

Recipes / Bradford Lifeboat Bazaar.

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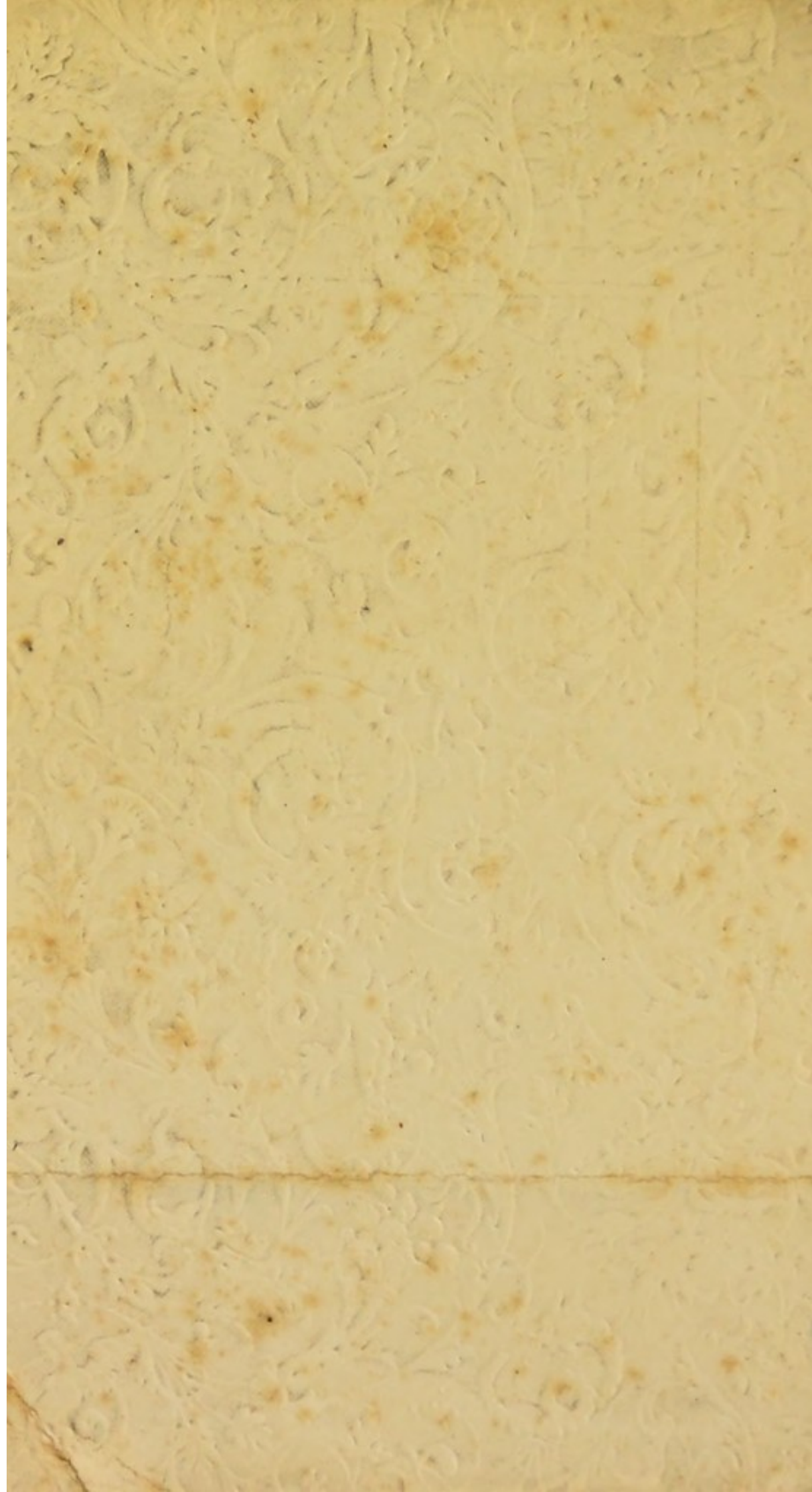
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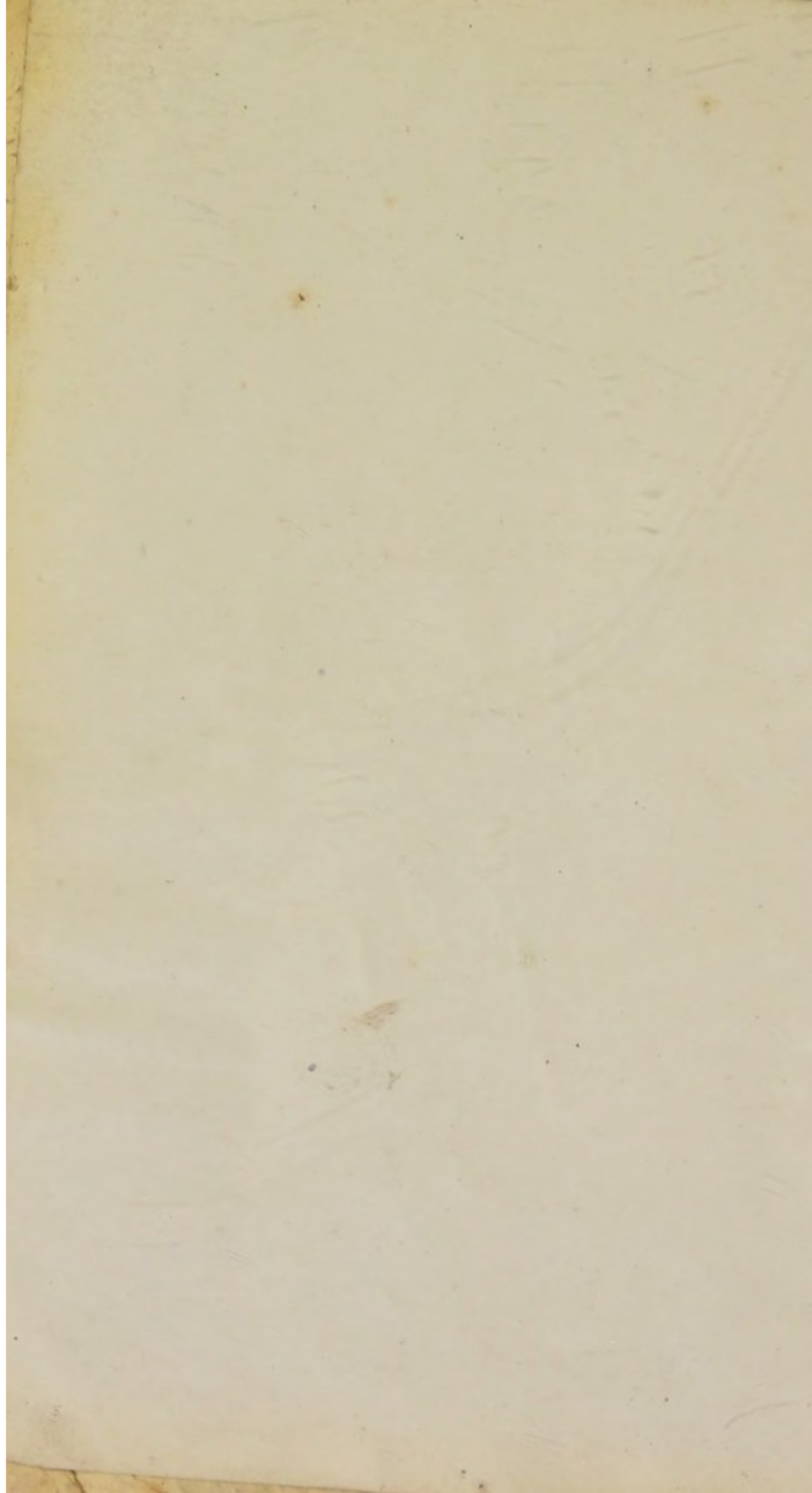
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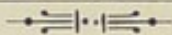
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Cookery

K-3 1909 BRA



Bradford Lifeboat Bazaar.



To all those Friends who have helped in its
production, this little book is Dedicated
with many thanks.



CLAYTON, HORTON, QUEENSBURY, and THORNTON STALL,
October 7, 8 and 9, 1909.

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RECIPES.



SOUPS.

WHITE SOUP.

1 quart milk, or half milk and half stock, 3 good sized potatoes, 4 sticks celery, 1 onion, small piece butter, salt and pepper to taste. Simmer together for three or four hours in a brass pan. If stock is used do not put milk in until the vegetables are almost enough; if all milk is used, the soup must be stirred continually; rub through a hair sieve and return to pan, simmer a few minutes, and serve with sippets of bread.

Mrs. T. T. Ackernley, Bradford.

TOMATO SOUP.

1 tin tomatoes, 1 quart water, 4 onions, 4 potatoes, 1 pint milk, salt and pepper to taste. Put the tomatoes and water into a pan, together with onions and potatoes chopped into small pieces, and simmer for three hours. Sieve through a hair sieve and then add milk, already boiled, and thicken with a little flour.

Miss Ellis, Bradford.

MACCARONI SOUP.

Soak 4-ozs. of Maccaroni over night, then rub through a sieve, add 1 quart milk, 1 pint water, 1 onion, pepper, and salt, and stew two hours, then add either the beaten yolk of an egg or 1 gill of cream.

Mrs. G. Nettleton, Clayton.

HARICOT SOUP.

1 breakfast cupful haricot beans, 1 onion, 3 pints water, $1\frac{1}{2}$ pints milk, pepper and salt. Put the beans to soak overnight in cold water, wash them and put them into the water with the sliced onion and boil for four hours, rub all through a sieve, season with pepper and salt, return to the pan and when hot add the boiling milk and serve.

Mrs. Nichols, Brighton.

VELVET SOUP.

2-lbs. veal (knuckle), $\frac{1}{2}$ -lb. lean ham, 5 pints cold water, 2 onions, $\frac{1}{2}$ a turnip, 2 pieces celery, 1 bunch of parsley, thyme, 2 bay leaves, 2 peppercorns, 4 inches lemon rind, $\frac{1}{2}$ blade of mace, $\frac{1}{2}$ teaspoonful of salt. Stew the veal and ham for two hours, then add the seasoning and vegetables. Simmer for three hours, then strain and let it go cold, and when ready for table add 1 pint of milk and cream mixed.

Mrs. Cooper, Ilkley.

OX-TAIL SOUP.

1 ox-tail, 1-lb. shin beef, 5 pints cold water, 2-ozs. butter, 1 carrot, 1 turnip, 2 onions, 1 piece of celery, a bouquet of herbs (sage, thyme, parsley), 1 bay leaf, 3 cloves and salt. Cut up the beef, place it in a pan with the cold water, bring to the boil slowly and simmer two hours, cut the tail into joints, slice the onion, first fry the tail and then the onion in the butter, then add them to the meat with the rest of the vegetables, cut in pieces, also the herbs and cloves. Let it simmer three hours, strain the stock and keep the pieces of ox-tail. Take the fat from the top of the stock and bring it to a boil. Take $1\frac{1}{2}$ tablespoonfuls of flour, or cornflour, to every quart of stock, mix with a little cold water, pour the boiling stock over it, return to the pan and stir until it boils, then put in the tail and when hot it is ready.

Mrs. Glover, Bradford

TOMATO SOUP.

1-oz. butter, 2-ozs. lean ham or bacon, 2-lbs. tomatoes, 1½-ozs. crushed tapioco, 1 quart of weak stock. When the stock boils put in tapioco and boil 20 minutes. Cut butter in pieces and put in a pan with tomatoes, cook them till quite tender, next press through a sieve, add juice to the stock and let all boil up. Season with salt and cayenne pepper. A little cream may be added after it has been boiled.

Mrs. D. Walker, Bradford.

SCOTCH BROTH.

1-lb. shin of beef, 1-lb. neck of mutton, 3 quarts water, 2-ozs. rice, 2 carrots, 2 small turnips, 2 small onions, salt and pepper, ½ tablespoonful of chopped parsley. Cut the meat into small pieces and remove all the fat, put into a pan with the water and rice and simmer one hour, then add the vegetables cut into dice, simmer 1½ hours longer. Season and sprinkle chopped parsley into it just before serving.

Mrs. Firth, Bradford.

TASTY DISHES.

ENTREE OF SWEETBREADS (White).

Put the sweetbreads into cold water, bring to the boil, put into cold water, trim off all the gristle, cook them in ½ pint good white stock with some carrot and turnip and a bunch of herbs, simmer for ½ an hour. Dish up and cut in two or more and serve with following sauce: 1-oz. flour, 1-oz. butter, ½ pint of white stock, milk and cream mixed, a few drops of lemon juice, some white button mushrooms (cooked in white stock), melt butter in a pan, add the flour, then the white stock, milk and cream gradually, stir until it boils, cook a few minutes then add the mushrooms and lemon juice.

Miss J. Moorhouse, Horton.

HACK BRATEN.

1-lb. beef, 1-lb. pork, 1-lb. veal, 1 onion, 3 dessert-spoonfuls bread crumbs, a little chopped parsley, grated rind of 1 lemon, juice of half lemon, a few chopped capers, pepper and salt, allow 1 egg to each lb. Put meat through a mincing machine, fry onion (cut up), add the meat with chopped capers and seasoning, form the whole into a long roll, brush over with the yolk of egg, roll in bread crumbs, steam or bake one and a half hours, and serve with a nice brown gravy. It is equally nice served cold.

Mrs. G. E. Thornton, Cross Hills.

CATHOLIC PIE.

4 large potatoes, 4 onions, 1 quart of milk, pepper and salt to taste, a piece of butter the size of a walnut. Cut the potatoes and onions into thin rounds, put into a dish in alternate layers, add the butter, pepper and salt, and lastly pour the milk over. Cook in a slow oven for three hours. It should not boil.

Mrs. E. Robinson, Clayton.

BEEF LOAF.

1-lb. lean beef steak, $\frac{1}{4}$ -lb. ham, 2-ozs. bread crumbs, 2-ozs. butter, 1 egg, 4 tablespoonfuls of cream. Put beef and ham through mincer, melt the butter, and add with cream to the other ingredients, mix well together, season to taste, put in a loaf tin and bake in a moderate oven about one or one and a half hours.

Miss Thornton, Cross Hills.

HARICOT OF OX-TAIL.

2 ox-tails, 2-lbs. beef, 2 large carrots, 2 onions. Put beef and ox-tails into stew pot with 2 pints of water, boil slowly two hours, then add carrots and onions fried a nice brown, simmer another hour, take all the fat off and add one glass of port wine, a little cornflour and season to taste with salt, cayenne, pepper, etc.

Mrs. J. Cordingley, Bradford,

PIGEON PIE.

4 pigeons, 1-lb steak, $\frac{1}{2}$ pint stock or water, 2 hard boiled eggs, 2 tablespoonfuls flour, 2 teaspoonfuls salt, small teaspoonful pepper, $\frac{3}{4}$ -lb. best flaky or short pastry. Cut the steak into thin strips about $1\frac{1}{2}$ inches wide, put a small piece of ham in each slip of steak, roll up and dip in flour, salt and pepper mixed, continue until the steak is finished; cut the pigeons in half, and sprinkle with remainder of seasoning, lay over the steak, cut the eggs in slices and put on top of the pigeons, half fill the dish with stock or water, cover and decorate with pastry and bake about one and a half hours. The feet of the pigeons should be scalded and cleansed, and stuck into the pastry after the pie has finished cooking.

Miss V. Fattorini, Manningham.

SAVOURY LENTILS.

$\frac{1}{2}$ -lb. lentils, 2-ozs. dripping or butter, 1 onion, 2 tablespoonfuls curry powder, $\frac{1}{4}$ teaspoonful of pepper, $\frac{1}{2}$ teaspoonful salt, curry powder may be omitted; steep the lentils in water about three hours, boil them until tender but not broken, heat the dripping or butter in a sauce-pan, fry the onion (cut small) until a nice brown, stir in the curry powder and seasoning, put in the lentils (almost dry), toss them all together for a few minutes and serve quite hot. N.B.—This makes an excellent supper for a working man.

Mrs. Thorpe, Barnsley.

STUFFED LEG OF MUTTON.

Take out the bone of a leg of mutton, lay the meat flat, make the following forcemeat and lay on the meat; fold the meat together and stretch it up again, put in a hot oven for fifteen minutes, then in a cooler part and cook slowly for a good hour, keep basting,

FORCEMEAT.

1 pint bread crumbs, 1 bunch parsley, 1 onion chopped finely, 1 pinch savoury herbs, a small piece of lemon rind, salt and pepper, damp with an egg well beaten.

Mrs. Rawson, Cross Hills.

SAVOURY DUCKS.

1½-lbs. rough beef, ½-lb. beast liver, 2-lbs. onions, 1 plain loaf, 1 teaspoonful sage, pepper and salt; stew the meat one and a half hours, then put through the mincer, along with the raw onions and bread, knead well, divide into balls; to make gravy, use the liquid from the meat, add ½-lb. onions and a little sage. Bake in a moderate oven until cooked.

Mrs. R. Barritt, Cross Hills.

FISH CAKES.

½-lb. fish (cooked), 1-oz. butter, 5-ozs. potatoes (cooked), ½ teaspoonful parsley, a little mace, salt and pepper, 2 tablespoonfuls milk, and hot dripping; remove skin and bone from the fish, break into small pieces, mash the potatoes and add to fish with seasoning and butter (melted), and mix well together, dip in milk, then flour, and fry in hot dripping.

Mrs. Longbottom, Silsden.

RISSOLES OF COLD MEAT.

½-lb. cold meat, 1 small onion, 3-ozs. bread crumbs soaked in cold water or gravy, salt and pepper, 1 egg and bread crumbs; chop meat and onion fine, drain bread and beat with a fork, mix all together, make up into sausages, or balls, dip into egg and bread crumbs; fry or bake in hot dripping about ten minutes.

Mrs. Richardson, Cross Hills.

PARFIRGERE RICE.

Put into stew pan with clarified dripping a large onion cut in slices and some tomatoes, stew until the onions are brown, add a teacupful of rice and some stock or water, as the rice swells add more stock or water; when it is stiff let it stand by the fire closely covered for a few minutes; of course the rice must be stirred or shaken occasionally when it is on the fire.

Mrs. Gregory, Bradford.

DRESSED CRAB.

1 large crab, 1 tablespoonful of cream, 2 tablespoonfuls vinegar, salt, pepper, cayenne, 1 teaspoonful mustard (mixed); pick all the meat from the crab, except the small claws, wash and dry the crab shell, mix all the picked crab together with the seasonings, pile high in crab shell, garnish with the small claws laid round and watercress or parsley.

Mrs. Hainsworth, Clayton.

RAISED PIE.

$\frac{3}{4}$ -lb. flour, 2-ozs. lard, 2-ozs. butter, $\frac{1}{4}$ pint milk and water, salt. Rub 1-oz. of butter and 1-oz. of lard into the flour, place rest of butter, lard, milk and water into a pan, let them boil and when boiling add to flour, knead to a smooth paste, divide into 3 or 4 piles, cut a little off for the lids and keep warm, work out with the hands into a hollow pie, when the pies are high enough, fill with meat, add 1 teaspoonful of cold water, cover with a lid, brush over with beaten egg or milk.

Mrs. F. H. Pickles, Kildwick.

EGGS á la RUSSE.

Take 4 eggs, boil hard, then cool in water, shell, cut in two and take out yolks and put into a basin, mix with a dessertspoonful of cream, a little butter and pepper and salt to taste, mix well with a fork, fill the hard whites with the mixture and garnish with parsley.

Mrs. Hayward, Bradford.

VEAL CAKE.

1 $\frac{1}{2}$ -lbs. veal, $\frac{1}{2}$ -lb. ham, 2 hard boiled eggs, salt and pepper, enough stock to half fill the mould; cut the ham and veal into small pieces, fill up the mould with layers of veal, ham and eggs, then fill up with stock made from bones of veal, cover with greased paper and steam two and a half hours, turn out when cold and decorate with parsley.

Mrs. J. Halford, Bradford.

SCOTCH EGGS.

2 eggs, $\frac{1}{4}$ -lb. sausage meat, 1 egg, some bread crumbs, bath of fat; boil two eggs for twelve minutes, put them into water, when cold remove the shells, cover each one over with the sausage meat, dip into beaten egg and bread crumbs, fry in smoking hot fat until a nice brown, cut in halves and serve on a bed of parsley.

Mrs. Hirst, Brockley.

FISH PIE.

1-lb. cold dressed fish, 2-ozs. butter, 1 thick slice of bread steeped in boiling milk, 2 eggs well beaten, salt and pepper; stew the fish gently in the butter, then add the bread and beat all in a basin, add the seasoning and eggs, put in a buttered dish and bake an hour and a half in a quick oven, turn out on a dish and serve with melted butter, if liked, but it is not necessary.

Mrs. Ricks, Brighton.

STUFFED HADDOCK.

2-ozs. suet, 2-ozs. bread crumbs, 1 dessertspoonful chopped parsley, $\frac{1}{2}$ teaspoonful herbs, 2-ozs. dripping, 1 haddock, 1 egg; wash and dry the haddock, remove the eyes, chop the suet and parsley, add the herbs and bread crumbs, some pepper and salt and bind together with the egg or milk, melt the dripping in a dripping tin, place the stuffing inside the fish and sew it up, fix in the tin in the shape of an S, brush over with egg and sprinkle with fine bread crumbs, bake from a half to three-quarters of an hour according to size of fish.

Mrs. Lambert, Bradford.

A NICE BREAKFAST DISH.

1 lemon sole filleted, roll up each fillet and place in a sauce-pan with equal parts milk and water to well cover, a little salt, simmer gently for ten minutes, remove carefully on to a dish, thicken the liquid with flour and butter; to make a sauce add either chopped parsley or shrimps and then pour over the fish and serve hot.

Mrs. Thorp Whitaker, Bradford.

FRICASSEE OF VEAL.

1½-lb. veal fillet or boned shoulder, 4-ozs. ham, 1 large onion, 4 inches of lemon rind, ½ blade of mace, ¾ pint of white stock, ¼ pint milk or cream, 1-oz. flour, 1-oz. butter, a little fried bread and finely chopped parsley, salt, lemon juice. Cut up meat and ham into squares and put into lined pan with onion, flavourings and stock, bring to a boil and then stew gently for one hour or until tender, lift out meat, strain stock, melt butter in a pan, add flour and mix well, add milk gradually and then the stock, stir until it boils, cook it well and add salt and lemon juice; return meat to pan and make hot, but don't let it boil, garnish with fried bread and chopped parsley, bacon may also be used.

Mrs. Clay, Bradford.

LEMON SOLES, BAKED.

1½-lbs. lemon soles filleted, 1 tea-cupful milk, 1 teaspoonful butter, 1 dessert-spoonful of chopped parsley; have 1½ filleted soles rolled up and tied round with cotton, stand them up in an enamelled pie dish, put over them the milk, butter and parsley, cover over tightly with another dish that fits, place in a moderate oven for twenty minutes: take out fish, carefully remove cotton, thicken liquor with two teaspoonfuls flour and a little salt, serve in a dish with fillets standing up and sauce poured over.

Mrs. Rodgers, Croydon.

CHEESE FONDU.

1 egg, 1-oz. of cheese (grated), 1 tablespoonful flour, 1 gill milk, 1-oz. butter, salt, pepper and mustard; melt the butter, add the flour and mustard, and stir in the milk, remove from the fire and stir in the grated cheese, salt and pepper, then add the egg, well beaten, put mixture into a greased pie dish and bake until set, about ten to fifteen minutes.

Miss Rodgers, Croydon.

CHEESE STRAWS.

Equal quantities of grated cheese, butter and flour, flavoured with cayenne; mix with water to a light dough, twist into shape, bake ten minutes in a quick oven.

Mrs. F. H. Bentham, Bradford.

CHEESE PUDDING.

3-ozs. bread crumbs, 3-ozs. grated cheese, 1 egg, pepper and salt, 1 large cup of milk; boil the milk, pour over the bread crumbs and beat the egg, beat all up together and pour into a buttered pie dish and bake in a quick oven for half an hour.

Mrs. Walker, Bradford.

A SUMMER DISH.

Spread the bottom of a white fire-proof dish with 2-ozs. butter, cover this with thinly cut slices of cheese, melt in the oven for ten minutes, now break six eggs upon the cheese, take care to keep the yolks whole, season to taste with grated nutmeg, pepper and salt, pour a gill of cream, salted to taste, over the whole and sprinkle 2-ozs. grated cheese, bake in a moderate oven ten minutes; for economy a white sauce made with cornflour, seasoned to taste, is a good substitute for the cream, serve with asparagus and new potatoes.

Mrs. Hibbert, Bradford.

BRAWN.

1 pork shank which has been in brine two or three days, 1-lb. shin beef. Cut beef in small pieces, and place in stew jar with shank, just covering with water and seasoning with pepper and salt; when the meat leaves the bones, take shank out and remove all bones. Cut the meat into small pieces, put back into stew pan, stir altogether, and pour into mould.

Mrs. Walter Illingworth, Ilkley.

BRAWN.

$\frac{3}{4}$ -lb. of steak, half of a pig's head, whole pig's tongue, a hock, 2 trotters, pepper, salt, little cayenne, little sage. Well cover with water, and stew until the meat leaves the bones. Do not season until boning.

Mrs. Kennish, Merton Road, Bradford.

CHEESE AIGRETTES.

1-oz. butter, $1\frac{1}{2}$ -ozs. flour (very good weight), $1\frac{1}{2}$ -ozs. Parmesan cheese, $\frac{1}{4}$ pint water, 2 eggs (leaving out 1 white), salt, pepper, cayenne; melt the butter in a pan, add the flour, then the water, stir until they boil, cook well, when cool, put in the cheese and beaten egg, a little at a time, then season, drop by teaspoonfuls into hot fat and fry a nice brown, serve very hot at once.

Mrs. Suddards, Bradford.

GALATINE OF BEEF.

1-lb. un-cooked beef, 1-lb. un-cooked ham, 2 table-spoonfuls of bread crumbs, pepper and salt, 2 eggs; mince the beef about three times and the ham (which has had the fat cut off), once, then cut the ham fat into squares and mix all well together, and bind with two eggs, roll tightly in cloth and steam for two hours, roll in bread crumbs and serve cold.

Mrs. A. Parkinson, Shipley.

SAVOURY BUTTER BEANS.

1-lb. of onions, $\frac{1}{2}$ -lb. of butter beans, $\frac{1}{2}$ -lb. of bacon, pepper and salt according to taste; soak the beans all night in cold water with a small piece of soda, then drain them and put into fresh water to boil two and a half hours, putting more water in as it boils away to keep them covered, cut the bacon into strips, shred the onions and mix well with the beans, put all into a pie dish, season and bake two hours, stirring occasionally and keeping them covered with water.

A FRIEND.

EGG AND KIDNEY ON TOAST.

Mince finely a lamb's kidney, cook first in butter, then in a little thick sauce well seasoned, spread on a round of buttered toast and place a poached egg on the top.

Mrs. S. Jowett, Bradford.

PUDDINGS and CREAMS.

CLARENCE PUDDING.

3-ozs. butter, 3-ozs. flour, 2-ozs. castor sugar, 2 eggs, 2 teaspoonfuls marmalade, 2 teaspoonfuls baking powder. Beat butter to a cream with sugar, add well beaten eggs, and beat well together with butter and sugar. Add marmalade, then stir in flour gradually, lastly add baking powder. Butter six small cups and half fill with the mixture. Bake in a good oven 15 minutes. Serve with custard sauce, or with any fruit jelly, heated and poured round the puddings.

Miss Hutton, Bradford

CANARY PUDDING.

2 eggs and their weight in butter, sugar and flour, 1 teaspoonful of baking powder, 1 tablespoonful of milk, and the grated rind of a lemon. Thicken butter a mould, beat butter and sugar to a cream, then add the eggs well beaten, then the other ingredients. Put the mixture into a mould and cover with buttered paper, and steam 2 hours. Serve hot with fruit sauce.

Mrs. J. F. Read.

FRUIT TRIFLE.

Place the pears out of a tin in a trifle dish, dissolve a pink jelly square with the juice and sufficient hot water to make a pint, and when cold pour over the pears. Allow this to set, then cover with good custard, add whipped cream, and garnish with glacè cherries and angelica,

Mrs. J. J. Cordingley, Horton.

QUEEN OF PUDDINGS.

$\frac{1}{2}$ -pint of milk, 1-oz. of butter, $\frac{1}{2}$ -pint of bread crumbs, 1 lemon, 2 eggs, 2-ozs. of sugar, 2 or 3 tablespoonfuls of raspberry jam. Boil the milk with the butter, and pour in the bread crumbs; let it soak for a few minutes, and add the yolks of the eggs, and sugar, and the grated rind of a small lemon. Pour into a buttered pie dish and bake till set. Take it out of the oven and spread it with jam. Beat the whites of eggs till stiff, and spread over the top; sprinkle with sugar and bake a pale brown.

Mrs. T. Laycock, Baildon.

LEICESTER PUDDING.

$\frac{1}{2}$ -lb. flour, $\frac{1}{2}$ -lb. suet, 2 tablespoonfuls of raspberry jam, 2 tablespoonfuls of sugar, if liked—1 good teaspoonful of baking powder, rather less than half-a-pint of milk, 1 egg, salt. Mix well, and turn into a greased basin, and steam 2 hours.

Miss Laycock, Ilkley.

STRAWBERRY PUDDING.

1 tablespoonful butter, 1 egg, $\frac{3}{4}$ teacupful of sugar, $\frac{1}{2}$ cupful of new milk, 2 cupfuls of flour, 2 teaspoonfuls of baking powder. Mix butter, egg, sugar and milk, lastly flour and baking powder. Butter mould, put in strawberries and a little sugar, fill up with mixture and steam for an hour.

Miss Read, Bradford.

STRAWBERRY SPONGE.

Fit 4 sponge buns into a glass dish, and pour over them one pint of lemon jelly, then put 1 lb. of uncooked strawberries in ; put into a cool place until set.

Miss L. Bannister, Cullingworth.

HONEYCOMB SPONGE.

1 pint milk, $\frac{1}{2}$ a 4d. packet of Nelson's gelatine, 3 fresh eggs, 2 tablespoonfuls sugar, essence of flavouring or wine-glass of brandy or 2 of sherry. Put half the milk and gelatine to soak for about half-an-hour, separate the yolks from the whites of the eggs. Beat the yolks, and add remaining portion of milk and sugar. Put the gelatine and first portion of milk into a pan, and let it dissolve slowly (often stirring). When the gelatine is quite dissolved add the remaining portion of milk, eggs and sugar, and stir continually (meanwhile adding the flavouring) until it comes to boiling point, but not to boil. Whip the whites of the eggs, and when quite stiff, add to hot ingredients, stirring very quickly. Pour into well wetted mould and serve with fruit and cream.

M.C.

BANANA CREAM.

1 packet lemon jelly, 4 bananas, 1 small jar of cream. Dissolve jelly in half-pint of hot water, beat the bananas until light and quite smooth. Add the cream, and mix together: pour into a mould and leave until cold.

Miss N. Ackernley, Manningham.

SULTANA PUDDING.

2 eggs, their weight in castor sugar, flour, butter, 3-ozs. sultana raisins, $\frac{1}{2}$ teaspoonful baking powder; beat butter and sugar together, then add flour, baking powder and raisins, and mix well together with the beaten eggs. Turn in a buttered mould and steam $1\frac{1}{2}$ hours.

Mrs. C. Myers, Bradford.

LEMON PUDDING.

Take $\frac{1}{2}$ -lb. of fine bread crumbs, a $\frac{1}{4}$ -lb. of well chopped suet, and a $\frac{1}{4}$ -lb. of sifted sugar, add the rind of 2 lemons and the juice of one, beat 2 eggs, thoroughly mix altogether, and boil threequarters of an hour.

Miss Judson, Manningham.

PINEAPPLE CREAM.

Small tin pineapple chunks, 3-ozs, castor sugar, $1\frac{1}{2}$ -ozs. leaf gelatine, 1 gill of cream. Dissolve gelatine in juice of pineapple, whip the cream until stiff, and add pineapple (grated), and lastly gelatine with sugar dissolved. Pour into a wetted mould to set.

Mrs. F. Wright, Bradford.

TENBY CREAM.

1-oz. gelatine, 4 lemons, 4 eggs, 1-lb. lump sugar, 1 quart of new milk. Put milk, gelatine and sugar into a brass pan, and heat gently until the gelatine and sugar are quite melted. Beat yolks of eggs well, and strain milk into them, then return to the pan and heat until it just thickens like custard; allow this to cool a little and then stir in the whites of eggs beaten to a stiff froth; pour into a mould to set. When turned out this should have a clear jelly on the top.

Mrs. C. James, Bradford.

ILKLEY PUDDING.

$\frac{1}{4}$ -lb. flour, $1\frac{1}{2}$ -ozs. sugar, $1\frac{1}{2}$ -ozs. butter, 1 egg, $1\frac{1}{2}$ tablespoonfuls baking powder, 3 tablespoonfuls of milk; steam 1 hour.

Mrs. J. E. Riley, Bradford.

LEMON SNOW.

1 pint cold water, 2 fresh lemons, 1-oz. isinglass or gelatine, $\frac{3}{4}$ -lb. lump sugar, and whites of 3 eggs. Pour the water over the isinglass, and let it soak half an hour. Put in a saucepan the sugar, and thin rind and strained juice of lemons, also the water and isinglass; let them simmer gently until the isinglass is dissolved. Then pour it out, and put aside until nearly cold and begins to stiffen. Stir in the whites of 3 well beaten eggs, and whip all together until it is stiffened.

Miss S. Moulson, Bradford.

PATRIOTIC PUDDING.

Half breakfast cup full of lard or beef dripping, 1 breakfast cup full of flour, half breakfast cup full of sugar, 1 egg, a little milk, 1 teaspoonful baking powder steam 2 hours.

Miss Bottomley, Buck Hotel, Malham.

KISS-ME-QUICK PUDDING.

$\frac{1}{4}$ -lb. of flour, $\frac{1}{4}$ -lb. of butter, 2-ozs. of sugar, 2 eggs, 2 tablespoonfuls of raspberry jam half teaspoonful of carbonate of soda. Mix together and steam 2 hours.

Mrs. A. Jowett, Bradford.

VELVET CREAM.

1-oz. gelatine in a pan, cover with cold water, 4-ozs. lump sugar, juice of 1 lemon; stir till the sugar is melted, strain into a basin. When quite cool add 1 pint of cream, well whipped. When all are well mixed pour into a wet mould.

Mrs. S. Wall, Addingham.

GINGER PUDDING.

6-ozs. bread crumbs, 6-ozs. suet, 2 ozs. flour, 1 teaspoonful ginger, $\frac{1}{2}$ -lb. treacle, 2 eggs; steam 2 hours.

Miss C. Ackernley, Lidget Green.

APPLE MOULD.

1½-lbs. apples; after they have been peeled and cored, simmer in ½-pint of water until it is a pulp. Dissolve ½-oz. of gelatine with ½-lb. of loaf sugar, and the rind of half a lemon in half a pint of water and mix with the apple after it is pulped. Put through a colander, and when nearly cold add the white of an egg well beaten. Pour into a mould and serve with a custard round.

N.B.—After the apple is pulped, it should be stirred into the gelatine and sugar for a few minutes over the fire. If the apple is not nearly cold before you whisk in the white of an egg, the gelatine will settle in the bottom of the mould.

Miss Kidd, Hetton.

RASPBERRY PUDDING.

1 egg, 2-ozs. of butter, 1½-ozs. sugar, 2½-ozs. flour, 2 tablespoonfuls raspberry jam, or quarter of a pint of raspberries, a pinch of baking powder, cream butter, add sugar, and cream again, add the egg (well beaten), then the flour and baking powder, lastly the jam. Turn into well buttered pudding cups or a basin, and steam from 45 minutes to an hour. Serve with fruit sauce.

FRUIT SAUCE.

Two tablespoonfuls raspberry jam or half a pint of fruit, 2 tablespoonfuls sugar, ¼ pint water; boil all together 10 minutes, pass through a hair sieve.

Mrs. Chew, Cross Hills.

CHARLOTTE RUSSE.

½-oz. gelatine, teacupful water, 3-ozs. granulated sugar, ¾-pint cream, ½-teaspoonful vanilla essence; mix gelatine, sugar and water together, and melt in a pan, but not boil; then let it go nearly cold. When nearly cold add vanilla essence. Whisk cream, and when fairly stiff add gelatine, etc., beat well; put into mould where biscuits have been placed. Grease the mould very little with butter.

Mrs. Parker, Oxenhope.

PUDDINGS and SWEETS.

LECHA CREMA.

Arrange ratifias neatly in a glass dish and soak with sherry, 3 tablespoonsful of flour to a pint of new milk, the yolks of four eggs, make into a custard and sweeten to taste, mix the four yolks and flour with a knob of butter the size of a walnut, beat well in a basin, add the boiling milk stirring all the time, so as to make the custard as smooth as cream and fairly stiff, strain through a sieve on to the ratifias, make smooth and shake fine powdered cinnamon on top.

Mrs. Gaskarth, Bradford.

CHOCOLATE PUDDING.

5-ozs. bread crumbs, 1-oz. finely chopped almonds (or 1 tablespoonful of ground almonds), $1\frac{1}{2}$ -ozs. of cocoa (or 4-ozs. grated chocolate), 3-ozs. sugar, 1-oz. butter, 2 eggs threequarters of a pint of milk and a little essence of vanilla. Boil the milk with the cocoa and add the sugar and butter; pour on to the breadcrumbs and add the almonds and vanilla, if possible, leave it to stand for an hour; add the eggs well beaten, pour into a well buttered basin or mould, cover with buttered paper and steam for 1 hour.

Mrs. Craven, Bradford.

LEMON PUDDING.

Equal parts of flour, suet and bread crumbs, 1 egg, 3 tablespoonfuls of sugar and butter, the grated rind and juice of 1 lemon; mix well together and steam for 2 hours.

Miss Jowett, Bradford.

GERMAN PANCAKES.

3-ozs. flour, 1-oz. butter (melted), $\frac{1}{2}$ -pint milk, yolks of 2 eggs and white of one; mix flour and a pinch of salt with eggs and milk beaten together, and lastly butter. Bake in saucers for about half an hour. Put layer of jam on each tray, and cover over, sift sugar on and serve quickly. Should be allowed to stand before placed in saucers an hour.

Mrs. J. W. Clough, Bradford.

TREACLE SPONGE.

$\frac{1}{4}$ -lb. flour, 2-ozs. suet, 1 egg, half teaspoonful baking powder, half teaspoonful ground ginger, 2 tablespoonfuls milk, 2 tablespoonfuls golden syrup; beat the egg, add syrup and milk, then mix with the other ingredients and steam for 1 hour; serve with sweet sauce.

Mrs. Monkman, Bradford.

MANCHESTER PUDDING.

2-ozs. breadcrumbs, 1-oz. sugar, 1 pint milk, 1 egg, rind of 1 lemon, small piece of butter, jam; soak the breadcrumbs in the milk, add sugar, grated rind of lemon, egg and piece of butter; butter a piedish, put a layer of jam at the bottom and pour in the mixture. Bake in a slow oven $1\frac{1}{2}$ hours.

Miss Baker, Bradford.

LEMON PUDDING.

Pastry—6-ozs. lard, 1-lb. flour, a little baking powder, and salt. Fruit—4-ozs. bread crumbs, grated rind and juice of 2 lemons, 4 tablespoonfuls treacle; line a basin with the pastry, then fill up with a layer of the fruit and pastry until the basin is full and steam 2 hours.

Mrs. C. Stephenson, Bradford.

GINGER PUDDING.

$\frac{1}{2}$ -lb. flour, 3-ozs. suet, 1 teaspoonful baking powder and 1 teaspoonful ground ginger, 1 egg, 4-ozs. syrup, half gill milk, a pinch of salt, 1 tablespoonful sugar; mix all the dry ingredients together, warm the syrup and beat the egg and mix altogether, then steam 2 hours.

Mrs. W. Mann, Bradford.

CHOCOLATE PUDDING.

A pint of milk, $\frac{1}{4}$ -lb. breadcrumbs, 2-ozs. cocoa, 2-ozs. sugar, 1 egg, vanilla flavouring; boil the milk, pour it on to the breadcrumbs, let it soak for 10 minutes, beat into this mixture the cocoa, sugar and beaten egg, pour into a greased piedish and bake for half an hour; sift sugar on, or greatly improved if served with custard.

Miss Andrews, Bradford.

CARAMEL PUDDING.

Boil the juice of 1 lemon with 2-ozs. of sugar until it becomes a rich brown colour ; dip a mould in cold water and pour the caramel in, then let it go quite cold. Make a custard with 2 or 3 eggs, half-pint cold milk and 2-ozs. sugar, flavour with vanilla ; pour custard into mould, cover with buttered paper and steam for threequarters of an hour ; Serve cold.

Mrs. Crebbin, Bradford.

AUNT MARGARET'S PUDDING

3 tablespoonfuls flour, 1 tablespoonful sugar and butter, 1 teaspoonful baking powder ; beat into a soft paste with 1 egg, 1 tablespoonful of milk and a few drops of essence of lemon ; put into a well greased basin two tablespoonfuls of jam, then the pastry, and steam for 1½ hours.

Mrs. Clayton, Bradford.

FIG PUDDING.

½-lb. figs, ½-lb. breadcrumbs, 4-ozs. suet, 4-ozs. sugar, pinch of salt, 2 eggs, 2 tablespoonfuls of treacle and a little milk ; chop suet and figs, mix dry ingredients, add eggs, treacle and milk, pour into greased mould and steam for 3 hours.

Mrs. Hustler, Bradford.

MARMALADE PUDDING.

The weight of 2 eggs in flour, butter and sugar, the weight of 1 egg in marmalade, 1 teaspoonful of baking powder ; beat the sugar and butter to a cream, add eggs and marmalade and flour to which baking powder has been added ; bake about 20 minutes in a moderate oven.

Mrs. Thompson, Bradford.

DATE PUDDING.

¼-lb. suet, ½-lb. dates, 3-ozs. breadcrumbs, 3-ozs. flour, 3-ozs. brown sugar, 1 egg, half teaspoonful baking powder ; steam 2 or 3 hours, serve with white sauce.

Miss Bland, Bradford.

CUP PUDDING.

4-ozs. butter, 4-ozs. sugar, 6-ozs. flour, 2 eggs, small teaspoonful baking powder and flavouring; cream the butter, add the eggs well beaten, then sugar, and lastly, flour to which has been added baking powder; flavour, and put into well greased cups in a moderate oven 20 minutes.

Miss Hindley, Great Horton.

GINGER PUDDING.

12-ozs. flour, 12-ozs. treacle, 6-ozs. finely chopped suet, 1 teaspoonful ground ginger, 1 teaspoonful baking powder, $\frac{1}{4}$ -pint milk, salt; mix the flour, suet, ginger, baking powder, and a good pinch of salt well together, stir in the treacle and milk, turn the mixture into a well greased basin, and cover with a greased paper; steam for about 2 hours, and serve with custard or cornflour sauce, or sweet melted butter.

Miss Unsworth, Bradford.

LEMON PUDDING

$\frac{1}{4}$ -lb. breadcrumbs, $\frac{1}{4}$ -lb. flour, $\frac{1}{4}$ -lb. suet, $\frac{1}{4}$ -lb. sugar, 1 large or 2 small lemons; grate the rind and squeeze the juice, steam or boil three hours.

Mrs. H. Lupton, Bradford.

RAISIN PUDDING.

$\frac{1}{2}$ -lb. flour, $\frac{1}{2}$ -lb. Valencia raisins, $\frac{1}{4}$ -lb. suet, 2-ozs. brown sugar, half tablespoonful baking powder, half tablespoonful salt; mix with water and boil or steam 3 to 4 hours.

Mrs. Hellewell, Bradford.

PRESTWICH PUDDING

$\frac{1}{2}$ -lb. flour, $\frac{1}{4}$ -lb. suet, $\frac{1}{4}$ -lb. sugar, 1 egg, 1 teaspoonful of baking powder; mix flour, sugar and chopped suet together with baking powder, beat up the egg with a small teacupful of milk and mix together, put at the bottom of a basin two tablespoonfuls of jam; do not grease the basin; steam for 2 hours.

Mrs. W. H. Lister, Bradford.

BARONESS PUDDING.

$\frac{3}{4}$ -lb. suet, $\frac{3}{4}$ -lb. raisins, $\frac{3}{4}$ -lb. flour, $\frac{1}{2}$ -pint milk, $\frac{1}{4}$ -salt-
poonful of salt; chop suet finely, and stone raisins and
cut in halves; mix both these ingredients with salt and
flour, mix with above portion of milk, stir the mixture
well, tie in pudding cloth (floured). put into boiling
water, and must boil without ceasing for $4\frac{1}{2}$ hours; serve
with sifted sugar (a little may be sprinkled over pudding).

Miss Pratt, Bradford.

MILK JELLY.

Soak a packet of Cox's gelatine over night in as much
cold water as it will absorb (about $\frac{1}{2}$ -gill), put to it 1-lb
moist sugar, pour over it 1 gill of boiling water, stir
well, then add 1 pint of new milk, 3 well beaten eggs,
and lastly, the juice of 3 lemons, stirring well all the
time; pour into moulds.

Miss Myers, Lidget Green.

CHOCOLATE BLANCMANGE.

1-oz. gelatine, $2\frac{1}{2}$ -ozs. vanilla chocolate, 4-ozs. sugar,
1 quart of milk, essence of vanilla; dissolve the gelatine
in $\frac{1}{2}$ -pint of milk, in a saucepan, add the chocolate mixed
to a paste with a little milk, also the sugar, mix thoroughly
and stir all one way until it reaches boiling point, then
add the remainder of milk and continue to stir until it
boils; allow it to boil 12 minutes and pour into a mould
which has been wetted with cold water.

Mrs. Pullan, Bradford.

MERINGUES.

Whites of 3 eggs, 6-ozs. castor sugar, whipped cream
and garnishing; beat whites of eggs to stiffest possible
froth with a pinch of salt, stir in the sugar and a squeeze
of lemon juice; put on a baking tin lined with paper,
either with forcing tube or with two spoons, bake in a
very slow oven, put whipped cream between and garnish
round the edges.

Mrs. Smith, Bradford.

SPANISH CREAM.

1 quart milk, 1 oz. gelatine, 4 eggs, 6 tablespoonfuls sugar, flavouring; dissolve the gelatine in 1 pint of milk, add the other pint and just before it comes to a boil add the yolks of the eggs which have been well beaten with 3 tablespoonfuls of sugar, allow to boil (stirring all the time), take from the fire and mix into it the whites, beaten to a stiff froth with the remainder of the sugar, flavour to taste and pour into a mould.

Miss Proctor, Bradford.

 CAKES, Etc.

SPONGE CAKE.

6-ozs. sugar, 5-ozs. flour, 3 eggs, 1 eggcupful of boiling water, flavour with lemon rind; put the sugar, eggs, boiling water and lemon rind in a bowl and beat for 20 minutes over another bowl of boiling water, then take off the bowl and beat until thick and cool, stir in the flour very gently, put in a greased tin and bake in a slow oven.

Miss W. Clarke, Burley.

EGG CAKE.

1-lb. flour, $\frac{1}{2}$ -lb. brown sugar, $\frac{1}{4}$ -lb. butter or good dripping, 1 egg, teacupful milk, $\frac{1}{2}$ -lb. black treacle, $1\frac{1}{2}$ teaspoonfuls mixed spice, $\frac{3}{4}$ -lb. raisins, 1 teaspoonful of soda; bake 1 hour.

Mrs. Clark, Buttershaw.

COCOANUT MACAROONS.

$\frac{1}{2}$ -lb. cocoanut, 1-oz. flour, 4-ozs. fine sugar, 2 eggs, 1-oz. butter (melted) mix flour, cocoanut and sugar together, add eggs and butter. Must be a stiff mixture. Drop in knobly lumps on cake-tin well greased, and bake in moderate oven for half an hour, until they are a light brown.

Mrs. W. W. Wright, Bradford.

SHORTBREAD BISCUITS.

4-ozs. flour, 1-oz. ground almonds, 3-ozs. butter, 1-oz. sugar, half the yolk of an egg (if necessary), a little jam; mix flour, almonds and sugar, take butter in a piece and knead flour into it, to a smooth dough; roll out thinly, and cut into finger lengths about 1 inch wide, place on clean floured tin and bake in a moderate oven until lightly browned; let them get cold on tin, then spread with jam, put two together and sprinkle with sugar.

Mrs. Turner, Bradford.

DUTCH CAKE.

1 cup butter, 1 cup treacle, 1 cup sour milk, 7 cups flour, 2 cups Demarara sugar, 2 cups raisins, 3 eggs, 1 teaspoonful allspice, 2 teaspoonfuls carbonate of soda, a little nutmeg; beat butter to a cream, add sugar, beat, add treacle, beat, add raisins, spice, nutmeg, add eggs (well beaten first), melt soda in milk, then add milk and flour alternately; mix thoroughly, then bake in slow oven about two hours.

Mrs. Rawnsley, Bradford.

ORANGE CAKE.

3 eggs. the weight of 2 in butter, 3 in sugar and flour, 1 teaspoonful baking powder; beat butter and sugar to a cream, add eggs, then flour and baking powder, and juice and rind of orange. Icing—6-ozs. icing sugar, 3-ozs. cocoanut, whites of 2 eggs.

Miss Atkinson, Bradford.

ALMOND GENOA CAKE.

$\frac{1}{2}$ -lb. sugar, $\frac{1}{2}$ -lb. butter, $\frac{1}{2}$ -lb. citron, $\frac{1}{2}$ -lb. flour, $\frac{1}{2}$ -lb. almonds, 5 eggs, a little sherry (if liked). Method: half the almonds are chopped coarsely after skinning and mixed with the citron; the other half are split in halves for the outside of the cake. Dredge almonds and citron with flour and warm slightly. Beat butter and sugar to cream, then add the yolks of the eggs well beaten; beat for 5 minutes, then sift the flour gently in, also the whites of the eggs well beaten; beat 15 minutes, then stir in gently the almonds and citron. Put into a tin lined with buttered paper and put the almonds evenly over the top. Bake $1\frac{3}{4}$ hours in a cool bread oven.

Miss Petty, Bradford.

MARBLE CAKE.

White mixture— $\frac{1}{4}$ -lb. butter, $\frac{1}{4}$ -lb. sugar, 5-ozs. flour, whites of 3 eggs, $\frac{1}{4}$ -teaspoonful baking powder, cochineal, a little milk, essence of almonds. Yellow mixture— $\frac{1}{4}$ -lb. butter, $\frac{1}{4}$ -lb. sugar, 5-ozs. flour, $\frac{1}{4}$ -teaspoonful baking powder, 1 tablespoonful chocolate, vanilla essence, a little milk, 1 egg and 3 yolks. Mix each of the mixtures separately. Beat the butter to a cream, add the sugar, beat the eggs and stir in gradually, beat well and flavour the white mixture with the essence of almonds, the yellow with the essence of vanilla. Mix the flour and baking powder together and add to the mixtures with sufficient milk to make it a proper consistency. Divide each mixture in half in separate basins. Colour half the white a bright pink with cochineal. Add chocolate to half the yellow mixture and $\frac{1}{2}$ -teaspoonful more milk. Put into well greased tin, using small spoon, and mixing the colours as much as possible; bake threequarters of an hour.

Mrs. Northend, Bradford.

CREAM PUFFS.

$\frac{3}{4}$ -cup butter, $1\frac{1}{2}$ -cups flour, 1 cup cold water, 5 eggs, some whipped cream; boil butter and water together, add flour and boil a few minutes longer, stirring all the time. When the mixture leaves the sides of the pan, turn into a dish, let it stand till cool, then add the eggs well beaten, stir until quite smooth (like batter), drop small pieces on ungreased baking tin, bake from 20 to 30 minutes in moderate oven; fill with whipped and sweetened cream, and dust with icing sugar.

Mrs. F. Laycock, Burley.

COFFEE BUNS.

6-ozs. flour, $2\frac{1}{2}$ -ozs. butter, $4\frac{1}{2}$ -ozs. sugar, 1 egg, a pinch of baking powder.

Miss Harrison, Malham.

AUSTRALIAN SPONGE CAKE.

The weight of 3 eggs in sugar and flour, 2-ozs. of butter (melted); beat eggs and sugar to a cream, add butter, then flour, mix well, and add 2 tablespoonfuls of boiling water.

Mrs. H. Laycock, Menston.

BRANDY SNAP.

$\frac{1}{2}$ -lb. flour, 3-ozs. butter, 4-ozs. sugar, $\frac{1}{4}$ -oz. ginger, $1\frac{1}{2}$ -lbs. treacle; add sugar and ginger to flour, melt butter and treacle slightly, mix all together, put in small pieces (not near together) on a greased tin, bake in a moderate oven, when done, slip a knife under them and lift them off while warm. Roll round a rolling-pin.

Miss Moorhouse, Horton.

PARKIN.

$1\frac{1}{4}$ -lbs. flour, $\frac{1}{2}$ -lb. golden syrup, $\frac{1}{2}$ -lb. sugar, $\frac{1}{2}$ -lb. butter, lard or dripping, 1 teaspoonful carbonate of soda, 1 teaspoonful ground ginger, 1 breakfastcupful of milk, a good pinch of salt; rub the butter into the flour, then add sugar, carbonate of soda, salt and ginger, and mix well, lastly, add the syrup and milk, and bake in a moderate oven about an hour. Quantity sufficient to fill a medium sized pudding tin.

Mrs. A. Kirby, Bradford.

RASPBERRY SANDWICH.

Cream together 2-ozs. butter and 4-ozs. sugar, add 2 eggs, 4-ozs. flour, 2 teaspoonfuls baking powder.

Mrs. O. Ackernley, Lidget Green.

CORNFLOUR CAKE.

$\frac{1}{4}$ -lb. butter, 2-ozs. cornflour, 3 eggs, 6-ozs. sugar, 6-ozs. flour, 1 teaspoonful baking powder, $\frac{1}{2}$ -breakfastcupful milk; beat butter to a cream, add sugar, beat the eggs and put the milk in; then add them and the flour alternately to the butter; mix baking powder the last thing before putting in the oven.

Mrs. J. Clough, Bradford.

LUNCH CAKE.

1-lb. flour, 12-ozs. sugar, 12-ozs. butter, 8-ozs. raisins, 2-ozs. candied peel, 7 eggs, 1 teaspoonful baking powder; beat butter and sugar to a cream.

Mrs. Clayton, Bradford.

ROCK BUNS.

$\frac{3}{4}$ -lb. flour, 2-ozs. lard, 3-ozs. currants, 3-ozs. sugar, 1 egg, 1 teaspoonful baking powder, $\frac{1}{2}$ teaspoonful salt and a little milk; add the salt and baking powder to the flour, rub in the lard, then add the sugar, currants and lastly the well beaten egg and milk to mix to a stiff paste, place in small pieces on a greased tin and bake in a quick oven for twenty minutes.

Mrs. Osborne, Sheffield.

AFTERNOON TEA BUNS.

3-ozs. flour, 4-ozs. sugar, 2-ozs. butter, 2 eggs, 1 teaspoonful of baking powder; mix flour, butter and sugar together, then add the eggs without beating, and beat altogether for 20 minutes, then add the baking powder, and bake in a moderately hot oven in small tins.

Mrs. E. Ward, Clayton.

GINGER CAKES.

2-lbs. flour, $1\frac{1}{2}$ -lbs. treacle, $\frac{1}{2}$ -lb. butter, 10-ozs. sugar, 1-oz. ginger; mix well together and roll out thin, cut into small cakes and bake in a rather slow oven.

Mrs. G. Gardner, Bradford.

POUND CAKE.

$\frac{1}{2}$ -lb. flour, $\frac{1}{2}$ -lb. eggs, $\frac{3}{4}$ -lb. currants, $\frac{1}{2}$ -lb. butter, $\frac{1}{2}$ -lb. butter, $\frac{1}{2}$ -lb. fine sugar, 2-ozs. candied peel, 2-ozs. ground almonds, $\frac{1}{2}$ -tablespoonful of milk; beat the eggs and butter to a cream, then add the sugar, currants, almonds, candied peel, beat well together for 5 minutes, then add the flour, and beat well again; pour into a large tin well lined with greased paper, and bake 2 hours in a slow oven.

ALMOND ICING: $\frac{1}{2}$ -lb. ground almonds, $\frac{1}{2}$ -lb. icing sugar, the yolks of 2 eggs, 1 tablespoonful of brandy or rosewater; mix well together and spread on when the cake is quite cold. Use the whites of the eggs for the sugar icing, mixed up stiff with sugar and 2 tablespoonfuls of lemon juice.

Mrs. A. J. Plunkitt, Bradford.

SEED LOAF.

1-lb. flour, $\frac{1}{2}$ -lb. sugar, $\frac{1}{2}$ -lb. butter, 1 dessertspoonful of seeds, 1 dessertspoonful of baking powder, 3 eggs well beaten; mix well with a cupful of milk.

Mrs. Beanland, Bradford.

GERMAN PASTRY.

$\frac{1}{2}$ -lb. flour, $\frac{1}{4}$ -lb. butter, $\frac{1}{4}$ -lb. sugar, 1 egg, $\frac{1}{2}$ -teaspoonful baking powder; mix together, halve the mixture, lay one half on the tin, then spread with jam and cover with the other mixture; bake in a moderate oven, cut into finger shapes while warm and sprinkle with sugar.

Mrs. H. R. Jackson, Bradford.

CHOCOLATE CAKE.

4 eggs, $\frac{1}{2}$ -lb. butter, $\frac{1}{2}$ -lb. sugar, $\frac{1}{2}$ -lb. flour, 2 teaspoonfuls Cadbury's cocoa essence, $1\frac{1}{2}$ -teaspoonfuls vanilla flavouring, 1 teaspoonful baking powder; mix butter and sugar till creamy, add eggs well beaten, alternately with flour and cocoa essence, add vanilla and baking powder, beat well and put into 2 tins. These may be iced if liked.

Mrs. Simpson, Cross Hills.

CREAM CRACKERS.

1-lb. flour, 3-ozs. butter, 2-ozs. lard, 1 teaspoonful baking powder, a little cream, and the rest water.

Mrs. H. Birdsall, Cross Hills.

COCOANUT MACAROONS.

Whites of 3 eggs, $\frac{1}{2}$ -lb. cocoanut, $\frac{1}{2}$ -lb. sugar; beat the eggs until they come to a froth, add the sugar and cocoanut gradually.

Miss A. Clough, Sutton Mill.

PARKIN.

$\frac{1}{2}$ -lb. flour, $\frac{1}{4}$ -lb. sugar, $\frac{1}{2}$ -lb. treacle, 2-ozs. lard, $\frac{1}{2}$ -lb. oatmeal, 1-oz. baking powder, 4-ozs. butter, 1 egg, 1 teaspoonful of carbonate of soda, a little warm milk.

Miss M. Metcalfe, Cross Hills.

JUMBLE BISCUITS.

$\frac{1}{2}$ -lb. flour, $\frac{1}{4}$ -lb. sugar, $\frac{1}{2}$ -lb. ground rice, $\frac{1}{2}$ -lb. butter, 4 eggs; bake in a moderate oven till nicely browned.

Mrs. Rhodes, Lidget Green.

CREAM CAKE.

10-ozs. flour, $\frac{1}{4}$ -lb. castor sugar, 3 eggs, $\frac{1}{4}$ -lb. butter, about $\frac{1}{4}$ -pint of milk, 1-teaspoonful baking powder; cream butter and sugar, beat eggs, add alternately with flour and milk, and beat thoroughly, add baking powder last; bake in paper-lined tin about $1\frac{1}{2}$ hours; cool, then split once or twice, and spread with mixture.

Mixture—4-ozs. fresh butter, 4-ozs. icing sugar, 1 or 2 eggs well beaten; cream butter and sugar well together, add beaten eggs gradually and use.

Mrs. L. Watkinson, Cross Hills

QUAKER OATS BISCUITS.

$\frac{1}{2}$ -lb. Quaker Oats, $\frac{1}{2}$ -lb. bread dough, 4-ozs. sugar, 4-ozs. butter and lard mixed; rub the butter and lard into the Quaker Oats and sugar and then knead the mixture into the dough.

Mrs. Boyes, Bradford.

POUND CAKE.

1-lb. flour, 1-lb. fine sugar, 4-ozs. ground almonds, 3-ozs. yeast, 1-lb. currants, $\frac{1}{2}$ -lb. butter, 2-ozs. lemon peel, 4 eggs; Beat butter and sugar to a cream, add yolks, then 3 tablespoonfuls milk, with yeast in it, then flavouring, next whites of eggs and currants, lastly, flour with 1 teaspoonful baking powder mixed with it, put into 2 tins, and bake in a moderate oven.

Mrs. Hartley, Skipton.

A NICE CAKE.

6-ozs. butter, 6-ozs. sugar, $\frac{1}{2}$ -lb. flour, 3 eggs, 1 teaspoonful baking powder, salt.

Mrs. J. Wilkinson, Snaygill.

CREAM BUNS.

$\frac{1}{4}$ -lb. butter, $\frac{1}{4}$ -lb. water, $\frac{1}{4}$ -lb. flour, 3 eggs, 1 teaspoonful castor sugar, a pinch of salt; place butter, water, sugar and salt in a pan, bring to a boil, then stir in flour, stir until it boils, remove from fire and add eggs and a few drops of essence of vanilla; mix well together into a paste (do not cook), put mixture into a forcing-bag with a plain force at the end, force into a waxed tin. Bake in a moderate oven 25 or 30 minutes. When cool remove a piece from the top and fill with the whipped cream, sprinkle with sugar.

Miss Watson, Skipton.

COCOANUT CAKE.

Cream together 4-ozs. sugar, and 4-ozs. of butter, then beat in 2 eggs, one at a time; add gradually 6-ozs. of flour, and enough milk to make a thick, smooth batter, mix $\frac{1}{2}$ -teaspoonful of baking powder, with 3-ozs. of desiccated cocoanut. Mix all well together, half fill small buttered tins and bake 15 minutes.

Mrs. Bakes, Lidget Green.

BROWN SCONES.

1-lb. wheat meal, 3-ozs. butter, $\frac{1}{2}$ -pint milk, $\frac{1}{2}$ -oz. cream of tartar $\frac{1}{4}$ -oz. carbonate of soda; rub butter in flour, add cream of tartar, put soda in basin, and add milk to it gradually, pour it into the flour, knead it into a ball, divide in two, and roll each piece round and rather thick; cut each into four three-cornered pieces; bake in a quick oven 20 or 30 minutes.

Mrs. Woodhead, Clayton.

SEED CAKE.

$\frac{1}{2}$ -lb. flour, 6-ozs. butter, 1-oz. carraway seeds, 6 eggs, $\frac{1}{2}$ -lb. castor sugar, a little lemon rind (grated); beat the butter and sugar to a cream, beat the yolks of all the eggs and two of the whites together, add these alternately with the flour (which should be sifted) to the butter and sugar, and beat thoroughly; add the remainder of the ingredients and the whites of the eggs whipped to a stiff froth and stirred lightly in. Pour the mixture into a well lined tin, and bake in a moderate oven $1\frac{1}{2}$ hours.

Mrs. Lotherington, Lidget Green.

SULTANA CAKE.

$\frac{1}{2}$ -lb. flour, $\frac{1}{2}$ -lb. Sultana raisins, 6-ozs. butter, 6-ozs. sugar, 1 teaspoonful baking powder, 3 eggs.

Mrs. Neale, Lidget Green.

SAND CAKE

8-ozs. of cornflour, 8-ozs. of sugar, 8-ozs. of butter, 2 teaspoonfuls baking powder, 2 tablespoonfuls flour, 4 eggs ; beat the butter to a cream, then add the sugar, beat well, drop eggs in whole (one at a time), beat 15 minutes, then add cornflour, flour and baking powder. Bake in a slow oven.

Mrs. Shackleton, Bradford.

CHRISTMAS CAKE.

2-lb. flour, 1-lb. raisins, 1-lb. sugar, 2-ozs. yeast, 1-oz. citron, rind of lemon, 1-lb. currants, 1-lb. butter, 2-ozs. baking powder, 2-ozs. candied lemon, 4 eggs, 2-ozs. chopped almonds, a little milk ; beat butter to a cream, add dry ingredients, and mix with yeast, eggs and milk.

Mrs. A. Waddilove, Lidget Green.

RASPBERRY BUNS.

1-lb. flour, 5-ozs. lard, 1 egg, 3 teaspoonfuls cream of tartar, $\frac{1}{2}$ teaspoonful of carbonate of soda, 6-ozs. sugar, take about 1-oz. of the mixture, spread it out, put half a teaspoonful of raspberry jam in, then double over to the centre ; bake in a moderate oven.

Mrs. Riley, Lidget Green.

QUAKER OATS BISCUITS.

$\frac{1}{2}$ -lb. flour, $\frac{1}{4}$ -lb. lard, $\frac{1}{2}$ -lb. quaker oats, pinch of salt and a little milk ; rub the lard into the flour then add the quaker oats and mix with milk to a fairly stiff paste, roll out and bake.

Mrs. Gledhill, Bradford.

RICH RICE CAKE.

4 eggs, $\frac{1}{2}$ -lb. ground rice ; beat together 30 minutes, add a little baking powder and $\frac{1}{2}$ -lb. castor sugar ; bake in a moderate oven.

Mrs. Emmott, Addingham.

ANNIS CAKE.

$\frac{1}{4}$ -lb. butter, 3 eggs, 2 dessertspoonfuls cornflour, 1 teaspoonful carbonate of soda, 2 tablespoonfuls of sugar, flavouring of aniseed, vanilla or lemon; mix the sugar, butter and yolks of eggs into a smooth paste, add the cornflour, soda and flavouring, and lastly, the whites of eggs beaten to a stiff froth, pour into a buttered tin very thinly, so that it is crisp when done; bake 15 minutes.

Miss E. Holt, Lidget Green.

A LIGHT CAKE.

4 eggs, their weight in flour, sugar and butter, $\frac{1}{2}$ teaspoonful of salt; beat butter to a cream, add sugar and flour, mix well, and then mix in eggs, after they have been well whisked, and beat altogether for 10 minutes.

Mrs. Frayn, Bradford.

RICH CHRISTMAS CAKE.

11-ozs. butter, 11-ozs. flour, 10-ozs. castor sugar, 1-lb. Valencia raisins, 1-lb. currants, $\frac{1}{4}$ -lb. almonds, $\frac{1}{4}$ -lb. mixed peel, 1 wineglassful brandy, 6 eggs, $\frac{1}{2}$ -oz. mixed spices; the mixture rises very little, so the cake should be made nearly as deep as you want it to be. The cake is improved by keeping a few weeks before eating.

Mrs. W. E. Stevenson, Bradford.

MADEIRA CAKE.

5ozs. flour, 4-ozs. sugar, 3-ozs. butter, 1 oz. lard, 2 eggs, 2 teaspoonfuls of baking powder, rind of 1 lemon; beat butter, sugar and lard to a cream, beat the eggs together, then add a little flour and eggs alternately until all is well mixed together. When half baked, place a piece of lemon rind on top of the cake.

Mrs. W. Andrews, Clayton.

QUEEN CAKES.

$\frac{3}{4}$ -lb. flour, 1 teaspoonful baking powder, $\frac{3}{4}$ -lb. butter, rubbed in the flour, $\frac{3}{4}$ -lb. sugar, $\frac{3}{4}$ -lb. currants; mix all well together with 7 or 8 eggs.

Mrs. Watson, Bradford.

SMALL ALMOND CAKES.

Weight of 3 eggs in flour, weight of 2 eggs in butter, weight of 2 eggs in sugar, $1\frac{1}{2}$ -teaspoonfuls baking powder; beat butter and sugar to a cream, add eggs well beaten then flour and baking powder; bake in a moderate oven, and when almost baked, scatter chopped almonds; bake in lined sandwich tins.

Miss Parker, Oxenhope.

PARKIN.

$\frac{1}{2}$ -lb. flour, $\frac{1}{2}$ -lb. oatmeal, $\frac{1}{2}$ -lb. lard, $\frac{1}{2}$ -lb. treacle, $\frac{1}{2}$ -lb. sugar, 1 teaspoonful carbonate of soda, 1 teaspoonful ginger, 1 egg, a little milk; melt the lard and treacle together.

Mrs. I. Pearson, Cross Hills.

SCONES.

1-lb. flour, $\frac{1}{2}$ -lb. sugar, 3-ozs. melted butter, 4-ozs. raisins, $\frac{1}{2}$ -teaspoonful carbonate of soda, $\frac{3}{4}$ -teaspoonful cream of tartar, 1 egg; mix with milk.

Mrs. B. Thornton, Sutton.

CREAM SANDWICH,

5-ozs. flour, 4-ozs. sugar, 4-ozs. butter, 3 eggs, 2 good teaspoonfuls baking powder; cream butter and sugar, break in 1 egg, add a little flour, then another egg and a little flour, until all ingredients are in. Add baking powder last, beat well.

Mrs. T. Boothman, Cross Hills:

GINGER SNAP.

1-lb. flour, $\frac{1}{2}$ -lb. sugar, $\frac{1}{2}$ -lb. treacle, 2-oz. butter, 2 teaspoonfuls baking powder, 2 teaspoonfuls carbonate of soda, 1 egg, 1 tablespoonful milk (if required), $\frac{1}{2}$ -teaspoonful ginger, roll out thin.

Mrs. Booth, Bradford.

QUEEN CAKES.

The weight of 4 or 5 eggs in butter, sugar and flour, 1 teaspoonful of baking powder, flavour with a little nutmeg and add a few currants.

Mrs. Phillip Smith, Bradford.

SAND CAKE.

4-ozs. butter, 2 eggs, 6-ozs. sugar, 7-ozs. cornflour, 1 tablespoonful flour, $\frac{1}{2}$ -teaspoonful of baking powder.

Mrs. C. Newby, Bradford.

SCOTCH CAKE.

1-lb. flour, $\frac{1}{2}$ -lb. butter, 4-ozs. sugar, small teaspoonful baking powder, pinch of salt; soften the butter, mix in the flour, sugar and baking powder, make into a stiff dough, and press into loose bottom tins, and bake for about 20 minutes in a rather quick oven, cut into shapes while warm.

Mrs. Jackson, Bradford.

ORANGE CAKE.

The weight of 2 eggs in butter, sugar and flour, 1 teaspoonful of baking powder, the grated rind and juice of an orange; beat the butter to a cream, add sugar, then eggs separately, beat together a few minutes, lastly, add flour, baking powder and orange; bake on a flat tin in a moderate oven. Icing: 6-ozs. icing sugar, $1\frac{1}{2}$ tablespoonfuls orange juice.

Mrs. Wilson, Bradford.

FEATHER CAKE.

5-ozs. flour, 5-ozs. castor sugar, $1\frac{1}{2}$ -ozs. butter, $1\frac{1}{2}$ ozs. lard, 2 eggs, 2 tablespoonfuls of milk, 2 teaspoonfuls of baking powder; melt butter and lard together, mix flour, powder and sugar, beat eggs well and add milk, mix dry ingredients to eggs and milk, bake in a quick oven, cover with French icing and sprinkle with cocoanut.

Mrs. W. Hustler, Bradford.

PLAIN OATMEAL BISCUITS.

Work 3-ozs. of well clarified dripping into 13 ozs of medium or coarse oatmeal with a little salt, till it forms a solid cake. Now knead this with 1-lb. of ordinary bread-dough, roll it out very thin, stamp into rounds, and bake in a moderate oven.

Mrs. F. Byles, Bradford.

QUAKER OATS BISCUITS.

$\frac{1}{2}$ -lb. Quaker Oats, $\frac{1}{4}$ -lb. self-raising flour, $\frac{1}{4}$ -lb. flour, $\frac{1}{4}$ -lb. butter, pinch of salt, $\frac{1}{4}$ -lb. sugar, 1 egg and a little water; mix dry ingredients, rub in butter, make into a stiff dough with egg, adding water if necessary, roll out very thin, cut as desired, bake in a moderate oven.

Mrs. Binns, Bradford.

COCOANUT PYRAMIDS.

1-lb. grated cocoanut, $\frac{1}{2}$ lb. sifted loaf sugar, whites of 2 eggs; beat the whites well, add other ingredients, pour in pyramid shape on to a buttered wafer paper; bake in slow oven until a pale cream colour.

Mrs. Flew, Bradford.

RICE BISCUITS.

$\frac{1}{2}$ -lb. flour, $\frac{1}{2}$ -lb. ground rice, $\frac{1}{2}$ -lb. sugar, $\frac{1}{2}$ -lb. butter; mix the whole into a paste with 2 eggs and roll out thin, cut out with a small cutter or wineglass, bake in quick oven.

Mrs. A. Byles, Bradford.

SWISS ROLL.

4 eggs, 6-ozs. sifted sugar, 4-ozs. flour, 1 teaspoonful baking powder and raspberry jam; whisk together eggs and sugar about 20 minutes, mix in the flour lightly; then sprinkle in the powder, pour at once into a large, well buttered dripping tin, bake nearly 15 minutes, turn on to a sheet of white paper with sugar sprinkled on it, spread with jam and roll up while hot.

C. Duckitt, Blackpool.

QUEEN CAKES.

1-lb. flour, 12-ozs. sugar, 12-ozs. butter, 8 eggs, $\frac{1}{4}$ -lb. currants, 1 teaspoonful baking powder; put into well greased tins, bake in a moderate oven.

Mrs. Stringer, Old Colwyn.

BRANDY SNAP.

$\frac{1}{4}$ -lb. flour, $\frac{1}{4}$ -lb. butter, $\frac{1}{4}$ -lb. golden syrup, $\frac{1}{4}$ -oz. ground ginger, juice of half of a lemon, $\frac{1}{4}$ -lb. sugar; put all into enamel pan over gentle heat, stir all the time till well mixed, put in teaspoonfuls 6 inches apart on to greased tins; bake in cool oven till a light golden brown. When slightly cooled put on to rollers or over rounded stick to shape.

Miss Milnes, Bradford.

SPONGE CAKE.

5 eggs, the same weight in sugar, the weight of 3 eggs in flour; beat eggs and sugar for 20 minutes and add flour, lightly flavour with essence of lemon or vanilla, butter your mould well, bake in moderate oven. Don't open the oven door for 15 minutes after putting in your cake.

Mrs. Beanland, Bradford.

BRANDY SNAP.

8-ozs. of flour, sugar, and treacle, 4-ozs. butter; mix flour and butter, then add sugar and mix treacle altogether, and drop teaspoonfuls on a buttered tin and bake.

Mrs. Lamb, Bradford.

'XMAS CAKE.

1-lb. flour, 1-lb. currants, $\frac{1}{2}$ -lb. raisins, $\frac{1}{2}$ -lb. ground almonds, 3 eggs, 1 gill milk, $\frac{1}{2}$ -lb. butter, $\frac{1}{2}$ -lb. sugar, 4-ozs. peel, 2-ozs. citron, 1 teaspoonful carbonate soda, 2 drops almond essence; warm the milk, cream butter, add well beaten eggs, mix all dry ingredients together and add to butter, lastly the soda in the warm milk.

Mrs. H. Stephenson, Bradford.

PARKIN.

1-lb. wholemeal, 1 lb. oatmeal, $\frac{1}{4}$ -lb. lard, $\frac{1}{4}$ -lb. butter, $\frac{1}{2}$ -lb. sugar, 1-lb. treacle, 1 teaspoonful carbonate of soda in a cupful of warm milk, 2 teaspoonfuls baking powder, 2 teaspoonfuls of ginger; mix all together and bake in a slow oven about 20 minutes. Do not cut till cold.

Mrs. Lancaster, Bradford.

GRANDMOTHER'S SPONGECAKE.

The weight of 5 eggs in sugar, 3 in flour, 1 tablespoonful hot water; beat the eggs and sugar together 20 minutes, add water, then lightly stir in the flour, pour into tins that have previously been buttered and sprinkled with flour and sugar, bake in a moderately warm oven.

Mrs. Fletcher, Bradford.

SEED CAKE.

$\frac{1}{2}$ -lb. flour, 6-ozs. sugar, 4 ozs. butter, 2 eggs, milk, 1 teaspoonful baking powder, seeds to taste.

Mrs. William Wade, Allerton.

GINGERBREAD.

1-lb. flour, $\frac{1}{2}$ -lb. moist sugar, $\frac{1}{2}$ -lb. treacle, 5-ozs. butter, 1 teaspoonful ginger, 1 teaspoonful carbonate of soda, 1 teaspoonful baking powder, 1 egg, a little milk; weigh treacle and put to warm, rub butter into flour, add sugar, ginger and soda also treacle, add egg which must be well beaten and sufficient milk to make a light mixture; lastly, add baking powder; to be baked in a dripping tin in a slow oven.

Mrs. F. Ambler, Allerton.

LEMON SPONGE.

2-ozs. gelatine, $1\frac{3}{4}$ -pints water, $\frac{3}{4}$ -lbs. pounded sugar, juice of 5 and rind of 1 lemon, whites of 3 eggs; dissolve the gelatine in the water, strain it into a saucepan and add sugar, lemon rind and juice; simmer gently from ten to fifteen minutes, strain it again and let stand until cold and begins to stiffen, beat the whites of the eggs, put them to it and whisk the mixture until it is quite white, put into a wet mould until quite set. This is sufficient to fill a quart mould.

Miss. Mary Hutton, Bradford.

ORANGE CAKE.

$\frac{3}{4}$ -lb. butter, 1-lb. sugar, 1-lb. flour, 7 eggs, rind and juice of 1 orange, 1 small teaspoonful baking powder; cream the butter and sugar, add the eggs, flour and baking powder, orange rind and juice last; bake in a moderate oven.

Mrs. Lund, Eastburn.

SHREWSBURY BISCUITS.

$\frac{1}{4}$ -lb. butter, $\frac{1}{4}$ -lb. sugar, 1 egg, about $\frac{1}{2}$ -lb. flour, 6 drops essence of lemon; cream the butter and sugar together with a wooden spoon, add the egg and flavouring, mix well, then work in as much flour as will make a paste that can be handled easily; turn on to a floured board, roll out to a quarter of an inch in thickness, cut into rounds with a cutter, put on to a greased baking sheet, bake until a pale brown. May be varied by adding currants and raisins,

Mrs. F. Binns, Glusburn.

CHOCOLATE CAKE.

6-ozs. grated chocolate, 6-ozs. butter, 4-ozs. flour, 6-ozs. ground rice, 6-ozs. sugar, 4 eggs, 1 teaspoonful baking powder, vanilla flavouring; cream butter and sugar, dissolve chocolate in a little milk, add yolks of eggs, and rest of ingredients, whip the whites of the eggs to a stiff froth and stir in lightly, bake immediately in a moderate oven, when cold cut in half and put in a layer of whipped cream.

Mrs. Rushworth, Bradford.

SCONES.

1-lb. flour, 3-ozs. lard, 1 teaspoonful cream of tartar, 2-ozs. sugar, $\frac{1}{2}$ -pt. buttermilk or milk, $\frac{1}{2}$ -teaspoonful carbonate of soda, $\frac{1}{2}$ -teaspoonful baking powder, $\frac{1}{2}$ -teaspoonful salt, 3-ozs. sultanas; add baking powder, soda, salt, and tartar to flour, and rub in lard, add sugar and sultanas, and mix very stiff with milk; divide into 3 portions, roll out each in a round, about the size of a pudding plate, cut into four, brush over with egg, and bake for 15 minutes.

Miss Ferrand, Shipley.

QUEEN CAKES.

$\frac{1}{4}$ -lb. butter, $\frac{1}{4}$ -lb. currants, $\frac{1}{4}$ -lb. castor sugar, 6-oz. flour, 2-oz. candied peel, 3 eggs, $\frac{1}{4}$ teaspoonful baking powder and rind of 2 lemons (grated); cream the butter and sugar, then add eggs and flour by degrees, then the fruit, peel, and other ingredients, put this mixture into small queen cake tins and bake a pale brown in a moderate oven, from 15 to 20 minutes.

Miss Leadenham, Bradford.

CHERRY CAKE.

$\frac{1}{2}$ -lb. butter, $\frac{1}{2}$ -lb. sugar, $\frac{3}{4}$ -lb. flour, 4-ozs. crystallised cherries, 2 teaspoonfuls baking powder, 4 eggs, vanilla flavouring, $\frac{1}{2}$ -cup milk; beat the butter and sugar to a cream, add eggs well beaten, then flour and baking powder, and lastly, roll the cherries in flour and add them to the mixture.

Mrs. Riley, Bradford.

PARKIN.

1 lb. oatmeal (medium), $\frac{1}{2}$ -lb. fine white sugar, $\frac{1}{2}$ -lb. treacle, $\frac{1}{2}$ -lb. lard, 1 teaspoonful baking powder, 1 teaspoonful ground ginger, 2 eggs; melt the lard and treacle together, then add the sugar, mix the baking powder and ginger well into the oatmeal and mix all together, lastly adding the well beaten eggs, let the mixture stand 6 or 8 hours and then bake in a moderate oven, cut into squares and leave in the tin until cool.

M. Duckitt, Blackpool.

CHRISTMAS CAKE.

4-lbs. flour, 2-lbs. lard, 3-lbs. currants, $1\frac{1}{2}$ -lbs. sultanas, 2-lbs. sugar, $\frac{1}{2}$ -lb. candied peel, $\frac{1}{2}$ -lb. baking powder, 4-ozs. citron, a pinch of salt, 8 eggs and about a quart of milk.

Miss Littlewood.

FEATHER CAKE.

5-ozs. flour, 5-ozs. sugar, 3-ozs. butter, 2 eggs, 2 table-spoonfuls milk, 1 teaspoonful baking powder; melt the butter, beat the eggs, add milk, then beat into the butter. Mix the flour, sugar, and baking powder together, and sift into the butter and eggs, put in a greased tin and bake in a moderate oven, when baked mix a $\frac{1}{4}$ -lb. icing sugar with the white of an egg and pour over the top.

Mrs. W. K. Jackson, Bradford.

GERMAN CAKE.

$\frac{3}{4}$ -lb. flour, $\frac{3}{4}$ -lb. raisins, $\frac{1}{4}$ -lb. cherries, 2-ozs. lemon peel, 6-ozs. sugar, 6-ozs. butter, 1 teaspoonful baking powder, $\frac{1}{2}$ teacup milk, 4 eggs, a pinch of salt; beat butter to a cream, add sugar, drop in yolks of eggs and beat smooth, then add milk, flour and baking powder, then whites of eggs beaten well, fruit to be put in last, bake in a quick oven first to prevent fruit falling, and then for 2 hours in a moderate oven.

Mrs. A. E. Moulson, Bradford.

CHERRY LOAF.

4-ozs. butter, 4-ozs. sugar, 8-ozs. flour, 2-ozs. cherries, 2 eggs, 2 small teaspoonfuls of baking powder.

Miss Stewart, Bradford.

RAISIN LOAF.

2-lbs. flour, $1\frac{1}{2}$ -lb. raisins, $1\frac{1}{4}$ -lbs. sugar, $\frac{1}{2}$ -lb. lard, $\frac{1}{4}$ -lb. butter, 2ozs. candied lemon, 3 or 4 eggs, 1 pint milk, 4 teaspoonfuls baking powder; lard and butter to be rubbed into the flour and other ingredients added as usual.

Miss Whitaker, Bradford.

RICE BUNS.

$\frac{1}{4}$ -lb. butter, $\frac{1}{4}$ -lb. castor sugar, $\frac{1}{2}$ -lb. flour, 3 large teaspoonfuls baking powder, 4 large teaspoonfuls cornflour, 2 eggs, $\frac{1}{4}$ -lb. sultanas; mix all ingredients together and bake in moderate oven.

Mrs. Holm, Blackheath

CORNISH CURRANT CAKE.

$\frac{3}{4}$ -lb. butter or lard, 1-lb flour, 8-ozs. currants, 2 eggs, $\frac{1}{4}$ lb. castor sugar, $\frac{1}{4}$ -lb. lemon peel, 1 teaspoonful baking powder, $\frac{1}{2}$ -pint milk, pinch of salt; mix the flour with the salt and baking powder, then rub in lard or butter, when sufficiently mixed add the sugar, currants, peel and nutmeg, beat up the eggs with the milk and mix with the dry ingredients into a stiff mixture, put this on a floured baking sheet and roll out to about half-an-inch in thickness, then make several incisions with a knife, bake in a moderate oven for about 40 minutes, brush over the top with the white of an egg and sprinkle with sugar.

Mrs. Whiteley, Brockley.

QUEEN CAKES.

$\frac{1}{2}$ -lb. butter (melted to a liquid) $\frac{1}{2}$ -lb. sugar (sifted), $\frac{1}{2}$ -lb. flour, 6 eggs, 2 teaspoonfuls of baking powder, a few drops of almond flavouring; whisk the eggs and sugar together for 20 minutes, stir in the butter quickly and lightly, add the flour the same way, lastly add flavouring; sprinkle 3 or 4 currants in the bottom of tins, add the mixture, sprinkle currants and sugar on the top, bake in a quick oven. Do not mix in the currants, as it will make the cakes heavy.

Miss Peel, Bradford.

CHOCOLATE CAKE.

6-ozs. flour (Vienna), 4-ozs. castor sugar, 4-ozs. butter, $\frac{1}{2}$ -teaspoonful baking powder, 2-ozs. chocolate, 2 eggs, a little milk. Method: dissolve chocolate in the milk, beat together butter and sugar into a cream, add chocolate and eggs, and beat well; sprinkle in the flour (mixed with baking powder), stir lightly, add vanilla to the milk, if necessary.

Icing— $\frac{1}{4}$ -lb. of chocolate dissolved in rather less than 1 gill of water, add $\frac{3}{4}$ -lb. icing sugar, passed through a sieve, stir over gentle heat and pour over cakes. Avoid getting very hot or it will dry dull.

Miss Metcalfe, Bradford.

CORNFLOUR CAKE.

3-ozs. cornflour, 3-ozs. flour, 6-ozs. sugar, 6-ozs. butter, 2 teaspoonfuls baking powder, 3 eggs; beat the butter to a cream, then add all the dry ingredients and lastly the eggs, beat for ten minutes and bake in flat tin in a moderate oven.

Mrs. W. H. Suddards, Bradford.

GINGER BREAD.

2-lbs. flour, $\frac{1}{2}$ -lb. lard, $\frac{1}{2}$ -lb. sugar, 1-lb. syrup, 2 eggs, 2 teaspoonfuls of ginger, 2 teaspoonfuls of carbonate of soda; rub lard into the flour, add sugar and ginger, then syrup and eggs well beaten, and mix the carbonate of soda in a little milk; mix well together.

Mrs. E. D. Stephenson, Bradford.

QUEEN CAKES.

1 breakfast cup of sugar, its weight in butter, 3 eggs, $\frac{1}{2}$ -lb. flour, pinch of salt, $\frac{1}{2}$ -breakfast cup of currants, small teaspoonful of baking powder; beat sugar and butter to a cream, then add eggs (one at a time), baking powder, salt, currants in with the flour, then mix all well together; bake in buttered tins for 20 minutes.

Mrs. Jackson, Bradford

JAMS, JELLIES and WINES.

BLACKBERRY AND APPLE JELLY.

8-lbs. blackberries, 4-lbs apples, 1-lb. sugar to every pint of juice; put the blackberries into a pan with enough water to cover them, and simmer gently for 2 hours; strain the juice and if not 5 pints, add enough water to make up this amount, and let it stand overnight. Peel and core the apples, boil to a pulp with 1-lb. sugar, rub through a sieve, and put to the juice with the remainder of the sugar; boil until it thickens.

Mrs. J. Butterfield, Manningham.

MARMALADE.

3 sweet and 3 bitter oranges, 2 lemons, 5 pts. water on rind, and 1 pt. on pulp, 1-lb. lump sugar to 1-lb. juice; cut oranges into quarters, take out the pulp, put into a bowl, add 1-pt. water and stand overnight. Cut skins very fine, and put into a another larger bowl with 5 pts. water, and also stand overnight. Press pulp to get the goodness out of the oranges through the cullinder first, then pour juice through a fine sieve, then pour the juice into a bowl with skins and throw the pulp away; boil $1\frac{1}{2}$ hours, pour into a bowl and weigh it, to every lb. add 1-lb. lump sugar. *boil 1 hr*

Mrs. Job Robertshaw, Bradford.

VEGETABLE MARROW JAM.

To 1-lb. marrow add $\frac{3}{4}$ -lb. of sugar, to every 5-lbs. marrow, add 2-oz. of root ginger, and three lemons. Peel the marrow and take out the seeds, cut it into pieces size of a walnut, boil them with the sugar and flavouring till the pieces which should be shapely are transparent. Time about 45 minutes, N.B. Use no water.

Mrs. Mann, Bradford.

LEMON CHEESE.

2-oz. butter, 3-oz. sugar, 2 eggs, juice of lemon; melt the butter in a pan add sugar and eggs well beaten, and lemon juice, stir with a wooden spoon until it thickens.

Mrs. Holdsworth, Cross Hills

CLEAT WINE.

To 1-qt. of dried cleats, pour on one gallon of boiling water, let it stand 24 hours, strain and squeeze, then put 1-lb. sugar to 1-qt. liquid, and 2-oz. bruised ginger to 1 gallon liquor, 2 oranges to 1 gallon; boil 40 minutes, pour into a vessel, when nearly cold set on 1 tablespoonful of yeast, stand 4 or 5 days, then put into a barrel or stone bottle and keep filling up with some that has been kept out; after 3 months, bottle off, putting a little isinglass in each bottle.

Miss Wright, Bradford.

RHUBARB PRESERVE.

Peel thinly and slice green rhubarb until you have 2½-lbs., lay them out on a flat dish and sprinkle over the fruit 1-lb. of large grained crystallized sugar, stand it in a cold cellar for twelve hours, pour off the liquid into a preserving pan and add 1½-lbs of lump sugar; make a spice bag two thicknesses of muslin in which put thinly cut lemon rind, stick of cinamon, whole cloves, bruised ginger, as suit the taste; boil for 40 minutes until the syrup is quite thick, remove the spice bag, drop in the rhubarb and allow the latter to boil gently until it is all soft and tender, but not damaged, skim carefully during the whole time of boiling.

Mrs. Croft, Bradford.

MARMALADE.

6 Seville oranges, 10-lbs. sugar, 4 lemons, 2 sweet oranges; cut the fruit up finely, put 4-quarts water on to boil then put the cut-up fruit into it and boil for one hour, then add the sugar and boil another hour; it is then ready for jars; take the scum off all the time it is boiling with the sugar.

Mrs. Craven, Horton.

APRICOT JAM.

2-lbs dried apricots, 4-quarts boiling water poured over, allow to stand 48 hours. To each pint of this allow 1-lb. of sugar and boil until ready which should be in about $\frac{3}{4}$ of an hour.

Mrs. Sergeant, Horton.

LEMON CHEESE.

$\frac{1}{4}$ -lb. butter, 1-lb. loaf sugar, 6 eggs, a grated rind and juice of 2 large or three small lemons; put into a pan and over a slow fire, gently stirring until it is as thick as good cream. Pour into jars and keep in a dry place.

Mrs. Wilkinson, Snaygill.

BLACKBERRY WINE.

1-pt. water, 1-pt. blackberries, let it stand for a fortnight, stir each day, then boil and strain; when cold add to each quart 1-lb. crystallised sugar, let it stand a week, stir each day. Put into stone bottles, and in a few months into small bottles.

Mrs. J. Whiteley, Lidget Green.

APPLE GINGER.

$\frac{1}{4}$ -lb. whole ginger, juice 3 lemons, 3-lbs. sugar, $1\frac{1}{2}$ -pts. water, 3-lbs. apples, peeled and cored; make a syrup by boiling together for a few minutes, the ginger slightly bruised, sugar, lemon juice, and water, add the apples, pared, cored, and quartered, simmer gently for about $\frac{3}{4}$ of an hour, or until the apples are clear; place in covered jar, and store in dry place.

Mrs. Lister, Bradford.

LEMON CREAM.

Squeeze the juice of two lemons having first pared the rinds and put on to 3-lbs of lump sugar; pour 5-pints of boiling water over the sugar and let it stand until quite cold, then add the whites of 3 eggs, well beaten and $\frac{1}{4}$ -lb. of tartartic acid, bottle and keep well corked; for one tumbler allow 2 table-spoonfuls of the cream and a pinch of carbonate of soda and fill up with water.

Miss Moulson, Bradford.

PRESERVED GOOSEBERRIES.

Add $1\frac{1}{2}$ -lbs. sugar to every 1-lb of fruit; take 1-gill of water to each $1\frac{1}{2}$ -lbs of sugar and boil until clear, add the fruit and boil half an hour, tie up hot; the gooseberries should be green and hard,

Mrs. Smith, Bradford.

MISCELLANEOUS.

MINCEMEAT.

1-lb. of suet, currants, raisins and sugar, the rind of 3 lemons and their juice, $\frac{1}{4}$ -lb. of lemon, citron and orange peel and a little brandy and nutmeg.

Mrs. Lake, Leeds.

A GOOD TONIC.

2-drachms chloric ether, 2-drachms gentian tincture, 2-drachms sal vo'atile, 2-grains Iodide of Potassium; in 1-gill of water (gone cold after boiling). Dose—1 tablespoonful three times a day, double dose if necessary.

Mrs. A. E. Lancaster, Bradford.

COUGH MIXTURE.

4-ozs. juniper berries, 2-ozs. Spanish juice, 2-ozs. honey, 2-ozs. sugar candy, $1\frac{1}{2}$ -ozs. extract of sarsaparilla, 1 table-spoonful of linseed; add 2 quarts of water to juniper berries and linseed, simmer down to 1 quart, strain and add remainder of ingredients, boil for ten minutes; when cold, add $\frac{1}{2}$ -oz. of paregoric and bottle ready for use. Dose—1 tea-spoonful when the cough is troublesome.

Mrs. Wilkinson, Bradford.

SALAD DRESSING.

Mix together 1 tea-spoonful mustard, 3 tea-spoonfuls sugar, a pinch of salt and pepper, with 3 table-spoonfuls of vinegar, 3 table-spoonfuls cream, 3 table-spoonfuls salad oil, 1 tea-spoonful tarragon vinegar and the well beaten yolks of 2 fresh eggs; mix all well together, put into a jar in a pan of cold water and gradually boil, stir until contents of jar just thickens, when cold put into well corked bottles, shake well before using.

Mrs. Parkinson, Bradford.

RUSSIAN TOFFEE.

2-lbs. granulated sugar, $\frac{1}{2}$ -lb. butter, 2 tablespoonfuls treacle, 6d. tin swiss milk.

Miss Nelson, Cross Hills.

SWISS MILK TOFFEE.

1-oz. butter, 6-ozs. sugar, 1 tin condensed milk (3d. Nestle's); melt the butter in pan, add sugar and mix well together, then stir in condensed milk, let it boil gently until it is firm when tested in cold water, pour into buttered tin and cut into squares before it is cold.

Mrs. Waddington, Bradford.

SALAD CREAM.

2 eggs, well beaten, $\frac{1}{2}$ -tea-spoonful mixed mustard, a little salt, 1 table-spoonful moist sugar, 3 table-spoonfuls vinegar, piece of butter size of an egg; mix altogether in a jar and steam for five minutes, stirring all the time.

Miss Riley, Bradford.

SALAD DRESSING.

Yolks of 2 hard boiled eggs, 2 table-spoonfuls of sugar, 3 table-spoonfuls of vinegar, 3 table-spoonfuls of cream, a pinch of mustard; grater the yolk of eggs through a sieve and then add sugar, vinegar and cream.

Mrs. P. Ward, Clayton.

MINT SAUCE (for winter use).

Chop the mint very finely and pour over it boiling vinegar, add sugar to taste, let it stand until cool and put into large bottles; if made with fresh mint and kept air-tight it will keep all the winter.

Mrs. J. Clayton, Bradford.

SWISS MILK TOFFEE.

1-lb. sugar, 1-lb. treacle, $\frac{1}{2}$ -lb. butter, 1-large tin Swiss milk; melt the butter, then add the other ingredients, and boil quickly 20 minutes stirring all the time.

Mrs. Triffett, Bradford.

FRUIT SALTS.

4-oz. cream tartar, 4-oz. carbonate of soda, 4-oz. tartaric acid, 4-oz. epsom salts, $\frac{1}{2}$ -lb. sugar.

Mrs. Holdsworth, Horton.

FOR CLEANING WALL PAPER.

2-lbs. flour, 2 tablespoonfuls of ammonia mixed into a stiff dough, with 1-pt. of boiling water.

Mrs. Parkinson, Bradford.

CURE FOR RHEUMATISM.

2d. opodeldoc, 2d. turpentine, $\frac{1}{2}$ d. vinegar, 2 fresh eggs well beaten up, mix with other ingredients, and shake well. Rub the part affected for 2 hours when all the pain will vanish.

Mrs. A. Ward, Bradford.

FURNITURE CREAM.

2-oz. bees wax, 1-oz. white wax, 1-oz. castile soap, 1-pt. turpentine, 1-pt. soft water; shred the dry ingredients very finely into a wide necked jar, to which add the turpentine. Allow to stand for 2 or 3 days stirring frequently, then add the soft water, stirring well together, and it will be ready for use.

Miss Potts, West Vale.

TO WASH NEW BLANKETS.

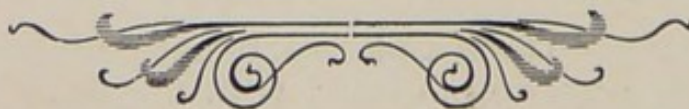
Dissolve 1-lb. soda in boiling water, add it to sufficient cold water to cover 1 pair of blankets, let stand 10 minutes, ring out, and wash in the usual way.

Mrs. Ackernley, Bradford.

COUGH MIXTURE.

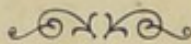
1-oz. syrup of squills, 1d. paragoric, 1d. laudanum, 1d. oil of peppermint, 1d. white wine vinegar; dissolve 1-lb. treacle in one gill hot water, when cold mix all together. Dose—For children 1 teaspoonful three times a day; for adults, one tablespoonful 3 times a day.

Miss Harker



The following have subscribed but have not sent Recipes.

Mrs. AKAM,
,, E. ARCHER,
,, ASA BRIGGS
,, CAMPBELL,
,, EMPEY,
,, F. FOSTER,
,, GALLOWAY,
Miss HEY,
Mrs. R. HOLDSWORTH,
,, HARTLEY,
,, JOWETT,
,, LEACH,
Miss LISTER,
Mrs. MOORE,
,, J. MOULSON,
,, S. OUTHWAITE,
,, RAWSON,
,, SALTER,
,, SCALES,
,, SCHMIDT,
,, SHARMAN,
,, SINGLETON,
,, STEPHENSON,
,, W. SOWDEN,
,, E. SUDDARDS,
,, TAYLOR,
,, D. WADE,
,, WILKINSON,
Mr. T. T. ACKERNLEY
,, O. ACKERNLEY,
,, JAMES,
,, LISTER,
,, RILEY.



*Wilkinson & Woodhouse 21 and 23, Morley-street,
Bradford.*

