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*Margery Daw in the Kitchen.*

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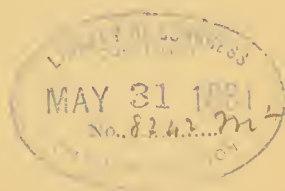
# MARGERY DAW IN THE KITCHEN,

AND

## What She Learned There.

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BY MRS. LUCY W. BOSTWICK.



AUBURN, N. Y.:  
KNAPP & PECK, BOOK AND JOB PRINTERS.  
1881.

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## S O U P S.

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### BEEF SOUP.

Take a shank of beef with plenty of meat upon it and boil five or six hours the day before using. The next day skim off the grease, put the jelly in the soup kettle, and one hour before serving add turnips, carrots, onions, and cabbage chopped fine in quantity desired; a few tomatoes and a little celery improve it. Season with pepper and salt. Drop in a few noodles. Three tablespoonfuls of rice may be added with the vegetables.

### ENGLISH BEEF SOUP.

Three pounds of lean beef cut fine, one carrot, and one turnip cut fine; put in a saucepan and fry brown; then put them in a gallon of water and boil until all are well cooked. Season with pepper and salt. Add one glass of sherry wine.

### MUTTON SOUP.

Boil a leg of mutton three hours, and take the water for the soup, season with pepper and salt. Add a small cup of barley or rice, as preferred, throw in a little chopped parsley, if liked, and boil about an hour.

### VERMICELLI SOUP.

Boil a shank of veal in three quarts of water, three hours with one whole turnip, onion and carrot, then strain, and add a small cup of vermicelli, and boil three-quarters of an hour. Season with pepper and salt; if the water boils away add more.

## GREEN CORN SOUP.

Take one dozen ears of corn, scrape the cobs and boil them twenty minutes in one quart of water. Remove the cobs, put in the corn and boil fifteen minutes. Add two quarts of rich milk seasoned with salt, pepper and butter, and thicken with two tablespoonfuls of flour. Boil ten minutes, turn into a tureen in which are the well beaten yolks of three eggs.

## MOCK TURTLE SOUP.

One quart of black beans and five pounds of lean beef. Put into the soup kettle in the morning in cold water sufficient for the quantity of soup desired, and cook slowly all day. Strain through a sieve. Add salt, pepper, and plenty of cloves, to taste. Let it stand all night. When desired to serve cut two lemons into thin slices, put them into the tureen and pour over them the soup.

## BLACK BEAN SOUP.

One quart of black beans, one pound of lean beef, one-half pound of salt pork, three quarts of water. Soak the beans all night, and in the morning pour off the water and put them in the soup kettle with three quarts of cold water, in which are the meat and pork. Boil three or four hours, adding water as it boils away. Slice some lemon into the tureen before serving, also some bread cut into small pieces, and fried in butter. Strain through a colander into the tureen.

## BEAN SOUP.

Soak one quart of beans over night in cold water; in the morning pour off the water, and put them in a kettle with four quarts of water, boil until soft enough to pass through the colander. Season with pepper and salt, and a piece of butter the size of an egg, or boil with the beans a piece of salt pork. Throw pieces of bread cut into small pieces and fried in butter, into the tureen, and strain the soup upon them: if the soup is too thick, add boiling water.

## TOMATO SOUP.

Put one quart of water into a kettle, and when boiling add one quart of tomatoes. When it boils again put in one teaspoonful of soda; as soon as it is done foaming add one pint of milk, four rolled crackers; season with butter, pepper, and salt, and serve very hot.

## TOMATO SOUP.

One and one-half pounds of lean beef in one gallon of water boiled down to three pints; add one quart of tomatoes, one cup of sweet milk, two tablespoonfuls of flour rubbed into a piece of butter the size of an egg. Then boil one hour; less will do. Season with pepper and salt and strain through a colander.

## PEA SOUP.

One quart of split peas soaked over night in two quarts of water. In the morning pour off the water and put the peas in the soup kettle with four quarts of water. Let them boil until cooked enough to pass through the colander; about two hours. As soon as it begins to boil cut up one large onion and fry brown in a spider with a piece of butter the size of a large egg, and put into the kettle with the soup. Strain and season with salt and pepper before serving. As the water boils away add more. A couple of slices of salt pork or a little beef stock is a great improvement.

## ONION SOUP.

Put a piece of butter the size of a small egg into a saucepan; when very hot add two or three large onions sliced thin. Stir and cook them well until they are red; then add half a teacup of flour; stir this constantly until it is red. Do not let it burn. Now put in a pint of boiling water, and add pepper and salt. Mix it well and let it boil one minute. Pour it into the soup kettle and set it on the back of the range until nearly time to serve; then add one quart of boiling milk and two or three well mashed boiled potatoes. Add to the potatoes a little of the soup, at first, then more until thin enough to put into the

soup kettle. Stir well together and season with pepper and salt. It requires plenty of salt. Put pieces of toasted bread, cut in diamond shape, in the bottom of the tureen, pour over them the soup, strain through a colander, and serve very hot. This soup is improved by using soup stock instead of water, or the water in which a chicken has been boiled, can be saved for this purpose.

#### TURKEY SOUP.

Place the frame of a cold turkey, with the remnants of dressing and gravy in a pot, and cover with cold water. simmer gently three hours, let it stand till the next day. Remove the fat skin off all the bits and bones. Put the soup on to heat, until it boils; then thicken slightly with flour wet with water, and season to taste.

#### BLACK SOUP.

Boil a shank of beef five or six hours in water enough to cover it; salt and skim well. Remove the meat, and thicken with one or two tablespoonfuls of browned flour mixed in cold water: season with pepper, salt, nutmeg, and cloves. A little tomato catsup improves it. Just before serving, throw into the tureen a few small crackers and thin slices of lemon.

#### WHITE ALMOND SOUP.

A shank of veal put into five quarts of cold water and boiled down to four; put one carrot, one bunch of celery, one good sized onion, and two cloves into a bag, and put them into the soup kettle with the veal and boil half an hour, or until the flavor is extracted: then take them out, there being no further use for them. When the liquor is boiled down to four quarts set it aside until the next day. When you wish to serve, put the jelly into the soup kettle, and add two ounces of blanched almonds chopped fine, and half a pint of sweet cream. Cook a few moments, and send to the table.

#### POTATO SOUP.

Ten large potatoes boiled soft; pour off the water and mash. Add one-fourth pound of butter and pour on three pints of cold

milk : let it come to a boil, stirring to prevent burning. Season with pepper and salt : put some toasted crackers or bread fried in butter into the tureen, and strain the soup on to them through a colander. Serve hot.

#### NOODLES FOR SOUP.

Take one egg, two tablespoonfuls of flour, a small teaspoonful of baking powder, a little salt : Beat the egg light, stir the flour with the baking powder and salt, add the egg. Ten minutes before serving the soup, drop this batter from the spoon into it.

#### BREAD-DICE FOR SOUP.

Take slices of stale bread cut in small squares ; throw into hot lard and fry until brown. Skim out, drain, and put into the soup tureen before serving the soup. Crackers crisped in the oven are nice to serve with oyster soup.

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## OYSTERS, CLAMS, FISH.

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#### STEWED OYSTERS.

Take one quart of oysters and one dozen clams (more if liked). Wash the oysters and put them into a kettle with one pint of boiling water. Add the clams and their liquor ; let them come to a boil. Add a little milk (cream if you have it) butter, pepper, and salt, with two rolled crackers. Let them boil only two or three minutes.

#### CREAM OYSTERS.

Take one quart of fine large oysters ; wash and drain : one pint of cream (milk will do, with more butter). Put the oysters and cream into separate kettles to heat. The oysters, when the

edges curl, are to be taken from the juice in the kettle and put on a platter to keep warm; then take crackers rolled very fine and sift into the cream or milk. Add the oyster juice, season with pepper and salt to taste, and more or less butter as the richness of the cream may require. Pour the cream over the oysters, and serve very hot.

#### PANNED OYSTERS.

Wash the oysters and put them in a stew pan without water. Cook them only two or three minutes. Season with butter, pepper, and salt. Serve in hot oyster plates, as they must be eaten hot.

#### FRIED OYSTERS.

Take count oysters, drain them from their liquor, and dip them first in beaten egg and then in rolled cracker, and fry in a spider or on a griddle in hot butter and lard (equal parts).

#### PICKLED OYSTERS.

Scald fine large oysters in their own liquor; as soon as they come to the boiling point take them out with the skimmer and lay them smooth on platter. Take part of the liquor in which the oysters have been cooked, and add vinegar according to its strength, having enough to cover the oysters. Put with the liquor some whole pepper, cloves, allspice, and a few blades of mace. Put the oysters into a tureen or stone jar, and pour over them the vinegar and spices, scalding hot. Set them aside to cool. Use none but cider vinegar, as acid will eat the oysters.

#### DEVEILED OYSTERS.

To one quart of chopped oysters, add six tablespoonfuls of rolled cracker, four tablespoonfuls of melted butter, half a teaspoonful of salt, one-fourth teaspoonful of pepper. Bake in hot oyster shells fifteen or twenty minutes.

#### ESCALOPED OYSTERS.

Put a layer of cracker crumbs in the bottom of a baking dish, then a layer of oysters; next a layer of cracker crumbs with

salt, pepper, and small pieces of butter sprinkled over, and so on until the dish is full, having cracker crumbs, with pepper, salt, and butter for the top layer. Then pour over all one cup of milk, and bake forty minutes.

#### FRICASSEED OYSTERS.

Wash one quart of oysters and drain in the colander; put a tablespoonful of butter in a spider, and when brown put in the oysters. As soon as they commence to cook, add another tablespoonful of butter well mixed with a small tablespoonful of flour. Add one tablespoonful of cream or milk into which one egg has been beaten. When this has come to a boil, pour over toast and serve hot. Season with pepper and salt.

#### OYSTER OMELETTE.

Beat six eggs separately; add, by degrees, one gill of cream to the beaten yolks; season with salt and pepper, add the whites, well beaten. Have ready one dozen large oysters cut in half. If the oysters are smaller, more can be taken, and chopped. Put into a sauce pan to heat, one tablespoonful of butter; pour the eggs into it; drop the oysters on evenly. Fry a light brown, then set in the oven to brown the top, or turn as an ordinary omelette.

#### OYSTER PIE.

Line a deep dish with rich pie crust; lay a plate on top of the dish. Upon this place a top crust for the pie and bake it. While the crust is baking, wash and drain one quart of oysters. Cook them in a stew pan for three minutes. Season with butter, pepper, and salt, to taste. Add one tablespoonful of cream if you have it. If not, use milk. When the crust is done take off the crust on the plate and then fill the pie with the oysters prepared, place the top crust over them, and it is ready to serve.

#### OYSTER AND CLAM SCALLOP.

Take one quart of oysters and one pint of clams; put a layer of cracker crumbs into the bottom of a baking dish, then a



layer of oysters and clams, mixed; (the clams can be chopped, or not, as preferred), then a layer of cracker crumbs, with pepper and pieces of butter, and so continue until the dish is full. Pour over the whole a cup of milk. Some of the clam juice can be used.

#### CLAM SOUP.

Wash fifty clams, put them in a pot and cover them with water; let them boil, and as soon as the shells open take them out with a skimmer. Chop the clams, strain the water they were boiled in, and return it to the kettle; add the chopped clams, one quart of milk, pepper and salt, (not much salt) one-fourth pound of butter, and thicken with rolled cracker.

#### STEWED CLAMS.

Take the clams from the shells, as many as you wish, put them into a stew pan with their own liquor, butter and pepper. Let them stew slowly. Butter some slices of toast, and pour them over it. Serve in a deep dish.

#### CLAM FRITTERS.

Two dozen clams chopped. Stir into them three well beaten eggs and three tablespoonfuls of their own liquor: add flour enough to make a thin batter. Fry in a spider, in hot butter and lard. When brown on one side, turn the other side.

#### SUSAN'S CLAM CHOWDER.

Fifty clams chopped fine; an equal quantity in measure of chopped onions, small round crackers, eight slices of pork fried crisp in a spider, taken from the grease and chopped fine. (The grease is not used). Take a kettle and put in layers: first pork, then clams, then onions; next crackers and little bits of butter, salt and pepper. (Not much salt.) So continue until all is used. Pour on clam juice enough to moisten, and set the kettle on the back of the range. If you should not have sufficient clam juice, add a little water. Cook three hours. Do not stir it. When done, take one and one-half cups of clam juice

thickened with a little flour, and put in two tablespoonfuls of Worcestershire sauce. When hot pour over the chowder and serve.

#### FISH CHOWDER.

Take four slices of salt pork and fry brown in the bottom of the pot, and pour off the grease; chop the pork fine. Put in the bottom of the pot a layer of haddock, or fresh cod; any other firm, fresh fish will do, cut in thin slices; next a layer of crackers with some of the chopped pork and thin slices of onion, then fish, and so on until the whole is used. Season with pepper and salt; pour over hot water enough to cover well, and boil one hour. Serve hot as soup.

#### BROILED SARDINES.

Select fine large sardines; take them from the box with care; wipe the oil from them; dip them first in egg and then in rolled cracker, and fry in a spider in hot butter, and serve on toast.

#### SCALLOPED SALMON.

Take salmon, (canned will do) picked up fine, taking care to remove all the bones; put a layer of cracker crumbs in a baking dish, then a layer of salmon with pieces of butter, pepper, and salt, with a little milk; then another of crumbs, another of salmon, and so on until the dish is filled, having cracker crumbs and pieces of butter on the top: add milk enough to make it quite moist, then bake in a quick oven half an hour.

#### FISH TURBOT.

Four pounds of white fish boiled twenty minutes in salted water; pick out the bones, skin, and break in small pieces and set it aside to cool.

One pint of sweet milk, one teaspoonful of onion chopped fine, two tablespoonfuls of chopped parsley, one heaping teaspoonful of thyme, two-thirds of teacup of butter, one large tablespoonful of flour, two eggs, one tablespoonful of cold water. When the milk boils, stir in the onions, parsley, and

thyme. Rub butter and flour together, then let it boil; beat up the egg with the water, and stir in slowly just before taking from the fire. Salt the boiled fish and dressing. When both are perfectly cold, put in a baking dish first a layer of fish, then a layer of dressing, until all is used; cover the top with rolled cracker crumbs and small pieces of butter. Bake three-quarters of an hour in a moderate oven.

#### BROILED CODFISH.

Take a nice piece of salt codfish, remove the skin, wash it and lay it on the gridiron and broil, turning it as often as necessary to prevent burning. It requires broiling twenty minutes. (It is a very nice relish for tea, for those who are fond of salt fish.)

#### CODFISH CROQUETTES.

One and three-fourth pounds of mashed potatoes, one pound of salt codfish, four ounces of butter, one gill of cream or milk, a half teaspoonful of pepper, one egg. Pour cold water on the fish; let it come to a boil and then pour off the water; melt the butter in the hot potato, add the fish, cream, and pepper; beat very hard and light with a fork until perfectly smooth. Make into balls, drop in hot lard like doughnuts, or fry in hot lard in a spider.

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## STEWES, ETC.

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#### BROWN STEW.

One pound of beef cut in small pieces and browned in a hot spider with one tablespoonful of butter, one tablespoonful of flour sifted in gradually, and stirred until brown. Add one carrot cut into thin slices, two medium-sized onions sliced, three whole cloves, three allspice, pepper and salt, to taste. Cover

with boiling water and simmer steadily three hours. Just before serving, add two tablespoonfuls of tomato catsup, and a glass of sherry, if you like.

#### STEWED KIDNEYS.

Cut beef kidneys into inch square pieces, removing every particle of fat and gristle. Pour cold water over them and wash thoroughly, once, in hot water. Let them boil about three hours, or until they are tender. Do this the day before if desired for breakfast. In the morning take the kidneys and the water in which they were boiled; let them stew until just before breakfast is served, adding butter, pepper and salt, to taste. Stir a little flour in cold water and add to thicken the gravy. Serve hot with baked or stewed potatoes.

#### LIVER HASH.

Take calf's liver and parboil it in water fifteen minutes, when cold, chop fine. Put into a stew pan with water enough to cover it. Season with butter, pepper and salt, to taste, and thicken with a little flour. A little sweet cream is a great improvement. This is a nice dish for breakfast or supper.

#### BEEF LIVER.

Take beef liver, lay it on the meat board, and scrape with a large knife, removing the pipes and strings. Put it in a bowl, season well with pepper and salt, beat in one egg, drop from the spoon into a spider with hot butter and lard. Cook well and turn. This is the best way to cook beef liver.

#### SWEET-BREADS AND PEAS.

Boil the sweet-breads in water with a little salt fifteen minutes. Make a white gravy, with half a cup of milk, butter and salt, thicken with one teaspoonful of flour. Cook the sweet-breads in this a few minutes. Serve on a platter with green peas around the outside edge. Canned French peas may be used.

## FRIED SWEET-BREADS.

Wash the sweet-breads in salt and water, and parboil twenty minutes. Either cut them in two, or in smaller pieces, dip in egg, then in rolled cracker crumbs, and fry in a spider in hot butter and lard.

## MOCK DUCK.

Have a round beef steak cut an inch thick. Lay on the meat board, remove the bone, sew up the open places. Make a dressing of bread crumbs well seasoned with pepper and salt, and two small chopped onions. Pack the dressing thick in the middle of the steak, roll up and sew together. Put into a kettle on the top of the range, with just enough water to keep it from burning, adding more as it boils away. Cook slowly three hours, turning often that it may brown nicely on all sides. Remove the steak to the platter, taking out the threads; thicken the gravy slightly with flour, and pour part over the meat, serving the rest in a gravy dish.

## CREAM BEEF.

Throw dried beef, shaved very thin, into boiling water, let it stand a few moments, pour off the water, and add good rich cream, letting it come to a boil. If you have not cream, use milk and butter thickened with a very little flour. Season with pepper, and serve on toast or not, as you please.

## DEILED BEEF.

Take slices of cold rare roast beef, lay them on the broiler over very hot coals, and broil quickly; season with pepper and salt, laying a piece of butter on each, serving very hot.

## VEAL OYSTERS.

Select nice white veal, cut into pieces the size of large oysters, pound well and dip into beaten egg, then into rolled cracker and fry in hot lard, as oysters. A most delicious manner of cooking veal.

## BEEF LOAF.

Three pounds of raw beef chopped fine, one slice of pork, chopped, three soda crackers rolled fine, one egg, one-half cup of milk, one tablespoonful of melted butter, one tablespoonful of salt, one teaspoonful of pepper. Mix well together, pack into a tin, and bake two hours.

## VEAL LOAF.

Three pounds of raw veal cutlet chopped fine, two slices of salt pork chopped, two eggs, three teaspoonfuls of salt, one of pepper, two slices of bread crumbed fine, one-half cup of cream or milk. Make into a loaf, dredge with flour, and bake three hours. It is nice to put hard boiled eggs through the loaf.

## CHICKEN CROQUETTES.

Three cups of chopped chicken, one cup of soft bread crumbs, two eggs, pepper and salt to taste. Mix well together and form into pear shaped balls. A little chopped parsley may be added. Roll them in egg, then in cracker, and fry in lard in a wire basket, as doughnuts.

## VEAL CROQUETTES.

Two pounds of well cooked veal, chopped very fine, season with pepper and salt, onion and parsley. Two eggs, one tablespoonful of butter, one tablespoonful of flour mixed well together; over this pour boiling water till well thickened. Stir this mixture well through the chopped meat and set it aside to cool. Beat an egg, form the dressed veal into cones the size of an egg, dip into the beaten egg; roll in cracker crumbs, and fry in hot lard (in a wire basket) as you would doughnuts.

## À LA MODE BEEF.

Cut from the round, as heavy a piece as you would like. Take out the bone, and fill the place with bread crumbs, seasoned with pepper and salt. Slash the top, insert blocks of salt pork an inch square, leaving them high over the beef; place

more dressing, leaving the pork to show through. Scatter whole cloves and blades of cinnamon over all, and around the sides of the beef stick in whole cloves. Put a band of cloth tightly round the beef to make it small and round, and fasten it closely to keep in shape. Put a pint of port wine in a round-bottomed kettle, put in the beef, cover and let it stew slowly three or four hours, adding more wine should it cook away. Remove the cover, put the kettle in a hot oven to brown the dressing, then trim off the bits of pork, leaving them white. Add wine to the gravy in the kettle to make as much as wanted, stir in a glass of currant jelly, also lay spoonfuls of jelly over the top of the beef, and garnish the platter with slices of lemon, and parsley.

If desired, the wine can be omitted in cooking, using water instead, adding a cup of grape, currant, or sherry wine, before thickening. The wine may be entirely omitted if desired.

#### DEVEILED HAM.

Use both the lean and fat ham, chopping fine. Season with salt, pepper, mixed mustard and a trifle of vinegar. For sandwiches, spread between thin slices of bread and butter.

#### FRENCH SANDWICHES.

Remove the skins from sardines, picking them up fine. Add to them some finely chopped lean ham; put with them, also, some very fine chopped pickles. Mix all well with maymaise dressing. Spread between thin slites of bread and butter.

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## VEGETABLES.

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#### GREEN CORN CAKES.

Six ears of corn grated, one tablespoonful of flour, the yolks of two eggs, a little salt. Fry in hot butter and lard.



## CARROTS A LA FRANCAISE.

Scrape the carrots, cut the small end into two pieces and the larger end into eight pieces. Boil in water with a dessert spoonful of salt and a tablespoonful of sugar one hour. Drain on a cloth; put them in a stew-pan with a piece of butter, and shake them over the fire until the carrots have nearly absorbed the butter. Pour in half a pint of new milk and simmer gently one hour. Beat the yolks of two eggs, after having taken the carrots from the milk and put them in a vegetable dish; stir the eggs into the milk, simmer two minutes and pour over the carrots.

## COOKED CELERY.

Cut the celery into pieces half an inch long, throw them into boiling water with a little salt, and boil three-quarters of an hour; drain off the water and pour on cream if you have it, if not, milk enough to cover it. Season with butter, pepper, and salt, to taste. It is not necessary to use the choicest pieces of celery.

## TURNIPS.

Take the flat turnips, pare them, cut them into half-inch cubes, throw them into boiling water with a little salt and let them boil one and one-half hours. Drain off the water, add cream or milk, butter, pepper, and salt, to taste. Only the flat turnips are good to cook in this manner.

## BAKED TOMATOES.

Take a baking dish and put first a layer of tomatoes, either fresh or canned, a layer of onions sliced thin, a layer of bread and butter with pepper and salt, then another layer of tomatoes, onions, and so on until the dish is filled. Bake one and one-half hours.

## BAKED CORN.

Fill a baking dish with corn, cut or scraped from the cob. Cover the corn with milk, season with butter, pepper and salt, and bake two hours.

## PARSNIPS.

Three medium-sized parsnips boiled until tender, and mashed. Season with butter, pepper and salt, and stir in a lightly beaten egg. Make into flat cakes and fry brown in a hot greased spider.

## SPINACH.

Wash thoroughly and carefully, throwing it into just enough salted water to cover it. Boil about a half hour. When tender, squeeze dry in a clean towel, or colander, season with butter, pepper and salt. Serve with sliced hard boiled eggs over the top. A nice salad dressing may be served with it.

## GREEN PEAS.

Wash the pods, throw them into boiling water, and boil till tender, then skim them out, and put the peas into the same water and boil till tender. Season with butter, pepper, and a little salt, with a trifle of sugar.

## GREEN CORN.

Remove the leaves and silk. Cook in boiling salted water from fifteen to twenty minutes. Serve hot from the kettle, on a platter between napkins.

## CAULIFLOWER.

Remove the outside leaves, and boil the cauliflower in salted water, taking care to remove it as soon as tender, that it may not fall to pieces. Take two tablespoonfuls of butter, and when hot in the sauce pan, stir in three tablespoonfuls of flour, stirring constantly until cooked. Add two teacupfuls of thin cream, seasoned with pepper and salt. Stir it over the fire until perfectly smooth. Pour the sauce over the cauliflower and serve.

## CABBAGE A LA CAULIFLOWER.

Cut the cabbage fine as for slaw, cover with water in a stew pan, and keep closely covered. When thoroughly cooked, pour off the water, add a piece of butter with a little salt, one-half

cup of cream, or one cup of milk, let it remain on the range a few moments before serving.

#### VEGETABLE OYSTERS.

Wash and scrape them well. Cut into small round pieces, boil them an hour or until tender in sufficient water to cover them thoroughly. Pour off the whole, or a part of the water, as desired add cream or milk. Season well with butter, pepper, and salt. And if desired, thicken with flour well mixed with cold water.

#### SCALLOPED POTATOES.

Pare the potatoes, cut them in thin slices; put a layer in a pudding dish, sprinkle with flour, pepper, salt, and small pieces of butter, then another layer of potatoes, flour, pepper, salt and butter, and so on until the dish is filled. Pour over all the milk the dish will hold. Bake two hours in a moderate oven.

#### BROILED POTATOES.

Large cold boiled potatoes cut lengthwise in slices a quarter of an inch thick, and broiled on the gridiron. Take from the fire and place on each a piece of butter, pepper and salt. Serve very hot.

#### POTATOES BOILED IN LARD.

Choose very small potatoes, scrape or pare them very smooth, so that they will be round; drop into boiling lard and cook a light brown. Serve the same as Saratoga potatoes.

#### POTATO PUFF.

Boil the potatoes in salted water, drain off the water and dry them a few minutes. Mash them perfectly smooth. To a pint of mashed potato put two tablespoonfuls of butter and beat with a large fork, until light and creamy; add the yolks of two eggs, a small cup of rich milk, and lastly the whites of two eggs beaten to a froth. Beat each ingredient in before adding the next. Add more salt if needed; put in a buttered baking-dish, bake in a quick oven until nicely browned. The more thoroughly

it is beaten the better. This same potato is very nice shaped in cones and browned in the oven.

#### STUFFED POTATOES.

Take five large potatoes, and scrape a hole in each; fill it with meat chopped fine, seasoned with butter, pepper, salt, and a little chopped onion. Bake in a quick oven.

#### POTATOES IN JACKETS.

Select fine large potatoes and bake them; take from the oven while hot, cut an oval piece from one side, remove the inside, taking care not to tear the skins. Put them in a dish, season with butter, pepper, salt, and a little cream or milk; add one or two eggs. Beat all thoroughly together with a fork. Fill the skins, place a small piece of butter on each, return to the oven until brown and serve on a platter.

#### STIRRED POTATOES WITH EGGS.

Six or eight cold boiled potatoes chopped fine, heat the sauce pan, put into it a piece of butter the size of an egg. When melted, stir in the chopped potatoes, stirring and browning them well; then pour in three or four beaten eggs, stirring them well through the potatoes for two or three minutes, then serve.

#### A VEGETABLE SHAPE.

Boil spinach, carrots and turnips in separate kettles. Drain, mash and season the same quantity of each. Take a hot mould or vegetable dish well buttered, and put in first a layer of turnip, then one of carrot, and lastly, one of spinach; pack well, then turn from the mould on a platter, and serve.

## PICKLES, CATSUPS, SAUCES.

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### PICKLED CUCUMBERS.

Wash and wipe the cucumbers and place in a stone jar. To one gallon of the best cider vinegar add one teacup of salt, two red peppers cut fine, one-fourth pound of white mustard seed, one-fourth ounce of ginger root, a piece of alum the size of a butternut, one teacupful of horse-radish root, not grated. Other spices may be added if desired. Bring the ingredients to a boil, pour over the cucumbers, cover closely, and they are finished.

### GREEN TOMATO PICKLES.

One peck of green tomatoes, six large onions, a teacupful of salt. Put into a jar and let them remain over night. In the morning cook them in three pints of vinegar and water twenty minutes, and drain. Boil four quarts of vinegar, one-fourth pound of white mustard seed, two green peppers sliced, two tablespoonfuls each of allspice, cloves, cinnamon, ginger and mustard, and pour hot over the tomatoes.

### CHOW-CHOW.

Two large heads of cabbage, one-half peck of small onions, thirty large cucumbers, two heads of cauliflower, ten green peppers, six red peppers, one pint of grated horse-radish, one-half pound of white mustard seed, one ounce of celery seed, one-half teacup of tumerick, two boxes of mustard, one-half pint of salad oil. Chod the cabbage, cut the cucumber in inch square pieces, break the cauliflower in pieces, chop the peppers with some of the cabbage, as it will prevent the tears of the chopper from flowing. Be sure and throw away the seeds. Add a teacupof salt and pack down in a stone jar. In the morning drain off the brine; take one part of vinegar and two of water, pour on hot, and let it stand two days. Drain, add the spices and other ingredients.

Boil six quarts of vinegar with three pounds of sugar and pour on scalding hot for three mornings; then mix one pound of ground mustard with one-half pint of salad oil; mix thoroughly and add to the chowchow when cold.

#### RED CABBAGE PICKLED.

Slice the cabbage very fine, one head of red cabbage, to two or three of white cabbage, mix in a little salt. Scald two quarts of vinegar, add two tablespoonfuls of sugar. Put into a bag one tablespoonful of cloves, one of ground cinnamon, and half a teaspoonful of ground black pepper. Scald the spices in the vinegar, when cold pour the vinegar over the cabbage in a jar, and drop in the bag of spices. Keep the whole well covered with vinegar putting a plate over to hold it down.

#### CHILI SAUCE.

Twenty-four ripe tomatoes, four green peppers, four onions, two tablespoonfuls of salt, four tablespoonfuls of sugar, four cups of vinegar. Peel the tomatoes and slice them, chop the peppers fine, and if not liked too fiery, remove the seeds. Chop the onions. Put the ingredients into a porcelain kettle with the sugar and vinegar and boil three hours. Bottle and seal (Will mould if exposed to the air.)

#### TOMATO CATSUP.

Take tomatoes when fully ripe, wash and slice them, put into a jar in alternate layers of tomatoes and salt. Let them stand four days, stirring each day to prevent fermentation. On the fifth day put into a porcelain kettle, boil twenty-five minutes, put them through a colander, then back into the kettle and boil until reduced one-half. To each quart add one teaspoonful of mace, two of cloves, two of black pepper, a half teaspoonful of cayenne, if liked. Bottle and cork tight.

#### PICKLED PEACHES.

Eight pounds of peaches, four pounds of sugar, one pint of vinegar. Rub the peaches with a coarse cloth. Stick two

whole cloves in each peach. Put the vinegar and sugar with a small handful of broken bits of cinnamon, in a porcelain kettle upon the range. When the syrup is made put the peaches into it, and remove the kettle to the back of the range, and let them cook slowly there nearly half a day, do not stir them. Skim the peaches carefully out, and put them into a stone jar. If the syrup seems thin, boil it until richer and pour it hot over the peaches.

#### PICKLED CHERRIES.

Take six pounds of Cherries, removing the pits, three pounds of sugar, a coffeecupful of vinegar, when the syrup is hot, throw in the cherries adding a little cloves, and some small pieces of cinnamon; let the whole boil about a half hour, then skim out the fruit. If the syrup is not sufficiently rich, boil longer, then pour over the cherries and cover.

#### SPICED CURRANTS.

Eight pounds of currants, four pounds of sugar, one coffeecup of vinegar, two tablespoonfuls of cinnamon, one of allspice, one of mace, one-half tablespoonful of cloves. Put the currants, sugar and vinegar into the kettle and boil ten minutes. Skim out the currants, put in the spices, and boil from half to three quarters of an hour. Pour over the currants, and put in a jar with brandied paper over the top.

#### SPICED PLUMS.

Eight pounds of plums, four pounds of sugar, one teaspoonful of cloves, two of cinnamon, one teacupful of vinegar. Cook until as thick as jelly.

#### GRAPE CATSUP.

Five pounds of grapes, two and one-half pounds of sugar, one pint of vinegar, one tablespoonful each of cinnamon, cloves, allspice and pepper, one-half tablespoonful of salt. Boil the grapes until soft, then put them through the colander. Put back into the kettle with the sugar, vinegar and spices. Boil it until it thickens, and bottle.



## CURRANT CATSUP.

Five pounds of currants freed from the stems, two pounds of brown sugar, one pint of vinegar, one tablespoonful each of cinnamon and cloves, one teaspoonful of salt. Boil one hour. Keep in sealed jars in a cool place.

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## BREAD, BISCUIT, ETC.

## GRAHAM GEMS.

Two coffeecups Graham flour and one pint of cold water stirred well together at night. Next morning add butter the size of a large walnut, salt, and two heaping teaspoons of baking powder. Put into heated gem-irons and bake in a hot oven.

## GRAHAM GEMS.

One cup of Graham flour, one cup of fine flour, two eggs, two cups of sweet milk, one-fourth teaspoonful of salt. Bake in hot gem irons twenty minutes.

## VANITY PUFFS.

One pint and two tablespoonfuls of flour, one pint of milk, two eggs well beaten, a little salt. Stir well together and bake in cups or patty-pans three quarters of an hour.

## WAFFLES.

One pint of sour milk, two tablespoonfuls of melted butter, two eggs beaten separately, one teaspoonful of soda, one pint of flour, a little salt. Beat well together and bake.

## RICHMOND MUFFINS.

One quart of milk, one pound of flour, one-half cup of yeast, three eggs beaten separately, four tablespoonfuls of lard and butter mixed. Set to rise over night; in the morning, let them stand one hour in the rings before baking.

## FRIED RYE MUFFINS.

One and one-half cups of rye flour, one and one-half cups of wheat flour, one cup of sweet milk, two eggs, two tablespoonfuls of sugar, three teaspoonfuls of baking powder, one-half teaspoonful of salt. Mix the baking powder with the flour and sift into the rye; add sugar and salt. Beat the eggs light, add the milk to the eggs and stir into the dry mixture. Drop this batter by small spoonfuls into a spider with hot lard, and fry ten or fifteen minutes.

## MUFFINS.

Two cups of milk, two tablespoonfuls of melted butter, one egg, two-thirds teaspoonful of salt, one-half cake of yeast. Stir in flour until it just drops, not runs, from the spoon. Beat until smooth. Let it rise over night and in the morning drop into rings carefully. Bake twenty minutes or half an hour.

## BAKING POWDER MUFFINS.

One pint of milk, one quart of sifted flour, three teaspoonfuls of baking powder, one tablespoonful of melted butter, two eggs beaten very light, a little salt. Bake in rings twenty minutes, either on the griddle or in the oven.

## BREAKFAST CAKES.

One cup of milk, one pint of flour, three eggs, a piece of butter the size of an egg, three teaspoonfuls of baking powder. Bake twenty minutes, in muffin rings.

## SALLY LUNN.

Three eggs, one-half cup of butter, one cup of sweet milk, three cups of flour, two tablespoonfuls of sugar, three teaspoonfuls of baking powder. Bake in round loaf about half an hour.

## SALLY LUNN.

One quart of sweet milk, four eggs, one-half pound of butter, one teacup of yeast, or one yeast cake, one-half pound of sugar, flour enough to make as stiff as bread dough. Mix over

night. Beat the butter, sugar and eggs light, warm the milk, dissolve the yeast cake in warm water, stir the flour into the milk until quite stiff, add the yeast, mix in the butter, sugar and eggs. Add more flour if necessary, to make as stiff as bread dough. Bake for lunch or tea in a round tin.

#### FRITTERS.

One pint of sweet milk, two eggs beaten very light, one salt-spoon of salt, four teacups of flour with two teaspoonfuls of baking powder. Drop from a spoon into very hot lard. Serve with maple syrup, or with pulverized sugar and wine.

#### PARKER HOUSE ROLLS.

Into three pints of flour rub one tablespoonful of lard. Make a hole in the flour, and put into it one pint of cold, boiled milk, one-half cup of sugar, one-half cup of yeast, a little salt. Do not stir it. In the morning knead lightly, and let it rise until noon, then knead again and make up into long rolls, to rise until tea-time. Bake in a quick oven twenty minutes. They can be rolled long or cut round, spread with butter and lapped over if preferred.

#### FRENCH ROLLS.

Two cups of light dough, two tablespoonfuls of sugar, two of melted butter, one egg. Roll thin, cut round, and lap over. Let them rise, and bake in a quick oven.

#### SODA BISCUIT.

One quart of flour, a piece of butter the size of an egg, well rubbed together; three teaspoonfuls of baking powder sifted into the flour, one and one-half cups of cold milk. Mix quite soft, stir all together with a fork; roll out and bake quickly.

#### CRACKERS.

Take a piece of bread dough. When light, spread it with bits of butter and lard, a sprinkle of salt; roll and pound well with the rolling pin. Spread with more shortening, and dust

over with dry flour. Use very little more shortening, than for biscuit. Roll and pound in flour enough to make them cracker like. The more they are pounded the better. Break off small pieces; put a pinch of dry flour in each, and make up into little balls, leaving the dry flour in the center. Roll out thin and large. Mark them with the end of a clock key. Bake in a hot oven.

#### GRAHAM CRACKERS.

One pint of sweet cream, one quart of Graham flour, a little salt. Roll as thin as a wafer, cut in squares and bake in a hot oven.

#### BOSTON BROWN BREAD.

Two cups of rye flour and one cup of Indian stirred together. Add one-half a cup of molasses, one-half cup of raisins, two cups of sour milk, two teaspoonfuls of soda, (sweet milk will do with three teaspoonfuls of baking powder.) Put the mixture into a tin pudding mould with a tube in the centre, and boil four or five hours. If desired for breakfast, boil the day before, leaving it in the tin, and putting it into boiling water to heat.

#### STEAMED BROWN BREAD.

One cup of Indian meal, one cup of Graham flour, one cup of sour milk, one-half cup of molasses, one teaspoonful of soda, one saltspoon of salt. Mix the Indian and Graham flour together, add the sour milk, molasses and salt. Dissolve the soda in a little hot water. Beat all thoroughly together and steam in a buttered pan one and one-half hours.

#### JOHNNY CAKE.

One pint of sour milk, or butter-milk, one egg, three tablespoonfuls of flour, one teaspoonful of salt, one teaspoonful of soda dissolved in hot water, one tablespoonful of sugar, mix the egg, milk and flour, and add enough meal to make a thick batter, and finally add the salt and soda; Beat very rapidly and bake quickly and steadily.

## SOUTHERN CORN PONE.

One quart of milk, one quart of Indian meal, one tablespoonful of sugar, one teaspoonful of salt, two eggs, three teaspoonfuls of baking powder. Sour milk may be used if preferred, with two teaspoonfuls of soda. Use the yellow meal and beat until put into the oven.

## CORN DODGERS.

Five tablespoonfuls of Indian meal and one tablespoonful of flour mixed together. Mix over night with enough boiling water to cover. In the morning put in one egg, one teacup of milk, a little sugar and salt. Bake in muffin rings on a griddle.

## GREEN CORN GRIDDLE CAKES.

Twelve ears of corn grated, two eggs, two tablespoonfuls of flour, one tablespoonful of sugar, one teaspoonful of salt. Stir well together and bake on a hot griddle. They must be well cooked.

## INDIAN GRIDDLE CAKES.

Scald one pint of Indian meal, do not make it too wet, add one coffee-cupful of sour milk and a teaspoonful of salt, butter-milk is better if you have it; stir in the milk a teaspoonful of soda, add a small cup of flour, and beat well; If the batter should be too thick, add more sour milk. Bake well on a hot griddle.

## RUSK.

To three cups of bread dough add two eggs beaten separately, one cup of fine, white sugar, half a cup of butter and lard mixed. Stir and knead well, so the color will be even; add sufficient flour to roll out and put in a covered dish to rise. When light, roll and cut into cakes a little more than an inch thick, and put in the pan to rise. It will take much longer than biscuit, and they must be very light. Bake, and glaze the top with yolk of egg and molasses mixed.

# PIES.

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## PIE CRUST.

One coffeecup of butter, one of lard, one of water and four of flour. Cut the shortening into the flour with a knife, have the water as cold as possible and mix quickly. Take a new slice of paste each time for the top crust, using the trimmings for under crust. This will make four pies.

## PUFF PASTE.

One pound of flour, one pound of butter, yolks of two eggs. Prepare the butter by washing in several waters, and then pressing in a soft cloth. Break or cut a few bits lightly into the flour; do not rub it in; mix with the egg and water into a smooth dough. Turn this out upon the board, roll into a sheet and put into the middle of this the rest of the butter shaped into a somewhat flattened ball and slightly floured. Fold the paste evenly over this ball of butter and roll out. Cut the sheet into quarters and pile one upon another and roll out again. Repeat this process until you have given the paste five or six turns, as it is called, when it will be ready for use. In making a smaller quantity as many turns will not be required. In summer it will be found necessary to use ice freely, in order to be successful in making this paste. Harden the butter before beginning to make it and cool the paste upon ice between the turns. A marble slab is desirable for a moulding board. The paste should be baked in a quick oven, and a piece one-fourth of an inch in thickness should rise in baking to two inches, and should be a mere puff of flakes.

## CREAM PIE.

One pint of cream, yolks of three eggs, six to eight table-spoonfuls of sugar, one teaspoonful of butter, one small tea-

spoonful of corn-starch, whites of five eggs, and five dessert spoonfuls of pulverized sugar for meringue. Vanilla flavoring. Stir butter and sugar together as for cake: beat the corn-starch into the yolks of the eggs until perfectly smooth; then stir these two compounds together, add one teaspoonful of vanilla, and lastly put in the cream, a little at a time, stirring well between. Fill a shell of puff paste and bake half an hour, or until set, when cover with the meringue and return to the oven to bake a fawn color. The recipe for this pie, both paste and filling, is very choice.

#### GRANT'S LEMON PIE.

The juice and grated rind of two lemons, one large cup of sugar, one cup of raisins seeded and chopped, two eggs beaten separately, two tablespoonfuls of grated cocoanut or cracker if preferred, three tablespoonfuls of water. Bake with two crusts.

#### LEMON PIE.

Two lemons, one large cup of sugar, three eggs, one tablespoonful of corn-starch, one cup of cold water. Grate the rind squeeze the juice and put the lemon skins in the cold water; boil to extract all the juice. Squeeze out the skins and while boiling add the starch, dissolved in cold water. Take from the fire and while hot add the yolks of the eggs, beaten light, with the sugar. Bake with one crust. Beat the whites to a stiff froth, add two tablespoonfuls of sugar and spread on the pie when taken from the oven. Put back in the oven until slightly brown.

#### MARLBOROUGH PIE.

One pint of tart apples, stewed and put through the colander, two eggs beaten light, with one cup of sugar, (if the apples are very tart more sugar must be added,) one tablespoonful of butter, nutmeg to taste, the juice and rind of one lemon. Bake with one crust.

#### COCOANUT PIE.

Make a nice custard of four eggs to a quart of milk and sweeten to taste. Bake with under crust only. When baked



put on a frosting made of the whites of four eggs and four tablespoonfuls of sugar and return to the oven until a light brown. While hot sprinkle over it fresh grated cocoanut.

#### MINCE PIE.

Two bowls of meat chopped fine, one bowl of chopped suet, four bowls of apples, three and one-half pounds of raisins and currants seeded, one-half pound of citron, one dessertspoonful of cloves, four tablespoonfuls of cinnamon, one coffeecup of molasses, two bowls of sugar, a little salt, one pint of brandy, (less will do.) Mix with boiled cider, then cook ten or fifteen minutes.

#### FRIED APPLE PIES.

One cup of sugar, one coffeecup of sweet milk, three tablespoonfuls of melted butter, two heaping teaspoonfuls of baking powder, one egg, a little nutmeg. Add flour enough to roll out. Have ready, dried sour apples, stewed and seasoned, make into small turnovers, using the apples hot. Fry in hot lard as doughnuts.

#### AUNT NAOMI'S CREAM PIE.

Two eggs, a little salt, and one cup of maple sugar, grated and stirred together. Then add as much sweet cream as your pie dish, lined with rich pastry, will hold.

#### PIE-PLANT PIE.

Line your pie plate with pie crust, cut fresh pie-plant into small pieces, filling the dish very full, heaping it up as it shrinks in cooking. Lay in small pieces of butter, one coffeecup of sugar, dredge a little flour over the whole, and cover with an upper crust. To keep the juice in the pie where it belongs, take a strip of cotton cloth one inch wide, and long enough to go round the pie and lap, wet this cloth in cold water and lay it around the edge of the pie, half on the crust and half on the plate, press it gently on the crust and on the plate. When the pie is taken from the oven, remove the cloth. This will apply to any juicy pie.

## PUMPKIN PIE.

One pint of stewed pumpkin, two or more eggs, sweeten with molasses and sugar to taste, one pint of rich milk, or cream, which is better. A little salt, season with cinnamon or nutmeg and ginger also if liked, stir well together and bake with one crust only, in a deep pie dish, and in a quick oven.

## ALMOND CHEESE CAKES.

Beat the whites of three eggs to a stiff froth, add one-quarter of a pound of sugar beaten lightly in. The juice of half a lemon, and the grated rind of a whole lemon. Blanch one-half pound of almonds, chop them very fine and stir into the above mixture. Line patty-pans with puff paste, or rich pie crust, and put into each, one or two spoonfuls of the mixture. Bake in a moderate oven. Serve on a napkin on a platter.

## CHEESE CAKES.

Roll out some pastry very thin, cut it into pieces six inches long and four inches wide. Spread with quince, strawberry or other jam; roll it over and over and bake quickly.

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PUDDINGS AND DESSERTS.

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## FAVORITE PUDDING.

One cup of sugar, one cup of milk, one egg, two tablespoonfuls of melted butter, two cups of flour, two teaspoonfuls of baking powder; flavor with nutmeg. Put fruit, oranges, peaches, cherries, or any preserves in the bottom of a pudding dish, an inch or more deep, then pour the mixture on top and bake. Turn from the dish and serve with fruit on top. Serve with sauce.

## SPONGE PUDDING.

One pint of sweet milk, one-half cup of sugar, one-half cup of flour, one-half cup of butter, five eggs. Wet the flour with part of the milk, then cook it in all the milk ten minutes; add the butter and sugar while hot. When cool add the yolks of five eggs well beaten, then add the beaten whites and stir thoroughly. Bake in a two quart basin, set in a pan of hot water, half an hour. Serve with butter and sugar sauce.

## PLUM CHARLOTTE.

Take fresh plums if in season; if not, one quart of canned plums. Put them in a pan on the range; when hot add sugar to make them sweet and rich. Cut three or four slices of light bread, trim off the crust and soak in the juice one slice at a time. Take a dish or mould, first put in some of the plum, then a slice of the bread that has been soaked in the juice; then some of the plum, then another slice of the bread until all is used. If any juice remains pour it over the whole and set it aside in a cool place. It is well to let it stand until the next day, as it is to be eaten cold. Turn from the mould on to a platter and serve with cream. It is very nice without cream.

## FRENCH CUSTARD.

Scald one quart of milk, add one half cup of sugar, a pinch of salt; beat well the yolks of four eggs, stir gradually in, and just allow it to thicken. Strain, and flavor when cold. Beat the whites to a stiff froth. Sweeten or not, as preferred. To make quince custard beat quince jelly with the whites of the eggs. Other jellies may be used in the same manner. Serve in a glass dish. The whites may be cooked as in floating island if preferred.

## FIG PUDDING.

One-half pound of butter, one half pound of figs, cut small, one-half pound of bread crumbs, one-half pound of sugar, four eggs, a little grated nutmeg. Put the butter and figs in a sauce

pan and simmer fifteen minutes. Crumb the bread fine, and mix it with the sugar, eggs, and nutmeg, in a basin, and pour the butter and figs over them. When lukewarm mix all together. Butter a pudding mould and steam three hours. Serve with any nice hot sauce.

•        ENGLISH PLUM PUDDING.

One pound of bread crumbs, one pound of sugar, one pound of flour, one-half pound of suet, two pounds of raisins, two pounds of currants, ten eggs, a little salt, one tablespoonful each of cinnamon and mace, one-half teaspoonful of cloves, and allspice each, one nutmeg, one-half pound of citron. (Almonds may be added if desired.) One wineglass of wine, one wineglass of brandy. Crumb the bread fine, (stale baker's bread is best) add the sugar and suet, beat the eggs light and add with the rest of the ingredients. Rub the fruit in flour, mix well together and steam three hours in a pudding form. Blanched almonds look very handsome stuck all over the outside of the pudding. Just before serving, at the dinning room door, pour over it some brandy and set it on fire. Alcohol is not so likely to go out while carrying, as brandy, and some prefer it on that account.

SAUCE.

One cup of sugar, one-half cup of butter, one egg, one-half cup of wine or brandy. Beat the butter and sugar together with a little hot water to make it pasty, add the egg, beaten separately and light. Cook in boiling water, stirring all the time. Just as taken from the fire add the wine or brandy. If made right it will be white and just the right consistency.

SARATOGA PUDDING.

Four tablespoonfuls of corn-starch, one quart of cold milk, two tablespoonfuls of sugar, four eggs. Mix the corn-starch in cold milk, stir until it boils, when cool add the sugar and the eggs, the whites and yolks beaten separately. Bake in a pudding dish placed in a pan of hot water, one and one-half hours. This may be steamed if preferred.

## SAUCE.

One cup of sugar, one-half cup of butter, one glass of wine, the yolks of two eggs. Cream the butter and sugar, add the eggs and half the wine. Put the dish in boiling water, stir ten minutes, add the rest of the wine and serve.

## MARGIE'S BROWN BETTY.

One cup of bread crumbs, two cups of tart chopped apples, one-half cup of sugar, one teaspoonful of cinnamon, two tablespoonfuls of butter. Butter a pudding dish, put a layer of bread crumbs in the bottom, then a layer of chopped apples with a sprinkle of sugar, cinnamon and small pieces of butter, then a layer of bread crumbs, and so on until the dish is full, having bread crumbs for the top. Cover the dish with a pan, bake three-quarters of an hour, then uncover and brown. Serve with sugar and cream, or butter and sugar. A particularly nice dish for a nursery dinner.

## GREEN CORN PUDDING.

Two dozen ears of corn, one quart of milk, four eggs, one teaspoonful of salt, two tablespoonfuls of sugar, one tablespoonful of flour, grate the corn, add the milk, eggs, salt and sugar. If the corn is young, add one or two tablespoonfuls of flour. Bake in a greased pan two hours, and if the quantity is greatly increased, three hours. Bake moderately.

## GRANDMA'S BAKED INDIAN PUDDING.

One quart of milk, seven tablespoonfuls of Indian meal, one cup of molasses, one-half teaspoonful of salt. Put the milk in a kettle; when scalding hot stir in the meal which has been wet with a little cold milk. Take from the stove and add the molasses, the salt and half a cup of cold milk. Two tablespoonfuls of chopped suet makes it richer. Bake two hours in a moderate oven.

## KATIE'S CUP CUSTARDS.

One quart of milk, the yolks of eleven eggs, one large cup of

sugar, a pinch of salt, nutmeg to taste. Scald the milk one hour, then measure. Add the sugar, the eggs well beaten, salt and nutmeg. Pour into custard cups and bake in dripping pan filled with hot water in a moderate oven, about half an hour. It is well to make these on the same day with Angel's Food.

#### STEAMED GRAHAM PUDDING.

Two cups of Graham flour, one cup of milk, one cup of molasses, one cup of raisins, one egg, one teaspoonful of soda, one-half teaspoonful of cloves and cinnamon each, a little nutmeg, a pinch of salt. Put the flour in a basin, then add all the other ingredients. Mix thoroughly. Flour the raisins, put the mixture into a greased pan and set in the steamer and steam three hours. (A very excellent pudding.)

#### SAUCE.

One cup of sugar, one-half cup of butter, one glass of wine. Stir well together and boil fifteen minutes in a farina kettle

#### BATTER PUDDING.

One quart of milk, four eggs, six tablespoonfuls of flour, a pinch of salt. Scald the milk, beat the eggs light, and stir in the flour with the egg, then into the milk. Stir thoroughly. Bake half an hour. When in the oven ten minutes stir from the bottom with a spoon, and it will bake more evenly. Serve with either hot or cold sauce.

#### COTTAGE PUDDING.

One cup of sugar, one cup of milk, three tablespoonfuls of melted butter, one egg, one pint of flour, three teaspoonfuls of baking powder sifted thoroughly into the flour. Cream the butter, add the sugar, and beat light. Add the beaten egg, then the milk, lastly the flour. Bake in a loaf in a buttered tin.

#### SAUCE.

One cup of sugar, one-half cup of butter, one-half cup of wine, one egg. Cream the butter, add the sugar and egg, and beat very light. Lastly stir in the wine, hot.

## GINGERBREAD PUDDING.

One and one-half cups of molasses, one-half cup of melted butter, one-half cup of boiling water, one and one-half cups of flour, two teaspoonfuls of ginger, one teaspoonful of cinnamon, two teaspoonfuls of soda dissolved in the hot water. Stir the molasses, butter, and water together; add the cinnamon and ginger, and lastly the flour. Serve with the cottage pudding sauce.

## TAPIOCA PUDDING.

Four tablespoonfuls of tapioca, one quart of rich milk, one cup of sugar, one teaspoonful of vanilla, four eggs. Soak the tapioca all night in milk. In the morning add the sugar and the beaten yolks. Heat the above ingredients together scalding hot, remove from the range, add the whites beaten to a stiff froth, and the vanilla. Bake like a custard, about thirty minutes. To be eaten either hot or cold.

## CHARLOTTE RUSSE PUDDING.

Two and one-half ounces of arrow-root or vermicelli, one quart of milk, eight eggs, ten ounces of white sugar, a piece of butter the size of a walnut, two teaspoonfuls of vanilla, one wineglass of brandy or sherry. Boil the arrow-root or vermicelli in the milk, add the butter, beaten yolks of the eggs, the sugar, vanilla, and the brandy or wine. Beat the whites to a stiff froth and add just before baking. This is best eaten cold, and if successfully made is very nice.

## PEACH TAPIOCA PUDDING.

One dozen peaches, one cup of tapioca, one cup of white sugar. Soak the tapioca in cold water three hours. Put it on the stove until it boils. Add the sugar. Pare and slice the peaches, sprinkle with sugar and pour the tapioca over them. Bake slowly one hour. Serve with cream.

## QUEEN OF PUDDINGS.

One pint of bread crumbs, one quart of milk, one cup of



sugar, four eggs, one lemon, butter the size of an egg. Throw the bread crumbs into the milk, add the sugar, then the beaten yolks of the eggs, the grated rind of the lemon, and the butter cut into small bits. Bake in a pudding dish about an hour, taking care that it does not become watery. Beat the whites of the eggs to a stiff froth, add one-half cup of sugar, and the juice of the lemon. Put jam or jelly on top of the pudding, or not, as you prefer. Spread the meringue over it and set it back in the oven until slightly brown.

#### HER MAJESTY'S PUDDING.

One-third of a package of gelatine, yolks of four eggs, one quart of sweet milk, one cup of sugar, one teaspoonful of vanilla. Soak the gelatine in one-half cup of cold water one hour. Beat the yolks of the eggs light with the sugar, stir them into the milk, letting it boil about three minutes, stirring constantly, taking care that it does not curdle. Add the gelatine and vanilla, strain into moulds, and set aside to cool.

#### SAUCE.

Whites of three eggs, four tablespoonfuls of cream, three tablespoonfuls of sugar. Beat the whites to a stiff froth, whip the cream light, add the whites of the eggs and the sugar and flavor with vanilla to taste, or brandy, if preferred.

#### STEAMED APPLE PUDDING.

Pare, quarter, and take the cores from tart apples, enough to fill a pudding dish, rub a piece of butter the size of an egg into one pint of flour in which are sifted two teaspoonfuls of baking powder. Mix with milk with the spoon, about the consistency of soda biscuit. Put the dish in a steamer over a kettle of boiling water and steam two hours. This is a general favorite, surpassing the old-fashioned dumpling.

#### SAUCE

Two tablespoonfuls of flour, one cup of sugar, a little nutmeg, a tablespoonful of butter. Mix these ingredients together with

one tablespoonful of cold water. Put into a saucepan and pour on slowly a little less than a pint of boiling water.

#### TEKLA'S PUDDING.

Twelve eggs, twelve ounces of sugar, one lemon, one glass of rum or brandy, beat the yolks with the sugar, add the rum or brandy, then the whites beaten to a stiff froth. Bake quickly, and serve immediately.

#### CHOCOLATE PUDDING.

One quart of milk, three ounces of grated chocolate, six eggs, one cup of sugar, two teaspoonfuls of vanilla. Boil one quart of milk with the chocolate. When dissolved, take from the fire and stir in the beaten yolks of six eggs. Add the sugar and vanilla. Bake like a custard, and when cold frost it with the whites. To be eaten cold.

#### ROYAL DIPLOMATIC PUDDING.—MISS PARLOR.

Soak one-half box of gelatine in half a cup of cold water one or two hours. Pour on this two-thirds of a pint of boiling water. Add the juice of one lemon, one cup of sugar, one-half pint of wine; stir and strain. Have two moulds, one holding two quarts and the other one quart. Put a layer of jelly in the large mould and set on ice. When cold lay on the top candied cherries cut in two, or other candied fruit, and put in a few spoonfuls of jelly, not hot, to hold the cherries, and then enough to cover them. When the jelly is perfectly hard set the small mould in the center of the large one on the jelly, and fill the space around it with jelly. Fill the small mould with ice and set them both in a basin of ice. When the jelly is hard remove the ice from the small mould, fill it with warm water, and lift it out carefully. The vacant space is to be filled with a custard made as follows: The yolks of five eggs, one-half cup of sugar, two tablespoonfuls of wine, one teaspoonful of vanilla, one-half box of gelatine soaked in one-half cup of cold water, one scant cup of milk. Put the milk to boil, add the gelatine, the eggs and the sugar beaten together. Strain and add the wine and

vanilla. When the custard begins to thicken add one-half pint of cream whipped to a stiff froth; pour the custard into the space mentioned and let it harden. Turn the pudding out of the mould and serve with soft custard or German sauce.

#### GERMAN SAUCE.

One cup of sugar, one cup of water, one tablespoonful of butter, three eggs, three tablespoonfuls of brandy or one teaspoonful of any flavoring extract you wish. Put the sugar and water in a saucepan and boil fifteen minutes. Beat the yolks of the eggs and stir into the boiling syrup. Put the basin into another of hot water until it begins to thicken. Then add the butter, the whites of the eggs beaten to a stiff froth, and the brandy. Stir one minute longer and serve.

#### NO-NAME PUDDING.

One pint of flour, one-half cup of sugar, three tablespoonfuls of melted butter, one-half pint of sweet milk, one egg, three tablespoonfuls of baking powder. Beat the butter, sugar and egg together until light. Add the milk, and lastly the flour with the baking powder. Steam one and one-half hours.

#### HARVARD SAUCE.

One cup of sugar, two eggs, one-half glass of wine or one teaspoonful of vanilla, two tablespoonfuls of warm milk. Beat the yolks and sugar together, add the whites beaten to a stiff froth, then the wine or vanilla. When all is beaten thoroughly together, add the warm milk.

#### BENARA BUNS.

Four eggs, one cup of butter, one and three-fourths cups of sugar, one cup of milk, three and one-half cups of flour. Cream the butter, stir in the sugar, beat till light; add beaten eggs, the milk, lastly the flour with three teaspoonfuls of baking powder. Bake these buns in deep patty-pans. When done take from the tins, let them cool. When cold turn upside down on

a platter, and with a teaspoon make a cavity in the bottom of each sufficiently large to contain a teaspoonful of raspberry jam. Pour over these three pints of cream whipped very light, and sweetened to taste. Add a little vanilla. These are particularly nice for tea.

#### VELVET CREAM.

One-half package of gelatine, one cup of granulated sugar, one large cup of sherry wine, one generous pint of rich, sweet cream. Soak the gelatine in one cup of cold water one hour. Put the sugar and wine on the soaked gelatine. Cover closely and leave for an hour. Then put the bowl containing them into a basin of hot water, stirring occasionally until the gelatine is dissolved, when strain and set aside to cool. Keep this covered all the time to retain the flavor of the wine. Now whip the cream to a stiff froth, and as the gelatine begins to congeal, beat it, a spoonful at a time, into the whipped cream. Beat thoroughly when all together and turn into a mould wet with cold water, and set upon ice until wanted.

#### A BEAUTIFUL DESSERT.

Five small tablespoonfuls of corn-starch, four tablespoonfuls of sugar, four tablespoonfuls of grated chocolate, one quart of milk. Put the milk on the stove, and while it is heating mix the rest of the ingredients in a bowl with a little cold milk. Then pour into the hot milk and boil a few moments until it thickens. Pour into a mould and set aside to cool. Make a boiled custard of one quart of milk, five eggs, leaving out the whites of two, two tablespoonfuls of sugar. When the pudding is cold, turn it into a shallow glass dish or platter and pour the custard, which must be cold, around it, leaving the pudding two or three inches out of the custard. Take the whites of the eggs beaten to a stiff froth, with two tablespoonfuls of pulverized sugar. Drop from a spoon, about the size of kisses, over the pudding and custard. Part of the meringue can be colored with a little cochineal syrup, and a small drop put on each kiss.

## TIPSEY CAKE.

One bar of sponge cake, one-half cup of wine, one pint of boiled custard, one pound of almonds. Place the sponge cake on a platter, stick the almonds in rows on the top and sides of the cake, pour the wine over it, and just before serving, pour over all the boiled custard.

## BOILED CUSTARD.

One quart of milk, four eggs, a small cup of sugar, lemon or vanilla extract. Put the milk on to scald, beat the eggs and sugar together and stir into the scalding milk, stirring all the time until it thickens. Do not cook too long, or it will curdle. When cool, flavor with lemon or vanilla to taste, or equal parts of each.

## ROMAN CREAM.

One-half box of gelatine, one-half glass of milk, three tablespoonfuls of sugar, (more if desired), one gill of wine, one pint of cream, whites of two eggs, vanilla to taste. Soak the gelatine in the milk half an hour, then put the dish in which it has been soaked into a basin of hot water on the stove until it is entirely dissolved; whip the cream light, add the sugar and vanilla, then the whites beaten to a stiff froth; stir the gelatine into the cream, sugar, etc., slowly, and beat it well. Pour it into moulds and set it on ice to harden.

## PRUSSIAN CREAM.

One-half box of gelatine, one cup of sugar, three eggs, one and one-half pints of milk, (part cream is an improvement). Scald the milk in a farina kettle. Beat the yolks and sugar light, stir into the milk, then add the gelatine, which has been soaked in some of the cold milk: stir constantly until it thickens. Take from the stove, stir in the beaten whites, and pour into a mould.

## COFFEE BLANC-MANGE.

One quart of cream, (part milk can be used) one-half package of gelatine, one-half cup of strong coffee, one cup of sugar. Soak

the gelatine one hour in one-half cup of cold water; add the coffee, hot, then the sugar; set it on the range until the gelatine is thoroughly dissolved; set it aside until partly cold; whip the cream and stir it gradually into the mixture. Pour into moulds and set aside to harden.

#### POTATO PUDDING.

Three boiled potatoes, five eggs, one pint of milk or cream, butter the size of an egg, two tablespoonfuls of wine, sugar to taste. Rub the potatoes while hot through a sieve, add the butter, next the eggs well beaten, the wine and sugar to sweeten to taste. Serve hot without sauce.

#### STRAWBERRY CHARLOTTE.

One quart of milk, yolks of six eggs, three quarters of a cup of sugar, flavor to taste. Scald the milk, beat the eggs and sugar and stir into the milk, and cook until it thickens, taking care that it does not crack. Place slices of sponge cake in a glass dish, then a layer of ripe strawberries sprinkled with sugar: (a little wine poured on the cake is an improvement, but not necessary) another layer of cake, then another of berries with sugar. When the custard is cold, pour it over the cake and berries. Beat the whites of the eggs to a stiff froth, add sugar and put over the top, and decorate with ripe strawberries.

#### CHARLOTTE RUSSE.

The whites of three eggs, three tablespoonfuls of sugar, one half pint of cream, one glass of sherry wine. Beat the whites of the eggs to a stiff froth, add three tablespoonfuls of sugar. Keep the cream stiff with a wheel-egg-beater and sweeten to taste. Then beat the cream and egg together, adding the wine to flavor. Bake two loaves of sponge cake in jelly cake tins, having one twice as thick as the other, using the thin cake for the bottom of the Charlotte Russe; cut a circle an inch wide from the outside of the thick cake, and place upon the other cake; then fill with the above mixture. Diamond shapes cut



from the center taken out, will ornament the white filling handsomely.

#### ORANGE PUDDING.

One cup of sugar, one-half cup of rolled crackers, two eggs, one half tablespoonful of butter, one orange, one quart of milk ; grate the rind and squeeze the juice. Bake like a custard, and serve cold.

#### ORANGE PUDDING.

Slice four sweet oranges, having previously pared them, one quart of milk, one cup of sugar, two tablespoonfuls of corn-starch, and the yolks of three eggs. Scald the milk, and just as it comes to boiling, add the corn-starch mixed in a little cold milk, and the sugar and eggs thoroughly beaten ; boil until well thickened. When cold, pour over the sliced oranges. Make a meringue of the whites of three eggs, and a small cup of sugar. Spread on the pudding, and ornament with sliced oranges.

#### PHILADELPHIA PUDDING.

One quart of milk, twenty sweet almonds, ten bitter almonds, five tablespoonfuls of rice flour, sweetened to taste. Blanch the almonds and chop quite fine, put them into the milk, and let it just boil, then stir in the rice flour mixed in a little cold milk, and let it boil hard two or three minutes. Pour into a pudding dish, and let it get perfectly cold. Beat the whites of three eggs to a stiff froth, and drop on the top in pieces the size of an egg, and set in the oven until slightly brown. Serve with sugar and cream.

#### APPLE SAGO PUDDING.

Pare and core about six tart apples, and place them in a pudding dish, fill the centre of the apples with sugar, grate the rind of one lemon over them, adding a few thin slices of the lemon. Pour one quart of boiling water over one teacup of sago, and let it stand an hour, then pour over the apples, and bake about one hour slowly. Serve with sugar and cream.



## APPLE TAPIOCA PUDDING.

Six tart apples, one cup of tapioca, one and one-half cups of tepid water, one large cup of sugar; pare and core the apples, cut them in quarters, slice them, or leave them whole, as preferred. Wash the tapioca, and soak three hours in the tepid water, stir the sugar with the tapioca and pour over the apples, which have been put into a greased pudding dish. Bake about two hours. Serve with cream; sauce is not necessary.

## HASTY PUDDING.

Seven teacups of milk, three eggs, six tablespoonfuls of flour, and a little salt. Put six cups of milk in a kettle on the range, beat three eggs well, and stir into one cup of cold milk, add the flour and salt, beat well together and stir into the milk on the range just as it begins to boil; boil five minutes, taking great care lest it scorch. Pour into greased cups to mould. To be eaten either warm or cold, with sugar and cream.

## CORN-STARCH PUDDING.

One quart of milk, four tablespoonfuls of corn-starch, two eggs, a pinch of salt. Let the milk come to a boil. Stir in a small cup of sugar, and the corn-starch well mixed in a little cold milk, stir in two well beaten eggs. Flavor with lemon or vanilla to taste, pour into moulds, and serve with cream, which is improved by being whipped.

## ONE-EGG BREAD PUDDING.

One egg, two teaspoonfuls of flour, three of brown sugar, one pint of milk, a little salt, slices of bread and butter. Place some very thin slices of bread and butter in a small pudding dish until three parts full. Break the egg into a basin, beat with it the sugar, add the flour, and pour slowly into it a pint of milk, add a little salt. Pour this custard over the bread, and bake about half an hour. A handful of currants may be added.

## DELMONICO PUDDING.

One quart of milk, four eggs, (reserving the whites of three,)

three tablespoonfuls of sugar, two tablespoonfuls of corn-starch, one cup of concentrated cocoanut, a little salt. Put the milk in a basin over boiling water to scald: mix the corn-starch in a little cold milk; beat the eggs and sugar and stir all into the boiling milk, add the cocoanut, and pour the whole into a pudding dish. Whip the whites of the three eggs very stiff, add three tablespoonfuls of sugar, flavor to taste. Spread this meringue over the pudding, and brown slightly. Serve either hot or cold.

#### LEMON PUDDING.

Three rounding tablespoonfuls of corn-starch, mix smoothly in a little cold water. Add to this by degrees three coffeecups of boiling water, two teacups of sugar, the juice and grated rind of two lemons, one teaspoonful of butter, a pinch of salt, three beaten eggs. Stir all together on the range until it thickens, butter a pudding dish, pour the mixture in, and bake twenty minutes in a quick oven. The whites of two more eggs beaten stiff, with a little sugar, spread over the pudding, and return to the oven till slightly brown. This is better made the day before using, as it is to be eaten cold. One-half of this recipe made with two eggs makes a good sized pudding.

#### MOCK PLUM PUDDING.

One pint of fine bread crumbs, (stale baker's bread is the best,) one cup of raisins seeded and chopped, one cup of molasses, add spices if desired. Mix all well together and steam three hours.

#### SAUCE.

One cup of sugar, one-half cup of butter beaten to a cream, and steam over the tea-kettle, two tablespoonfuls of cream added and wine to taste, stirring all the time.

#### GERMAN PUFFS.

Two eggs, the whites and yolks beaten separately, two cups of milk, two cups of flour, a little salt. Stir the yolks in the milk. Add the whites and flour alternately. Heat the gem

irons or patty pans, before putting in the mixture. Serve hot with wine sauce.

#### MAPLE SUGAR SAUCE.

One-half cup of butter, one tablespoonful of flour well rubbed into the butter. Add one cup of maple sugar, well stirred in, pour into a dish, set on the range and pour on boiling water until thin enough. Either white or brown sugar can be used flavored with wine or nutmeg.

#### WINE SAUCE.

One cup of powdered sugar and one tablespoonful of butter, beaten to cream. Add one teacup of boiling water, and let it stand over boiling water ten minutes. Add a wineglass of sherry wine.

#### EVERY DAY PUDDING SAUCE.

Two cups of boiling water, put in a basin with two-thirds of a cup of white sugar, one heaping teaspoonful of corn starch, dissolved in cold water and stirred in; boil the whole five minutes, stirring frequently, remove from the range, allow it to cool slightly, and stir in thoroughly two well beaten eggs. Flavor to taste with wine, vanilla, or nutmeg.

#### VANILLA SAUCE.

One-half cup of powdered sugar, the whites of two eggs, and yolk of one egg, one teaspoonful of vanilla, three tablespoonfuls of milk. Beat the whites to a stiff froth, and beat in the sugar, then the yolk of the egg, and add the vanilla. Serve immediately. This sauce is for light puddings.

#### LEMON SAUCE.

One cup of sugar, one-half cup of butter, one teaspoonful of corn-starch, and the yolks of two eggs, (or one egg). Beat the egg and sugar, add the juice and grated rind of one lemon, stir into the whole three gills of boiling water, stirring constantly until it thickens. Do not let it boil.

## CREAM SAUCE.

One cup of sugar, one-half cup of butter, one egg, one tablespoonful of flour. Beat all together to a cream, add either vanilla or lemon flavoring. Set it over boiling water, stirring in about a pint of boiling milk; do not stop stirring, and serve when as thick as rich cream.

## FAIRY-BUTTER.

One cup of white sugar, one-half cup of butter, the white of one egg, beat all together until very light and creamy. Flavor with brandy, wine, or nutmeg.

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## SALADS.

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## SALAD DRESSING.

Beat the raw yolks of three eggs with one tablespoonful of sugar, add one-half teaspoonful of mustard, one tablespoonful of butter, one teaspoonful of salt, and one tumbler of vinegar. Set the ingredients in a basin on the range, stirring constantly until it thickens. Add one tablespoonful of sweet cream if you have it.

## SALAD DRESSING.

Yolks of two raw eggs, one tablespoonful of mustard, two teaspoonfuls of salt, one teaspoonful of sugar, one-half teaspoonful white pepper, one bottle salad oil, one-half cup of vinegar. Mix the eggs, spices, salt, and sugar, on a platter and then stir with a fork, beginning with the oil, a few drops at a time, until thick, then vinegar in the same way, then alternate vinegar and oil; the oil thickens, the vinegar thins; drop the oil faster as you go on. It will be whiter if most of the vinegar is stirred in at the last very rapidly. This is delicious, and good for chick-

en, lobster or other salads. (Some prefer to mix in a bowl with a wheel egg beater.)

#### GRAND UNION MAYONNAISE DRESSING.

Pour into a stew pan one tablespoonful of oil, two tablespoonfuls of flour wet with a little cold water, and four tablespoonfuls of vinegar, pour in about one-half gill of boiling water and stir until it boils and looks clear like starch, place this upon the ice to cool. Take the yolks of four raw eggs, one large teaspoonful of salt, one pint bottle of oil, mix thoroughly together. When the mixture placed upon the ice is cold, mix all together, adding two teaspoonfuls of made mustard, one teaspoonful of fine sugar, and cayenne pepper to suit taste; mix all together well, and add to the salad. This makes dressing enough for four chickens

#### CABBAGE SALAD.

One quart of cabbage chopped fine. One small tumbler of vinegar, the yolks of three raw eggs, one tablespoonful of sugar one-half teaspoonful mustard, one tablespoonful of butter, one teaspoonful of salt. Put these ingredients on the range in a basin, stirring constantly until it thickens; strain through a sieve upon the cabbage, adding one tablespoonful of cream, if you have it. The above dressing is very nice for lettuce, chopped celery, or other salad where oil is not liked.

#### HOT CABBAGE SALAD.

Two quarts of cabbage chopped fine. Take one pint of vinegar, one tablespoonful of salt, one-half teacup of butter, put all but the cabbage into a farina kettle, and when hot, stir in two eggs well beaten. Season with pepper, then stir into this the cabbage and let the whole come to a boil. Celery chopped fine improves it.

#### CHICKEN SALAD.

Take five chickens, boil until very tender, leaving them in the liquor to cool. Take them out, and cut in small pieces. To one part of chicken take two of celery; less will do. Cut

the celery lengthwise, slice off thin, and put it in salted ice water until ready to mix. *Dressing*.—The yolks of eight or ten raw eggs, one large bottle of salad oil, three or four teaspoonfuls of mustard, three teaspoonfuls of pepper, six teaspoonfuls of sugar, one-half cupful of vinegar; more if liked may be added. Commence by beating the yolks until very smooth, then add the oil, a few drops at a time, beating all the while, either on a platter with a silver fork, or in a bowl with a wheel egg beater. When the oil is half beaten in, add the spices; the last half of the oil may be added faster. Just before serving mix the chicken, the celery, and nearly all the dressing, reserving a little to pour over the top. Ornament with celery tops, olives and small radishes. This is sufficient for forty persons, making two large dishes.

#### SWEET-BREAD SALAD.

When the sweet-breads come from the market sprinkle salt upon them, leaving them until ready to use. Rinse off with cold water, throw them into boiling water, cook half an hour, chop quite fine, mix with either of the salad dressings previously given. Select fine crisp, curly lettuce leaves, place a spoonful of the salad upon each leaf, and arrange in a salad bowl, or upon a platter. Salmon or lobster salad can be prepared and served in the same manner.

#### LOBSTER SALAD.

Boil the lobsters, take them from the shells, cut into small pieces. If you have not fresh lobsters use canned. Cut celery as for chicken salad, two parts to one of lobster. If lettuce is preferred use it fresh and crisp, breaking or cutting into small pieces, and mix with the lobster and salad dressing, (previously given) and garnish with celery or lettuce leaves, olives, slices of lemon, or hard boiled eggs.

#### VEAL SALAD.

Boil lean veal until tender, chop quite fine, chop two or three hard boiled eggs and mix with it. Take cabbage or lettuce

chopped fine, if liked one good sized cucumber may also be chopped fine and added ; mix with salad dressing and garnish.

#### SALMON SALAD.

Take one can of salmon, drain the fish, and pick it to pieces, removing all the bones and pieces of skin. Chop double the quantity of celery, cabbage or lettuce, and mix with it. Use mayonnaise dressing, and garnish with plenty of lemons cut in slices or points.

#### FRENCH SALAD.

Six nice ripe tomatoes, skin and slice them, pare and slice two large cucumbers, slice one onion very thin, have some tender crisp lettuce broken into small pieces, place these in layers in a salad bowl and pour over them mayonnaise dressing. The tomatoes, cucumbers and onions may be cut into small pieces mixed with the dressing and served the same as sweet-bread salad.

#### POTATO SALAD.

Cut into small square pieces, six or eight cold boiled potatoes, add one or two tablespoonfuls of finely chopped onion, (omit if preferred), one teaspoonful of chopped parsley, over these pour one teacup of vinegar, let it stand two or three hours, pour off the vinegar, and mix with salad dressing, one or two hard boiled eggs chopped, may be added.

#### TOMATO SALAD.

Take round, smooth tomatoes, skin them, make a cavity in the top of each, and lay in the cavity a spoonful of the mayonnaise dressing, and lay each tomato on a crisp, curly lettuce leaf, or cut them round the centre, and lay the round side down, with the dressing laid on the flat side of each piece.

#### ASPARAGUS SALAD.

Boil asparagus in salted water, or steam until tender, remove carefully, laying the tops the same way, serving on a platter. Prepare a dressing of oil, pepper and salt, with a sprinkle of



vinegar. Put a large spoonful of this dressing upon each plate on which the asparagus is served. Some prefer the asparagus cold, boiling it early and laying it upon ice.

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## ICE CREAMS, ETC.

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### ICE CREAM.

One quart of cream, one quart of milk, two eggs, one pound of sugar, two teaspoonfuls of vanilla. Scald the milk, sugar and eggs together until it thickens, strain and set aside until cold. Whip the cream and beat into the custard thoroughly; add the vanilla, and freeze. If not sweet enough add more sugar. Equal parts of vanilla and lemon extract make an excellent flavoring.

### WHITE ICE CREAM.

Two quarts of cream, one quart of rich milk, one pound of sugar, whites of two eggs, lemon or vanilla to taste. Beat the sugar and eggs together as for cake, mix with the cream, and whip in a large bowl with a wheel egg beater; add the milk gradually, flavor and freeze.

### CAROMEL ICE CREAM.

Three pints of brown sugar, one quart of milk, two quarts of cream, put the sugar over the fire in an iron spider, and stir until it becomes a liquid, taking care that it does not burn; then turn into the spider with the melted sugar, gradually, the milk, which must be warm. It will curdle. Strain through thin muslin and cool. Add the two quarts of cream which have been whipped light, and it is ready for the freezer.

### CHOCOLATE ICE CREAM.

Two quarts of cream, one quart of milk, two eggs, one-half cup of Baker's chocolate, one pound of sugar. Grate the choc-

olate fine, and mix it into a smooth paste with a little milk. Scald the quart of milk and stir into it the chocolate; beat the yolks of the eggs, stir them into the milk, add the sugar; let it boil two or three minutes, stirring constantly lest it burn. When cold, beat into it two quarts of cream whipped light with a wheel beater. Beat the whites of the two eggs, and stir them into the whipped cream and custard. If not sweet enough add more sugar. Flavor with vanilla, and freeze.

#### LEMON ICE.

One pint of lemon juice, four pints of water, one tablespoonful of gum-arabic dissolved in water, the rind of two or three lemons, the whites of three eggs, sugar to make sweeter than lemonade. Mix the lemon juice, water, sugar, gum-arabic and the grated rind of the lemon. Just as it is ready for the freezer add the whites of the eggs beaten light. Do not strain, but let the rinds of the lemon remain.

#### LEMON SHERBET.

Five lemons, one pint of sugar, one quart of water, one tablespoonful of gelatine. Soak the gelatine in a cup of water, boil one cupful of water, and dissolve the gelatine in it. When cold add the sugar, water, gelatine and lemon juice, and freeze. This is light and creamy.

#### ORANGE SHERBET.

One quart of water, one pint of sugar, two tablespoonfuls of gelatine, and the juice of ten oranges. Pour a cup of boiling water on the gelatine and when dissolved and cold, mix the orange juice and sugar with it; strain and freeze.

#### PINEAPPLE SHERBET.

One quart of grated pineapple, four lemons, four quarts of water. Mix the juice of the lemon thoroughly with the pineapple and water, with sugar enough to make it very sweet, and turn into the freezer.

## SHERBET.

Boil in one quart of rich milk, the rind of one lemon, with one pound of white sugar; when cool, put in the freezer, and half freeze it. Have ready the juice of five lemons, and the whites of three eggs beaten to a stiff froth. Add a little sugar to the lemon juice. Add this mixture to the half frozen milk in the freezer, and freeze solid.

## FROZEN ORANGES.

Remove the peel, and slice as many oranges as may be required. To each pound of oranges add three-quarters of a pound of sugar and one-half pint of water, and freeze.

## FROZEN STRAWBERRIES.

Take nice, ripe strawberries, put them into a bowl and mash them, adding plenty of sugar, making sweeter than for the table; let them stand until the juice is drawn out, and freeze. They are nice served with cream, ice cream, or as a water ice.

## FRUIT FRAPPEES.

Line a mould with vanilla ice cream. In the centre put fresh berries, sliced peaches, or other fruit. Fill up the mould with ice cream, cover closely, and pack in salt and ice for half an hour. The fruit is better chilled than frozen.

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JELLIES AND PRESERVES.

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## LEMON JELLY.

One package of gelatine, one cup of lemon juice or six lemons, two and one-half cups of sugar, two quarts of water. Dissolve the gelatine in one pint of water, add the other three pints

of boiling water, the lemon juice and sugar. If desired it can be colored a beautiful red with cochineal syrup; add a few drops at a time until the color is satisfactory. Strain into moulds and set into the ice chest to harden.

#### ORANGE JELLY.

One package of gelatine, one pint of orange juice, or one dozen oranges, the juice of one lemon, one pint of sugar, one and one-half pints of boiling water, half a pint of cold water. Soak the gelatine in a half pint of cold water, add the boiling water, the orange, lemon juice, and sugar. Strain through a napkin into moulds wet with cold water. A pretty way to mould this jelly is to fill the mould to the depth of two inches with liquid jelly. When this is hardened, put on a layer of oranges divided into eighths, then a little more jelly to set the fruit; fill up the mould with jelly and set it aside to harden.

#### WINE JELLY.

One package of gelatine, one pint of cold water, the juice of three lemons, the rind of one, two pints of boiling water, one pint of wine, two pounds of crushed or granulated sugar. Pour the pint of cold water on the gelatine, let it stand one hour. Add the boiling water, the wine, sugar, and lemon. Strain into moulds and set in a cool place to harden. The lemon can be omitted, and the flavor varied by adding three or four whole cloves, or a stick or two of cinnamon. This jelly can be colored red with cochineal syrup.

#### JELLY ORANGES.

One dozen fine oranges, one package of gelatine dissolved in one cup of cold water, three cups of white sugar, juice of the oranges and grated rind of three, the juice of two lemons, two cups of boiling water, one-fourth teaspoonful of cinnamon. Soak the gelatine three hours in the cold water; cut a small hole in the top of each orange, and take out all the pulp carefully with a teaspoon handle, not tearing the edges of the holes; (the smaller the hole in the orange, the better the dish will look.)

Lay the empty skins in cold water, strain the juice through coarse muslin upon the sugar, add the spice, pour the boiling water on the gelatine, add sugar and juice. Strain through a flannel bag, not squeezing, as it will make it cloudy. Wipe off the orange skins, set close in a dish and fill very full with the jelly, as it shrinks in cooling. Next day cut each in half with a pen-knife, being careful to cut the skin all around before cutting through the jelly. A large knife dipped for an instant in hot water and quickly drawn through the jelly part cuts more smoothly than a cold knife. Pile them in a dish with green leaves around them. It is a much easier dish to make than would appear at first. If desired, the oranges can be served whole.

#### ORANGE A LA SURPRISE.

Take fine oranges and cut them around the middle with a sharp knife; take out all the pulp clean with a teaspoon, taking care not to tear them. Throw the empty skins into cold water until you are ready to fill them. Take them, wipe them, fill half the empty skins with whipped cream, and the other half with jelly made of the pulp taken out. The jelly can be left the color of the orange, or colored a beautiful red with cochineal syrup, which is very pleasing in contrast with the white cream. These can be set on wine glasses or small cups while hardening. After the orange skins have been filled, and set in the ice chest until hardened, serve either alternately jelly and cream on a napkin on a platter, or place together and tie with colored ribbons. The surprise is pleasant when the ribbons are untied. This is a very effective dish and easily prepared.

#### WHIPPED CREAM.

One pint of sweet cream sweetened to taste, one teaspoonful of vanilla, or other flavoring. Put the cream in a bowl and beat with a wheel egg beater until thick, then sweeten and flavor. The cream will beat better if cold. The whites of two or three eggs beaten to a stiff froth may be added. This makes a delicious dessert. Different jellies or fruit may be served with it.

## MOONSHINE.

This dessert combines a pretty appearance with a palatable flavor, and is a convenient substitute for ice cream. Beat the whites of six eggs to a stiff froth, then add gradually six tablespoonfuls of powdered sugar, beating for not less than thirty minutes, then beat in about one heaping tablespoonful of preserved peaches cut in tiny bits (or some use one eup of jelly). In serving pour in each saucer some rich cream sweetened, and flavored with vanilla, and on the cream place a liberal portion of the moonshine. Bananas may be used instead of peaches, or jelly. This quantity is enough for seven or eight persons.

## LEMON HONEY.

One-half pound of sugar, two ounces of butter, one egg, two lemons; squeeze the juice, grate the rind of one. Put all these ingredients in a saucepan, and simmer fifteen or twenty minutes.

## GRATED PINEAPPLE.

Grate the pineapple on a coarse grater, taking three-quarters of a pound of granulated sugar to one of the grated fruit. Put the fruit and sugar in a large jar or earthen bowl. Let them remain twenty-four hours, stirring occasionally, that the sugar may be entirely dissolved; then put the fruit in glass cans without cooking, leaving about one inch of space at the top of each, as the fruit will swell. Pineapple is delicious prepared in this manner, and has been kept perfectly for two or three years. It makes a choice sauce for puddings, and not being cooked it retains the fresh fruit flavor. It can also be stirred into ice cream, making pineapple cream.

## BRANDY TUTTI FRUTTI.

As the season for strawberries approaches take one quart of brandy and three pounds of crushed sugar and put them in a three gallon jar with a small top. When strawberries are ripe prepare three pounds of strawberries as for the table and put them into the jar with the brandy and sugar and three pounds

more of sugar; always add an equal weight of sugar and fruit. This must be stirred gently every day until the jar is filled, and the jar must be covered air tight. Add each fruit in its season, two or three pounds of each. White cherries and red, pineapple, oranges, apricots, peaches pared and cut in halves; very sweet plums may be added. If the plums are tart, cook them. This must be kept in cool place, and stirred gently every day until the jar is full. It must be covered air tight. This is very nice served with ice cream or as a sweetmeat. This is a German recipe.

#### BRANDY PEACHES.

Select fair peaches and weigh them, have ready a kettle of lye, drop the peaches in the boiling lye, and let them boil leaving them only a moment or two, when the peel will rub off easily. Skim out the peaches and drop them into cold water to cool; take them out and rub off the skins with the hand, or with a cloth, then lay in fresh cold water until the syrup is made. Take of white sugar half the weight of the peaches, make a syrup, cook the fruit twenty minutes, when done add half as much brandy as you have syrup, use white brandy.

#### ORANGE MARMALADE.

Six pounds of sour or Sicily oranges, six pounds of granulated sugar. Pare half a dozen oranges as thin as possible, only taking off the yellow part; boil this in a large kettle of water until tender. Then strain the water off and throw it away, cut the peel in tiny narrow strips with scissors. Cut the oranges in halves through the middle, and with a strong teaspoon taking all the juice and pulp out, and as they are taken out, put them on the sugar which has been put in a large dish. Be careful to throw away all the seeds. Take the orange juice, pulp and sugar, and let them boil in a porcelain kettle twenty-five minutes. After it has boiled fifteen minutes throw in the strips of peel. After boiling the remainder of the required time, put it into small jars or tumblers.



## PRESERVED BLACKBERRIES.

Seven pounds of blackberries, four pounds of sugar, one pint of vinegar, make a syrup of the sugar and vinegar, put in the berries and let them boil half an hour; skim out the berries, put them in small stone jars. Boil the syrup until thick and rich, and pour while boiling hot, over the berries. Berries prepared in this manner, keep perfectly and are particularly nice for pies.

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## CAKES.

In making cake use only the best materials. Eggs will beat more quickly if cold. Grease cake pans with fresh lard as it is better than butter. Line the bottom of cake tins with paper. Layer cake tins and patty pans also. Measure the flour before sifting unless otherwise stated. Sift the baking powder or cream tartar with the flour.

In mixing cake, first beat the butter to a cream, add the sugar and beat light, next beat in the eggs, add the milk, the flavoring and spices; then the flour, and if there is fruit, roll it in flour and stir in last. If the eggs are beaten separately add the whites alternately with the flour.

If cake is baking too fast, take a square of brown paper, and make a cap large enough to cover well the cake pan, cut off the corners, lay a plait in the middle of each side fastened with a pin. This throws it up in the centre, so that the paper does not touch the cake. Save the paper caps for next time. If necessary to move cake while baking do so gently. Try with a broom splint or knitting needle, if done it will not adhere.

## WHITE MOUNTAIN CAKE.

One cup of butter, three cups of sugar, one cup of sweet milk, four cups of flour, whites of ten eggs, three teaspoonfuls of baking powder, flavor with bitter almond.

## NEAPOLITAN CAKE.

One-half cup of butter, two cups of sugar, one cup of sweet milk, two and one-half cups of flour, whites of five eggs, three teaspoonfuls of baking powder. Take four tablespoonfuls of the above mixture, add a small bowl of currants, a large bowl of raisins, one teaspoonful of cloves and cinnamon each, one-quarter of a nutmeg, one-half cup of molasses, one-half cup of flour. Roll the fruit in flour; bake in a jelly cake tin. The tins should be an inch deep. Bake the white mixture in two tins, spread with jelly, placing the dark cake between the two white ones. Frost the loaf.

## LINCOLN CAKE.

One-half cup of butter, two cups of sugar, one cup of sweet milk, three cups of flour, one cup of raisins, two eggs, two teaspoonfuls of baking powder, flavor to taste.

## COCOANUT CAKE.

One cup of butter, three cups of sugar, one cup of sweet milk, whites of six eggs, five cups of flour, one cocoanut, grated, and the milk of the cocoanut, three teaspoonfuls of baking powder. Stir the cocoanut in the mixture and bake in one loaf.

## CALIFORNIA COCOANUT JELLY CAKE.

One cup of butter, two cups of granulated sugar, one cup of milk, one and three-fourth cups of flour, one and one-half cups of corn starch, three teaspoonfuls of baking powder, whites of eight eggs beaten light. Bake in jelly-cake tins, in five layers. Grate with a coarse grater about two cocoanuts. (It is better if grated the day before using.) For the above, make a frosting of the whites of three eggs and sugar to make it quite stiff, not hard. Take first a layer of cake, then a layer of jelly, then icing sprinkled with the cocoanut, then a layer of cake jelly, and so on; lastly putting icing and cocoanut over the top and sides of the cake.

## CLAY CAKE.

One-half pound of butter, one pound of sugar, one pound of flour, one cup of sour cream, six eggs, one lemon, three tea-

spoonfuls of baking powder. Sour milk can be used instead of cream, by adding quarter of a pound of butter.

#### TRI-COLOR CAKE.

One-half cup of butter, two cups of sugar, two and one-half cups of flour, the whites of five eggs, one cup of sweet milk, three teaspoonfuls of baking powder. Take one-third of this mixture and bake in a jelly-cake tin, (have the tins an inch deep), divide the remainder into two parts and color one pink with syrup of cochineal; to the other portion add one teaspoonful of cinnamon, one-half teaspoonful of cloves, one tablespoonful of grated chocolate. Take the three cakes after baking and place the white one at the bottom, then the brown, and the pink one on top; spread jelly between and frost the top. Flavor the pink and white cake to taste.

#### EXCELSIOR SPONGE CAKE.

Three-quarters of a pound of sugar, one-half pound of flour, seven eggs. Break the eggs into a cake bowl, leaving out the whites of two; add to the eggs the grated rind of a lemon and three teaspoonfuls of juice. Take the sugar, and one-half tumbler of cold water and boil until clear. Pour this hot syrup over the unbeaten eggs in the bowl and beat with the wheel beater fifteen minutes, then stir in lightly the flour sifted two or three times. Bake in square tins and frost with the whites left out for that purpose.

#### SPONGE CAKE.

One pound of sugar, one-half pound of flour, ten eggs, one lemon, a pinch of salt. Separate the yolks and whites of the eggs, beat the sugar with the yolks, very light, add grated rind and lemon juice, beat the whites to a stiff froth with a pinch of salt and stir into the sugar and yolks. Lastly, stir in the well-sifted flour as lightly as possible. Bake in a quick oven about twenty minutes.

#### DROP SPONGE CAKE OR LADY'S FINGERS.

One-half pound of sugar, one-quarter pound of flour, four eggs. Sift in with the flour one small teaspoonful of baking powder.

Separate the eggs, beat the whites to a stiff froth, beat the yolks and sugar together very light; add the whites, flavoring, and lastly the flour. For Lady's Fingers they are baked in long, narrow strips, and are nice frosted with chocolate icing.

#### SENECA SPONGE CAKE.

Three eggs beaten one minute; add one and one-half cups of sugar and beat five minutes, one cup of flour and beat one minute; add one-half cup of cold water and another cup of flour with one teaspoonful of baking powder sifted thoroughly through it. Flavor to taste and bake in square tins.

#### ALMOND SPONGE CAKE.

Whites of ten eggs, one goblet of flour, one and one-half goblets of sugar, one teaspoonful of cream of tartar. Bake in two jelly cake tins. This will be much lighter to sift the flour three or four times as in Angel's Food. For the custard, one-half pint of cream or milk. Boil it and stir in three well beaten yolks, two tablespoonfuls of sugar, one teaspoonful of corn-starch dissolved in cold milk. Boil until thick. When cool add one-half pound of blanched almonds chopped fine, saving out two dozen to decorate the top. After putting the cream between the cakes, ice the top with the white of one egg, a small cup of sugar, and a very little bitter almond; then ornament with whole almonds in rays from the center.

#### POUND CAKE.

Three-quarters of a pound of butter, one pound of sugar, one pound of flour, one pound of eggs, one glass of brandy, one nutmeg. Cream half the flour with the butter, add the brandy and nutmeg; beat the yolks light with the sugar, add the whites beaten very light and the rest of the flour alternately. When thoroughly mixed add the cream, butter and flour, and beat steadily for half an hour.

#### MEASURE POUND CAKE.

One cup of eggs, one cup of butter, one and one-half cups of sugar; one and one-half cups of flour. Cream the butter, add

the flour, and beat thoroughly together; beat the sugar and eggs very light, then put all together. The more it is beaten the better it will be. Flavor with brandy or nutmeg. This cake is remarkably good if properly made and baked.

#### ORANGE CAKE.

One-half cup of butter, two cups of sugar, one cup of sweet milk, three eggs, three cups of flour, two teaspoonfuls of baking powder. Bake in two or three jelly tins. For jelly, the juice of one orange and part of the rind grated, two tart apples grated, one egg, one small cup of sugar. Put these ingredients on the range, and cook a few minutes, stirring all the time. Spread this between the cakes with a thin layer of frosting, and frost the top.

#### ORANGE WAFERS.

One-half pound of sugar, one-quarter pound of flour, four eggs. Separate the whites and yolks and beat very light, one lemon, half the rind, and all the juice, or lemon extract. Drop from a teaspoon upon buttered paper, and bake in a quick oven. Spread the under side with orange marmalade, and place two together. These are very delicious.

#### MADALINS.

One cup of butter, one and three-quarter cups of sugar, one cup of milk, three eggs, two cups of flour, one-half cup of corn-starch, three teaspoonfuls of baking powder, one teaspoonful of vanilla. Bake in patty pans in a quick oven, and frost. Very nice.

#### CHOCOLATE LAYER CAKE.

One-half cup of butter, two cups of sugar, one cup of sweet milk, three cups of flour, yolks of five eggs, whites of three, two teaspoonfuls of baking powder. Bake in three or four jelly tins. *Filling*.—Beat the whites of the two eggs left, grate six tablespoonfuls of chocolate, mix with the whites, add enough fine sugar to make a thick frosting. Flavor with vanilla. Spread this between the cakes, and on the top and sides.

## CHOCOLATE CAKE.

One cup of butter, two cups of sugar, two cups of flour, one cup of grated chocolate, two-thirds of a cup of sweet milk, four eggs, three teaspoonfuls of baking powder, one teaspoonful of vanilla.

## CHOCOLATE ÉCLAIR CAKE.

One large cup of sugar, one of flour, three eggs, three tablespoonfuls of sweet milk, two teaspoonfuls of baking powder. Bake in two deep jelly tins. *Filling custard*.—One-half cup of sugar, one-quarter cup of flour, one egg, one-half pint of milk. When the milk is boiling, add the egg and sugar, and the flour mixed smooth with water. Boil until thick. *Frosting for top*.—One egg beaten separately, six tablespoonfuls of grated chocolate, thicken with sugar, add a little milk, cook over boiling water.

## JENNY LIND CAKE.

Two and one-half cups of sugar, one cup of butter, one cup of sweet milk, four cups of sifted flour, five eggs, three teaspoonfuls of baking powder. Beat the whites separately.

## PEARL CAKE.

One cup of butter, one cup of sweet milk, two cups of sugar, two cups of flour, one cup of corn-starch, whites of six eggs, two teaspoonfuls of baking powder. Bake in small loaves.

## CINNAMON BUNN.

One cup of butter, three scant cups of sugar, one cup of sweet milk, four cups of flour, four eggs, three teaspoonfuls of baking powder. Bake in shallow tins. When taken from the oven, spread the top with butter, and sift over with fine sugar and cinnamon.

## SPANISH BUNN.

One pint of flour, one pint of sugar, one cup of butter, one cup of sweet milk, four eggs, three teaspoonfuls of baking powder, one tablespoonful of cinnamon, one teaspoonful of cloves. Bake in square tins and frost.

## ANGEL'S FOOD CAKE.

The whites of eleven eggs, one and one-half tumblers of granulated sugar, one tumbler of flour, one teaspoonful of cream tartar, one teaspoonful of vanilla. Break the whites of the eggs in a large cake bowl, add a pinch of salt, and beat very light with an egg beater. Sift the sugar once and stir lightly into the beaten whites, add the vanilla, or other extract if preferred, sift your flour four times, then measure; add the cream tartar and sift once more and stir lightly into the eggs and sugar. Bake from forty minutes to an hour in a moderate oven. A tin with a tube in the center is much to be preferred. Do not grease the tin, and when taken from the oven, turn upside down on a sieve to cool. Tins made purposely for this cake can be obtained.

## ROSY MORN CAKE.

This cake is made the same as Angel's Food and is colored to suit the taste, with cochineal syrup, and being a beautiful pink, forms a pleasing contrast with the white Angel's Food and black cake.

## SUNSHINE CAKE.

The whites of ten eggs, the yolks of seven, one tumbler of flour, one and one-half tumblers of granulated sugar, one teaspoonful of cream tartar, juice and rind of one lemon, or one teaspoonful of lemon extract, one-half teaspoonful of ammonia. Beat the yolks and one-half tumbler of sugar very light, beat the whites to a stiff froth, beating in lightly the remainder of the sugar; then add the beaten yolks and sugar, and flavor; stir in the flour lightly, adding the ammonia last. Bake in a tin the same as Angel's Food, without greasing it. Sift the sugar once, and the flour four times. Turn the tin upside down to cool, as in Angel's Food.

## ENGLISH WALNUT CAKE.

One cup of butter, two cups of sugar, one cup of sweet milk, four cups of flour, four eggs, three teaspoonfuls of baking powder, one cup of chopped English walnuts. Bake in square tins,



frost, mark in squares, and place half a walnut meat on each piece.

#### MISS ELIZA HORNER'S CUP CAKE.

One cup of cream, two cups of butter, three cups of sugar, five cups of flour, six eggs, one teaspoonful of soda, (if sour cream is used) ; if sweet cream, three teaspoonfuls of baking powder. If liked, raisins may be added.

#### SNOW BALLS.

Two cups of sugar, one-half cup of butter, one cup of sweet milk, three cups of flour, three teaspoonfuls of baking powder, whites of five eggs. Bake in deep, square tins. The day following, cut in two-inch squares, taking the outside off so as to leave it all white ; take each piece on a fork and frost upon all sides, and roll in freshly grated cocoanut. This is a delicious, as well as a novel cake.

#### GARFIELD'S WHIMS.—1881.

One pound of sugar, one-half pound of butter, one pound of flour, six eggs, one-half pint of sour cream, one teaspoonful of soda, one pound of raisins. Bake in patty-pans. One glass of brandy improves greatly.

#### QUICK LOAF CAKE.

Three quarters of a cup of butter, one and one-half cups of sugar, one cup of sweet milk, three cups of flour, whites of two eggs, three teaspoonfuls of baking powder, one wineglass of brandy, a half teaspoonful of mace or nutmeg, one cup of raisins.

#### IMPERIAL CAKE.

One pound of sugar, one pound of flour, three-quarters of a pound of butter, one-half pound of almonds, half a pound of citron, one pound of raisins, one nutmeg, ten eggs, one wineglass of brandy. This cake will keep for months.

#### CALIFORNIA FIG CAKE.

One cup of sugar, one-half cup of butter, cup of flour, one-half cup of corn-starch, half a cup of sweet milk, whites of three

eggs. Bake in two jelly tins in a quick oven. Take one pound of almonds, three-quarters of a pound of figs, one cup of seeded raisins, one-quarter pound of citron; chop these ingredients finely together, and mix with one egg and a small cup of wine, and spread between the two cakes.

#### DELICATE CAKE.

One cup of butter, two cups of sugar, one cup of sweet milk, three and one-half cups of flour, whites of five eggs, three teaspoonfuls of baking powder. Beat together thoroughly, adding the whites last. Flavor with bitter almond, or vanilla.

#### TUMBLER FRUIT CAKE.

One tumbler of butter, one tumbler of sugar, one tumbler of molasses, one tumbler of sweet milk, four tumblers of flour, four eggs, one pound of raisins, one pound of currants, one teaspoonful of soda, one teaspoonful of cloves, one-quarter pound of citron, two tablespoonfuls of cinnamon, one glass of brandy, one nutmeg.

#### WEDDING CAKE.

One half cup of butter, one-half cup of sour cream, one cup of brown sugar, one cup of molasses, two eggs, two cups of flour, a half teaspoonful of soda, one-half cup of brandy, one nutmeg, two teaspoonfuls of cinnamon, two of cloves, four pounds of raisins, two pounds of currants, and one pound of citron. Bake in one loaf about three hours in a moderate oven.

#### WHITE FRUIT CAKE.

One cup of butter, two cups of sugar, three cups of flour, one-half cup of milk, whites of eight eggs, one wineglass of brandy, one-quarter of a pound of citron, one-half pound of blanched almonds, one-quarter pound of cocoanut. Slice citron, almonds and cocoanut very thin and roll in flour. If fresh cocoanut cannot be obtained, desiccated can be used.

## BLACK CAKE.

Three-quarters of a pound of butter, one pound of sugar, one pound of flour, ten eggs, one wineglass of brandy, one of wine, one of molasses, one of milk, four pounds of raisins, two pounds of currants, one pound of citron, one teaspoonful of soda in the milk, one tablespoonful of cinnamon, two teaspoonfuls of cloves, one nutmeg, one-quarter of a pound of blanched almonds. Stir the butter and sugar to a cream, add the eggs well beaten, brandy, wine, molasses and milk, with the soda, then the spices and flour, reserving enough to roll the fruit in, which is added last. Bake in a slow oven three or four hours.

## HARTFORD ELECTION CAKE—"EXTRA."

Four pounds of flour, two pounds of sugar, one pound of butter, one pound of lard, two pounds of raisins, one pound of citron, four eggs, one quart of new milk, two heaping teaspoonfuls of mace, four nutmegs, half a tumblerful each of wine and brandy, one pint of home-made yeast. In the morning cream the butter and lard, and when very light, add the sugar, mixing well, then take a little less than half of it, and rub well into the flour. After well warming the flour, add the milk blood warm, and the yeast. Mix thoroughly, and let it stand where it will keep quite warm, until it becomes very light. Do not disturb it while rising, beat the eggs separately and mix with the remainder of the shortning, adding spice, wine, etc. Mix well, let it rise a second time. Next morning when light, fill pans two-thirds full, putting in a little at a time, and dropping the fruit in thickly, in layers, to prevent its sinking. Bake in a slow oven. Observe all of these directions.

For the yeast, boil a small handful of hops in one quart of water, and strain through a sieve, pour boiling hot over the flour enough to make a thin batter. When cool, add half a pint of distillery yeast, strain again and let it stand until it is very light and foamy. Make the yeast the day before you wish to make the cake.

## GOLDEN JUMBLES.

The yolks of eleven eggs, one cup of butter, two cups of sugar, one-half cup of sweet milk, three teaspoonfuls of baking powder, two and one-quarter cups of flour, making nearly as stiff as pound cake. Bake in thin cakes in square tins or in a dripping pan. When baked, moisten the top with sweet milk, while hot, and sprinkle with sugar. Cut from the tins in small squares.

## JUMBLES.

One pound of butter, one pound of sugar, two pounds of flour, three eggs, nine teaspoonfuls of water, three teaspoonfuls of baking powder, salt, and flavor to taste. Handle lightly, roll thin, and bake in a quick oven. These jumbles are very nice, and will keep two or three months.

## ALMOND COOKIES.

One egg, two cups of sugar, one cup of butter, one-half cup of water, with one-half teaspoonful of soda dissolved therein. Make them quite stiff with flour, roll thin. When in the tins ready to bake, wet with lemon juice, sift sugar over them, and lay upon each cookie two almond meats previously blanched and halved. Flavor with grated lemon peel and bake quickly.

## LOVE KNOTS.

Five cups of flour, two cups of sugar, one cup of butter, a piece of lard the size of an egg, two eggs, three tablespoonfuls of sweet milk, half a teaspoonful of soda. Rub the butter, flour and sugar together fine, add the other ingredients, roll thin, cut in strips one inch wide and five inches long, and lap across in love knots, and bake in a quick oven.

## NEW YEAR'S CAKES.

Seven pounds of flour, three and one-half pounds of sugar, one and three-fourth pounds of butter, one teaspoonful of soda, one ounce of caraway seed. Moisten with enough tepid water to roll out.

## GINGERBREAD.

One pint of flour, one and one-half cups of molasses, one-half cup of butter and lard mixed, two tablespoonfuls of sweet milk, two tablespoonfuls of water, one teaspoonful of soda, one tablespoonful of ginger, two teaspoonfuls of cinnamon and two eggs.

## KATIE'S GINGER SNAPS.

One pint of molasses, one cup of brown sugar, one cup of lard, one cup of boiling water, two teaspoonfuls of soda, one teaspoonful of ginger, one teaspoonful of cloves, flour sufficient to roll out. Roll very thin and bake in a quick oven.

## BATH GINGER SNAPS.

One large cup of butter, one of brown sugar, one of sour cream, two of molasses, one of lard, two tablespoonfuls of ginger, two of cinnamon, one of cloves, one of soda, flour enough to mix soft. Roll thin and bake quickly.

## BOLIVARS.

One cup of shortning, one cup of sugar, two cups of molasses, one cup of tepid water, one tablespoonful of soda, one teaspoonful of salt, one tablespoonful of ginger if desired. Just flour enough to roll, and cut thick.

## FAIRY GINGERBREAD.

One cup of butter, two cups of sugar, one cup of sweet milk, four cups of flour, three-quarters of a teaspoonful of soda, two teaspoonfuls of ginger. Beat the butter to a cream, add the sugar gradually, and when very light add the ginger, the milk in which the soda has been dissolved, finally the flour. Turn dripping pans upside down and wipe the bottoms clean, butter them, and spread the mixture very thin on them; bake in a moderate oven until brown. While still hot cut into squares with a case knife and slip from the pan. This is delicious. Keep in a tin box. Spread on the pan as thin as a wafer, and cut the moment it comes from the oven.

MISS PARLOA.

## MRS. DR. RUDD'S GINGER CAKE.—1827.

One cup of sugar, one cup of molasses, one cup of butter, three eggs, a tablespoonful of cloves, one of ginger, a very little soda, and flour enough to make as thick as pound cake. Bake in a slow oven.

## MOLASSES CAKES.

One pint of molasses, one large cup of sour milk, one egg, a piece of butter the size of an egg, one tablespoonful of soda, one tablespoonful of ginger, one quart of flour. Heat all these ingredients together, milk warm, except the flour, stirring it all the time; take from the range, add the flour and bake in patty pans, or if preferred, in dripping pans, and cut in squares. These are unsurpassed.

## CINNAMON SAND TARTS.

Eight ounces of butter, one pound of flour, one pound of brown sugar, three eggs. Rub the butter and sugar to a cream, add the eggs, leaving out the white of one; stir in the flour, roll thin, cut in three-inch squares. Before putting into the oven, rub the top with the white of the egg and sprinkle with cinnamon and sugar mixed. Place a blanched almond in the center or part of one in each corner, and bake in a quick oven.

## DOUGHNUTS.

One pint warm milk, one teacup of lard, one teacup of yeast, one teaspoonful of salt, flour enough to make a stiff batter, (about 2 P. M.) Before bed time, mix the yolks of four eggs with two and one-half cups of sugar, then the whites beaten to a stiff froth, and one teaspoonful of cinnamon. Mix very soft indeed. Roll out and cut before breakfast, and fry immediately after.

## CRULLERS.

One pound of sugar, three-quarters of a pound of butter, eleven eggs, flour to make them stiff enough to roll out. Cut in forms, and fry in hot lard.

## DOMINOES.

Have sponge or plain cake baked in rather thin sheets and cut into small oblong pieces the size and shape of a domino, a trifle larger. Frost the top and sides. When the frosting is hard, draw the black lines and make the dots, with a small brush, dipped in melted chocolate. These are very nice for children's parties. The lines and dots can also be made with thin pink frosting on white, or white dots on pink frosting.

## BOILED FROSTING.

One pint granulated sugar, moisten with water sufficient to dissolve it. Let it boil until it threads from the spoon, stirring it often. Beat the whites of two eggs to a stiff froth, place in a deep dish, and turn the boiling sugar over them; beat quickly until of the right consistency to spread over the cake; this is sufficient for two loaves. Flavor as you like.

## FROSTING.

The whites of three eggs, one pound of powdered sugar, one-half teaspoonful of cream tartar, a little flavoring. Put the whites of the eggs in a bowl with a little of the sugar, and beat with a wire spoon to a froth, then add the sugar and the cream tartar, a little at a time, beating constantly until when the frosting is dropped from the spoon the drops retain their form; add the flavoring. If the quantity of sugar given is not sufficient add more. This recipe is enough for two cakes. One or two drops of boiling water makes frosting smoother for the outside coat. Pink frosting is very effective on some cakes. Obtain the desired shade by adding to plain frosting a few drops of cochineal syrup.

## CHOCOLATE FROSTING.

Make plain frosting, take part of a cake of baker's chocolate, break in pieces, and set in an earthen dish in the oven to melt; do not let it cook. When melted, beat into the white frosting the melted chocolate, until you have it a good chocolate (or satisfactory) color. Flavor with vanilla.



## GOLDEN FROSTING.

Take the yolks of two eggs, beat in powdered sugar enough to make it the consistency of ordinary frosting; flavor with lemon. This frosting is better to use when first made.

## NUT FROSTING.

Make either plain or boiled frosting, using a little less sugar. If almonds are used, blanch and pound, or chop them very fine, using about a handful of sweet almonds to the quantity given. Hickory nuts can be chopped and used in same manner.

## COCHINEAL SYRUP.

Put one ounce of cochineal into a bowl, pour over it one and one-half ounces of aqua ammonia, stirring it well. Let it stand two days near the range, stirring it two or three times. Then pour over it six ounces of hot water, add one-quarter pound of sugar and one medium teaspoonful cream tartar. Mix well, strain through a coarse muslin, and bottle. A few drops is sufficient.

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## CANDIES.

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## MOLASSES CANDY.

Two cups of molasses, one cup of sugar, a piece of butter the size of a small egg, one tablespoonful of glycerine. Put these ingredients into a kettle, and boil hard twenty or thirty minutes; when boiled thick, drop a few drops in a cup of cold water, and if the drops retain their shape, it is nearly done, which will be when it is brittle; do not boil it too much. Have pans or platters well buttered, and just before the candy is poured into them, stir in one-half teaspoonful of cream tartar, or soda. If flavoring is desired, drop the flavoring on the top, as it be-

gins to cool, and when it is pulled the whole will be flavored. Pull till as white as desired, and draw into sticks, and cut with shears.

#### MOLASSES TAFFY.

One cup of molasses, one cup of sugar, a piece of butter the size of an egg. Boil hard, test in cold water; when brittle, pour in thin cakes on buttered tins; as it cools mark in squares with the back of a knife.

#### BUTTER SCOTCH.

One cup of brown sugar, one-half cup of water, one teaspoonful vinegar, piece of butter the size of a walnut. Boil about twenty minutes; flavor if desired.

#### PEA-NUT CANDY.

Two cups of molasses, one cup of brown sugar, one tablespoonful of butter, one of vinegar. Put into a kettle to boil. Having cracked and rubbed the skin from the pea-nuts, put them into buttered pans, and when the candy is done, pour it over the nuts. Cut into blocks while warm.

#### HOREHOUND CANDY.

Steep one tablespoonful of horehound, (dried leaves) in one-half cup of water; strain and add one pint of sugar, one tablespoonful of vinegar. Boil without stirring, test in cold water, and when brittle pour into buttered pans, marking off in squares while warm, with the back of a knife.

#### POP-CORN BALLS.

Two cups of molasses, one cup of brown sugar, one tablespoonful of vinegar, a piece of butter size of a small egg. Make the candy in a large kettle, pop the corn, salt it, and sift it through the fingers, that the extra salt, and unpopped kernels may drop through. (It will take four quarts or more of corn that is popped.) Then stir all the corn into the kettle that the candy will take, heap it on buttered platters, or make into balls.

## VANILLA SUGAR CANDY.

Two pounds of granulated sugar, two-thirds of a cup of water, one-third cup of vinegar, butter the size of an egg, one tablespoonful of glycerine, two teaspoonfuls of vanilla. Boil all except the vanilla without stirring, twenty minutes or half an hour, till crisp, when dropped into water. Just before pouring upon platters to cool, add a small teaspoonful of soda, or cream tartar. After pouring upon the platters to cool, pour the two teaspoonfuls of vanilla over the top. You can pull it beautifully white. Draw it into sticks the size you wish, and cut off with shears, into sticks or kiss-shaped drops, to suit the eaters. If you can succeed in keeping it a week, it will become creamy.

## WINTERGREEN CANDY.

Make the candy the same as the vanilla, and after it is poured upon the platter to cool, drop over the top one or two teaspoonfuls of wintergreen essence to taste, and color pink by dropping a few drops of cochineal syrup either in the boiling candy or on the top with the flavoring. Make into sticks or kisses.

## FRENCH CREAM CANDY.

Four cups of white sugar, one cup of hot water, flavor with vanilla; put the sugar and water in a bright tin pan on the range, and let it boil without stirring, about eight minutes, and if it looks somewhat thick, test by letting some drop from the spoon, and if it threads remove the pan to the table, taking a small spoonful and rubbing it against the side of a cake bowl, and if creamy and will roll into a ball between the fingers, pour the whole into the bowl and beat rapidly with a large spoon or porcelain potato masher. If it is not boiled enough to cream, set it back upon the range, let it remain one or two minutes or as long as it is necessary, taking care not to cook it too much. Add the vanilla (or other flavoring) as soon as it begins to cool. This is the foundation for all French creams. It can be made into rolls and sliced off, or packed in plates and cut into small cubes, or made into any shape imitating French candies. A

pretty form is made by coloring some of the cream pink, taking a piece about as large as a hazel nut, and crowding an almond meat half way into one side, till it looks like a bursting kernel. In working should the cream get too cold, warm it.

#### PEPPERMINT CREAMS.

Make cream as previously directed, flavoring quite strong with essence of peppermint; take off small bits and shape into round flat forms.

#### WINTERGREEN CREAMS.

Make cream as directed, flavor with wintergreen, color pink with cochineal syrup, and form into round lozenger shapes.

#### FRUIT CREAM.

Add to French cream, raisins, currants, figs, a little citron, chopped and mixed thoroughly through the cream while quite warm. Make into bars or flat cakes.

#### NUT CREAMS.

Chop almonds, hickory, butternuts, or English walnuts, quite fine, and mix into French cream, forming into balls, bars or flat cakes.

#### WALNUT CREAMS.

Take a piece of French cream the size of a walnut. Having cracked some English walnuts, using care not to break the meats; place one-half of each nut upon each side of the ball pressing them into the ball.

#### PANACHE CREAM.

Make the French cream recipe, and divide into three parts, leaving one part white, color one pink with cochineal syrup, and the third part color brown with chocolate, which is done by just letting the cream soften and stirring in a little finely grated chocolate. The pink is colored by dropping on a few drops of cochineal syrup while the cream is warm, and beating it in. Take the white cream, make a flat ball of it, and lay it upon a

buttered dish and pat it out flat until about half an inch thick. If it does not work easily dip the hand in alcohol. Take the pink cream, work in the same way as the white and lay it upon the white; then the chocolate in the same manner, and lay upon the pink, pressing all together. Trim the edges off smooth, leaving it in a nice square cake, then cut into slices or small cubes, as you prefer. It is necessary to work it all up as rapidly as possible.

#### CHOCOLATE CREAMS.

Use French cream, and form it into small cone-shaped balls with the fingers. Lay them upon oiled paper to harden until all are formed. Melt one cake of baker's chocolate in an earthen dish or small basin; by setting it in the oven it will soon melt; do not let it cook. To keep the chocolate hot, it is well to have a hot soap-stone, and place the basin with the chocolate upon it. Take the balls of cream one at a time on a silver fork, pour the melted chocolate over them with a teaspoon, and when well covered, slip them from the fork upon oiled paper.

#### COCOANUT CAKES.

Two cups of sugar, one-half cup of water, let it boil till it crisps in water, (or the same as French cream,) take off and stir till it creams. One grated cocoanut stirred in after the candy is beaten to a cream, make in good sized cakes, but thin. Reserve about two tablespoonfuls of the cream, add a little cocoanut and enough cochineal syrup to color it pink, and drop a little upon the center of the cakes. Work very quickly, else it will cool.

#### CHOCOLATE CARAMELS.

One cup of grated chocolate, one cup of molasses, one cup of brown sugar, one cup of milk, a piece of butter the size of a small egg. Put all the ingredients in a kettle to boil, adding one tablespoonful of glycerine, and boil fast. When nearly done add the chocolate; test it by dropping into cold water, and when done pour into buttered pans. When cool mark into blocks with the back of a knife.

## SUGGESTIONS FOR THE SICK ROOM.

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Never keep fruit in a sick room; the sight of it is apt to lessen the appetite for it. An orange delicately prepared, or a bunch of malaga or other nice grapes, brought in on a dessert plate with a few green leaves, will form a tempting and agreeable surprise to the capricious appetite of an invalid.

Sago, prepared like a custard, then baked with apples, is an excellent sick room pudding.

Oysters are good for the sick, especially raw, (without vinegar, lemon juice may be used.) a very few at a time. They are easily digested and agreeable to the palate.

Fresh tea should be made as often as the invalid needs it, and no food or drinks should remain in the sick room, but should be kept in an adjoining room or out side of the window where they would be fresh and cool. The fevered atmosphere of the sick room, passes readily into the composition of food.

### INVALID'S BILL OF FARE.

*Breakfast.*—Oranges, oatmeal, jelly and cream, dry toast, soft boiled eggs, cocoa.

*Lunch.*—At 11 o'clock A. M., tea, steamed crackers, baked sweet apples.

*Dinner.*—Chicken soup, oysters on half shell, raised roll.

*Dessert.*—Boiled rice with maple syrup, malaga grapes, wine-glass of sherry.

*Tea.*—Milk toast with jelly, baked potato, milk broth.

*Supper.*—At 9 P. M. A bowl of delicate broth with a few bits of stale bread, or cracker dropped in it, and a tablespoonful of wine added.

Food for the sick should be of the best quality, and neatly and delicately prepared.

Every meal should be a surprise, and the patient should be left alone while eating, if possible.

Food should be made as attractive as possible, served in the choicest china, with the cleanest of napkins, and the brightest of silver.

## BEEF TEA.

Take one pound of lean beef chopped fine, (at the market), pour over it one pint of cold water, let it stand an hour. Then set it on the back of the range, and let it simmer slowly about three-quarters of an hour ; strain and salt when used.

## CHICKEN BROTH.

One chicken jointed, cover it with water, and let it boil, closely covered, until the meat drops from the bones. Skim off the fat, strain and season with salt, and if desired a teaspoonful or two of rice, and let it boil until the rice is cooked. In some cases of nausea a cup of chicken broth will prove efficacious.

## MUTTON BROTH.

To each pound of meat add one quart of cold water, bring gently to a boil, skim it and salt to taste ; simmer three hours. A teaspoonful or more of rice may be added, and boil till the rice is cooked.

## WATER GRUEL.

Mix two tablespoonfuls of Indian meal, and one of flour, with a little cold water, and stir it into a quart of water, and let it boil three-quarters of an hour, salt to taste, and if desired, flavor with nutmeg or cinnamon. A few raisins, and a small piece of butter may also be added.

## RAISIN GRUEL.

One pint of water, and one handful of seeded raisins boiled therein until tender. Add one teaspoonful of flour wet with cold water. A little wine or nutmeg may be added, or both if preferred.

## OATMEAL GRUEL.

Stir two large spoonfuls of oatmeal into one pint of boiling water, boil it gently one-half hour, skim, add a little salt, sugar and nutmeg.

## BUCKWHEAT GRUEL (FOR NAUSEA).

One quart of boiling water, stirring into it one tablespoonful of buckwheat flour, and one dozen seeded raisins ; salt to taste, boil one hour.



## FLAXSEED TEA.

One-half pound of flaxseed, one-half pound of rock candy, the juice of three lemons, the skins may be cut into small pieces and added. Pour over this two quarts of boiling water, and let it stand until perfectly cold. Strain before drinking; this is good for a cough, (more sugar and lemon may be added).

## FOR HOARSENESS.

Beat the whites of two eggs to a stiff froth, add two tablespoonfuls of sugar, a little nutmeg, and one-half pint of tepid water, the juice of half a lemon. If one quantity does not relieve, prepare another.

## COUGH SYRUP.

One pint of boiling water, poured over one pound of loaf sugar, when cold add one ounce of wood naphtha and one-half ounce of paragoric, stir well and cork tightly. *Dose*.—One teaspoonful three times a day. If necessary more frequently.

## CURE FOR A FELON.

Two drachms of gum ammoniac dissolved in one ounce of alcohol. Bind the finger up in a linen cloth, and keep it constantly wet with the solution. Add more alcohol if necessary. (Gum ammoniac is a brown gum.) This has been tried very successfully.

## CHOLERA INFANTUM.

Steep one teaspoonful each of ground cinnamon, cloves and allspice in a little water. Then stir in enough ground flaxseed with one teaspoonful of brandy, to make a stiff batter; spread this on thin pieces of muslin, and lay on the pit of the stomach and small of the back.

## HOP BITTERS.

A double handful of hops, same quantity of dandelion roots and yellow dock, one-half ounce of buchu, one-fourth ounce of mandrake, one-fourth ounce of wild cherry bark. Pour two quarts of water over all but the hops, and let simmer four or

five hours, then add the hops, and let all simmer an hour or two. Then strain and it will be ready for use. *Dose*.—One-half a wineglassful before each meal. (Sufficient water should be added to make two quarts. A little spirits can also be added to keep it.)

#### SAGO JELLY.

One quart of boiling water, six tablespoonfuls of sago, six tablespoonfuls of sugar, boiled to a jelly, stirring all the time; flavor with vanilla, nutmeg or cinnamon. Pour it into a mould or cups and eat cold with cream.

#### PANADA.

Take four crackers, break them into a bowl. Add one or two tablespoonfuls of sugar, a small bit of butter, one or two tablespoonfuls of whisky. Pour over the whole one-half pint of boiling water, and grate over it a little nutmeg.

#### ARROW-ROOT CUSTARDS.

Boil one pint of milk, and while boiling stir into it one tablespoonful of arrow-root, mixed smooth with a little cold milk, add a little salt and let it boil three or four minutes, and then let it cool and add two beaten eggs, sugar and nutmeg to taste. Return to the range, and stir all the time till it boils; then pour into custard cups.

#### BAKED MILK.

Bake two quarts of fresh milk in a moderate oven eight or ten hours in a jar. Cover the jar with white paper tied well over the top. When baked, it will be as thick as cream, and can be used by very delicate persons.

#### TO CHECK A COLD.

As soon as you feel that you have taken cold, fill a glass half full of water, drop into it six drops of spirits of camphor, stir it and take a dessertspoonful every twenty minutes. This is remarkably successful if taken according to direction.

## SUNDRIES.

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### FOR CORNING BEEF.

Cut and pack the beef in a barrel. For one hundred pounds take six pounds of salt, two ounces of salt-petre, one cup of molasses, (or one-half pound of sugar,) put them into sufficient water to cover the beef. Boil the brine, and skim until clear, and pour over the beef while scalding hot. After one week it will be ready for use.

### FRENCH MUSTARD.

Four tablespoonfuls of mustard, one tablespoonful of sugar, one teaspoonful of salt, one teaspoonful of cinnamon, one-half teaspoonful of cloves, one-half teaspoonful black pepper, one-half teaspoonful of flour, vinegar enough to cover, making it quite moist. Mix all together smooth, and put it on the fire, letting it come to a boil. After it is cold, add one or two tablespoonfuls of salad oil and mix thoroughly.

### LEMONADE.

Two large, juicy lemons, or three smaller ones, one large cup of sugar, and one quart of ice water. Ripe strawberries mashed and added are very delicious, or grated pineapple, if preferred.

### GUAVA JELLY PUNCH.

One part of sour (lime or lemon juice), two parts of sweet (guava jelly and white sugar dissolved in boiling water), three parts of strong (old rum), four parts of weak (water). This is a very old recipe.

### GINGER CORDIAL.

Four pounds of red or white currants, eight ounces of ginger root, two ounces of bitter almonds, one-half ounce of sweet almonds, three lemons sliced, one gallon of whisky. Mash the

currants, cut the ginger into small pieces, crack and split the nuts. Pour the whisky over these ingredients, and let it stand ten days; then pour it off carefully, add four pounds of loaf sugar, and bottle it.

#### SARSAPARILLA SYRUP.

One-half pound of Spanish sarsaparilla, boil in two gallons of water four hours. Add enough water to make one gallon; then add eight pounds of sugar, and five ounces of tartaric acid, mix thoroughly, boil two or three minutes and bottle.

Put two tablespoonfuls of the syrup in two-thirds of a glass of ice water. Add a little soda, and drink while foaming.

#### FINE COLOGNE WATER.

Oil of lemon two drachms, oil of rosemary two drachms, oil of lavender one drachm, oil of bergamot two drachms, oil of cinnamon ten drops, oil of cloves ten drops, oil of roses two drops, tincture of musk eight drops. Put all these oils into a quart of the best alcohol, cork tightly and shake hard for a few minutes. It improves by age. If you wish it stronger use less alcohol. Good; try it.

#### RECIPE FOR YEAST.

One ounce of hops, one pint of corn (yellow) lightly browned. Boil each separately in one quart of water twenty minutes, then strain through a cloth. Two quarts of potatoes boiled in half a gallon of water, washed through a sieve, one teacup of sugar, half a teacup of salt. Let it cool and then put in two yeast cakes. Let it stand over night and bottle. Do not cork too tightly until the next day.

#### TOOTH POWDER.

One-fourth of a pound precipitated chalk, one-fourth of a pound of pulverized orris root, one ounce of pulverized sugar. Mix all together and flavor with wintergreen.

#### SOMETHING WORTH KNOWING.

The great annoyance of those baking pies, is the loss of the rich syrup of juicy pies, which not only injures them, but tries

the patience of the housekeeper. To prevent this, take a strip of muslin one inch wide, and long enough to go around the pie and lap. Wet the cloth in cold water, and lay it around the pie, half upon the pie and half upon the plate, pressing it either side. When the pie is taken from the oven, remove the cloth. This is a success. Try it.

#### COLLEGE HILL PIE-PLANT PIE.

Stew and strain through a colander sufficient pie-plant to fill a large coffee cup. (It will require more pie-plant than for an ordinary pie.) Return the strained pulp to the range, take one heaping tablespoonful of corn-starch, mixed in a little cold water, and stir into the pie-plant. Beat the yolks of three eggs, with a large cup of sugar, and stir well into the mixture. Bake with one crust, and cover with meringue made of the whites of the eggs.

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### WEIGHTS AND MEASURES.

- One quart of flour weighs one pound and one ounce.
- One pint soft butter (well packed) weighs one pound.
- Two teacupfuls of granulated sugar weighs one pound.
- A common-sized tumbler holds one-half pint.
- Four teacupfuls equal one quart.
- Four tablespoonfuls are equal to one-half gill.
- Sixteen ounces make one pound.
- A common-sized wineglass holds one-half gill.
- One tablespoonful of granulated sugar weighs one ounce.
- Two teaspoonfuls of flour, sugar, or meal, equal one tablespoonful.
- One tablespoonful of soft butter, weighs one ounce.
- Soft butter the size of an egg, weighs two ounces.
- Eight tablespoonfuls of liquid equal one-half tumbler.
- Two tablespoonfuls contain a fluid ounce.
- Four gills make one pint.
- Two pints make one quart.
- Four quarts make one gallon.
- Ten medium sized eggs weigh one pound.































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