#### A little book of cookery / by Dora Luck.

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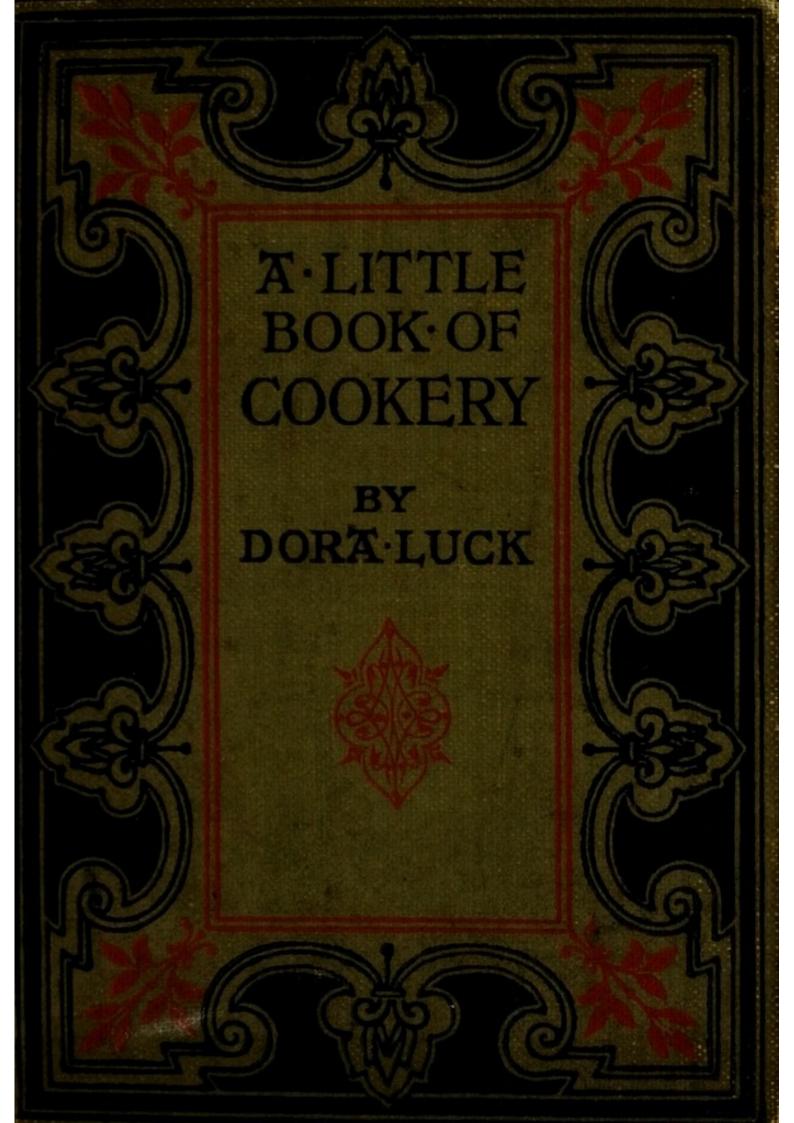
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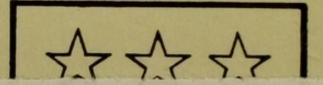
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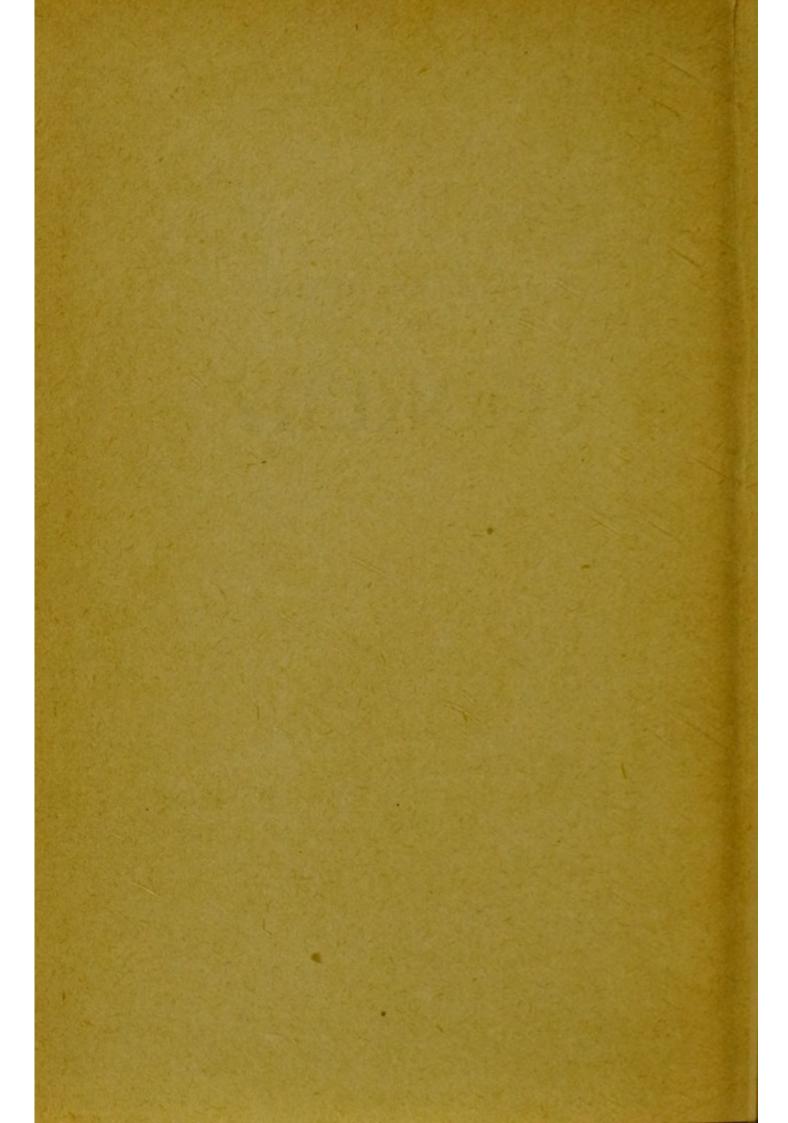


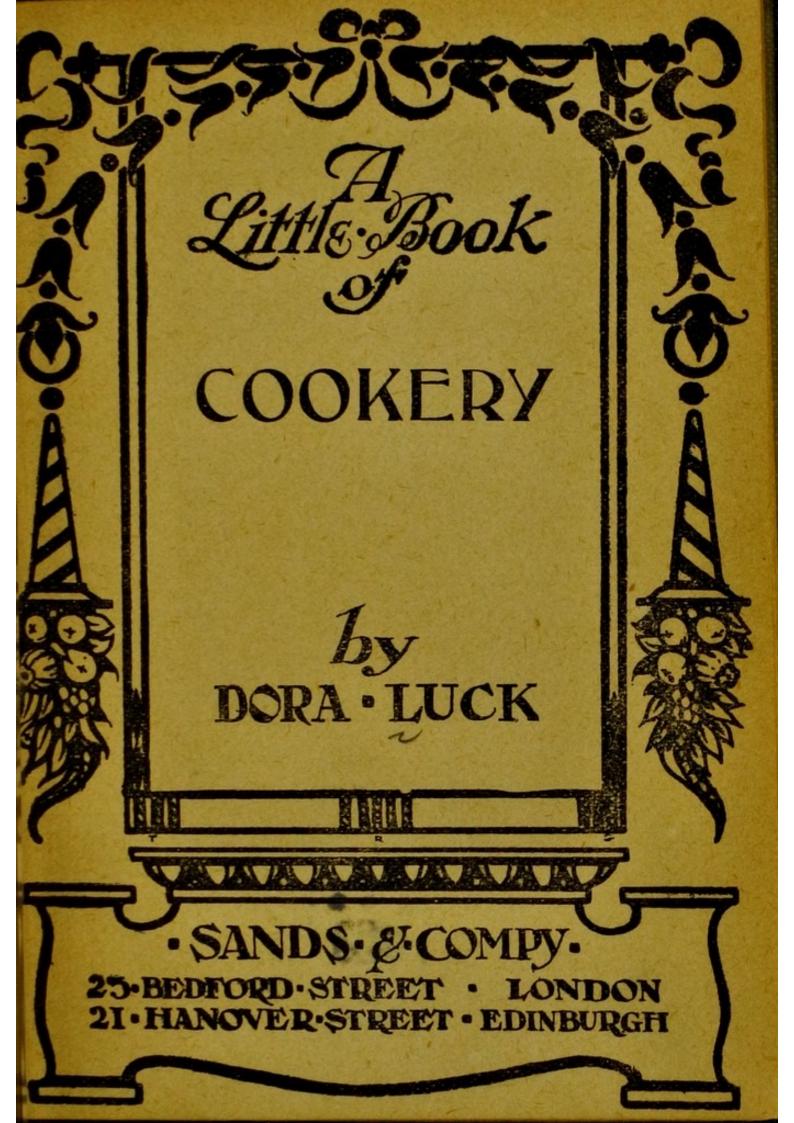
B.T. leigh



LITTLE BOOK OF

# COOKERY







## COOKERY.

#### ANCHOVIES ON TOAST.

	0110 111	$\sim$ $\sim$				
INGREDIENTS.					8.	d.
Anchovies					0	4
Butter				-	0	2
Bread and se	easoning	••	#		0	1
					0	7

Bone and wash the anchovies; make some pieces of toast, butter them liberally; cut into fingers; lay the fillets of anchovy on thinly, season with pepper and cayenne; put in the oven, long enough to get thoroughly hot. Serve nicely garnished with parsley or watercress.

#### ANGELS ON HORSEBACK.

INGREDIENTS.		8.	d.
6 slices of very thin bacon	<b>多数</b> 为	0	6
6 oysters	<b>· 原于</b>	1	0
Powdered dried herbs		0	1
Pepper and a squeeze of lemon	n	0	1
		1	8

Cut the bacon into neat square pieces sufficiently large to roll round an oyster; lay

an oyster on each piece of bacon, sprinkle with herbs, a little pepper, and a squeeze of lemon. Roll them up, and run them on a skewer; fry till the bacon is cooked. Fry six pieces of bread, stamped out round or oval, in a little butter, to a nice golden colour. Lay each piece of bacon and oyster on a piece of fried bread. Serve very hot, garnished with parsley and cut lemon.

# ALMOND CROQUETTES.

INGREDIENT	s.	S.	d.
½ lb. of ground almonds		0	$3\frac{1}{2}$
½ lb.of castor sugar		0	1
Whites of four eggs		0	4
½ lb. of sweet biscuits		0	3
A glass of light wine		0	2
Orange flower water		0	1
1 whole egg and a little flour	r	0	$1\frac{1}{2}$
		1	
			4

Put the sugar, with the almonds, into a basin; mix thoroughly with a wooden spoon; then add gradually the wine and a little orange flower water. Whip the whites of the eggs to a stiff froth, and work them into the other ingredients. Grate the biscuits finely, and add them by degrees until it becomes a stiff paste. Divide into small pieces, roll into

balls between the hands, dip each one in beaten egg, dust over with flour, and fry in deep smoking hot fat. Drain in the oven, and serve hot. Fat for frying should always be so hot that it is quite still and a thin blue smoke rising from it otherwise the things fried in it will be greasy.

#### APPLE CUSTARD.

HITTEL CONTINUE.		
INGREDIENTS.	s.	d.
6 large sized apples	0	5
	0	$5\frac{1}{2}$
1 pint of new milk	0	2
1 tablespoonful of flour	0	$0\frac{1}{2}$
12 lumps of sugar, a dust of nutmeg	0	1
		NA STATE

Peel the apples, and remove the cores; put them in an enamel saucepan with nine lumps of sugar, more or less, as liked. Strain in the juice of the lemon, and let them cook to a pulp. Thoroughly beat up the eggs and mix them with the flour and milk; add a small grate of nutmeg and the remainder of the sugar. Put into a double saucepan with boiling water in the outside one, place over the fire and stir until it begins to thicken, but do not let it boil. Put the apples, when ready, into a well-buttered pie-dish, pour the custard over them, and put in a good oven till the custard is set, but remember it must not boil. May be served either hot or cold.

#### APPLE AMBER.

INGREDIENTS.	8.	d.
1 lb. of cooking apples	0	4
$1\frac{1}{2}$ oz. of fresh butter	0	11/2
$2\frac{1}{2}$ oz. of moist sugar	0	$0\frac{1}{2}$
1 lemon, 1 teaspoonful castor sugar	0	1
3 eggs	0	41/2
A little short pie-crust	0	3
		100

 $1 \ 2\frac{1}{2}$ 

Pare, core and slice the apples, put them into an earthenware stewpan, with the butter, the moist sugar, and a little lemon rind, cut as thin as possible; let them cook until quite tender. While the apples are cooking, make a small quantity of short pastry, and line the edges of a small pie-dish with it; mark it round with a spoon or knife, see that it is quite neat and does not overlap the edges of the dish. Rub the apples through a sieve, add the beaten yolks of two of the eggs, and when the whites of three eggs have been whisked to a stiff froth, with the castor sugar, add half of them to the apples, and mix well. Fill the lined pie-dish with the apple purée,

and bake for twenty minutes in a moderate oven. Take out, and arrange the remainder of the white of egg roughly on the top, and return to the oven to slightly colour. Serve hot.

#### APRICOT PUDDING.

INGREDIENTS.			8.	d.	
½ tin of apricots				0	$4\frac{1}{2}$
1½ oz. of cornflour				0	$0\frac{1}{2}$
1 pint of milk				0	2
2 oz. of castor sugar				0	$0\frac{1}{2}$
2 eggs			••	0	3

 $0\ 10\frac{1}{2}$ 

Mix the cornflour and the sugar together in a basin, make into a thin paste with a little drop of the milk. Put the rest of the milk on to boil, and when quite boiling, stir in the mixed cornflour; boil fourteen minutes. Separate the eggs, beat the yolks, and add them to the mixture; turn into a buttered piedish, and place in a moderate oven long enough to make the top of the pudding fairly firm. Take it out, and put the apricots on the top, with a very little of the syrup; beat the whites of the eggs to a stiff froth, adding to them a small pinch of salt and castor sugar. Pile this roughly on the top of the pudding,

and set it in the oven to brown a little. This may be served either hot or cold.

#### ANGEL CAKE.

INGREDIENTS.	8.	d.
Whites of 4 eggs	0	3
$3\frac{1}{2}$ oz. of castor sugar	 0	1
$\frac{3}{4}$ oz. of flour	 0	$0\frac{1}{2}$
l eggspoonful of cream of tartar	0	$0\frac{1}{2}$
Essence of lemon	 0	$0\frac{1}{2}$
	0	$\overline{5\frac{1}{2}}$

Whisk the whites of eggs very stiff, stir in very gradually the sugar, flour with which the cream of tartar has been mixed, and a few drops of essence of lemon. Have ready a small cake tin, lined with buttered paper, and very lightly sprinkled with castor sugar, turning out any that remains loose. Pour in the mixture, and bake in a slow oven for about thirty minutes.

#### ALMOND CAKE.

The second secon	To the second second	THE RESERVE OF THE PARTY OF THE			
INGREDIENTS.					d.
1 lb. of fine flour			1.	0	1
½ lb. of castor sugar				0	11/2
1 lb. of ground almo	nds			0	7
3 oz. of fresh butter				0	3
4 new-laid eggs				0	6
				1	$6\frac{1}{2}$

Cream the butter and sugar together in a large basin, to give plenty of room for beating it. Separate the eggs, and add one yolk at a time to the sugar and butter, beating all the time with a wooden spoon. When all are beaten in, add the ground almonds gradually, and then the flour in the same way, beating well; lastly, whisk the whites of the eggs to a stiff froth, and stir them thoroughly into the other ingredients. Have ready a mediumsized cake tin, lined with buttered paper; pour in the mixture, and put at once into a moderately-heated oven. It should take about one hour to bake; if it is getting too brown before it is done, lay a sheet of clean white paper over it. When it appears to be done, try it by inserting carefully a clean sharp knife: if nothing sticks to it, it is ready to turn out, and should be cooled on a wire tray or sieve.

### ALMOND PASTE.

INGREDIEN	NTS.		s.	d.
1 lb. of ground almonds			1	2
1 lb. of sieved icing sugar			0	4
2 or 3 eggs (whites)			0	3
2 tablespoonsful of rosewa	ter		0	1

Work the sugar and almonds well together; whisk the whites of the eggs to a stiff froth, with a tiny pinch of salt; add the rosewater, and then work into the dry ingredients, mixing thoroughly with a wooden spoon. When it is a smooth, elastic paste, it is ready for spreading on the cake. It should be spread quite smoothly and evenly, with a knife dipped in hot water, and made quite tidy round the edges. Stand in a cool oven to harden, but do not let it brown.

#### BEEF ROLL.

INGREDIEN'	TS.	8.	d.
1 lb. lean rump steak		1	2
½ lb. of fine bread crumbs		0	$1\frac{1}{2}$
One egg		0	1
Thyme, parsley, pepper and	l salt	0	1
		10	

 $1 \ 5\frac{1}{2}$ 

Look over the beef, and remove any pieces of skin or gristle, then mince it with the mincing machine; add the bread crumbs, and the seasoning, of which there should be plenty; mix very well, as the raw meat is apt to stick together; add the beaten egg, and work it until it will bind; make it into a thick roll, and tie it in a pudding cloth which

has been dipped in boiling water and floured. Put it into a large saucepan of boiling water, and boil for three or four hours. When done, remove the cloth carefully, and leave it to get cold, when it may be glazed. It is intended to be eaten cold, in thin slices.

## BEEF MINCED AND POACHED EGGS.

ING	REDIE	ENTS.		s.	d.
11 lbs. cold roast be	ef			1	3
D				0	2
1 gill of stock				0	1
1 oz. of butter, ½ oz	. of flo	our	7	0	1
Half a small onion	1			0	$0\frac{1}{2}$
Seasoning to taste				0	1
5 new-laid eggs				-0	6

Peel the onion, and chop it finely; fry it in the butter till a nice golden brown, then add the flour, and stir over the fire for a few minutes. Mince the beef, which has been freed from all skin and gristle, and add it to the onions in the saucepan. Moisten it with the stock, add pepper and salt, and cook gently for twenty minutes. Have ready some nicely-mashed potatoes, make a high border of these round a rather small dish, and

pour the mince into the centre, and keep hot while the eggs are poached. Poach the eggs in boiling water, in which there is a little salt and lemon juice; trim them, and put them on the mince, inside the potatoes, at equal distances apart. Garnish with sippets of toast and parsley. Serve very hot.

#### BIRD'S NEST SAVOURY.

INGREDIENTS.					d.
6 hard boiled eg	gs	4		0	71
½ lb. of underdo				0	
I yolk of egg an				0	2
A little crushed			400	0	1
Pepper and salt		-		0	01
Tomato sauce	1000			0	St. Call Co.
				1	7

Mince the meat, mix with it the seasoning, the yolk of the egg, and a very little flour; work all together till it will bind, then, having removed the shells from the hard boiled eggs, press some of the mixture round each, dip in beaten egg, and roll in the vermicelli. Fry in a frying basket till of a golden brown colour. Cut in halves, and pour round them a little thick tomato sauce. Garnish with watercress, and serve very hot.

#### BREAKFAST DISH.

The second secon			THE RESERVE OF THE PARTY OF THE			
INGREDIENTS.						d.
6 eggs	1.00		1000		0	$7\frac{1}{2}$
Some puff past	ry		150		0	4
1 beaten egg	THE RESERVE TO SERVE THE PARTY OF THE PARTY				0	1
Dried bread crumbs or vermicelli					0	1

 $1 \ 1\frac{1}{2}$ 

Boil the six eggs three and a half minutes, and lay them in cold water. Have ready six pieces of pastry, each sufficiently large to wrap round an egg. Remove the shells very carefully from the eggs, so as not to break the whites, and wrap each egg in a piece of pastry. Brush over with the beaten egg, and roll in bread crumbs, or crushed vermicelli. Fry in the usual way, in a frying basket, to a nice brown colour; drain, and serve very hot, nicely garnished with parsley.

#### BROILED EGGS.

INGREDIENTS.		8.	d.
5 eggs		0	6
5 pieces of hot buttered toast	-	0	3
Pepper and lemon juice		0	1
· · · · · · · · · · · · · · · · · · ·			
		0	10

Make and butter the toast; cut into pieces of equal size; arrange them on a very hot

dish. Carefully lay on each piece of toast one raw egg. Have ready a red hot shovel, hold it over the eggs, till brown. Dust them lightly with pepper, and squeeze over each a little lemon juice. Send to table very hot and nicely garnished.

# BREAD AND BUTTER PUDDING.

INGREDIENTS.		8.	d.
		0.	
Slices of thin bread and butter	300	0	3
I tablespoonful of moist sugar		0	01
A few currants and sultanas		0	1
A little candied peel chopped fine		0	1
2 eggs	3.	0	$2\frac{1}{2}$
pint of milk		0	11/2
Essence of vanilla		0	$0\frac{1}{2}$

0 10

Well butter a pie-dish that will hold one and a half pints. If the pudding is to be turned out, sprinkle a little Demerara sugar over the butter, and see that it sticks to it all over. Put a layer of bread and butter, sprinkle it with sugar, and a little of the fruit, which has been cleaned and dried, and a little chopped candied peel; put another layer of bread and butter, then more fruit, and sugar, and cover with more bread and butter,

The bread and butter should be cut very thin, or the pudding will be too solid. Thoroughly beat up the eggs in a basin, add the milk, and a little vanilla essence. Pour this over the pudding, and bake in a moderate oven about forty-five minutes, or until the custard is set.

#### BARTON JOYCE PUDDING.

INGREDIEN		8.	d.	
6 oz. of flour			0	1
½ oz. of Paisley flour			0	$0\frac{1}{2}$
3 oz. of moist sugar		J. W. J.	0	01
3 oz. of suet, chopped fine			0	11/2
1 lemon, 1 egg			0	2
I teacupful of milk; jam	100		0	11/2
			~	

Mix the two flours well together, add the chopped suet and the rest of the dry ingredients; break the egg in, and mix well, adding the milk gradually. Butter a pie-dish well, and put a layer of jam, or marmalade, at the bottom; pour in the mixture, and bake for an hour, or rather less. It should be turned out and served hot.

#### BAKED LEMON PUDDING.

INGREDIENTS.					d.
4 eggs				0	51
4 oz. of castor suga	ar			0	1
4 oz. of fresh butte				0	4
Some puff paste				0	4
					1

 $1 \ 2\frac{1}{2}$ 

Warm the butter, stir in the grated rind of the lemon, and the sugar. Beat the eggs thoroughly, and add them to the other ingredients; stir well. Line a pie-dish with very thin puff pastry, pour the mixture into it, and bake for forty minutes. This may be served either hot or cold.

#### BOSTON APPLES.

		Charles Charles			
INGR	8.	d.			
8 small apples				0	5
				0	$0\frac{1}{2}$
1 oz. of flour				0	$0\frac{1}{2}$
1 egg and apricot jan	n			0	$2\frac{1}{2}$
Cake crumbs				0	1
Ground cinnamon				0	$0\frac{1}{2}$
Some red jelly				0	2
				-1	0

Pare and core the apples, put them in a steamer, or the oven, and cook till nearly

done. Mix the flour and sugar with a good pinch of cinnamon. When the apples are cold, dip each into this, then into the beaten egg, and roll in cake crumbs. Fry in a frying basket, in deep boiling fat, to a golden colour; drain, and fill the centres with apricot jam. Garnish with some red jelly chopped up and a little whipped cream on the top of each apple, if served cold; or, if hot, pour round them a little hot fruit syrup, apricot or red currant.

#### BROWN BREAD CREAM.

INGREDIENTS.	8.	d.
½ pint of milk	0	$0\frac{1}{2}$
½ pint of cream	1	0
l egg, a few drops essence of vanilla	0	2
$\frac{1}{4}$ oz. gelatine	0	1
$\frac{1}{2}$ oz. loaf sugar	0	01
1 teaspoonful ground cinnamon	0	$0\frac{1}{2}$
½ tablespoonful of brandy	0	1
2 tablespoonsful of brown bread		
crumbs	0	1
	1	61

Heat the milk with the sugar and vanilla, let it come to the boil, and pour it over the well-beaten egg, stirring all the time. Return it to the saucepan, and add the gelatine, which has been soaked and melted in as little water as possible, then the cream. Stir with a wooden spoon, and let it get very hot, but on no account allow it to boil. Mix the cinnamon with the bread crumbs in a basin, and pour the cream, &c., on to them; add the brandy. Stir for a few minutes, and then pour into a mould, which has previously been soaked in cold water. If wanted quickly, must be stood on ice, but otherwise let stand till the next day. Turn out, and garnish with coloured jelly.

#### BRANDY CREAM.

Divilied I Civilini.		
INGREDIENTS.	8.	d.
pint of cream	 1	0
½ pint of milk, 1 doz. almonds	0	21/2
2 eggs, sugar to taste	 0	3
1 wine glass of brandy	 0	3
	1	01

 $1 \ 8\frac{1}{2}$ 

Boil the almonds in the milk till tender; when cold add to it the well-beaten yolks of the eggs, with a tablespoonful of the cream, sweeten to taste, and add gradually the brandy, stirring all the time; when well

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mixed, pour into it the cream. Put all into a double saucepan with boiling water in the outside one, and stir until it thickens. It must not boil. Stir it carefully, always the same way, until it cools, then pour into glasses. As soon as it is cold it is ready to serve.

# BLANC-MANGE.INGREDIENTS.s.d.1 pint of new milk......02 $2\frac{1}{2}$ tablespoonsful of cornflour...01 $1\frac{1}{2}$ tablespoonsful of sugar...0 $0\frac{1}{2}$ $\frac{1}{2}$ oz. of fresh butter......0 $0\frac{1}{2}$ Essence of vanilla......0 $0\frac{1}{2}$

Put the cornflour and sugar into a basin, and mix with a little drop of cold milk to a thin, smooth paste; add a few drops of essence of vanilla. Boil the pint of milk, and when boiling stir in the mixed cornflour, &c.; add the butter, and boil ten minutes, stirring all the time. Pour into a wet mould, and serve cold, with stewed fruit or jam. The spoons should only be filled level.

#### BANBURY CAKES.

INGR	EDIE	NTS.	8.	d.
3 lb. of flour, 1 oz. Pa	isley	flour	0	11/2
½ lb. of butter			0	8
½ pint of water				
$1\frac{1}{2}$ oz. of currants			0	1
$1\frac{1}{2}$ oz. of mixed peel			0	1
$1\frac{1}{2}$ oz. of moist sugar			0	01
1 teaspoonful of bran			 0	1
			1	$0\frac{1}{2}$

Roll the butter in a sheet, with a little of the flour; mix the rest of the flour well with the Paisley flour, and then make into a paste with cold water; roll out in a large, thin sheet, and lay on it the sheet of butter; double it up, and roll out again; repeat this five times. Cut into squares about five Chop the currants, previously inches. cleaned, and the candied peel together, mix with them the sugar and brandy. Put a little of this mixture on to each piece of pastry; bring the two corners together, moisten the edges with a wet brush, and close over the middle, in an oval shape. Turn them over, and brush the top with cold water, sprinkle well with castor sugar; put into a baking tin, and bake in a steady oven

until lone. Do not let the pastry get too brown.

#### BROWN SCONES.

INGREDIENTS.	s.	d.
1 lb. of Hovis or wholemeal flour	0	
1 oz. of Paisley flour; salt	0	1
1 oz. of sugar; $\frac{1}{2}$ oz. of butter	 0	1
1 egg and a little milk	 0	2
	0	$\phantom{00000000000000000000000000000000000$

Mix the two flours thoroughly, and rub the butter lightly into them; add a small pinch of salt, and the sugar; mix well; beat up the egg, and mix in about two-thirds of it; add a very little milk at a time, and mix well, till it is a rather soft dough. Turn out on a wellfloured board, and divide into six pieces. Roll each piece into a round, about three-quarters of an inch thick; use plenty of flour. Cut it across the middle either way, so that it makes four three-cornered scones. Put in a baking tin, not too close together, brush over the top with the remaining portion of egg, and put at once into a very hot oven; they should be done in about ten minutes. Cool on a wire tray or sieve. They should be eaten the same day as made.

#### BURY GINGERBREAD.

INGREDIENTS.						8.	d.
9 oz. of	flour		1.9.00			0	1
9 oz. of	moist	sugar				0	2
3 oz. of	butter					0	3
$\frac{1}{2}$ oz. of	ground	l ginge	er (rath	er less)	1	0	1
Lemon .						0	1
legg .						0	$1\frac{1}{2}$
						0	91

Put the butter in a basin, which has been warmed, cream it with a wooden spoon, add the sugar, and continue to beat. Stir in the ground ginger, and a little of the lemon peel grated. Break the egg in, and mix with the other ingredients well; lastly, adding the flour, a little at a time. As it becomes stiffer, it will require kneading with the hand; continue this till it will bind sufficiently to roll out, about a quarter of an inch thick. Cut into any shaped pieces or rounds with a cutter; bake in a moderate oven until it is crisp through.

#### BANANA ICE.

INGI	REDIE	INTS.	8.	d.
5 bananas			0	4
2 oz. pistachio nuts			0	7
½ lb. of castor sugar		YNA	0	$1\frac{1}{2}$

BANANA ICE—continued	l.	s.	d.
1 pint of thick cream		2	0
Half small teaspoonful of vanilla		0	11/2
A little red jelly		0	1
		3	2

Peel the bananas, and mash them with a little of the castor sugar; blanch the nuts, and chop them very fine, and mix them, all but a few, with the mashed bananas. Put the cream on, in a double saucepan, to boil; when it reaches the boiling point, add to it the remainder of the castor sugar. Stir till it has dissolved, then remove from the fire, turn into a large basin, and leave it to get cold. When cold, mix in the bananas and the vanilla essence. Mix thoroughly, and put in a mould, and freeze. When turned out, decorate with pistachio nut and chopped red jelly.

#### CHICKEN CREAMS

OLLEGE CITETION.		
INGREDIENTS.	s.	d.
1 lb. of cold chicken (white meat)	0	4
1 pint of aspec jelly	0	6
½ pint of cream	0	6
A little ham, and seasoning	 0	3
		100

Melt the jelly, but let it get nearly cold before using; beat the cream very stiff. Mix it with the jelly. Cut the chicken up very small, mince the ham, mix with the chicken, and season to taste. Add the chicken mixture to the cream and jelly, and when all is thoroughly mixed, put into small moulds, which have been dipped in cold water. Serve cold, nicely garnished with parsley and hard-boiled egg.

#### CURRIED CHICKEN.

INGREDIENTS.	8.	d.
1 small chicken	2	9
½ pint of milk	0	1
1 medium-sized onion	0	1
1 apple; 3 teaspoonsful curry powder	0	2
2 tablespoonsful grated cocoanut	0	1
1 oz. of butter	0	1
A little pepper, salt and flour	0	1
½ lb. of Patna rice	0	1
	3	5

Slice up the onion and apple, and put them in a saucepan, with the butter; let them fry in this until quite brown; add the cocoanut

and curry powder, and let them cook together for a few minutes. Then mix in about a teaspoonful of flour, and then the milk; let all these ingredients simmer together while the chicken is being prepared. Cut the meat off the bones, and fry in a little butter, pepper and salt it, and sprinkle with a little flour; add it to the curry, and let all simmer on the side of the fire for about half an hour. Prepare the rice as follows:-Wash it, and throw it into a saucepan of well-salted, fastboiling water; let it boil for eight or ten minutes, stirring it from the bottom of the saucepan two or three times with a fork; try it by taking out a grain, and biting it: it should be tender on the outside, but still a little hard in the middle. Empty it into a colander, and let the cold water tap run on it for two or three minutes. Place the colander over the saucepan, with a little hot water in it, on the side of the fire, cover the rice with something light that will let out the steam, but still keep it warm; it should be left for about half an hour, when it will be found to be perfectly dry, tender, hot, and each grain separate. Make a wall of the rice round a very hot dish, and put in the curry. Chutney and sliced ham, or Bombay duck, should be served with curry. Rabbit and other

things may be done in the same way, or it is a good way of using up cold cooked meat.

#### CHICKEN DORMERS.

ING	REDIE	NTS.		8.	d.
8 hard boiled eggs				0	10
½ oz. of butter	VI.			0	01
$\frac{1}{2}$ oz. of flour				0	$0\frac{1}{2}$
1 gill of white stock	6.			0	1
3 tablespoonsful of 1		d chicke	n		
and ham				0	4
A little chopped coo		nion and	f		
parsley				0	01
Pepper and salt				0	$\frac{1}{2}$
				700	
				1	5

Cut the eggs in halves lengthwise, and take the yolks out carefully. Melt the butter in a saucepan, add the flour, and make into a thick sauce with the stock; add seasoning, the chicken and ham, and the pounded yolks of six of the eggs. Fill the white of the eggs with the mixture, having kept them in pairs, close them carefully, and press together. Egg and bread crumb them twice thoroughly. Fry in very hot fat to a golden brown. Serve as an entrée, or for breakfast or lunch.

#### CHEESE AIGRETTES.

	THE RESERVE TO SHARE THE PARTY OF THE PARTY	Market Co. Land Street		
INGREDIE	NTS.		s.	d.
3 oz. of grated cheese			0	3
4 oz. of flour			0	1
1 oz. of butter			0	1
pint of water	4 P. 10			
2 whole eggs, 1 yolk	Tribe		0	31/2
Cayenne pepper and salt			0	1
			-	
			0	91

Put the butter, cayenne and water into a saucepan, and bring to the boil; stir in the flour. Cook well over the fire, stirring all the time, and then add the cheese. Remove from the fire, and beat in the eggs, one by one. Leave till cool; then roll into balls, with lightly floured hands. Fry to a golden brown. Dish up, garnish nicely, and serve as a savoury.

#### CHEESE FRITTERS.

INGREDIENTS.		8.	d.
1 oz. of cornflour		0	$0\frac{1}{2}$
1 oz. of grated Parmesan cheese	1	0	1
l egg, and cayenne to taste		0	2
		0	$\frac{-}{3\frac{1}{2}}$

Mix the cheese and cornflour in a basin, moisten with the yolk of the egg. Whip the

white to a stiff froth, and mix with the cheese. Drop the mixture into very hot frying fat with a teaspoon, and fry to a nice colour. Serve very hot as a savoury.

#### CHEESE STRAWS.

	INGREDIENTS.	8.	d.
4	oz. of butter	0	4
4	oz. of flour	 0	1
4	oz. of grated Parmesan cheese		
	egg, and a little salt		
	small saltspoonful of cayenne		
		0	9

Rub the butter into the flour, add the cheese, cayenne, and salt; mix thoroughly and make into a paste with the egg. Roll out thinly, and cut into strips of the right length and width. Lay them straight, on a floured baking tin, and bake a light brown. Serve hot.

# CHEESE SOUFFLÉ.

0		
INGREDIENTS.	s.	d.
6 oz. of grated cheese	0	3
1 oz. of butter	0	1
1 small teacupful of milk	0	01
2 eggs, and a little cayenne	0	3

 $0 \quad 7\frac{1}{2}$ 

Beat up the eggs, and gradually work in the other ingredients; beat well, and pour into a well-buttered dish. Bake in a quick oven a light brown, and serve quickly in the dish in which it is baked hidden with a fringed d'oyley or paper dish collar.

#### CELERY SOUFFLES.

INGREDIENTS.	8.	d.
1 lb. of the best part of the celery	0	2
1 oz. of butter	0	1
A small blade of mace, ½ bay leaf	0	$0\frac{1}{2}$
1 oz. of grated Parmesan cheese	0	1
1 oz. of flour	0	$0\frac{1}{2}$
1 slice of onion	0	$0\frac{1}{2}$
Pepper and celery salt	0	$0\frac{1}{2}$
3 eggs, 1½ gills of milk	0	$4\frac{1}{2}$
	0	101

Trim and wash the celery, and lay in salted water, for a little while. Put the milk into a saucepan, add the celery, bay leaf, mace, and onion, and boil till tender; remove the bayleaf and mace, and rub the celery, etc., through a fine sieve. Put a gill of water and the butter in a stewpan, with a pinch of celery salt, and stir in the flour as soon as it boils. Work vigorously with a

wooden spoon over the fire for several minutes; put in the celery purée, let it cool a little, then put in the cheese. Stir in gradually the yolks of two and one whole egg. Whisk the whites of two eggs to a stiff froth and stir in lightly; season with cayenne. Three-parts fill some souffle cases, and bake in a hot oven for about ten minutes. Arrange the cases on a dish, garnish, and serve at once.

## CUP PUDDINGS.

INGREDIENTS.		8.	d.
4 oz. of flour, ½ oz. of Paisley flour	2.34	0	1
3 oz. castor sugar, 2 ozs. butter			
1 egg, a little milk		-	100
00/			

 $0 \quad 5\frac{1}{2}$ 

Cream the butter and sugar together with a wooden spoon, break the egg into it and beat well; mix the two flours thoroughly together and add by degrees to the other ingredients, beating all the time. Add a a little milk. Grease seven or eight small tin moulds, dust them with flour, and half fill them with the mixture. Bake in a moderately quick oven about twenty minutes. Turn out and serve hot with sweet sauce.

#### COFFEE SHAPE.

INGREDIENTS.	s.	d.
pint of new milk	0	1
I gill of cream	0	6
1 breakfastcupful of strong coffee	0	11/2
3 oz. of gelatine	0	1
À little castor sugar	0	$0\frac{1}{2}$
	0	10

Dissolve the gelatine in the milk, add the coffee, and strain through a hair sieve, sweeten to taste.

Whip the cream and add it to the other ingredients. Put it in a cool place and stir now and then until nearly set. Put into a mould which has been dipped in cold water.

#### CHOCOLATE CREAM.

INGRE	DIEN	TS.		8.	d.
1 oz. of good choco.	late	4		0	1
1 pint of cream		10 10		2	0
1 pint of milk			200	0	2
1/4 lb. of lump sugar	1.			0	1
4 eggs				0	6

Grate the chocolate and boil it in the milk and cream with the sugar. When smooth remove it from the fire, and while it is cooling whisk the whites of the eggs to a stiff froth and lay on a sieve for the moisture to drain away. When the cream is quite cool pour it into glasses and pile a little of the froth of the egg on the top with a spoon.

## CHERRY JELLY CREAM.

INGREDIENTS.	8.	d.
1 packet of cherry jelly	0	$6\frac{1}{2}$
I bottle of stoneless cherries	0	10
1 gill of cream	0	6
½ lb. of castor sugar	0	1
I liqueur glassful of cherry brandy	0	3
1 tablespoonful of milk	0	$0\frac{1}{2}$
A few drops of cochineal	0	$0\frac{1}{2}$
	2	31

Dissolve the quart packet of jelly according to directions, but use a little less water and make up the quantity with the cherry brandy. Put it into a wet mould with a hollow centre and leave till the next day. Turn out carefully to prevent breaking, dip the mould for a moment into hot water before turning out. Cook the cherries in an earthenware stewpan with three ounces of the sugar, simmer ten minutes, turn them out and leave until cold. These may be prepared the day before. Pour the cream into a bowl, with the tablespoon-

ful of milk and an ounce of castor sugar, beat together until it is quite thick, and add while it is being beaten a few drops of cochineal to colour it a pale pink. Strain away the syrup from the cherries, and add them to the cream, mix well and fill the centre of the jelly with it, piling it high in the centre.

#### CHESTNUT CREAM.

INGREDIE	NTS.	s.	d.
1 lb. of chestnuts		0	3
1 gill of cream		 0	6
A little sugar and vanilla		 0	1
		0	10

Take the shells off the chestnuts, throw them into boiling water for a minute or two, and rub off the inner skin; boil them until tender; rub through a sieve, sweeten to taste, and put in a glass dish. Whip the cream, sweeten and flavour it, and arrange over the chestnuts. Decorate with chopped red jelly.

## CUSTARD (BOILED).

CONTINUE (DO	THIAL	1.			
INGREDIEN	TS.		8.	d.	
1 pint of new milk			0	2	
4 eggs			0	6	
Sugar and vanilla to taste			0	1	
			0	9	

Put the milk on to boil in a double saucepan, right over the fire; boiling water should be put in the outside saucepan, as it saves time; beat the eggs thoroughly in a goodsized pudding basin. When the milk boils, pour it over the beaten eggs, stirring steadily all the time; return the custard to the saucepan, and stir until it begins to thicken; remove the inside pan at once, as it must on no account boil. Pour it into the basin, add a little sugar, and essence of vanilla. Stir frequently, until it is partly cold, then put it away. When cold it should be very thick. Serve in glasses.

## CUSTARD (BAKED).

INGREDIENTS.	s.	d.
I pint of new milk	0	2
3 eggs	0	41/2
Sugar and flavouring to taste	0	1

 $0 7\frac{1}{2}$ 

Beat the eggs thoroughly, and stir the milk to them; sweeten and flavour; pour into a pie-dish, and put in a moderate oven until set, but it should not boil, or it will be watery. This makes a nice pudding, if the top is covered with ratafia biscuits before being baked.

## COMPOTE OF FRUIT.

ING	REDIE	NTS.		s.	d.
1 small tin pineapple	e chui	nks		0	5
1 small tin of peache				0	6
½ small tin of pears		4.	2.	0	5
2 tangerine oranges				0	11/2
2 oz. black grapes				0	2
2 oz. white grapes	•			0	2
2 ripe bananas		54.		0	2
2 oz. glacé cherries				0	2
l oz. angelica				0	1
1 oz. loaf sugar				0	$0\frac{1}{2}$
1 wineglassful of bra	ndy			0	$1\frac{1}{2}$
wineglassful of ma	rasch	ino	Ç.,	0	11/2
				2	6

Strain the syrup from the tinned fruits into an earthenware stewpan; add the sugar, with a quarter of a teacupful of water; put it over a gentle heat, when it boils let it just simmer for ten minutes. Put the tinned fruit, freed from the syrup, into a large bowl; peel, quarter, and remove the pips from the oranges, and add them; open the grapes, and give them a squeeze to let the juice flow, and if possible, without spoiling them, remove the pips; add them to the other fruit in the bowl, and pour over them the boiling syrup; leave

till cold. Now cut the bananas in rings, after removing the peel, and the angelica in thin strips; add these with the cherries to the other fruits when cold; mix them, and pour over the whole the brandy and maraschino. Set in a cool place, or on ice, till wanted. Other fruits can be added, but soft fruit, such as raspberries, &c., must not be added until the firmer fruits have been scalded with the beiling syrup, and allowed to get cold.

### COFFEE CREAM ICES.

REDIE	NTS.	8.	d.
		0	6
		 - 1	0
		0	3
		0	1
			10
	•••		$\begin{array}{cccccccccccccccccccccccccccccccccccc$

Make a thick custard of the cream and eggs; add the freshly-roasted coffee berries, and allow it to stand until thoroughly flavoured with the coffee. Then strain through a coarse sieve, sweeten, and place in small moulds on ice to freeze.

#### CHOCOLATE CAKE.

CIICCOI	CONTROL OF THE PARTY.	THE RESIDENCE OF THE PARTY OF T		
INGI	REDIE	ENTS.	S.	d.
3 oz. of fresh butter			 0	3
3 oz. of castor sugar			 0	$0\frac{1}{2}$
3 oz. of chocolate			 0	3
$1\frac{1}{2}$ oz. of flour			 0	$0\frac{1}{2}$
2 large eggs			 0	3
			0	10

Grate the chocolate, and put in a basin in the oven to get a darker colour, stir it to prevent it burning. Cream the butter and sugar, when cold add the chocolate; beat in the yolks of the eggs, then gradually the flour; last of all add the whites of the eggs whisked to a stiff froth; beat all thoroughly together. Bake in a moderate oven for one hour. Before turning the cake out of the tin let it stand for one minute.

#### COFFEE CREAM CAKE.

00		
INGREDIENTS.	s.	d.
2 breakfastcupsful of flour	 0	11/2
½ oz. of Paisley flour	0	$0\frac{1}{2}$
2 breakfastcupsful of castor sugar	 0	3
A pinch of salt		
6 eggs	 0	81
	-	
	1	11

FOR THE CREAM FILLING	t.	8.	d.
½ pint of cream		1	0
1 dessertspoonful of icing sugar		0	$0\frac{1}{2}$
Coffee essence	• •	0	$0\frac{1}{2}$
		1	1

Beat the eggs thoroughly, and add the sugar, and continue to beat for a quarter of an hour. Mix the two flours, with the salt; gradually add to the egg mixture, beating well all the time. Butter five or six sandwich tins of the same size, dust them with castor sugar, and pour a thin layer of the batter all over them. Bake in a quick oven about ten minutes. When done, turn each out on to a sheet of paper, well sprinkled with castor sugar. Now make the filling; add the icing sugar to the cream, and beat until stiff; flavour with coffee essence. Spread a layer of cream between each sponge, and sprinkle castor sugar on the top one; or, if preferred, the whole cake may be iced with coffee icing, and decorated with sugar pipings or shelled walnuts.

#### DEVILLED FINGERS.

INGREDIENTS.					d.
4 or 5 triscuits				0	2
½ oz. of butter				0	$0\frac{1}{2}$
1 saltspoonful of c	eayenne			0	$0\frac{1}{2}$

DEVILLED FINGER	s-contr	inued.	8.	d.
½ teaspoonful of made mu 1 teaspoonful of chutney	istard			
curry paste			0	
A little grated cheese	••		0	1
			0	51

Mix the butter, cayenne, mustard and chutney to a paste; spread one side of each of the triscuits, and cut lengthwise into fingers. Put on a baking tin and dredge well with grated cheese; place in a very sharp oven long enough to brown. Dish up, garnish nicely, and serve very hot as a savoury.

## DEVILLED EGGS.

INGREDIENTS.		d.
		1000
6 hard boiled eggs	0	$8\frac{1}{2}$
A few boned anchovies, a little butter	0	3
Pepper, salt and dry mustard	0	1
	1	01

When the eggs are cold, remove the shells. Cut each in half, and take out the yolks. Pound the yolks until quite smooth, chop the anchovies, and add them, with a little pepper, salt and dry mustard, moistened with a small piece of butter melted, to the egg yolks; work well together. Fill the empty whites,

of which there are twelve, with this mixture. Arrange on a dish, garnished with parsley. These are intended to be eaten cold.

## DUCK WITH GREEN PEAS.

INGREDIENTS.		s.	d.		
1 duck				3	6
1 pint of good brown	stock	40.50		0	4
2 oz. of butter	1000			0	2
Seasoning to taste				0	1
½ pint of green peas				0	3

4 4

Cut the duck into joints; put the back and all the odd pieces into a saucepan with stock, and let them simmer gently for a time with a small piece of onion, and bunch of herbs if liked. Put the butter into a frying pan, let it get very hot; pepper and salt the joints of duck, and dredge them with flour; put them into the hot butter, and fry till they are nicely browned. Strain the stock, and return it to the saucepan; put in the fried joints, and let them simmer for about an hour. In the meantime, boil the peas in the usual way. If the gravy is not thick enough, thicken it with a little flour and butter; add the peas; simmer all together for a few minutes, and dish with a wall of mashed potatoes round.

#### DUCHESS POTATOES.

INGREDIENTS.	8.	d.
1 lb. of potatoes	0	1
1 oz. of butter, pepper, salt	0	$1\frac{1}{2}$
1 yolk of egg; some chopped parsley	0	11/2
		7016

Boil and mash the potatoes; add the butter, parsley, seasoning, and part of the egg. Roll out, and cut into squares, or roll into balls; brush over with the remainder of the egg, and brown in a quick oven.

#### DUTCH CHARLOTTE.

INGRE	rs.	8.	d.	
12 or 15 Savoy biscuit	ts		 0	3
½ gill of wine jelly	-		0	2
1 oz. of castor sugar			0	01
1½ gills of milk			0	1
$1\frac{1}{2}$ oz. grated chocolat	e		 0	11/2
½ oz. gelatine			 0	1
Essence of vanilla			0	$0\frac{1}{2}$
A few glacé cherries a	nd an	gelica	Ü	1
½ pint of thick cream			 1	0

1 101

Line the bottom of a Charlotte mould with a thin layer of jelly, decorate with slices of cherries and angelica; when set, pour another layer of jelly over the decorations, and stand the mould on ice till it sets. Mix the chocolate to a smooth paste with a little boiling water, put it with the milk and sugar in a saucepan, and stir till it boils; let it boil for five minutes. Having already soaked the gelatine, dissolve it on the side of the fire, first straining away as much water as possible: add it to the milk, &c., strain the whole into a basin, flavour with vanilla, and leave to get cool. Whisk the cream, and add to the above when cool enough. When the jelly is set in the mould, line the sides with the biscuits, cutting them to make them fit closely, brush the edges with white of egg where they touch; this will keep them in place. Just before the prepared cream begins to set, put it carefully into the mould, without displacing the biscuits. Set it in a cool place till firm. Before turning out, dip the bottom of the mould in hot water, serve on a silver or glass dish, with chopped jelly round.

#### DANISH JELLY.

IN	GREDIE	NTS.	s.	d.
½ pint of claret			0	41/2
1 pint of sherry			0	4
1 pint of brandy			0	6
1 lb. loaf sugar			0	1

DANISH	JELLY-	-continu	ued.	s.	d.
1 pint of cherry ju				0	2
I lemon, juice and	rind			0	1
1 oz. of gelatine				0	2
				1	$8\frac{1}{2}$

Put all the ingredients together in a saucepan, the gelatine having been soaked all night in a very little cold water; bring to the boil, and simmer very gently for about five minutes, or until the gelatine is quite dissolved. Strain through a jelly bag, let it partly cool before putting into the mould. Serve with a rich custard poured round.

## EGGS CREAMED.

	AND DESCRIPTION OF THE PARTY OF			
INGREDIEN	8.	d.		
3 eggs	100		0	41
1 oz. of butter			110000	The same of the same of
1½ tablespoonsful of cream			0	2
Pepper and salt			0	$0\frac{1}{2}$
Hot toast, anchovy butter			0	3
			18.8	1-4
		the state of the s	0	7 7

Spread the toast with anchovy butter, cut into pieces, and keep hot. Beat the eggs with the cream, season to taste; melt the butter in a small double saucepan, pour in the eggs, and stir them over the fire until

they become creamy and about to set. Spread on the buttered toast, garnish with crisp parsley, and send very hot to table.

#### EGGS SUR LE PLAT.

3 eggs, 1 oz. butter, pepper and salt.. 0 6

Butter a small oval dish lightly and break on to it the three eggs whole, shake a little pepper and salt over them, cut the butter into small pieces, and put them here and there on the eggs. Put the dish in the oven until the whites are set, but not hard. Serve hot on the same dish nicely garnished.

## EGGS SCRAMBLED.

3 eggs,  $\frac{1}{2}$  oz. butter, seasoning and milk ... ... 0  $5\frac{1}{2}$ 

Make some toast, butter well, cut into pieces; put them on the dish on which they are to be served and keep hot in the oven. Put the butter, about a tablespoonful of milk, and the seasoning, into a small enamel saucepan, set on the hot stove, and stir with a fork one way all the time until it is just sufficiently set to pile on the toast; Send very hot to table garnished with parsley or watercress.

## EEL PATTIES (Dutch Recipe).

	A STATE OF THE PARTY OF THE PAR	A COLUMN TO A COLU	STATE OF THE PARTY
INGREDIENTS.		8.	d.
1 eel, ½ pint of vinegar		0	8
2 oz. of butter		0	2
1 tablespoonful of flour		0	$0\frac{1}{2}$
2 tablespoonsful of stock		0	$0\frac{1}{2}$
½ lemon, salt, pepper, nutmeg		0	1
2 teaspoonsful chopped capers		0	1
1 teaspoonful of minced parsley		0	$0\frac{1}{2}$

 $1 \quad 1\frac{1}{2}$ 

Have the eel sent in from the fishmonger's ready skinned, cleaned, and cut into small pieces. Put them in a dish and cover with vinegar. Put the butter into a saucepan, stir into it the flour and stock, quite free from fat, add the grated rind of the lemon, capers, parsley, and seasoning. Take the pieces of eel out of the vinegar and lay them in the sauce and simmer gently till quite tender. While the fish is cooking make some short pastry, line the number of patty-pans required with it and put ready the pieces for covering. Remove the flesh of the eel from the bones and put some in each pattypan, then cover, make a hole in the middle, brush over with egg, and bake in a quick oven. The sauce should be well reduced and served with them.

#### EMPTY PUDDING.

INGREDIENTS.				8.	d.	
Puff pastry					0	6
2 lemons		The same			0	2
4 tablespoons	ful of	castor	sugar		0	1
					0	0

Make sufficient puff pastry to line a small pudding basin. Grate the rind of the lemons, squeeze and strain the juice, and put both in the bottom of the pudding basin; when it is lined with the pastry add the sugar. Roll out a piece of pastry to cover the top, wet the edges of the pastry and stick them well together so that the top does not fall in or the steam from the lemon escape. Put at once into a quick oven and bake about half an hour. When done the pastry should have puffed out so much that the basin is nearly full. Turn out and serve at once.

## ECLAIRS.

INGREDIENTS.		s.	d.
2 yolks of eggs, white of one		0	3
1 oz. of butter, 1 gill of cream	1.	0	4
2 oz. of fine flour		0	$0\frac{1}{2}$
2 teaspoonsful of castor sugar		0	$0\frac{1}{2}$
A pinch of salt, vanilla essence		0	$0\frac{1}{2}$
1 gill of water			
		0	81/2

Put the water and butter in an enamel saucepan, let it come to the boil; stir the flour into the boiling liquid and continue stirring with a wooden spoon till it is a smooth soft paste. Remove from the fire, let it cool a little, then stir in the eggs one at a time gradually and beat the mixture well up. Add a very small pinch of salt, the sugar, and vanilla. Have ready a buttered baking sheet, put onto it, in dessertspoonsful, the paste, drawing it into rather a long shape. They must not be less than an inch apart either at the ends or sides as they should increase in size a good deal. Bake in a moderate oven a light brown. Place on a sieve to cool. Whip up the cream with a tiny pinch of sugar. When the eclairs are cold, cut open at one side and fill with cream; a little chocolate icing should be run over the top. A recipe will be given under the heading of "Icings."

## ECCLES CAKES.

INGREDIENTS.	s.	d.
1 oz. of butter, 2 oz. of sugar	0	11/2
6 oz. currants, 1 oz. of candied peel	0	21
Pastry, a little nutmeg	0	4

0 8

Chop the currants and peel together slightly; melt the butter and add it to the chopped fruit, then the sugar and nutmeg. Cut some pastry in rounds about five inches across, put a little of the mixture in the centre of each, fold the edges over into the middle, wet slightly so that they stick together. Turn over and roll out rather more than a quarter of an inch thick. Brush over with beaten egg, sprinkle slightly with castor sugar and bake in a quick oven about fifteen minutes.

#### EMPRESS CAKE.

				INGRI	EDIENT	rs.		8.	d.
6	oz.	of	butter					0	5
6	oz.	of	castor	sugar				0	1
9	oz.	of	of fine	st flou	ır			0	1
1/2	oz.	of	Paisley	flour				0	$0\frac{1}{2}$
4	egg	s			13362			0	6
	lem							0	1
4	oz.	of	glacé c	herrie	s			0	3
								-	-
								1	$5\frac{1}{2}$

Cream the butter and sugar together, warm the basin if the weather is cold, add the eggs one at a time, beating them well in. Mix the two flours and see that there are no lumps, it is a good plan to sieve it, add it gradually and stir lightly in, also the grated rind of the lemon. Have ready a fair sized tin lined with buttered paper, pour half of the mixture into the tin, cut the cherries in halves and sprinkle in, then pour in the remainder of the mixture. Put the cake into a quick oven, after a quarter of an hour slack the oven a little and continue to bake the cake for about half an hour. Try it, and if done turn out, remove the paper and leave on a wire tray to cool.

#### FISH BALLS.

INGREDIENTS.	s.	d.
½ lb. of cold white boiled fish	0	$3\frac{1}{2}$
6 oz. of mashed potatoes	 0	1
A little sauce	0	1
2 eggs, bread crumbs	0	3
Chopped parsley	0	01/2
Pepper, cayenne and salt	0	$0\frac{1}{2}$

 $0 9\frac{1}{2}$ 

Look the fish well over, remove all the bones and pieces of skin. Shred it up finely, add the potatoes, mix well, add the seasoning, and about a tablespoonful of sauce which was served with the fish when hot. Beat up one egg, and mix well with the other ingredients. Work it together till it will

bind, then roll into balls. Beat the other egg, brush the balls over with it and roll in browned bread crumbs. If there is sufficient egg, they are better done over twice. Fry in deep hot fat a nice brown. Serve hot, garnished with fried parsley.

# FRYING BATTER FOR FRITTERS, etc.

	INGREDIEN	TS.	8.	d.
1 lb. of flour,	a little salt		0	$0\frac{1}{2}$
2 eggs			0	3
1 pint of water	er			
			0	31/2

Mix the flour to a smooth paste with the water, separate the eggs, beat the yolks into the flour and water, whisk the whites stiffly and add them lightly. It is now ready for use.

#### FILLETS OF HALIBUT.

INGREDIENTS.	8.	d.
2 lb. of halibut	1	6
Finely chopped onion and parsley	0.	1
Lemon juice, pepper and salt	0	1
White sauce	0	2
		0/3/4

1 10

Cut the halibut into pieces three or four inches long, about two inches wide and one inch thick; pepper and salt them on both sides, and lay them in a baking pan which has been well greased with butter. Shake over them the chopped onion and parsley; squeeze the juice from half a lemon and pour over them; lay a buttered paper on the top. Bake in a good oven for ten minutes or rather more. Put the fish carefully on to a dish and cover with white sauce. Garnish with shrimps, cut lemon and parsley. Serve very hot.

#### FISH SALAD.

INGREDIENTS.	8.	d.
$\frac{1}{2}$ lb. of cold fish	0	4
3 eggs, hard boiled	 0	41
3 anchovies, pepper and salt	0	3
1 small beetroot, oil and vinegar	0	11/2
1 or 2 lettuces	 0	1
A good sharp dressing	 _	4

1 6

Remove all bone and skin from the fish and flake it. Dust over with pepper and salt, and pour on a little oil and vinegar. Arrange the fish in a round dish in a circle. Peel the beetroot and cut into small pieces, wash the lettuce, dry it, and break into small pieces. Pour the dressing over these and put them in the the middle of the fish circle. Wash and fillet the anchovies, arrange them

in a pattern on the border of fish. Decorate the edge of the fish with the best leaves of the lettuce. This salad is useful for luncheon.

## FILLET STEAK.

IN	GREDIEN	NTS.		8.	d.
2 lb. fillet of beef				2	2
4 oz. of butter				0	4
Pepper, salt, and	parsley		1	0	1
Chipped potatoes				0	2

2 9

Cut the beef into small steaks and trim them neatly, dust them well with pepper and salt. Put two ounces of the butter into a frying pan and when it is smoking hot put in the steaks, fry to a nice brown but do not cook too long or they will be dry, the time must depend on the thickness; it is best to do them quickly, right over the fire, as the gravy keeps in better when quickly browned. Arrange these on a hot dish and put in the oven, while the rest of the butter is melted in a small saucepan and the chopped parsley added to it, with pepper and salt. Pour a little of this on each fillet, and arrange round them some nicely chipped potatoes, which have been cooked beforehand and put to dry in the oven. Serve very hot.

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## FRIED MUSHROOMS.

2 lb. of young mushrooms  1 lb. of butter, pepper and salt		s. 1 0	250	
4 Ib. of Sactor, Popper and			-	TATAL DESIGNATION OF THE PERSON NAMED IN COLUMN TWO IS NOT THE PERSON NAMED IN COLUMN TWO IS

Peel the mushrooms and remove the stalks; put half the butter into a frying pan, and when it is melted put in the mushrooms; dust them with pepper and a very little salt; as they get cooked, remove them on to a hot dish and stand in the oven; replace them in the pan by others, adding more butter, pepper, and salt, until all are finished. Pour over them the liquor that has collected in the pan, and serve very hot.

## FRUIT AND TAPIOCA CREAM.

INGREDIENTS.	8.	d.
1 breakfastcupful of tapioca	 0	1
½ breakfastcupful of castor sugar	0	1
1 breakfastcupful of cream	 1	0
A little lemon juice	0	01
1 lb. of fresh strawberries	0	6
A few strips of angelica	0	01
A little stiff, red jelly (chopped)	 0	1
	200	10

Soak the tapioca in two cupsful of water, when swollen, place in a saucepan on the fire with two cupsful of water, and all but a little of the castor sugar; boil for forty-five minutes, remove, and set it aside to cool. Beat the cream to a stiff froth, with a squeeze of lemon juice. Pick the stalks from the strawberries, sprinkle them with the remainder of the sugar; pour over them the tapioca cream. Decorate with angelica and red jelly. Set in a cool place till required.

#### FRUIT MOULD.

INGREDIE	NTS.	8.	d.
1lb. of red currants		 0	4
$\frac{1}{2}$ lb. of raspberries		 0.	3
$\frac{1}{4}$ pint of water, $\frac{1}{2}$ a lemon		0	01
I lb. of loaf sugar		 0	$3\frac{1}{2}$
½ oz. of gelatine		 0	$1\frac{1}{2}$
Flavour with almond or	vanilla	 0	1

 $1 \ 1\frac{1}{2}$ 

Pick over and wash the fruit, put it in an earthenware stewpan with the sugar, water, grated rind and juice of half a lemon; stir now and then to prevent it burning. Soak the gelatine in water while the fruit is boiling, then dissolve it with two tablespoonsful of

boiling water. When the fruit is cooked enough, stir the gelatin into it, beat briskly for a minute or two; add flavouring if liked. Put into a mould which has been well soaked in cold water, and put in a cool place to set. Serve with whipped cream or thick custard round it. Any other fruit may be done in the same way.

## FIG PUDDING.

INGREDIENTS.		8.	d.
5 oz. of bread crumbs		0	1
4 oz. of Demarara sugar		0	1
4 oz. of shredded suet (Hugon's)		0	2
8 figs; 3 eggs		0	$7\frac{1}{2}$
1 tablespoonful of marmalade	1	0	1
1 small cup of warm milk		0	1
		1	$1\frac{1}{2}$

Rub the suet into the bread-crumbs, add the sugar and chopped figs; mix well, and stir in the marmalade. Beat up the eggs, add them to the other ingredients, with enough warm milk to make it something between a cake mixture and a thick batter. Put into a well-buttered mould, or basin, and boil for four hours. Serve with wine sauce.

#### FRESH FRUIT TARTLETS.

ING	REDIE	NTS.	8.	d.
Some short pastry			0	4
½ lb. of fresh fruit	*		 0	2
A little sugar			0	1
			0	7

Make the pastry, and line as many patty-pans as required with it. Take any small fruit, such as cherries, currants, gooseberries, &c.; pick and wash it, put as much as you can in each tart, cover with castor sugar, and pour over them a tiny drop of water. Put them in the oven, and bake quickly. Put them to cool on a wire tray, but care must be taken in removing them from the patty-pans, as the juice of the fruit makes them rather soft.

#### FLUFFY CAKES

THOTT I CHIL		
INGREDIENTS	8.	d.
6 oz. of butter	. 0	6
½ lb. of castor sugar	. 0	1
½ lb. of cornflour	0	$2\frac{1}{2}$
1 oz. of Paisley flour; 2 eggs	. 0	4
A few drops of vanilla .	. 0	$0\frac{1}{2}$
		9

Beat the butter to a cream, add the sugar and the two flours, well mixed, by degrees. Whisk up the eggs and add them, beating all the while. Stir in the vanilla just before putting in the tins. Butter some small fancy tins, half fill them with the mixture, and bake in a quick oven for about ten minutes.

## FAIRY CAKES.

INGREDIENTS	5.		8.	d.
3 oz. of butter			0	3
3 oz. of castor sugar			0	$0\frac{1}{2}$
6 oz. of self-raising flour			0	1
3 eggs; a few drops cochinea	al	•	0	$4\frac{1}{2}$
Grated rind of a lemon			0	1
2 oz. glacé cherries minced			0	$1\frac{1}{2}$
			0	$11\frac{1}{2}$

Cream the butter and sugar together; break the eggs in, one at a time, beating thoroughly; add the flour by degrees; and lastly, add the cherries and rind of the lemon grated. Butter a number of small tins, half fill them with half the mixture; colour the remainder pale pink, and half fill the other tins. Bake in a moderately quick oven.

## GRILLED RED MULLETS.

INGREDIENTS.			8.	d.
4 small red mullets			1	8
A little butter or sweet oil			0	1
Parsley butter			0	1

1 10

Have the mullets sent in ready cleaned from the fishmongers'; wipe them, and dip in seasoned flour; brush over with a little melted butter, or sweet oil; place them on a well-greased gridiron. Grill, either over or in front of a clear fire, allowing about five minutes for each side, according to size. Dish up, and pour on the top of each a little melted butter, with chopped parsley in it. Serve very hot, garnished with lemon and parsley.

#### GREEN PEAS STEWED

INGREDIENTS.		8.	d.
1 quart of shelled peas	3	0	5
1 large lettuce, 1 onion, 1 egg		0	$2\frac{1}{2}$
2 oz. butter; pepper, salt, cream		0	4
A few rashers of bacon		0	3
		1	$2\frac{1}{2}$

Wash the peas and put them into a saucepan, with the lettuce, sliced onion, butter, pepper and salt. Do not add any water, there will be sufficient left in the lettuce and peas after washing them. Stew gently for an hour; add a pinch of sugar, a little cream, and the egg well beaten. Stir till it thickens, but do not allow it to boil again. Curl some rashers of bacon, and cook them. Dish up on a very hot dish; garnish with the curls of bacon.

#### GALANTINE OF CHICKEN.

INGREDIENTS.		8.	d.	
1 boned chicken			3	0
½ lb. of sausage meat			0	5
½ lb. of chopped ham			0	$5\frac{1}{2}$
2 hard-boiled eggs			0	3
Parsley, thyme, lemon	peel		0	1
Pepper and salt		1	0	1
PARTY AND DESCRIPTION OF THE PARTY AND DESCRI				

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Get the chicken, boned, from the fishmongers. Lay it out flat on a board with the skin outside or towards the board. Spread on it the sausage meat, chopped ham, chopped hard-boiled eggs, and seasoning to taste; remembering that as it is to be eaten cold, it will be better seasoned rather highly. Roll up and tie firmly with tape; roll it in a cloth and boil till tender (about three hours). Put

the bones in the saucepan with the roll as they will impart a better flavour. Remove the cloth at once when it is taken up, but leave the tape on, till it is nearly cold. When quite cold glaze it. This makes a good luncheon or supper dish.

## GOOSEBERRY PUDDING.

INGREDIENTS.	8.	d.
3 pints of gooseberries	0	6
3 eggs, sugar to taste	 0	5
$1\frac{1}{2}$ oz. of butter	 0	$1\frac{1}{2}$
Sufficient pastry to line pie-dish	 0	4
A few breadcrumbs (teacupful)	 0	$0\frac{1}{2}$
	-	
	1	5

Top and tail the gooseberries and wash them; put them in a covered jar in the oven until they will pulp. While they are cooking make the pastry and line a pie-dish with it. A pint-and-a-half sized dish will be about right. Rub the gooseberries through a sieve so that none of the seeds or skins go into the pudding. Take a pint of the purée, mix with it the well beaten eggs, the butter and sugar, and a few fresh breadcrumbs. Pour the mixture into the lined dish and bake in a

moderate oven. Can be eaten either hot or cold, with cream.

#### GERMAN TART.

Ollitaria, Trans.		
INGREDIENTS.	s.	d.
1 lb. of fine flour	0	1
· · · · · · · · · · · · · · · · · · ·	0	$1\frac{1}{2}$
1 lb. of butter, a little milk	0	4
1 yolk of egg, 1 whole egg	0	3
Grated lemon peel	0	$0\frac{1}{2}$
1 lb. of fresh fruit	0	4
	1	2

Mix a tablespoonful of the sugar with the flour, grate the rind of a quarter of a lemon, mix it in, and then rub in the butter. Mix into a smooth paste with the yolk of one egg, beaten up with a very little water. Roll the paste out two or three times, then line a good sized sandwich tin with it, work the edges round evenly and cut off neatly. Prick over the bottom with a fork, and put in the fruit as thickly as possible; if stone fruit is used remove the stones, and plums should be used in halves. Cover over with castor sugar; beat up the egg with a little

milk, nutmeg and cinnamon; pour over the fruit. Bake in a moderate oven.

## GENOA CAKE.

INGREDIENTS.	8.	d.
10 oz. of flour	0	11/2
1 tablespoonful of Paisley flour	0	$0\frac{1}{2}$
½ lb. of castor sugar	0	11/2
$\frac{1}{2}$ lb. of fresh butter	0	8
1 lb. of sultanas	0	11/2
3 oz. of blanched almonds	0	2
5 eggs	0	$7\frac{1}{2}$
	1	$10\frac{1}{2}$

Cream the butter and sugar together with a wooden spoon, add the sultanas and half the almonds, chopped finely. Mix the two flours together, freeing them from lumps. Break one egg at a time into the sugar mixture, and with a handful of flour beat it well in. Continue beating till all the eggs and flour are used up. Put the mixture into a good sized tin, well lined with buttered paper. Stick the remainder of the almonds on the top and bake for an hour and a half in a moderate oven.

## HAM CROUTES.

INGREDIENT	s.		s.	d.
8 fried bread croutes			0	11/2
$\frac{1}{2}$ oz. of butter			0	$0\frac{1}{2}$
2 eggs, pepper		17.45	0	3
6 oz. of cooked ham	•		0	6
Chopped parsley, 1 shallot			0	1
½ gill of cream			0	$1\frac{1}{2}$
			1	11

Take some slices of stale bread, stamp out with a round pastry cutter as many pieces as are wanted; fry them in hot fat a golden brown. Put the butter in a small saucepan, add the finely chopped shallot and chopped ham, stir over the fire till quite hot, then add the yolks of the eggs and the cream; season with pepper and stir till it thickens. Put about a tablespoonful of the mixture onto each croute, sprinkle over with parsley. Dish up and send to table very hot, garnished with fried parsley.

#### HOLLANDAISE SAUCE.

INGREDIENTS.	8.	d.
1 shallot, 1 bayleaf, 6 peppercorns	0	1
2 tablespoonsful of French vinegar	0	1
1 gill of white sauce	0	2

HOLLANDAISE SAUCE	-conti	nued.	8.	d.
2 yolks of eggs				
2 oz. of fresh butter			0	2
Seasoning to taste			0	$0\frac{1}{2}$
			0	01

 $0 9\frac{1}{2}$ 

Peel and chop the shallot finely, put it in a saucepan with the bayleaf and crushed peppercorns. Pour over them the vinegar to extract the flavour; remove the bayleaf and add the sauce. When boiling add the yolks of the eggs, and whisk over boiling water to prevent its boiling again. Whisk in the butter and seasoning to taste; pass through a pointed strainer. Heat it again, and serve with boiled turbot or other boiled fish.

## HORSERADISH SAUCE.

INGREDIENTS.	8.	d.
1 good sized stick of horseradish	0	2
2 yolks of eggs	 0	3
½ gill of cream	 0	3
2 tablespoonsful of vinegar	0	$0\frac{1}{2}$
	0	81

Mix the yolks of the eggs and cream together, add the vinegar (a few drops at a time), mixing well all the while. Grate the

horseradish finely, pour the cream mixture over it. Stir well together and serve with cold roast beef.

# HADDOCK SOUFFLÉ.

HADDOOK BOOTTLE	4.		1
INGREDIENTS.		8.	d.
1 small dried haddock		0	6
2 oz. of butter, 1 pint of milk		0	4
3 eggs, pepper		0	5
2½ oz. cornflour		0	1
		1	4

Boil the haddock, remove bones and skin, pound, and rub through a wire sieve. Melt the butter in a saucepan, work in the cornflour and mix till quite smooth. Make the milk nearly boiling, add it gradually to the mixture, stir over the fire till it boils and thickens. Remove it from the fire and allow it to get cool. Beat into it the yolks of the eggs, the haddock, and a little pepper. Beat the whites of the eggs to a stiff froth, and stir lightly in. Pour the mixture into a buttered soufflé tin and bake in a moderate oven about three quarters of an hour. Serve very hot and quickly, before it falls. Pin a d'oyley round the tin.

# HONEY CAKE.

	THE RESERVE TO SERVE			
INGREDIENT	rs.		8.	d.
2 oz. of flour, ½ oz. of Paisley flour			0	1
2 oz. of cornflour			0	1
4 oz. of castor sugar	2000		0	1
2 oz. of chopped almonds	100		0	2
2 tablespoonsful of honey			0	11
4 eggs		••	0	6
			1	$0\frac{1}{2}$

Separate the eggs, put the yolks into a basin with the sugar, stir till it is a thick cream. Whip the whites to a stiff froth, mix the three flours. Add the flour, and whites alternately to the yolks, stirring lightly. Pour into a shallow cake tin lined with buttered paper, bake in a moderate oven, about fifty minutes. Cool on a wire tray. When cold, cut through the middle, mix the almonds and honey, and spread, replace the top of the cake, and, if liked, ice with chocolate or coffee icing.

### ICINGS.

# ROYAL ICING.

INGREDIENTS.  1 lb. of sieved icing sugar		s. 0	d. 4
2 whites of eggs	••	0	$\begin{array}{c} 3 \\ 0\frac{1}{2} \end{array}$
		0	$7\frac{1}{2}$

Put the sugar in a basin, add the whisked whites and strained lemon juice; stir till perfectly smooth.

# FRENCH ICING.

INGREDIENTS.  1/2 lb. of sieved icing sugar			d. 2
2 tablespoonsful of water A few drops essence of vanilla	••	0	$0\frac{1}{2}$
		0	$2\frac{1}{2}$

Put the sugar into a basin, add a few drops of vanilla, and then the water boiling; add it gradually, do not use all if the sugar is becoming too thin. Stir till smooth, when it is ready for use.

# VIENNA ICING.

INGREDIENTS.	8.	d.
4 oz. of fresh butter	 0	4
10 oz. of sieved icing sugar	 0	3
1 wine-glass of brandy, or	 0	3
Water flavoured with vanilla	 0	1
	0	11

Work the butter to a cream, add the icing sugar and brandy; work till smooth with a wooden spoon, and until it is so stiff that it will hang on the spoon. This icing is intended for decorating cakes after the flat icing is cold, and should be forced through a foreing pump.

# ORANGE ICING.

INGREDIENTS.	8.	d.
$\frac{1}{2}$ lb. of sieved icing sugar	 0	2
2 tablespoonsful of orange juice	0	1
A little orange colouring	 0	$0\frac{1}{2}$
	0	$3\frac{1}{2}$

Bring the orange juice to boiling heat and mix as for French icing.

# COFFEE ICING.

INGREDIENTS.		8.	d.
½ lb. of sieved icing sugar		0	2
1 tablespoonful of water 1 tablespoonful of coffee essence	•	0	2
		0	4

Mix well together, warm slightly; it will then be ready to pour over the cake.

# CHOCOLATE ICING.

INGREDIE	NTS.		8.	d.
½ lb. of sieved icing sugar	7		0	2
3 oz. of cocoa	•••	•••	0	$7\frac{1}{2}$
Vanilla flavouring		•	0	1
			0	$10\frac{1}{2}$

Boil the cocoa and water together till thick, then stir in the sugar and flavouring. Work till smooth, when it is ready for use.

### ICES.

# PINEAPPLE WATER ICE.

	NGREDIE	NTS.	8.	d.
1 ripe pineapple			 2	0
1 lemon			0	1
Castor sugar			 0	1
			2	2

Peel and shred the pineapple, mash to a pulp, then squeeze the juice through muslin; add the strained juice of the lemon. Add water in the proportion of one third of water to two thirds of fruit juice. Sweeten and freeze.

# STRAWBERRY WATER ICE.

INGREDIENTS.	8.	d.
1½ lb. of fresh strawberries	0	6
The juice of 3 lemons and 3 oranges	0	4
A little water to make the juice ½ pint		
½ lb. loaf sugar to make ½ pint syrup	0	11/2
A little grated lemon rind		

 $0 11\frac{1}{2}$ 

Rub the strawberries through a sieve; mix with the other ingredients, rub through a sieve, and freeze.

# ICE PUDDING.

INGREDIENTS.	8.	d.
1 pint of milk	0	2
pint of thick cream	1	0
4 eggs	0	6
2 oz. of castor sugar	0	01
½ liqueur-glass of brandy	0	3
I liqueur-glass of maraschino	0	3
2 oz. each candied cherries, pineapple,		
apricot and angelica	0	6
	The same	

 $28\frac{1}{2}$ 

Make a custard with the milk and eggs, stir it in a double saucepan till it thickens. Add the sugar, beat the custard, and mix in the brandy and maraschino. Set on ice, and when nearly cold, mix in the chopped candied fruits, which have been soaking in a little brandy. Whip the cream to a stiff froth, and stir it in. Put in an ice mould, and freeze. Do not unmould till required.

# VANILLA ICE CREAM.

INGREDIENTS.  1 pint of cream, essence vanilla		8.	d.
4 eggs; sweeten to taste		ō	7
		0	

Make a thick custard with the cream and eggs, make fairly sweet as the freezing takes off the sweetness. Flavour well with vanilla and freeze. Serve in ice glasses.

# STRAWBERRY ICE CREAM.

INGI	REDIE	INTS.	8.	d.
Fresh strawberries		1,25	0	6
2 oz. of white sugar			0	01
3 gills of rich cream	2.0		 0	9
A little cochineal	1		 0	$0\frac{1}{2}$
			To a tr	
			1	1

Rub the strawberries through a sieve, to make one gill of juice; add the sugar. Whip the cream, but not too stiffly, mix with it the sweetened fruit juice, and freeze. Serve in ice glasses.

# JUGGED STEAK.

INGREDIENTS.	8.	d.
1½ lbs. rump steak	1	6
I small carrot and turnip	0	$0\frac{1}{2}$
2 small onions	0	$0\frac{1}{2}$
2 sticks of celery	0	3
A small bunch of parsley and herbs	0	$0\frac{1}{2}$
3 cloves and a strip of lemon peel	0	01/2

JUGGED STEAK—contin	ued.	8.	d.
pint of stock or water		0	2
1 oz. butter, 1 glass port		0	3
A little flour, pepper and salt		0	$0\frac{1}{2}$
		9	41

Cut the steak into pieces about three inch square, flour them, and fry them brown on both sides in the butter. Slice up the vegetables, lay part of them in the bottom of a casserole, put the meat on them, cover with the rest of the vegetables; tie the herbs, cloves and lemon rind in a piece of muslin, and lay them on the top. Pour in the stock and season with pepper and salt. Put on the lid, and place it in a slow oven; let it remain for about three hours. Remove the lid, skim and take out the herbs, add more seasoning if required, and the wine. Serve very hot.

### JUNKET.

INGREDIE	ENTS.	8.	d.
l pint of new milk		0	2
A little sugar		 0	$0\frac{1}{2}$
l rennet tablet		 0	1
2 pennyworth of cream		0	2
A little nutmeg	23.54	 0	$0\frac{1}{2}$
	CONTRACTOR SERVICE	0	0

Warm the milk to blood heat, add a little sugar. Dissolve the tablet in a teaspoonful of cold water, stir it into the milk, put into the dish in which it is to be served, and set in a cool place. It should set in an hour or two, and should be eaten the same day. Grate a little nutmeg over the top, whip up the cream, and put it in little heaps on the junket.

# KIDNEYS ON TOAST.

INGREDIENTS.	. 8.	d.
2 sheep's kidneys	0	5
3 oz. of butter	0	3
1 egg, pepper, salt, 5 drops vinegar.	0	2
Toast	0	$0\frac{1}{2}$

 $0\ 10\frac{1}{2}$ 

Wash the kidneys, dry them, cut out the fat, and chop them into small pieces. Put one ounce of the butter into a frying pan, when very hot add the chopped kidneys, and toss them about for three or four minutes, till they lose their red colour. Beat up the yolk of an egg, with pepper, salt, and the vinegar; add this to the kidneys, stir well, and serve on hot buttered toast. Garnish, and send to table very hot.

# KIDNEYS DEVILLED.

INGREDIENTS.  4 sheep's kidneys, butter		d. 0
Pepper, salt, cayenne, parsley	$\frac{0}{1}$	$\frac{1}{1}$

Skin and parboil the kidneys, split them in half, without separating them. Dip them in liquefied butter, sprinkle with pepper, salt and cayenne. Grill them over a clear fire. Place each kidney on a piece of hot buttered toast. Put a small piece of butter on each, into which has been worked a little pepper, cayenne, salt and chopped parsley. Garnish, and serve very hot for breakfast.

### KEDGEREE.

INGREDIENTS.	s.	d.
1 breakfastcupful boiled Patna rice	0	2
1 breakfastcupful cold white fish	0	3
2 anchovies, 3 chillies	0	2
Parsley, pepper and salt	0	1
0 0 0	0	5

Put the rice into a deep dish, add the fish, freed from bones, &c.; chop finely the

anchovies, chillies, and parsley; add them, with pepper and salt to taste. Mix and break over all two lightly boiled eggs. Melt the butter in a saucepan, stir in the mixture till thoroughly hot. Serve at once.

# LOBSTER CUTLETS.

INGREDIENT	rs.	8.	d.
1 lobster		2	0
1 pint of cream, 1 pint mil	k	 0	61
2 oz. of flour, 2 oz. of butte	er	0	$2\frac{1}{2}$
Pepper, salt and cayenne		0	01
½ teaspoonful lemon juice		0	01
1 egg, bread-crumbs		 0	2
		3	0

Melt the butter in a saucepan, stir in the flour till smooth. Add the milk and cream, bring to the boil, and remove from the fire. Pick out the lobster from the shell, mince it, season, and add the lemon juice. Mix thoroughly with the sauce; spread the mixture on a dish to cool. When firm enough, make into cutlets; brush over with egg, and roll in brown bread-crumbs. Fry in a frying basket to a golden brown. Garnish with fried parsley, and serve hot.

# LOBSTER MAYONNAISE.

INGREDIENTS.	8.	d.
1 lobster	2	0
pint of cream	1	0
pint of milk	0	1
4 yolks of eggs, 1 oz. butter	0	6
A little flour, pepper and salt	0	1
A few drops of lemon juice	0	01
A few drops of anchovy essence	0	01/2
A nice lettuce	0	1
1 doz. shelled prawns	0	3
	4	1

Melt the butter in an enamel saucepan, add sufficient flour to thicken slightly, put in the cream and milk; add the beaten yolks of the eggs, and allow the sauce to get thoroughly hot, but not to boil. Remove from the fire, put in a few drops of lemon juice and anchovy. Add pepper and salt, and if liked it may be coloured pink with cochineal. Stir well over boiling water till it is as thick as cream. When cold, add the meat of the lobster minced. Arrange on a bed of crisp lettuce, in a round dish. Garnish with shelled prawns and small lettuce leaves. This makes a good supper dish.

# LAMB CUTLETS.

INGREDIENTS.	8.	d.
$1\frac{1}{2}$ lbs. lamb cutlets	1	6
1 pint of mashed potatoes	0	2
½ pint of cooked green peas	0	2
2 or 3 tomatoes, a little butter	0	3
A little milk, pepper and salt	0	1
2 eggs, some brown breadcrumbs	0	3
	2	5

Trim the cutlets neatly, brush them with beaten egg, and cover with breadcrumbs, which are seasoned with pepper and salt. Fry them a delicate brown in hot frying fat. Have ready the potatoes, mashed with a little hot milk, butter, and the yolk of an egg. Have the peas nicely boiled. The tomatoes, cut in as many slices as there are cutlets, put them in the oven or a frying pan, with a little butter, just to cook a little tender, but not to spoil the shape. Heap the potatoes neatly in the centre of an entrée dish, arrange the cutlets round, with a slice of tomato on each, and then make a ring of the green peas outside the cutlets. Serve very hot.

### LEMON CHEESECAKES.

INGREDIEN	TS.	s.	d.
6 eggs		0	9
1 lb. of castor sugar		0	3
1 lb. of fresh butter		0	4
2 large or 3 small lemons		0	2
Some good puff pastry		0	6
		9	0

Put the butter, sugar, and grated rind and strained juice of the lemons into a double saucepan. Let them dissolve slowly. Whisk the yolks of six and whites of two eggs, and add them slowly, stirring all the while. Stir over a slow heat till it thickens, then remove. Cut the pastry out with a round cutter, scolloped at the edge, and with a smaller plain cutter cut half through the pastry in the centre. Bake in a quick oven, and when done remove the centre where it is cut and fill the hole with the curd. The curd can be made in larger quantities and tied down in jars for future use. It will keep for months.

### LONDON PUDDING.

LOZIZOTI TEDDITIG.		
INGREDIENTS.	8.	d.
½ lb. of breadcrumbs	0	2
½ lb. of finely chopped suet	0	4
	0	11/2

3 good	tablespoonsful of marmal		
1 glass	of brandy, raisins 2 tablespoonsful of flour	0	4
- 88-7		1	-

Butter a mould with fresh butter, line thickly with stoned raisins. Mix the flour with the breadcrumbs, then the suet and brown sugar, put in the marmalade, and mix thoroughly. Beat the eggs and beat into the other ingredients, lastly adding the brandy. Pour into the prepared mould and boil for three hours, or steam for four.

The following sauce should be served with it:— $\frac{1}{2}$  pint of cream, 2oz. castor sugar, grated rind and juice of one lemon. Whip the cream, add the sugar and grated lemon; stir in the lemon juice. Make hot, but do not cook. Serve with or over the pudding.

### LEMON CREAM.

INGREDIENTS.	s.	d.
1 pint of cream	2	0
2 lemons, ½ gill orange flower water	0	$2\frac{1}{2}$
1 lb. of castor sugar	0	1
4 eggs	0	6

Rub two or three lumps of loaf sugar on one of the lemons till they are soaked with it, add them to the cream and put into a double saucepan; keep stirring one way till it gets warm. Take the pulp and juice of the two lemons, add the sugar, the orange flower water, and the well beaten whites and two yolks of the eggs. Mix, and stir into the cream, on the side of the fire, till it thickens. Remove from the fire and strain through muslin into a jug, and when cold, put it in custard glasses.

### LEMON CAKE.

INGREDIENT 1 lb. of flour, 1 tablespoonfu		slev	s.	d.
flour			0	1
1 lb. of castor sugar			0	1
1 lemon			0	1
2 large eggs			0	3
3 tablespoonsful lemon curd			0	2
	AL VIII		0	2

Whip the egg till thick like batter, add the sugar, grated lemon rind, and the juice of half of it. Mix the two flours, and beat in gradually. Pour into a flat cake tin lined with buttered paper, and bake in a moderate

oven for about half an hour. When cold, split through the middle with a sharp knife, spread with lemon curd (the same as for lemon cheesecake). Put together again, and cover with royal icing; spread smooth with a knife dipped in boiling water. It can be ornamented with Vienna icing by means of a forcing pump or bag and metal forcing pipe.

### LEMON TEA BISCUITS.

INGREDIEN	TS.		8.	d.
1 lb. of flour			0	1
½ lb. of butter			0	4
1 lb. of castor sugar			0	1
l lemon		Y	0	1
1 doz. blanched almonds			0	1
2 eggs			0	3
			N.	

0 11

Rub the butter thoroughly into the flour, add the sugar, grated lemon rind, and juice of half a one. Whisk up the eggs and beat them in. Beat together for a few minutes. Roll out thin on a floured board. Cut out in rounds with a cutter. Put a few chopped almonds on the top of each biscuit, and bake in a moderate oven till done. Do not let them get too brown.

### MACARONI CHEESE.

INGREDIENTS.	s.	d.
2 oz. Naples Macaroni	0	$0\frac{1}{2}$
pint of milk	0	1
2 oz. of grated cheese	0	2
2 oz. of butter	0	2
Pepper, salt, and cayenne	0	$0\frac{1}{2}$
A little flour and browned bread-		
crumbs	0	1
		DE SE
	0	7

Put the macaroni into a saucepan in pieces about four inches long, about half fill the pan with cold water, and add one-third of the milk; bring to the boil and boil till tender. Put the rest of the milk in a small saucepan, when it boils pour in some smooth thickening made of flour and water, stir all the time till it is a very thick smooth sauce; put in one ounce of butter, nearly all the grated cheese, and season with pepper, salt, and cayenne. Strain the macaroni, put it on a well buttered flat dish, pour over it the cheese sauce, sprinkle with the breadcrumbs, remainder of the grated cheese, pepper and salt. Put the butter in small pieces on the top, and bake in a sharp oven till very brown-about twenty minutes.

# MACARONI CROQUETTES.

INGREDIENTS.	8.	d.
1 lb. of Naples macaroni	0	1
3 oz. of cooked ham	0	4
1 gill good white sauce	0	2
2 oz. of grated cheese	0	2
Pepper, salt, and breadcrumbs	0	1
2 eggs	0	3
	1950	

1 1

Boil the macaroni till tender, drain on a sieve. Chop the ham, cut the macaroni in small pieces and mix them together. Make the sauce hot, add the cheese, and yolks of the eggs beaten with a little drop of milk. Mix with the macaroni, season to taste, and stir over the fire for a few minutes. Turn on to a dish to cool. Make the mixture into small rolls, brush over with white of egg, roll in breadcrumbs, and fry in deep fat. Serve very hot, garnished with fried parsley.

# MUSHROOM SAVOURY.

INGREDIEN'	TS.	8.	d.
½ lb. of mushrooms		0	4
2 oz. of butter		0	2
Cayenne and salt to taste		0	1
A little ham		0	2
2 eggs		0	3

MUSHROOM SAVOU	RY—continued.	s.	d.
2 oz. of grated cheese		0	2
A little parsley		0	01/2
Rounds of fried bread		0	$0\frac{1}{2}$
		1	1000
		1	3

Peel the mushrooms, remove the stalks, wash them, and chop finely. Put in a saucepan with an ounce of butter, cayenne and salt and cook for twelve or fifteen minutes. Add the finely chopped ham and beaten yolks of eggs. Stir over the fire till it thickens, not boils. Spread the mixture on fried bread, and keep hot. Work up one ounce of butter with the grated cheese, a little parsley scalded, dried, and chopped fine. Work well together, and force it through a rose pipe in the centre of each. Serve hot, garnished with parsley.

### MINCED MEAT.

INGREDIENT	rs.		8.	d.
Any kind of cold meat		300	0	6
½ pint of milk			0	1
A little flour and butter	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1		0	1
Pepper, salt, nutmeg			0	01
Dash of herbs chopped fin	e			01

Make a thick sauce of the milk, flour, and butter. Mince about half a pound of cold meat with the machine. Sprinkle over it the seasoning, and stir it into the sauce. Let it come to the boil, then move to side and keep hot. Make a wall of nicely mashed potatoes on a small hot dish, pour in the mince. Stick some small sippets of toast round, just inside the potatoes, and serve hot for luncheon.

# MALVERN PUDDING.

INGREDIENTS.		d.
1 lb. of fresh fruit	0	4
½ lb. of loaf sugar	0	1
Some slices of spongy bread	0	1
	0	6

Pick over and wash the fruit; if stone fruit, remove them. Put in a stew jar, with the sugar, and water just to cover. Boil until quite cooked. Meanwhile cut the bread about a quarter of an inch thick, remove the crust, and line a medium sized pudding basin with it, fitting the pieces in so that there are no holes. Pour in the boiling fruit, put a layer of bread on the top, stand

the basin in a soup plate, fit a small plate on the top and press down; the juice that runs out to be poured round the pudding when served. Put a weight on the top (a flat iron does) and set aside till the next day. Turn out and serve with thick custaid or cream. Red fruit looks best for this pudding.

# MATRIMONY PUDDING.

INGREDIENTS.			s.	d.	
3 sponge cakes Some apricot jam 1 pint of milk, a li 5 eggs, essence of v Ratafia biscuits		 ir 		0 0 0 0 0	$egin{array}{c} 3 \\ 1 rac{1}{2} \\ 2 rac{1}{2} \\ 7 rac{1}{2} \\ 2 \end{array}$
				1	$\frac{1}{4\frac{1}{2}}$

Slice the sponge cakes, and put them at the bottom of a pie-dish; spread with jam. Beat up the eggs, mix with the milk, sweeten and flavour. Pour this custard over the sponge cakes, float the biscuits on the top, and bake in a moderate oven. May be eaten either hot or cold.

# MARLBOROUGH PUDDING.

INGREDIENTS.		8.	d.
3 sponge cakes		0	3
6 macaroons		0	11
12 ratafias		0	1
1 gill of white wine		0	3
1 small tin of peaches or apricots		0	8
1½ tablespoonsful of castor sugar	1	0	01
½ pint of cream		0	6
		1	11

Cut the sponge cakes through, lay them at the bottom of a glass dish, then the macaroons and ratafias, and soak thoroughly with the wine. Put the syrup from the tin of fruit in a saucepan, boil it, for a few minutes with the sugar; let it get nearly cold, then pour over the other ingredients. Place the fruit on the top, and cover with whipped cream slightly sweetened.

# MADEIRA CAKE.

8.	d.
 0	1
 0	$0\frac{1}{2}$
 0	$0\frac{1}{2}$
0	2
 0	$3\frac{1}{2}$
0	71
	0

Prepare the cake tin first; line it well with buttered paper, deeper than the tin. Put the butter and sugar into a large basin, beat with a wooden spoon to a cream. Add the eggs, one at a time, beating all the while Mix the two flours, and rub out the lumps; gradually beat them into the butter and egg mixture, adding a little milk to make it so that it will just pour. Put in the tin, and bake in a moderate oven for about three-quarters of an hour. The same mixture may be used for finger cakes, baked in a shallow baking tin, and cut up when cold. Ice with French icing.

# NEW PANCAKES.

INGREDIENTS.	8.	d.
$\frac{3}{4}$ pint of cream	1	6
3½ tablespoonsful of flour	0	$0\frac{1}{2}$
5 eggs, a pinch of salt	0	8
Sugar and ground cinnamon	0	$0\frac{1}{2}$
	-	
	2	3

Put the flour in a basin, with the pinch of salt; add one by one the yolks of the eggs, beating each in well with a wooden spoon.

Add the cream slowly, stirring all the time; lastly, add the well-whisked whites of three of the eggs. Fry them in butter, in the usual way; sprinkle with sugar and cinnamon mixed. Roll up, and serve very hot, with lemon and sugar.

# NOYEAU CREAM.

INGREDIENTS	3.		8.	d.
1 tin of Swiss milk			0	51
1 pint of fresh milk			0	2
1 oz. of leaf gelatine			0	2
½ pint of sherry	1 AND		0	9
Juice and peel of two lemons			0	2
1 wineglass of noyeau .		*	0	3
			1	113

Mix the Swiss milk and new milk together till it looks thick like cream. Soak the gelatine in the sherry, with the thin rind and strained juice of the lemons, for half an hour. Warm gently till the gelatine is dissolved. Let it cool, then mix gently into the milk. Add the noyeau gradually, stirring all the time. Pour into a mould which has been soaked in cold water. Leave until the next day.

### NUT CREAM.

INC	REDIE	NTS.	s.	d.
1 pint of cream			2	0
1 oz. castor sugar			0	$0\frac{1}{2}$
2 teaspoonsful of m	arasch	ino	0	2
2 oz. of nuts	P-10		0	4
			2	$\frac{6\frac{1}{2}}{}$

Take as many different sorts of nuts as possible, pistachio, almonds, walnuts, chestnuts, &c., blanch them, and chop very fine; or, better still, pass through a nut-mincing machine. Whip the cream as stiff as possible with the sugar; gradually add the maraschino, drop by drop, and lastly the nuts; and mix well. This cream is best frozen, but may be served in glasses, or used to decorate other sweet dishes.

# OYSTER BASKETS

INGREDIENTS.	s.	d.
6 smooth red tomatoes	 0	7
6 oysters (tinned)	0	6
l anchovy	0	1
1 tablespoonful of white sauce	0	01
A few drops of lemon juice	0	01
A dust of cayenne and salt	0	$0\frac{1}{2}$
12 small rounds of buttered toast	 0	$1\frac{1}{2}$
	1	5

Cut the tomatoes neatly in halves, scoop out the middles, and drain free from juice. Chop the oysters up, and with a little of their liquor add them to the white sauce, which has been saved from the day before, or freshly made. Season, add a little lemon juice, and fill the tomatoes with the mixture. Having washed the anchovy, and soaked it in a little milk, cut it up small, and lay it on the top of the mixture. Use parsley stalks to form handles. Bake about five minutes. Serve on buttered toast, very hot, as a savoury.

# OYSTER TOAST.

	REDIE	NTS.	8.	d.
6 oysters	1000		1	0
1 oz. of butter			0	1
2 eggs			0	3
Pepper, salt and cay	renne		0	$0\frac{1}{2}$
6 rounds of hot butt		toast	 0	2
Chopped parsley			0	$10\frac{1}{2}$
			7	
			1	7

Beard and chop the oysters, put them in a small saucepan with the liquor out of the shells, the butter, yolks of eggs, and seasoning to taste. Stir over the fire till it becomes thick, but do not allow it to boil. Spread it on rounds of hot buttered toast, sprinkle a little finely-chopped parsley over each. Garnish with parsley, and serve very hot.

# OLIVE SALAD.

INGREDIENTS.	S.	d.
1 egg, 1 wineglass of sour cream	 0	21/2
2 slices of onion, 1 bayleaf, 1 clove	0	1
1 oz. chopped celery	 0	1
4 tablespoonsful of vinegar	 0	$0\frac{1}{2}$
A few peppercorns	 0	$0\frac{1}{2}$
1 nice lettuce, watercress	 0	2
Beetroot, chervil, chicory	 0	2
Mustard and cress	 0	1
A few olives, 1 or 2 anchovies	 0	6

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Beat the egg to a froth, add to it the cream, stir in a small saucepan over the fire till it thickens. Put the vinegar into another small saucepan, together with the onion, bayleaf, clove, celery, and peppercorns. Boil for a few minutes, and strain into the egg sauce, stirring till quite cold. Make a salad of the lettuce, &c.; pour the sauce over it, and place round it stoned olives, filled with flaked and seasoned anchovies.

## ORTOLANS FRIED.

INGREDIENTS.		8.	d.	
6 ortolans			3	0
2 eggs, breadcrumbs		1	0	31
1 lemon, a little port wine			0	2
Fried breadcrumbs, mushro			0	4

 $9\frac{1}{2}$ 

Truss as for roasting. Brush over with beaten egg, and sprinkle thickly with bread-crumbs. Fry in deep boiling lard. Serve on fried breadcrumbs, mixed with savoury mushroom rubbed fine. The breadcrumbs before being fried should be soaked in lemon juice and port wine.

# OX-TAIL STEWED.

INGREDIE	NTS.		8.	d.
1 large ox-tail			1	0
1½ pints of stock			0	4
A bunch of sweet herbs			.0	1
Pepper, salt and cayenne		1916	0	01/2
A few peppercorns, cloves	and all	spice	0	$0\frac{1}{2}$
A glass of port wine	94		0	2

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Cut an ox-tail, in pieces three or four inches long, wash them, and put in a stewpan with the stock; add the herbs, spices and seasoning. Bring to the boil, and simmer gently on the side of the stove for two and a half or three hours. When quite tender, remove from the fire, and leave until the next day. Before making hot the next day, carefully remove all the fat that has come to the top. Make thoroughly hot, thicken the gravy, and add the wine. Do not let it boil after the wine is added.

### ORANGE PUDDING.

		SHARE THE RESIDENCE	SECRETA		
INGE	REDIEN	TS.		S.	d.
3 oranges				0	2
½ pint of milk				0	1
2 eggs				0	3
1 oz. of cornflour				0	11/2
2 oz. of castor sugar				0	$0\frac{1}{2}$
				-	0

Cut the peel off the oranges as thinly as possibly, boil it in the milk. Mix the cornflour with two teaspoonsful of sugar, and make into a thick paste with a little drop of cold milk. Beat up the yolks of the eggs, and add them to the cornflour. Strain the boiling milk, and stir it into the cornflour and eggs. Pour all into the saucepan, and stir over the fire till it thickens. Remove all the thick white skin from the oranges, cut

them in slices, take out the pips, and lay them at the bottom of a pie-dish; sift over with sugar, and pour in the custard. Let it stand till it gets cold and sets. Whisk up the whites of the eggs, with a pinch of sugar and squeeze of lemon juice, to a stiff froth; pile it on the top of the custard, and set in the oven to brown a little.

# ORANGE MOULD.

INGREDIENTS.	8.	d.
1 pint orange juice; juice of half		
lemon	0	3
½ pint milk, 3 eggs	0	5
$2$ oz. of sugar, $\frac{1}{2}$ oz. of gelatine	0	11/2
	0	91

Mix the milk slowly with the orange and lemon juice, add the sugar, and put on in a saucepan to get hot. Beat up the yolks of the eggs, and when the milk, etc., is nearly boiling, pour it to them, stirring all the time. Return it to the saucepan and stir till it thickens, then turn it into a basin to cool. Dissolve the gelatine in a little drop of milk, whisk the whites of the eggs to a stiff froth, and when the custard is very nearly cold stir in the egg and gelatine. Pour into a mould which has been soaked in cold water, and serve the next day.

# ORANGE CAKE.

INGREDIEN	TS.	8.	d.
6 oz. of castor sugar		0	11/2
4 oz. of fresh butter	1.0	0	4
4 oz. of flour		0	1
3 eggs, 1 orange		0	5
		THE REAL PROPERTY.	BOWL

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Cream the butter and sugar, beat in the yolks of the eggs one by one; beat for a quarter of an hour. Stir in the flour gradually, add the grated rind and the juice of the orange. Whisk the whites of the eggs to a stiff froth and stir them in lightly. Have the tin ready, lined with buttered paper, and bake in a moderate oven for one hour. When cold, ice it with orange icing, and before the icing is quite set lay round the edge some orange sections crystalized.

# ORANGE AND STRAWBERRY SORBET.

INGREDIENTS.	s.	d.
4 oranges, 1 lb. of strawberries	0	
½ lb. of loaf sugar	0	11/2
1 gill of water		
½ wineglass of maraschino	 0	2
		101

Make a clear syrup of the water and sugar, add the strained juice of the oranges and the maraschino; mix well, and place in the ice machine to freeze. Have ready half a pound of ripe strawberries, place them on the ice to get cold; about half fill some tall jelly glasses with them, and cover with the orange sorbet. Put two or three strawberries on the top of each, and serve with orange wafers.

# PRAWN OMELET.

INGREDIENTS.		s.	d.
3 eggs		0	$4\frac{1}{2}$
1 doz. prawns		0	4
2 oz. of butter; pinch of salt		0	2
Parsley, pepper, cayenne	***	0	1

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Shell and prepare the prawns, chop six of them, the other six leave whole, put them to soak in a little warm butter, seasoned with pepper, leave them on the side of the stove till wanted so that they may not get cold. Beat up the eggs well, mix in the chopped prawns, a very little salt, the minced parsley, pepper and cayenne to taste. Put a good sized piece of butter in the omelet pan, and when it is hot but not brown pour in the mixture.

Stir with a flat spoon until it begins to set, then remove the spoon. Shake the pan so that it does not stick. When sufficiently cooked run the point of a knife round the edges and fold over with an egg slice, laying the whole prawns between the folds. Give one more fold and place on a very hot dish. It should be a golden brown, and must be served at once very hot, and garnished with parsley or small water cress.

# PIGEON PIE.

	The state of the s			
INGREDIEN	TS.		s.	d.
4 pigeons		•	2	8
4 oz. of butter		 100	0	4
3 hard boiled eggs			0	41
6 oz. of breadcrumbs			0	2
Parsley, pepper, salt, etc.			0	1
1 fresh raw egg			0	11
Some good pastry			0	8
			HOR	
			4	5

Make the pastry and line a deep pie-mould with it thinly. Take the pigeons, which should have been sent in ready cleaned, wash them and wipe dry, divide them through the middle and lay them in layers in the mould, dusting them with pepper and salt, and filling in with a forcement made of breadcrumbs

yolks of hard-boiled eggs, a little butter, and seasoning to taste. Cut up a quarter of a pound of butter in small pieces, and a little of the white of the boiled eggs; place them on the top, and cover with pastry. Make a hole in the middle, pour in some stock, and stick three of the feet, scalded, in the hole. Ornament the top with designs cut out in pastry, and stick on. Brush over with beaten egg, and bake in a good oven, about two hours and a half. When cold, turn out of the mould, and send to table with a frill round it.

# PARTRIDGE SOUFFLE.

INGREDIENTS.	8.	d.
1 cold roast partridge	2	0
1 oz. breadcrumbs, ½ oz. of butter	0	1
2 eggs, seasoning to taste		31
1 tablespoonful of cream	 0	1

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Cut the meat off the partridge, pound till smooth, rub through a sieve. Mix with it all the other ingredients, except the whites of the eggs; whip those to a stiff froth, and stir in just before putting in the oven. Pour into a buttered mould and bake in a moderate oven twenty-five minutes. Serve with gravy

made from the bones of the partridge, or good stock.

# PASTRY RISSOLES.

INGREDIENTS.	s.	d.
Some light pastry	0	4
A smal quantity of cold meat	0	2
Seasoning to taste	0	01
1 tablespoonful white sauce	0	$0\frac{1}{2}$
1 egg, breadcrumbs	0	2
	0	9

Make the pastry, roll out rather thin, and cut into pieces four inches square. Mince the mea, season and mix with the white sauce; rell into sausages with floured hands. Wrap each sausage in a piece of pastry, and fasten the edges well together. Brush over with beaen egg, and roll in breadcrumbs. Fry in dep fat, and serve hot or cold.

### PEACH D'ARTOIS

THE PROPERTY OF THE PROPERTY O			
INGREDIE	NTS.	s.	d.
Some goodpuff pastry		0	8
1 egg		0	13
1 small tinif peaches		1	0
A little sugr and marasch	nino	0	2
A few blanged almonds		0	1
1 gill of crem		0	6
		2	$6\frac{1}{2}$

Make the pastry and cut into pieces about four inches square. Cut a smaller square in the middle, not right through, leaving a nargin of about three-quarters of an inch. Frush over with beaten egg; bake in a quick oven. When baked, remove the centres, as far down as they are cut, and fill up the hole with chopped peaches, a very little sugar, peach syrup, and maraschino. Then spread over this a little whipped cream, and half a peach, cut side down, with a blanched almond inside. Put some whipped cream in the forcing pump, and force out a design on the top of each.

# PANCAKES.

INGREDIENTS.		8.	d.
½ pint cream, 4 eggs	200	1	0
½ pint new milk		0	01
4 tablespoonsful fine flour		0	$0\frac{1}{5}$
3 oz. of fresh butter melted	-1	0	3
A grate of nutmeg, pinch of salt		0	01
0, 1			
	12	1	41

Make a thin, smooth batter of he above ingredients, using a little more millif it is too thick. Put a piece of butter or lad, the size of a filbert, in a small frying pa, make it run all over, by tilting the pa; pour in

about half a cupful of the batter. Tilt the pan quickly, so that it runs all over evenly, when the batter is set run a knife round the pancake and turn it over; about a minute will finish it. Roll up, and cook another pancake in the same way, using fresh butter or lard for each. The cooked ones must be kept very hot until all are finished. Serve on a d'oyley, garnished with lemon. Lemon and castor sugar should be served with them.

### POTATO CHEESE CAKE.

INGREDIENTS.	s. d.
1 lb. of well-mashed potatoes	 0 11
1 lb. of butter	0 4
1/4 lb. of sugar	 0 1
1 lb. of currants, a little peel	0 2
4 eggs, pastry	 0 10
	$\frac{-}{1}$ $\frac{61}{2}$

Line some patty-pans with good pastry. Work the above ingredients well together, adding the well-beaten eggs last. Fill the patty-pans, and bake in a good oven. To be eaten hot or cold.

## PASTRY (PUFF).

INGREDIEN	TS.	8.	d.
1 lb. of butter		0	7
10 oz. of fine dry flour		0	11
1 beaten egg		0	$1\frac{1}{2}$
A squeeze of lemon juice		0	$0\frac{1}{2}$
		0	101

Make a paste of the flour with the beaten egg; work it with the tips of the fingers lightly. Roll out on the board to about a quarter of an inch; wash and press the moisture from the butter, press it flat, and lay in the middle of the pastry; fold the edges of pastry over it; turn over on the board, which must be kept well floured, and roll out to about half an inch thick; repeat three times, always keeping the smooth side of the pastry uppermost when rolling. Put aside for a quarter of an hour. Repeat this process three times, and before it is rolled out for the last time squeeze a few drops of lemon juice on it.

## PASTRY (SHORT)

	11101111 (0110111)		and the	2
	INGREDIENTS.		8.	d.
6	oz. of butter	7	0	$5\frac{1}{2}$
8	oz. of flour		0	1
1	yolk of egg, a little water		.0	11/2
			0	8

Rub the butter into the flour, add a small pinch of salt. Mix to the right stiffness with the beaten egg and a little water. Roll out twice, and use.

PASTRY	GOO	D PLA	(NI)
TINTILL	GO.		***

INGREDIENT		8.	d.
1 lb. of flour		0	2
1 teaspoonful Paisley flour		0	$0\frac{1}{2}$
6 oz. butter	 *39.34.V	0	$5\frac{1}{2}$
3 oz. lard, a pinch of salt		0	$1\frac{1}{2}$
		0	$9\frac{1}{2}$

Mix the two flours in a large basin, add the salt. Put the butter and lard into the flour, and with a knife cut it into pieces about the size of a large walnut. Make into a paste, fairly stiff, with cold water, adding a little at a time, and stirring well with the knife. Turn out on a well floured board and roll out three or four times, keeping it well floured.

#### PLUM CAKES.

INGREDIENTS.	8.	d.
½ lb. of flour, 1 teaspoonful Paisley	•	
flour	U	1
3 oz. of castor sugar	0	$0\frac{1}{2}$

PLUM CAKES—co	ntinue	d.	8.	d.
3 oz. of butter		1	0	3
3 oz. currants and sultanas	(mixed	1)	0	11
1 whole egg and 1 yolk			.0	3
			0	9

Cream the butter and sugar together, beat the eggs well, and add them by degrees, beating all the time, put in the currants, etc., and lastly, the flour, well mixed. This mixture should be stiff. Grease and flour a flat baking tin and drop the paste on in small quantities, allowing sufficient room for spreading. Bake in a very quick oven for a few minutes.

## QUEEN OF PUDDINGS.

		O1 1 C		SO.		
	IN	GREDIE	NTS.		8.	d
1 pint of nev	w mil	k		A 10 4	0	2
2 small cups						1
Sugar to tast					0	1
1 lemon					0	1
3 eggs; jam						6
					0	11

Heat the milk and pour it hot over the breadcrumbs, let it stand for about twenty minutes. Add the grated rind of the lemon,

and sugar to taste. Beat up the yolks of two of the eggs, and mix well into the milk, etc. Pour into a well-buttered pie-dish, and bake in a moderate oven, until the custard is set. Take out of the oven and allow it to to cool a little. Spread with jam, beat the whites of three eggs to a stiff froth, with a pinch of castor sugar and squeeze of lemon juice; pile roughly on the top of the pudding, and set in a cool oven to colour slightly. May be eaten hot or cold.

## QUEEN CAKES.

INGREDIEN	NTS.	s.	d.
1/4 lb. of self-raising flour		0	1
1/4 lb. of castor sugar		0	1
½ lb. of fresh butter		0	4
1 lemon	76	0	1
A grate of nutmeg		0	$0\frac{1}{2}$
2 oz. of glacé cherries	N. Burney	0	$1\frac{1}{2}$
2 oz. of currants		0	$0\frac{1}{2}$
3 eggs		0	$4\frac{1}{2}$
		1	2

Cream the butter and sugar with a wooden spoon, beat the eggs in one at a time, continue beating till the mixture is very light and spongy. Having picked over the currants,

rub them in a dry cloth, and mix them with the cut cherries and grated rind of half a lemon, with the flour. Stir the flour mixture into the egg mixture carefully, add the nutmeg, and strained juice of one lemon. Beat for three minutes. Have the queen cake tins ready buttered and floured, about half fill them, and bake in rather a quick oven for twenty minutes.

#### RISSOLES.

INGREDIENTS.			8.	d.
Any kind of cold meat			0	5
Some mashed potatoes	A 500	44 50	0	11/2
Thyme and parsley			0	$0\frac{1}{2}$
Seasoning to taste		4	0	$0\frac{1}{2}$
1 tablespoonful of white s	sauce		0	$0\frac{1}{2}$
2 eggs; browned breadcru		14.	0	$3\frac{1}{2}$
			100	

 $011\frac{1}{2}$ 

Free the meat from skin and gristle, pass it through the mincing machine, and mix it with about the same bulk of mashed potatoes. Chop up the thyme and parsley very fine, with a little onion, if liked, add the pepper and salt, and mix with meat and potatoes, Stir in the white sauce and one egg (beaten). Mix till it will bind, make into balls or rolls.

brush over with beaten egg, roll in breadcrumbs, and fry in deep fat. Drain and dish up; garnish with parsley.

## RABBIT (BAKED).

INGREDIENTS.	8.	d.
1 nice young rabbit	 1	0
1 onion	0	01
1 bunch of herbs	 0	$0\frac{1}{2}$
Pepper and salt to taste, flour	 0	$0\frac{1}{2}$
3 oz. of lard	0	March Street
		01

Cut the rabbit into neat joints, wash and dry it. Dust the joints over well with pepper and salt, and dredge with flour. Lay them in a baking tin, with the bunch of herbs. Peel and slice the onion, spread it over the top, cut up the lard in small pieces and dot it about on the top. Cover with a dish, or another tin that fits and put in a brisk oven. Bake for an hour and a half, basting frequently with the lard. If not browned enough, remove the cover for a little while. Remove the joints on to a hot dish, put the pan on the top of the stove, add a little boiling water, stir, and thicken the gravy, and strain on to the joints Add a little wine, if liked.

#### ROMAN PUDDING.

INGREDIENT	rs.		8.	d.
Some cold veal, ham, tongue	, chick	en,		
or cold game			1	0
1 oz. Parmesan cheese	1000		0	1
Pepper, salt, and cayenne			0	$0\frac{1}{2}$
Nutmeg and lemon peel			0	$0\frac{1}{2}$
2 eggs, 1 gill of cream			0	9
Naples macaroni			0	1
A little good brown gravy			0	2
			2	2

Boil the macaroni till tender, strain it and leave till cold. Cut the cold meat up very fine, add the cheese and seasoning, mix all together, with the beaten eggs and the cream. Butter a pudding basin, line it with the macaroni so that the lines go round the basin, fill up with the prepared meat, lay some strips of macaroni over the top, tie down and boil for half an hour. Turn out, glaze, and serve with brown gravy. This is good eaten cold.

#### RIBBON POTATOES

THE DOTH TOTHIOLD.		
INGREDIENTS.	8.	d.
3 or 4 large potatoes	0	1
Peel and cut the potatoes in slices	half	an
inch thick. Take each slice, and with		

knife peel them round and round, thinly, like ribbon, taking care not to break them. Tie them in knots, or bows, and lay each one in cold water as it is finished. About five minutes before they are fried lay them on a clean cloth to drain. Have a pan ready, about half full of clear frying fat; when smoking hot put in the potatoes, and fry till a golden brown. Drain, and serve very hot.

#### RICE MOULD.

INGREDIENTS.		s.	d.
3 small tablespoonsful of rice		0	1
11 pints of milk, 1 gill of cream		0	81
Sugar and vanilla, to taste			$0\frac{1}{2}$
4 eggs, a pinch of isinglass	Y.	0	$6\frac{1}{2}$

 $1 \frac{4\frac{1}{2}}{2}$ 

Wash the rice and boil it till tender in a pint of the milk, sweetened and flavoured to taste. When ready turn into a basin to get cold. Make a custard with the rest of the milk and yolks of the eggs. When cold, mix with the rice. Beat up the cream to a stiff froth, with a pinch of sugar. Stir lightly into the rice and custard. Dissolve a pinch of isinglass in a little drop of water and stir into the other ingredients. Put in a mould and set on ice

till very cold, then turn out and serve with stewed fruit.

#### RICE CAKE.

		TUL	OH OH	LL.		
		IN	GREDIE	NTS.	8.	d.
4	oz. of	f butter			0	4
4	oz. of	f castor su	gar		 0	1
2	oz. of	f ground ri	ce		0	01
2	oz. of	flour			0	$0\frac{1}{2}$
2	eggs				 0	3
					0	9

Cream the butter with the sugar, beat in the two eggs, one at a time; mix the flour and ground rice together, beat in gradually. Line a tin with buttered paper, pour in the mixture, and bake in a fairly brisk oven, about one hour.

#### STEAMED SOLE

INGREDIENTS.	8.	d.
2 medium-sized soles, filleted	2	3
½ pint thick white sauce	0	3
1 hard boiled egg	0	11
Beetroot and parsley, butter	0	1
Seasoning to taste, lemon	0	$0\frac{1}{2}$
	100 000	
	9	0

Have the soles sent in filleted—there will be eight fillets. Roll each fillet up and skewer it with a small wooden skewer. Place them in a soup plate, sprinkle them with a little salt, and cover them close with another plate or lid. Put them over a large saucepan of fast-boiling water, and let them steam for three-quarters of an hour. While they are cooking, make the sauce with milk and a spoonful of liquour from the fish; make it very thick, stir in a generous lump of butter, a squeeze of lemon juice and season to taste. Chop up the yolk of the egg, a little beetroot and parsley, all separate, and chop very fine. When the fish is done, take it up, lay it on a very hot dish, and remove the skewers. Put the rolls close together and pour the sauce ove them, but it must be so thick that it will not run off. Make it quite smooth on the top and decorate it in a pattern, with the eggs, beetroot, and parsley, chopped fine. This makes a pretty dish, and the steamed sole is very delicate in flavour.

### SALMON MAYONNAISE

INGREDIE	ENTS.	s.	d.
1 lb. of cold salmon		1	4
1 nice lettuce		0	1

## SALMON MAYONNAISE—continued.

	8.	d.
2 raw eggs, 2 hard-boiled eggs	0	6
1 gill of salad oil	0	3
1 gill of cream	0	6
½ gill of tarragon vinegar	0	2
1 saltspoonful of salt	0	01/2
I teaspoonful of mustard; a little		
sugar	0	01/2
A few slices of cucumber	0	$0\frac{1}{2}$
	2	111

Make the sauce first. Pound the yolks of the hard boiled eggs till they are quite smooth, add the raw yolks, and mix well; then the oil, very gradually; add the dry ingredients, and then the cream, and lastly the vinegar, drop by drop; do not cease stirring till all is mixed in. If preferred, half of the vinegar may be ordinary table vinegar. Wash and dry the lettuce, and flake the salmon, removing the bones and skin. Break the lettuce in small pieces, if the leaves are large, lay some at the bottom of a round dish, then a layer of salmon, and so on, till all is used, pouring some of the sauce between each layer. Garnish with slices of cucumber.

#### SARDINES DEVILLED.

INGREDIEN	TS.	s.	d.
6 sardines		0	3
Mustard and cayenne		0	$0\frac{1}{2}$
Pepper and salt		0	$0\frac{1}{2}$
Squeeze of lemon		0	$0\frac{1}{2}$
6 fingers of buttered toast		0	2
		0	$6\frac{1}{2}$

Split open the sardines, remove the bones, season with made mustard, &c., and a squeeze of lemon juice. Grill them over a clear fire. Season the buttered toast, and lay a sardine on each piece. Serve very hot. Garnish with fried parsley.

## SPINACH AND EGGS.

IN	GREDIE	NTS.		s.	d.
3 lbs. of spinach				0	9
4 eggs				0	6
$\frac{1}{2}$ gill of cream				0	3
1 oz. of butter			10.0	0	1
Pepper and salt				0	1 1 2 m
				-	-
				1	71/2

Pick over and thoroughly wash the spinach, let it lie in cold water for an hour or so. Put into a large saucepan, without any water, except that which clings to it when it is lifted out of the water. Put it on the side of the fire until it has cooked quite tender, stirring now and then with a wooden spoon. Strain it and rub it through a sieve, return it to the saucepan; let it get thoroughly hot, then beat in the cream, butter, pepper and salt. Poach the eggs. Put a piece of toast at the bottom of a round dish; dish up the spinach on to it; flatten the top, make four impressions with the back of a wooden spoon, and lay the eggs in them. Serve very hot.

### SWEET POACHED EGGS.

INGREDIEN  1 lb. of Swiss roll  5 halves of tinned apricots	TS.	 8. 0 0	a. 3 2
2 pennyworth of cream		0	7

Buy Swiss roll that is made with apricot jam; cut it in five slices, soak each slice slightly in a little apricot juice. Lay half an apricot in the centre, and surround with whipped cream.

## SUTHERLAND PUDDING.

INGREDIENTS.	s.	d.
½ lb. of castor sugar	0	11/2
6 oz. of fresh butter	0	6
6 eggs, ½ pint of milk	0	$9\frac{1}{2}$
2 oz. candied orange and lemon peel	0	1
Some good pastry	0	4
	1	10

Line a pie-dish with thin pastry. Beat the butter and sugar to a cream, add four eggs, well beaten, and the chopped peel. Make a custard with the milk and two eggs, put it at the bottom of the dish, and then add the other mixed ingredients. Bake for an hour. Serve with fruit sauce.

### SCOTCH SHORTBREAD.

INGE	EDIE	ENTS.	8.	d.
13 oz. of best flour			0	2
3 oz. of castor sugar			0	1
½ lb. of fresh butter			0	8
			_	

Put the butter on the side of the stove to melt in a small saucepan. Mix the flour and sugar together in a large basin, and, while the butter is still hot, stir it into it. Work well, and knead up with the hands. When it is worked into a firm smooth paste, and will bind together, roll it to the required thickness, about an inch. Thumb round the edges, and make it neat. Lift carefully into a baking tin lined with buttered paper. If the tin is larger than the shortbread, pin the paper up to the size of it; otherwise it will spread and not keep its shape. Bake in a slow oven about one and a half hours, or until it is cooked through. Cut into pieces while still hot.

### TURKEY DEVILLED.

INGREDIENTS.				d.
Leg of cold turkey			1	0
Made mustard			0	1
Pepper, salt and cayenne			0	1
			-	
			1	2

Take the turkey leg, gash it all over lengthwise, right down to the bone; rub in the gashes pepper, cayenne and salt. Make about half a teacupful of mustard with vinegar, rub it also into the gashes, and spread the outside with it. Grill over a clear fire, and serve hot.

### TOMATO SAVOURY.

INGREDIENTS.			d.
12 tomatoes		1	0
1 oz. of butter, 1 oz. breadcrumbs		0	1
1 chopped onion		0	$0\frac{1}{2}$
2 chopped mushrooms		0	$0\frac{1}{2}$
1 teaspoonful minced parsley		0	$0\frac{1}{2}$
Pepper and salt		0	$0\frac{1}{2}$
	and a		3

Slice a round piece off the top of each tomato, and scoop out the inside. Put half an ounce of butter in a saucepan; when it is melted add the tomato pulp, half an ounce of breadcrumbs, and the other ingredients; stir it, and fill the tomatoes with this mixture. Put a small piece of butter and some breadcrumbs on the top of each. Arrange on a hot dish, and bake a quarter of an hour. Serve on small squares of buttered toast.

### TONGUE AND CHICKEN SALAD.

INGREDIENTS.					d.
½ lb. of tongue			1.	1	0
1 lb. of cold chicken				0	6
1 hard boiled egg		9-3-13	5.4	0	$1\frac{1}{2}$
1 head of celery				0	$1\frac{1}{2}$
1 gill good mayonnai	ise s	auce		0	4

#### TONGUE AND CHICKEN SALAD-continued.

$\frac{1}{2}$ pint aspec jelly A little tarragon vinegar		8. 0 0	$\frac{d}{6\frac{1}{2}}$
		2	81/2

Melt the jelly, and add a little vinegar. Rinse out several small moulds in cold water, flake the yolk of egg, and put some at the bottom of each. Cut the chicken and tongue into small pieces, mix it with the jelly, season and fill up the moulds with it. Chop the celery in small pieces, mix with the mayonnaise sauce. Turn out the moulds when set, put them round the dish, and the celery sauce in the centre.

#### TENBY CREAM.

INGREDIE	NTS.	8.	d.
l pint of milk		 0	2
$\frac{1}{2}$ lb. loaf sugar		0	$1\frac{1}{2}$
3 lemons, 1 oz. gelatine		 0	5
3 eggs		 0	$4\frac{1}{2}$

Put the milk in a saucepan, grated rind of the lemons, the sugar, and the gelatine, which has been soaked in a little water. Dissolve on the side of the fire, then let the mixture cool for a time. Stir in the egg yolks, without beating, and put on the fire to curdle. Strain; when cool, add the lemon juice and the stiffly beaten whites of eggs. Stir all quickly, and pour into a wet mould. When turned out, the bottom half will be like a lemon jelly, and the top white and creamy.

### TUNBRIDGE CAKES.

ING	REDI	ENTS.	s.	d.
½ lb. of flour			0	1
3 oz. of fresh butter			 0	3
3 oz. of castor sugar			0	$0\frac{1}{2}$
1 egg	••		 0	$1\frac{1}{2}$
			0	6

Rub the butter into the flour, add the sugar, and, with the beaten and strained egg, make them into a paste. Roll out very thin, and stamp out in rounds. Prick them with a fork, brush over with white of egg, and dust slightly with castor sugar. Bake in a quick oven.

#### VEAL SCALLOPS.

INGREDIENTS.	8.	d.	
$\frac{1}{2}$ lb. cold veal	0	6	
I gill white sauce	0	2	
Pepper and salt, a grate of nutmeg	0	1	
	See Land		-
	0	9	

Cut some thin slices of veal, chop them, but not too finely; mix with the white sauce, and season. Let all simmer together for a few minutes. Fill some scallop shells with this mixture, cover with fresh breadcrumbs, sprinkle with oiled butter, and bake in the oven till brown.

### VEAL CUTLETS.

INGREDIENTS.		8.	d.
Cold veal, a little piece of	ham	0	6
Pepper, salt and parsley		 0	1
2 eggs, breadcrumbs		 0	$3\frac{1}{2}$

 $0\ 10\frac{1}{2}$ 

Mince the veal and ham, finely season and bind with one egg; form into cutlet shapes, use macaroni for the bone. Brush over with beaten egg, and cover with brown breadcrumbs. Fry in deep hot fat; and serve with spinach, or tomatoes.

### VANILLA CREAM.

INGREDIENTS.			s.	d.	
1 pint of milk				0	2
1 pint of cream				2	0
4 oz. of castor sugar		3	1	0	1
3 eggs				0	41/2
1 oz. of isinglass	0.00			0	5
1 crushed pod of var	nilla			0	6
				3	$6\frac{1}{2}$

Put the milk with the isinglass and vanilla pod in a saucepan, and simmer for half an hour; strain, and leave till cold. When cold, whip up the cream to a froth with the sugar; add it to the isinglass, &c. Beat the yolks of the eggs, and add them; then the whites, beaten to a stiff froth. Beat all together for four minutes over the fire. Take it off, and beat till cold. Put it in a wet mould; set in a cold place, on ice if possible.

#### VICTORIA SANDWICH.

	The second second		A SHARLES TO	
INGI	REDIE	NTS.	s.	d.
4 oz. of flour	57		0	$0\frac{1}{2}$
1 tablespoonful Paisl	ley flo	our	0	$0\frac{1}{2}$
4 oz. of castor sugar			0	1
2 oz. of fresh butter			0	2
2 eggs, a little jam			0	$3\frac{1}{2}$
			0	$7\frac{1}{2}$

Cream the butter and sugar; add each egg separately. Mix the two flours, add them gradually, beating all the time. Pour into two well-greased sandwich tins of the same size. Bake in a fairly quick oven ten or twelve minutes. When cold, spread one with jam and turn the other on to it.

### WOODCOCK TOAST.

INGE	REDIENT	rs.	8.	d.
1 lb. chicken or duck	livers		 0	2
l anchovy			 0	1
½ oz. of butter			 0	01
Pepper and salt			 0	$0\frac{1}{2}$
A dust of cayenne, 3	-eggs		0	41
1 gill of cream			0	11
Small pieces of hot b	outtered	l toast	0	11
1 saltspoonful castor			1	
			0	111

Wash and clean the livers, dry, and pound in a mortar. Bone and skin the anchovy, and pound to a paste. Mix thoroughly, adding the butter, sugar and seasoning. Rub through a sieve, and add the yolks of eggs and half the cream. Stir the mixture in a double saucepan till thickened sufficiently. Just before serving, add the rest of the cream and a dust of cayenne. Pour on the buttered toast, and send hot to table, nicely garnished.

### WHIPPED CREAM AND JELLY.

INGREDIENTS.	s.	d.
pint of cream	1	0
1 tablespoonful of brandy	0	1
4 lumps of sugar, 1 lemon	0	11/2
1 pint tablet raspberry jelly	0	$3\frac{1}{2}$
2 tablespoonsful of picked raspberries	0	11/2

Dissolve the jelly according to directions. Mix in the raspberries, and put away to set. The next day, rub the lumps of sugar on the lemon, dissolve them in the brandy; stir very slowly to the cream, then whip it steadily until thick, but not buttery. Pile the cream in the centre of a dish; break up the jelly, and put round it. It is now ready to serve.

#### WALNUT CAKE.

INGREDIENTS.	8.	d.
$2\frac{1}{2}$ oz. of flour	0	$0\frac{1}{2}$
½ tablespoonful Paisley flour	 0	$0\frac{1}{2}$
4 oz. castor sugar	0	1
4 oz. fresh butter	 0	4
4 oz. blanched walnuts	0	3
4 eggs, a few drops of vanilla	0	$6\frac{1}{2}$
	-	
	1	31

Cream the butter and sugar together, add the mixed and dried flours. Chop three ounces of walnuts, and add them to the flour, &c. Use only the whites of the eggs; whisk them to a very stiff froth, and beat lightly to the other ingredients. Pour into a cake tin, lined with buttered paper. Bake in a moderate oven for an hour. When the cake is half cooked, scatter one ounce of half walnuts on the top; or, when it is cold, it may be iced with royal icing, and the half walnuts arranged on the top before it is quite set.

