP.

TURKEY SOUP.

Take the carcass of the turkey, leaving what dressing adheres to the bones, add 3 quarts of water, boil down to 2. Then strain carefully, while hot, leaving the soup to cool over night. When cold skim off the fat. While warming for the table add 1 teaspoon cinnamon, 1-2 ground cloves and allspice, each, $\frac{1}{4}$ mace and sufficient browned flour to thicken a little. Just before serving add a sliced lemon, and a hard boiled egg cut in small pieces.

BLACK BEAN SOUP.

Boil a shank of beef several hours. Then strain off the liquor. Put a-soak over night 1 pint of black beans, in water enough to cover. In the morning boil until soft. Rub them through a colander and add them to the stock. Place on the stove to boil. Put in one teaspoon ground cinnamon, $\frac{1}{4}$ teaspoon cloves and allspice each, pepper and salt to taste, 2 to-

matoes (or $\frac{1}{2}$ cup canned tomatoes.) Have ready some force meat balls, made of the beef chopped fine, salt, pepper and egg, made into small balls, and fried in butter; also some bread toasted, cut in squares and fried in butter. Boil 4 eggs hard, slice them and add 1 lemon sliced. Place in the tureen, and pour over the hot soup just before serving.

SPLIT PEA SOUP.

Four pounds of meat, 1 pound of split peas, 4 quarts water. Boil together for three or four hours, adding more water, if necessary. Strain for the table, and season with pepper and salt.

BEEF SOUP.

To a joint bone of beef add from 2 to 3 quarts of cold water. Boil slowly, and skim often. Boil three hours. Add 1-2 cup rice, 1 good sized potatoe, 1 small onion. Chop 1-2 cup meat and add with the vegetables, boil half an hour.

DUMPLINGS FOR SOUP.

One pint of flour, 1 teaspoon baking powder, 1 egg, butter the size of a butternut, salt, milk enough to mix stiff. Drop from a spoon and boil twenty minutes after the rest has boiled ten minutes.

VEAL LOAF.

Three and 1-2 lbs. raw veal chopped fine, 2 slices salt pork chopped fine, 6 crackers pound-

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ed fine, 2 eggs, butter size of an egg, 1 table-spoon salt, 1 teaspoon pepper, 1 teapoon sage (heaped.) Knead thoroughly into the form of a loaf. Put bits of butter on the outside and grate dry bread over it. Baste with water, and bake two hours.

CHICKEN GELATINE.

Take 1 chicken and boil it in a small quantity of water until the meat will come off the bones easily. Then take it up and strain the liquor. Put the liquor back in a clean kettle with 1-3 of a package of gelatine. After it is all dissolved put in the meat, not chopped, just let it boil up. Season with salt and very little pepper and turn it into a mold or vegetable dish to cool. When cold slice with a sharp knife.

CHICKEN LOAF, OR PRESSED CHICKEN.

Take two chickens, boil them in a little water as possible until the meat will drop from the bones, cut it with a knife and fork, then put it back into the kettle adding plenty of butter, pepper and salt; heat it thororoughly, slice a hard boiled egg, and place in the bottom of a dish; pour it in hot, place a weight upon it, and put away to cool. It will come out in a form.

CHICKEN PIE.

Joint the chicken, put in a kettle, cover with water and let boil until tender. Then

with these Receipts.

cut them in small pieces, removing the bones. Line a dish with pastry made of 6 cups of flour, 1 of lard, 1 of water, 1-2 teaspoon of salt. Sprinkle some flour over the crust on the bottom of the dish. Sprinkle salt, pepper and more flour over the top, also bits of butter. Pour as much gravy as necessary over the whole, then spread on the remainder of the crust. Put bits of butter over the top and bake half an hour.

CHICKEN SALAD.

Two common sized fowls, 1 teacup sweet oil, (melted butter if preferred,) 1-2 a jar of French mustard, yolks of 10 hard boiled eggs, 1-2 pint vinegar, 1 teaspoon cayenne pepper, 8 heads of celery cut fine, 1 teaspoon salt. First boil the fowls and put in salt enough to make $\frac{1}{2}$ palatable, when perfectly cold cut meat from bones in pieces 1-4 inch square (do not use a chopping knife for celery or chicken) mix celery and chicken, set away. Mash the eggs to a paste with the oil, add yolks of 2 raw eggs well beaten, vinegar, salt, mustard, pepper, mix all thoroughly. The dressing must not be poured over the chicken until an hour before use, at the last, add whites of two eggs well beaten. A little sweet cream improves paste.

LOBSTER SALAD.

Yolk of 1 hard-boiled egg, cold and rubbed fine, yolk 1 egg raw, $\frac{1}{2}$ teaspoon mustard, rub thoroughly together with half a teaspoon vine-

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gar and a little salt. Add oil gradually. If it thickens too much, a little more vinegar, add salt and pepper to the lobster.

CABBAGE SALAD.

Chop 1 cabbage head fine, make a dressing of 3-4 cup vinegar, butter size of a large walnut, 3-4 cup milk or cream, 2 teaspoons mustard, 2 eggs beaten. Put vinegar and butter on the stove, when melted, have ready the other ingredients beaten together, which add and put on the stove until a smooth paste. Pour over the cabbage hot.

MACARONI AND OYSTERS.

Boil macaroni in salt water, after which drain through a colander. Take a deep earthen dish or tin. Put in alternate layers of macaroni and oysters. Sprinkle the layers of macaroni with grated cheese, bake until brown. Delicious as a side dish at dinner.

TO PICKLE OYSTERS.

Wash four dozen of the largest oysters you can get, in their own liquor, wipe them dry, strain the liquor off, adding to it a dessert spoonful of pepper, two blades of mace, a tablespoon of salt (if the liquor is not very salt) seven spoons of vinegar. Simmer the oysters a few minutes in the liquor, then put them in the jar or tureen. Boil the pickle up, skim it, and when cold pour over the oysters, cover close when perfectly cold.

with these Receipts.

PREPARED BEEF.

Three lbs raw lean beef chopped fine, 1 slice of bread crumbed, 1 egg, 1 cup of milk. Season and bake 3 hours slowly. Have your meat chopped at the market. Serve cold.

LAMB CHOPS.

Take a lamb chop, pounded, dip in a preparation of egg, a little parsley and salt. Then roll in powdered crackers and fry same as oysters, only keep well covered while cooking. and you will find it good.

VEAL CUTLETS.

Dip in beaten egg when you have sprinkled a little pepper and salt over them, then roll in cracker crumbs and fry in hot dripping or lard. If you use butter or dripping add a little boiling water to the gravy, and thicken with browned flour, and pour over the meat. Send to the table hot.

COOKING SWEET BREAD.

Parboil a sweet bread about ten minutes, then split each piece and season with pepper and salt. Dip into beaten egg, dredge a little flour over it, and fry very slowly in butter and lard from fifteen to twenty minutes.

SAUSAGE.

To 50 lbs. of meat 1 lb. of salt, 4 oz. of pepper, 4 oz. of sage.

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SCALLOPED FISH.

Boil a halibut or fresh cod. Then 3 lbs. of cold boiled fish, 1-2 lb. butter. 2 oz. flour, 1½ pint of milk, 1 teaspoon salt, 1 teaspoon pepper, 1-4 nutmeg, yolks 4 eggs. Pick up the fish, scald 1 pint of milk, add flour made smooth with the rest of the milk. Cook until it thickens like boiled custard. Take from the fire and add beaten yolks of eggs, salt, pepper and nutmeg. Bake in a buttered dish ¾ of an hour, first a layer of dressing, then fish and so on till the dish is full. Cover the top with cracker crumbs rolled fine. Do not have the oven too hot. One half this quantity sufficient for an ordinary family.

SCALLOPED OYSTERS.

Sprinkle a buttered dish with bread or cracker crumbs, then put in a layer of oysters, some bits of butter, a little pepper and salt, and so on until the dish is full, leaving the crumbs and butter on top. Pour over a little milk and the liquor from the oysters. Bake until a light brown.

FRIED OYSTERS.

Select the largest, lay them on a cloth to drain, dip them in beaten egg, and then in cracker or bread crumbs, fry in equal parts of butter and lard until they are brown. They are very good dipped in corn meal instead of crumbs.

with these Receipts.

OYSTER STEW.

Pour a quart of cold water over a quart of oysters and strain through a colander. Pour the liquor in a pan and put on the stove. When it comes to a boil skim carefully. Add a quart of milk to this liquor, and pepper and salt to taste and let boil thoroughly. Then Put in the oysters with 1-2 cup of butter. When this boils up take from the fire and serve immediately.

OYSTER SHORTCAKE.

Sift with 1 quart of flour 2 teaspoons baking powder, work into the flour a tablespoonful of butter, add a little salt, enough sweet milk to moisten it well, roll about an inch thick and bake on tin plates quickly. While baking take 1 qt. of oysters and 1-2 cup of water and put on the stove, then take half cup of milk and butter each; mix with a tablespoon of flour, add a little salt and pepper, mix all together and boil quickly. When the cakes are done, split them open and spread the oysters between the pieces and some on top. Put the oysters that are left in a gravy dish and replenish when needed.

CODFISH CAKES.

Take off the skin and soak in cold water an hour, then in warm water all night. In the morning boil potatoes, pick the fish fine, press it dry and mix with the hot potatoes, Pro-

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portion as follows : 1 cup fish, 2 of potatoes, little butter. Fry in a little lard, some time.

BAKED BEANS.

Examine and wash 1 quart of beans, cover with water, place over the fire and let them boil up once. Then pour off the water, and add fresh water, and let them come to a boil again. Then pour off and add fresh water with a pound of salt pork, and let them cook half an hour. Then skim them out, and put in the bean pot with 1 tablespoon of salt, and 2 of molasses, and cover with boiling water, and bake seven or eight hours. Do not cook them dry.

SARATOGA POTATOES.

Pare and slice thin raw potatoes, let them stand in cold water several hours, add a small piece of alum to make them brittle ; if in summer use ice water. Cut the slices lengthwise of the potato. Have ready a kettle with boiling drippings or lard, drain the potatoes in a colander, and then dry with a towel, drop into the fat and fry a light brown, take them out with a skimmer, and lay them in a dry colander, placed in a pan, and set in an open oven. There should not be any more potatoes put in at a time than will fry brown and not stick together. When you take them up, dredge a little salt over them. Stir with a skimmer while cooking.

with these Receipts.

BOSTON BAKED POTATOES.

Take a baking dish, pare your potatoes and slice thin, put in your dish a layer of potatoes and sprinkle with salt, pepper and a little butter, then another layer of potatoes, &c., until your dish is nearly full, Then fill with milk or cream. Bake one hour and a half.

WARMED POTATOES.

Slice cold potatoes thin, put them in a spider with milk, butter, pepper and salt which are already heated. Let simmer slowly, with a cover on until thoroughly warm. Stirring but little.

STEWED POTATOES.

Chop or cut fine cold boiled potatoes. Put in a spider some butter, then the potatoes, and a little salt ; add a little water, cover and let warm gradually, but thoroughly; have a table-spoon of flour wet with 2-3 cup sweet milk, pour over, stirring well, let it just boil, and serve at once.

MEAT SAUCES.

—o—

MINT SAUCE.

Chop fine 1-2 a cup of mint, and add it to 1 cup of vinegar and 1 spoonful of sugar.

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FRESH FISH DRESSING.

One teaspoon mustard, yolk of 1 egg, 1-2 cup milk, 1-2 cup vinegar, salt and pepper, and a little butter. Cook all together.

DRAWN BUTTER.

Beat 1 cup of butter and 2 spoons of flour to a cream, and pour over this 1 pint of boiling water. Set on the fire and let come to a boil, but *do not boil*. Serve immediately.

SANDWICH DRESSING.

In a basin placed over the teakettle, put 1 tablespoon of butter, 1-2 teacup of cream, 1-4 teaspoon pepper and mustard, each. When these ingredients are hot, add 1 tablespoon of vinegar. Let boil about five minutes, stirring constantly. Pour over the ham while warm, and stir briskly. Sufficient for one pint chopped meat.

SALAD DRESSING.

Two eggs, 1 tablespoon mustard, 3 table-
spoons melted butter, 3 tablespoons sweet
cream, 1 teaspoon pepper, 1 of salt, 1 of sugar,
1-2 cup of vinegar. Boil five minutes, stirring
all the time.

DRESSING FOR CHICKEN SALAD.

Put the uncooked yolks of 2 eggs in a *cold*

with these Receipts.

bowl, beat with a silver fork, then add 4 salt spoons of salt and 2 salt spoons of mustard; work this well before adding the oil, then mix a little good oil, which must be poured in very slowly (a few drops at a time), at first alternated occasionally with a few drops of vinegar. In proportion as the oil is used, the sauce should thicken. When it begins to have the appearance of jelly, alternate a few drops of lemon juice with the oil. When the egg has absorbed 2 gills of oil, finish the sauce by adding a very little pinch of cayenne pepper and 3 teaspoons good vinegar. Taste to see that the seasoning is sufficient. One secret of success is having the dish and oil perfectly cold.

BREAKFAST & TEA DISHES.

HINTS.

For success in making bread, good flour and good yeast are indispensable. Also thorough kneading.

When making gems never let the batter stand. Always have the irons ready by heating them hot on the top of the stove; place in a quick oven as soon as filled.

GOOD YEAST.

Put a single handful of hops in 2 quarts of water; when sufficiently boiled strain the

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liquor on 1 cup of grated Rose potatoes, 1-2 cup salt, 1-2 cup white sugar, and add water until there is 2 quarts. Then boil slowly fifteen minutes, cool and add 1 pint yeast. Place in jugs when light. Use 1 cup for 4 loaves of bread.

MILK YEAST BREAD.

The morning before you wish to bake take 1-2 cup Indian meal, turn boiling water on it so it will settle even on top of the cup; let this stand in a warm place until next morning. Then take a pitcher, put in 1 pint of milk, 1 teaspoon of soda, 1 teaspoon sugar, 1-2 teaspoon ginger, then pour hot water in until sufficiently warm; then stir in flour to make it stiff; then add the meal; stir briskly, and place in warm water. If kept warm, it will rise in two hours. When light take a pan with flour, make a hole in the centre, pour in the yeast, and add 1 pint of boiling water cooled with some milk until luke-warm. Mix in the flour, but not very stiff; let rise again, mix into loaves; rise again and bake.

HOP YEAST BREAD.

Boil 8 good sized potatoes, at noon; mash; pour over the potatoes the water in which they were boiled; stir in 2 or 3 tablespoons flour; when cool enough, add 1-2 cup good yeast; at night add 1 quart or more of luke-warm water, and put to sponge; mix in the morning, and let rise; then mould and put in tins when light. Bake in good oven.

with these Receipts.

BOSTON BROWN BREAD.

Three cups of Indian meal, 3 cups rye meal, 1 of molasses—scant ; 1 quart of water, 1 teaspoon of soda, 1 teaspoon of salt. Bake in a covered dish, 3 hours or more.

CORN BREAD.

Two cups buttermilk, 2 cups Indian meal, 2 of canaille, 1 cup molasses, 1 teaspoon soda, and 1 of salt. Steam 2 hours.

BROWN BREAD.

Two cups sour milk, 1-2 cup molasses, 1 of Indian meal, 2 of Graham flour, 2 teaspoons soda ; salt. Boil 4 hours.

GRAHAM BREAD—NO. I.

Two cups sour milk, 1-2 cup molasses, 3 of Graham flour, 1-2 of white flour, 2 small teaspoons soda. Bake in a moderate oven 1-2 hour.

GRAHAM BREAD—NO. II.

One cup sugar, 4 of Graham flour, 1 of white flour, 2 teaspoons cream tartar, 1 of soda, 1 of salt, 1 pint sweet milk. Stir well.

INDIAN BREAD.

One cup molasses, 1 of buttermilk, 1 of Graham flour, 1 of bread sponge, 1 teaspoon soda,

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little salt. Add corn meal until sufficiently stiff. Put in a long tin to rise.

BUFFALO BROWN BREAD.

One pint Indian meal ; put boiling water on it, and stir fast ; 2 tablespoons sugar, 2 of molasses. Mix the meal, sugar and molasses well together, then add a cup of milk, and thicken with flour. When cold add one pint of bread sponge. Let rise like bread.

PARKER HOUSE ROLLS.

One and a-half quarts flour ; rub into it 1 large tablespoon of lard. Boil one pint milk ; when cold add half a cup of yeast, and 1-2 cup sugar. Make a hole in the flour and pour the liquid in. Let stand over night ; in the morning knead. Let rise until noon, knead again. Then knead, roll thin, cut with a large goblet, and turn outer edges together. Place in the tins and let stand 1-2 hour before baking.

BREAKFAST ROLLS.

Boil one pint new milk, with a piece of butter size of an egg ; then stir in flour enough to make a batter, and when about milk warm put in a little yeast. Let stand until evening, then mould very soft. In the morning dissolve 1 teaspoon saleratus in a little water. Cut in narrow strips, and let rise a little. They must be soft.

with these Receipts.

FRENCH RUSKS.

One bowl of dough, butter size of an egg, 3 eggs, 1 teaspoon soda, 1-2 cup sugar, and a few currants. Mix with flour. After it gets light mix again, and make in biscuit form. Let rise once more and bake. While warm rub over the top with the white of an egg with a little powdered sugar beaten in.

RAISED BISCUIT.

Four cups of milk, 1 cup lard. Scald the lard with half the milk. Scald the flour with this, and pour in the rest of the milk to cool it. Add 1-2 a cup of yeast, 1 egg, 1 tablespoon of sugar, and a pinch of salt. Let them get very light. Knead and set away to rise. Several times kneading will improve them greatly.

BAKING POWDER BISCUIT.

Six cups flour, 4 teaspoons baking powder rubbed in 5 cups flour (reserve one cup for finishing); after which rub in 1-2 cup butter, 1-4 teaspoon salt. Wet with 3 teacups sweet milk. Bake immediately in a quick oven 20 minutes.

TEA BISCUIT.

One quart flour, 2 teaspoons cream tartar, 1 of soda. Sift all together, add 1-2 cup melted butter. Wet with milk. Mix soft as possible. Bake in a quick oven.

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JOHNNY CAKE.

One cup Indian meal, 1 of flour, 2 table-
spoons sugar, 1 egg, 2 tablespoons melted but-
ter, 1 teaspoon Royal baking powder, a little
salt. Sift the baking powder in the flour. Put
all together, and stir in enough sweet milk to
make a thin batter. Nice baked in gem irons.

GRAHAM GEMS—NO. I.

Two cups Graham flour, 1 cup white flour, 1
egg, 1-2 teacup molasses, 2 cups buttermilk, 1
good-sized teaspoon soda.

GRAHAM GEMS—NO. II.

One pint Graham flour, 2 teaspoons baking
powder, 1 teaspoon salt, 1 tablespoon sugar,
well mixed with the flour. Wet with milk or
water to the consistency of batter ; beat thor-
oughly as you wet it.

GRAHAM GEMS—NO. III.

A heaping tea-saucer of Graham flour, 1-2
teacup of white flour ; mix with sweet milk or
water until somewhat thicker than griddle
cake batter. Pinch of salt. Bake 25 minutes.

PUFFS.

Three eggs, 3 cups milk, 3 cups flour, a lit-
tle butter. Gem irons hot. Quick oven.
Makes 2 pans full.

with these Receipts.

WHEAT MUFFINS.

One quart sifted flour, 1 teaspoon soda, 2 teaspoons cream tartar, or 3 of baking powder, 2 eggs, 1 pint of milk ; butter size of an egg ; salt. Tablespoon sugar if preferred. Bake in muffin rings or gem pans.

CORN MEAL MUFFINS.

Two cups yellow corn meal. 1 cup flour, 1-2 cup sugar, 1-2 cup butter or lard, 1 egg, 2 teaspoons baking powder ; little salt. Beat all together, then add 1 1-2 cup milk or water. Bake in muffin rings, either in a very hot oven or on the pancake griddle ; turning the rings over if baked on the griddle.

BELL FRITTERS.

One pint water, lump of butter size of an egg ; while boiling sift in 1 pint of flour ; let it cool. Then add 5 eggs, 1 at a time. Drop into boiling lard 1 tablespoon at a time. Serve hot with maple syrup.

OAT MEAL MUSH—NO. I.

One cup oat meal to 1 quart cold water ; little salt. Place in a farina kettle ; after it is swelled stir occasionally. Let cook three or four hours. If not relished cold, warm it by steaming as needed

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OAT MEAL MUSH—NO. II.

One teacup cold water, 3 tablespoons oat meal. Put in a farina kettle (a closely covered tin pail placed in kettle answers), and let boil 20 minutes without stirring. Then add a small spoon of salt with 1-2 cup milk. Stir this well in ; let boil 10 or 15 minutes longer.

BUCKWHEAT CAKES.

Mix 1 quart of buckwheat, 1-2 pint of Indian meal, and a teaspoon of salt. Make a hole in the centre and pour in two tablespoons of good yeast. Then gradually stir in tepid water until you make a moderately thick batter. Let it rise over night, then bake. Do not allow the batter to freeze. Should it by standing over night become sour, dissolve a little saleratus in 1-2 cup of warm water, and stir into the batter. Let it stand fifteen minutes, and then bake.

WHEAT PANCAKES.

One pint buttermilk, 1 egg, 1-2 cup sour cream or a bit of butter, 1 teaspoon soda, salt, flour to make a thin batter. If sweet milk is used, substitute baking powder, mixing it in the flour.

RAISED WAFFLES.

One quart milk, 4 eggs, 1 teacup butter, salt, 1-2 teaspoon soda, 2 teaspoons soft yeast;

with these Receipts.

make in the morning and bake for tea. Bake in a waffle iron ; spread with butter and powdered sugar, and send to the table hot.

WAFFLES.

To 1 cup sour milk, 1 egg, 2 tablespoons melted butter, a little salt, 1-2 teaspoon soda. Flour to make a batter as for pancakes.

BAKED EGGS.

Break 6 or 7 eggs into a buttered dish, taking care that each is whole, and does not encroach upon the others so much as to mix or disturb the yolks. Sprinkle with pepper and salt, and put a bit of butter on each. Put into an oven and bake until the whites are set. This is far superior to fried eggs, and very nice for breakfast served on toast or alone.

OMELETTE.

To 4 eggs take 8 tablespoons of milk, 1 teaspoon flour. Beat yolks and whites separately. Add to the yolks the flour and milk; then whites. Turn into a hot buttered spider, and let brown ; then cut in the middle and put upper sides together; or, have a pan hot, greased with a little butter, and bake in a quick oven.

OMELETTE FOR TWO.

Three cream crackers rolled, 2 eggs, 1-2 cup sweet milk, little salt. Fry in 1 tablespoon melted butter.

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FRENCH TOAST.

Two eggs, 1 tablespoon white sugar, 1-3 cup cream or milk. Dip in this the slices of bread cut thin and fry in hot butter.

GERMAN TOAST.

To 1 egg well beaten add 1 cup sweet milk and a little salt. Cut stale bread into slices, when thoroughly moistened put into a pan with hot butter and fry until a light brown.

SIMPLE FRIED BREAD.

Dip slices of bread in a batter of flour and milk, then fry in hot butter or lard.

BUTTERED TOAST—SUPERIOR.

Beat to a froth 1 cup butter and 3 tablespoons flour ; pour over this 1 1-2 pint boiling water. Put over a kettle of boiling water and boil 10 minutes. Toast slices of bread half an inch thick, and dip into this. Serve very hot.

CAKE.

FROSTING FOR CAKE—NO. I.

One cup frosting sugar, 2 tablespoons of water boiled together ; take it off the stove and stir in the white of one egg beaten to a

with these Receipts.

stiff froth ; stir it all together well ; then frost your cake with it while warm, and no frosting can be nicer.

FROSTING FOR CAKE—NO. II.

Allow sixteen tablespoons of pulverized sugar for each egg. Take part of the sugar at first and sprinkle over the eggs ; beat them for half an hour, gradually stirring in the rest of the sugar ; then flavor. A little lemon juice whitens icing. Strawberry juice or cranberry syrup gives a pretty pink shade. It may be colored yellow by using some of yolk of an egg, or by putting the grated peel of a lemon or orange in a thin muslin bag and squeezing it hard into the egg and sugar.

ALMOND ICING.

Blanch 1 pound sweet almonds by pouring boiling water over them and stripping off the skins. When dry, pound them to a paste, a few at a time, in a wedgewood mortar, moistening it with rose water as you go on. When beaten fine and smooth, beat gradually into an icing of four eggs and one pound powdered sugar, prepared according to receipt No. 2.

CHOCOLATE ICING.

One pound powdered sugar, just enough water to moisten it all, 1-2 cake chocolate grated ; whites of 3 eggs, beaten not to a very stiff froth. Put all together and set it in a dish over boiling water for about five minutes.

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ORANGE CAKE. .

Two cups sugar, 2 cups flour, one-half cup water, one teaspoon cream tartar, 1-2 teaspoon soda, or 3 large teaspoons baking powder. Yolks of 5 eggs, whites of 3 eggs, grated rind and juice of 1 large orange. Bake in pans as for jelly cake. Put together as follows: Beat yolks and whites separately, put sugar and whites together, add yolks, after that water and orange, lastly flour with baking powder or cream tartar and soda. Make quite a stiff frosting of the 2 remaining whites and powdered sugar, then add the whole of the grated rind and a little more than half the juice of another orange. Frost between each layer.

SPONGE CAKE.—NEVER FAILS.

Two cups sugar, 2 cups flour, 4 eggs, 1-2 cup cold water, 2 teaspoons baking powder and a little salt. Flavor with lemon, put together as follows: Beat sugar and yolks *very light*, add water, flour and whites.

SPONGE CAKE.—DELICIOUS.

Weigh the eggs, take that weight in sugar, one-half the weight in flour. One egg may be added to this proportion if a large quantity is desired. Flavor with lemon,

WHITE SPONGE CAKE.

One cup powdered sugar, 1-2 cup flour, 1-2

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with these Receipts.

cup corn starch, whites of 8 eggs, 1 teaspoon soda, 2 teaspoons cream tartar. Stir sugar, flour and starch together.

CREAM SPONGE CAKE.

Break 2 large eggs into a teacup and fill it with sweet cream ; add 1 cup white sugar, a little salt, and put in a pan ; add 2 cups sifted flour, 2 teaspoons baking powder, 1 of lemon essence ; put in a square baking tin and bake fifteen minutes.

DELICATE CAKE.

Whites of 4 eggs, 2 cups of sugar, 1-2 cup butter, 1 cup sweet milk, 2 teaspoons baking powder, 2 cups of flour.

ALMOND CAKE.

Two cups sugar. 1-2 cup butter, 3-4 cup milk, 4 eggs, 2 teaspoons baking powder, 3 cups flour. To be baked in 4 tins.

DRESSING FOR CAKE.

One cup thick cream, 1 cup powdered sugar, 1 cup almonds chopped fine, whites of 3 eggs, 2 teaspoons vanilla. The dressing should not be used to put the layers together until the cake is cold.

ALMOND CAKE.

One cup butter, 2 cups sugar, 3 cups flour,

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1-2 cup milk, whites of 8 eggs, 1 teaspoon cream tartar, 1-2 teaspoon soda dissolved in milk, 24 blanched almonds cut fine, 1 teaspoon bitter almond flavoring.

FIG CAKE.

Two cups sugar, 1 cup butter, 2-3 cup milk, 2 cups sifted flour, 1 cup corn starch, 3 teaspoons baking powder, whites of 4 eggs, yolks of 2 eggs. Flavor with lemon and bake in tins, making the layers thick.

FIG PASTE.

One pound figs, cut them up and place in a dish on the stove with enough boiling water to keep them simmering. Watch closely, adding more water as they seem to require. Cook until you can mash them into a jelly. Put between the layers.

CHOCOLATE CAKE.

Two cups sugar, 1 cup butter, 1 cup sour milk, 2 1-2 cups flour, 5 eggs, whites and yolks beaten separately, 1 teaspoon soda in a little boiling water ; grate 1 cake baker's chocolate, put half of this in the cake before putting in the flour. Bake in four layers.

FROSTING FOR ABOVE CAKE.

One pound sugar with enough water to wet it, beat the whites of 3 eggs a little, but not to

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a stiff froth, add the sugar, then stir in the rest of the chocolate, boil until it thickens; after removing from the fire, add just enough cocoanut to thicken. Flavor with vanilla. This receipt makes two loaves.

CHOCOLATE CAKE.

One-fourth cup butter, 1-2 cup sweet milk, 1 coffee cup sugar, 1 teaspoon cream tartar, 1-2 teaspoon soda, 5 eggs, whites of 3 reserved, 1 1-2 cups of flour.

FROSTING FOR ABOVE CAKE.

Whites of 3 eggs, 1 1-2 cup powdered sugar, 9 tablespoons grated chocolate, 1 teaspoon vanilla.

LOAF CHOCOLATE CAKE.

Two cups sugar. 1-2 cup butter, 1 1-2 cups flour, 1-2 cup milk, 1-2 teaspoon soda, 1 teaspoon cream tartar, 3 eggs and yolk of fourth, 1 cup grated chocolate.

FRENCH CHOCOLATE CAKE.

Three eggs, 2 cups sugar, 1-2 cup butter; mix all together, then put in 2 cups flour, 1-2 cup flour with 3 teaspoons baking powder, 1 c p milk; pour over all and stir thoroughly. Bake in layers. Put the ingredients together *exactly* as directed.

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MIXTURE FOR FRENCH CHOCOLATE CAKE.

Six tablespoons grated chocolate, 1 tablespoon corn starch, 1 coffee cup milk, 1 half cup sugar, 1 egg ; boil till the right consistency ; when cool, flavor with vanilla.

FROSTING FOR TOP OF THIS CAKE.

Make the same as ordinary frosting, with chocolate sufficient to make as dark as desirable.

CONFECTIONERY CAKE.

Two cups sugar, 1 cup butter, 1 cup milk, 4 cups flour, 4 teaspoons baking powder, 5 eggs, reserving the whites of 3 for frosting. Divide into three parts, to one, add 1 1-2 cups raisins chopped fine, 1 teaspoon cloves, cinnamon and allspice, each. When baked put together with frosting, the dark layer in the centre.

BUTTER-NUT CAKE.

Two cups sugar, 1-2 cup butter. 1 cup sweet milk, 3 cups flour, 1 teaspoon cream tartar, 1 teaspoon soda. baking powder can be substituted, 1 pint nut-meats.

LEMON JELLY CAKE.

One cup sugar, 3 large spoons butter, 3 eggs, 1-4 cup milk, 1 1-2 cups flour, 2 teaspoons baking powder.

with these Receipts.

JELLY FOR ABOVE CAKE.

One lemon, juice and grated rind, 1 cup sugar, 2 tart apples grated, 1 egg well beaten, stir all together and let simmer for a while, then cool and put between the layers of the cake.

LEMON JELLY CAKE—DELICIOUS.

To the yolks of 6 eggs well beaten, add 3-4 lb. sugar, juice of 1 lemon, 1-2 lb. flour, into which a small teaspoon of soda and 2 of cream tartar have been mixed. Then add whites of 6 eggs well beaten.

FOR THE JELLY.

Yolks of 3 eggs well beaten, add 1-2 lb. sugar, juice and grated rind of 1 lemon, add whites of eggs well beaten, put in a vessel and place in boiling water. Let this boil until it thickens like custard. Spread between the layer cakes.

WASHINGTON CAKE.

One cup sugar, 1 cup flour, butter size of an egg, 4 eggs, 1 teaspoon cream tartar, 1 2 teaspoon soda. Bake in layers.

JELLY FOR ABOVE CAKE.

One large sour apple grated, 1 cup sugar, rind and juice of 1 lemon, 1 egg. Let these

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come to a boil, then add the egg and spread between cakes.

CUP CAKE.

One cup butter, 2 cups sugar, 1 cup milk, 4 cups flour, 1 teaspoon cream tartar, 1-2 of saleratus, 4 eggs and a nutmeg. This will make two large loaves.

POUND CAKE.

One lb. sugar, 1 lb. flour, 3-4 lb. butter, and 8 eggs.

WHITE CAKE.

One cup sugar, 1 cup flour, 1-2 cup corn starch, 1-2 cup milk, whites of 4 eggs, butter size of an egg, 2 teaspoons baking powder. Bake in layers with frosting between.

WHITE CURRANT CAKE.

A little more than half cup butter, 2 cups sugar, 3 1-2 cups flour, 1 cup sweet milk, whites of 5 eggs, 1 teaspoon soda, 1 teaspoon cream tartar or 2 of baking powder, 1-2 lb. English currants.

SIMPLE FRUIT CAKE.

One cup butter, 3 1-2 cups light brown sugar, beat to a cream, then put in the yolks of 3 eggs and beat together, 1 cup sweet milk, 4 cups flour, 1-2 teaspoon soda, 1 teaspoon cream tartar. Take some of the flour and rub into 1

with these Receipts.

pound of chopped raisins or English currants. Then gradually stir all the flour, add whites, grated rind of 1 lemon in an 1-2 nutmeg.

POUND FRUIT CAKE.

Four cups sugar, 2 cups butter, 3 cups flour, 10 yolks and 7 whites of eggs, reserving 3 whites for frosting, 4 lbs. raisins stoned and chopped, 1-2 lb. citron, 2 lbs. currants or more, cloves, cinnamon and mace, 1 1-2 teaspoons baking powder and 1 cup of flour on the fruit to prevent it settling to the bottom.

WEDDING FRUIT CAKE.

Four lbs. flour, 3 lbs. butter, 3 lbs. sugar, 4 lbs. currants, 2 lbs. raisins, 1-2 lb. citron, 1 oz. mace, 3 nutmegs, 20 eggs, a little molasses to make dark. 2 teaspoons soda. Bake three hours.

IMPERIAL CAKE.

One lb. of flour, sugar and butter, each, 1 lb. blanched almonds, split 1 lb. raisins, 1-2 lb. citron, 10 eggs.

PLAIN CAKE.

Two eggs, 1 cup of sugar, 1-2 cup butter, 1-2 cup sweet milk, 1 1-2 cups flour, 1-2 teaspoon soda, 1 teaspoon cream tartar or 2 teaspoons baking powder ; stir thoroughly.

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LADY CAKE.

One lb. of flour (3 cups), 1 lb. of pulverized sugar, 1-4 lb. butter, whites of 8 eggs, 1 cup sweet milk, 1 teaspoon soda, 2 teaspoons cream tartar. Flavor with bitter almond.

MOUNTAIN CAKE.

Three cups of sugar, 1 cup butter, 1 of milk, 5 eggs, whites of 3 left out for frosting, 4 cups of flour, 1 teaspoon soda, 2 teaspoons cream tartar. Bake in layers. For frosting, use the whites of 3 eggs, 1 fresh grated cocoanut and pulverized sugar.

CUSTARD CAKE.

Three eggs, 1 1-2 cups sugar, 6 tablespoons sweet milk, 6 tablespoons butter, 1 1-2 cups of flour, 1 1-2 teaspoons baking powder. Bake in four tins.

FOR THE CUSTARD.

One cup of cream or rich milk, 1 tablespoon corn starch, 1-2 cup sugar, 2 eggs, a little salt. Put milk in a pail and set in hot water, when near boiling add the eggs well beaten and starch dissolved in cold milk. When cool, flavor.

BREAD CAKE.

Two and 1-2 cups light dough, 3 eggs, 2-3 cup butter, 2 cups sugar, 1 teaspoon cinnamon, 1 teaspoon soda, 1-2 nutmeg, 1-2 lb. raisins, 1

with these Receipts.

tablespoon milk, beat eggs and sugar light, add butter, beat all well, add dough and work thoroughly till smooth, add spices, turn milk on soda and put fruit in last.

NEW YEAR'S MARBLE CAKE.

WHITE PART.—Whites of 4 eggs, 1 cup white sugar, 1-2 cup butter, 1-2 cup sweet milk, 2 teaspoons of baking powder, 1 teaspoon vanilla or lemon, and 2 1-2 cups of sifted flour.

BLACK PART.—Yolks of 4 eggs, 1 cup brown sugar, 1-2 cup molasses (Porto Rico), 1-2 cup butter, 1-2 cup sour milk, 1 teaspoon cloves, 1 teaspoon cinnamon, 1 teaspoon mace, 1 nutmeg, 1 teaspoon soda and 1 1-2 cups sifted flour. Put it in the cake-dish alternately, the white and black. Tin should be lined with buttered paper.

COCOANUT CAKE.

Nearly 1 cup butter, 2 cups sugar, 1 cup milk, 2 cups flour, whites of 10 eggs, 2 teaspoons baking powder. For frosting use whites of 2 eggs and 1 cup of cocoanut, with sufficient pulverized sugar.

BAKER'S GINGER BREAD.

Six tablespoons sugar, 7 tablespoons butter, 2 cups molasses, 1 cup boiling water, in half of it dissolve 1-2 tablespoon alum, in the other half dissolve 1 tablespoon soda, 2 tablespoons ginger, and flour to roll thin.

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SOFT GINGER CAKE.

One cup molasses, 4 tablespoons melted butter, 1 teaspoon ginger, 1 tablespoon soda, over which turn 1 teacup boiling water, then pour over the cake, which has been previously stirred so thick that the spoon will stand in it.

GINGER BREAD.

One cup molasses, 1 tablespoon shortening, 1 egg, stir very stiff with flour, add 1-2 teaspoon soda in a cup of boiling water just before baking. Spice with cloves, cinnamon and ginger.

GINGER CAKES.

One cup buttermilk or sour milk, 1 cup molasses, 1 cup sugar, 2-3 cup butter, 1 teaspoon ginger, 3 teaspoons saleratus. Mix very soft. Roll and cut in squares. Bake in a quick oven. Do not break them until cool.

GINGER COOKIES.

One teacup sugar, 1 cup molasses, 1 cup butter, 1 egg, 1 teaspoon soda, 1 of ginger and vinegar each, 7 teacups of flour.

MOLASSES COOKIES.

One cup sour milk, 1 of sugar, 1 of molasses, 1 of butter or shortening, 2 teaspoons soda, 1 of ginger. Mix soft with flour.

with these Receipts.

MOLASSES DROPS.

One-half cup butter, 1 cup molasses (N. O.), 1 teaspoon saleratus dissolved in 1-2 cup hot water. Flour thick enough to drop. 1 egg may be used.

GINGER CRISPS.

One cup molasses, 1-2 cup sugar, not quite 1 cup butter, 1 tablespoon ginger, 1 good teaspoon soda, 1-2 teaspoon alum dissolved in water. Put the ginger into the flour, then molasses and soda; alum last. Mix hard, roll thin, bake quick.

GINGER SNAPS.

One cup molasses, 1 of brown sugar, 1 tablespoon soda; heat all together, then add 1 cup butter, 2 eggs, 1 teaspoon ginger, flour sufficient to roll out and cut in squares.

SUGAR COOKIES.

Two cups sugar, 1 of butter, 1-2 cup sour milk, 2 eggs, 1 teaspoon soda, 1 teaspoon caraway seed, flour enough to mix soft.

COOKIES.

One and 1-2 cups sugar, 1-2 cup butter, 2 eggs, 1 teaspoon saleratus dissolved in 1-2 cup sweet milk; flavor with lemon; flour enough to roll out nicely.

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OLD-FASHIONED DOUGHNUTS.

Two lbs. flour, 1-2 lb. sugar, 1-2 lb. butter, 1 pint sweet milk, 1 cup light bread-sponge, 2 eggs, nutmeg. Cut in small round cakes, put a raisin in the centre, roll the dough around it, wetting the edges so that they will stick. make them round and fry in hot lard.

FRIED CAKES.

One coffee-cup sugar, 1-2 pint sweet milk, 2 eggs, 2 heaping teaspoons baking powder, 5 tablespoons melted lard, salt. Mix soft.

FRIED CAKES.

Two cups sugar, 1 1-2 cups sour milk, 1-2 cup butter, 2 eggs, 1 teaspoon soda, nutmeg, Mix soft with flour.

CRULLERS.

Three eggs, 2 cups sugar, 1-2 cup butter, 1 cup sweet milk, 3 teaspoons baking powder; spice to taste.

JUMBLES.

Four eggs, 3 cups sugar, 1-cup of butter, a good 1-2 teaspoon soda, nutmeg. Stir in the flour until it will roll stiff and thin.

COCOANUT PUFFS.

Whites of 2 eggs, 1 1-2 cups pulverized

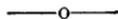
with these Receipts.

sugar, 2-3 cup cocoanut. Beat eggs and sugar together *fifteen* minutes, make into rings, bake on a buttered paper and in a moderately hot oven.

COCOANUT JUMBLES.

One cup butter, 2 cups sugar, 3 cups flour, 1 cup cocoanut, 2 eggs.

PIES AND PUDDINGS.



PIES.

PIE PASTE.

Three cups flour, 1 of lard, 1-2 of ice-water. Mix lard into the flour with a knife ; add water ; mix as little as possible ; roll thin.

MINCE PIE—NO. 1.

Two cups meat, 1 cup suet, 4 cups apples, 1-2 cup cream, 1 cup raisins, 1 nutmeg, pepper, 2 teaspoons cinnamon, 1 teaspoon cloves, 1-2 cup boiled cider, 1 cup sweet cider, 3 cups sugar. Put this on the stove and heat until well mixed.

MINCE PIE—NO. II.

Four lbs. beef, boiled, free from skin and strings and chopped fine ; 3 lbs, chopped ap-

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ples, 4 lbs. shred suet, chopped. To these add 1 lb. currants, 2 of raisins stoned, 2 lemons, chopped, 1-2 lb. citron, cut in small bits, 1 ounce cinnamon, mace and alspice, each, 1-2 ounce cloves, 1 nutmeg, grated. Mix all with 1 quart cider. Put in a stone jar, and cover. Will keep a long time in a cool place.

MOCK MINCE PIE.

One cup bread crumbs grated fine, 1 cup raisins, 1 $\frac{1}{2}$ of sugar, 1-2 each of molasses and vinegar. Butter size of an egg, 3 cups hot water. Spice to taste. For 3 pies.

SQUASH PIE.

Two teacups boiled squash, 3-4 teacup brown sugar, 3 eggs, 2 tablespoons molasses, 1 of melted butter, 1 of ginger, cinnamon or nutmeg, as preferred; 3 teacups milk and a little salt. Makes 2 pies. Pumpkin pies are made in a similar manner.

FKUIT PIE.

Two cups sweet cream, 1 of sugar, 1 chopped raisins, 4 eggs, reserving whites of 3 for frosting.

LEMON PIE—NO. I.

One lemon grated, yolks of 4 eggs, 3 table-
spoons flour, 1 teacup sugar, 1 of water. When
baked, add whites beaten to a stiff froth, with

with these Receipts.

seven tablespoons sugar. Place in the oven until a light brown. (Always brown frosting in a quick oven, or it will harden.)

LEMON PIE—NO. II.

One cup sugar, 1 of water, 2 eggs, 1 lemon grated—rind and juice—1 teaspoon corn starch. Frost.

COCOANUT PIE—NO. I.

One-half grated cocoanut, yolks of 4 eggs, 4 tablespoons sugar. Add milk as for custard pie. Frost.

COCOANUT PIE—NO. II.

One pint milk, 1-2 cup prepared cocoanut, 2 eggs. Sweeten to taste. Little salt.

CHOCOLATE PIE.

Two cups milk, 1-2 of sugar, 3 eggs, whites of 2 reserved, 2 tablespoons chocolate boiled in the milk; add sugar while the milk is hot, and the eggs when the sugar is dissolved; little salt. Beat eggs to a stiff froth, add 3 tablespoons sugar, flavor with vanilla. Replace in the oven to brown.

LEMON TARTS.

Two lemons, 2 cups sugar, 3 tablespoons flour, 1 cup raisins, 2 of water, little salt—prepare lemons as for pies, seed and chop raisins.

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mix all together and boil. Place a crust in tart-tins, fill with the mixture, and bake.

TART CRUST.

One cup lard, 1 tablespoon white sugar, white of 1 egg, 3 tablespoons water. Mix very lightly, as for pie-crust.

PUDDINGS.

ENGLISH PUDDING.

One lb. suet, 2 lbs. raisins, 1 lb. currants, 1-2 lb. blanched almonds, 1 cup molasses, 3 eggs, 3 teaspoons mixed spices. Mix with flour and grated bread crumbs to the consistency of pound fruit cake. Steam four hours. For the sauce—1 cup sugar, 2 tablespoons of flour, rub with 1 tablespoon of butter, 1 pint of hot water, 1 pint of butternut meats.

BAKED PLUM PUDDING.

One cup bread crumbs, 1-2 butter, 1 sugar, 2 milk, 1 raisins, 3 eggs, cinnamon, cloves and nutmeg. Bake 1 1-2 hours.

SUET PUDDING—NO. I.

One coffee-cup of brown sugar, 2-3 cup of sweet milk, 1 1-2 cups raisins, 1 cup of suet, 2 eggs, 1-2 teaspoon soda, 1 teaspoon cream tartar, 1 teaspoon salt, flour enough to make a thin batter. Steam 3 hours.

with these Receipts.

SUET PUDDING—NO. II.

Two cups sour milk, 4 cups flour, 1 cup suet chopped fine, 1 teaspoon soda, 1-2 cup molasses, a little salt, 1 cup raisins chopped. Steam 2 hours.

LEMON PUDDING.

One-half lb. sugar, 1-4 lb. butter, 1 cup milk, 8 eggs beaten separately, rind and juice of 2 lemons. Line a deep baking-dish with a pie-paste and fill. This will make 2.

QUEEN OF PUDDINGS.

One pint of grated bread crumbs, 1 quart milk, 1 cup sugar, rind of 1 lemon, yolks of 4 eggs, bake until done—about 45 minutes—stir every five minutes while baking. Make a meringue of the whites of the eggs, 1-2 cup pulverized sugar, and juice of the lemon.

BISHOP PUDDING.

One cup rice boiled soft, yolks of 5 eggs, butter size of an egg, grated rind of 1 lemon, little salt, 1 pint of milk. Bake about 1-2 hour. For the frosting for top, whites of 5 eggs, juice of 1 lemon. When cool, cover with the frosting. Set in the oven and slightly brown.

HARD-TIMES PUDDING.

Three and one-half cups flour, 1 of soft

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water, 1 of molasses with 1 teaspoon saleratus stirred in, 1 teaspoon cinnamon, 1-2 of cloves, 1 of salt, 1 cup raisins. Put all the ingredients together before mixing, then stir well. Boil or steam 3 hours. For the sauce: 1-2 cup butter, 2-3 sugar; mix thoroughly. To 1 tablespoon flour, pour boiling water, stir like starch; then pour it on the butter and sugar.

HOWARD PUDDING.

One quart of milk; while that is boiling, mix 4 tablespoons of flour with some cold milk, until free from lumps. When the milk is boiling, stir the flour in with 1 cup of sugar and 1-2 the quantity of butter. When all is well mixed, take it off and let it cool; then add 6 eggs, extract of lemon and a cup of raisins. Bake in a deep dish 2 hours.

BAKED INDIAN PUDDING.

One quart of milk, 5 dessert spoons meal. Scald the meal in the milk, 1 2 cup sugar, 1-2 cup molasses, little salt and a little ginger, suet or a piece of butter size of an egg. Chop the suet. Bake 3 hours in a moderate oven. Add a few raisins, if you choose.

TAPIOCA PUDDING.

Three tablespoons tapioca, 1 quart milk, 4 eggs—whites of 2 left out for frosting—2 tablespoons sugar. Soak tapioca in part of the milk, cool with the rest of the milk, add eggs

with these Receipts.

and sugar, a little salt, and bake about 3-4 of an hour. Stir occasionally while baking. When done, make a meringue of the whites of the eggs and powdered sugar. Flavor with lemon. Return to the oven, and brown. A few pieces of jelly laid upon the frosting are an addition. Serve cold.

AMBROSIA.

One quart sweet milk, 1 cup tapioca, 1 egg. Swell the tapioca over night in 1 pint of milk; in the morning add the other pint, put in a close covered tin pail, and set the pail in a kettle of water over the fire; let the water boil around the pail but not enter it. When the tapioca is mingled in a soft jelly with the milk, remove it from the fire, stir in 1 salt-spoon of salt, 1 egg lightly beaten—yolk and white apart—1 tablespoon white sugar. Serve cold with sugar and cream.

APPLE TAPIOCA PUDDING.

One pint tapioca soaked over night in 6 cups water; next morning add about 6 large tart apples chopped fine (or more, according to size), then 1 cup of white sugar. Bake slowly about 4 hours. To be eaten either warm or cold, with cream. Very delicate—for invalids.

GREEN CORN PUDDING.

To 1 dozen ears of corn, grated, add 1 pint milk, 1 teaspoon sugar, 1 egg, a little butter,

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salt and pepper. Bake in the oven as you would a custard ; 45 minutes in a quick oven is sufficient.

PARADISE PUDDING.

Six ounces bread crumbs, 6 ounces currants washed and floured, 6 apples grated fine, 6 ounces sugar. Mix all well together with 6 ounces butter beaten to a cream, a cup of milk and 2 cups of flour in which 2 teaspoons baking powder have been thoroughly mixed, a little lemon peel chopped fine and nutmeg ; if necessary, add a little more milk. Steam 3 hours. Serve with cream sauce.

COTTAGE PUDDING.

One pint flour, 1 cup sweet milk, 1-2 cup sugar, 1 egg, 2 teaspoons cream tartar, 1 teaspoon soda, a little salt. Bake from 20 minutes to 1-2 an hour.

DANDY JACK.

One quart milk, 2 tablespoons corn starch, 5 tablespoons sugar, yolks of 4 eggs. Make like boiled custard. Make a frosting of the whites of the eggs to put on the boiled custard when cold. Flavor with vanilla. Brown in the oven.

SNOW PUDDING.

One-half box Cox's Gelatine—let it stand in a cup of cold water for an hour—pour over it

with these Receipts.

1 pint boiling water, 1 1-2 cups sugar, juice of 1 lemon. As it begins to cool, whip in the beaten whites of the eggs. For the boiled custard, use 1 pint milk, 3 tablespoons sugar, yolks of 3 eggs. Pour over the gelatine when cold.

SPONGE PUDDING.

Yolks of 3 eggs, 4 tablespoons flour, 1 pint milk. Beat the yolks and flour together with a little of the milk ; add the rest of the milk and the whites of the eggs beaten to a stiff froth. Bake slowly 1 hour. For the sauce use whites of 2 eggs, 3-4 cup sugar, beaten together, add 1-2 cup boiling milk. Flavor with lemon or vanilla ; a little salt.

CHOCOLATE PUDDING.

One quart milk, 6 eggs, 7 tablespoons grated chocolate, 13 tablespoons grated bread crumbs. Heat the milk, add the bread. Make a paste of chocolate by adding a little water ; then yolks of the eggs well beaten. Sweeten to taste. Take from the stove, put in a pudding dish and bake 1 hour. Frost the top.

PLAIN STEAMED PUDDING.

One egg, butter size of a butternut, 1-2 cup sugar—stir to a cream—1 pint sifted flour, 2 teaspoons baking powder, 1 cup sweet milk, 1-2 cup English currants, salt. Steam 3-4 of an hour. Serve with sauce.

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BAKED APPLE DUMPLINGS.

One quart flour, 2 tablespoons lard (or 1-2 butter), 2 cups milk, 1 teaspoon soda dissolved in hot water, 2 teaspoons cream tartar sifted into the flour, 1 saltspoon of salt. Cut in squares and lay in the centre of each an apple pared and cored. Bring corners of the squares neatly together and pinch them slightly.

BROWN BETTY PUDDING.

Put a layer of bread crumbs in a well buttered deep dish ; on the crumbs small bits of butter—then a layer of apples, pared, cored and cut in slices—then sugar and nutmeg. Repeat this, beginning with the bread crumbs, until the dish is full. Bake in a moderate oven.

COCOANUT PUDDING.

Two cups cocoanut, 3 pints milk, 6 eggs, 1 cup sugar. Soak the cocoanut in the milk, then boil the ingredients until thick, over a kettle of hot water.

SAUCE FOR PUDDING.

White of 1 egg and 1 teacup sugar beaten together 20 minutes ; add 6 tablespoons boiling milk. Flavor to taste.

PUDDING SAUCE.

One coffee-cup sugar, 1-2 butter, and tablespoon sweet milk. Beat together until light ;

with these Receipts.

add the beaten yolk of 1 egg ; nutmeg. Turn on 3 tablespoons boiling water ; add 1 tablespoon vinegar or juice of a lemon. When ready to serve, whip the white of 1 egg and stir in gently.

LEMON SAUCE.

Beat to a froth 1 spoon of corn starch. 1 spoon butter, 1 cup sugar, add 2 eggs. When very light, add 1 cup boiling water. Set the basin into boiling water and stir 5 minutes. Season with lemon.

HOT CREAM SAUCE.

One pint cream, 4 tablespoons powdered sugar, whites of 2 eggs beaten stiff, 1 teaspoon vanilla or bitter almond, 1 teaspoon nutmeg. Cream to be heated slowly in a dish placed in a saucepan of boiling water, stirring. When scalded, remove from the fire and put in sugar and nutmeg ; stir 3 or 4 minutes and add whites. Flavor and put in a pan of hot water until the pudding is served, stirring occasionally.

COLD BUTTER SAUCE.

One-half cup butter, 1 cup sugar, 1 egg. Beat all thoroughly and flavor with any essence.

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FANCY DISHES.

CLOTHO ICE-CREAM.

Four eggs to a quart of milk, allowing 3 quarts of milk for a gallon. Break every fourth egg whole into the yolks, 4 cups of sugar to a gallon. Stir sugar and yolks together. After the whites are beaten to a firm froth, beat in frosting sugar, allowing 1 tablespoon to every egg. After the custard cools a little, stir in the whites and freeze.

MRS. MATTISON'S ICE-CREAM.

One quart of milk, 4 eggs, 1-2 pint cream. Sweeten to taste (a small cup). Take the milk, 1 egg and yolks of 3 for custard. Cook over boiling water, then flavor and sweeten. With a gallon freezer, use 1 pint of cream well whipped—whites of the eggs also whipped; while whipping the cream, sweeten and flavor. After the custard is half frozen, add whites and cream, stirring thoroughly in.

CINCINNATI CREAM.

Put a quart of milk with 2 cups sugar on the fire, and when it reaches a boiling point stir in 2 tablespoons of arrowroot well dissolved in a beaten egg, and boil all together, stirring constantly, until it has the consistency of thick cream. Let it get cold, then add a quart of

with these Receipts.

sweet cream, whipped, and 1 teaspoon vanilla or lemon. Freeze.

STRAWBERRY CREAM.

One quart berries, sprinkled over with 1-2 lb. sugar. Let stand 3 hours; mash and strain; then add another 1-2 lb. sugar to the juice and 1 quart fresh cream, stirred in gradually.

CHOCOLATE CREAM—NO. I.

Two quarts cream, 1 quart rich milk, 1 1-2 pints of sugar, 1 gill of boiling water, 1-2 lb. chocolate. Dissolve the chocolate in the boiling water, then add 1 pint milk, then sugar. Stir well together, then add the rest of the milk and cream. Freeze.

CHOCOLATE CREAM—NO. II.

One quart of cream, 1 pint of new milk, 2 cups sugar, 2 eggs beaten until light, 5 tablespoons chocolate rubbed smooth in a little milk. Heat the milk nearly to boiling and pour slowly in with the beaten egg and sugar. Stir in the chocolate, beat well three minutes; heat until it thickens well, stirring constantly. Take from the fire and set aside to cool; when the custard is cold, beat in the cream, and freeze.

CHOCOLATE CREAM—NO. III.

Five tablespoons grated chocolate, wet with

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a little warm water. Scald 1 quart milk, add the chocolate. To 5 well beaten eggs, add 1 coffee-cup powdered sugar ; add these to the chocolate and milk, and boil till smooth. When cool, add 1 teaspoon vanilla. Serve cold.

CHOCOLATE GELATINE.

Dissolve 1 box Cox's Gelatine in a pint of cold water. Put over the fire to boil 3 pints milk, 1 lb. sugar and a very large cup grated chocolate. Let it cook a little, then add the gelatine and let cook five minutes. Flavor with vanilla and put in moulds. Half of this is sufficient for an ordinary dessert.

SPANISH CREAM.

Three pints of milk poured on 1 ounce of gelatine and let soak until dissolved ; 6 eggs, 8 tablespoons sugar. Beat sugar and yolks together and pour into the boiling milk. Let it cook until it begins to thicken, cool a little and pour on the beaten whites. Flavor with vanilla and pour in a mould. Serve cold.

BAVARIAN CREAM.

One quart of sweet cream, yolks of 4 eggs, 1-2 ounce isinglass, 1 cup (small) sugar, 2 teaspoons vanilla extract. Soak isinglass in cold water, enough to cover it, for an hour ; strain and stir into a pint of the cream made boiling hot. Beat the eggs with the sugar and add boiling mixtures, beaten in a little at a time.

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Heat until it begins to thicken, but not boil. Remove from the fire, flavor, and while it is still hot, stir in the other pint of cream whipped to a stiff froth; beat in this, whip 1 spoonful at a time, with the custard. Dip mould in cold water, pour in mixture and set on ice to form.

RUSSIAN CREAM.

One-half box Cox's Gelatine dissolved in 1 quart milk ; keep quite warm until soft. Beat yolks of 4 eggs with 1 1-2 cups sugar ; stir all together over the fire until it boils and curdles. Remove from stove, flavor with vanilla, and after it is cool add the beaten whites. To be served with cream or boiled custard.

CHARLOTTE RUSSE—NO. I.

Whip 1 pint rich cream to a stiff froth ; dissolve 1-2 ounce Cox's Gelatine in 1-2 pint sweet milk, flavor with vanilla, and boil over a kettle of water. Beat the yolks of 3 eggs with a little powdered sugar, and pour the milk hot upon them ; beat the whites of 8 eggs very stiff, beat in lightly the whipped cream, then the prepared gelatine. Line your mould with sponge cake or lady-fingers fastened together with the white of an egg. Fill with the cream and put in a cold place. To turn out, dip the mould for a moment in hot water.

CHARLOTTE RUSSE—NO. II.

Take 1-3 box Cox's Gelatine, soak 10

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minutes in enough cold water to cover it; then add sufficient boiling water to dissolve it. Whip 1 pint sweet cream very light; mix thoroughly with the gelatine while the gelatine is quite warm; add 3 tablespoons sugar and flavor with vanilla.

UTICA TAPIOCA CREAM.

Two tablespoons tapioca, soaked 2 hours in sufficient water to cover it; boil 1 quart milk, stir in the tapioca. Beat the yolks of 3 eggs with 1 cup sugar, which stir in after it boils; let it just boil again; take off the stove and add the beaten whites. When cold, add vanilla, place on the ice.

BOILED CUSTARD.

Put 1 quart of new milk in a tin pail and set the pail into a kettle of boiling water, and sweeten with 1 cup of sugar. Beat well 6 eggs and mix with 1-2 cup of cold milk; when the milk comes to a boil, put in the eggs and stir 2 minutes, then take off and turn into a pitcher or dish. Set the pitcher in water and stir until cool. Flavor with vanilla. Serve in glasses.

SNOWBALL CUSTARD.

Take the yolks of 8 eggs and whites of 4 to a quart of milk and make like boiled custard. Beat the whites of 4 eggs to a stiff froth and drop into clear boiling water; boil 2 minutes

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and skim out. Let them drain, and when the custard is put in glasses, heap this on top.

BLANC MANGE.

Dissolve 1-3 box gelatine in a little water; when thoroughly dissolved, add 1 quart sweet cream. Serve cold.

SNOW CUSTARD.

One-half box Cox's Gelatine, cover with boiling water, let stand a few minutes, then add 1-2 cup of ice-water : beat this until it becomes a little thick. Beat the whites of 4 eggs to a stiff froth, add 2 cups powdered sugar, beat well, then add the gelatine. Beat this until frothy and thick, add the juice of 3 lemons, then beat this 5 minutes. Place on a long dish to harden.

Make a thin custard, flavor with vanilla and turn in a glass dish. Cut the gelatine in blocks, pile upon a glass stand, making a bank of snow. Serve with the custard.

LEMON JELLY.

One-half box gelatine soaked an hour in 1-2 pint cold water, add 1 pint boiling water, juice of 3 lemons, grated rind of 2; sweeten to taste.

PICKLED EGGS.

Boil a blood beet and slice it into vinegar; then boil 4 eggs hard, remove the shells and

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put them into the colored vinegar while hot. They will be ready for use in an hour or two.

DEILED EGGS.

Boil hard 6 eggs, remove the shells and halve each egg, slipping the yolks into a bowl. Prepare a dressing as follows : 2 tablespoons melted butter, 2 tablespoons vinegar, 1 tablespoon sugar, 1 small teaspoon French mustard, salt and pepper to taste ; pour over the yolks, then with the hand rub the mixture until free from lumps, make into balls, and replace in the whites. Cut off the end of the egg so it will stand upon a platter. Garnish the dish with parsley.



PICKLES AND PRESERVES.

CUCUMBER PICKLES—NO. I.

Wash cucumbers and place in jars. For six consecutive mornings make weak brine and pour over the pickles while boiling hot, the old brine to be poured off each morning ; then scald the pickles up in weak vinegar, adding alum to make them brittle and grape leaves to give good color. Take them from that before it boils and place in cans or jars. Then scald

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vinegar, sweetened and with pepper, and when cool pour over them—cinnamon, cloves, mace, mustard seed, onions, horse-radish, nasturtion seeds being mixed through the cucumbers. Early cucumbers, of quick growth, are desirable.

CUCUMBER PICKLES—NO. II.

For 600 cucumbers, make a brine strong enough to bear up an egg, heat it boiling hot and pour over the pickles. Let them stand 24 hours; pour off, then cover with cider vinegar, heat boiling hot, let stand 24 hours; pour off and add fresh vinegar, with 1 quart brown sugar, 2 large green peppers, 1-2 pint mustard seed, 1 1-2 ounces ginger root, 1-2 ounce cinnamon, 1-2 ounce cloves and alspice (whole spice), 1 tablespoon celery seed, alum size of a butternut. Scald all together and pour on boiling hot.

TO PICKLE RIPE CUCUMBERS.

Pare and remove the seeds, cut in strips, soak in vinegar 24 hours, drain off the vinegar. Prepare a syrup to cover them of 1 lb of sugar to 1 quart fresh vinegar, cinnamon and cloves to taste, also 1 red pepper to a quart. Boil the fruit in the syrup half an hour (till it pierces easily), skim out the fruit and boil the syrup 20 minutes longer; pour over the fruit. Ready for use in 3 days.

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FRENCH OIL PICKLES.

Two dozen small cucumbers cut in round slices ; salt and put in a colander ; let them stand 3 hours ; 6 white onions treated in the same way. Then rinse in cold water and put in a jar, a layer of cucumbers, then a layer of onions, with spices as you proceed, 1 ounce allspice, 1 ounce cloves, 1 small teacup sweet oil — mix oil and yellow ground mustard together, with 3 teaspoons black pepper ; fill jar with vinegar, then paste up tightly to exclude the air.

FRENCH PICKLES.

One quart of large cucumbers cut lengthwise, 1 quart small cucumbers, 1 quart onions (very small), 1 quart green tomatoes, 1 large cauliflower. Put the cucumbers in brine, and boil the rest in salt and water until tender ; add peppers. To 2 quarts vinegar add 2 cups sugar, 1 cup flour, 6 tablespoons mustard. Scald the vinegar with sugar, flour and mustard ; pour the mixture over the whole, and bottle.

SWEET PICKLES—PEACHES, PEARS, &C.

One quart vinegar, 4 lbs sugar, 1-2 ounce cloves, 1 ounce cinnamon, 1 ounce allspice—spices put in a muslin bag. Let the syrup get hot, then put in as much fruit as will be covered ; let it boil 10 or 15 minutes, skim out and place in a 2-gallon jar. Put more in to boil, repeating the process till the jar is filled.

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Pour the syrup over the whole, place a weight on the fruit. Should it not be covered at once, it will in a day or so. If cans are preferred, boil enough to fill one can each time; fill the can with syrup, and seal.

HIGDOM.

One peck green tomatoes, 5 large onions, 5 green peppers, 1 2 pint horse-raddish, 4 carrots, 1-2 head of cabbage, 2 heads celery, 1-2 pint of white mustard seed, 1 cup salt, 1 tablespoon ground mustard, 1 tablespoon each of cloves, allspice and cinnamon. Chop all the vegetables, sprinkle salt through; let them drain all night in a colander, put in a jar, pour scalding vinegar over them, scald the spices in the vinegar. Pour 1 pint of molasses over before putting in the vinegar.

CHILI SAUCE.

One peck of tomatoes—peel and slice—let stand over night with one teacup salt; then drain and add 6 onions chopped fine, 1 tablespoon ginger, 2 of cloves, 1 large spoon ground mustard, 1 teaspoon cayenne pepper, 1-4 lb white mustard. When nearly done, add 2 lbs sugar, 1 quart vinegar.

TOMATO CATSUP.

Select good, ripe tomatoes; scald and strain through a coarse sieve to remove seeds and skins; add to each gallon, when cold, 4 table-

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spoons of salt, 3 of ground mustard, 2 of black pepper, 1 of ground allspice, 1-2 of cloves, a small pinch cayenne pepper and a pint of cider vinegar ; simmer slowly 4 hours ; bottle, and cork tight.

PLUM CATSUP.

Seven lbs plums, 3 of brown sugar. Simmer with the pits 5 or 6 hours ; strain through a sieve, add 2 teaspoons ground cloves, 3 of cinnamon, 1 pint sharp vinegar. Boil an hour, and bottle.

CURRANT PRESERVES.

One lb of sugar to 1 of fruit ; boil 20 minutes slowly ; then add 2 lbs raisins to 6 of fruit ; boil 10 minutes ; add as many lemons as you choose, sliced very thin. After the lemons are in, let it come just to the boiling point.

SPICED CURRANTS.

Five lbs currants, 4 lbs sugar, 1 pint vinegar, 2 tablespoons each cinnamon and cloves. Boil 2 hours slowly ; add the vinegar just before removing from the fire. Other fruits may be substituted for the currants.

STEWED PRUNES.

Wash in warm water and rub well between the hands. Put them in a kettle, covered tightly, with 2 quarts water to 1 of prunes. Stew gently 2 hours.

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CRANBERRY SAUCE

Pick over and wash cranberries, and put in a preserving kettle, with 1-2 pint water to 1 quart berries. Put sugar on top of the berries, allowing 1-2 lb sugar to 1 quart berries. Set on the fire and stew about 1-2 hour ; stir often to prevent burning. Never cook cranberries before putting on the sugar.

—o—

MISCELLANEDUS.

CREAM NECTAR.

Two ounces tartaric acid, 2 1-2 lbs white sugar, the juice of 1-2 a lemon, 3 pints of water ; boil all together 5 minutes. When nearly cold, add the whites of 3 eggs well beaten, with 1-2 a cup of flour, 1 ounce essence of wintergreen ; bottle, and keep in a cool place. Take 1 tablespoon of this solution to a glass of cold water : add 1-4 teaspoon soda, and stir briskly.

RASPBERRY VINEGAR.

To every quart of berries, put in 1 pint of good vinegar. Let it stand 3 days, stirring every day. Then strain, and to every pint of juice add 1 lb white sugar ; simmer 20 minutes ; when cold, bottle for use. The vinegar

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is better to add a few berries each day while stirring ; 1 or 2 tablespoons of the juice to a glass of water.

LEMON SHERBET.

One gallon of ice-water, the juice of 20 lemons and 3 pints of sugar ; strain into the freezer and freeze as you would cream. Current, strawberry, raspberry and orange sherbets may be made in the same manner.

HONEY SYRUP.

One lb. honey, 4 lbs vinegar, 1-4 teaspoon cream tartar. Boil and skim.

VIENNA COFFEE.

Filter instead of boiling the coffee, allowing 1 tablespoon of ground coffee for each person and "one for the pot ;" put a quart of cream into the farina kettle and set it in boiling water; beat the white of an egg to a froth and mix well with 3 tablespoons of cold milk, As soon as the cream is hot, remove from the fire, add the mixed egg and milk, stir together briskly for a minute and serve. The less time coffee is cooked the more of the berry is required, but the finer is the flavor of the beverage.

CHOCOLATE.

Six tablespoons grated chocolate to each pint of water—same quantity of milk as water.

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Sweeten to taste ; rub the chocolate smooth in cold water ; pour on the water boiling hot ; boil 20 minutes, and then add the milk and boil 10 minutes longer ; sugar added on the fire or in the cups.

Wallace's Cream Chocolate, prepared as directed on the jars, cannot fail to make a delicious drink.

CHOCOLATE CREAMS.

Two cups pulverized sugar, 1-2 cup water, boiled 5 minutes ; turn into a cold dish and beat with an egg-beater until of the proper consistency to roll into lumps of sticks with the fingers ; let cool ; then roll in the chocolate that has been warmed until soft ; cool. Flavor white part with vanilla. Soften the chocolate by putting in a bowl and place in hot water.

CHOCOLATE CARMELS.

One cup grated chocolate, 1 of milk, 1 of molasses, 1 of sugar, piece of butter size of an egg. Boil about an hour, not too fast.

COCOANUT CANDY.

Two cups sugar, 1-2 cup water. Boil until waxy when tried on ice or water ; add 3-4 cup cocoonut and beat until almost stiff. Pour on buttered plates.

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BUTTER SCOTCH.

One cup molasses, 1 cup sugar, 1-2 cup butter.

TAFFY.

One cup sugar, 1-2 cup vinegar, 1 cup water, 1 tablespoon butter. Boil 15 minutes.

MOLASSES CANDY.

Two cups sugar, 1 cup molasses, 5 tablespoons vinegar, 1 tablespoon butter; add a pinch of soda just before removing from the fire. Do not stir while cooking. Boil until stringy, when tried in water. Flavor with lemon or vanilla, if you choose.

CREAM CANDY.

One lb white sugar, 1 wine-glass of vinegar, 1 tumbler water; vanilla. Boil 1-2 hour and pull, if you choose.

KISSES.

Beat the whites of 6 eggs to stiff froth; add 1 lb. pulverized sugar, stirring constantly; add 1 teaspoon at a time; add 4 teaspoons of lemon Butter white paper and lay on an oak shingle, first heating it. Fill the buttered paper by dropping a small teaspoon in a place; take out lay on a plate, and cool. Put two sides together.

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MRS. BEEBE'S SOAP.

Six lbs sal soda, 6 clear grease, 3 of unslacked lime. Slack the lime as for whitewash ; then add 1 gallon soft water to the lime and sal soda together, and boil hard 30 minutes, stirring occasionally to keep from burning. After boiling, set kettle off, add 3 gallons water and let stand until settled clear. (It is well to boil at night, letting stand until morning.) Then dip it off in another kettle in which the soap is to be boiled. Add the grease and 2 ounces borax to the lye, and boil 30 minutes—till thick enough to hair from a stick. Place in a tub or firkin until sufficiently hardened to cut in bars. Add water to the lime and soda remaining in the kettle, and keep for washing-fluid. Always make soap in an iron kettle.

TOILET SOAP.

One lb white bar soap, 1 pint alcohol, 1-2 ounce spirits ammonia, — cent's worth oil of rose. Shave the soap very fine ; put the ingredients in a clean kettle ; melt together, but not boil. Turn in a dish to cool, and cut in bars.

WASHING FLUID.

One lb sal soda, 1-2 stone lime, 5 quarts water. Boil a short time, stirring occasionally. Let it settle, then pour off the clear fluid and put in a jug. Soak the clothes ; have the boiler half full of water ; when scalding hot,

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put in 1 cup of the fluid; boil half an hour. For each additional boiler, use half a cup.

LIQUID BLUEING.

One ounce best Prussian blue, 1-2 ounce oxalic acid pulverized, 1 quart soft water—mix. The acid dissolves the blue and holds it evenly in the water so that it will not speck. 1 or 2 tablespoons is sufficient for a tub of water. Do not let the clothes stand in it.

BRITISH ENAMEL FOR LINEN.

Melt together, with a gentle heat, 1 ounce white wax and 2 ounces spermaceti. Prepare in the usual way sufficient starch for a dozen shirt fronts; put in it a piece of the enamel the size of a large pea. It will give a beautiful gloss.

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