

"What" and "how", or, What shall we have?, and How shall we have it? / by E.S.P.

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“WHAT” AND “HOW”

or
What shall we have?
and
How shall we have it?

BY
E. S. P.



Calcutta and Simla
THACKER, SPINK & CO
London
W. THACKER & CO., 2, Creed Lane
1904

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CALCUTTA :
PRINTED BY THACKER, SPINK AND CO.

PREFACE.

THIS book does not aim at being an instructor in the art of cookery. It has been written to meet a long-felt need—a cheap handbook, giving a variety of dishes made of materials readily obtained in any part of India. The ordinary Indian cook has no ideas with which to help the housekeeper in giving variety on the table; and health much depends (especially in the hot weather) on the table being supplied with strengthening and appetising food, which can be done in an economical manner by making the most of materials at hand. By forethought and arrangement there should be no waste. This book is specially commended to the notice of missionaries, for whom it has principally been compiled. Missionaries, being engrossed in their work, are apt to allow the cook to give what he pleases, resulting in want of variety, and strengthening or tempting dishes; the remark often being made “I do not know what to have, give what you like.”

The Recipes have been gathered in many lands, from many people, and several are old family recipes never before in print. This book though printed in and for India, can be used in any part of the world.

a buttoned harness with a
 red harness & free in the following
 about 1/2 lb hundred. 2 1/2 inches
 and on hold 1/2 pair of holding
 the first the first about 90.
 2 units 1/2 inches & button in 2 inches
 of. 2 inches 2 inches.

	<u>Top</u>	<u>Bottom</u>
1. 1/2 inches.	Poached egg.	Roast pork
2. "	" on spinach.	toad a hole
3. meat "	Baked egg.	Beef marrow
4. 1/2 lb cold.	Macaroni cheese.	" olives
5. 1/2 lb cold.	" tomato.	Curry.
6. 1/2 lb cold.	Cheese & cheese.	Stew
7. 1/2 lb cold.	Roast pork.	Potato soup
8. 1/2 lb cold.	Beef & milk & sheep.	
9. 1/2 lb cold.		
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HINTS.

Stores.—If the housekeeper will take the trouble to keep all the stores, and give everything out daily, even to spices, and the smallest detail, including eggs, potatoes, and onions, she will find her bills considerably reduced, the things will be fresh and good, and she will be spared the constant differences with the cook over the accounts as to amounts used. If the cook be engaged on this understanding, he will not object, and a few minutes daily will suffice, should everything be in order in cupboard, and store-room.

Coal.—The amount of coal to be allowed is universally a vexed question. The author has found five seers a day sufficient for two people, exclusive of bath water, for which three or four seers of wood is allowed daily.

Cream and Milk.—As cream is often difficult to obtain, milk has generally been substituted in the recipes, but if cream is at hand, it can be used, and makes the dish better. A little cream, however, can generally be had, by putting all the milk when boiled into a basin, and the cream taken off the top, and sent to table in a jug for tea. If this is not done, it is wasted by the servants. This cream comes in for salads, &c. It is needless to say that milk in India should

always be strained and boiled, especially if bought from outside. In any case it keeps better, and throws up more cream. In the cold weather, the morning's milk may stand till the evening, and the evening's milk till the morning.

Drinking Water.—One of the most simple ways of filtering water, and one of the safest, is to have the water *first* passed through the ordinary Indian filter (*i.e.*, three *gharas* filled with charcoal and sand constantly cleaned and renewed) and *then* boiled for ten or fifteen minutes after coming to the boil, to destroy any germs. Put it straight into a clean enamel jug in the dining room, and cover it with muslin to prevent any dust, &c., falling in. When cold it may be put into bottles and cooled, but it should not be put into *sarais*, which not being transparent cannot always be guaranteed perfectly clean. It is needless to say that too great care cannot be taken about water.

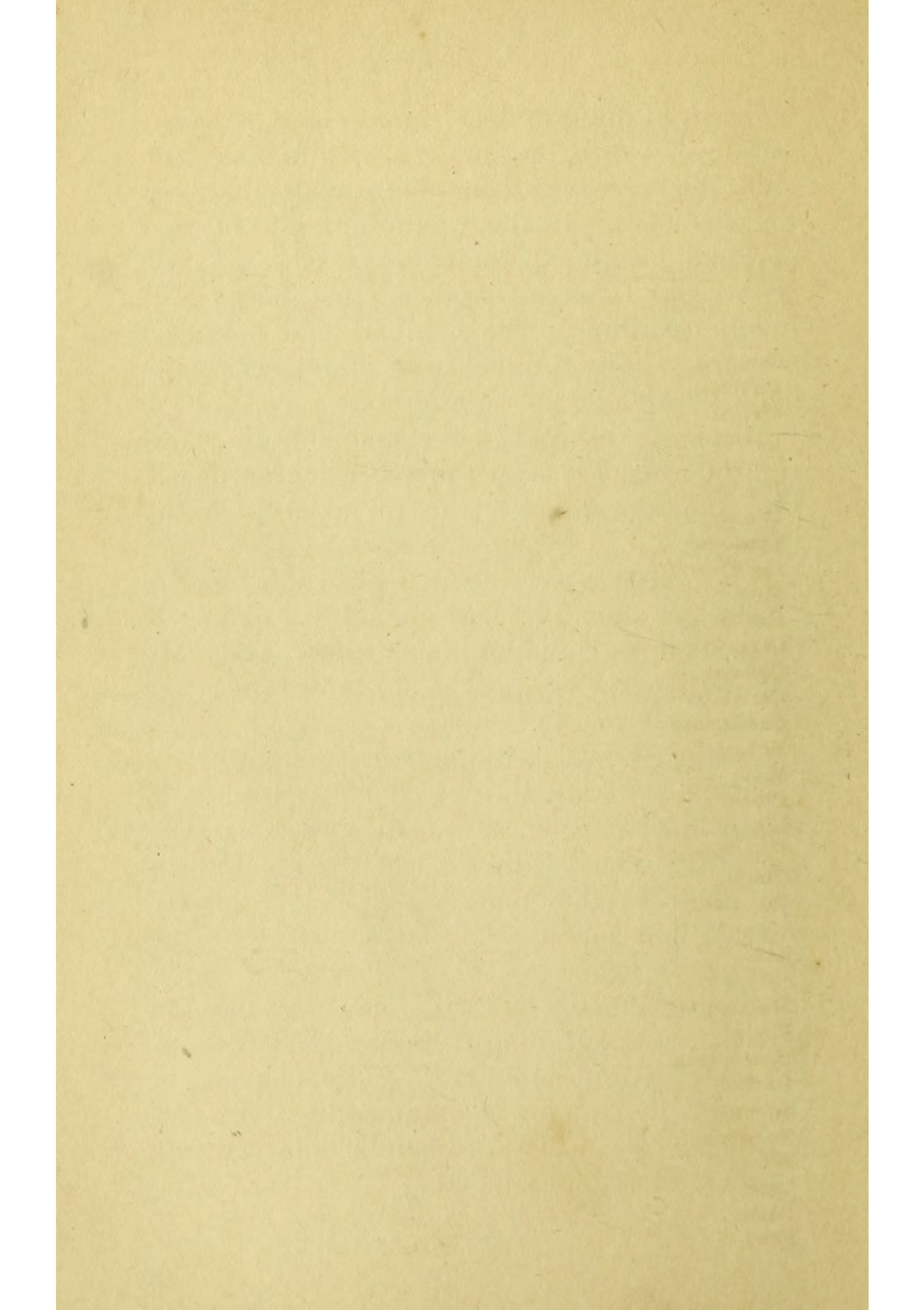
Tough Meat.—Meat and poultry on Indian tables are generally hard and tough, but there is no reason why this should be the case. It is entirely a question of forethought and management. Always have to-morrow's meals as far as possible arranged for in your mind, and insist upon the cook carrying out your orders in killing the poultry one or two days before it is wanted in cool weather; or in hot weather in the early morning when required for dinner, and overnight when wanted for breakfast. It is the greatest mistake to allow the cook to kill poultry just before it is wanted, as he will insist

is the right thing to do. It may entail a battle, but it is worth it, and it is well to make him show the dead bird if there is any doubt about his obedience. In this way things will be tender, and health will therefore benefit. If meat is brought from the bazar, see that this also is hung, according to the weather, and not used at once, except in the case of minced made dishes, which do not signify.

Suet.—As this is often not obtainable up-country, the tins of beef suet prepared by Morton & Co., London, are very useful to keep in the store-room.

It is well to remember that when it is required that the good of meat should be extracted (as in soup), it is put on in cold water, when it is required to be retained (as in boiled meat), it should be put on in boiling water.

Cooking vessels.—Aluminium is strongly recommended for all kinds of cooking vessels. It is light and portable (a great advantage for camp) absolutely safe, easily cleaned, economical in using less coal than other metals, being quickly heated. In making jams, chutnies, &c., the mixture can be left to cool in the vessel in which it is boiled, there is no fear of acid injuring the contents, and no tinning is required as with copper vessels ; aluminium is therefore cheaper in the end. It can now be obtained in almost any part of India. A pan with handles on each side is recommended for jam, &c.



HINDUSTANI NAMES FOR VARIOUS ARTICLES OF FOOD, &c.

Potatoes	... <i>Álu.</i>
Cabbage	... <i>Gobi.</i>
Onions	... <i>Piáz.</i>
Carrot	... <i>Gájar.</i>
Turnip	... <i>Shalgam.</i>
Peas	... <i>Matar.</i>
Beans	... <i>Sem.</i>
Tomatoes	... <i>Waláyati baigan.</i>
Cauliflower	... <i>Phul gobi.</i>
Mint	... <i>Pudina.</i>
Bay leaves	... <i>Tej patte.</i>
Carroway seeds	... <i>Zirá waláyati.</i>
Cummin seed	... <i>Zirá.</i>
Coriander seed	... <i>Dhania.</i>
Cardamums	... <i>Iláchi.</i>
Nutmeg	... <i>Jaephál.</i>
Mace	... <i>Jáwatri.</i>
Cloves	... <i>Laung.</i>
Ginger	... <i>Adrak.</i>
Pepper corns	... <i>Gol mirch.</i>
Chilli	... <i>Lál mircha.</i>
Cinnamon	... <i>Dál chini.</i>
Sugar	... <i>Chini.</i>
Salt	... <i>Namak.</i>
Spices	... <i>Masala.</i>
Mustard	... <i>Rái.</i>
Flour	... <i>Maida.</i>
Coarse flour	... <i>Atá.</i>
Garlic	... <i>Lahsan.</i>
Sour curd	... <i>Dáhi.</i>
Turmeric	... <i>Haldi.</i>
Wheat	... <i>Gehun.</i>
Oats	... <i>Jái.</i>
Barley	... <i>Jau.</i>
Fowl	... <i>Murgi.</i>

Duck	... <i>Batakh.</i>
Goose	... <i>Háns.</i>
Pigeon	... <i>Kabutar.</i>
Apple	... <i>Seb.</i>
Pear	... <i>Nashpáti.</i>
Peach	... <i>Aru or satalu.</i>
Fig	... <i>Anjir.</i>
Almond	... <i>Bádám.</i>
Apricot	... <i>Khubáni.</i>
Lemon	... <i>Nimbu or Nibu.</i>
Orange	... <i>Narángi.</i>

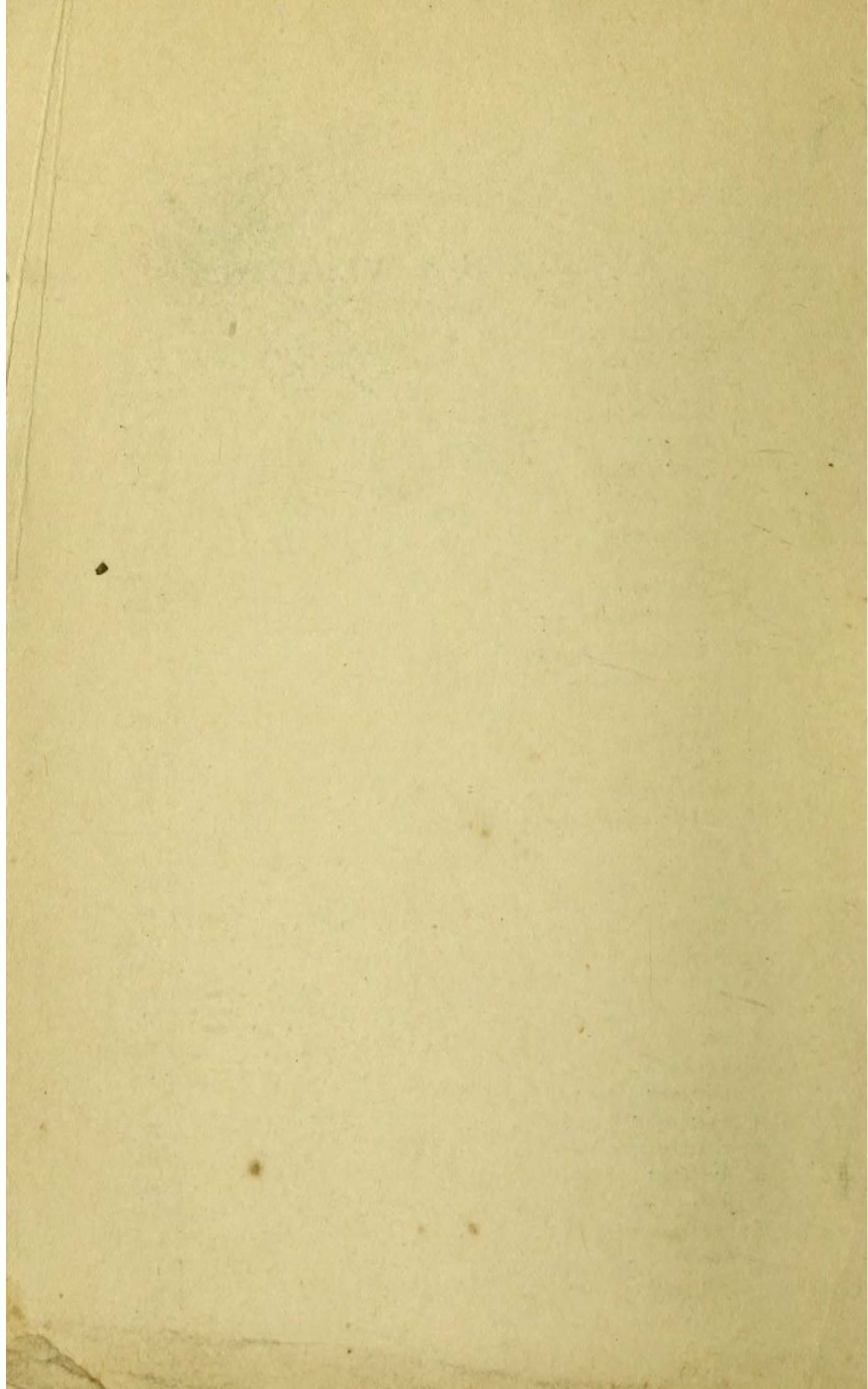
MEASURES & WEIGHTS.

Liquid.

2	Tablespoons	1 oz.
8	Teaspoons	1 oz.
1	Gill ($\frac{1}{4}$ pint)	4 oz.
2	Dessertspoons	$\frac{1}{2}$ oz.
1	Teacup	5 oz.
1	Pint liquid	1 b.

Dry.

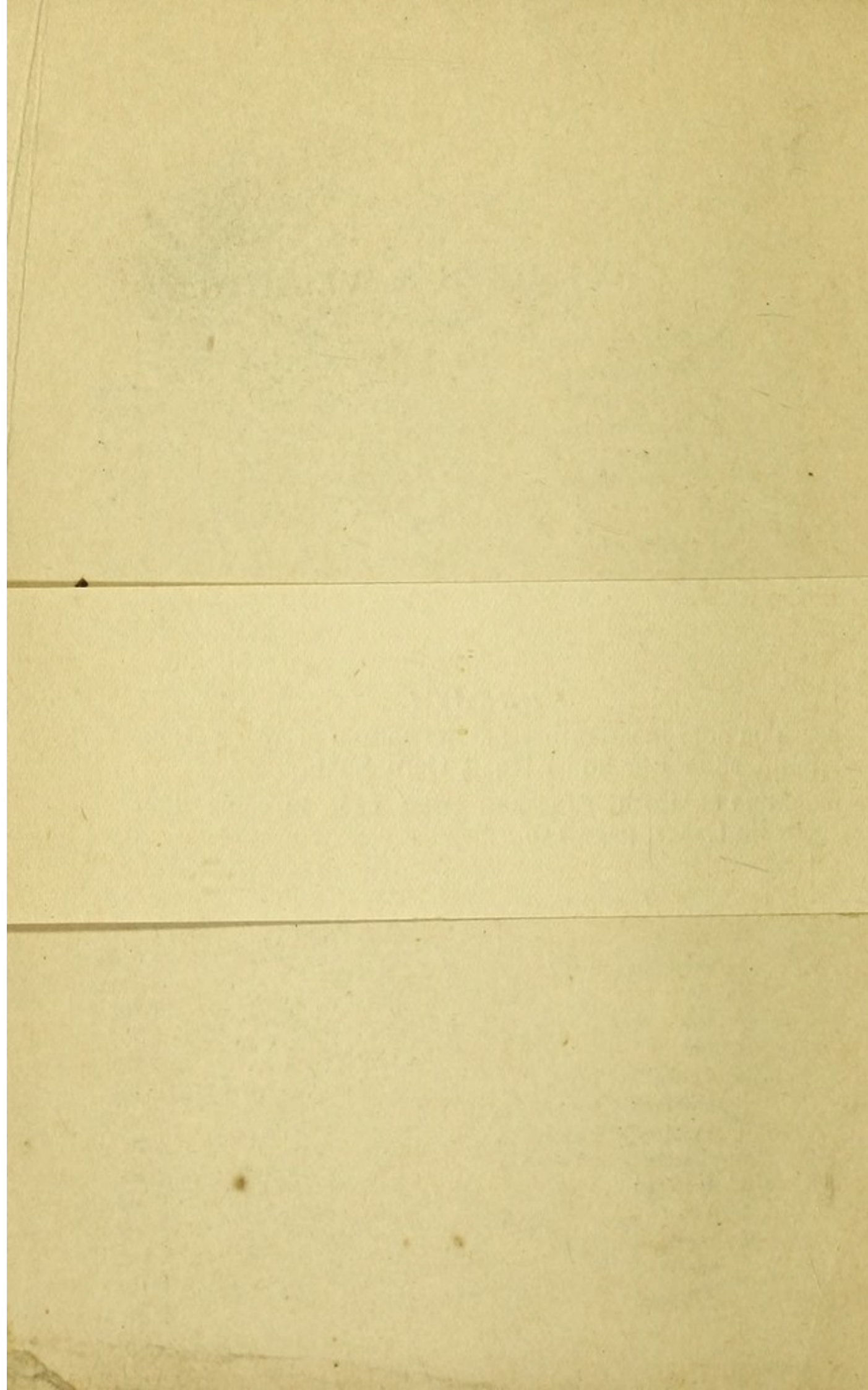
1	tablespoon	1 oz.
4	teaspoons	1 oz.
1	Small teacup	4 oz.
1	Dessertspoon	$\frac{1}{2}$ oz.
1	Tablespoon butter	1 oz.
1	Pint soft butter	1 lb.
1	Cup „ „	$\frac{1}{2}$ lb.
1	Pint sugar	1 lb.
10	eggs	1 lb.
1	quart flour	1 lb.
1	Pint chopped meat	1 lb.
	Rs. 80	1 ser.
	Rs. 40	1 lb.
	Rs. 2-8	1 oz.
	Re. 1	1 tola.
	8 annas	$\frac{1}{2}$ tola.
16	oz.	1 lb.
8	oz.	$\frac{1}{2}$ lb.
4	oz.	$\frac{1}{4}$ lb.
16	chittacks, 1 ser.	2 lbs.
8	chittacks, $\frac{1}{2}$ ser.	1 lb.
4	chittacks, $\frac{1}{4}$ ser.	$\frac{1}{2}$ lb.
2	chittacks	$\frac{1}{4}$ lb.
1	chittack	2 oz.
1	ser.	1 qrt.
40	sers.	1 md.
1	ser.	2 lbs.
	Ek pau	$\frac{1}{2}$ lb.



ERRATA.

The note in parenthesis at the bottom of No. 4 Bone Soup, should be under No. 5 Corn Soup.

Rice or Corn Pancakes, page 146, to come after Girdle Cakes, page 139.



INDIAN COOKERY.

Soups.

THE one idea of the Indian cook is a daily "bone" with which to make soup for dinner. This is perfectly unnecessary, and several recipes will be found here for soup maigre, vegetable purées, &c., either requiring no meat in the preparation, or being made from bones of roast meat, or liquor in which mutton or chicken has been boiled. Far too little use is made of vegetable purées, or white soups. Should any milk be left from the daily consumption, it can be added to the soup, with the addition of a little thickening of tapioca, semolina, or cornflour, and almonds pounded, making a change in the menu from day to day.

Brown soups are clarified by means of the white and shell of eggs, allowing one egg to each quart of soup. Beat the white to a stiff froth, and gradually pour it and the shell mixed into the stock, whisk or stir it over the fire until it boils. Take off the fire, cover, and let it stand for 15 minutes, then strain.

No. 1. Almond Soup.

Half pound almonds blanched and pounded, add by degrees $\frac{1}{2}$ pint milk. When in a paste add 1 quart milk and strain through a cloth with as much as possible of the pounded almonds. Blanch $\frac{1}{2}$ lb. rice, and cook gently with 3 pints milk, pinch salt, and teaspoonful sugar. In about an hour when done, add the almond milk to the rice. Stir till warm, first being careful it does not boil before pouring over the rice. Add salt to taste.

No. 2.***Another Almond Soup (à la Reine).***

Pound the white meat of a cooked chicken, adding to it a spoonful or two of chicken stock, pass through a hair sieve. Blanch and pound $\frac{1}{4}$ lb. sweet almonds, adding milk sufficient to pass all through a coarse cloth. Take about 2 quarts of chicken stock, thicken with a little flour and butter cooked together separately first. Let it boil, skim, and then add to it the chicken purée, stirring it well, but do not let it boil. Just before serving, add the almond milk, stirring and taking care it does not boil. A few spoonfuls of cooked rice may be added if liked, and a little cream.

No. 3. Barley Soup.

Half pint pearl barley, 1 quart stock, 1 egg, 1 gill milk or cream.

Boil half a pint of pearl barley in one quart of white stock for three hours. If too thick, add stock or water, till of the consistency of cream. If you prefer the barley whole, do not strain it; otherwise strain. Beat the yolk of one egg with a gill of milk or cream, and add to the soup with salt to taste, and a small piece of fresh butter. Serve at once with croutons.

No. 4. Bone Soup.

Bones, 2 quarts water, carrot, turnip, onions, potatoes, celery.

Take any mutton bones, or such as may have been in rolled mutton, and put them in a saucepan with two quarts of water. Bring them to the boil, then add a carrot, a turnip, two onions, two potatoes, all cut up finely. Chop up some parsley and a piece of celery if possible; add a teaspoonful salt and a little pepper. Boil all two hours, add two tablespoonfuls flour, mixed smooth in a cup of milk. Keep boiling 15 minutes, take out the bones, and serve.

(Excellent at the season the Indian corn is ripe.)

No. 5. Corn Soup.

One pint corn, 3 pints boiling water, 1 pint hot milk, 3 tablespoonfuls butter (or less), 2 ditto flour, yolks of 2 eggs, salt and pepper.

Remove the corn from the cobs, and put the latter into the boiling water, and boil 30 minutes. Remove them, and put in the corn, boiling it till very soft (about 20 minutes), then pass through a sieve, season, and let it simmer whilst you rub the flour and butter together. Add these to the soup, and stir till it thickens. Now add the boiling milk, cook one minute, add the beaten yolks of the eggs, stir and serve at once.

This can be made if wished, by adding more corn little or no flour, no eggs and only a small piece of butter.

No. 6. Carrot Soup.

Two quarts stock, carrots, onions, turnip, 1 tablespoonful flour.

Put 2 quarts stock (made from bones of roast meat) in a stewpan with 6 large carrots, 2 onions, 1 turnip, cut in small pieces, add a tablespoonful flour, smoothed in a little water. Allow the whole to boil $2\frac{1}{2}$ hours until the carrots are tender. Pass all through a wire sieve, or colander, rub the carrot through, return to the pot to warm, adding salt and pepper.

No. 7. Cream Tomato Soup.

One pint milk, 1 pint steamed tomatoes, 1 tablespoonful butter, 1 bay leaf, parsley, blade mace, 1 teaspoonful sugar, 2 teaspoonfuls flour, pinch carbonic soda.

Put the tomatoes on to stew with the bay leaf, parsley, and mace for 15 minutes. Put the milk to boil, rub the butter and flour together and add to the milk when boiling, stirring till it thickens. Press tomatoes through a sieve, add the sugar and soda to them, and then the boiling milk. It must not go on the fire after that.

No. 8. Soup Cressie.

Three or four carrots, turnips and onions.

Cut them into very small pieces, fry them in butter till tender and of a light brown colour, then put them on

a slow fire to stew for one hour, with as much weak broth as will keep them from burning. Rub them through a sieve, and add more broth, and stew it together seasoned with pepper and salt. When finished, the soup should be as thick as cream. The liquor that mutton has been boiled in will be strong enough for the broth.

No. 9. Green Pea Soup.

One peck peas, 1 quart water, 1 quart stock, mint, onion, lettuce.

Shell one peck peas which should be young, put the shells into a stewpan with a quart of water, one teaspoonful salt and 1 of sugar. Boil 1 hour, then pulp through a sieve or colander, return to the pot, and add 1 quart stock (or the water) in which the peas have been boiled. Add an onion and a few leaves of lettuce chopped very finely, a little parsley, mint and the peas. Boil till the vegetables are tender, about 15 minutes, then season to taste and serve with croutons.

No. 10. Haricot Bean Soup.

One pound beans, 2 quarts water, 2 breakfast cups milk, 1 tablespoonful butter.

One pound beans washed and soaked 24 hours in cold water. Put them into a pot with 2 quarts water and a tablespoonful butter or dripping. Let all boil, then add onions, turnip, and celery cut up, carbonate of soda the size of a pea, and boil all $2\frac{1}{2}$ hours; then put through a strainer, using some of the milk to wash all through except the skins of the beans. Add the rest of the milk with pepper and salt to taste at the last. Warm all up in the pot and serve. If a change is required, leave out the milk, and add tomatoes boiled with the beans the last half hour, and all rubbed through the strainer.

No. 11. Green Pea and Tomato Soup.

One can tinned, or fresh peas, $2\frac{1}{2}$ cups tomato, 3 cupfuls hot water, 3 tablespoonfuls butter, 3 ditto flour, an onion, 10 peppercorns, $\frac{1}{4}$ teaspoonful soda, bay leaf and salt to taste.

If fresh peas are used, they must previously be boiled soft.

Turn out peas from can into a sieve, and rinse in cold water, drain, add the tomatoes, hot water, onion, &c., and cook for 20 minutes, then strain through a fine sieve. Return to saucepan, and add the salt and soda, rub the butter and flour to a cream, then add a little of the hot soup to thin the mixture gradually, turn into the saucepan and cook for 3 minutes. If at all lumpy, strain again and serve.

No. 12. Lentil Soup.

One pound lentils, $2\frac{1}{2}$ quarts water, vegetables, carb. soda. Wash 1 lb. lentils till perfectly clean. Soak for a night in cold water, then put them with this water and as much more as will make $2\frac{1}{2}$ quarts or 10 breakfast-cups. When this boils add carrot, turnip, onion all cut up and a small pinch carb. soda. Boil 2 hours, strain through a colander, washing the lentils all through, return it to the pot to warm, season with pepper and salt, and serve.

No. 13. Mutton Broth No. 1.

One pound neck mutton, $\frac{1}{2}$ lb. washed barley, $3\frac{1}{2}$ quarts water, vegetables. Put all into the pot, boil half hour, then add a carrot, turnip and onions cut up very finely with one teaspoonful salt. Let all boil for $1\frac{1}{2}$ hours, add a little parsley chopped up finely, season with pepper and salt, and serve.

A small cabbage may be added if wished. It is well to cut all the vegetables up as directed, put them in a basin and cover them with boiling water. After 10 minutes, drain off the water and put the vegetables in the pot.

No. 14. Mutton Broth No. 2.

Two pounds scrag of mutton, 2 quarts water, 1 oz. barley or rice, onion.

Cover the scrag with cold water and a little salt in a basin for one hour. Then put into a pan with 2 quarts water, and 1 oz. Scotch barley or rice, and an onion. Let it come slowly to the boil, skim and add a little turnip. Simmer 2 hours. Add a little chopped parsley if wished. The meat can be taken out and served separately.

No. 15. Mutton and Rice Soup.

Half pound neck mutton, $2\frac{1}{2}$ quarts water, onions, potatoes, teacup rice. Well wash the mutton, put it into a pot with the water. When boiling, add onions chopped and 4 potatoes peeled and cut small (and a large carrot grated if possible). Add a teaspoonful salt and let the whole boil 2 hours. Then wash a teacupful rice, and add it, and allow the whole to boil half hour longer. Season with pepper and salt and serve.

No. 16. Mulligatawny Soup.

Cut up a chicken or piece of mutton into small pieces and wash well. Fry some onions in 1 oz. ghi or dripping, take them out, and fry in the ghi, 1 tablespoonful curry condiments, sprinkle a little water over them whilst frying, then add the meat with a teaspoonful salt. When nearly brown, pour in some stock, and the fried onions, close the lid. Simmer over a slow fire until the meat is perfectly tender, about 1 hour. Serve with rice and lemons cut up.

No. 17. Another Way.

Prepare the soup as above, but add cut up *cooked* mutton or chicken a short time before serving and warm through. A little roasted and ground *dâl* can be added if wished, with the stock, which can be made from any bones of cooked meat. Any curry left from breakfast can be served for dinner as mulligatawny soup.

No. 18. Soup Maigre.

One quart boiling water, 1 oz. butter in it, 1 large boiled potato and an onion. Put through a sieve. Put on the fire with $\frac{1}{2}$ pint milk, add 1 oz. semolina, sago, or tapioca and a little milk or cream. Cook 15 minutes.

No. 19. Onion Soup.

Six onions, turnip, celery, 2 quarts stock or water, 1 tablespoonful butter, 2 tablespoonfuls flour, 1 breakfast cup milk.

Peel and cut up 6 large onions (more if small) and put them in cold water for 1 hour. Then cut up a turnip and a little celery. Put them into 2 quarts stock or plain water, with a little salt and pepper, $\frac{1}{2}$ teaspoonful sugar and a blade of mace, with the onions, and let all boil 2 hours, then strain and rub the onions, &c., through the strainer, then return to the pot, and add a tablespoonful butter and 2 tablespoonfuls flour mixed together, and a breakfast cup milk. Stir till it boils, allow it to boil 5 minutes, then season to taste and serve.

No. 20. Ox Cheek Soup.

Half head, onions, herbs, carrots, celery, cloves, spoonful flour.

Wash thoroughly half a good head, and let it lie in water a few hours. Take out the eye, scrape and clean it well and crack the bone. Put it in the pot with the fleshy side downwards with 1 quart water, stew it gently for an hour, then add 3 quarts more water and a spoonful of salt. Let it boil a few minutes, and skim it. Then add 6 large onions cut in slices, a small bunch sweet herbs, carrots, celery, 6 cloves, and a dessert-spoonful peppercorns. Let these boil slowly till the meat is quite tender, but not in rags. Take it out and cut it into small thick squares of about 2 inches in size. Return the bones and let the soup stew till reduced to 2 quarts. Strain from the vegetables. Add a spoonful flour rubbed up with a little butter, and a spoonful of soy, or other sauce. Put in the meat and simmer all for 15 minutes and serve.

Only the nicest part of the head need be put in. The palate should be peeled and put in. The remainder of the meat can be put in a mould pressed, and turned out when cold like brawn.

No. 21. Ox Tail Soup.

Two or 3 tails divided at the joints. Rub them with salt, and soak them in lukewarm water. Put them in a pan with onions, celery, sweet herbs, and turnip and carrot sliced, $\frac{1}{2}$ oz. peppercorns, 6 cloves, salt and 3 quarts water or less according to the size of the tails.

When the meat is tender lift it out. Thicken the soup with a little flour and butter rubbed together, skim and strain it. Put in the meat and serve.

No. 22. Oyster Soup.

Take a tin of oysters strain, and add equal quantity of milk to the liquor. Add a little flour, or cornflour, salt, nutmeg, cayenne and a little lemon juice. Put a little cream if possible, make all hot, put in the oysters and serve.

No. 23. Palestine Soup.

Jerusalem artichokes, turnips, onion, celery, $\frac{1}{2}$ pint milk, a lump sugar, a little salt and cayenne stock. Pare and cut the artichokes in pieces, with the rest of the vegetables, put them in a pan with stock enough to cover them, and boil gently till soft, about 1 hour. Rub through a sieve, boil all together, add $\frac{1}{2}$ pint milk, or sufficient to make it the right consistency, season and serve hot.

No. 24. Potato Soup.

Two quarts stock, 2 lbs. potatoes, carrot, onions, pepper and salt. Bring to the boil 2 lbs. potatoes peeled and sliced small, add them to 2 quarts stock made from bones or scraps of meat. Grate a carrot, chop up 3 onions fine and add with a little pepper and salt. Boil 2 hours, season to taste and serve. The potatoes should be boiled to a pulp, and the soup be thick, not watery.

No. 25. Another without Meat stock.

Two potatoes peeled and cut in slices, 6 oz. onions sliced. Melt 2 oz. dripping or butter, put in the onions, and cook 5 minutes; stir occasionally. Add the potatoes and 3 pints water, or milk and water, or skim milk. When quite soft, strain through a sieve, return to the pan, and pass the vegetables through the sieve. Stir the purée into the soup, season with pepper and salt, and serve.

No. 26. Rice Soup.

Put into a pot 2 quarts of liquor in which fowls or mutton have been boiled. It may be improved by having a carrot and turnip boiled with it, which can be picked out at the last. Add to the soup, onions and 1 teacupful rice well washed, and boil half an hour, then add a tablespoonful parsley chopped fine, a breakfast cupful of good milk, and salt and pepper. Boil 5 minutes, and the soup will be ready.

No. 27. Summer Vegetable Soup.

Set on the fire a stewpan with 1 pint water and 2 oz. butter. Let it boil. Take the inside of 3 lettuces cut small, 2 large onions, 2 cucumbers, a little parsley and mint chopped small and $\frac{1}{2}$ pint young peas. Put all in the pan with the water and butter when boiling and stew all together till tender, shaking the pan frequently to prevent burning. Take 1 quart old garden peas, and boil them in 2 quarts water till quite soft, pulp them through a sieve and add them, and the liquor they are boiled in, to the vegetables in the stewpan. Take a spoonful flour, mix it with half pint milk, 1 teaspoonful sugar, salt and pepper to taste. Shake all together in the pan over the fire and send it boiling hot to table.

No. 28. Tapioca Cream Soup.

Put 1 pint stock on to boil. Whilst boiling, sprinkle in $\frac{3}{4}$ oz. crushed tapioca, cook for 10 minutes, stirring from time to time. Beat the yolks of 2 eggs in $\frac{1}{2}$ gill milk or cream. Put in a little boiling soup, and pour backward and forwards, then put on the fire, stir and serve.

No. 29. Tomato Soup.

Put into a stewpan 1 oz. butter of dripping. When hot, put in 2 onions and fry them, then add $\frac{1}{2}$ tin tomatoes, or 1 lb. fresh tomatoes, cut up. Stew about 20 minutes, then rub through a sieve or colander. Have 2 quarts thin stock (the very plainest is sufficient). Add the pulp to it, and put on to boil, then put in 3 tablespoonfuls

tapioca which has been soaked 1 hour in water, and stir till it boils. Boil 10 minutes, add pepper and salt and serve.

No. 30. Vegetable Milk Soup.

Put into a pot 1 lb. potatoes, a turnip, celery, onions, all cut up small, 1 teaspoonful sugar, and 1 oz. butter. Put it on the fire, add 2 quarts water, and boil an hour, till all are soft. Put through a strainer with a spoon and return to the pot, with 1 tablespoonful flour moistened in a breakfast cup milk, and boil 5 minutes, stir till it boils. Two tablespoonfuls sago may be used instead of the flour; it should be washed and moistened in the same way as the flour and stirred till it boils. Add pepper and salt to taste and serve.

No. 31. Vegetable Puree Soups.

These require thin stock only. First stew the vegetable and pass through a sieve, and add with some of its liquor to the stock, with a little butter, salt, &c. With carrot and green peas add a little sugar; with turnips and Jerusalem artichokes add a little milk.

No. 32. Another Soup.

Ox tail, or feet, or head. Cut up and put in a stewpan with vegetables and stew till tender. Make a stock of a shin of beef, putting with it onions, carrots, turnips, celery, pepper and bay leaves, in cold water, and simmer it 5 or 6 hours. Strain through a sieve. Add the meat and simmer gently. An hour before it is wanted put a little butter, and flour and stock into a stewpan, mix well till thick, and add this to the soup.

No. 33. Hare Soup.

Skin and clean the hare well. Save the blood and add to it a little lemon juice to keep it liquid, and put it in a basin and cover it. Cut the hare into small joints, and fry till brown. Put them in a pan and cover with cold water or stock. While coming to the boil, fry onions, carrots, turnip, celery cut in dice, cloves, mace,

peppercorns crushed, thyme, bay leaf and parsley, and, when browned, add all to the hare in the saucepan, with a pinch of salt. Simmer 3 hours. Put into a pan 2 oz. butter; when melted, add off the fire 2 oz. flour. Mix smooth, and cook till well browned, being careful that it does not burn. When cooled a little, strain into it the blood, diluted with a little of the hare stock. Mix till quite smooth. Strain the stock, skim, and add it gradually to the thickening, rubbing all through a hair sieve. Put the soup into a pan, let it simmer about 20 minutes. Season with pepper and salt, and a pinch of cayenne. Serve very hot. If the soup is not thick enough, add a spoonful arrowroot first rubbed smooth with a little cold water, or stock. A spoonful Harvey's sauce can be added if liked.

The back of the hare can be saved for entrées if wished. All kinds of game soups can be made in this way.

FISH.

No. 34. Baked Fish No. 1.

Remove the back bone of your fish, split in half, wash in salt water, and wipe dry. Put butter and bacon on it in pieces, an onion, pepper and salt; put it in a buttered dish, and bake till thoroughly done.

No. 35. Baked Fish No. 2.

Put your fish in a baking tin. Take $\frac{1}{2}$ lb. butter, put half in the tin, the other half on the fish, with raspings of bread. Add a little salt, pepper and a tablespoonful essence of anchovy, 1 of vinegar. Mix well. Pour over the fish before it is put in the oven. Shred parsley fine, and sprinkle over when done.

No. 36.

A Swedish Baked Fish Pudding.

Take salt fish after it has been boiled, pick it to pieces free from skin and bones, then take a cupful of boiled rice, pepper, salt and a cup of butter oiled before the fire. When that is cool, stir it well together

with 2 eggs well beaten ; put it into a baking dish, spread another egg over the top, and bake in an oven.

No. 37. Fish Pudding.

Take any boiled fish, bone and skin it. Pound it with 2 raw eggs, 2 boiled potatoes, a little bread soaked in milk or gravy, 1 oz. butter, a little cayenne pepper and essence of anchovies. Put it in a dish and bake it.

No. 38. Fish Toast.

Remains of any cold fish. Pound with a little butter, pepper, a blade of mace, chopped onion, parsley and salt. Mix with a little milk or cream. Warm in a pan over the fire. Stir in the yolk of an egg. Put on to hot buttered toast, piled high. It must be thick enough to stand. Sprinkle over with breadcrumbs put butter on the top, and brown.

No. 39. Fish with Sauce.

Pick any cold fish free from bones. Make a sauce. One tablespoonful flour or arrowroot, small cup milk, pepper and salt, onion and a chilli, grated nutmeg, and a little piece butter. Cook thoroughly. Put in the fish and serve very hot with toast sippets. This sauce is good with kippered herrings or bloaters.

No. 40. Fried Fish with Sauce.

Fry some pieces of fish brown. For sauce—one teaspoonful ground turmeric, 6 slices green ginger, a green chilli, $\frac{1}{2}$ onion, tablespoonful butter, a little lemon juice, and, if possible, the milk of half a cocoanut.

Brown the onion, add the turmeric, stir till cooked. Add the rest, and stir till it thickens ; then put in the fish, and simmer until well done.

No. 41. Stewed Fish.

Cut up 1 $\frac{1}{2}$ lbs. fish into pieces about 2 inches long. After being well washed and cleaned, put 1 oz. butter or dripping into a stewpan ; when hot, chop up an onion

and fry it brown, sprinkle a dessertspoonful flour into the pan, and stir it smooth. Add a teaspoonful vinegar, salt and pepper to taste, and a breakfast cup water. Stir till it boils, then put in the pieces of fish, put on the lid, and let them simmer very gently 10 minutes. Serve with the sauce over the fish.

No. 42. Fish Pie.

Take any remains of boiled fish, remove bones and cut it up into small pieces, with equal parts of mashed potatoes. Mix both together with a fork in a basin, melt 1 oz. butter, pour it in, add salt, pepper and a little cayenne. Beat up an egg and add it last. Mix all well, put in a dish, smooth and score it neatly at the top. Put small pieces of butter here and there, and bake $\frac{1}{2}$ hour.

No. 43. To warm Fish.

Take the remains of any cold fish, put a layer in the bottom of a pie dish. Sprinkle cayenne pepper and a little salt over it. Pour over it some white melted butter sauce with a little anchovy sauce in it. Then put another layer of fish, then sauce, and so on till the dish is full. Put grated breadcrumbs over the top, bake brown and serve hot.

No. 44. Stewed Fish cold.

Crisp an onion in 1 oz. butter. Cut up any fish. Lay it in a pan with salt and pepper, a little ginger and nutmeg, and water to cover. Simmer 15 minutes, skim, and take out the fish. Add juice of half lemon to the gravy. Beat 2 eggs and strain the gravy into them. Thicken over the fire in a pan of boiling water. Add a little chopped parsley, and pour over the fish.

No. 45. Cold Fish.

If a nice piece of fish remains from dinner, it is often better to eat it cold than to re-cook it. Serve salad with it, or merely salad sauce if preferred. Rohu is good this way.

No. 46. Broiled Fish.

One tablespoonful oil, ditto vinegar, an onion minced, a teaspoonful herbs, salt and pepper. Soak the fish in this 3 or 4 hours. Broil, and serve hot.

No. 47. Potted Fish No. 1.

Cut the fish in thick pieces and wipe, but do not wash it. Put vinegar to cover the fish, a bunch of herbs, 1 dozen peppercorns, onion and allspice berries. Bake in earthenware, not tin. Tie it down with brown paper, and bake in a slow oven 4 hours.

No. 48. Potted Fish No. 2.

Cold fish put through a sieve with half its weight of butter, a bunch of herbs, salt, &c. Press into little pots.

No. 49.***Fish Fried in curry condiment***

Slice your fish, clean and wash with salt. Rub into the slices curry condiments, and allow them to remain an hour. Fry brown.

No. 50. Tamarind with Fish.

Soak 3 lbs. tamarind in 2 bottles vinegar 24 hours, then pulp through a coarse cloth. Pound to a fine powder separately 6 oz. dried chillies, 8 oz. turmeric, 6 oz. carraway seeds, and add them to the tamarind pulp with 2 oz. powdered salt, 10 oz. garlic, 2 oz. black pepper.

Fry fresh fish, then put two dessertspoonfuls tamarind pickle on the fish, and turn it over in the pan, so that the pickle may get thoroughly heated with the fish, having sufficient butter in the pan to keep the pickle well covered, not frying too much, or the flavour will be spoiled. If the pickle surface dries, add a little vinegar.

Kipperd herring cooked in this way is excellent for breakfast.

No. 51. Kedgeree.

Break any cold fish in pieces removing all bones and skin. Put a piece of butter in a saucepan, and when melted, add rice previously boiled, the fish, salt and pepper. Cut hard boiled eggs in quarters, and add them. Serve very hot, piled high on a dish.

No. 52. Mock Whitebait.

Cut any good firm fish in strips, the size of whitebait, wash in cold water, and dry on a cloth. Put flour on a sheet of paper, toss about some of the fish in it quickly, turn all into a frying basket, and sift away all the loose flour. When the fat in the pan smokes, plunge the basket in, and fry two minutes, shaking occasionally. When crisp, drain on paper. Sprinkle over pepper and salt, serve on a paper in a dish, with cut lemons, and brown bread and butter.

No. 53. To Smoke Fish.

Cut the fish down the back, spread it open, wash and salt it, sprinkle some bran over a bright charcoal fire with some brown sugar. Cover with an open work bamboo basket, having a coarse duster over it. Arrange the fish over the duster and allow them to smoke. Turn them when one side has browned. Add more bran, and fan up the fire as the smoke decreases. Throw a duster over the fish while smoking.

No. 54. Stewed Lobster.

Rub the berries down with a little butter, and gravy, a spoonful of soy or ketchup, salt and cayenne pepper. Stew the lobster cut in pieces in this gravy till sufficiently cooked.

No. 55. Curried Lobster.

Lay the lobster in a pan with a little mace, salt, a little gravy, four spoonfuls milk, two spoonfuls curry powder previously fried in 1 oz. butter, a teaspoonful flour, and, if wished, a little more butter. Simmer an hour. Squeeze juice of a lemon in. Serve with rice.

No. 56. Lobster Pudding.

Chop a lobster fine with $\frac{1}{2}$ oz. suet finely chopped (or butter), pepper, salt and lemon peel, 2 oz. bread-crumbs, 1 egg well beaten. Sprinkle a mould with the coral, and press the pudding in moderately tight. Boil 1 hour. Turn out and serve hot. Bruise some coral, season with pepper and salt, and put it in some butter melted with a little lemon juice. Give it a scald, and pour it over the pudding.

No. 57. Lobster Cutlets.

One and a half oz. butter, 1 oz. flour, 2 tablespoonfuls milk or cream. Rub the coral and a little butter through a sieve. Cut up the lobster and put it in, with a little lemon juice. (Add the latter after taking it from the fire.) Cook till tender. Let it get cold. Roll in flour and fry in egg and breadcrumbs.

No. 58. Salmon Cutlets.

Make as above with cold boiled salmon, omitting half the butter.

No. 59. Salmon Deviled.

Put into a pudding dish the crumb of two slices of bread, a small onion chopped fine, pepper and salt to taste, 1 egg, a cup of sweet milk poured on the bread. Let it soak, beat it when soft with herbs, and a small piece of butter. Take half a tin of salmon free from bones, beat all together, bake and eat hot. Add cayenne to taste. The other half of the tin can be curried.

No. 60. Creamed Salmon.

Brown an onion in a tablespoonful butter. Add two-tablespoonfuls flour mixed to a paste. Add one seer boiling milk stirring it all the time. Put a tin of salmon through a sieve into the boiling milk, salt and pepper to taste. Sufficient for six persons.

No. 61. Shrimp Patties.

Take a tin of shrimps, or fresh ones if procurable, a piece of butter the size of a walnut, rolled in flour, a little ketchup, a blade of mace and a little water. Simmer over the fire, constantly shaking them, for 10 minutes. Cover some patty pans with puff paste, and bake in a quick oven. Take off the covers, fill with the shrimps, and send to table hot.

No. 62. Crab Croquets.

Chop the crab very fine, mix with breadcrumbs moistened with butter, salt, pepper, and a pinch of curry powder. Use bread in the proportion of one-third to two-thirds crab. Roll in flour and fry.

No. 63. Fignon Haddock Croutes.

Cut bread in slices, stamp out with a round cutter, and fry them a golden brown. Scrape the fish free from skin and bone, and put it in a saucepan with 3 oz. butter. Season to taste, and whisk over the fire for two minutes. When the fish looks white, pile it neatly on the fried croûtes. Decorate with pickle, chopped parsley, or yolk of egg hard boiled and rubbed through a sieve, and serve.

No. 64. Red Herring Burta.

Fry the herring well, clear all the fish from skin and bones, bruise it fine, and mix with very finely minced onions, a chilli, and the juice of a lemon. Serve with rice and dāl.

No. 65. Oyster Cream.

Work into a piece of butter the size of walnut, as much flour as it will take up. Warm it in a pan with two good dessertspoons milk or cream, but do not bring it quite to the boil. Drop in your oysters, and after warming them through, serve on toast

No. 66. Oyster Fritters.

Wash 12 good oysters well in their own liquor, and dry them in a cloth. Make a batter with a cupful of milk, an egg beaten up, and as much flour as will make it the consistency of good cream. Take each oyster with a tablespoonful of the batter and fry in boiling lard. Some crumbs of grated bread strewn over them before frying makes them crisp.

No. 67. Oyster Curry.

Take oysters fresh or tinned, put salt, pepper and allspice with them in a dish. Put 1 oz. butter in a pan, and when hot, put in garlic cut thin, and curry powder, and when brown, add onions cut thin. When done, put in the oysters till quite brown. Take off the fat and add a little boiling water, the juice of half a lemon, $\frac{1}{2}$ pint milk. Mix well together, and let them boil until the water is quite dried up.

No. 68. Lobster Kufta Curry.

Pound the flesh of the lobster, adding some of the red coral. Make into balls with breadcrumbs, a little broth or milk, and an egg beaten up. Roll in breadcrumbs. Fry some curry powder, adding the juice of the lobster, sprinkle a tablespoonful cold water over, and then add the Kuftas with a little salt, a few bay leaves and a little lemon grass (removing the latter before serving), fry brown, and put a cup of broth or water, and simmer about two hours. Serve with rice. Any cold fish, and remains of tinned fish, salmon, &c., are good for kufta curries.

No. 69. Prawn Curry.

Remove the heads and shells, and mash the prawns well with salt and water. Pound them with the ingredients as above for Kuftas, or put them in whole into the curry powder, fry, and then simmer as above.

No. 70. Fish or Prawn Pillau.

Make your pillau but instead of broth use cocoanut milk, or the gravy of the fish, and serve garnished with boiled prawns, fish or lobster.

No. 72. Scolloped Oysters No. 1.

Beard your oysters. Make a sauce with 1 oz. butter, 1 oz. flour, $\frac{1}{2}$ pint milk, and 1 gill oyster liquor, and 1 or 2 spoonful milk or cream. Cook this sauce 10 minutes, strain into a clean pan, then add the oysters, a little lemon juice, nutmeg, pepper and very little salt. Warm, but do not let them boil. Fill some buttered shells with the preparation and cover with fried bread-crumbs. Bake in a moderate oven.

No. 73. Scolloped Oysters No. 2.

Butter the shells or dish, sprinkle with a few bread-crumbs. Put in your oysters, season with pepper and a very little salt, put more crumbs over, pour in a little of the oyster liquor, a few more crumbs, and some drops of clarified butter. Brown in the oven and serve at once.

No. 74. Soused Fish.

Take cold fish boned, soak overnight in the following, which should be previously boiled and poured hot over the fish, which it is advisable to divide into flakes, after having carefully removed all the bones and skin. One teacup stock, or soup from dinner will answer as well. Two tablespoons or more of vinegar, 8 peppercorns, 8 to 10 thin slices green ginger, 6 cloves, 2 flakes garlic, 4 green or red chillies. Place the mixture with the fish in a small basin, and if set in a cool place overnight, it ought to turn out in a firm jelly next morning. Ice can be used if it is not cold enough to set properly.

MEAT.

Many recipes will be found here for doing up cold meat, but as some people object to using twice cooked meat, it is suggested that instead of allowing the cook to roast or boil a whole joint, it should be divided and part cooked in one way, and part in another. For example, a leg of mutton may be cut in two, the lower half boiled, the upper half cooked in a variety of ways. The bone can be taken out, stuffing being put in its place, and roasted, or the meat cut off and cooked as cutlets, or grilled, a boiled pudding being made, or the whole piece stewed with vegetables.

With beef, part can be used as steak, or bindalu or other curry, and part roasted, or salted and boiled, or stewed with vegetables.

Should only hard and inferior meat be obtainable, use it raw in making made dishes, which will be more palatable and digestible than having it roast or boiled, and the bone can be used for soup.

The liquor in which mutton or chickens has been boiled should be kept, and can be used for soup stock, in making pillau, risotto, and many other dishes.

Ends of boiled tongue, or corned beef which have become hard, may be grated, and eaten with bread and butter, or made into sandwiches.

In all stews the great secret is to simmer gently, and not to allow fast boiling, which hardens the meat.

Time allowed for roasting or boiling meat is 15 minutes to each 1 lb. and 15 minutes over, for the whole joint.

To thicken gravy with flour, allow a teaspoonful to $\frac{1}{2}$ pint gravy.

For Stock.

Allow 1 pint cold water to 1 lb. meat and 1 pint over. Use second stock for braizing and entrées. It contains more gelatine. Each time allow the same quantity of water, but for second stock do not allow the 1 pint over. Each time cook for 5 hours. Second stock means using the same meat and bones twice, pouring off the first, and again putting in water.

The fat of steak, &c., can be cut off and cooked separately in the oven if wished, and served with the meat.

No. 75. Braized Beef.

Braizing is steaming in the steam of good stock or gravy. Take 3 lbs. beef, ribs, or thin part, $\frac{3}{4}$ pint good stock, carrot, a little turnip, onion, celery, bunch of herbs, and a little salt. Roll the meat, and tie with string after cutting it from the bones. Make a bed of the vegetables in a pan, then put the meat, and a greased paper over, allowing 20 minutes to 1 lb. meat. Half cook it, and put it in the oven to finish, basting it well. Take it out of the oven, put in a tin dish and replace it in the oven. Reduce the gravy on the fire and pour it over the meat. If to be eaten cold, let the meat and the gravy be half cold before pouring the latter over.

No. 76. Beef Steak stewed.

One pound tender steak, cut about $\frac{3}{4}$ inch thick. Put into a pan 1 oz. butter or dripping, and let it become quite hot. Fry an onion in this till brown, scrape and cut a carrot in slices, and fry this also. When quite brown, take out the vegetables, and fry the steak on both sides to shut up the pores of the meat and keep in the juice. Pour out any butter remaining in the pan, and return the vegetables and meat to the pan, cut up the turnip and add it with a little celery if possible. Rub smooth in a basin a tablespoonful of flour, and a little pepper and salt with a little cold water. When quite smooth, add a breakfast cup and a half of cold water, and stir. Pour this into the stewpan, and put it on the fire till at boiling point. Then it must be allowed to simmer very slowly $1\frac{1}{2}$ hours. Serve on a hot dish, straining the sauce over it, and frying some fresh carrots, and turnips if wished, to send to table with the meat, adding them half an hour before serving.

Always boil fresh vegetables separately in a little stock, and a pinch of sugar, to serve with steak, or haricot, not those cooked with it.

No. 77. Haricot Mutton.

Cook in the same way as the above, either using fresh chops or neat pieces the size of chops, from the shoulder

or leg. Strain the sauce to keep back the fried onions to make the gravy smooth. Fry and then stew the chops gently half an hour, then put in the vegetables neatly cut up and fried, and stew 20 minutes longer. If made the day before and warmed up, all fat can be removed.

No. 78. Beef Mould or Pudding.

Chop up finely some beef, add a little bacon if possible to give it a relish, a little onion, a small piece of stale bread soaked in milk. Chop all together, mix with one egg beaten up, put all into a saucepan and simmer 10 minutes. Turn out into a buttered basin and bake in a moderate oven till light brown. Turn it out, and serve with hot gravy.

No. 79. Creamed Fried Beef.

Half pound beef, 2 tablespoons butter, 2 cups milk, 2 teaspoons flour. Place beef in frying-pan, cover with cold water, and heat to scalding point. Drain, and return to the fire, stirring and shaking the beef in the pan to dry off the water. Add the butter to the beef, and cook till brown (4 minutes), stirring all the time. Take out the meat, add the flour to the fat, cook one minute, and add the milk, when thickened it forms a creamy dressing for the beef. Dust it with pepper and pour it over the meat in a hot dish.

No. 80. Beef Steak à la Francais.

Cut a steak an inch thick, score it on each side crossways. Put into a flat dish 2 teaspoons salt, 1 of pepper, 1 sugar, 2 tablespoon Worcester (or other) sauce, and 3 ditto vinegar. Put the steak into this mixture, and let it remain 6 hours, turning it now and then. Broil the steak, dredging it with flour. Cut some raw potatoes into thin slices. Fry them dry, and serve round the steak. Warm the liquor and serve as gravy.

No. 81. Fillets of Beef Maitre d'Hotel.

Grill or fry neat cutlets and place them in front of the fire on a very hot dish. Chop a little parsley and mix

with butter, placing some on each fillet, putting a little lemon juice or a few drops of vinegar on the top, and serve. This may be made with cold cooked beef, warming the cutlets through in front of the fire. Serve with fried potato chips.

No. 82. Beef Cutlets with Pickle.

Cut the beef, cold or raw, into neat cutlets, and fry in egg and breadcrumbs. Keep it hot. Chop some pickles, mix with a dessertspoon chutney, and 2 table-spoons gravy. Simmer 10 minutes. Dress with mashed potatoes round, and the pickles in the centre.

No. 83.

Mussala Beef, or Mutton Steak.

One pound meat. Rub it over with the following powder: 1 dessertspoonful coriander seed, mustard, spoonful cummin seed, 3 red chillies, roasted on a pan, and ground. Rub into the raw meat. Melt 1 oz. butter in a pan, and put in the meat till half done, covering it with the butter from time to time. Then sprinkle some salt over. Take a dessertspoonful tamarind pulp, mix it with half wineglass water, pour it over the beef. Let it cook in this sauce a few minutes longer. Then take it out of the pan, cut the meat into neat fillets, put them in a dish, pour the tamarind sauce over them and serve as a breakfast dish.

No. 84. Spiced Beef.

To 20 lbs. beef, take 8 oz. sugar, 2 oz. saltpetre, 4 oz. black pepper, 3 oz. allspice, 4 oz. juniper berries, $\frac{3}{4}$ lb. common salt. Reduce these to powder and mix well. Rub the beef well, first with $\frac{1}{2}$ lb. coarse brown sugar in every part, and let it remain two days. Then rub the powder well all over the joint daily for 2 or 3 weeks, turning it at the same time, wash off the spice, and put the beef into a covered earthen pan as nearly of its size as possible, with a cup of water. Cover the top thickly with chopped beef suet, and lay a coarse thick crust of flour and water over the pan, put the cover over all, and bake the meat from 5 to 6 hours in a moderate oven.

Let it cool in the pan, and clear off the suet before it is dished.

No. 85. A Pickle for Corned Beef.

Four gallons fresh water, $1\frac{1}{2}$ lb. coarse brown sugar, 2 oz. saltpetre, 7 lbs. common salt. Put all into a boiler, take off the scum as it rises, and when well boiled let it remain to get cold. Have sufficient to cover the meat pressed down by weight. The same pickle may be used again by re-boiling and adding a small quantity of each ingredient afresh.

No. 86. Corned Beef.

Corn a good round of beef by pounding a little saltpetre, taking the rinds of 4 lemons bruised, and a tablespoonful brown sugar. Mix well and add 2 lbs. salt pounded. Take a large needle and put it into the meat here and there, to allow this mixture to penetrate, and rub a quarter of the mixture into the round. Squeeze the juice of the lemons into another quarter of the mixture, and after a little while rub the meat again with this, turning it over occasionally. Repeat this rubbing several times in the day. The next morning put the meat in a dry dish, and rub with another quarter of the mixture. After standing an hour or two, pour over it the old brine. Rub the meat several times during the day, turning it continually. On the third day, rub as before with the remainder of the mixture. In the evening pour over it the old brine, cover with another 2 lbs. salt, place a heavy weight on it, and boil the next day.

No. 87. Hunter's or spiced Beef.

Corn a round of beef as above, but putting a quantity of pepper and spices, some savouring herbs, garlic, cloves, mace and peppercorns ground, with the saltpetre, and rub it well in, puncturing it well with a large needle. At the end of a week, take the beef from the brine, and rub it well with two tablespoons finely powdered spices and pepper, enclose it in a coarse pie crust, and bake it in a good oven five or six hours.

No. 88. Beef Olives (Fresh Meat).

Cut thin slices of raw beef, roll inside each a piece of the beef fat, or bacon, or forcemeat, tie, and stew in good seasoned stock, and serve with the gravy.

No. 89. Beef Olives (Cold Meat).

Cut thin slices of cold beef. Roll forcemeat inside each slice, with a small slice of bacon if possible, and tie round. Melt 1 oz. butter, and stir in 1 dessertspoon flour till smooth and brown, add an onion and a carrot fried, a little parsley, a bay leaf, 2 cloves and $\frac{1}{2}$ pint stock. Season with pepper and salt and stew 1 hour, stirring till it thickens. Strain and skim, put in the olives, and simmer gently 1 hour. Take off the cotton and serve on a dish with the gravy.

No. 90. Forcemeat.

Equal parts of suet chopped fine and of breadcrumbs in spoonful, salt and pepper, a little chopped parsley and herbs, and lemon peel chopped fine, bind with an egg.

No. 91. Roulades of Beef.

Cut cold meat in thin slices about two inches by four. Season with pepper and salt, cover with chopped onion and bacon, roll up tightly and tie. Roll each roulade in flour, and fry till brown. Then add a little stock or water, and simmer 15 minutes. Half a cup of sour milk, or cream may be added just before serving.

No. 92. Beef à la Crecy.

Boil some carrots and press them through a sieve. Put them in a saucepan, and add half a cup of milk and a piece of butter the size of an egg, pepper and salt. Put some slices of cold meat in, boil up and serve.

No. 93. Beef à l' Americain.

Chop an onion, carrot and a chilli, put them in a saucepan with a little water or stock, and simmer one

hour. Put in cold beef cut in good sized pieces, with some pickles, a little salt, the juice of a lemon, and a small piece of butter. Cook it 15 minutes, and serve with boiled rice.

No. 94. Beef or Mutton Lobscouse.

Mince some cold roast meat, not very finely. Chop the bones, and put them into a saucepan with six potatoes peeled and sliced, an onion, pepper and salt. Make a gravy of these. When the potatoes are incorporated with the gravy, take out the bones, and put in the minced meat. Stew altogether for one hour and serve.

No. 95. Beef and Oyster Sausages.

Scald a tin of oysters, or $\frac{3}{4}$ pint fresh oysters in their own liquor. Take them out and chop fine. Mince 1 lb. beef, 1 lb. mutton, $\frac{3}{4}$ or less lb. beef suet. Add the oysters, season with salt, pepper, mace and two cloves pounded. Beat up two eggs and mix them well with the other ingredients, and pack them closely in a jar. When to be used, roll into the form of sausages. Dip them into egg and breadcrumbs and fry. Serve them on fried bread hot.

No. 96. A la mode Beef.

Two pounds ox cheek, 1 lb. cow heel dressed, 1 tablespoonful flour, 1 carrot, 3 onions. Fry the raw meat rolled in flour. Put in a saucepan with the vegetables and cow heel, $1\frac{1}{2}$ pints water, and simmer four hours. Thicken with a little cornflour and ketchup, boil 10 minutes and serve.

No. 97. Grilled Steak and Chops.

Brush the meat with a little butter, and pepper before broiling, and salt it afterwards.

For 1 lb. steak, take $\frac{1}{2}$ oz. butter, a teaspoon of lemon juice, and chopped parsley, pepper and salt. Spread it over the meat, and put it in the oven a moment before serving.

For chops, put a piece of butter in ketchup in the oven. When the chop is done, lay it in this for a moment or two and serve.

No. 98. Hashed Beef.

Fry brown an onion and a carrot. Melt 1 oz. butter or dripping in a pan, and stir in a spoonful flour. Add $\frac{1}{2}$ pint stock, and stir till it thickens. Season and add the fried vegetables. Stew all gently two hours and strain. Cut some cold beef into slices, put in a pan with a little tomato sauce and ketchup. Warm through without boiling, and serve.

No. 99. Bubble and Squeak.

Boil a cabbage tender, drain and chop, add pepper and salt. Boil, chop or mash some potatoes, and mix with the cabbage, adding some onions previously fried brown. Fry all together until brown on both sides, turning the mixture in the pan. Lay on the top slices of boiled corned beef, cut thin and slightly fried. Serve hot.

No 100. Ox-tail stewed.

Wash the tail well, and cut up at the joints. Dry the pieces well, and rub each in flour, pepper and salt, mixed on a plate. Fry the pieces all round, in a tablespoonful dripping. Lift them out, pour out the fat, and return the tail to the pan with an onion chopped up, two breakfast cups of water, and a little ketchup, and stew gently $1\frac{1}{2}$ hours. Cut some carrot and turnip into neat slices, add them, and stew $\frac{3}{4}$ of an hour longer, and serve.

No. 101.

To stew Calf's Head Turtle Fashion.

Take a calf's head with the skin on, scald the hair off, and boil it 2 hours. Take it up, and let it stand till cold. Then cut it in pieces about an inch square. Take a saucepan with a piece of butter about the size of an egg, put it over a hot fire, stirring it, and shaking in some flour till it is as thick as cream, and of a gold colour. Pour in 2 quarts of good beef gravy well

seasoned. Boil it 5 minutes, then strain, add the juice of a lemon, $\frac{1}{2}$ pint ketchup, and cayenne pepper to taste. Return it to the pan, with the pieces of the head, and stew it gently 2 hours or more, being careful it does not burn; when nearly ready have some forcemeat balls fried brown, stew about 15 minutes, and serve to table altogether in a tureen.

No. 102. Ox Cheek Pie.

Take an ox cheek, steep it in a tub of water for 3 or 4 hours, clean it well, put it in a pot with a gallon of water, $\frac{1}{2}$ oz. whole pepper, onions, a bundle of sweet herbs, a little mace, and a few cloves. Cover it close, and stew it gently 3 hours, then strain it off, and when cold, take all the bones out, and cut the meat in slices, laying it in a dish, season it well, and between each layer of meat lay a thin layer of stiff gravy or jelly, go on till your dish is full, then put a paste over it and bake it. Do not cut it till cold, then it will cut out like brawn in slices. If $\frac{1}{2}$ head is sufficient, put half quantity water, &c.

No. 103. Stewed Ox Cheek.

Wash half a head very clean, and steep it in cold water for some hours. Break the bone in two, and put it in a pot of boiling water, and simmer it for 2 or 3 hours, with vegetables, carrots, turnips and onions, salt and pepper.

No. 104. Ox Cheek Brawn.

This may be made of the meat left from the above, cut up small, and heated with some of the liquor in which the cheek was boiled, seasoned with pepper, salt, nutmeg and little vinegar, put in a basin or mould, and turned out.

No. 105. Brawn.

Take a pig's head of about 6 lbs., $1\frac{3}{4}$ lb. lean beef, pepper, salt and cayenne pepper and 4 cloves. Well clean and wash the head, and put it into a stewpan with the beef. Cover it with cold water, and let it boil till the bones can be removed, skimming it frequently. Then

put the meat into a hot pan before the fire, and mince it as fine as possible, and quickly, to prevent its getting cold. Season with the spice pounded, and mix with pepper and salt. Stir it briskly together, and press it into a cake mould, with a heavy weight pressed on it. Let it remain 5 or 6 hours until thoroughly set and cold. When required dip the mould in boiling water and turn out.

No. 106. Hashed Calf's Head.

Clean and parboil a head with the skin on. Cut it from the bone in thick pieces about 2 or 3 inches in size. Peel and slice the tongue. Take upwards of a quart of the liquor in which the head was boiled, with the bones, and boil these for the hash gravy, with some onions, sweet herbs, pepper and lemon peel for some time. Thicken it with flour and a little butter, and strain it into a saucepan. Season with pounded mace, catsup, Hervey's sauce, a little garlic, browning, and tarragon vinegar. Thoroughly heat the meat in this, and dish it garnished with forcemeat balls, egg balls, and brain cakes.

No. 107. Brain Cakes No. 1.

Clean and scald the brains, and beat them up with the yolks of 2 eggs, a spoonful of breadcrumbs, another of flour, some grated lemon peel, and finely chopped parsley, and sage, salt and pepper and a large spoonful, of oiled butter. Drop the batter in small cakes, fry a light brown.

No. 108. Brain Cakes No. 2.

Stew the brains gently 15 minutes in salted water, chop fine, mix with it some cold mashed potatoes, bind with an egg, make into cakes, dip in egg and breadcrumbs and fry brown. Serve very hot.

No. 109. Browning.

Powder finely 4 oz. white sugar. Put it in a clean frying-pan with 1 oz. butter. Mix well together. When it begins to be frothy hold it higher off the fire. Have ready a pint of water, when the sugar and butter is a

deep brown, pour in a little, then add more, and keep stirring it. Put to it $\frac{1}{2}$ oz. jamaica pepper, 6 cloves, a little mace, onions and salt. Boil slowly for 10 minutes, and when cold take off the scum, and bottle for use.

No. 110. Baked Curry.

Take 3 cups of chopped or minced meat. Boil 1 cup of rice, an onion cut small in a saucepan. When done, squeeze the onion and mash. Then put to it some curry powder, and mix well, put in a small lump of butter. Take it from the fire, and mix it with the meat, with $\frac{1}{2}$ cup of strong gravy or broth, and $\frac{1}{2}$ cup milk, and a little salt. Mix all well together with two eggs well beaten. Butter a pie dish, bake brown in the oven and turn out.

No. 111. Bobotie or Curry Pie.

One onion, 1 oz. butter, one cupful milk, one slice bread, 6 sweet almonds, 2 eggs, $\frac{1}{2}$ lb. minced meat cold or uncooked. One tablespoon curry powder. Slice an onion and fry it, soak in milk a small slice of bread, and grate 6 or 8 sweet almonds. Beat 2 eggs in $\frac{1}{2}$ cup milk, and mix all well together with $\frac{1}{2}$ lb. minced meat, a small lump of butter, and a tablespoonful curry powder. Rub a pie dish with butter, and a piece of lemon, and bake the curry in an oven not too hot. Serve with boiled rice in a separate dish.

No. 112. Beef Cutlets.

Mince fine some beef, a little bacon, onion and a mushroom if possible. Put a little salt and pepper, mustard and cayenne pepper. Beat the yolk of an egg with a full tablespoon gravy. Mix smooth and shape into cutlets. Fry in egg and breadcrumbs, or omit the yolk of egg, and put one teaspoon anchovy sauce, and a little lemon juice and 1 oz. butter dissolved and shape as cutlets, and fry, serving round a mound of mashed potatoes.

No. 113. Beef Pousse.

One pound raw beefsteak, scrape it and pound with a slice of bread soaked in gravy or stock. Then pass

all through a fine wire sieve. Beat 2 eggs to a stiff froth with seasoning to taste, *i.e.*, mustard, salt and pepper. Mix all with the beef. Butter a mould, press the beef down in it till quite full, tie a wetted cloth over the top, and plunge it into a saucepan of boiling water, and cook gently for $1\frac{1}{2}$ hours. Let it cool in the mould, take off the cloth, dip the mould in hot water, and turn out the beef. Brush over with glaize, and place the beef on a clean dish. Garnish with parsley and hard boiled eggs cut into quarters and serve.

No. 114. Beef Pudding.

Boil some potatoes, mash, and season with pepper, salt, a little butter and yolks of 2 eggs. Butter a pudding basin or mould, and line it with the potatoes. Fry 2 chopped onions in 2 oz. butter; when brown, mix about 2 oz. flour, and as much stock as will make it into a thick sauce, stir into it a tablespoonful chopped parsley, a bay leaf, thyme, tomatoes put through a sieve, a little tarragon, catsup and Worcester sauce. Add some minced beef to these ingredients, and fill up the basin, cover in with more potatoes, and bake for $1\frac{1}{2}$ hours till well browned. Turn out upon a hot dish, and pour a little gravy round and serve.

No. 115. Cow Heel or Sheep's Trotters.

Wash well, and put on in water to cover them, in a pan. Boil till tender for some hours, till the bones begin to separate easily. Serve with brown gravy, or cover with breadcrumbs, put a little butter over, and brown, serving them hot. Or cover the sheep's trotters with white sauce made with the yolk of an egg, and a little lemon juice.

No. 116. Burtas.

The ingredients are onions, fresh green chillies, and fresh lemon juice, with pounded meat. Take cold corned beef, tongue, or any cold meat, grate or pound it, and add to it a very finely chopped onion, and a chilli, and squeeze over all the juice of a lemon. Serve cold with dāl and rice.

No. 117. Bindaloo Curry.

This should be made of fresh beef, but can be made of other meat as well. Cut your meat up into large squares, and steep them overnight in vinegar, to the proportion of $\frac{1}{2}$ cup to 2 lbs. beef, and all the ground condiments of curry powder. After from 12 to 18 hours warm about 4 oz. ghi or lard, and put in the meat, condiments and vinegar, with a few bay leaves, and peppercorns, and simmer gently for 2 hours, until tender.

No. 118. Curry Paste.

Eight oz. coriander seed roasted, 1 oz. cummin seed roasted, 2 oz. turmeric, 1 oz. dry chillies, 1 oz. black pepper roasted, 2 oz. mustard seed, 1 oz. dry ginger, 1 oz. garlic, 4 oz. salt, 4 oz. sugar, 4 oz. gram dāl husked and roasted. Pound all and grind, and mix with the best vinegar to the consistency of a thick jelly. Then warm some good sweet oil, fry the mixture in it till reduced to a paste. Cool and bottle.

No. 119.

Curry Powder Proportions.

One teaspoonful turmeric ground, $\frac{1}{2}$ teaspoon ginger, $\frac{1}{4}$ teaspoon garlic, $\frac{1}{4}$ teaspoon chillies, $\frac{1}{2}$ teaspoon roasted dhanīa, 4 teaspoons of onions.

No. 120. Chicken Curry.

Cut a chicken up into small joints. Melt in a pan 1 or 2 oz. ghi or butter. When it bubbles, put in 3 dessertspoons curry powder, stir till brown. Then put in the chicken and 1 teaspoon salt, and stir till of a light brown colour. Then add 2 cups water, and simmer all over a slow fire, till the chicken is quite tender, and the liquid reduced to half the original quantity. Time from 30 to 45 minutes.

The onions can be fried first in the ghi if wished. Other meat curries are made in this way, allowing longer to simmer for beef, &c.

No. 120. Curry Puffs.

Mince some meat fine, mix with curry powder. Make some good pastry, roll out thin, cut in squares or oblong shapes, put some of the meat in, join the edges of the paste with water, and bake. Excellent cold or hot.

No. 121. Chicken Salad.

Cut up a cold roast chicken and 3 hard boiled eggs. Sprinkle with salt and pepper, cover with dressing and garnish with beetroot or capers or olives, &c.

No. 122.**Dressing for Chicken Salad.**

Beat 3 eggs, add slowly 8 tablespoonfuls vinegar in which 1 teaspoonful mustard has been stirred. Add $\frac{2}{3}$ cup milk. Place this over the fire. When it begins to boil and thicken, stir in a piece of butter the size of half an egg, one teaspoonful salt and the same of sugar, and a little pepper.

No. 123.**Chicken Minced on Rice Toast.**

Chop some cold chicken very fine, season with pepper and salt, add a little butter and milk or cream, and if wished, a little anchovy sauce. Have a mould of cold boiled rice pressed. Cut this into slices half an inch thick, and toast brown. Lay the slices on a hot dish, butter them, cover with the mince, and serve.

No. 124. Chicken Croquettes.

Six oz. fowl free from bone, 2 oz. tongue or lean ham, 1 oz. flour, 1 oz. butter, 1 gill stock, mushrooms, 1 egg, a little milk or cream, and lemon juice. Breadcrumbs. Melt the butter. Add the flour, mix and stir in the stock, then the rest of the ingredients. Let it cool, make it into balls and fry in the egg and breadcrumbs, first rolling the balls in the egg beaten slightly, and then in crumbs which should cover them evenly all round.

No. 125. Chicken or Veal Cakes.

Boil 6 eggs hard, cut the yolks in two and lay some of the pieces at the bottom of the mould, sprinkle in a little chopped parsley, some slices of chicken, or veal and ham, add eggs again, shaking in after each, parsley, pepper and salt till the mould is full. Then put in water or soup enough to cover, and about 1 oz. butter on the top. Tie it over with a double paper and bake 1 hour, then press it close together with a spoon, and turn out when cold.

No. 126. Chicken Cutlets.

Joint a chicken and remove the skin, divide each leg into two pieces, taking out the bones. Separate the wings from the pinion bones, and flatten out each piece with a rolling pin, then score with a knife on one side and rub in pepper, salt and grated nutmeg (having these ingredients mixed together beforehand). Dip in egg and breadcrumbs and fry in boiling fat.

Or fry in a batter of flour, milk and eggs, and squeeze the juice of a lemon on the cutlets before serving.

No. 127. Chicken Stew.

Cut up a chicken in joints, put into a pan 2 oz. dripping and brown an onion in it, add salt, pepper and a small chilli. Put in the chicken, and cook a few minutes, cover and simmer slowly. Add a few potatoes, a turnip, carrot, tomatoes, cauliflour or other vegetables in season, and cook till like jelly in its own juice without any water. If too dry add *a little* water. If wished, cover with paste as a pie.

No. 128. Country Captain.

Cut up a chicken as for curry. Warm 2 or 3 oz. ghi and fry brown some onions sliced. Set them aside. Fry $\frac{1}{4}$ teaspoonful ground turmeric and chillies, then put in the chicken and salt and fry, stirring occasionally, until the chicken is tender. Serve, strewing over it the fried onions.

No. 129.***Chicken or Rabbit with Cabbage.***

Mince some boiled cabbage and potatoes. Mix and season with pepper and salt. Rub through a sieve and fry in a pan with 1 oz. butter or dripping. Keep it warm. Cut the fowl or rabbit into neat pieces, sprinkle with pepper, salt and flour and fry. Put on a dish with the vegetables round in a wall. Heat 1 gill stock, and the same of tomato sauce, and pour over.

No. 130. *The same with Peas.*

Melt 1 oz. butter in a pan, add 1 teaspoonful flour. Add $\frac{1}{2}$ pint stock or water, and a little bacon cut into dice. Stir and add 1 pint peas, an onion, salt, a little sugar and pepper. Stew all gently about an hour. Put the fowl or rabbit cut in pieces and fried, round the dish, putting the peas in the centre.

No. 131. *The same with Onion Purée.*

Boil some onions till tender, drain and chop fine. Stir in 2 tablespoonfuls flour, pepper and salt to taste, and boil with 1 pint milk and $\frac{1}{2}$ oz. butter stirring well till thick. Simmer and pass through a sieve. Put the fowl or rabbit fried into a dish and cover with the purée.

No. 132. *Fowl or Rabbit Cake.*

Take the cooked meat from the bones, and put the latter in a pan with 1 pint of the liquor in which it was boiled, or water, salt, pepper, lemon peel, herbs and celery, onion, a turnip, or a carrot. Simmer 1 hour, strain and reduce to half pint. Soak $\frac{1}{4}$ lb. breadcrumbs in boiling milk or stock, and squeeze dry. Pound this with the fowl or rabbit, a little ham, pepper and salt and the yolk of 1 egg. Whisk the white and stir lightly in. Fill a buttered mould with the mixture, cover with a buttered paper, and place in a saucepan of boiling water reaching two-thirds up the mould and steam 1 $\frac{1}{2}$ hours. Melt $\frac{1}{2}$ oz. butter and stir in 1 tablespoonful flour, add the stock,

and stir till it boils. Turn the cake on to a dish, and pour the gravy round, or use onion sauce instead if preferred.

No. 133. Ragout of Fowl or Rabbit.

Cut into neat joints. Put the bones that remain, with an onion or two, in a saucepan, with $\frac{3}{4}$ pint stock or water, and a little lean ham cut in dice, a carrot and a turnip. Stew for 1 hour. Melt 1 oz. butter in a pan, and stir in one tablespoonful flour, strain the bones, and stir the butter and flour till it boils. Lay in the joints and warm through without boiling. Beat the yolk of one egg into $\frac{1}{2}$ gill milk and stir in. Lay the joints in a dish, and pour the sauce over them.

No. 134. Cecils.

Mince any kind of meat. Take crumbs of bread, a good deal of onion, lemon peel, anchovy sauce, salt, nutmeg, parsley, pepper, a bit of butter warmed. Mix these over the fire for a few minutes. When cool, make them up into balls like a turkey's egg, with a raw egg, sprinkle them with fine breadcrumbs, and fry them light brown. Serve with gravy.

No. 135. Dalmoyes.

Take cold roast meat, and equal weight of ham or bacon. Chop it fine and season well with salt, dried sweet herbs and chopped parsley, and a pinch of cayenne pepper. Pound all together with the yolks of 2 eggs. Make them up rather larger than a sausage. Have some rice boiled soft, and roll them in it and fry brown. Pour good gravy over them and serve.

No. 136. Mock Duck.

Beat well a good lean steak, make a good duck stuffing, roll it up in it, and skewer or tie it well together. Roast and serve with good brown gravy.

No. 137. Ficadelle.

Mince fine some cold meat. Soak some bread in milk or water, squeeze it, and add it to the meat. One or

two eggs mixed, pepper, salt and nutmeg, and a little butter. Mix well. Strew some breadcrumbs over, and little bits of butter. Bake quickly in a shallow dish.

No. 138. *Fried Patties.*

Mince a little cold chicken or veal, with 6 oysters. Mix with a few breadcrumbs, salt, pepper, nutmeg and a small piece of lemon peel. Add the liquor of the oysters, warm all, but do not boil. Let it remain till cold. Have ready a good puff paste, roll thin. Cut in round or square pieces, put some of the mixture between two of them, and twist the edges to keep in the gravy, and fry them brown, or bake, washing over the patties in this case, with egg before baking.

No. 139. *Mock Goose.*

One pound chopped meat sprinkled with finely chopped onions, sage, pepper and salt. Place a layer of this in a pie dish, cover with mashed potatoes, then put another layer of meat and seasoning, and finish with potatoes on the top. Put little bits of butter and bake brown. Serve hot with apple sauce.

No. 140. *Kidney Pudding.*

Three sheep's kidneys, 2 teacups breadcrumbs, 1 teaspoonful suet, 1 teacup milk, 1 egg, nutmeg, parsley, herbs. Skin the kidneys and mince them finely, also mince the suet, and put both in a basin with the breadcrumbs. Add a teaspoonful chopped parsley, a little chopped thyme and grated nutmeg, half teaspoonful salt, and a little pepper. Mix all well together. Beat up the egg and mix it with the milk, and stir both into the pudding. Pour into a buttered bowl. Cover with paper and steam for one hour. Pour brown sauce over it and serve hot.

No. 141. *Kidney Stew.*

Steep the kidneys in lukewarm water for a few minutes, cut in halves or quarters, skin and wash them, and allow them to remain with pepper, salt, the juice of some onions and a little ginger. Boil 1 oz. fat in a pan, put in the kidneys with the juice, cover with onions sliced, pour over some hot stock, and simmer till tender.

No. 142. Cold Meat Grilled.

Mix a teaspoonful dry mustard, salt and pepper, a little vinegar, and Harvey's or Worcester sauce, and a little chutnee. Dip pieces of any cold meat in this, fry slightly, and pour over them the liquid remaining, when serving.

No. 143. To re-warm cold Meat.

Cut the meat into slices, and put them on a hot dish. Heat to boiling point the gravy left from the joint, or added to if not sufficient, pour it over the meat, and place in front of the fire, or in the oven for a few minutes.

No. 144. Hotch-Potch.

Three pounds neck of mutton, $2\frac{1}{2}$ quarts water, vegetables. Put rather more than half the mutton in the saucepan with the water, and a little salt. When it boils, skim it carefully and allow it to boil for 1 hour. Cut up the remainder of the mutton into small chops, and add them with turnips and carrots, onions and 1 pint green peas, and allow it to boil for $\frac{1}{2}$ hour longer. Chop up a lettuce, divide a cauliflower into sprigs, chop a handful parsley finely, and add all to the soup with the remainder of the peas, and boil for another $\frac{1}{2}$ hour. Season to taste and serve.

No. 145. Dry Hash.

Mince some meat dry. Take an equal quantity of cold boiled potato and vegetables, and an onion finely chopped. Put into a saucepan with some butter according to taste, and stir until well mixed. Add a cup of sweet milk to 1 lb. of meat and stir until browned. Eat hot with pickle.

No. 146. Kuftahs.

Pound some fresh meat with herbs, red pepper and onions. Form them into small balls and fry them. When brown, make a gravy and serve them up in it. Serve boiled rice in another dish, or serve as curry.

No. 147. Kuftah Curry.

Pound your meat or chicken, seasoning herbs, mix with breadcrumbs. Add a little broth or milk, mix well, beat up an egg, add it to the mixture. Make into small balls, roll in breadcrumbs. Fry brown your curry powder and onions. Sprinkle a tablespoonful of cold water over it, then add the kuftahs with a little salt and fry brown. Then put either a cup of broth or water, and simmer about 2 hours. Serve with rice.

No. 148. Jhal Frezee.

Cut up into small squares any cold meat. Add a good quantity of onions sliced, some chillies cut up, and a teaspoonful of salt. Warm 2 oz. ghi, and throw into it all these, and allow to fry, stirring all the time until the onions are tender.

No. 149. Hussanee Curry.

Cut up beef or mutton into small squares, and put them on bamboo pins alternately with half an onion and a slice of green ginger. Warm 2 oz. ghi and brown some curry powder, ground onions and garlic. Then put in the sticks of meat and brown them, stirring. Then add half a cup of water, and allow it to simmer over a slow fire nearly 2 hours. Serve up on a dish on the sticks.

No. 150. Boiled Mutton Chops.

Cut and trim from a loin of mutton four nice chops. Pepper and salt them, and lay them in an enamel soup plate, with a layer of onions on the top. Cover with another enamel soup plate, and close the edges with a paste of flour and water. Put it in a covered pan of boiling water, and cover close. Keep boiling, and add water when reduced to keep up to the edge of the soup plate. Cook for 2 hours, open when sent to table, cutting through the paste with a knife.

No. 151. Rolled Shoulder of Mutton.

Take the bones out of a shoulder of mutton, and rub it well on both sides with one large tablespoonful black pepper, ditto salt, 1 $\frac{1}{4}$ oz. mixed spices and $\frac{1}{2}$ teaspoonful

cayenne pepper. Let it stand for 12 hours, and before cooking, rub in whatever liquor comes from the meat, then roll the shoulder tightly, tie firmly, dredge well with flour. Set it in a pan with 2 oz. dripping and fry brown. Then add as much gravy or water as will cover the meat, and stew gently $2\frac{1}{2}$ hours. Scrape with a knife, cut the string, and put on a hot dish. Thicken the gravy with flour and a little butter, and flavour with sauce and lemon juice to taste, and strain over the meat. Very good cold.

No. 152. Mutton Ham—No. 1.

Two oz. coarse sugar, 2 oz. salt, teaspoonful saltpetre. Mix well together adding juice of a lemon. Make it hot. Rub the mutton well, let it stand 24 hours, then rub again.

Make a pickle of 1 gallon water, $\frac{3}{4}$ lb. bay salt, 1 lb. salt, $\frac{1}{2}$ lb. treacle, $\frac{3}{4}$ lb. coarse brown sugar, 2 oz. sal prunella, 3 oz. saltpetre. Boil these, skim, add 3 oz. juniper berries, and when cold, put in the ham, put a weight on the top, turn the ham every third day. At the end of three weeks take it out and wipe dry. Place a heavy weight on it for 48 hours, then hang it up, and smoke it. A mutton ham takes about 2 hours to boil, and should cool in the water it is boiled in.

This pickle is sufficient for 16 lbs. meat.

No. 153. Mutton Ham—No. 2.

Cut a leg of mutton into the shape of a ham. Pound 1 oz. saltpetre, 1 lb. salt, $\frac{1}{4}$ lb. brown sugar. Rub well with this mixture, stuffing the hole of the shank well with salt and sugar. Let it lie a fortnight, rubbing well with the pickle every two or three days. Take it out, and press with a weight for a day. Smoke with sawdust 10 or 15 days, or hang to dry in the kitchen. When wanted, soak, put on in cold water, and boil gently 2 hours.

No. 154. Breast of Mutton.

Stew with carrots, onions and spices in gravy. When well done, drain and take out the bones. Flatten the meat between two dishes. When cold, cut it in form of

cutlets, brush with the beaten yolk of an egg, roll in breadcrumbs, and bake brown in the oven. Serve with sauce.

No. 155. *Devilled Mutton.* No. 1.

Four tablespoonfuls good gravy, 1 tablespoonful chutney, 1 ketchup, 1 vinegar, 2 teaspoonfuls made mustard, 2 salt, 2 tablespoonfuls butter. Mix these ingredients as smooth as possible, add the slices of cold mutton. Simmer gently over a moderate fire till thoroughly hot.

No. 156. *Devilled Mutton.* No. 2.

Slice the meat, dip it in butter melted, sprinkle with salt and pepper and dry mustard, roll it in breadcrumbs, place on a greased baking pan, and brown it in a hot oven.

No. 157.

Neck of Mutton a la Duchesse.

Wash, dry, and flour a whole neck of mutton, and fry brown. Put it in a deep pan. Cover with seasoned stock and put in onions, turnips and carrots. Cover close and simmer till the vegetables are tender, $1\frac{1}{2}$ or 2 hours. Take them out and set aside to garnish the neck, which will take from 4 to 5 hours gentle simmering. When done, take it out of the gravy, which set aside to cool and remove the fat. Keep the neck hot by covering the pot. Put the gravy into a pan and let it boil without the lid, till reduced to about a pint. If not thick enough, add a teaspoonful cornflour, or flour, mixed smooth in 2 tablespoonfuls cold water or stock. Return the neck to its gravy and simmer gently $\frac{1}{2}$ hour. Mince the vegetables, put them in a pan with a little butter, shake them till hot over the fire. Put them in little heaps round the neck in the dish. Peas, asparagus tops, or sprigs of cauliflour may be cooked separately and added.

No. 158. *Good Mutton Hash.*

Take an onion, turnip, carrot, bay leaves and parsley. Boil in stock till soft. Strain, and add 1 teaspoonful ketchup, and 1 Worcester sauce. Boil a few minutes,

thickening it with a spoonful cornflour. Cut nice slices of cold mutton and put them in till hot, but not longer, and serve.

No. 159. Potato Chops.

Boil and mash some potatoes, make into a paste with 1 or 2 eggs beaten and roll out. Pepper and salt some nice neck chops, cover with the paste, and fry. Leave a little bone out.

No. 160. Sheep's Heart.

Stuff with equal quantities of breadcrumbs and suet, a little parsley and herbs, mixed with an egg, and milk, or dripping. Put 2 oz. dripping in a pan. When hot put in the heart, put the lid on, and put it on a very slow fire, allowing $\frac{1}{4}$ hour to 1 lb. Baste it, pour off the fat, and add a little stock. Serve very hot with red currant jelly.

No. 161. Sheep's Head.

Split open the head, take out the tongue. Wash it all well in tepid water, and let it soak for some time in salt and water. Cut away all the bones of the nose and the eyes. Take out the brains, and put them in cold water till wanted. Tie the head together, and put it in water to cover it. Boil gently $1\frac{1}{2}$ or 2 hours; the tongue one hour. Skim, and put in a spoonful salt, a carrot, turnip and onion, a few pepper corns, and 2 table-spoonfuls rice and a bunch of herbs. Take out the tongue, skin it, and sprinkle with bread crumbs. Take out the head, untie, surround with vegetables; cover with the brain sauce, or serve the sauce separately if preferred. The next day serve the broth, putting in the bones again when they come from the table, and cutting up the meat in squares, put it to warm in the broth before serving.

No. 162. Brain Sauce.

Boil the brains 5 minutes. Chop them up, add 1 oz. butter, $\frac{1}{2}$ oz. flour, $\frac{1}{2}$ pint liquor in which the head has been boiled, a teaspoonful chopped parsley. Put in the brains just before serving.

No. 163. Cold Meat Fritters.

Chop some cold meat with a little onion, parsley, pepper and salt and mix. Work 4 oz. flour in 1 gill water and 1 oz. butter, and stir in the white of an egg whipped, with a little salt, stiff. Mix all together with the meat. Fry and serve fried parsley as garnish.

No. 164. Meat Mould.

Mince fine $\frac{1}{2}$ lb. cold meat, $\frac{1}{4}$ lb. breadcrumbs, 3 oz. finely chopped suet, 1 egg, $\frac{1}{2}$ teaspoon curry powder, 1 teaspoonful powdered herbs, salt, and pepper to taste. Mix with a little stock or milk. Brown some breadcrumbs, coat a greased basin with them, put in the mixture, and steam 1 hour. Turn out, and serve with tomato or any other sauce, or gravy poured round.

No. 165. Roman Pudding.

Butter a basin and line with boiled macaroni. Fill with a mince of any and every cold meat you may have, using some suet or dripping, 1 oz. grated cheese, nutmeg, pepper, salt, 2 eggs, cayenne, and a cup of milk. Mix and boil $\frac{1}{2}$ hour. Serve with gravy if eaten hot. If cold, turn out and glaze.

No. 166. Milanese Ragout.

Cut up the remains of a cold fowl into small pieces. Add mushrooms, ham, tongue or bacon, and some macaroni previously boiled, and cut into inch lengths. Make the following sauce. Thicken over the fire a tablespoonful flour well worked with 1 oz. butter in $\frac{1}{4}$ pint white gravy (made from the bones of the fowl). Add milk, or cream, and grated cheese according to taste. Season with nutmeg, pepper and salt, and then add fowl, macaroni, &c., previously prepared, beat all together and serve.

No. 167.**Ragout a Piece of Cold Meat.**

Put $\frac{1}{2}$ pint gravy in a pan with carrots, turnips sliced. Season with pepper, salt, mace and cloves. Stew until the vegetables are tender, then put in your meat

and stir gently till quite hot. If you have no gravy, a little flour and water with the vegetables will do.

No. 168. Ringlets.

Mince some cold fowl very small with a little ham or bacon. Season with pepper, nutmeg and a tablespoonful breadcrumbs. Beat up the yolk of an egg and a tablespoonful white soup. Mix all well together and take some tin shapes. Butter them inside, take a few pickled French beans or other green pickle and a slice of bacon or tongue. Cut them in strips and stick them round the tin alternately, at a small distance from each other, fill them with mince, cover with paper and set in a stewpan with boiling water 2 inches deep. Let it boil slowly for half an hour. Turn them upside down on a hot dish, and pour round a sauce made of a teacup of milk or cream, salt and a little mace, and 1 tablespoonful flour, stir until it boils.

No. 169. Stew.

Cut any cold meat into large pieces, make a sauce of some onions cut up, a chilli, pepper, salt, a small spoonful flour, 1 oz. butter, a few pickles, a tablespoonful Ketchup, 1 ditto Harvey's sauce, $\frac{1}{2}$ anchovy sauce, 1 tumbler water. Heat in a saucepan and put in the meat to warm and serve.

No. 170. Meat Rolls.

Chop up $\frac{1}{2}$ lb. cooked meat, and a cooked onion very finely, and season with pepper and salt. Mash some cooked potatoes very smooth, and add to them a teaspoonful butter or dripping melted, then whisk them over the fire to dry. Turn out on the table, and add as much flour as the potatoes will take up, and roll the paste out about $\frac{1}{4}$ inch thick. Cut it into pieces about 6 inches square. Place on each piece a spoonful of the chopped meat, wet the edges and double the paste over one side above the other, and press the ends down. Place on a greased tin, and bake till they become a light brown, or fry them in hot fat in a frying pan.

No. 171. Baked Mince.

Chop up 1 lb. cooked meat very finely. Soak a thick slice of bread in milk, and press the milk well out when quite soaked. Beat it up with a fork, add it to the meat, and mix all well together. Add pepper and salt to taste, and one egg beaten up. Butter a deep pudding dish, and ornament the bottom and sides with a hard boiled egg cut up. Press the mixture in, bake 1 hour, and turn out.

Sauce for the above.—Break up the bones of the meat, and boil 2 hours with onion, carrot and turnip. Fry an onion brown, sprinkle in a dessertspoonful of flour and stir, add $\frac{1}{2}$ pint of the stock, a tablespoonful ketchup and a little pepper and salt. Stir until it boils, but do not allow it to get thick. Strain the sauce round the meat, and serve hot.

No. 172. Toad in a Hole.

Put into a basin $\frac{1}{4}$ lb. flour and a pinch of salt, beat 1 egg well, and after mixing it with $\frac{3}{4}$ pint milk, pour gradually among the flour, beating it with a spoon. When quite smooth pour it into a pudding dish, put the meat among the batter, and bake for $\frac{3}{4}$ hour. Chops nicely fried may be used, or fish, or fruit of any kind, in which case a little sugar will be required.

No. 173. Mutton with Peas.

A neck of mutton cut into chops, fried a little to brown each side, and then put in a pan with green peas, mint, an onion, pepper, and salt and a lettuce, with a little stock or water, and simmered gently for 1 hour, or until all is thoroughly cooked. Arrange nicely on a dish and serve hot.

No. 174. Sea Pie.

One lb. meat, onion, carrot and turnip, $\frac{1}{2}$ lb. flour, $\frac{1}{4}$ lb. suet, pepper and salt, $\frac{1}{2}$ teaspoonful baking powder.

Cut the meat in rather small pieces, put in a small stewpan with onions chopped finely, and other vegetables cut small, pepper and salt to taste. Cover the meat

and vegetables with water, set the stewpan on the fire, and bring to the boil. Make a paste with the flour and suet chopped very fine, rubbing them together with a pinch of salt, and $\frac{1}{2}$ teaspoonful baking powder. Mix all well with cold water, roll it into a round cake, the size of the stewpan, and put it neatly upon the top of the meat and vegetables. Cover closely with the lid, and let it stew gently for $1\frac{1}{2}$ hours. Lift the paste carefully off, dish the meat and vegetables, and place the cake of paste on the top and serve.

No. 175. Sausage Rolls.

Chop up $\frac{3}{4}$ lb. of any kind of cooked meat very finely. Mix with it a tablespoonful flour, a teaspoonful salt and a little pepper. Put nearly a teacupful water into a pan, and a tablespoonful ketchup or a little gravy. Add the mixture of meat and flour, and stir over the fire till at boiling point, when the flour is cooked. Turn out on a plate to cool. Make a stiff paste with water, of 1 lb. flour, a pinch of salt, and 1 teaspoonful baking powder, and $\frac{1}{4}$ lb. butter, lard or dripping. Roll, out thin three times. The last time about $\frac{1}{8}$ inch thick. Cut the paste into pieces five inches square, wet the edges, and place on each a spoonful of the meat. Turn one side of the paste over on the meat, and overlap it with the other side. Press the ends down with the back of a knife, and placing them on a greased tin, brush them over with beaten egg, and bake about 15 minutes in a quick oven.

For a variety put some curry powder with the meat before enclosing it in the paste.

No. 176. Potato Pie.

Mince and season some meat, cooked or uncooked. If the latter, cook it a little before putting it into the pie dish. Add a little good gravy and an onion chopped. Mash plenty of cooked potatoes with a little salt and butter, cover the meat with the mixture thickly, raising it in the centre slightly. Score it roughly with a fork, put little bits of butter on the top, and bake brown. Do not roll your potato out, or mix egg or flour with it. It should be rough and brown and crisp.

No. 177. Pish Pash.

Wash in several waters $\frac{1}{4}$ lb. rice, add to it a chicken, or some mutton cut up, some sliced green ginger, onions, a few bay leaves, peppercorns, salt, 1 or 2 oz. butter, and water to cover all. Simmer over a slow fire until the chicken is tender, and the rice pappy. Serve hot.

No. 178. Pillau—No. 1.

Put a fowl in a saucepan and cover well with water, letting it boil for $\frac{3}{4}$ hour. Take it out, put it into a saucepan with 2 oz. butter till nicely browned, then take the fowl out, and keep it hot. Throw into this $\frac{1}{2}$ lb. of rice well washed, stir it well in the butter for 5 or 10 minutes with a sliced onion, a few cloves, cardamoms, &c. Then add the liquor from the fowl, and boil it till the rice is quite tender. Add raisins if liked. Serve with the fowl in the centre. On the top put onions and almonds shredded and fried crisp and brown. Also a hard boiled egg cut in quarters.

No. 179. Pillau—No. 2.

Boil a chicken and reserve the liquor it was boiled in. Melt 2 oz. butter or dripping, and fry in it some onions, which remove and set aside. Then put in $\frac{1}{4}$ lb. rice washed and drained, and fry. When the butter is absorbed, put in a few cloves, cardamoms, a few sticks of cinnamon, peppercorns, a little mace and salt. Mix and pour over it the gravy in which the chicken was boiled, to cover the rice, cover and set on a slow fire, shaking or stirring occasionally. Brown the boiled chicken in a pan with butter or dripping, and serve either whole or cut up, on the top of the pillau. Strew over it the fried onions, and some hard boiled eggs, cut in quarters, and if wished small pieces of crisp fried bacon. Raisins can be boiled with the rice if wished.

Remains of cold fowl can be served in this way the next day, using the liquor of the fowl if boiled. Also slices of cold boiled mutton slightly fried, and served on pillau made with the liquor it was boiled in.

No. 180. *Pot au Feu.*

Put 1 lb. meat without bone, in 1 quart tepid water, and some vegetables cut up. Simmer for 5 hours. Put in a cabbage tied up. Simmer another hour and serve.

No. 181. *To Roast a Tongue.*

Parboil a fresh tongue, and then roast it with a few cloves stuck in. Baste it with butter or dripping, and serve with gravy, and red currant jelly.

No. 182. *Mutton or Beef Pudding.*

Cut raw meat in slices, season with pepper and salt, sprinkle a little flour over each. Line a basin with suet crust, put in the meat with some kidneys if wished. Pour in a little water, cover over with paste not too thick, and tie the basin in a pudding cloth, and boil in a saucepan of boiling water 2 or 3 hours. Oysters can be added if wished with the beef. Mutton for a pudding may be cut from the upper part of the leg. The pudding may be replaced in the basin to be rewarmed for the next day, or may be served in the basin without turning out, pinning a clean napkin round. This saves any waste of gravy.

No. 183. *Suet Crust.*

To every 1 lb. flour allow 6 oz. suet. Mince fine and rub it into the flour with a pinch of salt. Work all to a smooth paste with water and roll out.

No. 184. *Fricasee of Chicken, &c.*

Boil the chicken, or use remains of cooked fowl. Mix some of the liquor it is boiled in, or a little stock, with white sauce, and season with pepper, salt, a little mace, and warm all together and serve, or add the yolk of an egg, a little lemon juice, and chopped parsley to the sauce. Or a head of celery cooked tender and cut up in inch lengths; poured over the chicken, when mixed with seasoned white sauce.

No. 185. Cornish Pasties.

Cut some meat and potatoes in equal proportions in small dice, season with pepper, salt, parsley, and a grated onion. Sprinkle over it a tablespoonful water. Make a dripping crust, using half the quantity of dripping to the flour, rubbing it in, moistening with water, and rolling out. Cut into pieces about six inches square, or round shapes. Put a little of the mixture on the paste, wet the edges, fold the paste over the meat. Pinch the edges together with the fingers. Put on a greased baking tin, and bake about $\frac{3}{4}$ of an hour. Brush over with egg when nearly done, and return to the oven to glaze.

No. 186. Aspic Jelly.

One quart of second stock or $\frac{1}{2}$ oz. gelatine and first stock in a saucepan, carrot and onion and celery. One tablespoonful Tarragon vinegar, rind of $\frac{1}{2}$, juice of whole lemon, 12 peppercorns, 6 allspice berries, 4 cloves, a little cinnamon and mace and salt. The shells and whites of 2 eggs whipped with a little cold water, and a bunch of herbs. Put all over a quick fire, and whisk until it boils. When it boils to the top of the saucepan, let it stand aside for 20 minutes, covered with a lid not quite on. Run it through flannel. Cut in dice, or chop up, or whisk when nearly cold.

No. 187. Pigeons Stewed Whole.

Four pigeons cleaned and stuffed with mashed potatoes, chopped onions, salt and pepper, and enough soup to cover them in the pan. Into this put 1 tablespoonful Worcester sauce, 1 teaspoonful vinegar, and 1 of anchovy, and a little red pepper. First put 4 oz. butter into a pan and melt, well brown the pigeons in it, then add the soup, with 2 oz. butter rolled in 1 dessertspoonful cornflour, to thicken the gravy. Cook till tender.

No. 188. Jugged Quail.

Clean six quails and stuff them with a thick slice of onion, a slice of lemon, a green chilli and a little mint. Put the quails into a jar with 2 oz. butter, a few peppercorns and salt. Close the jar well and boil for 1 hour.

No. 189. Forcemeat Stuffing.

Six ounces breadcrumbs, rind of $\frac{1}{2}$ lemon, tablespoonful savoury herbs minced, 3 oz. suet or butter, or dripping, 2 eggs, pepper and salt, and a little nutmeg. Mix all together and bind with 2 eggs beaten.

No. 190. Stuffing for Ducks, Geese, &c.

Onions, breadcrumbs, sage leaves, butter or dripping, salt and an egg. Peel and boil the onions, and chop them fine. Scald the sage leaves and chop them. Mix both with the breadcrumbs, season with pepper and salt, a little butter or dripping broken into pieces, and the yolk of an egg.

No. 191. Forcemeat Balls, No. 1.

Quarter pound suet, 1 oz. cold chicken, or any meat, chopped fine, $\frac{1}{4}$ lb. breadcrumbs, onion, lemon peel, salt, pepper, nutmeg, mace, parsley and thyme finely shred. Beat two or as many eggs, yolks and whites separately, as will make the above into a moist paste, roll in small balls and fry brown, draining them before the fire.

No. 192. Forcemeat Balls, No. 2.

Four tablespoonfuls breadcrumbs, 2 oz. suet, 1 egg, 1 teaspoonful mixed herbs, 1 ditto chopped parsley. Chop the suet very fine and mix with it the crumbs and herbs, and salt and pepper to taste, and sufficient egg to make a stiff paste. Form into balls, put them into boiling water and boil till firm, about 5 minutes. Add them to soup, &c., a few minutes before serving. Or fry brown.

No. 193. Giblets.

In cooking giblets the feet and gizzard take 2 hours to boil, the head, wings and feet of ducks and geese, 1 hour. Of fowls $\frac{1}{2}$ hour.

No. 194. Wild Ducks.

To prevent wild ducks having a fishy strong flavour, stuff the duck with a lemon, having peeled the rind off thinly, and roast.

SAVOURIES

Many recipes will be found here for savoury dishes which tempt the appetite in hot weather. The author has found Crosse and Blackwell's bottles of grated parmesan cheese invaluable, as there is no waste, the right amount can be given for each dish, and as cheese is not to be had in many up-country places, this can always be kept at hand, and does not spoil.

The recipes for Risotto, &c., have been obtained in Italy, and will make an agreeable change on many an Indian table.

No. 195. Anchovy Sandwiches, No. 1.

Steep six anchovies in water, bone and skin them, and pound them with a dessertspoonful curry powder, a spoonful grated cheese, and the raw yolk of an egg, with a little piece of butter. Rub it into a paste, and heat it in a pan. Butter a slice of toast, spread it with the paste, cut it into neat sandwiches and serve hot.

No. 196. Anchovies on Curried Toast.

Fry lightly some slices of bread about $\frac{1}{2}$ inch thick. Spread a layer of curry paste on the top, and put in a gentle oven for 3 or 4 minutes, then lay anchovies on each, and replace in the oven for 2 minutes. Cayenne pepper may be added.

No. 197. Aigrettes of Parmesan.

Quarter pint boiling water, $\frac{1}{2}$ oz. butter, 2 oz. flour or cornflour, or half arrowroot and half flour, 1 oz. grated parmesan, cayenne, the yolk of an egg, and part of the white whipped stiff. Put the flour to the water and butter, and stir till smooth. Cook it well. Then put in $\frac{3}{4}$ oz. cheese, and the pepper and the yolk, and then the white of the egg. Put on a buttered plate. When cold, cut in small pieces and fry in boiling fat. Sprinkle with a little salt before serving.

No. 198. Anchovy Sandwiches, No. 2.

Pound the yolks of three hard boiled eggs with 1 oz. butter, and a dessertspoonful anchovy sauce. Put between thin bread and butter. Add water-cress if wished. Serve on folded napkin.

No. 199. Savoury Bread.

Bread cut in slices, soaked in savoury custard (yolks of 2 eggs $\frac{1}{2}$ gill stock seasoned) for an hour, then fry in batter.

No. 200. Batter for Frying.

For fish, meat, &c. Take 5 ozs flour and work it up with a gill of water, and a little salt. Take the yolks of 2 eggs, add 2 tablespoonfuls oil, or butter melted, and work all into a paste rather thicker than cream. If too thick, add a little more water. Beat the whites of the eggs stiff, and stir into the batter 15 minutes before it is wanted.

No. 201. Beetroot Savoury.

Boil a beetroot till tender, peel and cut it in slices. Put it in a dish, cover with thick white sauce. Strew grated Parmesan cheese over it and put it in the oven for a few minutes. Serve very hot.

No. 202. Boiled Cheese.

Four ounces cheese cut in thin slices, piece of butter the size of 2 walnuts, 2 tablespoonfuls milk or cream. Put in a stewpan, and keep stirring till it boils and is quite smooth. Then add an egg. Stir it quickly. Put it into a dish and brown it before the fire. Serve toast with it.

No. 203. Cheese Fritters, No. 1.

Mix in a basin $\frac{1}{4}$ lb. flour, pepper, salt, $\frac{1}{2}$ teaspoonful mustard, $\frac{1}{4}$ lb. grated cheese. Melt a teaspoonful butter, and mix it with 1 teacup warm water, and yolk of 1 egg, beat it and stir it gradually among the flour, &c. Beat up the white of the egg stiffly, and stir it in last of all. Drop the mixture in dessertspoonfuls in hot fat, and fry till brown, turning to brown both sides.

Baking powder.

No. 204. Cheese Fritters, No. 2.

Half pound grated cheese, $\frac{1}{4}$ lb. breadcrumbs, rasped ham or bacon, a little butter, mixed to a paste with yolks of raw eggs. Make into small balls, dip in stiff batter and fry.

No. 205. Cheese Custard.

Beat well 2 eggs, mix with them 5 oz. grated cheese, and $\frac{1}{2}$ pint boiling milk. Bake in a pie dish 15 minutes. Turn out, and serve with dry toast.

No. 206. Cheese Pudding.

Three ounces grated cheese, 3 oz. grated bread, season with pepper and add a piece of butter the size of a walnut, pour over it $\frac{1}{2}$ pint boiling milk. When cold, add 2 well-beaten eggs and bake $\frac{1}{2}$ hour.

No. 207. Cheese Straws.

Equal proportions of butter, flour, and cheese, seasoned with salt, mustard and cayenne. Mix as for short paste, and cut into straws after rolling out. If wished, use instead of plain water to mix the paste, the whites of 2 eggs with $\frac{1}{4}$ pint cold water. Bake a pale brown, and serve either tied in bundles, or heaped up in a dish. Or use one egg and no water to mix 1 oz. cheese, flour, and butter.

No. 208. Cheese Balls.

Make balls of cheese mixed with a little butter, seasoned with cayenne. Cover with breadcrumbs, and fry a good brown.

No. 209. Cheese Dish.

Two ounces grated cheese, 1 egg well beaten, a small teacup milk or cream, and a little salt. Mix well, and bake in a pie dish. Turn out on a flat dish to serve.

No. 210. Cheese Canapes.

Four ounces grated cheese, 2 oz. pounded ham, a tablespoonful mustard mixed, very little cayenne and salt, mixed into a smooth paste with the yolk of an egg. Spread thickly between thin slices of bread. Cut into shapes, and fry for a moment in boiling fat.

No. 211. Cheese Trifle.

Two ounces butter, 1 oz. flour, $\frac{1}{4}$ pint milk, 2 eggs, 3 oz. grated cheese. Melt the butter, mix in the flour, add the milk, stir and cook well, then beat in the yolks of 2 eggs. Sprinkle in the cheese, add the whites whisked to a froth. Mix in lightly, and put into patty pans. Bake 15 minutes.

No. 212. Devilled Tomatoes.

Beat to a cream 2 tablespoonfuls butter, 1 teaspoonful powdered sugar, 1 teaspoonful dry mustard, 1 saltspoonful salt. Add $\frac{1}{4}$ saltspoonful of pepper, or pinch cayenne. Mash the yolk of one hard boiled egg and add also one raw egg beaten slightly. Add slowly $1\frac{1}{2}$ tablespoonful hot vinegar, and cook till it thickens. Remove the skins from 3 tomatoes, and cut in thick slices. Season with salt and pepper, dredge with flour, and cook brown.

No. 213. Lentil or Dál Fritters.

To $\frac{1}{2}$ pint of dál soup (soup left over will do) add the well-beaten yolk of 1 egg, and sift in enough flour, a little at a time, beating well, to make a good batter. Add the stiffly-beaten white of the egg, and drop by spoonfuls on a hot buttered pan, and brown on both sides.

No. 214. Potato Omelet.

Three eggs, 1 oz. breadcrumbs, 2 small potatoes, 1 teaspoonful butter. Mash the potatoes with the butter and crumbs and eggs well beaten, salt and pepper, and make as an omelet.

No. 215. Potato Cheese Cakes.

Quarter pound potatoes warm from the steam, pounded with the rind of a lemon boiled tender, pounded sugar to taste, $\frac{1}{4}$ lb. butter, yolks of 3 eggs. Beat all well together till quite light and soft. Bake either in a baking dish, or in tins lined with paste.

No. 216. Potato Puffs.

Cut small some cold roast meat, season with pepper and salt, and cut pickles if liked. Boil and mash some potatoes, and make them into a paste with an egg, and

roll out, dredging them with flour. Cut round with a saucer, put some of the seasoned meat upon one half, and fold the other over like a puff. Pinch neatly round, and fry a light brown.

No. 217. Ham Loaves.

Four ounces grated ham, mixed with 1 lb. mealy potatoes boiled and mashed smooth, with 1 or 2 oz. butter. Add 2 eggs beaten. Mix well, and form this mixture into very small shapes. Roll in breadcrumbs and fry brown.

No. 218. Oyster Toast.

Chop some oysters small, cutting off the beards. Mix a little anchovy sauce with the oysters in a saucepan, with a little milk or cream, and a little cayenne pepper. When quite hot spread on buttered toast and serve.

No. 219. Oyster Sausages.

One pound mutton, $\frac{3}{4}$ lb. beef suet, 1 pint oysters scalded and without beards. Chop all together, add pepper and salt. Mix with 4 eggs into balls, or cakes, and fry them. Put round a dish, with fried parsley in the centre.

No. 220. Macaroni Dish.

Boil some macaroni till quite swelled. Lay it at the bottom of a pie dish, then add a layer of minced mutton, and fill up with gravy till the meat is covered. Put a layer of tomatoes, or a little tomato sauce, and at the top a thick layer of breadcrumbs, and a little butter and bake.

No. 221. Macaroni Cheese.

Soak the macaroni in a basin of water 1 hour. Strain off the water, and simmer $\frac{1}{2}$ hour in sufficient milk to cover it. Take it out of the saucepan and put it in a shallow dish. If too dry pour over it a little milk. Strew a little salt over it, and a good quantity of grated cheese. On the top put little bits of butter here and there, and bake brown. Serve hot.

No. 222.***Macaroni with Tomato Sauce.***

Quarter pound macaroni in a saucepan, boiling water and salt. When soft drain, and put the macaroni into a saucepan with 2 oz. butter, 2 oz. grated parmesan, and some tomato sauce. Cook till the macaroni acquires a good tomato colour. Serve hot.

No 223. *Macaroni Stewed.*

Blanch $\frac{1}{4}$ lb. macaroni in boiling water and a little salt. Put a little butter in the bottom of a saucepan, when melted, put in $\frac{1}{2}$ pint stock, and an onion cut in rings, a little bunch herbs, pepper and salt. Stew $\frac{1}{2}$ hour and serve with crumbs over in a dish, and browned. Or stew with fresh tomatoes pepper, salt and a little stock. Serve with meat in a separate dish.

No. 224. *Mock Pate de Foie Gras.*

Take a calf's liver, 2 onions chopped fine, 2 bay leaves, a blade mace, 6 peppercorns, 6 cloves, saltspoonful salt, teaspoonful sugar, and 1 pint stock. Put in a saucepan, cover, and cook gently 2 hours. When done remove, and cut into slices, place on a dish, and strain over them the liquor. Stand aside overnight. Next day pound the liver to a paste, adding 1 teaspoonful salt, ditto pepper, and $\frac{1}{2}$ lb. melted butter. Mix well and press all through a sieve. Pack in small pots, and pour over them a little melted butter.

No. 225. *Mock Oyster Pudding.*

Take some cold fowl, brains (best) or any white meat minced. $1\frac{1}{2}$ cups cold boiled milk, 1 oz. butter, 1 or 2 tablespoonfuls anchovy sauce, $\frac{1}{2}$ nutmeg grated, a little black pepper. Boil well to the consistency of thick cream. Bake in a pie dish between two layers of grated bread-crumbs, with some bits of butter on the top, 20 minutes. The above may be made into oyster patties, with puff paste.

No. 226. *Marinated Fowl.*

This is a way of using up remains of cold fowl. Cut it in pieces about two inches long. Put into a basin a gill of vinegar, with salt and pepper, and a dessert-

spoonful oil. Add the pieces of fowl and let them soak 2 hours. Then drain and dry in a cloth. Dip each piece of the fowl in batter and fry brown. Serve garnished with fried parsley, and tomato sauce in a sauce boat.

No. 227. Potted Ham.

Any remains of ham finely minced, a little Hervey's or other sauce, a tablespoonful ketchup, 1 teaspoon made mustard, a pinch of cayenne pepper, and a sprinkle of black pepper. Simmer all together on the fire till well mixed. Add a little butter if there is no fat.

No. 228. Rice and Cheese.

Quarter pound rice, $\frac{1}{2}$ oz. butter, 2 oz. cheese, 1 pint milk. Wash the rice well, and put it on with plenty of cold water to boil, then pour off the water, and replace with the milk, in which allow it to boil till cooked enough, but not pulpy, boiling very slowly. Add 1 oz. grated cheese to the rice with a little pepper, salt, and $\frac{1}{2}$ teaspoonful of made mustard. Turn out into a pudding dish, sprinkle the remainder of the cheese on the top, and on it $\frac{1}{2}$ oz. butter in small pieces, and brown before the fire.

No. 229. Ramekins.

Half pound cheese grated, whites of 3 eggs well beaten and 2 oz. melted butter cooled before mixing. Beat these all together. Lay a buttered paper at the bottom of your pan, and lay slices of bread with the cheese upon it, on a gentle fire, about 5 minutes. Then take it off, and brown with a salamander.

No. 230. Richelieu.

Soak a cupful of bread in boiled milk. Press out the milk and add pepper, salt and well-boiled onions chopped. Mix all with an egg beaten up, dry a little on the fire. Then put in minced meat or fish (very fine), and mix 2 whole eggs well beaten. Put in a mould, and boil well 1 hour.

No. 231. Risotto No. 1.

One breakfast cup rice, 1 ditto meat minced, 1 pint good stock, 1 oz. parmesan cheese, 1 oz. kitchen cheese, 1 oz. butter, 1 onion, salt and pepper. Boil the rice

for 10 minutes, drain, and put the butter, in a stewpan with the onion chopped fine, then add the rice and stock. Boil till tender, then add meat and cheese.

No. 232. *Risotto No. 2.*

Fry in a saucepan, with butter, an onion finely chopped, and when a golden color, put in your rice. Keep adding stock or broth as fast as the rice will absorb it, throw in a pinch of saffron. When the grains begin to burst, remove it from the fire. Add plenty of parmesan grated, salt, pepper, nutmeg and a piece of butter. Stir well and serve.

No. 233. *Risotto No. 3.*

Chop 3 large onions, and put them in a pan on the fire, with 8 oz. butter, till the onions become yellow. Then add $\frac{1}{2}$ lb. rice cleaned through a sieve, but not washed. Mix well. Stir in 2 cups of stock. Add pepper and cover the pan close. When the rice has absorbed all the stock, put in more and let it draw. Repeat this each time the rice appears dry, till in about 25 minutes it is soft enough. Then stir in 4 oz. grated parmesan cheese, and a bit of butter and let it draw a little. Serve quite hot.

No. 234. *Russian Salad.*

Soak a packet of gelatine in 1 quart water, juice of a lemon and half the rind, 1 tablespoonful vinegar, carrot, turnip, onion, bunch herbs, blade of mace, 12 peppercorns, salt, 2 eggs whites and shells. Whip till it boils, run through a cloth. When nearly cold set in it some cold boiled vegetables cut into inch pipes, with cucumber, gherkin, olives, or anchovies, in a mould. Turn out when set.

No. 235. *Sardine Toast.*

Skin and bone 6 sardines. Make into a paste with $\frac{1}{2}$ oz. butter, a little cayenne pepper, and a few drops of anchovy sauce. Make a sauce of 1 dessertspoonful flour, wineglass water, teaspoonful milk, teaspoonful anchovy sauce, stirred over the fire. Add the sardine paste and stir over the fire 5 minutes. Serve on toast.

No. 236. Savoury Custard.

The yolks of 2 eggs, $\frac{1}{2}$ gill stock seasoned. Mix your hot stock with the eggs. Butter a cup and stand it in a saucepan of boiling water to steam, with a buttered paper over. Boil it slowly about 15 minutes.

No. 237. Scotch Woodcock.

Boil 1 egg hard. Shred the white, and rub the yolk through a sieve. Make 1 gill white sauce (thin stock thickened with a little flour or cornflour, and a small piece of butter). Stir in when boiling, 1 teaspoon essence of anchovy, withdraw from the fire, add pepper and salt, 1 tablespoonful grated cheese, and the raw yolk of one egg. Put a large slice of buttered toast on a dish, pour over it some of the sauce, sprinkle the surface with the shred white of the egg. Then put on the toast another slice, pour over the remainder of the sauce and decorate with chopped parsley and yolk of egg. Place in the oven to get thoroughly warm.

No. 238. Spinach Pudding.

Three ounces very fine breadcrumbs, 3 oz. suet very finely chopped, 3 eggs, mixed with pepper and salt. Three tablespoonfuls boiled spinach chopped fine. A small piece of butter. Mix well and boil $1\frac{1}{2}$ hours in a well oiled mould.

No. 239. Sardine Sandwiches.

Twelve boned sardines, pass through a fine sieve. Add the yolks of 2 eggs, a little butter, a spoonful Worcester sauce, pepper and salt to taste. Mix well, and spread between thin bread and butter. Serve between layers of cress or tomatoes.

No. 240. Potato Cheese.

Cut 4 potatoes into shreds, sprinkle salt and pepper over them. Butter some tartlet moulds, cover the bottoms with grated parmesan cheese, put a layer of potatoes on the top, and sprinkle more cheese. Continue till all are filled, finishing by sprinkling cheese over the top, and put a little butter over all. Set them on a very hot stove for 2 minutes, then place in a hot oven, and bake 25 minutes. Turn out, place on a napkin and serve.

No. 241. *Devilleed Sardines.*

Remove the skins and take out the bones by opening them down the back with a small pointed knife. Then put the fillets together. Spread them over with hot Paste. Roll in fried breadcrumbs. Sprinkle with a few drops of butter melted. Heat in a quick oven. Serve on toast.

No. 242. *Anchovy Puree.*

Twelve anchovies, washed, boned and dried in a cloth. Pound them with 3 hard boiled yolks of eggs, 1 1/2 oz. warm butter, 1 dessertspoonful milk or cream, a pinch cayenne, and a very little anchovy paste to improve the color. Mix well, and pass through a sieve, and use for many savoury dishes.

No. 243. *Ham Puree.*

Pound 3 or 4 oz. cooked ham with about 1 1/2 oz. butter to make it into a smooth paste, or, if fat, use less butter, add cayenne, pass through a sieve and use.

Any other meat made in this way is excellent with a little pepper, salt, nutmeg, &c.

No. 244. *Vegetable Savouries.*

Boil any vegetable, cut in small pieces. Make a sauce of a little flour, milk, a small piece of butter, a little mustard, chilli chopped, salt and pepper and a little grated cheese. Mix well, and stir till smooth over the fire, then put in the vegetable, warm all together, and put on buttered pieces of toast, or bread cut in rounds and fried.

No. 245. *Macaroni Fritters.*

Boil the macaroni till tender, drain and set aside. Make a batter of a little flour, milk and seasonings as above, including the grated cheese. Cut the macaroni into pieces about an inch long, take a few pieces in a spoon with a little of the batter, and drop in boiling fat to fry brown. Drain and serve hot.

No. 246. Chicken and Oyster Loaf.

Cut the crust off a loaf, take out all the inside, cut off the top, fill with chicken minced, with oysters and white sauce, replace the top, cover the loaf with butter and fry brown. Serve with parsley sauce. Any meat can be re-cooked in this way.

No. 247. Savoury Cheese Olives.

Stone some Spanish olives in ribbons. Mix a little whipped cream, or butter, with grated cheese. Season with cayenne pepper and salt and a drop of cochineal. Fill the olives with this mixture, and serve on cold buttered toast.

No. 248. Sardine Savoury.

Bone and pound five sardines, add 1 tablespoonful cream (this may be omitted), a dessertspoonful of anchovy sauce, 1 oz. butter, and a little pepper. Put the mixture into a little tin in a hot oven. Sprinkle in a few breadcrumbs, spread on little rounds of fried bread, and serve very hot.

No. 249. Cheese Fondue.

One oz. flour, 1 oz. butter, $\frac{1}{4}$ pint milk, a little cayenne and salt to taste, 3 oz. grated cheese, 3 eggs. Melt 1 oz. butter in a saucepan and mix smoothly with the flour, salt, and cayenne and the milk. Simmer the mixture gently over the fire, stirring all the time till it is as thick as melted butter, and stir into it the grated cheese. Turn it into a basin and mix with it the yolks of 2 eggs, whisk the whites of 3 eggs to a stiff froth, and put in the last thing, just before the Fondue is baked. Pour the mixture into a well-buttered tin, and bake 20 minutes. Half fill the tin only, as the Fondue rises a great deal.

No. 250. Fried Rice.

Any cold rice, sprinkle with a little curry-powder and salt, toss in a frying-pan with a piece of butter, cook for about 10 minutes. Serve with a garnishing of fried onions.

VEGETABLES.

Boil all vegetables quickly, and (except potatoes) put them on in boiling water with a little salt, first washing them well, a little vinegar in the water will remove insects. A piece of bread tied in muslin, and put in the water, prevents the unpleasant smell caused by greens boiling. Boil all green vegetables fast, with the lid off. Peel turnips thick, or they are stringy. Scrape carrots. Potatoes boiled with their skins on are economical, wholesome, and much more palatable. New potatoes should only be washed, scrubbed with a brush, and never peeled.

No. 251. Asparagus Toast.

Boil the asparagus, and chop the heads and tender part of the stalks, together with a boiled onion. Add pepper and salt, and the beaten yolk of an egg. Heat it up and serve on toast, pouring over it a little melted butter.

No. 252. Beetroot.

Boil the beet, cut in slices, buttered, peppered and salted whilst hot. Add a little vinegar and put in the oven or pan for a few minutes. Serve hot.

No. 253. Green Corn Cake.

One quart grated green corn, 4 eggs, enough flour to make a batter, salt to taste. Mix and fry thin on a griddle.

No. 254.**Cauliflower and Tomatoes, No. 1.**

Boil a cauliflower tender, first separating it into small portions, and letting it stand a short time in cold water, then put into boiling water. Drain. Take 2 cups stewed tomatoes, rub through a colander, heat to boiling,

and thicken with a tablespoonful flour mixed in a little cold water. Season with salt, and add a little butter or cream. Pour this over the cauliflower and serve.

No. 255.

Cauliflower and Tomatoes, No. 2.

Put 1 tablespoonful flour into a saucepan, with 1 oz. butter, and mix over the fire. Then pour in $\frac{1}{2}$ pint clear stock, and continue stirring until it boils. Put 6 tomatoes sliced in the sauce. Season with pepper and salt, and let them simmer. Put a nicely trimmed cauliflower upside down in a saucepan of boiling water with a lump of salt, and a small piece of butter, and boil till tender. Drain on a sieve. Beat the yolk of an egg with 2 tablespoonfuls cold water, strain, and add to the tomatoes. Turn out into a hot dish, stand the cauliflower in the centre, and serve quickly.

No. 256. Cauliflower au gratin.

Boil the cauliflower soft. Put it in a dish, and pour over it the following sauce. 2 oz. parmesan, 1 oz. butter, 1 oz. flour, 1 gill water, a tablespoonful milk or cream, pepper and salt. Melt the butter, stir in the flour, put in the cheese, and a few drops of lemon juice.

No. 257. Cabbage Salad.

Chop some raw crisp white cabbage fine, put it in a dish, and cover it with salad dressing. Put tomatoes sliced on the cabbage.

No. 258. Baked Cabbage.

Cut a good firm cabbage up fine, cook till tender in boiling salted water. Drain, and put into a pudding dish, add $\frac{1}{2}$ cup milk, salt and pepper and 2 eggs well beaten. Stir all well together and brown in the oven.

No. 259.

Channa or Musoor Dál Cakes.

Soak some dál overnight. Next day, grind it on the curry-stone. Mix sliced onions, salt and a green chilli. Mix well, add water to make a thick batter and fry. A dessertspoonful for each cake.

No. 260. Brinjals Fried.

Slice, wash and dry some brinjals, steep them for half hour in curry condiments and salt, fry and serve hot.

No. 261. Haricot Beans.

One and a half pint beans soaked 3 or 4 hours in cold water. No salt till cooked. Cook gently $1\frac{1}{2}$ hours. When done, put a little butter and chopped parsley, or put them under roasting meat. They take up four times their bulk of water.

No. 262. Papita.

Take an unripe papita, peel and cut it in pieces like a vegetable marrow, boil till tender, and serve with white sauce over it.

No. 263. Potato Ribbons.

Wash and scrape good potatoes, cut them round and round into thin strips of equal width. Throw them into cold water as they are cut, and fry light brown. Sprinkle with salt, drain and serve hot.

No. 264. Potato Croquets.

Take cold mashed potatoes, stir in an egg with pepper and salt, and some minced parsley. Mix well and roll into balls. Cover with egg and breadcrumbs, fry light brown and serve garnished with fried parsley (or omit parsley if wished).

No. 265. Potato Soufflé.

Boil some potatoes, and mash them with a little butter, pepper and salt and grated cheese. Add yolks of eggs, the well whisked whites, mix well, and bake in a pie dish.

Three large potatoes, $1\frac{1}{2}$ oz. butter, 2oz. cheese, 2 eggs.

No. 266. Empire Potatoes.

Wash some large potatoes, cut off the tops and scoop out some of the inside. Fill the cavity with minced meat well seasoned. Seal the tops on again with the white of an egg and flour mixed to a paste, and bake the potatoes in a quick oven 30 to 40 minutes.

No. 267. Mashed Potatoes.

Boil butter ($\frac{1}{2}$ oz. to 1 lb. potatoes) and 1 tablespoonful milk together, and add to the potatoes mashed.

No. 268. Potato Purée.

Half pound potatoes peeled and boiled in water or $\frac{3}{4}$ pint weak stock, $\frac{1}{2}$ oz. butter, pepper and salt. Put the butter in a saucepan on the fire to get hot, put the potatoes in for 5 minutes with the lid on, to get out the water. Rub the potatoes through a fine sieve, and add a little milk or cream.

No. 269. Potatoes Roast.

Wash and dry some good sized potatoes, cutting a small piece off each end. Place them upright on a tin, and roast them in the oven till quite soft. Scoop out the inside with a teaspoon without injuring the skins. Beat up the potato well with butter, and a little pepper and salt, for 10 minutes. Add a little milk, and do the same again. Then add the yolks of 2 eggs and beat all well together, with the whites beaten to a froth. Put it back in the skins, fill them to the top, and return to the oven till brown. Serve hot.

No. 270. Pumpkin Cutlets.

Equal parts sweet pumpkin boiled, and potatoes, and breadcrumbs. Mash well and mix together. Season with finely minced onions, pepper and salt to taste, and a green chilli. Spread on a flat dish, form into cutlets, roll in flour and fry.

No. 271. Green Plantain Croquettes.

Boil some vegetable plantain, and mash fine, season with minced onions, pepper and salt, herbs or curry condiments, form into croquettes, roll in flour and fry brown.

No. 272. Vegetable Hash.

Cut into fine pieces potatoes, turnips, carrots, and onions, all boiled separately, drain, and put in a saucepan together with a little dry powdered sage, half a cup milk, a little bit of butter, and salt, and when boiling

stir in 1 tablespoonful browned flour rubbed to a paste in a little cold water. Cook a few minutes longer, and serve hot.

No. 273. Vegetable Curry.

Take any vegetables, and a few potatoes cut in pieces, wash, drain and put 2 or 3 oz. butter or ghi in a pan. Fry ground curry condiments, and when brown, put in the vegetables and a little salt. Fry all together stirring well, add a cup of water and simmer over a slow fire till the vegetables are tender. If wished, some tamarind water strained and sweetened, may be added instead of plain water to the vegetables, or half cocoanut milk, and half water.

No. 274. Vegetable Mash.

Boil some potatoes, peel and mash with butter, pepper and salt. Mince small some cauliflour, carrots, turnips, add them with some green peas to the potatoes. Mix and serve hot.

No. 275.

Vegetable Marrow with Onions.

Throw slices of vegetable marrow into a pan with boiling water, and a little salt. When cooked, drain, mix in a saucepan 2 oz. butter, with 2 onions shredded, and when tender, without browning, add the vegetable marrow. Season with pepper and salt, shake the saucepan occasionally, and in 7 minutes it is ready.

No. 276. Vegetable Marrow Baked.

Cut in half and pare, removing seeds, &c. Rub with salt and let it remain an hour. Mix together a potato, turnip and a few onions boiled and chopped. Add powdered sage and salt, a few breadcrumbs, and a little butter. Fill the halves, tie them together and bake till brown.

No. 277. Scalloped Tomatoes.

In a pudding dish put alternate layers of tomatoes and breadcrumbs, salt and pepper. Put crumbs last on the top and a little butter. Bake and brown.

No. 278. Tomatoes.

Scald some tomatoes, remove the skins, and cook *slowly*. Just before serving, add salt and pepper, a lump of butter, a small onion cut very fine, an egg well beaten and mixed in at the last. Serve with buttered toast. Or stew tomatoes and macaroni together till soft. Eat with meat, served in a separate dish.

No. 279. Tomatoes and Corn.

Cook the tomatoes till soft, then add green corn taken from the cob, and stew slowly half an hour.

No. 280. Tomato Cheese.

Cut an onion in slices and fry brown with 1 lb. tomatoes. Mix in 2 oz. grated cheese, add 3 beaten eggs, stir till set, then add a small piece of butter and a little salt. Serve on toast.

No. 281. Turnips Mashed.

Peel and throw the turnips into cold water. Put them on in boiling water with a little salt, and boil till tender, about 2 hours. Drain in a colander. Put in a saucepan, and mash smooth, with a little bit of butter. Add a little milk. Mix well, and make hot before serving.

No. 282. Vegetable Cutlets.

Put 4 oz. suji, 1 pint water or stock, 1 blade mace, and 1 oz. butter into a saucepan, and stir over a slow fire until it becomes a smooth thick paste; then add $\frac{1}{2}$ teaspoonful mixed herbs, 1 teaspoonful chopped parsley, pepper and salt. Mix thoroughly, then spread on a dish. When cold, divide into 12 equal parts, form as nearly as possible the shape of a mutton cutlet. Put in the thin end of each about 1 inch pipe macaroni. Dip each cutlet into egg and breadcrumbs. Flatten the crumbs on with a knife and fry brown. Serve with parsley in centre.

No. 283. Puree of Peas.

When green peas get old it is best to serve them as a purée, putting them when boiled soft, through a horsehair sieve, adding a little pepper, salt, a pinch of sugar and a little piece of butter.

No. 284. Green Peas stewed.

Put your peas into a stewpan with mint, a lettuce and a small onion sliced small, but no water. Add a small piece of butter, pepper and salt, and stew gently 2 hours. A little good gravy can be added. A teaspoonful sugar is an improvement.

No. 285. Salads.

Salads can be made of any cold cooked vegetables. Potatoes sliced can be put in a dish and covered with salad sauce or any other cold cooked vegetables cut up, mixed together and served with the sauce.

No. 286. Tomatoes and Rice.

Wash 6 large tomatoes, cut off the tops, and remove the seeds. Season inside with pepper and salt. Put them in a buttered pan. Place 2 oz washed rice in a cup, add teaspoonful warmed butter, finely chopped onion, pepper and salt, mix well. Put into each tomato a teaspoonful of the rice mixture, place the tops on, put a little butter, cover with a buttered paper. Bake in a moderate oven $\frac{1}{2}$ hour. Garnish with mushrooms if possible.

No. 287. Tomato Toast, No. 1.

Boil tomatoes and pass them through a sieve. Put in a saucepan and season, with a little sugar, pepper, salt and vinegar. When boiling, thicken with a little corn-flour mixed to a thin paste with water. Pour on the toast, serve garnished with white of egg and parsley.

No. 288. Tomato Toast, No. 2.

Take 6 tomatoes, cook until their skins can be removed, and put in stewpan with a little butter, pepper and salt, a green chilli, a little green ginger and a raw onion minced. Spread it on buttered toast and place it in the oven till set.

No. 289. Kitcheree.

Take equal parts of rice and dâl, washed and drained. Fry some onions in butter, take them out, and add the rice and dâl. Fry until the butter is all absorbed, then

add a little green ginger, peppercorns, salt, cloves, a few cardamons, bay leaves, and cinnamon sticks. Mix, and add water to cover the rice and dâl. Put on the cover, and set on a slow fire, stirring occasionally. Serve hot, strewing over it the fried onions.

Kitcheree made with potatoes cut in small squares, or green gram, or green peas, instead of dâl is excellent. They should not be fried, but added to the rice when nearly cooked.

No. 290. Jerusalem Artichokes.

A change may be made by parboiling these, rolling them in egg and breadcrumbs and frying brown, drain, and serve as a vegetable.

No. 291. Scalloped Artichokes.

Peel and boil in milk and water, and a little salt till tender. Drain, cut into pieces, and mix with them a little good white sauce to which a little grated Parmesan cheese has been added. Butter some shells or a dish, sprinkle a few browned crumbs, then put the mixture seasoned with a little salt and cayenne, cover with grated cheese and bread crumbs. Put a few drops of butter melted on the top, and brown in the oven.

No. 292. Bhujia.

Take any vegetable, wash, drain, cut in pieces and fry in boiling butter. Add a little cayenne, salt and pepper and send to table hot. Eaten with curry and rice, dâl and rice or kitcheree.

PUDDINGS.

PUDDINGS are a weak point with the Indian cook, who rarely has any ideas beyond custard pudding, and cornflour shape. But given the material, and full directions according to the book, he is generally successful in producing the dish as ordered. It is a little trouble to keep all the materials in the store room, and give out the quantities as directed, but if everything is in its place, and a weighing machine at hand, very few minutes suffice, and the result repays.

As a rule it may be said that suet puddings can hardly be boiled too much. They can always be warmed by putting them in the basin or mould in which they were made, and steamed, or cut in slices and fried. It is economical to serve boiled meat, or fruit pudding, in the basin in which it was boiled, with a clean napkin round it. In this way no gravy, or juice is lost in turning out, and it can easily be rewarmed as it is.

Turn out a pudding when boiled in a basin and warm it again in it, otherwise the condensed steam makes it heavy.

To turn out any jelly, &c., from a mould, dip the mould for a second or two in boiling water, it will then easily slip out. Put the dish over the mould and quickly reverse it. If a mould is required with a hole in the centre, and you have none, put a currant jelly or Liebig jar in the centre of your mould, turned upside down, and before pouring in liquid, place a weight on the jar till the jelly, &c., is set.

No. 293. Caramel for Puddings.

Four lumps sugar, 1 teaspoonful water. Put on the fire, and when boiling add 2 tablespoonfuls cold water.

No. 294. Albert Pudding.

Two ounces butter, 3 eggs, 3 oz. sugar, 2 oz. flour, 2 oz. breadcrumbs, $\frac{1}{4}$ lb. sultanas.

Beat the butter and sugar to a cream. Stir in the yolks of the eggs. Add the flour, breadcrumbs and sultanas, and lastly the whites of the eggs well whisked. Put in a buttered mould and steam. Serve with sauce.
Time, 3 hours.

No. 295. Alma Pudding.

Half pound flour, $\frac{1}{2}$ lb. powdered sugar, $\frac{1}{4}$ lb. sultanas, $\frac{1}{2}$ lb. butter, 4 eggs.

Mix as for a pound cake and steam in a mould.
Time, 4 hours.

No. 296. Almond Pudding, No. 1.

Four ounces of blanched almonds, 2 oz. butter, the grated peel of a lemon, 3 eggs (leaving out one white), 2 oz. powdered sugar. A large handful of breadcrumbs.

Pound the almonds, mix with them the butter, and then add the other ingredients. Butter a mould, sift some breadcrumbs over it. Put in half the above, then a layer of apricot jam, or some other preserve. Then add the rest. *Time, boil 1 hour.*

No. 297. Almond Pudding, No. 2.

Six ounces almonds, 1 pint milk, 3 tablespoonfuls sugar, 1 tablespoonful flour, 1 tablespoonful grated bread, 2 eggs. Blanch and pound the almonds with a little water, add the other ingredients, mixing the flour first smoothly in a little cold milk. Lastly add the eggs, well beaten (the whites separately to a froth). Pour the mixture into a buttered mould. Boil quickly $\frac{3}{4}$ of an hour. Let it stand a few minutes before turning out of mould. Serve with vanilla sauce. *Time, $\frac{3}{4}$ hour.*

No. 298. Apricot Jelly.

Dissolve 1 oz. gelatine in a little water, adding 3 oz. sugar (a glass of liqueur if wished) and the strained juice of a lemon. Open a tin of apricots, take out sufficient fruit and syrup to make up with the above ingredients to $1\frac{1}{2}$ pint, when quite cool arrange the fruit in a mould, pour in the liquor, set aside till cold, turn out, and garnish with whipped cream, or white of egg.

No. 299. Arrowroot Pudding.

Mix 1 tablespoonful of arrowroot smooth in 1 gill milk, thicken with $\frac{1}{2}$ pint boiling milk, sweeten to taste. Add any flavouring you like. Put in a buttered pie dish and bake till set, about $\frac{3}{4}$ hour. *Time $\frac{3}{4}$ hour.*

No. 300. Apple Scallop.

Pare, core, slice and stew some good cooking apples. Spread a layer of breadcrumbs in a buttered dish, and a little sugar, then the apples and a little lemon peel and juice on the top—more breadcrumbs and sugar—and brown in the oven. *Time to bake about 15 minutes.*

No. 301. Apple Mould.

Stew to a pulp a few good cooking apples; sweeten to taste. Turn into a mould and when cold turn out, and serve with custard.

No. 302. Apple Soufflée.

Apples, flour, $\frac{1}{4}$ pint milk, whites of 6 eggs, yolks of 4 eggs. Boil some apples with very little water, plenty of white sugar, and a few cloves or cinnamon, until soft. Pass through a sieve. Mix a very little flour or cornflour with $\frac{1}{4}$ pint of milk. Stir over the fire till it thickens, add the yolks of 4 eggs, and as much apple as will make the mixture of the proper consistency. Work it well to get it of a uniform smoothness. Add the whites of 6 eggs whisked. Mix with the rest, pour into a plain mould, and put it into the oven at once. *Time, 20 minutes.*

No. 303. Apple Snow.

Bake some apples till soft. Remove the skins and cores, beat them smooth with powdered sugar, and the white of an egg till stiff. Beat till the last minute before serving. Serve with custard.

No. 304. Apple Float.

One pint stewed apples, whites of 3 eggs beaten stiff, 4 tablespoonfuls powdered sugar, beat all well together till stiff. Make a custard of the yolks of the eggs, 1 pint of milk, 1 teaspoonful cornflour, a little lemon essence and sugar. Put apples on the top and serve.

No. 305. Apricot Blancmange.

Put in a deep glass dish a thick layer of apricot jam. Cover over with ratafia biscuits, then cover all with an ordinary cornflour blancmange. When cold cover with hundreds and thousands, and over all stick finally cut blanched almonds.

No. 306. Almond Custard.

Two ounces almonds, 1 tablespoonful orange flower water, rather more than $\frac{1}{2}$ a pint of milk, $\frac{1}{2}$ teaspoonful cornflour, yolks of 3 eggs. Sugar to taste.

Blanch and pound the almonds. Add the orange flower water. Mix the cornflour with the milk and eggs well beaten, and stir all together over a slow fire till thick, but do not allow it to boil. Serve in glasses. If wished, the whites of the eggs may be whisked, and put on the top. *Time, 20 minutes.*

No. 307. Apple Tapioca Pudding.

One teacup tapioca, 1 quart of warm water, 6 tart apples, half a cup of sugar.

Soak the tapioca in the warm water for 3 hours. Then cut up the apples and stir them with the tapioca and sugar, and bake. *Time, 3 hours.*

No. 308. Artificial Cream.

One pint milk, boil and put in the yolks of 4 eggs well beaten and the whites of 2. When well mixed, set them over a gentle fire and stir them all the time, and when thick enough put into it syrup or jam of apricots, peaches, oranges, lemons or other fruit according to taste, stirring them well, till it tastes enough of the fruit. Serve it up cold.

No. 309. Batter Pudding, No 1.

Two large cups milk, 3 tablespoonfuls suji, a pinch of salt. Boil the above in the milk till it becomes thick, then add, 2 oz. butter, 3 eggs well beaten, and mix with the suji. Stir all the while to prevent it getting into lumps, add any essence you please and serve with sauce.

No. 310.**Batter Pudding (Boiled), No. 2.**

One pint of milk, 3 eggs, 3 tablespoonfuls flour, a little salt, a little beaten ginger.

Mix all well together and boil. Fry slices left next day. *Time, ½ hour.*

No. 311. Batter and Fruit Pudding.

Grease a pudding basin well, and fill it nearly full of fruit, sprinkling sugar over it.

Then put into a basin 6 oz. flour, a pinch of salt and half a teaspoonful of baking powder. Beat up an egg and add milk to it. Stir this gradually among the flour, mixing it quite smooth, then add the salt and baking powder. Pour this batter over the fruit, cover the whole with a buttered paper and steam gently. *Time, 1 hour.*

No. 312. Baked Pudding.

Short crust for pudding—2½ oz. butter, 5 oz. flour, 1 yolk of egg, a little sugar.

Mixture for pudding—2 eggs, their weight in butter sugar and flour, ¾ teaspoonful baking powder, vanilla essence.

Beat the butter and sugar to a cream. Beat the eggs till very light, add them to the butter and sugar, then the flour, baking powder and essence. Spread some jam over the paste in a pie dish and pour in the mixture. Bake slowly. *Time, 1 hour.*

No. 313. Banana or Apple Charlotte.

Put round a shape slices of bread nicely joined, soaked in melted butter. Fill up with bananas or apples, previously stewed tender with sugar, and a little lemon flavouring, and then cover the whole with the soaked slices of bread. To fix the bread together, moisten with a little sugar, boiled till thick in the saucepan in which the butter has been melted. Boil for about 1 hour, and then brown in the oven. Turn out with care.

No. 314. *Banana Pudding.*

Peel and slice 2 or 3 ripe bananas into 1 pint milk. When nearly boiling, add 2 tablespoonfuls cornflour (mixed smooth in a little cold milk), 1 tablespoonful sugar, and 2 yolks eggs beaten. When thickened, turn into a pudding dish, putting the whites of the eggs whipped with a little powdered sugar, on the top. Put in the oven and brown a little and serve.

No. 315. *Bombay Pudding.*

One pound suji. Yolk of 1 egg.

Half roast the suji. Then boil it in water till very thick. Butter a dish and pour the boiled suji in. When set and cool, cut into squares. Rub over with yolk of egg, dredge with flour and fry till brown. Arrange in a dish and pour over them a thick syrup flavoured with lemon juice.

No. 316. *Chocolate Cream.*

Dissolve 2 squares chocolate in 2 tablespoonfuls of milk on the fire, then add 1 pint milk and 2 tablespoonfuls white sugar. Boil it once and then take it off the fire to cool. Beat up the yolks of 5 eggs and mix with the milk when quite cool, strain it through muslin into a basin, which place in a saucepan of boiling water, and keep it boiling on the fire till the cream thickens, then take it off and pour into glasses. Eat cold.

No. 317. *Custard Pudding.*

Boil 1 pint milk with sugar to taste, pour it boiling hot on 2 eggs beaten. Flavour with lemon, or to taste. Two teaspoonfuls of coffee extract is good. Pour the custard into a tart dish or cups, which place in another basin 3 parts full of boiling water, and bake slowly for 30 or 40 minutes, till set firm. There is no need to butter the dish. Flavour with the grated rind of an orange or lemon if desired, as a variety.

No. 318. *Coffee Custard.*

Make 1 gill very strong black coffee. When cold add $\frac{1}{2}$ pint milk and sweeten. Beat 2 or 3 eggs and add them and carefully stir over the fire till the custard

thickens. Serve cold. It is always safe to make custard in a jug placed in a saucepan of boiling water.

No. 319. Orange and Lemon Jelly.

To $\frac{1}{2}$ oz gelatine put $\frac{1}{4}$ pint boiling water, and the juice of lemons and oranges $\frac{1}{4}$ pint, 2 oz. powdered sugar (or to taste). Stir well, and let stand till firm.

No. 320. Rice Soufflee and Apples, or other Fruit.

Two ounces rice, 2 eggs, sugar, candied peel, milk, apples. Boil 2 oz. rice in milk, add the yolks of 2 eggs, a little sugar, and candied peel chopped. Then boil it again, and make a wall with it round the edges of the dish. Have ready some apples stewed with a little lemon and sugar, or other fruit. Fill the rice with this fruit, and cover with the whites of eggs beaten to a stiff froth, with sifted sugar. Harden, in a cool oven.

No. 321. Rice Soufflee

Half pint milk, 2 tablespoonfuls ground rice, 4 eggs, sugar. The milk and ground rice to be boiled till thick, flavour with vanilla essence and sweeten to taste. Add 4 eggs, yolks and whites beaten separate, mix, butter a dish and bake in a quick oven. Serve immediately.

No. 322. Bakewell Pudding.

Three eggs, 3 oz. sugar, 3 oz. butter, puff paste and jam. Beat well together 3 eggs and 3 oz. sugar. Boil 3 oz. butter and pour it boiling hot on the eggs and sugar. Flavour with a little lemon essence. Line a shallow dish with puff paste, lay jam on the bottom. Pour the mixture over, and bake in a quick oven. Serve cold with grated sugar over. *Time, about 30 minutes.*

No. 323. Baroness Pudding.

Three-quarters pound flour, $\frac{1}{2}$ lb. suet, $\frac{3}{4}$ lb. large raisins, $\frac{1}{2}$ pint milk, $\frac{1}{4}$ teaspoonful salt.

Chop the suet very fine, stone the raisins and cut them in half, and mix both these ingredients with the flour and salt. Moisten all with the milk, stir well and

tie the pudding in a floured cloth. Put it into boiling water and boil without ceasing $4\frac{1}{2}$ hours.

No. 324. Bird's Nest Puddings.

Six eggs, cornflour, marmalade, sugar, milk, sponge-cake. Carefully empty 6 eggs by breaking one end, wet them and fill with cornflour blancmange. Take a round spongecake, take out some of the centre. Boil a little marmalade, water and sugar, and strain, pour over and round the cake, break the egg shells and put cornflour eggs into the cake centre. Decorate all with the chips of the marmalade.

No. 325. Biscuit Puddings.

One tablespoonful flour, 2 oz. butter, yolks of 2 eggs, white of 1, 1 teacup milk. Sugar to taste.

Mix the flour with a little milk, melt the butter in a saucepan with the other milk. When it boils, add it to the flour. Then add the sugar and eggs. Bake in saucers 20 minutes and when done, serve them folded over like an omelette with sugar sifted over. *Time, 20 minutes.*

No. 326. Bread Pudding, No. 1.

Three cups bread soaked, pressed out in a cloth, 1 cup finely chopped suet, 1 cup flour, $\frac{1}{2}$ cup treacle, 1 egg, $\frac{1}{2}$ teaspoonful soda, $\frac{1}{2}$ teaspoonful salt, cloves, nutmeg, &c., to taste; $\frac{1}{2}$ cup raisins or currants. Mix, and steam for 3 hours or longer.

No. 327. Bread Pudding, No. 2.

Two ounces butter, 2 oz. sugar, 6 oz. breadcrumbs, $\frac{1}{4}$ lb. raisins or sultanas, 3 eggs, 1 teacup milk and a little nutmeg. Mix the breadcrumbs and sugar and pour the milk boiling over them. Add the eggs beaten, then the butter and nutmeg, and beat all well together. Butter a mould, and stick the raisins over it, pour in the mixture, and boil $1\frac{1}{4}$ hours. Serve with sauce. *Time, $1\frac{1}{4}$ hours.*

No. 328. Bread and Jam Pudding.

Two eggs, 1 tablespoonful sugar, $\frac{3}{4}$ pint milk, bread, jam and butter. Take a basin holding 3 breakfast cups and

grease well inside. Spread some very thin slices of bread with jam or marmalade (and butter too if richer pudding desired). Cut in slips 1 inch wide and 3 inches long, put lightly in the mould filling it nearly full. Beat up 2 eggs well, add 1 tablespoonful sugar and $\frac{3}{4}$ pint milk, mix all well together and pour into the mould. Allow it to stand $\frac{1}{2}$ hour to soak, then cover the mould with a greased paper and place it in a saucepan and steam 1 hour and turn out. *Time, 1 hour.*

No. 329. Banana Fritters.

Nine to 12 ripe bananas, 1 or 2 tablespoonfuls flour, sugar to taste, $\frac{1}{2}$ a cup of milk, a few carraway seeds, 2 eggs. Mash up the bananas. Beat the eggs and mix all well together. Make into small cakes by pouring a tablespoonful at a time into boiling fat. Fry brown on both sides and serve up hot. *Time, 10 minutes.*

No. 330. Fried Bananas.

Divide ripe plantains in two, brush them slightly with the yolk of an egg (or omit the egg). Dredge with flour and fry in boiling fat. Serve up hot and sprinkle with sifted sugar. *Time, 10 minutes.*

No. 331. Ways of Serving Bananas.

Cut ripe bananas in slices in a dish, spread with raspberry or strawberry jam and a few drops of lemon juice, and cover with custard.

Or slice thin. Boil and sweeten milk to taste. When a little cool, pour over them some hours before using.

Or cut in slices in a dish, put a few drops of orange or lemon juice without the jam, and cover with a custard.

Or use instead of apples as a pudding with boiled suet crust, a little lemon peel, or lemon essence, and a small quantity citric acid dissolved in water.

No. 332. Bath Pudding.

Four ounces breadcrumbs, 4 oz. butter, $\frac{3}{4}$ pint milk, 4 eggs, 2 oz. almonds, 1 oz. sugar, some citron peel.

Crumble the butter into the breadcrumbs, and pour on to it $\frac{3}{4}$ pint boiling milk. Let it stand till cold. Beat 4 eggs, leaving out one of the whites, with 2 oz.

pounded almonds, and some citron peel cut fine, and about 1 oz. sugar. Add them to the bread and milk. Butter your cups or mould and bake them 1 hour in a slow oven. Turn out in a dish and serve with sauce. *Time, 1 hour.*

No. 333. Brown Bread Pudding.

Quarter pound breadcrumbs, $\frac{1}{4}$ lb. fine chopped suet, 2 oz. currants or sultanas, $\frac{1}{2}$ saltspoonful salt, 2 oz. sugar, grated nutmeg, 1 oz. candied peel, 2 well-beaten eggs and rind of a lemon grated. Mix well together and boil the pudding 3 hours. *Time, 3 hours.*

No. 334. Boiled Pudding.

One cup suet chopped, 1 cup treacle, 2 cups chopped raisins, 1 cup sweet milk, 4 cups of flour, 1 egg, a teaspoonful of salt. Mix all well together and boil or steam. *Time, 3 hours.*

No. 335.

Batter Pudding without Eggs.

Half pound flour, add 1 pint of milk and a little salt. Mix smooth. Butter a basin, pour in 3 parts full. Cover with buttered paper and steam 2 hours. Serve with white sauce. *Time, 2 hours.*

No. 336. Batter Pudding.

Mix $\frac{1}{2}$ lb. flour smooth in $\frac{1}{2}$ gill of cold water, add by degrees $1\frac{1}{2}$ gills milk, a pinch of salt and the yolks of 2 eggs. Grease a basin and beat the whites of eggs, stir them in, pour into the basin, cover with paper and steam or boil $1\frac{1}{4}$ hours. *Time, $1\frac{1}{4}$ hours.*

No. 337. Little Bread Puddings.

One ounce bread, boiling milk sufficient to make it rather moist, a little bit of butter, sugar, and nutmeg.

When cold, beat 3 eggs and add, stirring well together. Bake 7 or 8 minutes in buttered cups. Turn out and serve sauce in the dish. *Time to bake, 7 or 8 minutes.*

No. 338. Cocoanut Pudding, No. 1.

Half a cup of rice, one cocoanut. Sugar and flavouring to taste.

Soak the rice in water till soft. Scoop out the contents of the cocoanut and extract all the milk with a little boiling hot water. Boil the rice in it. Bake the mixture in a buttered pudding dish. *Time, 1 ½ hour.*

No. 339. Cocoanut Pudding, No. 2.

Two tablespoonfuls dried, or fresh grated cocoanut, 2 tablespoonfuls flour or cornflour, 1 tablespoonful sugar, 2 eggs, 2 pints milk. Mix the milk and flour in a pan, bring it to the boil, stirring all the time. Take it off the fire. Break the eggs in a basin, add the sugar and beat well together. Then stir by degrees into the stewpan with the rest. Add the cocoanut, and pour into a dish lined with paste. Bake in a quick oven. Cheese cakes may be made with this mixture also. *Time, 10 minutes.*

No. 340. Cocoanut Pudding, No. 3.

Two ounces butter, 2 oz. sifted sugar, 2 oz. cocoanut, 2 oz. citron, 1 lemon rind, 4 eggs. Melt the butter, stir in the sugar, boil up a minute. When cool grate in the cocoanut, add 2 oz. shred citron, grated rind of a lemon and 4 eggs. Beat with the juice of ½ a lemon. Mix and put into buttered cups, or a dish, and bake ½ an hour.

No. 341. Cabinet Pudding.

Four sponge cakes, 12 ratafias, some chopped citron peel, angelica or cherries, 3 eggs, ½ oz. sugar, vanilla. Put the sponge cakes and chopped peel, etc., in a mould, buttered. Beat up the eggs and sugar, with ½ a pint of milk, and strain on to the cake in the mould. Cover with buttered paper, and steam till firm.

Custard Sauce for the above.

One egg, ½ oz. sugar, 1 gill of milk. Stir over the fire till thick.

For a cold cabinet pudding put ¼ oz. gelatine to firm this custard and pour it over the cake.

No. 342. Chocolate Cornflour.

Two ounces scraped chocolate, 1 ¼ pint milk, cornflour, 2 eggs. Boil the chocolate (or cocoa) in the milk.

Sweeten to taste. When done add cornflour sufficient for the quantity of milk. When thickened, add the yolks of 2 eggs and first cook a little. Take off the saucepan and add the whites beaten to a strong froth, and flavour all with essence of vanilla, and put in a shape till cold. Then turn out and serve.

No. 343. Cold Chocolate Pudding.

One pint milk, 2 oz. sugar, 2 oz. ground rice, 2 oz. grated chocolate, 4 eggs, vanilla essence.

Boil the milk, sugar and essence (6 drops). Mix the ground rice first with a little cold milk, and then pour the boiling milk on it and stir well, when ready put 2 oz. grated chocolate into it, stir in the well-beaten yolks of 4 eggs, and afterwards the whites beaten to a froth. Heat all over the fire and pour into a mould. Serve with custard. *Time, about 20 minutes.*

No. 344. Chocolate Pudding.

Two ounces fresh chocolate grated, 2 oz. sugar, 2 oz. fine breadcrumbs, $\frac{1}{2}$ pint milk with a small piece of butter, the yolks of 4 and whites of 2 eggs. Beat the whole together for 10 minutes, put in a buttered basin and boil 1 hour. Turn out and sift sugar over. *Time, 1 hour.*

No. 345. Chocolate and Suji Mould.

Two ounces sugar, 2 oz. suji, 1 pint milk, 1 dessertspoonful cocoa. Put the milk into a saucepan, when boiling, stir in the suji, sugar and cocoa mixed together. Boil gently for 5 minutes. Add a few drops essence of vanilla, pour into a wet mould, and when cold, serve with custard.

No. 346. Chocolate Pie.

One cup of milk, half a cup of sugar, 3 eggs, 2 tablespoonfuls grated chocolate, half a teaspoonful salt, vanilla essence.

Beat the yolks of eggs, and add to them 2 tablespoonfuls of the milk. Then the chocolate and the rest of the milk together. Put in the salt and sugar, and when scalding, add the yolks of eggs. Cook for 10 minutes, and when partly cool, add the flavouring. Line a pie

dish with crust, put in the above and bake for 20 minutes. Beat whites of eggs with sugar pounded, and spread on the top when cold, and put in the oven to harden. *Time, 20 minutes.*

No. 347. Chocolate Custard.

One and-a-half ounces grated chocolate, 1 pint milk, yolks of 4 eggs. Mix the chocolate into a paste with a little water. Boil the milk, and sweeten it to taste. Beat up the chocolate with some of the milk, and then mix it with the boiling milk. Add the beaten yolks of eggs and stir till thick. When cool put in glasses. *Time, 15 minutes.*

No. 348. Cold Fruit Pudding.

Boil 1 lb. fruit till soft, strain, and return to the saucepan with 3 oz. sugar, and 4 oz. of suji, stir and boil gently 5 minutes. When transparent add cochineal to make it a nice colour. Pour into a mould soaked in cold water. Serve with custard.

No. 349. Custard Cream.

Yolks of 4 eggs, $\frac{1}{2}$ pint of milk, $\frac{1}{2}$ oz. of sugar flavouring. Make this into a custard. Take $\frac{1}{2}$ a packet gelatine, 1 gill of milk, $\frac{1}{2}$ pint cream. Dissolve the gelatine in the milk, and add it to the custard. Whip the cream, and add it to the custard and dissolved gelatine. Stir till nearly cold. Pour into a mould. The cream can be left out if not obtainable.

No. 350. Fruit or Ginger Cream.

Put cut-up ginger and syrup, or jam and a little lemon juice in the above instead of sugar.

No. 351. Cream without Cream.

Four ounces red currant jelly, 3 oz. powdered sugar, 4 oz. strawberry jam, 3 whites of eggs.

Beat up the jam and jelly together. Stir the sugar into the beaten whites of eggs, and beat all well together for 20 minutes.

No. 352. Caramel Pudding.

For Caramel—2 oz. white sugar, 1 dessertspoonful cold water.

For Pudding— $\frac{3}{4}$ pint milk, 2 oz. rice, a little cinnamon.

Burn the caramel till quite black, put it in a basin and turn it about till well coated.

Boil the rice in the milk, till the milk is absorbed. Flavour with the cinnamon for a little while, and then remove it. Put the rice in the caramel basin, cover and let it remain before the fire or in the oven for 10 minutes before turning out. The caramel may be used as above with a boiled custard pudding.

No. 353. Crèmes Frites.

Half oz. butter, $1\frac{1}{2}$ dessertspoonfuls cornflour, $\frac{1}{2}$ gill of milk, $\frac{1}{2}$ gill cream, 1 dessertspoonful white sugar, 1 yolk of egg and half another egg. Flavour with vanilla, lemon peel, or grated chocolate.

Melt the butter in a saucepan. Mix the cornflour with the milk and cream, add this and the other ingredients to the saucepan with the butter, and stir well. When cooked and thickened, put it on a buttered plate and smooth with a knife dipped in hot water. Cut in diamonds, and fry in egg and stale cake crumbs. If chocolate is used, dip the diamonds in egg and grated chocolate, and fry.

No. 354. Charlotte Russe.

Some ladies' finger sponge cakes, $\frac{1}{2}$ packet of gelatine, 1 gill of milk, 1 oz. castor sugar, $\frac{1}{4}$ pint cream, vanilla essence.

Line a mould with the sponge cakes. Do not wet or grease the mould. Dissolve the gelatine in the milk. Add the essence, sugar, and whipped cream. Pour this mixture into the mould, and allow to set.

No. 355. Carrot Pudding.

Three quarter pound grated bread, a raw grated carrot, $\frac{1}{2}$ lb. melted butter, a nutmeg, 6 eggs, a quart of milk or cream sweetened, and bake.

No. 356. Crumb Pudding.

Two or 3 tablespoonfuls of dried breadcrumbs, 3 tablespoonfuls sugar, 2 oz. butter, 2 eggs, 1 tumbler milk, lemon juice or essence.

Put the crumbs into the milk and boil not too thick. Mix separately the yolks of the eggs, butter and sugar creamed, and when the crumbs and milk are cold, mix in the butter and eggs, and flavour with lemon juice. Pour the mixture into a dish and bake a light brown color. Lay jam on the top, whip white of eggs, sugar and lemon juice. Lay this over the jam and bake again a few minutes to set. *Time, about 45 minutes.*

No. 357. Child's Pudding.

One and a half pounds flour, $\frac{1}{2}$ lb. butter or dripping, $\frac{1}{2}$ lb. sugar, $\frac{1}{2}$ lb. sultanas, tablespoonful of baking powder, ginger and $\frac{1}{2}$ a nutmeg. Mix with $\frac{1}{2}$ a pint of milk, and bake as a cake or pudding. *Time, 1 $\frac{1}{2}$ hour.*

No. 358. Canterbury Pudding.

Quarter pound mixed peel, $\frac{1}{4}$ lb. breadcrumbs, 2 oz. brown sugar, a little nutmeg. Mix and boil.

No. 359. Currant Custard.

One pint of clear currant juice, 10 oz. sugar, 6 or 8 eggs, $\frac{1}{2}$ pint of milk or cream.

Boil the sugar in the currant juice for three minutes. Take off the scum and pour the boiling juice on the well-beaten eggs. Thicken the custard, standing it in a pan of boiling water. Pour it out, stir till nearly cold. Then add to it carefully and by degrees the milk or cream, and last of all a little strained lemon juice.

No. 360. Conservative Pudding.

Breadcrumbs, fruit, sugar.

Fill a quart mould with grated breadcrumbs. Pour any juicy fruit, raspberries, red currants, or putwa stewed and sweetened, over the breadcrumbs in the mould. As fast as the bread soaks up the fruit, pour more till exhausted. Let it remain some hours. Turn out and pour custard over.

No. 361. Coffee Cream No. 1.

Half a teacup of the strongest cold coffee, 1 pint of milk, a little sugar, yolks of 8 eggs.

Boil the milk with the sugar. Beat the eggs and mix them with the milk. Add the coffee and strain through a sieve. Put in a shallow dish, and stand in the oven to set. Serve cold. *Time, 15 minutes.*

No. 362. Coffee Cream No. 2.

Boil 1 pint of milk with a little vanilla flavouring. Make $\frac{1}{2}$ teacup of very strong coffee (4 tablespoonfuls of coffee) pour it into the milk. Beat up 3 eggs to a light froth, stir in a tablespoonful of vanilla, sugar to taste, and then put into the boiling milk until it thickens. Turn into a dish, and serve cold with wafers.

No. 363. Cream Curds.

Three eggs, $1\frac{1}{2}$ gill water, $1\frac{1}{2}$ pint milk, a dessert-spoon vinegar, $\frac{1}{2}$ gill cream. Put all into a stewpan over the fire, and let it boil together two or three minutes just to separate the curds. Then strain and serve with fruit or sifted sugar.

No. 364. Cold Pudding

One pint milk, $\frac{1}{4}$ oz. isinglass, 4 spongecakes, 3 yolks and 1 white of egg. Split the cakes and put on them some preserve of different kinds. Melt the isinglass in the milk, and make it into a custard with the eggs. Sweeten and flavour to taste. Lay the cakes and some ratafias in layers in a mould, and pour the custard over. Let it cool and turn out. Serve with whipped vanilla cream over. It is delicious, if iced.

No. 365. Fruit Compotes.

Make a syrup of $\frac{1}{2}$ lb. sugar and 1 pint water. Cook and cool the fruit in this, strain the syrup, and boil till reduced to about half, then pour over the fruit in a dish.

No. 366. Orange Compote No. 1.

Make a syrup of $\frac{3}{4}$ lb. sugar and $\frac{1}{2}$ pint water, reduce till thick. When tepid pour some of it over the oranges

peeled and cut. Let them soak in this about 2 hours, then lift the oranges out and put them in a glass dish. Reduce the syrup and when cold put it over the fruit. Sprinkle with castor sugar.

No. 367. *Compote of Oranges No. 2.*

Quarter pound sugar, 1 gill warm water, rind of 3 oranges, pulp of 1 doz. oranges.

Boil the sugar and water in a saucepan. When it boils add the rind of the oranges, minced finely or cut into narrow strips. Let the whole boil together for 5 minutes. Peel the dozen oranges, cut them into any shape that is desired, lay them in a dish, and pour the syrup over them. Leave them in the dish (or basin) till quite cold. Then put them into a crystal dish and serve.

No. 368. *Pineapple Compote.*

Peel and remove all black points. Cut into slices about a quarter of an inch thick, divide each slice in two. Cook till tender in syrup, and proceed as above. If preferred uncooked, slice the pineapple, pour over it cold syrup reduced with the trimmings of the fruit, and strained.

No. 369. *Macedoine of Fruit.*

Take any fruit in season, mix the different kinds, peaches, and apricots skinned, and cut into pieces, the stones cracked, kernels blanched and added to the compote. Grapes should be skinned and the pips removed. Treat as above, or, if preferred, use the fruit raw, pouring over them a syrup when cool, and if desired a glass of liqueur added.

No. 370. *Fruit Compotes for Meat.*

Boil any fruit, such as half ripe mangoes, guavas without seeds, pineapple, water-melon, peaches, plums, cape gooseberries, &c., or tomatoes and cucumbers, in a little water till soft, drain. Put a wineglass of vinegar to heat on the fire. Dissolve 4 oz. sugar in it, then add 1 lb. fruit, turning it about in the pan. Serve cold with roast meat.

No. 371. Date Pudding.

Half a pound dates, 3 tablespoonfuls butter, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ a cup of milk, $1\frac{2}{3}$ cup of flour, $\frac{1}{2}$ teaspoonful of soda, $\frac{1}{4}$ teaspoonful of salt, cloves, allspice and nutmeg. Stone the dates and cut them into small pieces. Melt the butter, and add the molasses and milk. Mix the dry ingredients together and sift, to blend them thoroughly. Then add them to the butter mixture, and lastly add the dates. Turn into a buttered mould and steam. *Time, 1½ hour.*

No. 372. Eloise Pudding.

Quarter pound breadcrumbs, 1 oz. sago, 3 oz. chopped suet, 3 oz. sugar, 2 eggs, a little marmalade.

Mix all well together, butter a mould and ornament it with raisins. Fill up with the mixture. Boil 2 hours. Serve with jelly sauce.

No. 373. Eve's Pudding.

Half pound flour, $\frac{1}{2}$ lb. suet, $\frac{1}{2}$ lb. currant, $\frac{1}{2}$ lb. raisins, $\frac{1}{2}$ lb. loaf sugar, 4 eggs, leaving out 2 whites. Add a few cloves and mixed peel and boil. Excellent cold. *Time, 4 hours.*

No. 374. Floating Islands.

One pint milk, 3 or 4 eggs, powdered sugar. Put 1 pint of milk into a saucepan to boil. Whip the whites of 3 or 4 eggs stiff with a little powdered sugar. Take one tablespoonful at a time of this, and drop it in the milk when boiling. Draw it to the side to simmer. When the eggs are set on one side, turn them to set on the other, and put them on a sieve to drain. When all are done, add the yolks to the milk and make a custard. Sweeten to taste, and flavour with vanilla essence. When cold, serve with the whites floating on the top.

No. 375. Floating Raspberry Islands.

Two eggs, 4 tablespoonfuls of raspberry jam.

Beat up the whites of the eggs with the jam. Make a custard with the yolk, and put in a glass dish, with the above floating about it on in spoonfuls.

No. 376. Fruit Shape.

One teacup sago, fruit and sugar.

Stew any fruit, pass through a sieve, add plenty of sugar. Boil the sago in water after steeping it well, sweeten to taste. Mix both together, boil up and pour into a mould. Turn out when cold. Serve with cream or custard.

No. 377. Fruit Gateau.

Three-quarters pound French plums, $\frac{1}{2}$ pint water, 2 or 3 oz. sugar, $\frac{1}{2}$ packet gelatine, $1\frac{1}{2}$ pints water. Soak $\frac{3}{4}$ lb. French plums in $\frac{1}{2}$ pint water 1 hour.

Pour the water off, and make a syrup with 2 or 3 oz. sugar. Dissolve $\frac{1}{2}$ packet gelatine in $1\frac{1}{2}$ pints water, put the plums in the syrup for 5 minutes, then stir the gelatine to the fruit and put in the mould. It can be made with 1 lb. apples and $\frac{1}{2}$ pint water. Rub this through a sieve before you add the gelatine.

No. 378. Stewed Fruit.

In stewing fruit it is good to boil the sugar with the water for 10 minutes before the fruit is added.

No. 379. French Toast.

Cut some slices of bread and put them to soak for 15 minutes in egg and milk (1 egg beaten up in a little milk sufficient to soak them). When soft, fry brown. Eat hot, sprinkling over it sugar, and a little grated cocoanut or nutmeg.

No. 380. Fruit Blancmange.

One quart of any fruit juice, putwa, grapes, &c., 1 cup of water. When boiling add sugar to taste, and 4 tablespoonfuls of cornflour wetted in cold water. Let it boil 5 minutes, then put in cups or mould. Serve with custard. Lemon juice or orange can be used, the former requiring more water.

No. 381. Blancmange without Milk.

Two ounces isinglass, 1 pint water, simmer over the fire till it is all melted, then strain it. Add to it the yolks of

6 eggs, 5 oz. sugar, the juice of a large lemon, 1 table-spoonful orange water, beat all well together, then put the isinglass to these ingredients. Put all into the saucepan, and stir it one way over a slow fire till it is hot, then strain again and put in a mould.

No. 382. Five minutes' Pudding.

Sufficient to make 4 five minutes' puddings—2 eggs, $\frac{1}{2}$ dessertspoonful flour.

The yolks to be added to well whisked whites and whisked again. Flour mixed in; and a dessertspoonful of the batter poured into a pan of boiling fat. Serve with cream and jam, or with a syrup poured round.
Time, 5 minutes.

No. 383. French Pancakes.

Two eggs, 2 oz. butter, 2 oz. sifted sugar, 2 oz. flour, $\frac{1}{2}$ pint milk.

Beat the butter to a cream, add the eggs well beaten, stir in the sugar and flour, and when well mixed, add the milk. Stir and beat the mixture for a few moments. Put on buttered plates, and bake in a quick oven. Serve with lemon and sifted sugar, or pile on a dish with jam between. *Time, 20 minutes.*

No. 384. Friar's Omelet.

Some nice apples, sugar to taste, half a rind of a lemon, 1 oz. butter, juice of one lemon, 2 eggs, some grated crumbs. Cut the apples in pieces and put them in a stewpan with the powdered sugar, and the half rind of lemon chopped fine, and boil till soft. Then stand till cold. Then put in the butter, the lemon juice and the two eggs well beaten. Butter a dish, pour in the mixture, cover with the grated crumbs and bake. Send to table with sifted sugar over.

No. 385. Rhubarb or any Fruit Jelly.

One quart rhubarb, $\frac{3}{4}$ lb. sugar, 1 lemon, 1 gill water, $\frac{1}{2}$ oz. gelatine. Stew the fruit to a pulp with the sugar, rind and juice of the lemon, and a little water. Dissolve the gelatine in water, add to the fruit pulp, stirring all the time, beat well for 2 or 3 minutes, pour into a wetted mould to set.

No. 386. French Paste.

Six ounces flour, 4 oz. fine sugar, 3 oz. butter, 3 yolks of eggs.

It requires neither water nor milk to moisten the paste.

No. 387. Fig Pudding.

Half pound figs chopped fine, 1 cup of breadcrumbs, 3 tablespoonfuls sugar, 2 tablespoonfuls melted butter, 1 cup milk, 2 eggs beaten, and a pinch of salt. Mix well and boil 1 hour in a buttered basin. Serve with lemon sauce. *Time, 1 hour.*

No. 388. German Pudding No. 1.

Three ounces whole rice, $1\frac{1}{4}$ pints of milk, 3 oz. beef suet, $2\frac{1}{2}$ oz. sugar, 1 oz. candied peel, 6 oz. sultana raisins, 3 eggs.

Stew the rice in the milk till tender. When a little cooled, mix with it the beef suet finely chopped, then the sugar, peel, sultanas, and the eggs well beaten. Boil the pudding in a buttered basin tied in a well floured cloth for $2\frac{1}{4}$ hours. Serve with the following sauce. *Time, $2\frac{1}{4}$ hours*

Sauce.

Dissolve $1\frac{1}{2}$ oz. sugar in 2 wine glasses water and the juice of a lemon. Stir, when hot, to the beaten yolks of 3 eggs. Then stir and whip the sauce in a saucepan held high above the fire.

No. 389. German Pudding No. 2.

Half pound treacle, $\frac{1}{2}$ lb. flour, $\frac{1}{4}$ lb. suet, 1 teaspoonful of carbonate of soda, $\frac{1}{4}$ pint milk, 1 oz. candied peel. Mix the milk and treacle together first. Put the soda with the flour, and rub all the dry ingredients together. Pour in the treacle, etc., and boil in a basin. *Time, 3 hours.*

No. 390. Ginger Pudding.

Half pound flour, $\frac{1}{2}$ lb. suet, $\frac{1}{4}$ lb. sugar, 2 large teaspoonfuls of grated ginger.

Shred the suet very fine, stir it with the other ingredients, mixing well. Butter a basin and put it all in *dry*. Tie a cloth over and boil 3 hours. *Time, 3 hours.*

No. 391. Gingerbread Pudding.

Six ounces breadcrumbs, 6 oz. suet, 8 oz. treacle, oz. flour, 1 teaspoonful ground ginger. Mix and boil for 2 hours.

No. 392. German Puffs.

Two ounces butter, rind of half a lemon, 1 teacup of water, 3 tablespoonfuls flour, 3 eggs.

Put the water, butter, and lemon peel on the fire, and boil till the flavour of the peel is obtained. Then take it off and add the flour, put it on the fire again, and stir it the *reverse way*, till thick. Take it off and beat in one egg at a time, till 3 are beaten in, stand it by till cool. Then put it in little balls on a baking sheet, and bake in a cool oven. Cut in half, fill with jam, and serve with powdered sugar over.

No. 393. Gateau Napolitan.

Six eggs, 6 oz. powdered sugar, $2\frac{1}{4}$ oz. cornflour, $2\frac{1}{2}$ oz. fine flour, jam, almonds, &c.

Put the whites and yolks of eggs in different basins, add to the yolks the sugar, beat well together until like thick cream. Whisk the whites to a stiff froth, have the cornflour and flour ready mixed and passed through a sieve. When the yolks and whites are quite ready, mix in the flour very lightly. Put it in a plain cake mould previously well buttered, bake in a quick oven half an hour. Leave till cold. Then cut it into slices half inch thick. Spread each slice with jam of different kinds. Replace until the cake resumes its former shape, cover it completely with jam, and ornament with pistachio nuts, dried cherries, almonds and angelica cut small. Serve with vanilla cream or custard in a sauce boat. *Time to bake, $\frac{1}{2}$ hour*

No. 394. Gooseberry Fool.

This can be made from the bottled fruit. Boil till tender, pass through a sieve, sweeten to taste, adding milk gradually till of consistency of custard.

Other bottle fruits can be used for cheese or fool.

No. 395. Fritter Batter.

Three ounces flour, 1 dessertspoonful salad oil, or butter melted, 1 gill tepid water. Make a thick paste. Mix the oil or butter first, stir in the water a pinch of salt, and the white of an egg whipped stiff. Stir in the flour.

No. 396. Hasty Pudding.

Heat 1 pint of milk to boiling, then stir in 1 small cup of flour, sifting a little at a time and stirring well, till smooth. If wished, an egg can be added just before removing from the fire and stirred a minute. Serve with brown sugar. *Time, 10 minutes.*

No. 397. Half Pay Pudding.

Quarter pound each of suet, flour, currants, raisins and breadcrumbs, 2 tablespoonfuls treacle, $\frac{1}{2}$ pint milk. Mix well and boil in a mould 4 hours.

No. 398. Indian Apple.

Take a vegetable marrow, peel and cut into small pieces, weigh it. To 3 lbs. add $\frac{3}{4}$ lb. sugar, juice of 3 lemons, 24 cloves and a small saltspoonful carbonate of soda. Boil the vegetable marrow till quite tender, strain and throw away the water, add lemon juice, cloves, soda and sugar, and boil all together 5 or 10 minutes. Use in a tart, or with custard. Or for a change, cut vegetable marrow larger, and use ginger instead of lemon juice, and serve in a glass dish with custard.

No. 399. Junket.

A most refreshing and cool dish in the hot weather. Warm any quantity of milk to blood heat, and pour into a dish. Add the sugar, and then the rennet according to the proportions on the bottle (Crosse & Blackwell's Rennet Tabloids are most convenient and

free from any salt taste, which the essence often has). The milk must not be too hot or it will not set.

No. 400. Judy Pudding.

Four ounces beef suet, 2 oz. currants or sultanas, 2 tablespoonfuls sugar, 2 spoonfuls treacle, 1 egg, 1 teaspoonful carbonate of soda dissolved in a cup of warm milk, as much flour as will make it a stiff batter, candied peel or grated almonds.

Boil it in a mould (not quite filling it) $2\frac{1}{2}$ hours, serve with sauce.

No. 401. Lemon Jelly.

One packet gelatine soaked in $\frac{1}{2}$ pint cold water, 1 pint boiling water, juice of 3 lemons, rind of 2 lemons, 3 or 4 oz. loaf or white sugar, whites of 2 eggs.

Pour the boiling water over the soaked gelatine, and add the rind of the lemons. Put the lemon juice, sugar, whites and shells of eggs, and a little water in a saucepan. Then add the gelatine and stir till it boils. Strain and pour into a wetted mould. *Time, 2 to 3 hours.*

No. 402. Lemon Puffs.

One pound sugar through a sieve, put in a bowl with the juice of 2 lemons. Mix. Beat the white of an egg to a stiff froth, put it into your bowl, add 3 eggs with 2 rinds of lemon grated. Mix well and drop on paper in small drops, and bake in a moderate oven.

No. 403. Lemon Cream No. 1.

Pare the rinds of 4 lemons very thin, squeeze the juice over it, and let it stand covered up for 3 or 4 hours. Beat the whites of 7 eggs and the yolks of 4 well together. Melt $\frac{1}{2}$ lb. white sugar in 1 pint water, strain into a saucepan, strain the lemon juice over it, add the eggs, and stir one way over a gentle fire until it thickens. When cool put it into glasses, and serve cold. Cream may be added if wished.

No. 404. Lemon Cream No. 2.

One teacup white sugar, 1 tablespoonful cornflour, 1 teaspoonful butter, 3 dessertspoonfuls fresh lemon juice, yolks of 4 eggs. Mix these all well together, put a teacup of boiling water into a pan on the fire and stir in the mixture till it thickens. Pour into a mould and stand till cold. Beat the whites of the eggs with a little sugar, and a few drops essence of lemon and pile on the top.

No. 405. Lemon Cream No. 3.

Put $\frac{1}{2}$ pint of water, the peel of 1 lemon and $\frac{1}{4}$ lb. sugar on to boil. Strain and allow it to cool. Mix the juice of the lemon and the yolks of 3 eggs, and stir till it thickens but does not boil. Serve in glasses.

No. 406. Lemon Cream No. 4.

Two ounces gelatine or isinglass, 1 pint milk, 6 oz. sugar, 1 or 2 lemons, yolks of 3 eggs.

Boil together the gelatine, lemon peel, milk and sugar, for five minutes, then strain. Add the beaten yolks and stir till nearly cold. Then quickly add the lemon juice, and put in a mould till cold.

No. 407. Lemon Cream No. 5.

Put the rind of 1 lemon into 1 pint of water and boil 5 minutes, then add 3 oz. white sugar. Mix 1 oz. cornflour with the juice of 1 lemon and add it to the boiling water, also 1 egg well beaten. Let the mixture cook for 2 or 3 minutes after it has thickened. Stir well to keep it smooth and put into a mould to set.

No. 408. Lemon Cheese Cake.

One pound sugar, 6 eggs, leaving out the whites of 2, juice of 3 *fine* lemons (or more according to size) and the grated rind of 2, $\frac{1}{4}$ lb. butter. Put these ingredients into a stewpan and stir them gently over a slow fire till as thick as honey. Pour into small pots and cover. It will keep some time.

No. 409. Lemon Meringue Pie.

One cup sugar, 3 even tablespoonfuls flour, 1 lemon rind and juice, 3 yolks of eggs, 1 cup of cold water, a little salt. Whip the yolks till light, add cold water, then flour, lemon and salt, stirring till perfectly smooth. Place in a double boiler, (a jar placed in a saucepan of boiling water) and cook till it thickens. Cool, and pour into a dish (if wished line with paste, bake and turn out beforehand). Meringue the whites of the eggs, adding lemon juice or essence, and put on the top. Bake in a slow oven. *Time, 10 minutes.*

No. 410. Lemon Soufflée.

One and-a-half ounces flour, $1\frac{1}{2}$ oz. butter, $1\frac{1}{2}$ oz. sugar, $\frac{1}{2}$ pint milk, yolks of 3 eggs, whites of 4. Rind of a lemon infused in 1 gill of milk, simmer beside the fire. Add the flour and sugar to the butter, mix all together with the milk. Whip the whites of the eggs with $\frac{1}{2}$ a teaspoonful of salt, and add as in the vanilla soufflée. *Time, 25 or 30 minutes.*

No. 411. Lemon Sponge No. 1.

Dissolve 1 oz. isinglas in $\frac{1}{2}$ pint water. When cooling, strain in the juice of 3 lemons, $\frac{1}{2}$ lb. sugar, the rind of 1 lemon cut thin. Beat all together on the fire and strain. When nearly cold add the whites of 2 eggs well beaten, whisk it well till white, and the consistency of sponge, and put it in a mould. A few drops of lime juice and essence of lemon will do instead of fresh lemon, if not obtainable.

No. 412. Lemon Sponge No. 2.

Two ounces gelatine, $\frac{3}{4}$ lb. powdered sugar, $1\frac{3}{4}$ pint water, the juice of 5 lemons and rind of 1, three whites of eggs. Dissolve the gelatine in water with the sugar, lemon juice and rind. Simmer for 15 minutes and strain. When cold and beginning to stiffen, add the beaten whites of the eggs and beat all together till white, then put in a wetted mould. Let it remain till quite set. Then turn out.

No. 413. Lemon Pudding No. 1.

Quarter pound butter, $\frac{1}{4}$ lb. sugar, 6 eggs, the juice and grated rind of 2 large lemons.

Melt the butter carefully. Beat all well together. Bake and serve half cold. *Time, $\frac{1}{2}$ an hour.*

No. 414. Lemon Pudding No. 2

Three eggs, $\frac{1}{4}$ lb. butter, peel and juice of 2 lemons, sweeten to taste. A handful of breadcrumbs.

Mix all together, bake it with thin crust round the dish. *Time, $\frac{3}{4}$ of an hour.*

No. 415. Lemon Dumplings.

Ten ounces breadcrumbs, $\frac{1}{2}$ lb. suet, 1 tablespoonful flour, 2 lemons, 4 oz. sugar, 3 or 4 eggs.

Mix with the breadcrumbs the suet chopped very fine, a large tablespoonful flour, the grated rind of 2 lemons, 4 oz. pounded sugar, 3 or 4 eggs well beaten, and last of all the juice of the lemons. Divide these into 4 equal portions, tie them in well floured cloths, and boil 1 hour. The syrup of preserved ginger would be an appropriate sauce for this. *Time, 1 hour.*

No. 416. Lemon Treacle or Ginger Pudding.

One teacup chopped suet, 4 teacups breadcrumbs, 1 egg, 1 tablespoonful sugar, 1 tablespoonful flour, 1 teaspoonful ginger (or 1 teacup of marmalade or treacle), grated rind and juice of a lemon. Grease a mould and boil. *Time, 2 hours.*

No. 417. Lemon Fritters.

Three ounces grated breadcrumbs, 2 oz. beef suet, 2 oz. pounded sugar, a teaspoonful flour, 2 eggs, rind and juice of one lemon.

Mix the breadcrumbs and suet together, then the sugar and flour. The eggs must be well whisked (and if needed a spoonful of milk may be added). Lastly, add the rind and juice of the lemon. Fry the mixture in small fritters. *Time, 5 or 6 minutes.*

No. 418. Little Puddings.

Three oz. butter, 4 oz. flour, 3 oz. pounded sugar, a few sultanas, 1 egg, a little lemon peel.

Crumble the butter into the flour, add the sugar, then the rest of the ingredients. Beat it well together for 10 minutes. Put the mixture into 5 small cups well buttered. Bake in a moderate oven. Or omit the sultanas and lemon peel. Add a few drops essence lemon, and bake in a pie dish if wished, instead of cups. *Time, ½ an hour.*

No. 419. Leche Crema.

Four tablespoonfuls flour, 1 ½ pint milk, 3 eggs, 2 oz. powdered sugar, grated lemon peel, ratafias.

Beat the eggs, leaving out 2 whites, and add to them gradually 1 ½ pint milk. Mix carefully 4 tablespoonfuls flour, 2 oz. sugar and the lemon peel. Boil these ingredients over a slow fire, stirring constantly till the flour is quite dissolved. Prepare a shallow dish with some ratafia cakes at the bottom, and when the cream is boiled enough pour it through a sieve upon the cakes. Serve cold, and put finely powdered cinnamon thickly over it.

No. 420. A Light Pudding.

Four eggs, 1 pint of milk.

Beat well together. Pour into a buttered basin and boil. Turn out and serve with fruit sauce. *Time, ½ an hour.*

No. 421. Meringue.

The proportion of sugar to each white of an egg, is one tablespoonful. Sift the sugar fine, beat the egg very stiff, add the sugar and beat both together, until it stands firm when dropped from the fork.

No. 422. Mincemeat Tart.

Make a short crust, line an open tart dish, mix in a basin treacle, sultanas, a few currants, chopped up candied peel, an apple chopped, almonds chopped, nutmeg grated, a little ginger and other spices to taste, a few breadcrumbs to make the right consistency. Fill the tart and bake.

No. 423.**Marmalade Vermicelli No. 1.**

One breakfastcupful vermicelli, 2 tablespoonfuls marmalade, $\frac{1}{2}$ lb. raisins, sugar to taste, 3 eggs, milk to cover vermicelli.

Boil the milk, pour it on the vermicelli, and let it remain covered for 10 minutes. Then beat it with the other ingredients, stir all well together. Put the mixture into a buttered mould and boil. Serve with custard sauce.

Time, 1 $\frac{1}{2}$ hour.

No. 424.**Marmalade Vermicelli No. 2.**

Pour about 1 $\frac{1}{2}$ pint of boiling milk on a large cupful of vermicelli. Let it soak well, then take out the vermicelli. Put in layers in a mould, and between each layer alternately marmalade and raisins. Add 3 eggs to the milk and sugar. Make a custard, fill up the mould with this, and steam. *Time, 1 hour.*

No. 425. Marmalade Pudding.

Five ounces butter, 5 oz. sugar, 5 oz. marmalade, 2 eggs, 5 oz. flour, a pinch of carbonate of soda.

Work the butter and sugar to a cream, then add the marmalade and mix well. Add the rest of the ingredients and boil in a basin with a little water in the saucepan. *Time, 2 $\frac{1}{2}$ hours.*

No. 426. Manchester Pudding.

Line a tin dish or mould with puff paste (first butter the mould). Put on it a layer of marmalade or other preserve. Soak 3 oz. of breadcrumbs in a pint of milk. Add 3 eggs well beaten with sugar and a few drops vanilla essence. Pour this on the preserve and bake. Then turn out and serve. *Time, half an hour.*

No. 427. Meringues.

The whites of 4 eggs, $\frac{1}{2}$ lb. powdered sugar.

The whites of 4 fresh eggs whipped to a strong froth; sift $\frac{1}{2}$ lb. powdered sugar into it, and stir while sifting. Make paper cases, and put a tablespoonful into each, sift some sugar over, and bake 20 minutes in a moderate oven.

When done, scrape out a portion of the inside, put them to dry before the fire, or in the oven. When wanted, put a spoonful of whipped cream, or good stiff custard, with Vanilla flavour into each, and send them to table on a napkin piled up, joining two together in serving.

To make paper cases.—

Take pieces of writing paper cut about 4 inches long, by 3 inches wide. Turn up about $\frac{1}{2}$ inch all round, pinching in the corners, to make little trays to contain the mixture (which should be very stiff, and take the shape of the spoon) and prevent it spreading and running over.

No. 428. Normandy Pudding.

Four oz. rice, $\frac{3}{4}$ pint water, boil till tender, then add 1 oz. butter and 2 oz. sugar. Boil 5 minutes, adding the juice of 1 or 2 lemons.

Put a layer of this into a pie dish, then a layer of apples covered with sugar, and the grated rind of the lemon. Repeat till the dish is full, covering it with rice at the last. Put 1 oz. butter in small pieces on the top and bake. *Time to bake about $\frac{1}{2}$ hour.*

No. 429. Newcastle Pudding.

Six oz. rice flour, 6 oz. pounded sugar, 4 eggs, $\frac{1}{4}$ teaspoonful carbonate of soda, put them all in a small basin, and beat till very light. Then beat 4 oz. butter to a cream, put it into the other ingredients, and add 8 drops of any essence. Beat all together for five minutes and boil in a buttered mould. *Time, 2 hours.*

No. 430. Norfolk Pudding.

Half pint milk, 4 oz. sugar, 2 oz. tapioca, 2 oz. ratafias, 3 eggs, rind of 1 lemon, puff paste, jam. Boil the milk, tapioca, ratafias, the grated rind of the lemon and 2 oz. of the sugar (white sugar) for 10 minutes. When a little cool, add the yolks of 3 eggs. Pour into a dish (with or without puff paste round it) with jam at the bottom. Bake in a slow oven. Then meringue it over

with the whites of the eggs beaten stiff with 2 oz. of pounded sugar, and put in a cool oven to set.

No. 431. Nassau Pudding.

Two oz. sugar, 2 oz. butter, 2 or 3 eggs well beaten. Put in a saucepan with a large dessertspoonful of marmalade. When well dissolved, put in a dish with puff paste and bake 20 minutes.

No. 432.

Orange or Lemon Cheesecake.

Half pound butter, $\frac{1}{4}$ lb. sugar, 3 eggs, a wineglass of milk, 2 oz. of spongecake, grated rind and juice of a lemon (or orange with $\frac{1}{2}$ a nutmeg) and a little rose-water if desired. Pour the milk over the spongecake to moisten it. Then stir together the butter and sugar. Whisk the eggs, mash the cake very fine, and mix all together. Line some tins with paste, fill with the mixture and bake in a moderate oven. *Time from 10 to 15 minutes.*

No. 433. Orange Pudding.

Into a pie dish crumble 6 sponge cakes and pour over $\frac{1}{2}$ pint boiling milk. Add $\frac{1}{4}$ lb. castor sugar, and grated rind and juice of 3 oranges. Beat up the yolks of 3 eggs and stir in. Bake $\frac{1}{2}$ hour in a moderate oven. Cover with the beaten whites of the eggs and bake 5 minutes more.

No. 434. Orange Sponge.

One oz. isinglass, 1 pint water, juice of 6 oranges and 1 lemon. Sugar to taste.

Dissolve the isinglass in the water, and strain through a sieve. Let it stand till cold. Then mix with it the orange and lemon juice. Beat the mixture with a whisk till it becomes white and looks like sponge. Put into a mould, turn out when required, and ornament with slices of cut orange.

No. 435. Omelette Soufflée.

Three eggs, $\frac{1}{4}$ lb. sugar, $\frac{1}{2}$ oz. butter, vanilla or lemon essence, syrup. Whip the whites of the eggs with

a little sugar, whip the yolks with syrup made by dissolving sugar in half as much water as sugar. Allow it to cool before putting in the eggs. Flavour with essence. Then pour it into the pan with the $\frac{1}{2}$ oz. of butter; give one stir—no more. When set at the bottom, put into a hot oven or before a hot fire. *Time 10 to 15 minutes.*

No. 436. Papita Cream.

Take a nice papita, mash it with a potato masher, mix a little juice and grated rind of a lemon, and 2 dessertspoons sugar, 1 oz. gelatine soaked in water enough to cover it, and boil all up together. Put into a mould till cold.

No. 437. Polka Pudding.

Two tablespoonfuls arrowroot in $\frac{1}{2}$ pint cold milk. Mix, beat 2 eggs well, add them with 3 oz. fresh butter, a dessertspoonful rose water, a few drops essence of lemon, and $\frac{1}{2}$ teacup sugar.

Boil 1 pint milk and stir in the other ingredients without taking the pan off the fire. Let it boil till thick, and then pour into a mould to cool. Turn out and serve cold.

No. 438. Pear or Pineapple Jelly.

Soak 1 oz. Nelson's gelatine in $\frac{1}{2}$ pint cold water. When dissolved add 1 pint boiling water, $\frac{3}{4}$ lb. white sugar and $\frac{1}{2}$ oz. citric acid. Stir all and strain. When cold, pour in the syrup of the fruit of a tin of pineapple or pears (which should be clear). This should make the liquid up to 2 pints. Put into moulds. Cut the fruit into small thin slices, and add to the jelly in the mould. A tin of fruit makes 2 good-sized moulds. Any other tinned fruit will answer, if the syrup is clear. Whipped cream is an improvement with it.

No. 439. Puff Paste.

Equal quantities of butter or lard and flour, or half butter and half lard. Put the flour in a basin, and mix

it with water till soft, but not wet. Roll it out, and put the butter in little pieces all over it, flour it, fold it over in four, roll again, repeat three times. When folded the third time let it stand a few hours, if possible, then roll out, and make your pastry. Keep pastry as cool as possible. Less butter if not required rich.

No. 440. Short Paste.

For ordinary, use half the quantity of butter to flour, or to each 1 lb. flour, $\frac{3}{4}$ lb. butter, lard, or good dripping. Rub the butter into the flour, and mix with water not too wet, or it will be heavy. Roll out twice, and it is ready.

No. 441. Pear Ginger.

Twelve lb. pears, 12 lb. sugar, 2 breakfastcupfuls of water, 8 oz. concentrated essence of ginger.

Boil the sugar and water to a syrup, add the ginger, have the pears ready pared and quartered, put them in a colander and pour cold water over them, then dry the fruit, and put them in the syrup, boil until the fruit looks transparent. If preferred, dry preserved ginger may be used instead of the essence, 2 lb. ginger to 8 lb. of pears.

No. 442. Rice Snow.

One quart milk, 5 tablespoonfuls cornflour or ground rice, $\frac{1}{2}$ cupful sugar, the whites of 4 eggs. Boil the milk, stir in the rice moistened, and add the sugar. When cold, whip a little at a time into the eggs after they are well beaten. Put in a mould and serve with fruit.

No. 443.

Rice and Cocoanut Meringue.

Three eggs, 3 oz. rice, 3 oz. sugar, 1 pint milk, $\frac{1}{2}$ oz. butter, 3 oz. cocoanut grated.

Boil the rice and cocoanut in the milk till a stiff paste. Keep it constantly stirred, and then add butter, sugar and yolks of eggs. Pile the mixture in the centre of the dish, then spread over a layer of apricot or other jam,

and cover with the whites of the eggs beaten to a stiff froth, with 6 oz. castor sugar, sprinkle over some cocoanut, decorate with a few dried cherries, and return to the oven for 5 minutes for the egg to set.

No. 444. A Supper Sweet.

Take squares, or rounds of dry spongecake, soak them in the juice of tinned apricots. Place half an apricot on each piece of cake, and put some whipped cream, or white of egg round the fruit. It has the effect of poached eggs on toast, chopped pistachio nuts may be added to look like parsley.

No. 445. Small Puddings.

Half pound breadcrumbs, $\frac{1}{2}$ lb. suet shredded fine, 2 eggs, $\frac{1}{4}$ lb. sugar, 1 lemon ; juice and grated peel. Mix all well together, and boil in six puddings in cups or small moulds. Serve with white sauce. *Time from 20 minutes to $\frac{1}{2}$ an hour.*

No. 446. Treacle Pudding No. 3.

Half pound flour, 2 oz. suet, 1 teaspoon of baking powder, 1 teaspoon ginger, 1 egg, a little milk.

Mix the treacle with the egg, and milk, and add to the rest. Boil in a basin. *Time 1 hour.*

No. 447. Tapioca Cream.

Steep 1 tablespoonful of tapioca in water (cold) for 4 hours. Boil $\frac{1}{2}$ seer milk and sugar to taste. When boiling put in the tapioca. Stir gently, and put in the pan the yolks of 3 eggs. Boil gently about 5 minutes. When it begins to thicken take off the fire, and put in 5 to 10 drops essence of lemon. When cold, put it in a glass dish. Beat with the whites of the eggs 3 tablespoonfuls of sifted sugar, and put it in pieces over the tapioca. You can spread the top with jam if wished.

No. 448. (2) Lemon Blancmange.

Three eggs, $1\frac{1}{2}$ cupful of hot water, $\frac{1}{2}$ cupful sugar, juice of 3 or 4 lemons. The hot water to be poured on

the sugar, juice added, and this poured when a little cool on the well whisked eggs. Set on to boil. A heaped tablespoonful of cornflour added and boiled till of a proper consistency. A little lemon essence improves it.

No. 449. Leicester Pudding.

Two teacupfuls flour, 1 teaspoonful carbonate of soda, $\frac{1}{4}$ lb. suet, $\frac{1}{2}$ lb. sultanas, 1 tablespoonful sugar, $\frac{1}{2}$ pint milk, peel of $\frac{1}{2}$ a lemon, a little nutmeg. Mix the soda with the flour, suet, etc. Mix all together with the milk. Put in a basin or mould, and boil. Serve with sweet sauce. *Time 2½ hours.*

No. 450. Calf's Foot Jelly.

Four calves' feet (or cow heel). Put in a stewpan, cover with cold water and let them simmer slowly till so tender, that the bones will shake out. Take the feet out and stew the bones an hour or two longer, then strain and put in a cool place. When wanted take off all the fat cleanly, and put it on to melt with 1 lb. sugar, yolk of 1 egg, juice of 4 lemons (if wished a bottle of sherry), 1 wineglass double rose water, whites of 8 eggs, whipped to a froth. Whip on the fire till it begins to simmer, let it remain on for 15 minutes. Then put in a glass of cold water (or wine) to stop the boiling. Put it at the side of the fire with a hot coal on the lid. Let it stand there while preparing the jelly bag, which must first be squeezed through boiling water. Cool your jelly before putting it into cold moulds.

No. 451. Fruit Cornflour.

Two tumblers of acid fruit jelly, 1 quart boiling water and a little sugar, if too acid. When thoroughly melted pour in 4 or 5 tablespoonfuls cornflour mixed in water. Boil till it thickens. Pour into a dish or moulds, and serve with whipped cream or custard.

No. 452. Orange Jelly.

One ounce gelatine, the juice of 7 or 8 oranges, 1 lemon, $\frac{1}{2}$ lb. sugar, $\frac{1}{2}$ pint water, rind of lemon. Pour the water on the sugar and gelatine. Let it stand for 1 hour. Then put in the orange and lemon juice and the grated rind. Let it stand (whilst the sugar is dissolving) over the fire. Mix all together, and strain through muslin. Pour into the mould. The juice of a Seville orange is a great improvement. If the oranges are sour, add more sugar.

No. 453. Gateau de pommes.

One and a half lb. white sugar, 1 pint water, 2 lb. apples, the rind of 1 lemon.

Put the sugar into the water, and boil till it becomes sugar again. Then add the apples and lemon rind. Boil all together till stiff. Turn into a mould.

No. 454. Omnibus Pudding.

Four oz. of raisins, 4 oz. currants, 4 oz. suet, $\frac{1}{4}$ oz. ginger, 4 oz. carrots, 4 oz. potatoes, a little salt and nutmeg. Grate the carrots and potatoes, and add them to the rest. Put in a basin and boil. *Time, 4 hours.*

No. 455. Gelatine Shape.

Half oz. gelatine, 1 quart milk, 4 eggs, 5 oz. castor sugar, 1 teaspoonful vanilla essence.

Dissolve the gelatine in the milk over a slow fire. Mix the yolks of eggs with 3 oz. sugar and the vanilla. Put this to the milk when *nearly* boiling and when quite boiling, remove instantly from the fire and pour into the whites of eggs, whipped to a stiff froth with 2 oz. sugar. Pour into a wetted mould.

No. 456. Orange Pudding.

Five large oranges, powdered sugar, 1 pint milk, yolks of 2 eggs, 2 tablespoonfuls cornflour, whites of 2 eggs. Pare and slice the oranges, removing the pips. Lay them in a deep dish and sprinkle with the powdered sugar.

Let them stand an hour or two. Boil the milk, yolks of eggs and cornflour together. When cool pour over the oranges. Beat the whites with 2 tablespoonfuls of powdered sugar and set in the oven.

No. 457. Seville Orange Pudding.

Two and half oz. butter, the yolks of 4 eggs and whites of 2, rind and juice of one orange, sugar. Puff paste. Put on the fire the butter with the rind and juice of the orange and a little sugar. Before it becomes hot pour in the yolks of 4 eggs and the whites of 2 well beaten. Keep stirring over the fire till it thickens. Let it stand to be cold. Line a shallow tin with puff paste and fill with the mixture. Bake and sift sugar over it.

No. 458. Preserved Cherry Pudding.

Three sponge cakes, 2 oz. glacé cherries, 3 eggs, 1 oz. sugar, $\frac{1}{2}$ pint of milk, vanilla essence. Butter a small plain mould, and break the 3 sponge cakes into it. Having first cut up the glacé cherries and lined the mould with them. Whisk the eggs, add the sugar, the milk and the essence. Strain this on to the cakes, cover the mould with buttered paper and steam. *Time, 1 hour.*

No. 459. Potato Pudding.

Half pound potatoes, 2 oz. butter, 2 eggs, 2 oz. sugar, $\frac{1}{4}$ pint milk, $\frac{1}{2}$ salt-spoonful salt, 1 lemon rind grated and juice. Mash the potatoes, beat well and add butter, salt, sugar, eggs and milk, and lastly, lemon rind and juice. If wished have pastry ready in dish or patty pans, and bake.—*Time, $\frac{1}{2}$ to $\frac{3}{4}$ of an hour.*

No. 460. Prune Shape.

Put 1 lb. prunes in a saucepan, cover with water and boil for a few minutes. Drain them and take out the stones, remove the kernels. Dissolve $\frac{1}{2}$ oz. gelatine in $\frac{1}{2}$ pint cold water, put it in a saucepan with $\frac{1}{4}$ lb. sugar, and let it boil for 5 minutes. Colour this with cochineal,

and add the prunes cut up. Stir all together for a few minutes, pour into a mould, turn out when cold, and serve with cream or custard.

No. 461. Potato Cheese Cakes.

Six oz. mashed potatoes, 2 oz. butter, 1 egg, 4 oz. sugar, 1 oz. candied peel (a few currants if wished), $\frac{1}{4}$ teaspoonful baking powder. Beat all well together with a fork, and put a spoonful of the mixture into patty pans lined with paste, and bake.

No. 462. Pumpkin Pie.

Two cups of steamed pumpkin, 1 teaspoonful ginger, $\frac{1}{2}$ teaspoonful salt, $\frac{2}{3}$ of a cup of sugar or treacle, 2 eggs, $\frac{1}{2}$ a teaspoonful of cinnamon, 1 scanty pint of milk. Place sugar, salt and spice together. Stir into the pumpkin, add the egg well beaten and the milk. Bake slowly. *Time, 1 hour.*

No. 463. Princess Pudding.

Three-quarter oz. isinglass dissolved in $\frac{3}{4}$ pint custard. When a little cool add $\frac{3}{4}$ lb. apricots rubbed through a sieve and the whites of 2 eggs beaten to a stiff froth. Stir occasionally, and when on the point of setting, pour into a mould.

No. 464. Peaches like Strawberries.

Cut ripe peaches in small pieces with soft apples, using three peaches to one apple, mix with powdered sugar, stand 2 or 3 hours. It is like strawberries.

No. 465. Prune Pudding.

One lb. prunes, sugar, whipped cream, almonds and jelly. Stew 1 lb. prunes with a little sugar, take out the stones, crack them and put in the kernels. Line a mould with the prunes, first putting almonds blanched, and split in two in the shape. Fill up the mould with jelly and turn out when cold. Put whipped cream on the top, or in the centre, if a hollow mould is used.

No. 466. Plum Pudding.

One lb. raisins, 1 lb. flour, $\frac{3}{4}$ lb. suet, 2 tablespoonfuls of treacle, 1 pint milk. Ginger may be added, but no eggs.

It cannot be boiled too much.

No. 467. Rich Plum Pudding.

One lb. breadcrumbs, 1 lb. suet very fine, 1 lb. sugar, 1 lb. raisins, 1 lb. currants, $\frac{1}{4}$ lb. candied peel, blanched almonds 8 eggs. Mix, if not sufficiently moist, with a few spoonfuls of milk. Boil 4 to 6 hours.

No. 468. Pancakes.

Four oz. flour, $\frac{1}{2}$ pint of milk, 1 egg, $\frac{1}{4}$ teaspoonful of salt. Put the flour and salt into a basin, add the egg to it, and pour in gradually 1 gill of the milk. Beat it well, then add the rest of the milk. Pour it into a jug, and let it stand for some time before frying. Apple minced, ginger or pineapple with a little sugar may be put into the mixture.

No. 469. Another.

Two teacups flour, $\frac{3}{4}$ teaspoonful carbonate of soda, $\frac{3}{4}$ teaspoonful cream of tartar, 3 teaspoonfuls castor sugar, $\frac{1}{4}$ teaspoonful salt, some buttermilk.

Mix the dry ingredients in a basin. Then add enough buttermilk to make into a stiff batter. Grease a hot girdle, and drop the batter in spoonfuls over it, and turn each cake as it becomes, brown underneath.

No. 470. German Pancakes.

Four tablespoonfuls flour, 1 tablespoonful salad oil, yolks of 2 eggs, a tablespoonful of water. Add the flour till stiff. Add 1 white just before frying. Dip mulberries and other fruit in the batter and fry in boiling fat.

No. 471. Rice Pancakes.

Half pint milk, 1 spoonful ground rice, 1 oz. of butter, $1\frac{1}{2}$ spoonfuls flour, 2 or 3 eggs, 2 oz. sugar, a little nutmeg. Boil the milk and ground rice till thick.

Warm the butter and add it, then the flour. Beat up the eggs with the nutmeg and sugar and add them. Fry as pancakes. Double quantities may be taken.

No. 472. Pudding.

Two eggs, their weight in butter and flour, and the weight of 1 egg in sugar.

Beat the eggs and butter separately to a cream, then mix altogether with a tablespoonful raspberry or other jam, and $\frac{1}{2}$ teaspoon carbonate of soda. Boil in a mould, $1\frac{3}{4}$ hour. Serve with custard.

No. 473. Pudding à la Scones.

Apples finely minced and currants each 6 oz. Suet chopped fine, raisins and sugar each 4 oz., 3 oz. bread-crumbs, 3 eggs well beaten, grated rind and juice of a lemon.

Mix these ingredients well, and boil 2 hours in a buttered basin. Sift sugar over and serve with sauce.

No. 474. Petits Choux.

Two oz. butter, 2 oz. sugar, 5 oz. flour, 1 glass water, 4 eggs and a little salt. Put the water, butter, sugar, and salt on the fire to boil, then stir in the flour. Stir well and keep on the fire three minutes. Stir in one by one the eggs whole and unbeaten. Lay out the paste in bits, the size of a pigeon's egg. Brush over with egg. Bake in a quick oven, and strew chopped almonds over. They should blow up like balls, and yet be custardy inside. Serve with whipped cream or custard.

No. 475. B. P. Pudding.

Beat together 2 eggs, 2 oz. butter, 2 oz. sugar, 8 oz. flour, and a little milk.

Butter a basin and pour in $\frac{1}{2}$ lb. golden syrup, fill the basin with the mixture and steam for $2\frac{1}{2}$ hours.

No. 476. Baked Fig Pudding.

Stew some figs tender with a little sugar and lemon peel, add a squeeze of lemon juice. Take the weight

of 2 eggs in butter, flour and sugar. Beat the butter and sugar to a cream, add the eggs and lastly the flour with $\frac{1}{2}$ teaspoon baking powder, mixed in it. Put the figs in a shallow pie dish, pour the mixture over and bake $\frac{1}{2}$ hour. Eat hot or cold.

No. 477. Cold Peach or Fruit Pudding.

Cut slices of stale bread into strips and line a pudding basin or mould. Then fill the mould with stewed fruit sweetened. Place a slice of bread on the top over the fruit and pour syrup or fruit juice to soak all the bread. Place a plate the size of the mould on the top with a heavy weight on it. Let it stand all night and turn out. Serve with custard.

No. 478. Small Puddings.

Half pound breadcrumbs, $\frac{1}{2}$ lb. fine shred suet, $\frac{1}{4}$ lb. sugar, 2 eggs, 1 lemon juice and grated peel. Boil in six puddings in cups or small moulds for 20 minutes or $\frac{1}{2}$ hour. Eat with white sauce.

No. 479. Small Cold Puddings.

One pint milk, yolks of 6 eggs, rind of 1 lemon. Grate the rind of a lemon into a pint of milk, let it just boil and strain it. When cool, beat the yolks of 6 eggs and add them to the above, sweetening it to taste. Pour this into 6 cups and steam them $\frac{1}{2}$ an hour. When cold, turn out and garnish with jelly.

No. 480. Queen of Puddings.

One pint breadcrumbs, 1 quart of milk, 1 cup of sugar, yolks of 4 eggs and 1 whole egg, grated rind of a lemon, a piece of butter, about the size of an egg.

Mix all well together and bake. When done, spread the top with jelly, and then meringue with the whites of the eggs.

No. 481. Queen's Chocoiate.

Two oz. chocolate, 3 oz. butter, 3 oz. sugar, 3 oz. flour, 4 eggs, butter and sugar creamed, yolks of eggs

added, then the grated chocolate and flour. Stir well, and finally add the well-whisked whites of the eggs. Pour the mixture into a buttered mould and boil or steam. *Time, 2 hours.*

No. 482. Rice and Apple Pudding.

One oz. rice boiled in milk till quite soft. Pare, core and scald 5 apples and beat them with the rice ; 1 oz. sugar, with grated lemon peel and juice, or essence lemon. Beat the whites of 4 eggs stiff, add the other ingredients, whisking them well together so as to be very light. Dip a basin or mould into boiling water, pour in the soufflée while the mould is hot, and put it into boiling water, boiling till the white of egg is set and firm. Have a custard made of the yolks and pour it round the pudding in the dish.

No. 483. Rice and Raisins.

Three cupfuls of boiling water, 1 cupful sweet milk, 1 cupful rice, $\frac{1}{2}$ cup of raisins.

Mix all well together. Cook in a steamer or pan, and put in mould. Eat warm or cold with fruit juice or custard.

No. 484. Rothesay Pudding.

Quarter lb. flour, $\frac{1}{4}$ lb. breadcrumbs, 1 dessertspoonful sugar, $\frac{1}{4}$ lb. chopped suet, 1 teacupful raspberry jam, 1 egg, some milk, $\frac{1}{2}$ teaspoonful carbonate of soda, moistened with $\frac{1}{2}$ teaspoonful vinegar.

Mix together in a basin the flour, breadcrumbs, sugar and suet. Stir in the jam and mix well. Beat up the egg, add the milk to it, and mix well into the pudding. Lastly, add the carbonate of soda and vinegar. Stir it thoroughly through the other ingredients. Pour all into a buttered shape and steam. Serve with a sweet sauce. *Time, 2 hours.*

No. 485. Rice Cheese Cakes.

Quarter lb. butter, $\frac{1}{4}$ lb. fine sugar, $\frac{1}{4}$ lb. ground rice. Beat the butter to a cream, add the juice and grated

rind of a small lemon, the yolks of two and white of one egg well beaten. Put in small tins lined with puff paste and bake slowly. *Time about 15 minutes.*

No. 486. Rice Fritters.

Two teacupfuls of coldful boiled rice, 1 cupful of milk, 1 egg. 4 tablespoonfuls flour, a little salt.

Beat all well together, and drop with a spoon into hot lard. Fry brown.

No. 487. Sweet Rice.

Four oz. rice, $\frac{1}{2}$ pint milk, 4 oz. sugar, 4 oz. pounded almonds.

Boil till thick, turn into a dish and sprinkle over it powdered cinnamon. Serve cold.

No. 488. Rice Pudding without Eggs.

One small cup rice well washed, put it in a pie dish with 4 cups of milk, sweetened or not according to taste. Bake in a moderate oven $1\frac{1}{2}$ hour, stirring it once or twice before the top becomes hard, and adding a little more milk if it dries up. All milk puddings can be made in this way without eggs.

No. 489. Snowflake Pudding.

Six ounces suji, $\frac{3}{4}$ pint milk, $1\frac{1}{2}$ dessertspoonfuls sugar, 2 eggs. Soak the suji in cold milk for some time, then strain, add the yolks of the eggs well beaten, and sugar. Boil till it thickens, flavour to taste. Put into glass dish when cold. Beat whites of eggs stiff and put them on the top.

No. 490. Saxe Gotha Tart.

Two ounces almonds, 4 eggs, 2 oz. pounded sugar, 4 oz. breadcrumbs, 2 oz. butter. Pound the almonds to a paste, add the eggs well beaten. Mix in gradually the pounded sugar and breadcrumbs. Melt the butter, and add it in small proportions to the other ingredients, beating each well till it ceases to appear on the surface. Pour this mixture over fruit sweetened, and placed in a pie dish. Bake gently. *Time, $\frac{1}{2}$ an hour.*

No. 491. Sago Jelly.

Five tablespoonfuls sago, $\frac{1}{2}$ pint cold water, 1 cupful sugar, 2 tablespoonfuls lemon juice. Soak the sago in the cold water for 30 minutes, add the sugar and lemon juice. Pour over this 3 cups of boiling water, and boil all for 1 hour. Pour into moulds, and when cold, turn out and serve with fruit sauce.

No. 492. Swiss Roll No. 1.

One breakfastcupful flour, 1 breakfastcupful powdered sugar, 1 teaspoonful carbonate of soda, 1 teaspoonful cream of tartar (or tartaric acid). $\frac{1}{2}$ pint milk, 2 whites and 3 yolks of eggs. Mix together the dry ingredients, add the milk and then the eggs. Beat well. Pour the batter into a buttered tin, and bake in a moderately quick oven. When nearly cold spread a layer of raspberry jam over, and roll.

No. 493. Swiss Roll No. 2.

One teacupful flour, 1 teacupful sifted sugar, 3 eggs, $\frac{1}{2}$ teaspoonful baking powder, beat well, bake and spread jam, and roll.

No. 494. Sago and Fruit.

Mangoes or other fruit, sago, sugar to taste. Boil unripe mangoes peeled and sliced, or patwa or any other fruit with a little water, wash the sago and soak it for 10 minutes in a teacupful of warm water, then add it and sugar to taste to the fruit, and allow it to boil for 10 minutes longer. Stir it occasionally, and pour it into a shape previously wetted with cold water. Turn out when cold, and serve with custard or milk.

No. 495. Steamed Cottage Pudding.

One cupful sugar, 1 egg, 2 tablespoonfuls melted butter, 1 cupful sweet milk, 2 cupfuls flour, 1 teaspoonful cream of tartar, $\frac{1}{2}$ teaspoonful soda, steam 1 hour; equally good cold. Eaten with a sauce.

No. 496. Suet Puddings No. 1

One lb. flour, $\frac{1}{2}$ lb. suet chopped very fine, saltspoonful salt, 1 teaspoonful baking powder, mix with water, not too wet or it will be heavy. Boil in a mould, or a basin two or three hours. Eat with syrup or jam. It may be sliced and fried brown the next day.

The same may be rolled out and made into a jam roll tied in a floured cloth, dropped into boiling water, and boiled one hour or more; or baked in the oven without a cloth; or a variety may be made by lining a pudding basin with crust as for a fruit pudding, and turning into it a pot of jam, covering it with a crust, and boiling in a well floured cloth, instead of making a roly-poly. In this way no jam is wasted. It should be served in the basin with a clean napkin round, and if there is any left, it can be warmed in the basin the next day.

No. 497. Light Suet Pudding or Paste No. 2.

Six oz. flour, 2 oz. breadcrumbs, 3 oz. suet, $\frac{1}{2}$ teaspoonful baking powder, mix with water and boil well $1\frac{1}{2}$ or 2 hours, or roll out and make roly-poly, &c.

No. 498. Fruit Soufflée.

Scald and sweeten the fruit, put it through a sieve into a pie dish, when cold, pour a rich custard of yolks over it about 2 inches deep, whip the whites of the eggs of the custard to a snow, lay it in small rough pieces on the custard, sift fine sugar over and put it into a slack oven for a short time.

No. 499. Chocolate Soufflée.

Four eggs, 3 teaspoonfuls sifted sugar, 1 teaspoonful flour, 3 oz. finely grated chocolate. Beat the whites and yolks separately and bake as an ordinary soufflée. *Time about 10 minutes.*

No. 500. Sponge Cake Pudding.

Five penny sponge cakes, raisins or dried cherries. candied peel or jam, 5 eggs, $1\frac{1}{2}$ pint milk, 3 oz. powdered sugar, 2 lemons.

Butter a mould, slice the sponge cakes and line it with them, first putting some large raisins or dried cherries flattened round the mould. Strew in a layer of candied peel cut in strips, or jam, then more slices of cake and more jam or peel; make a custard of 5 beaten eggs and $1\frac{1}{2}$ pint boiling milk, with 3 oz. powdered sugar, the grated rind and juice of 2 lemons, put in gradually so as not to curdle the milk. Pour this into the mould. Let it soak an hour, and boil $\frac{1}{2}$ hour. Serve with lemon sauce.

No. 501. Saucer Puddings.

Mix $\frac{1}{2}$ pint milk and 2 eggs, add by degrees 1 tablespoonful flour, 2 oz. butter, 2 oz. powdered sugar, and rind of lemon grated. Mix well and bake in buttered saucers 20 minutes in a quick oven.

No. 502. Saucer Puddings No. 1.

Two tablespoonfuls flour mixed with 2 tablespoonfuls powdered sugar, 3 eggs beaten, 1 teacupful milk. Butter some saucers, half fill with the batter and bake 15 minutes in a quick oven. When a little cool, take out of the saucers, spread with a little jam, fold and serve with sifted sugar sprinkled over them.

No. 503. Stewed Pears.

Pare and cut in halves good ripe pears, and drop in cold water to keep from discolouring. Make a syrup of 2 cupfuls cold water and $\frac{1}{2}$ cupful sugar to each quart of fruit. Boil the syrup for a few minutes, put in the fruit and cook till clear and tender without breaking the fruit. Add a few slices of lemon to the syrup when making it, but take it out before putting in the fruit.

No. 504. Snowdon Pudding.

Quarter pound breadcrumbs, $\frac{1}{4}$ lb. suet, $\frac{1}{4}$ lb. sugar, 4 eggs, rind and juice of 1 lemon. 4 tablespoonfuls preserve of any kind, 2 oz. candied lemon and citron. Stick some pieces of the candied peel in the mould pour all in and boil 4 hours.

For sauce, melt a little of the preserve and mix with a little boiling water.

No. 505. Summer Pudding.

Two oz. breadcrumbs, 2 oz. butter, 2 eggs, sugar and fruit. Stew any fruit with sugar, add $\frac{1}{2}$ cupful water. Rub through a sieve, add 2 oz. breadcrumbs, 2 oz. butter and 2 eggs. Bake $\frac{1}{2}$ hour. Good hot or cold.

No. 506. Treacle Pudding No. 1.

Quarter lb. suet chopped fine, $\frac{1}{2}$ lb. flour, 1 teaspoonful baking powder, 1 teaspoonful ground ginger, $\frac{1}{2}$ lb. treacle (warmed), an egg beaten a small teacupful milk. Beat all well together, put into a greased basin, and boil for 3 hours.

No. 507. Treacle Pudding No. 2.

Half lb. flour, $\frac{1}{4}$ lb. suet, 2 tablespoonfuls treacle, 1 gill milk, 2 tablespoonfuls of powdered sugar, $\frac{1}{2}$ teaspoonful carbonate of soda, chop the suet, mix the milk and treacle, stir all together, put into a greased basin and steam. *Time, 3 hours.*

No. 508. Treacle Pudding No. 3.

Make a suet crust and line a basin; put in some treacle, then a layer of paste, then more treacle and so on till the basin is full. Cover with paste at the bottom, and boil well about 2 hours. Turn it out and pour treacle all over it, putting it in the oven for a few minutes before serving.

No. 509. Treacle Tart.

Make a short crust, line an open tart dish, put in treacle; strew breadcrumbs on the top and bake.

No. 510. Simple Trifle.

Arrange some sponge cakes in a dish and pour over them a syrup made of 1 tablespoonful of sugar, $\frac{1}{2}$ pint

cold water, and some strips of lemon rind, boiled until the sugar is dissolved, and the juice of a lemon added when cool. Stick in some blanched almonds, and pour over a custard made with the yolks of 2 eggs and $\frac{1}{2}$ pint milk. Beat the whites of the eggs stiff with sugar and flavouring, and put on top, or sprinkle hundreds and thousands over. Put jam if wished.

No. 511. Volunteer Pudding.

Three-quarter pound breadcrumbs, 8 oz. suet, $\frac{3}{4}$ lb. sugar, 2 small lemons, 2 oz. candied peel. Chop the suet very fine, and mix with the breadcrumbs. Grate the lemon rind, and mix all well together, using the juice of the lemons as well. Bake in small buttered tins. Turn out and serve with sauce if desired. *Time, about $\frac{3}{4}$ of an hour.*

No. 512. Vanilla Souffle.

One oz. sugar, 1 oz. flour, 1 oz. butter, 3 yolks, 4 whites of egg, 1 gill milk. Melt the butter in a saucepan. Stir in the flour and sugar, mix into a smooth paste. Stir in by degrees 1 gill milk. Stir over the fire till it boils. Cook till the flour comes off the sides of the saucepan. If made of semolina, boil it in the milk first. Put by the side of the fire, add 3 yolks and 4 whites, always one more white than yolk. Beat the yolks first separately, whip the whites stiff. Butter a tin well, flavour the soufflée with 15 drops essence of vanilla. Stir in the egg lightly. Put it in the tin, cover with a small piece of buttered paper, set it in 1 inch of water. Boil gently *beside* the fire 20 or 25 minutes, or bake in a quick oven for 10 minutes.

No. 513. Viennese Pudding.

Four oz. bread, 3 eggs, 4 oz. sugar, 2 oz. candied peel, 2 oz. sultana raisins, $\frac{1}{2}$ a lemon, a large breakfast-cupful milk.

Cut the bread in small slices and put in a basin, add the peel cut in very small pieces, then the raisins and

the grated lemon rind. Put one tablespoonful sugar in a small saucepan and set it on the fire till it becomes brown. Then add the milk and stir over the fire till quite hot. Put the remainder of the sugar in the basin with the other ingredients, add them to the milk, which will have become coffee colour. Then beat the eggs well, stir them in, add the juice of $\frac{1}{2}$ a lemon. Butter a mould, dust with sugar, pour the pudding in, cover with a buttered paper and steam. *Time, 1 hour.*

No. 514. Wafer Puddings.

Two ounces butter warmed in $\frac{1}{2}$ pint milk, yolks of 3 eggs well beaten, 2 tablespoonfuls flour, with sugar, nutmeg and lemon to taste. Then add the whites well beaten to a froth. Bake 20 minutes in saucers.

No. 515. Yorkshire Pudding.

Quarter pound flour, $\frac{1}{2}$ pint milk to every egg. Break the egg into the flour and add the milk. Stir and then beat well. Bake in a greased shallow pan and finish under the meat.

CAKES, BISCUITS BREAD, &c.

THERE is often a difficulty in procuring good butter for cooking, the bazar butter, not being well washed or free from butter-milk, quickly becomes bad and unfit for use. The author has found the tins of the Army and Navy Dairy Co., Ahmedabad, economical and good, and she always keeps it in stock. *N. B.*—Mix cakes, etc., as dry as possible, as if they are too wet they are heavy.

As there is sometimes a difficulty in obtaining bread in out-of-the-way stations, the following recipes will be found simple and useful in supplying the table with this most necessary part of our daily food.

No. 516. Bread No. 1.

Put 2 lb. flour into a large pan. Make a hole in the centre and pour in all the yeast without straining. Sprinkle a little flour over the yeast, tie a cloth over the pan and cover all with an old shawl, and put in a box or cupboard. This should be done overnight. Next morning take out a spoonful of yeast as above to renew your stock of yeast. Mix $\frac{1}{2}$ pint lukewarm water. Pour half of this into the flour and mix, then the rest of the water with one teaspoonful salt, and knead well, about half an hour, until when cut with a knife, the knife remains bright. Divide the dough into loaves. Put them on a floured board or in tins, half filling the tins. Cover with a cloth or light shawl and put in the sun, or before a good fire to rise. When the loaves are cracked across the top in three or four hours, they are ready for baking.

No. 517. To make Bread No. 2

(Excellent, like Yorkshire bread, made in twists and loaves.)

Ten and a half lbs. flour, 5 pints warm water
1 bottle of yeast (see below), 3 dessertspoonfuls salt.

At 9 P.M. take the flour, make a hole in the middle and pour in one bottle yeast. Dissolve the salt in 1 pint of the warm water. Mix gradually, pouring in the rest of the water. Work all together for half an hour by the clock, not sparing energy. By that time the whole mass is tough, thoroughly incorporated and shiny. Sprinkle some dry flour on the top, and put near the fire to rise until next morning.

The following morning from 7 to 8 o'clock or as soon as the dough looks well risen (that is full of holes and often up to the top of the trough) commence kneading, and work in sufficient flour (generally about 2 lbs.) to make the dough a proper consistency—about 20 minutes. Now leave it again to rise until ready to put into the oven—that is till it reaches above the top of the trough, but not running over. Then make up into loaves and put into the oven. For 2 lb. loaves, weigh $2\frac{1}{2}$ lb. of dough. This quantity makes eight or nine loaves. In warm weather the dough is often ready before the oven is. It does no harm to knead it down and let it rise a second time. The proper heat for the oven should be to hold the hand well into the middle of the oven and count 20 slowly, feeling no inconvenience. *Time, $\frac{3}{4}$ to 1 hour.*

Yeast for the above.

Two quarts water, $1\frac{1}{2}$ lb. sugar, 2 oz. hops,
2 tablespoonfuls flour.

Tie the hops in muslin and simmer them in the water and sugar for 30 minutes. Take off the fire and allow to cool till milk-warm. Then add the flour made into a thin paste with water and a small quantity of old yeast. Bottle, cork, and tie down. It will be ready for use in three days. And will keep for three or four weeks.

No. 518. Bread No. 3.

One lb. flour, 2 teaspoonfuls baking powder, $\frac{1}{2}$ teaspoonful powdered sugar, $\frac{1}{2}$ teaspoonful salt, sufficient butter-milk, or thick milk, to make a moist dough. It is better not baked in a tin, but made into loaves.

No. 519. Yeast.

Take two ripe bananas, 1 tablespoonful sugar (brown if possible), 1 dessertspoonful flour, 1 small cupful luke warm water. Skin and mash fine the bananas with a fork ; add the sugar, flour and water ; mix well and put into a bottle and cork and tie securely. If warm weather it will be ready in a day or two. If cold, let it remain five or six days, shaking the bottle every day.

This is sufficient for 2 lbs. flour. To renew the yeast take from the middle of the flour a heaped tablespoonful of the yeast ; add 1 dessertspoonful flour, 1 tablespoonful sugar, 1 cupful lukewarm water. Mix well, put into the bottle and cork as before. This will be ready to use the next evening. Repeat this each time you bake. Keep the bottle warm, wrapped in straw or any woollen material. Raisins can also be used in making yeast.

No. 520. Hop Yeast.

To make yeast without any old yeast, boil 1 cupful loose hops in 2 quarts water 30 minutes. Strain, and when lukewarm, add 1 tablespoonful salt and $\frac{1}{2}$ cupful sugar. Mix 2 cupfuls flour to a thin smooth paste with some of the hop water, and stir all well together. Set the batter in a warm place for 3 days, and stir occasionally. Then boil 1 $\frac{1}{2}$ lb. potatoes, mash smooth and add to the mixture. Let it stand another day, stirring frequently. Then strain all through a colander, and it is ready for use. Use 1 cupful for 5 loaves of bread.

No. 521. Brown Bread No. 1.

One lb. coarse flour, 1 $\frac{1}{2}$ chittacks butter, 2 tollahs sugar, 1 teaspoonful salt, 1 teaspoonful soda, 3 eggs mixed with milk, to make a dough. Make into loaves and bake.

No. 522. Brown Bread No. 2.

One lb. átá (coarse flour), 1 teaspoonful carbonate of soda, 1 teaspoonful salt, 1 teaspoonful tartaric acid, 1 pint milk and water, or water. Mix the soda and salt with the flour, and sift twice through a sieve. Dissolve the tartaric acid in the water, and mix rapidly but thoroughly. Make into rolls and place on a floured tin and bake in a quick oven.

No. 523. Rolls.

One egg, $\frac{1}{2}$ scant cupful butter ($\frac{1}{2}$ cupful sugar if wished), 1 cupful milk, 3 teaspoonfuls baking powder, flour enough to mix stiff. Bake in a very quick oven.

No. 524. Baking Powder.

Equal parts of carbonate of soda and cornflour, and double part of tartaric acid.

No. 525. Breakfast Rolls No. 1.

Beat up an egg in 4 tablespoonfuls milk, mix a teaspoonful baking powder (or $\frac{1}{4}$ teaspoonful bicarbonate of soda, and $\frac{3}{4}$ teaspoonful cream of tartar) with $\frac{1}{4}$ lb. flour. Mix a tablespoonful butter with it; pour the milk in by degrees, and mix together. Bake about 20 minutes in a hot oven.

No. 526. Breakfast Rolls No. 2.

One lb. flour, 1 teaspoonful baking powder, bit of butter the size of $\frac{1}{2}$ an egg, mixed with water or milk, and made into cakes and baked.

No. 527. Rolls No. 3.

Three-quarter lb. flour, $\frac{1}{2}$ oz. sugar, 2 teaspoonfuls baking powder, 1 egg (to be omitted, if wished). Mix all together with milk to make a stiff dough. Roll out, and cut into rolls. Bake 10 minutes in a hot oven.

No. 528. Scones No. 1.

One pound flour, 3 oz. butter, 3 teaspoonfuls cream of tartar, $1\frac{1}{2}$ teaspoonfuls carbonate of soda, a pinch salt and a little sugar, if desired. Put the flour, etc., through a sieve, rub in the butter, and make into a soft dough with sweet milk. Handle as little as possible and bake in a quick oven.

No. 529. Thin Scones No. 2.

Mix some flour with boiling milk, roll out as thin as possible and bake on a girdle or frying pan.

No. 530. Scones No. 3.

One heaped breakfastcupful flour, $\frac{1}{2}$ small teaspoonful soda, $\frac{3}{4}$ small teaspoonful cream of tartar, small piece of butter, a pinch salt, and milk to mix.

No. 531.**Baking Powder Scones No. 4.**

One quart flour, 2 heaped teaspoonfuls baking powder, 2 tablespoonfuls butter. Sift baking powder with the flour, rub in the butter, add a coffee cupful sweet milk. Bake 15 minutes in a quick oven.

No. 532. Soda Scones No. 5.

Put into 1 quart flour, 2 teaspoonfuls cream of tartar and a little salt. Add 2 tablespoonfuls cream or 1 of butter. Dissolve and add 1 teaspoonful soda in a little hot water. Mix all soft with milk and bake.

No. 533. Soda Scones No. 6.

Two lb. flour, rub into it 4 oz. butter and a pinch salt. Take enough sour buttermilk in a jug to mix the flour into a paste, not too stiff. Mix with cold water in a cup till dissolved 1 teaspoonful carbonate of soda. Put it into the buttermilk, which must be sour, stir up quickly until it effervesces. Mix the flour in the effervescent state. Roll the paste to about $\frac{1}{4}$ inch thick, cut it and bake on a girdle over a nice clear fire.

No. 534. Breakfast Pancakes.

Three breakfastcupfuls of sifted flour, 3 eggs well beaten, 3 breakfastcupfuls of sour milk, 1 teaspoonful salt, 1 ditto soda. Mix altogether and fry.

No. 535. Breakfast Cake.

One lb. flour, 3 oz. butter, 1 dessertspoonful cream of tartar, teaspoonful carbonate of soda, salt and sour milk. Rub the butter into the flour, add the salt, soda and cream of tartar. Make it into a soft dough with the milk. Knead very lightly, form into a round cake and bake in a quick oven. When cold, cut in thin slices and butter it.

No. 536. Tea Cakes No. 1.

Half lb. flour, 2 eggs, 1 dessertspoonful sugar, $\frac{1}{2}$ egg-spoonful salt, ditto soda, ditto cream of tartar, coffee cupful butter milk or dahi. Beat the eggs and stir into them the butter milk. Mix all the dry ingredients together thoroughly. Then add milk and eggs. Pat it up quickly and put into a tin plate, and bake in a quick oven. Reserve a little egg and milk, and brush over the cake with it.

No. 537. Tea Cakes No. 2.

Half lb. flour, $\frac{1}{4}$ lb. butter, 1 egg, 2 oz. sugar. A heaped dessertspoonful baking powder, a little salt. Rub flour and butter together, add powder. Beat up the egg with a very little milk. Mix into a paste. Roll out $\frac{1}{4}$ inch thick. Cut into rounds with tumblers. Bake in a hot oven 15 or 20 minutes, first brushing each cake with a little of the egg and milk. Split and butter.

No. 538. Small Tea Cakes.

Rub 4 oz. butter into 8 oz. flour, and mix with this 6 oz. currants or sultanas, 6 oz. sugar and 3 eggs beaten. Make into a paste and roll it out about $\frac{1}{2}$ inch thick, and stamp out with wine glass. Dust the top with sugar, in which for all these small cakes a few finely chopped almonds may be mixed.

No. 539. Boston Tea Cakes.

Two tablespoonfuls sugar, 1 well beaten egg, 1 cupful sweet milk, 1 teaspoonful soda dissolved in the milk, 2 teaspoonfuls cream of tartar sifted in the dry flour, 2 heaped cupfuls sifted flour, 1 tablespoonful butter melted put in last. Bake on a tin, or in patty pans.

No. 540. Sour Milk Cakes.

Rub 2 tablespoonfuls butter in 1 cupful flour, and quickly mix a cupful sour milk, in which $\frac{1}{3}$ teaspoonful bicarbonate of soda has just been mixed. Pour into greased tins immediately, and bake in a hot oven till brown.

No. 541. Slim Cakes.

To 1 lb. flour allow from 2 to 4 oz. butter, as much hot milk as will make dough of the flour, and 2 beaten eggs. Handle quickly and lightly. Roll out and stamp with a glass of any size. Bake on the girdle or frying pan.

No. 542. Potato Scones.

Two tablespoonfuls cold mashed potatoes, 2 ditto flour, $\frac{1}{2}$ teaspoonful castor sugar, a pinch salt. Mix together, roll out thin and cut into shapes, cook on a hot girdle for about five minutes.

No. 543. Flannel Cakes.

Five eggs well beaten, add 7 heaped tablespoonfuls sifted flour, a teaspoonful salt, mix thoroughly, and add 1 tablespoonful sour milk. Take 1 small teaspoonful bicarbonate of soda, and 2 heaped teaspoonfuls cream of tartar if the milk is sweet, if sour small teaspoonful. Mix soda and cream of tartar in a small cupful milk. Mix all well. In a fry-pan well heat a spoonful of butter. Put a dessertspoonful batter into the pan. When bubbly, turn over with a knife and cook each side. Keep turning them till done. You can add more milk to make them thin, and put savoury mince into each cake, rolling it up. Eat them hot.

No. 544. Buns.

Beat 2 oz. lard to a cream with 2 oz. sugar, 1 egg, beaten, and a little milk. Into $\frac{1}{2}$ lb. flour mix 1 teaspoonful baking powder, 3 oz. sultanas, $1\frac{1}{2}$ oz. candied peel chopped small. Add the dry ingredients gradually to the batter, and work all into a stiff paste. Set little lumps of the paste on greased tins, brush over with egg, sift crystalised sugar over, and bake in a quick oven 15 minutes.

No. 545. Raspberry Buns.

Six oz. flour, 6 oz. ground rice, 4 oz. lard, 6 oz. sifted sugar, 1 egg, 1 teaspoonful baking powder. Raspberry jam.

Rub the lard into the flour and ground rice and baking powder, add the sugar. Make a stiff paste with the yolk of the egg, half the white, and very little milk. Make into small balls. Hollow out the centre, put in a small quantity of jam, close neatly. Brush over with white of egg. Bake in a quick oven. They will crack in the baking, and show the jam through. Place in a sieve to cool. This makes 12 buns.

No. 546. Biscuits No. 1.

One lb. flour, $\frac{1}{4}$ lb. sugar, $\frac{1}{4}$ lb. butter, caraway seeds and chopped candied peel, 3 eggs; mix, roll out, cut with a wineglass, and bake.

No. 547. Biscuits No. 2.

One lb. flour, 3 oz. butter, sugar to taste. Mix with cold water. Work the dough till quite smooth. Roll out, cut with a glass and bake.

No. 548. Cheese Biscuits No. 1.

Three oz. self-raising flour, 2 oz. grated cheese, a pinch salt and pepper, 1 oz. fresh butter, the yolk of an egg and enough milk to make a dough. Roll out thinly, and cut with a wineglass, baking them on sheets of greased paper a pale brown colour. Keep in tins.

No. 549. Cheese Biscuits No. 2.

Three oz. flour, 1 oz. butter rubbed in, mix in 2 oz. grated cheese, the yolk of 1 egg, and enough milk to make it moist. Roll out, cut into shapes and bake slowly.

No. 550. Cheese Biscuits No. 3.

Two oz. grated cheese, 2 oz. flour, 1 $\frac{1}{2}$ oz. butter, 1 egg, and a pinch cayenne pepper. Roll out thin, and bake till done, about 15 minutes.

No. 551. Wedding Cake.

Two and a half lb. butter, 2 lb. sugar, 2 lb. currants, 1 lb. raisins, 1 lb. candied peel, $\frac{1}{2}$ lb. almonds, blanched, 1 lb. eggs weighed in their shells, 1 lb. suji browned,

1 lb. flour, 1 lb. large raisins stoned, 3 nutmegs grated, 2 teaspoonfuls cinnamon, $\frac{1}{2}$ teaspoonful cloves. Mix and bake slowly for three hours or more.

No. 552. Plain Biscuits.

A little butter melted in water, mix with flour, roll out very thin and bake.

No. 553. Biscuits.

One lb. flour, $\frac{1}{4}$ lb. butter, $\frac{1}{4}$ lb. sugar, pinch soda. Mix with butter milk. It requires no working. Roll out, cut and bake.

No. 554. Vanilla Biscuits No. 1.

Half lb. flour, $\frac{1}{4}$ lb. castor sugar, $\frac{1}{4}$ lb. butter, pinch salt, 2 eggs, small teaspoonful vanilla essence. Rub the butter into flour, add sugar and salt, mix to stiff paste with eggs and a little milk if required, add flavouring. Roll out on a floured board, and cut into shapes. Place half a crystallised cherry on each biscuit, and, when baked, sift over a little castor sugar while hot. Bake about 10 minutes in a slow oven.

No. 555. Vanilla Biscuits No. 2.

Beat to a froth 3 whole eggs and 8 oz. castor sugar, then gradually add 8 oz. best flour, warmed and sifted, and flavour all with vanilla essence. Butter a baking sheet and on it drop the preparation from a spoon. Place in front of the fire, or in the hot case for 20 minutes, and afterwards bake in a moderate oven a light brown.

No. 556. Shortbread Biscuits.

Two lb. flour, 1 lb. butter, $\frac{1}{2}$ lb. castor sugar. Beat the butter to a cream, gradually dredge in the flour, and add the sugar. Work and knead the paste well, till quite smooth, roll out about $\frac{1}{2}$ inch thick, and cut into shapes. Bake in a slow oven 25 to 30 minutes.

No. 557. Jam Biscuits.

One lb. flour, $\frac{1}{4}$ lb. butter, $\frac{1}{2}$ lb. castor sugar, 1 teaspoonful baking powder, 2 eggs. Cream the butter, add the other dry ingredients, then the eggs; roll out thin on a board, cut with a wineglass and bake. Whilst hot spread with jam, which should be previously heated, and stick two together.

No. 558. Small Biscuits.

One lb. flour, $\frac{1}{2}$ lb. butter, $\frac{1}{2}$ lb. white sugar pounded, teaspoonful soda, teaspoonful tartaric acid, add a little lemon essence, 3 eggs. Mix all well together into a paste and make into small cakes and bake in a moderate oven.

No. 559. Oatmeal Biscuits No. 1.

Seven ounces flour, 3 oz. oatmeal, 3 oz. sugar, 3 oz. butter, 1 egg, $\frac{1}{4}$ teaspoonful baking powder, $\frac{1}{4}$ teaspoonful salt. Melt the butter, mix the flour and other dry ingredients together, add the butter, stirring it while warm. Beat the egg with a very little milk or water, and add it to the rest. Mix well, roll thin, cut into biscuits with a glass or tin, and brush over with beaten egg or milk.

No. 560.**Oatmeal Biscuits or Cakes No. 1.**

Mix well in a basin, 1 breakfastcupful flour, 1 teacupful oatmeal, tablespoonful sugar, $\frac{1}{2}$ teaspoonful carbonate of soda. Melt tablespoonful lard, and beat up 1 egg with a little water. Pour the hot lard in, mix well, then the egg, and just enough water to wet it. Knead it a little, roll out thin, cut in rounds, and bake pale brown colour.

No. 561. Aunties' Cakes.

One lb. cornflour, 2 teaspoonfuls baking powder, juice of 3 lemons and rind of 1, $\frac{1}{2}$ lb. sifted sugar, 4 eggs, $\frac{3}{4}$ lb. butter. Cut the lemon rind, and chop very fine, mix the sugar and flour and baking powder together. Beat the butter to a cream, add the eggs. When well beaten, stir all the ingredients together, and put a teaspoonful into each patty pan. Bake 5 minutes in a rather quick oven with great care.

No. 562. Almond Shortcake.

Beat 3 oz. castor sugar with 5 oz. butter to a cream, work in $\frac{1}{2}$ lb. flour. Roll out about $\frac{1}{4}$ inch thick. Stamp out with a cutter, and cover with blanched almonds, whole or chopped. Bake in a moderate oven.

No. 563. Almond Cake.

Seven eggs, only the whites of 4, beaten well separately, $\frac{3}{4}$ lb. powdered sugar, mix with the eggs, $\frac{1}{2}$ lb. almonds pounded, the grated peel and juice of 1 lemon. Mix all well together and beat well. Add $\frac{1}{2}$ lb. flour dried by the fire, and stir very little after this is added. Bake 1 hour.

No. 564. Almond Cakes.

Two oz. bitter, 1 lb. sweet almonds, blanch and pound with a little rose water, and the white of an egg. Add $\frac{1}{2}$ lb. sugar, 8 yolks and 3 whites of eggs, the juice of a lemon and the grated rind. Mix all well and bake either in one large or several small pans.

No. 565. Arrowroot Cakes (Jam Sandwiches).

Eight oz. arrowroot, 6 oz. powdered sugar, 6 oz. butter, 4 eggs, a few drops essence lemon.

Beat the butter to a cream. Mix with it gradually and well the sugar, then by spoonfuls the arrowroot. When thick, add the eggs gradually (well beaten). Put the mixture into a buttered shallow tin, and bake in a gentle oven. While still hot take it out of the tin, spread some jam on one half, put the other half over the jam and cut into fingers, and sprinkle powdered sugar over.

No. 566. Nagpur Arrowroot Biscuits.

One lb. arrowroot, $\frac{1}{2}$ lb. sugar, $\frac{1}{2}$ lb. butter, 2 tablespoonfuls flour, 2 eggs. Beat the butter well, add the sugar, then arrowroot and flour, break in the eggs, mix, roll and cut out and bake.

No. 567. Bachelors' Buttons.

Five oz. flour, rub in 3 oz. butter, 3 oz. powdered sugar, 1 egg, 1 teaspoonful cream of tartar, $\frac{1}{2}$ teaspoonful carbonate of soda. Mix to a firm paste. Roll into round balls the size of a marble; roll in sugar and bake lightly about 7 minutes in a quick oven.

No. 568. Butter Cakes.

Half lb. butter rubbed into $\frac{3}{4}$ lb. flour, $\frac{1}{2}$ lb. sugar, $\frac{1}{2}$ oz. ground cinnamon and 1 egg. All the ingredients to be well kneaded together without any water, and cut into small cakes to be baked on tins.

No. 569. Banbury Cakes.

Roll out some pastry thin, put Banbury meat in the middle of each piece, fold over, and pinch into an oval shape. Rub the tops over with white of egg and dust sugar over. Bake in a moderate oven.

Meat. Beat up $\frac{1}{4}$ lb. butter to a cream, mix with $\frac{1}{2}$ lb. candied peel cut fine, 1 lb. currants, $\frac{1}{4}$ oz. ground cinnamon, $\frac{1}{4}$ oz. allspice, mix well, and keep in a jar.

No. 570. Buns or Cake.

Two lb. flour, 1 lb. sugar, $\frac{1}{2}$ lb. butter, 1 lb. sultanas, $7\frac{1}{2}$ teaspoonfuls tartaric acid, 3 teaspoonfuls carbonate of soda. Mix stiff with sour milk, or water, just before the buns are put in the oven.

No. 571. Brandy Snaps.

Half lb. flour, $\frac{1}{4}$ lb. treacle, 4 oz. butter. Warm the butter and put in the treacle, when quite hot put to the flour, mix as dry as possible. Roll out very thin and bake.

No. 572. Hot Tea Cake.

Half lb. flour, 2 oz. butter, 2 oz. powdered sugar, 1 egg, 1 teaspoonful baking powder, $\frac{1}{2}$ glass of milk. Heat the butter, sugar and milk in a saucepan. Then

mix into the flour, baking powder and beaten egg. Bake in round shallow tins. Cut into three and butter.
Time, 20 minutes to $\frac{1}{2}$ an hour.

No. 573. Corn Gems.

One cupful corn meal or suji, 2 cupfuls sifted flour, 1 teaspoonful cream of tartar, $\frac{1}{2}$ teaspoonful soda, $\frac{1}{2}$ cupful sugar, $1\frac{1}{2}$ cupful milk, 1 tablespoonful melted butter, 1 egg. Bake 20 minutes in a hot oven.

No. 574. Corn Flour Cake, No. 1.

Seven tablespoonfuls flour, 5 ditto cornflour, 1 ditto baking powder mixed well together, $\frac{1}{2}$ lb. butter rubbed in, $\frac{1}{2}$ lb. sugar, 4 eggs and $\frac{1}{2}$ pint milk, $\frac{1}{4}$ lb. sultanas and a little candied peel chopped. Mix and bake.

No. 575. Corn Flour Cake, No. 2.

Two oz. butter beaten to a cream, 4 oz. castor sugar, 2 beaten eggs, mix well. Stir lightly in 2 oz. cornflour, $2\frac{1}{2}$ oz. flour, 1 teaspoonful baking powder, and a little milk. Beat all together 5 minutes and flavour with lemon. Line a cake tin with greased paper, pour in the mixture, and bake at once $\frac{1}{2}$ to $\frac{3}{4}$ hour.

No. 576. Cocoanut Cakes.

Whites of 3 eggs well whisked, 10 oz. powdered sugar, add as much grated cocoanut as will form a stiff paste. Roll into little cakes, put on papered tins and bake in rather a slow oven until slightly browned.

No. 577. Cookies.

One heaped cupful butter, $1\frac{1}{2}$ cupful sugar, 2 eggs beaten very light, 3 tablespoonfuls sour milk, 1 small teaspoonful soda dissolved. $3\frac{1}{2}$ cupfuls flour. Bake and sprinkle with sugar when done.

No. 578. Chocolate Cake.

Four oz. butter, 4 oz. flour, 4 oz. powdered sugar, 2 eggs, 1 dessertspoonful cocoa. Stir butter and sugar together

well. Add 1 egg and part of the flour, when well mixed add the other egg, the rest of the flour, and cocoa, and a pinch of baking powder. Put the mixture in in a shallow cake tin, lined with greased paper and bake $\frac{3}{4}$ hour.

No. 579. Chocolate Eclairs.

Put 2 oz. butter, a pinch salt, and $\frac{1}{2}$ pint water into a pan. When boiling, add 5 oz. fine flour and 1 dessertspoonful cocoa. Stir till smooth. Cook 5 minutes on a gentle fire, let the mixture cool, then add 3 eggs one by one, beating them in well. Put the mixture in a forcing bag with plain tube, and force it on to a baking tin into 3-inch lengths; brush over with egg and bake 30 minutes. When cold cut down the sides, and fill with whipped cream or thick custard flavoured to taste. Dip each in transparent icing.

No. 580. Chocolate Cake.

One cupful sugar, $\frac{3}{4}$ cupful butter, $\frac{1}{2}$ cupful milk, 1 $\frac{1}{2}$ cupfuls flour, 1 egg, 1 teaspoonful cream of tartar, $\frac{1}{2}$ teaspoonful soda, 2 squares chocolate, 1 cupful boiling water. Grate the chocolate, mix all well together and bake.

No. 581. Chocolate Frosting.

Two tablespoonfuls grated chocolate dissolved in hot water, $\frac{1}{2}$ cupful sugar, yolk of 1 egg. Mix and let it come to the boil.

No. 582. Small Chocolate Cakes.

Six oz. powdered sugar, 5 oz. flour, 4 oz. butter, 6 oz. grated chocolate, 5 eggs, 10 drops essence of vanilla, $\frac{1}{4}$ teaspoonful baking powder.

Beat the butter and sugar to a cream, add alternately half the chocolate and an egg, and half the flour and an egg, till all the ingredients are mixed, beating well all the time. Bake in a hot oven 15 minutes in greased patty pans.

No. 583. Chocolate Cake, No. 1.

Half lb. grated chocolate, $\frac{1}{4}$ lb. flour, $\frac{1}{4}$ lb. butter, 2 oz. ground rice, 6 oz. white sugar, 1 teaspoonful baking powder, 4 eggs, vanilla flavouring. Beat the butter and sugar well together, add the grated chocolate, previously dissolved in a tablespoonful of milk, add the yolks of eggs one by one, mixing each carefully. Mix the flour, rice and baking powder together, sift them through a sieve to the yolks of egg. Beat the whites of egg to a very stiff froth, and stir in lightly. Pour this mixture into a tin and bake in a moderate oven for 1 hour.

No. 584. Chocolate Cake, No. 2.

Four oz. flour, 4 oz. sugar, $\frac{1}{2}$ teaspoonful carbonate of soda, 3 dessertspoonfuls cocoatina, 4 eggs. Rather more than $\frac{1}{2}$ breakfast cupful sour milk. Mix all together, the sour milk last of all, and bake at once.

No. 585. Cinnamon Cake.

Half lb. flour, $\frac{1}{4}$ lb. currants or sultanas, 6 oz. butter, 3 nutmegs grated, 1 tablespoonful powdered cinnamon, $\frac{1}{4}$ lb. sugar, $\frac{1}{4}$ teaspoonful carbonate of soda, ditto tartaric acid, candied peel chopped, 6 eggs whites, and yolks beaten well separately. Mix the butter and flour first, then add the other ingredients. Put into a hot oven directly it is mixed.

No. 586. Cake.

One lb. flour, $\frac{1}{2}$ lb. sugar, $\frac{1}{2}$ lb. currants or sultanas, $\frac{1}{4}$ lb. butter, 3 or 4 eggs, 1 teaspoonful milk, 1 teaspoonful carbonate of soda. Beat well together, and bake in a moderate oven 1 hour.

No. 587. Good Lunch Cake.

Half lb. butter, whipped with the hand to a cream, 6 oz. sugar whipped with the butter, 4 eggs, whipped in, $\frac{1}{2}$ lb. flour, 6 oz. sultana raisins. All beaten together. Butter and paper a mould and bake.

No. 588. Cornflour Cake.

The whites of 3 eggs, $\frac{1}{2}$ a cupful cornflour, $\frac{1}{2}$ a cupful butter, 1 cupful sugar, $\frac{1}{2}$ a cupful sweet milk, 1 cupful flour, 1 teaspoonful baking powder.

Beat the butter and sugar to a cream. Dissolve the cornflour in the milk, and add to the butter and sugar. Sift the baking powder into the flour, and stir into the mixture, and lastly add the well beaten eggs. Bake in a moderate oven.

No. 589. Coffee Cake.

One teacupful sugar, 1 teacupful cold very strong coffee, 1 teacupful butter, 1 $\frac{1}{2}$ cupful treacle, 5 teacupfuls flour, 1 teaspoonful soda, 2 teaspoonfuls cream of tartar, a little spice, citron peel and raisins. Mix and bake about 40 minutes.

No. 590. Cream Layer Cake.

One cupful sugar, 1 cupful milk, 1 egg, 1 tablespoonful butter, 2 cupfuls flour, 2 teaspoonfuls baking powder. Bake in three shallow tins. Place between the layers the following mixture.

Mixture.

Heat one cupful of milk to boiling pitch, add $\frac{1}{4}$ cupful sugar, 1 dessertspoonful flour, rubbed smooth in a little of the milk, 1 egg well beaten. Boil till thick, and flavour with lemon or vanilla.

No. 591. Cocoanut Cake.

One cupful sugar, 1 grated or dissicated cocoanut, 2 eggs, 1 teaspoonful carbonate of soda, 2 teaspoonfuls cream of tartar, $\frac{1}{2}$ cupful milk, $\frac{1}{2}$ cupful butter. Mix well and bake about 20 minutes.

No. 592. Brandy Snaps, No. 1.

Put $\frac{1}{4}$ lb. butter in a pan, as it melts add $\frac{1}{4}$ lb. sugar, $\frac{3}{4}$ lb. treacle and 2 teaspoonfuls ginger. Stir till smooth, and then gradually stir in $\frac{1}{2}$ flour. Remove from the

pan, pour over it a teacupful milk, work into a thick paste. Roll out thin, cut out with tumblers, and bake in a quick oven.

No. 593. Brandy Snaps, No. 2.

Melt 2 oz. each of sugar, butter and treacle, add 2 oz. flour and 1 teaspoonful powdered ginger or the grated rind of a lemon. Drop on a tin in small pieces, allowing room to spread. Bake a few minutes in a hot oven and when nearly set, take them from the tin and roll round a rolling pin or thick stick.

No. 594. Ginger Snaps.

One cupful sugar, 1 cupful treacle, $\frac{1}{4}$ cupful butter, $\frac{1}{4}$ cupful lard, 1 tablespoonful ground ginger (1 ditto carbonate of soda), 1 ditto vinegar, 2 tablespoonfuls water, 1 tablespoonful alum powdered. Boil 10 minutes. Put in the soda *after* boiling, and stir in sufficient flour to make the mixture stiff. Drop on a tin and bake.

No. 595. Curled Ginger Snaps.

Half lb. flour, 10 oz. moist brown sugar, 6 oz. butter, 10 oz. golden syrup, $\frac{1}{4}$ oz. ground ginger. Rub the butter into the flour, warm the syrup and mix together and drop in small lumps on a buttered tin. Bake in a moderate oven, take off the tin and hang over a thick stick when they will curl and become crisp.

No. 596. Coronation Cake.

Two eggs, 2 teacupfuls flour, 2 teacupfuls brown sugar, $\frac{1}{2}$ cupful sour milk, $\frac{1}{2}$ cupful butter, $\frac{1}{2}$ cupful boiling water, $\frac{1}{3}$ cupful chocolate, 1 even teaspoonful soda, 1 saltspoonful salt.

Cream the butter and sugar, add the hot water, then the beaten eggs, and grated chocolate. Sift the soda in the flour, and mix all together. Put greased paper in tins and bake in shallow tins for larger cake, or in one large tin and ice. *Icing* for above. $2\frac{1}{2}$ cupfuls castor sugar, $\frac{2}{3}$ cupful of hot water. Boil till like jelly. Then add the whites of 2 or 3 eggs, beat quickly and stir

smooth, and cover the cake. Let it dry in a very slow oven if the air is damp.

No. 597. Currant Cake.

Half lb. butter, $\frac{1}{2}$ lb. ground sugar, $\frac{1}{4}$ lb. currants, 6 eggs, 1 lb. sifted flour, 1 teaspoonful baking powder and a little candied peel. Stir the butter to a cream (stir for at least $\frac{1}{2}$ hour). Add the sugar and six eggs without beating up the whites separately. Then add the currants and candied peel, and last of all the flour. Bake in a moderate oven about 1 hour.

No. 598. Feather Cake.

One cupful sugar, 2 cupfuls flour, $\frac{2}{3}$ cupful sweet milk, 1 egg or 2 if small, 1 teaspoonful heaped baking powder, 1 teaspoonful melted butter stirred in last of all. Flavour with lemon. Bake in a moderate oven.

No. 599. Gingerbread Nuts, No. 1.

Two lb. flour, 1 lb. butter, 1 lb. treacle, $\frac{1}{4}$ lb. brown sugar, $1\frac{1}{2}$ oz. powdered ginger, 2 oz. candied peel. To be well mixed together and made into flat nuts and baked.

No. 600. Gingerbread Nuts, No. 2.

Half lb. flour, $\frac{1}{4}$ lb. treacle, 2 oz. butter or dripping, 1 teaspoonful ground ginger. When the butter is warm put the treacle in, and when quite hot put in the flour. Mix as dry as possible. Roll in balls. Or put $\frac{1}{4}$ lb. sugar instead of treacle, warming it with the butter. A few drops essence lemon.

No. 601. Gingerbread, No. 1.

Mix with 2 lb. flour, $\frac{1}{2}$ lb. treacle, $\frac{3}{4}$ oz. caraway seeds, 1 oz. powdered ginger, 10 oz. butter. Roll the paste and cut and bake on tins. Add comfits or candied peel or blanched almonds cut in half, on the top, if you wish.

No. 602. Gingerbread, No. 2.

One cupful each of sour milk, sugar and treacle, $\frac{3}{4}$ cupful butter, 2 eggs, 1 teaspoonful ginger, 1 heaped teaspoonful soda, 3 cupfuls flour. Mix, roll, cut and bake.

No. 603. Gingerbread, No. 3.

Mix with 1 lb. flour, $\frac{1}{2}$ lb. butter, $\frac{1}{2}$ lb. moist sugar, 2 oz. ginger, a little chopped citron peel and beaten cloves, 1 lb. treacle, half of which must be warmed. Mix this paste the day before shaping it into nuts for baking. It requires a slow oven $\frac{1}{2}$ hour.

No. 604. Gingerbread Loaf.

One lb. flour, 1 lb. treacle, $\frac{1}{4}$ lb. butter, 1 egg, 1 oz. powdered ginger, some candied peel and a few caraway seeds ground, 1 teaspoonful carbonate of soda. The flour to be mixed in gradually. The butter and treacle to be luke-warm, the soda to be put in last. Let it stand $\frac{1}{2}$ hour to rise.

No. 605. Economical Gingerbread.

Half lb. flour, $\frac{1}{4}$ lb. ground rice, $\frac{1}{4}$ lb. butter, 2 lb. treacle. Beat the butter to a cream. Add to the flour, one teaspoonful carbonate of soda, 2 oz. ground ginger, some caraway seeds, and allspice if wished. Mix all well together, stir in a breakfast cupful buttermilk (or sweet milk with a little tartaric acid in it), and bake $\frac{3}{4}$ to 1 hour.

No. 606. Moffat Gingerbread.

Quarter lb. butter, $\frac{1}{4}$ lb. sugar, 4 eggs, $\frac{1}{4}$ lb. treacle, $\frac{1}{4}$ oz. carbonate of soda, 14 oz. flour, ginger, allspice, and caraway seeds to taste. All the ingredients to be put in a basin and mixed with the hand for 10 minutes. Bake in a slow oven 1 hour.

No. 607.**Plain Oatmeal Gingerbread.**

Set in the oven a jar containing 2 oz. lard or dripping and 1 lb. treacle. Mix in a basin 2 lb. oatmeal, 1 large

tablespoonful ground ginger, 1 ditto candied peel cut small, $\frac{1}{4}$ tablespoonful ground mixed spices, and a pinch cayenne pepper. When treacle and lard are quite melted, pour it over the oatmeal and stir well. Put it into a well-greased shallow baking tin in a warm place for 2 or 3 hours, then bake in a very slow oven for 2 hours. Cut it in the tin into pieces, but do not take it out till quite hard and cold.

No. 608. Plain Gingerbread.

One cupful warm water. Into this put a piece of butter the size of a large egg. 1 cupful treacle, 1 teaspoonful soda, a little pinch salt, 1 teaspoonful ground ginger, and flour sufficient to make a thick batter. Bake in a shallow tin, and eat warm.

No. 609. Ginger Cakes, No. 1.

Half lb. butter, $\frac{1}{2}$ lb. sugar, $\frac{1}{4}$ oz. ginger, $\frac{3}{4}$ lb. flour well dried. Put as much milk as will make a stiff paste. Roll thin and cut with glass or tin. Put them on a tin and bake in a slow oven till a little brown.

No. 610. Ginger Cakes, No. 2.

One lb. flour, 12 oz. butter, 12 oz. sugar, 2 oz. ground ginger, the yolks of 8 eggs. Mix and bake in small cakes.

No. 611. Graham Rolls.

Two cupfuls milk, 1 teaspoonful soda, 1 ditto tartaric acid. Stir in dalia until quite stiff, add 1 tablespoonful treacle, and bake.

No. 612. Ground Rice Cake.

Three parts of a breakfast cupful of ground rice, 4 eggs, weight of eggs in sugar, about $\frac{1}{4}$ teaspoonful essence lemon. Beat yolks and whites of eggs separately. Beat the sugar with the yolks, then the whites, then beat in the flour. Put in the lemon essence. Bake for about $\frac{3}{4}$ hour in a quick oven.

No. 613. German Wafers.

Beat for 10 minutes 8 eggs with 1 lb. powdered sugar, add a few drops of lemon essence. Mix in $\frac{1}{4}$ lb. flour, drop on greased tins and bake in a moderate oven till light brown. Then take them out and turn them into the form of a cone.

No. 614. German Cake.

Two eggs, their weight in flour and sugar. Beat all well together, spread one half on a baking tin, and when nearly done, put over it strawberry or other jam, then add the rest of the paste and bake till set.

No. 615. Girdle Cakes.

Take cold boiled rice or green corn. To each 2 table-spoonfuls flour add 1 egg, teaspoonful salt, teaspoonful carbonate of soda, ditto cream of tartar, cupful sour milk, or if sweet milk 2 teaspoonfuls cream of tartar. Mix flour and salt, beat up the egg, dissolve soda and cream of tartar in a cupful of milk, and add foaming to the rest. Beat in your rice or corn. Add milk or water, if not thin enough. Fry in a little butter, and serve hot. Eat with butter or syrup.

No. 616. Almond Icing.

One lb. ground almonds, 1 lb. castor sugar. Mix well. Add a little lemon juice and vanilla flavouring, and well beaten white of eggs to mix all to a stiff paste. Spread over the cake evenly, smooth with a knife dipped in water, and put in a warm place, or cool oven, to harden.

No. 617. Icing.

Two lb. powdered sugar put through a hair sieve in a basin. Strain in the juice of 1 or 2 lemons. Whisk stiff the whites of 5 eggs, stir them gradually to the sugar till very stiff. It may take more than 5 eggs or less according to size. Put it smoothly on the cake with a knife dipped in cold water and ornament as wished.

No. 618. Jelly Cake.

One teacupful butter melted, 2 ditto sugar, 3 ditto flour, $\frac{1}{2}$ cupful sweet milk, 4 eggs, 1 heaped teaspoonful cream of tartar, 1 ditto soda to be mixed dry with the flour. Beat all together, the flour last. Bake in shallow tins, and spread with jam, jelly or cheesecake mixture. Pile up.

No. 619. Jumbles, No. 1.

Three-quarter lb. flour, $\frac{1}{2}$ lb. butter rubbed into the flour, $\frac{1}{2}$ lb. sugar, 2 eggs beaten. Mix all together, divide into small portions. Roll them out rather thicker than a pipe, and turn into the figure 8, and dust them with sifted sugar and bake.

No. 620. Jumbles, No. 2.

Half lb. ground rice, mixed with $\frac{1}{2}$ lb. flour, and 6 oz. powdered sugar. Beat up 2 yolks of eggs, and add them to the flour with 6 oz. butter and $\frac{1}{2}$ small nutmeg finely grated or pounded; work all into a smooth paste and make into balls the size of a walnut, flatten and make a hole in the centre with your finger, and pinch the ring into little scallops with finger and thumb, when all are ready, lay them on paper; on baking this sprinkle with crystallised sugar, and bake in a moderate oven till golden brown.

No. 621. Jubilee Cakes.

Two oz. butter, 2 oz. sugar, 2 oz. flour, $1\frac{1}{2}$ oz. almonds, 2 eggs, $\frac{1}{4}$ teaspoonful baking powder. Beat sugar and butter, chop the almonds fine, add them, then flour and eggs. Put a little cochineal to colour pink. Bake on tins in a cool oven.

No. 622. King Harry's Shoestrings.

Make a batter with $\frac{1}{4}$ lb. flour, $\frac{1}{4}$ pint milk, a piece of butter the size of an egg, the juice of a lemon, and 2 oz.

sugar powdered. When well mixed, set it on the fire for 10 minutes, till the batter comes easily from the side of the pan. Mix in (off the fire) a handful of chopped sweet almonds, and the yolks of 4 eggs. Let it get cold, then work in the whites of 3 eggs whisked, and spread the batter on a baking sheet. Sift plenty of powdered sugar over. Bake 10 minutes in a slow oven. Cut in strips. Serve hot or cold.

No 623. Ginger Wafers.

Half cupful butter, sugar and treacle each, 1 heaped teaspoonful ginger powdered, a little salt. Let this come to a boil. Then take it from the fire and immediately add 1 teaspoonful carbonate of soda dissolved in a little water. While foaming, add flour sufficient to make it very stiff. Roll as thin as paper.

No. 624. Lemon Layer Cakes.

One cupful sugar, 2 eggs, 2 tablespoonfuls butter, $\frac{3}{4}$ cupful cold water, 2 cupfuls flour, 2 teaspoonfuls baking powder. Mix and bake in three shallow tins. Between the layers put the following mixture.

No. 625.

Mixture for the above Cake.

Three-quarter cupful sugar, 1 egg, juice and grated rind of a lemon. Stirred well and cooked.

No. 626. Lemon Drop Cakes.

Beat 1 lb. butter to a cream, then add the yolks of 6 eggs and whites of 2 well whisked and flavoured with essence lemon. Put to this 1 lb. finely sifted sugar and 2 lb. flour. Bake on flat tins in small pieces.

No. 627. Lemon Cakes.

One lb. flour, $\frac{1}{4}$ lb. sugar, $\frac{1}{2}$ lb. butter 2 teaspoonfuls soda. Mix with water, and a teaspoonful essence lemon. Cut with a glass and bake.

No. 628. Lemon Cake.

Six eggs, leaving out 3 whites, $\frac{1}{2}$ lb. sugar finely sifted. The rind and juice of a lemon (a spoonful rose water if desired), 6 oz. flour. Beat the eggs and sugar together till it looks white, then stir in the other ingredients and bake in a rather quick oven $\frac{1}{2}$ hour.

No. 629. Orange Cake.

Two eggs their weight in flour, sugar, and butter, and the rind and juice of an orange. Beat the butter to a cream, and add the sugar. Beat the eggs separately, and add the flour. Mix well, then add the juice and rind of the orange, and 1 teaspoonful baking powder. Bake $\frac{1}{2}$ hour, halve the cake, make $\frac{1}{2}$ lb. icing sugar with the juice of an orange mixed with it. Put a layer of this in the cake, and ice the whole.

No. 630. Peach Short Cake.

One quart flour, 1 teaspoonful salt, 2 heaped teaspoonfuls baking powder, 2 tablespoonfuls butter, 1 pint milk.

Sift the flour, salt and powder together, rub in the butter, add the milk, and mix into a smooth dough just soft enough to handle. Divide in half, and roll out to the size of breakfast plates. Lay on a greased baking tin, and bake in hot oven 20 minutes, separate the cakes without a knife, as cutting makes them heavy, have 24 peaches peeled and cut in slices. Use half of them to cover the bottom halves of short cake, sprinkle with sugar and cream, lay on the top halves with the crust downwards, use the rest of the fruit over them and sugar plentifully.

No. 631. Strawberry or Raspberry Shortcake.

To 2 teacupfuls sour milk add 1 teaspoonful carbonate of soda, when dissolved, add 1 cupful butter or lard, and flour enough to make a soft dough. Roll into thin cakes large enough to fill the pan. Dust a frying pan with

flour, place the cake in it, and bake over the fire, turning as soon as the underside is done; split the cake while hot, butter well. Lay on a plate one half, put a layer of well sugared strawberries, etc., and put on the other half, and sugar the top.

No. 632. Macaroons.

Quarter lb. sweet almonds, blanced and pounded, wetting them with the white of an egg to prevent their being oily, $\frac{1}{2}$ lb. powdered sugar sifted in, mix with white of egg rather thin. Lay it on paper on a tin, and bake in a moderate oven, shaking some sugar over them through a sieve.

No. 633. Mother's Cake.

Two cupfuls flour, 1 of sugar, $\frac{1}{2}$ of butter, $\frac{1}{2}$ sour milk, 2 eggs, 1 teaspoonful soda. Spice or fruit if desired.

No. 634. Nurmahal Cake.

Cut four slices of sponge cake about an inch thick, of an oval shape, each slice smaller than the others, spread a thick layer of apricot jam upon the largest slice, and lay the next sized upon it, spread it with another kind of jam, then cover with the next size, which spread with a third jam, and cover with the smallest size. Press the top lightly with the hand, and with a sharp knife cut away the centre part to leave a well, mash up the part removed from the centre with good rich custard flavoured, then put it into the centre of the cake, whip the whites of 2 eggs into a stiff froth, and pour over the whole, heaping it up in the centre, and shake sifted sugar thickly on. Then place in the oven till the frosting is set. A few pieces of any preserve placed round the bottom of the dish gives a finish. This cake may be iced, or frosted, and ornamented.

No. 635. Nut Cake.

One and a half cupfuls sugar, 2 tablespoonfuls butter, 1 cupful milk, 2 eggs, 2 teaspoonfuls baking powder, 2 cupfuls of flour, 1 cupful of any kind of nut.

Beat the butter and sugar to a cream. Add the milk and well beaten eggs, then stir in the flour and baking powder, and lastly add the cupful of crushed or chopped up nut. Stir well and bake in a moderate oven.

No. 636. Macaroons or Cocoanut Biscuits.

Equal quantities of pounded sugar, and pounded almonds or cocoanut grated. Mix with stiffly beaten whites of eggs, and bake in small drops on oiled paper on a tin in a slow oven, about 20 minutes. Chopped pieces of almonds on the top of the macaroons.

No. 637. Soda Cake, No. 1.

One and a half lb. flour, $\frac{1}{2}$ lb. butter, $\frac{1}{2}$ lb. sugar, $\frac{3}{4}$ lb. sultanas, $\frac{1}{4}$ lb. mixed peel, 1 teaspoonful carbonate of soda, 1 teaspoonful tartaric acid, $\frac{1}{2}$ teaspoonful mixed spice, 3 eggs, $1\frac{1}{2}$ teacupful of milk. Mix well and bake. *Time, $1\frac{1}{2}$ hour* in a moderate oven.

No. 638. Soda Cake. For family use. No. 2.

One lb. flour, $\frac{1}{2}$ lb. sugar, $\frac{1}{2}$ lb. sultanas, $\frac{1}{4}$ lb. butter, one teaspoonful carbonate of soda, and a few drops lemon essence. Mix with a little milk and bake 2 hours. 2 or 3 eggs and less soda make the cake better.

No. 639. Rice Buns.

Quarter lb. butter, $\frac{1}{4}$ lb. sugar, $\frac{1}{4}$ lb. ground rice, 1 tablespoonful flour, $\frac{1}{2}$ teaspoonful baking powder, a little ground cinnamon, 2 eggs. Beat the butter to a cream, add the sugar, cinnamon and a pinch of salt, then the 2 eggs well beaten. Mix separately the rice flour, flour and baking powder. Stir this gradually into the mixture, beat well. Half fill well buttered tins, and bake in a moderate oven 20 minutes, or make into buns with the hand and bake.

No. 640. Rice Cake.

Half lb. flour, $\frac{1}{2}$ lb. ground rice, $\frac{1}{2}$ lb. powdered sugar, $\frac{1}{2}$ lb. sultanas, 2 oz. orange peel chopped, 2 oz. butter, $\frac{1}{2}$ teaspoonful powdered cinnamon, $\frac{1}{2}$ teaspoonful ground ginger, $\frac{1}{2}$ teaspoonful carbonate of soda, a little milk to mix, and no eggs. Mix well and bake slowly. *Time, about $\frac{1}{2}$ an hour.*

No. 641. Rock Cakes No. 1.

Half a pound flour, 3 oz. good dripping or butter rubbed in, $\frac{1}{2}$ teaspoonful carbonate of soda, ditto cream of tartar, $\frac{1}{4}$ lb. sugar, 1 teaspoonful grated nutmeg, $\frac{1}{4}$ lb. sultanas, 1 oz. chopped candied peel. Beat up 1 egg with 1 tablespoonful milk, and mix well. Put on a greased tin in little heaps, and bake about 20 minutes, or drop in boiling fat and fry.

No. 642. Rock Cakes No. 2.

One pound flour, $\frac{1}{2}$ lb. butter, $\frac{1}{2}$ lb. sugar rubbed together. Mix with 2 beaten eggs, and a few drops essence lemon. Drop in lumps on a baking sheet. Bake $\frac{1}{2}$ hour.

No. 643. Ribbon Cake.

One cupful sugar, 2 eggs, $\frac{1}{3}$ cupful butter, $\frac{1}{4}$ cupful milk, $1\frac{1}{2}$ cupfuls flour, 1 teaspoonful cream of tartar, $\frac{1}{2}$ teaspoonful soda dissolved in the milk. Put half the above in two shallow tins and bake. To the remainder add 1 tablespoonful jaggery syrup, $\frac{1}{2}$ cupful raisins chopped, 2 oz. citron peel cut fine, $\frac{1}{2}$ teaspoonful each of cinnamon, cloves and allspice pounded, or essence, and a little nutmeg, 1 tablespoonful flour. Bake in tins the same shape and size as the above. Put the sheets of cake together while warm alternately with jelly between. The same made without the fruit makes a very nice marble cake.

No. 644. Spice Cake No. 1.

One lb. flour, 3 oz. dripping or butter rubbed together, mix in 1 teaspoon powdered ginger, 1 ditto cinnamon,

$\frac{1}{4}$ lb. sugar, $\frac{1}{4}$ lb. sultanas, 1 teaspoonful caraway seeds, 1 teaspoonful soda. Beat 1 egg and 1 teacupful milk together. Mix all well. Pour the mixture into a greased cake tin. Bake 1 hour.

No. 645. Spice Cake No. 2.

One teacupful butter, 1 lb. flour, 2 teaspoonfuls baking powder, 1 teacupful milk, teacupful brown sugar, 1 teaspoonful caraway, nutmeg, cinnamon and ginger essence. Mix flour, sugar and baking powder. Rub in the butter, add the milk and essences. Bake in a hot oven.

No. 646. Spice Cake No. 3.

One teacupful milk, 1 teacupful butter, 3 teacupfuls flour, 1 teaspoonful baking powder, 2 eggs, $\frac{1}{2}$ cupful raisins and 1 teaspoonful of essences, nutmeg, cloves and cinnamon. Rub the butter and sugar to a cream, then add the eggs, beating between each, mix the flour and powder, &c. Line a tin with greased paper and bake $\frac{1}{2}$ hour.

No. 647. Sultana Cake.

Half pound flour, $\frac{1}{4}$ lb. butter, $\frac{1}{4}$ lb. sugar, $\frac{1}{4}$ lb. sultanas, 1 oz. candied peel, 2 eggs, 1 lemon, teaspoonful baking powder, $\frac{1}{4}$ pint milk. Rub the butter into the flour, add the sugar, baking powder and raisins, grate the rind of the lemon in, cut up the candied peel and add it, add the yolks of the eggs to the milk and pour into the other ingredients, mix all together. Whip the whites of the eggs stiff and stir lightly to the rest. Put into a buttered tin and bake $1\frac{1}{4}$ hours in a quick oven.

No. 648. Rice or Corn Pancakes.

Prepare as above, but drop spoonfuls of the batter in a pan of boiling fat, and fry and serve with lemon and sugar.

No. 649. Sponge Cake No. 1.

The weight of 6 eggs in sugar, and half in flour, a few drops of essence lemon. Beat yolks well, add

sugar sifted, then the whites of eggs beaten stiff, then essence. Last of all stir in the flour lightly with a fork. Put into a buttered and papered tin, and bake in a quick oven.

No. 650. *Sponge Cake No. 2.*

Three eggs, $1\frac{1}{2}$ cupfuls of sugar, 2 cupfuls flour, 1 teaspoonful baking powder, $\frac{1}{2}$ cupful cold water.

Beat the eggs for 1 minute. Add the sugar and beat 5 minutes. Then 1 cupful flour and beat for 1 minute. Put the baking powder into the other cup of flour, add it and the water to the mixture, and beat again for 1 minute. Flavour and bake.

No. 651. *Sponge Cake No. 3.*

Eight ounces castor sugar, 6 oz. sifted flour, 6 yolks and 4 whites of eggs. Beat the yolks and whites separately, then add to the latter the sugar, yolks, and flour, with the grated peel, and juice of half a lemon. Bake in a quick oven.

No. 652. *Queen's Sponge Cake.*

Three eggs, 1 cupful sugar, 4 tablespoonfuls cold water, 1 cupful flour. Essence.

Beat the yolks and whites separately, then mix them together. Boil the sugar and water till it thickens. Pour this syrup into the beaten up eggs, and beat till lukewarm. Sift in the flour, and bake in two layers. Put the layers when baked together, with jelly between. Ice it and sprinkle grated cocoanut over it.

No. 653. *Little Plum Cakes.*

Dry 1 lb. flour and mix with 6 of powdered sugar. Beat 6 oz. butter to a cream, and add 3 eggs well beaten. $\frac{1}{2}$ lb. sultanas, beat all together for some time, then dredge flour on tin-plates, and drop the mixture on them the size of a walnut. Bake in a quick oven.

No. 654. Spence Cake.

Beat up 1 or 2 eggs, 2 teaspoonfuls cream of tartar, 2 large tablespoonfuls melted butter, $\frac{3}{4}$ cupful ($\frac{1}{2}$ lb.) sugar, 1 teaspoonful carbonate of soda dissolved in a large cupful of milk, 1 lb. flour, 6 drops essence lemon. Gradually mix in the flour and milk by turns. Bake about 1 $\frac{1}{2}$ hours in a moderate oven. This makes a good cake for puddings.

No. 655. Scotch Diet Cake.

One pound sifted sugar, same weight of eggs well beaten, mix and beat these together for 20 minutes, season with grated lemon and cinnamon, stir in very smoothly $\frac{3}{4}$ lb. sifted flour. This is a very light cake, and will bake quickly. It may be iced, or have sifted sugar strewn over it before baking.

No. 656. Seed Cake No. 1.

Half a pound flour, 3 oz. good dripping or butter rubbed in, add 2 oz. sugar, 1 teaspoonful baking powder, 1 teaspoonful caraway seeds, mix well. Beat 1 egg with 1 gill milk, and work all to a stiff paste. Bake one hour.

No. 657. Seed Cake No. 2.

One and half pounds flour, yolks of 6 eggs, $\frac{1}{2}$ lb. butter, 2 oz. caraway seeds, $\frac{1}{2}$ pint milk, $\frac{1}{2}$ lb. sugar. Mix and bake in a quick oven.

No. 658. Sally-lunns.

One pint milk, $\frac{1}{2}$ lb. butter, a little salt, 1 tablespoonful sugar. Put the butter in the milk, and set it in a warm place, where the butter will melt, and the milk not burn. Then stir in flour enough to make a good stiff dough, and mix well. Then add 1 tablespoonful yeast, beating well. Put the dough in a buttered tin, and when light bake about 1 hour.

No. 659. Shrewsbury Cakes No. 1.

Six oz. flour, 4 oz. butter, 4 oz. sugar, teaspoonful mixed spice. Rub the butter and sugar together in the flour, then break in 2 eggs, no milk or water. Roll out thin, cut out, and bake in a very slow oven, not to change colour.

No. 660. Shrewsbury Cakes No. 2.

One cupful flour, 2 oz. butter, $\frac{1}{2}$ cupful sugar, 1 egg, mix stiff, proceed as above.

No. 661. Raspberry Cake.

Quarter lb. ground rice, a little grated cocoanut, a spoonful sugar, $\frac{1}{4}$ lb. butter, 1 egg, 1 teaspoonful baking powder, mix well, line plates with pastry, cover with raspberry jam, add the mixture and bake.

No. 662. Small Cakes.

Six tablespoonfuls flour, 4 ditto sugar, $\frac{1}{4}$ lb. butter, 2 eggs and a few drops essence lemon. Beat together, and bake in a slow oven in one cake, or in lumps on a tin.

No. 663. Simple Plum Cake.

One pound flour, $\frac{1}{4}$ lb. butter, $\frac{1}{4}$ lb. sugar, $\frac{1}{4}$ lb. sultanas, 3 eggs, a little milk, a small teaspoonful carbonate of soda, a little candied peel and ginger, mix and bake.

No. 664. Swiss Roll.

The weight of 2 eggs in castor sugar and 1 in flour. Put the sugar into a basin with the yolks, and stir well until very smooth, whip the whites, and add to the mixture, and lastly the flour. Pour at once into a flat tin lined with greased paper, and bake in a hot oven 8 minutes. Have ready a sheet of paper with sugar sifted over it. Turn the roll on to this, spread some jam over, roll up quickly.

No. 665. Shortbread.

One lb. flour, $\frac{1}{2}$ lb. butter, $\frac{1}{4}$ lb. (or 6 oz.) sugar. Knead well together, roll out, prick and bake about 10 minutes.

No. 666. Ayrshire Shortbread.

Two lbs. flour (or 1 lb. rice flour and 1 lb. flour), sugar $\frac{1}{2}$ lb., 1 lb. butter. Cream the butter with your hand, add flour and sugar, mixing well. Knead it, and roll an inch thick. Lay on paper, and bake in a slow oven, sprinkle with comfits, or shreds of orange peel. Roll, and prick all over. See that the flour is dry.

No. 667. Sandwich Cakes.

The weight of 2 eggs in butter, sugar and flour, add a little lemon essence. Melt the butter, and mix with the sugar and yolks of eggs, and the whites beaten to a froth, then stir in the flour. Pour into a flat tin and bake 20 minutes in a quick oven, when cold, put preserve on one half, place the other half on it, cut and cover with castor sugar.

No. 668. Victoria Sandwiches.

Four eggs, their weight in pounded sugar, butter and flour, $\frac{1}{4}$ saltspoonful salt. Beat the butter to a cream, dredge in the flour, and pounded sugar, stir these well together, add the eggs, well whisked. When the mixture has been well beaten for about 10 minutes, butter a tin, pour in the batter, and bake in a moderate oven 20 minutes. Let it cool and proceed as above.

No. 669. Victoria Cake No. 1.

One teaspoonful cream of tartar in 1 cupful white sugar. Break 2 eggs into it, and beat them well. Add gradually 2 cupfuls flour and at the same time 1 cupful milk with $1\frac{1}{2}$ teaspoonfuls soda dissolved in it, then mix 2 tablespoonfuls butter (which must be beaten to a cream) into the ingredients, and 6 drops essence lemon. Bake in a quick oven. This will make 3 Victoria cakes (6 tins), put

preserve between each two, and sift sugar over. This will also make a good light cake, or for another kind of cake, put caraway seeds in, and bake in a cake tin.

No. 670. Victoria Cake No. 2.

Half lb. white sugar, 2 oz. butter free from salt, $\frac{1}{4}$ lb. flour and cornflour mixed, in proportion of 1 oz. cornflour to 3 oz. flour. One teaspoonful equal parts carbonate of soda, tartaric acid and cream of tartar, 2 eggs. Mix butter, sugar and powder first, then the eggs, and 1 table spoonful water. Beat and add the flour last. This is enough for two sandwich tins, which are shallow and round, and made for these cakes. Put jam between, and sugar on the top.

No. 671. Treacle Puffs.

One egg, 1 cupful treacle, $\frac{1}{3}$ cupful sugar, 1 cupful sour cream, or a scant $\frac{1}{2}$ cupful butter, 1 cupful sour milk, $2\frac{1}{2}$ cupfuls flour, 2 teaspoonfuls cinnamon, 1 even tablespoonful soda. Bake in shallow tins and cut in squares.

No. 672. Viennese Cake.

Beat $\frac{1}{4}$ lb. butter and $\frac{1}{4}$ lb. castor sugar to a cream. Add one by one the yolks of 3 eggs, stir well, then add 6 oz. flour, in which 1 teaspoonful baking powder has been mixed. Then add lightly the whites of the eggs beaten stiff. Grease a flat tin with sides, and put in the mixture. Sprinkle 2 oz. blanched almonds cut, and 2 oz. sultana raisins over the top. Bake in a quick oven.

No. 673. White Cake.

Whites of 6 eggs, 2 cupfuls sugar, 1 cupful butter, $1\frac{3}{4}$ cupfuls milk, $3\frac{1}{2}$ cupfuls flour, $3\frac{1}{2}$ teaspoonfuls baking powder. Cream the butter and sugar. Add a cup of sifted flour, then the milk and the rest of the flour. Beat well. Add the whites beaten stiff and stir in very gently, and bake.

No. 674. Patent Flour.

To every 1 lb. flour add 1 teaspoonful tartaric acid, or 2 of cream of tartar, dried, ground and sifted. Mix, sift, and set in the sun. After 48 hours mix into each pound of flour 1 large teaspoonful carbonate of soda, 1 of salt, 1 of sugar. Each separately dried, ground and mixed. Sift once or twice thoroughly, and put in a tin for use. Invaluable for all cakes, &c. Keep dry. On the whole, the cream of tartar is best.

No. 675. Cream Filling for Puffs.

One pint milk, 1 cupful sugar, $\frac{1}{2}$ cupful cornflour, 2 eggs. Mix and cook till thick with essence flavouring to taste.

SWEETS.

No. 676. Chocolate Creams.

Two cupfuls castor sugar, $\frac{1}{2}$ cupful milk, boil till mucilaginous. Flavour with vanilla, and beat till creamy. When cold, dip tiny balls in melted chocolate.

No. 677. Chocolate Toffee.

Two dessertspoonfuls cocoatina, 1 breakfastcupful milk, 1 lb. sugar, 4 oz. butter, $\frac{1}{2}$ teaspoonful vanilla essence. Mix the cocoatina into a paste with the milk, then add all the rest, and boil till thick. Add the essence just before taking off the fire, stir all the time.

No. 678. Chocolate Caramels.

One teacupful milk, 1 oz. sugar, 1 tablespoonful butter, $\frac{1}{2}$ teacupful grated chocolate. Mix together and boil till thick, stirring constantly. Turn on to buttered paper, and mark with a knife in squares.

No. 679. Almond Toffee, No. 1.

Eight oz. butter, 8 oz. treacle, 8 oz. sugar, almonds, and 1 tablespoonful vinegar. Boil the butter, sugar and treacle together. When half done, add the vinegar and almonds blanched and halved, and boil till quite hard, stirring all the time. It takes about $\frac{1}{2}$ hour.

No. 680. Almond Toffee. No. 2.

One lb. sugar, $\frac{1}{2}$ pint water. Boil together till it pearls up in bubbles, 1 oz. almonds sliced, 1 oz. butter, put in when the above is pearling, and boil until it sets when dropped in water.

No. 681. *Cocoanut Toffee.*

Three oz. white sugar, to the grated meat of 1 cocoanut. Boil the sugar first till melted, then add grated cocoanut, and boil till hard.

No. 682. *Cocoanut Ice No. 1.*

One gill milk in a pan, add gradually $\frac{1}{2}$ lb. white sugar and $\frac{3}{4}$ lb. grated cocoanut. Stir continually, and let it boil 10 minutes, colour half with cochineal, and pour on the top of the other. Put in a greased plate to cool, and cut.

No. 683. *Cocoanut Ice No. 2.*

Two large breakfast cupfuls sugar. Put in a pan 1 cupful cold water or $\frac{1}{2}$ cupful boiling water, and $\frac{1}{2}$ salt spoonful cream of tartar (it prevents granulation). When dissolved, stop stirring, let it boil quickly. Dip a fork in and drop in water. If it makes a soft ball in the fingers, take it off. Stir until thickened and you cannot stir the spoon any longer, then add the grated meat of two cocoanuts. Put it in a buttered dish, spread out, and cut when cold. A teaspoonful vanilla or lemon essence is an improvement, and half may be coloured with cochineal if wished.

No. 684. *Persian Delight.*

One lb. white sugar boiled into a thick syrup with 2 wineglassfuls water, when quite melted take off the fire and add 1 wineglassful rose water. Set this by the fire to keep warm, melt $\frac{1}{2}$ lb. butter, and when it boils, stir into it 1 lb. semolina or fine suji. Stir all the time, then pour into it the thick syrup, mix well and take off the fire as soon as amalgamated, and press the mixture into a flat buttered dish. When quite cold, cut into small pieces, and turn in powdered sugar. Make some with pink colouring, and lemon essence.

No. 685. *Turkish Delight.*

One lb. white sugar, 3 pints water, cleared with the whites of 3 eggs and the juice of a lemon. Dissolve

6 oz. fine wheat starch in $\frac{3}{4}$ pint of water, and add the starch to the syrup while it is boiling. Reduce the whole by boiling to two-thirds. Flavour the paste with rose, vanilla, or lemon. Pour into a buttered dish, and when cold cover with sifted loaf sugar and cut into squares.

No. 686. Toffee. No. 1.

One cupful sugar, $\frac{3}{4}$ cupful milk, small piece of butter. Boil till the sugar comes from the sides of the cup. Flavour with vanilla essence, or lemon.

No. 687. Toffee. No. 2.

Four oz. butter, 1 lb. sugar, $\frac{1}{2}$ pint milk, 1 teaspoonful essence vanilla or lemon, &c. Put all into a pan, and stir continually over a very slow fire, boiling till done.

No. 688. Walnut Toffee.

One cupful milk, 2 cupfuls white sugar. Boil these slowly over a slow fire, and put in blanched walnuts just before pouring out the toffee on to a buttered plate.

No. 689. Cocoanut Candy.

Half lb. sugar, $\frac{1}{2}$ lb. grated cocoanut, $\frac{3}{4}$ pint water. Put sugar and water in a pan, let it dissolve, boil 5 minutes, then strain. Put in the cocoanut, and put the pan again on the fire, and stir until the candy rises. Then spread on sheets of paper which have been warmed before the fire. Before the candy is quite cold take it off the paper, and cut it into squares. Let it be quite dry before putting it away.

No. 690. French Sweets.

One lb. sugar boiled as above. When threads spin from the fork remove, and set it in a cool place till you can put in your finger. Stir one way till thick. Knead it with the hand, separate into as many pieces as you wish for different flavourings (lemon, vanilla, &c.). Cover with

damp napkins and set by. Crack walnuts, put some mixture between the halves. Or make nougat by adding pistachio nuts, almonds, &c.

No. 691. *Cocoanut Drops.*

The white of 1 egg whisked stiff. Add 4 tablespoonfuls grated cocoanut, and 3 or 4 tablespoonfuls castor sugar. Beat well together and drop in small heaps on greased paper. Bake in a quick oven 10 minutes.

No. 692. *Everton Toffee.*

One breakfastcupful white sugar, 2 tablespoonfuls water, 1 tablespoonful vinegar, a little salt, and 2 oz. butter. A few drops essence lemon, or juice of a fresh lime. To be boiled quickly for 15 or 20 minutes.

No. 693. *Peppermint Creams.*

To each 1 lb. powdered sugar add 4 tablespoonfuls water. Mix to form a dough. Place $\frac{1}{2}$ lb. in a small saucepan, set in a pan of hot water. When blood warm remove it from the heat, and stir in 1 drop oil of peppermint. As the mixture thickens a little dip it out, and drop it in rows on sheets of greased paper, not thin. They will soon harden.

No. 694. *Peppermint Drops.*

One cupful sugar crushed fine, just moisten with boiling water and boil 5 minutes. Take from the fire, and add cream of tartar the size of a pea. Mix well, and add four or five drops oil of peppermint. Beat briskly until the mixture whitens. Then drop quickly upon white paper. Have the cream of tartar and oil of peppermint measured while the sugar is boiling. If it sugars before it is all dropped, add a little water and boil a minute or two.

No. 695. *Imitation of Maple Sugar.*

To 1 lb. powdered sugar, add 4 tablespoonfuls coffee and add a few drops essence of vanilla.

No. 696. *Butter Scotch.*

One and a half pound sugar, 2 oz. butter, $\frac{1}{2}$ teaspoonful cream of tartar and $\frac{1}{2}$ teaspoonful water. Put on in a pan and let it boil 10 minutes. If it hardens when dropped in cold water it is done. Butter a dish, and pour the mixture on it, and, when nearly cold, mark into squares with a sharp knife.

No. 697. *Hulwa.*

One lb. suji, 1 lb. sugar, 12 oz. butter or ghi, 4 oz. raisins, 18 white cardamoms, 12 cloves, 4 sticks cinnamon, 1 oz. pistachio nuts or almonds. Soak the suji in cold water the night before you want to make it, letting the water cover it well. Stir well for some time and leave it till next morning. Strain the suji through a cloth with the hand. Make a thick syrup of the sugar with one large cup of water, then put it in a bowl. Boil the butter or ghi and spices well together, and, when ready, pour in the strained suji and keep stirring for some time, then add the syrup and continue to stir well till you see the butter or ghi leaving the hulwa, it should be nice and firm. Take it out on a plate, and sprinkle the finely sliced nuts on the top.

EGGS.

It is well if the housekeeper herself keeps the eggs giving out daily the number required. They should be tested when bought, or when brought by the cook, in order that all may be fresh. This is simply done by having a basin of cold water, and putting in the eggs one by one. If good, all will sink flat to the bottom ; if partly stale, one end will be lifted up, and if wholly bad, the egg will float. As eggs can always be obtained, and are more acceptable in hot weather than more solid food, a variety in the manner of their preparation is desirable, and will be found in these pages.

No. 699. To keep yolks of eggs.

When not used with the whites, put a little cold water over them, and put them in a cool place till required.

No. 700. Beating eggs.

When beating whites of eggs, add a little salt. It is cooling, and whites beat stiffer and quicker when cool.

No. 701. To Preserve eggs.

Put them in oil, or grease the shells and keep them in powdered charcoal.

Or put them in boiling water for three seconds to close the pores of the shell without cooking them.

Or dip the eggs in a solution of gum-arabic, equal parts gum and water. Let them dry, then dip them again. When dry, wrap separately in paper, and pack in sawdust, bran, or powdered charcoal.

No. 702. To boil eggs.

Place the eggs in boiling water, cover the saucepan with the lid, remove it from the fire, and let it stand for 5 minutes.

No. 703. A Block.

To make a block, steam the whites of eggs in a cup.

No. 704. Poached eggs.

Eggs poached in one cup of milk and $\frac{1}{2}$ cup water are good and digestable.

Or take small fire-proof cups, pour a little milk or cream in the bottom, break in the egg, put a small piece of butter on the top and set in the oven, or in a pan of water on the fire. A little grated Parmesan cheese may be sprinkled on the top of the butter, and the eggs browned. Or break the eggs whole in a pie dish, and bake as above.

No. 705. Escalloped eggs.

Cut bread in pieces about 3 inches square, and $1\frac{1}{2}$ thick. Dip in milk, scoop out about two-thirds of the centre. Fill with egg prepared as for omelet and bake in a quick oven.

No. 706. Little eggs for soup.

Pound 3 hard yolks of eggs, and make into a paste with one raw yolk, roll in small balls, and throw them into boiling water for two minutes to harden.

No. 707. Forcemeat eggs.

Boil your eggs hard, remove the shell, cover with tasty forcemeat in which scraped ham or chopped anchovy has been put. Fry and serve with or without gravy. Garnish with parsley.

No. 708. Eggs au gratin.

Lay slices of hard boiled eggs in the bottom of a pie dish, about half an inch thick, over these pour some good

thick white sauce made of cornflour, or flour, and milk, and a little butter floured, with grated cheese, cayenne pepper and a little salt. Put fine breadcrumbs over the top, and put in the oven till brown.

No. 709. *Timbale of eggs.*

Four eggs hard boiled, cut fine. Beat 2 eggs and the yolk of a third with $\frac{1}{4}$ pint milk. Add minced eggs, tablespoonful chopped parsley, pinch cayenne pepper, teaspoonful chopped capers, salt and pepper to taste. Put mixture into a buttered mould, with greased paper over and steam $\frac{3}{4}$ hour. Turn on a hot dish, pour tomato sauce round.

If the mould is hollow in the centre, fill it with green peas boiled.

No. 710. *Eggs a la Suisse.*

Spread the bottom of a dish with butter. Cover this with thin slices of cheese. Break eggs upon the cheese without disturbing the yolks. Season with grated nutmeg, pepper and salt. Pour $\frac{1}{4}$ pint milk or cream on the surface. Strew the top with 2 oz. grated cheese, and set the eggs in the oven to bake 10 minutes. Serve with strips of very thin toast on a plate.

No. 711. *Stuffed Eggs.*

Boil eggs hard, take off the shells, cut them in halves lengthways. Take out and mix the yolks with butter, pepper, salt, fine herbs, chillies and parsley, minced sardines, or anchovy sauce to taste, a little catsup and breadcrumbs. The whites of the eggs are to be filled with this stuffing, after which more crumbs and butter are to be mixed with the remainder, and put in a buttered dish. The eggs are to be arranged in the stuffing with little pieces of parsley over the whole.

No. 712. *Potted Eggs.*

Boil some eggs hard, and pound the yolks with a seasoning of salt, pepper and spice, rub in some butter

and the whites chopped small. Press into pots and cover with butter.

No. 713. Mixed Eggs.

Break 4 eggs into the frying-pan, into which you have put 2 oz. butter, and a little salt and pepper. Put it on the fire, stirring it to prevent it sticking. Add fried bacon and chopped onion and serve on toast.

No. 714. Cheese Eggs.

Boil eggs hard, remove the shells, cut off one end and scoop out all the yolk, chop it finely, add pepper, salt, grated cheese and a little vinegar and replace in the whites—stand them up on end in the dish.

No. 715. Egg Jelly.

Make a savoury jelly of calves'-feet, or sheep's-head cleared. Take a mould and put in patterns slices of hard boiled eggs. Serve round this minced seasoned eggs.

No. 716. Easter Eggs.

Soak 1 oz. gelatine in a pint cold water for four hours, when quite dissolved add $\frac{1}{4}$ lb. white sugar and $\frac{3}{4}$ pint boiling milk, stir all over the fire till well mixed. Strain and divide into four parts, one part leave white, flavour with rosewater. Into another stir the beaten yolks of 2 eggs, boiling to cook the eggs. Flavour this with lemon.

Into another part stir 2 large tablespoonfuls grated chocolate previously well dissolved, flavour with vanilla.

Into the fourth part put sufficient cochineal to give it a bright red colour. Flavour with bitter almonds.

Empty out 12 egg-shells, which should be very carefully broken at the end to keep the shape as perfect as possible. Fill the egg-shells with the various mixtures and set them upright in a shallow pan of flour, to keep them steady till set. Make some clear jelly, break it in pieces in a glass dish. Break away the shell carefully, and arrange the coloured eggs on the bed of jelly.

No. 717. *Aspic of Eggs.*

Eight eggs, 1 oz. gelatine, pint water, a piece of carrot, turnip, celery, onion, bayleaf, parsley, dried herbs, 1 gill tarragon vinegar, 8 peppercorns, 1 tablespoonful capers, a blade of mace, and a few cloves; cut 5 hard-boiled eggs in slices. Chop the whites of 2, and rub the yolks through a sieve. Dissolve the gelatine, and put in the sliced vegetables with all the other ingredients, and the white and shell of an egg. Heat it over the fire till a scum rises, and boil for a few minutes. Set it aside for $\frac{1}{2}$ hour, then strain through a jelly bag till clear. Stand a mould in water, take it out, and pour the jelly into the mould about $\frac{1}{2}$ inch, and let it set. Then place in some little tufts of the chopped white and rubbed yolk, and fill up with some slices of egg. Sprinkle in a few capers, put more cooled jelly and let it set again. Fill the mould in this way. When wanted, dip in warm water a second, and turn out.

No. 718. *Egg Salad.*

Cut hard-boiled eggs in slices, and serve covered with salad sauce, or with white sauce with anchovy flavouring or with tomato sauce.

No. 719. *Anchovy Eggs.*

Boil 6 eggs hard. Cut them in halves. Mix the yolks in a basin with a little fresh butter, 2 teaspoonfuls essence anchovy, and a little cayenne pepper. Fill the whites with this, and arrange, garnishing with parsley or water-cress.

No. 720. *Benedictine Eggs.*

Make as above, but taking out the yolks, beat them quite smooth with a spoon, adding a little pepper, salt, a spoonful catsup, a little chopped onion, with a spoonful milk or cream. Beat all together, and put it on a slow fire to simmer for 20 minutes, then fill the whites.

No. 721. *Egg Fritters.*

Boil eggs hard, cut in slices when cold, and fry in batter.

No. 722. Tomato Eggs.

Stew ripe tomatoes, and pass through a sieve, add 4 eggs, $\frac{1}{2}$ onion minced, a little ham minced, and a little salt; mix. Put in a frying-pan, and stir about 10 minutes. Serve hot on fried toast.

No. 723. Egg Cheese Toast.

Three eggs, $1\frac{1}{2}$ oz. butter, 2 oz. grated cheese. Beat the eggs, add the cheese, and butter, and mix; stir over a gentle fire till thick, and serve on buttered toast.

No. 724. Devilled Eggs.

Boil hard, shell, cut lengthways, remove yolks while hot. Put the whites in cold water, then in salted vinegar. Mix yolks with a little boiled onion, a teaspoonful butter, pepper and salt, 2 mustardspoonfuls of made mustard, teaspoonful vinegar, $\frac{1}{2}$ teaspoonful fine sugar, ground together; mix. Fill the whites.

What is over of the yolks makes good sandwiches.

No. 725. Fondue No. 1.

Put two oz. Gruyere or English cheese, and 2 oz. Parmesan grated, in a basin with salt, pepper and a little cayenne. Add the yolks of 6 eggs with $\frac{1}{4}$ lb. butter melted. Mix well, whip the whites, stir gently into the other ingredients. Fill small paper cases, or a pie dish with the mixture. Bake about 5 minutes in a moderate oven. Serve at once, hot.

No. 726. Fondue No. 2.

Four eggs, 2 oz. butter, 1 oz. flour, 2 oz. grated Parmesan, 2 oz. Gruyere cheese, 1 gill milk.

Melt the butter, stir in the flour, and mix well. Add the yolks of the eggs and the milk, and simmer two minutes. Stir well, then take it from the fire, cut the Gruyere cheese into thin slices and stir it in with the Parmesan. Season with pepper and salt. Beat 2 of the whites very stiff, and stir them gently in. Fill a tin, and bake 20 minutes in a moderate oven.

No. 727. Toronto Fondue.

Whip stiff the whites of 6 eggs. Beat the yolks. Mix 2 tablespoonfuls flour smooth in a teacupful milk, and stir it to the rest. Add it with the butter to the yolks, and mix the whites lightly in. Pour into a greased tin, and bake 15 minutes in a moderate oven. Sprinkle with powdered sugar, and cinnamon; or, if preferred, with grated Parmesan, and serve at once.

No. 728. Parmesan Soufflé.

Melt 1 oz. butter. Stir in 1 oz. flour, season with salt, mustard and cayenne. Pour in 1 gill milk, and stir till set. Put it to cool in a basin. Stir in 3 oz. Parmesan cheese, and one by one add the yolks of 4 eggs, and beat well. Whip the whites stiff, and stir in lightly. Butter a tin, and bake 15 minutes in a quick oven.

No. 729. Cheese Soufflé No. 1.

Grate 2 oz. cheese, and beat it with 2 oz. butter and yolks of 2 eggs. Season with salt and cayenne pepper. Whisk the whites stiff, and stir lightly in. Bake in a deep dish $\frac{1}{2}$ hour.

No. 730. Cheese Soufflé No. 2.

Put 1 oz. butter and 1 gill water on the fire to cook. Take off and add 1 oz. Parmesan cheese. add cayenne pepper and salt, the yolks of 2 eggs and whites of 3, beaten up. Bake in a dish in a very quick oven, and serve immediately.

No. 731. Rice Soufflé.

Three eggs, 1 oz. rice, $\frac{1}{2}$ pint milk, 3 oz. sugar, 1 lemon. Stew the rice with the sugar and peel of the lemon in the milk till tender. Take out the peel when cool, and beat each yolk well in separately. Whip the whites stiff, and stir them lightly in. Pour into a tin and bake 20 minutes.

No. 732. Apple Soufflé.

Three eggs, 3 apples, $1\frac{1}{2}$ oz. sifted sugar, 1 table-spoonful cornflour, 1 lemon, 1 gill of milk or cream.

Pare, cut, and stew the apples with the sugar, and juice of the lemon, till in a pulp. Beat smooth, mix the cornflour with the milk or cream, add to the apples, and stir till it boils, then turn into a basin to cool. Beat the yolks of the eggs well. Whisk the white of 1 egg stiff, add to the yolks and stir all together. Butter a tin, pour in and bake 20 minutes in a moderate oven. Whisk the remaining whites, and place over.

No. 733. Omelet Soufflé.

Beat the whites of 3 eggs very stiff, mix the yolks with a little chopped parsley and onion, and a pinch of dried herbs, pepper and salt. Stir the whites gently into them, and make your omelet.

No. 734. Omelet.

Beat 2 or 3 eggs and season with pepper and salt. Put 1 oz. butter in a pan, and when hot pour in the eggs, leave a moment to set, then shake gently to prevent sticking. Run a knife round the edges, and as it sets double it over, and slide on to a hot dish and serve. To make it more savoury add onion and chopped thyme, &c., if wished.

This is the foundation of all omelets of which many varieties can be made.

No. 735. Ham Omelet.

Mix chopped ham with the eggs, or put minced ham and chicken with a little lemon juice squeezed over it, in the centre before doubling over.

No. 736. Kidney Omelet.

Stew some kidneys till very tender, and season. Cut in small pieces with a little chopped parsley, put in the centre of the omelet, slide on to a hot dish, and then double it over.

No. 737. Bacon Omelet.

Cut bacon into small dice, and fry with the butter first. Season the egg with a little dry mustard and pepper, and proceed as in plain omelet.

No. 738. Fish Omelet No. 1.

Take any cold cooked fish, free it from skin and bone, and put it in the centre of the omelet, and double it over.

No. 739. Fish Omelet No. 2.

Take 2 tablespoonfuls of any tinned fish free from bones and shredded. Beat 3 eggs well and stir in the fish, season with salt and pepper and a little cayenne. Melt 2 oz. butter in a pan and fry your omelet a light brown, turn over with a plate and fry the other side.

No. 740. Sweet Omelet.

Take a tablespoonful or two of apricot, or any other jam, place it in the centre of an omelet made without any seasoning of salt or pepper, &c.

No. 741. Sardine Omelet.

Break 2 or 3 eggs into a basin and beat well with a little salt. Melt a piece of butter the size of a walnut. When it ceases to bubble pour in the eggs. As it sets, put in 2, 3 or more cleaned sardines, and double the omelet over them.

No. 742. Savoury Omelet.

Rub a basin with garlic, and well beat 3 eggs in it. Pulp a tomato through a sieve and stir in, season with pepper, salt and a little lemon juice, or a few drops of vinegar. Melt 1 oz. butter and make your omelet. Slide it open on to a dish, sprinkle with grated cheese, double it and sprinkle again. Serve at once.

No. 743. Cheese Omelet.

Three eggs, 2 or 3 oz. grated Parmesan cheese, 1 oz. butter, season with pepper, salt and a little mustard.

No. 744. Lemon Omelet.

Two eggs, 1 tablespoonful cream, $\frac{1}{2}$ oz. sifted sugar, 1 oz. butter and lemon juice. Whip the eggs well, beat the cream and sugar into them, add a few drops of lemon juice. Make the omelet and sprinkle with sugar and a few drops of lemon juice.

No. 745. Eggs and Vegetables.

Cook a cauliflower, &c., till soft. Take 3 eggs and 1 tablespoonful good gravy, milk or cream. Season with pepper and salt, add a small cup of cauliflower, or asparagus heads, mushrooms, or other vegetables, and stir over the fire till thick. Serve with fried bread. Onions and vegetable marrow fried together may be used.

No. 746. Eggs with Tomatoes.

Four eggs, 1 lb. tomatoes, 2 oz. butter.

Melt the butter in a pan, add the tomatoes sliced, season with salt and pepper and stew till tender. Beat the eggs and stir them in, when thickened pour upon hot buttered toast.

No. 747. Fried Eggs and Tomatoes.

Fry the eggs carefully, divide the tomatoes and fry them also. Place in a dish, sprinkle with pepper and salt and lay the eggs over them, and serve hot.

No. 748. Baked Eggs.

Six eggs, 1 oz. butter, 1 tablespoonful milk or cream. Butter a deep dish, break the eggs carefully into it, keeping each separate. Stir the remainder of the butter, melted into the milk or cream, and pour over the eggs, cover and bake 10 minutes in a moderate oven. If wished sprinkle with bread crumbs or Parmesan cheese before baking, or pour tomato sauce over instead of milk or cream, melting the butter in the dish before breaking in the eggs.

No. 749. Eggs and Cheese au Gratin.

Six eggs, 4 oz. grated cheese, 3 oz. breadcrumbs, 1 oz. butter. Pound 3 oz. of the cheese with the breadcrumbs.

Melt the butter in a pan and lay the mixture in it. Break the eggs carefully over, keeping them separate and sprinkle with the rest of the cheese. Season with salt and pepper. Place the pan over a slow fire, shake, and when the eggs are set, slide the mixture on to a hot dish, and brown.

No. 750. Savoury Eggs.

Six eggs, 2 anchovies, $\frac{1}{2}$ teaspoonful capers, a clove of garlic, 2 tablespoonfuls oil, 1 dessertspoonful vinegar.

Boil the eggs hard, shell, and cut in quarters. Bone and clean the anchovies and pound them with the capers, the garlic and a little pepper to a paste. Mix in the oil and vinegar and pour all over the eggs.

No. 751. Curried Eggs.

Hard-boiled eggs, shelled, and cut into halves. Take butter and fry in it sliced onions till brown. Take them out, and set aside. Fry curry condiments, put in a cupful water, and the eggs and onions, and simmer slowly from 20 to 30 minutes. Serve with rice.

No. 752. Anchovy Toast and Eggs.

Three eggs, 3 anchovies, a small saltspoonful curry powder, 1 oz. butter. Soak the anchovies for a few minutes, bone and skin them, and pound to a paste with a little butter and the yolk of 1 egg and the curry powder. Stir over the fire till hot. Fry some pieces of bread in butter, spread with above mixture, and put on the top slices of hard-boiled eggs. Rewarm in front of the fire.

No. 753. Egg Fritters.

One oz. butter, 1 gill milk, 2 oz. cheese, 3 eggs, table-spoonful flour. Boil the butter and flour in milk till thick. Let it cool and then beat in the eggs. Stir in the grated cheese, and season with pepper, salt and a little mustard. Drop in spoonfuls in boiling fat and fry. Serve some crisp fried parsley in the dish.

No. 754. Baked Savoury Egg.

Three eggs, 3 oz. grated cheese, $\frac{1}{2}$ pint milk or cream. Whip the whites of the eggs stiff. Beat the yolks and mix with them the cheese and milk or cream. Season with pepper, salt and a little mustard. Stir in the whites last. Bake 15 minutes in a buttered dish in a quick oven.

No. 755. Egg Nog.

Beat an egg, and 1 teaspoonful powdered sugar well together, and the juice of a lemon. Pour into a glass and fill up with cold water.

No. 756. Eggs with Brown Sauce.

Four hard-boiled eggs, an onion, 1 teaspoonful flour, 1 oz. butter, $\frac{1}{2}$ gill stock. Cut up the eggs, slice the onion and fry in the butter. Mix the flour in the stock and add to the onions and stir till it boils. Warm the eggs in the sauce. Serve with fried bread.

No. 757. Eggs with Sauce.

Cut into slices hard-boiled eggs and fry them in fine breadcrumbs, pepper, salt and chopped parsley. Mix 1 dessertspoonful flour in a little milk, and stir it into the rest ($\frac{1}{2}$ pint) with 1 tablespoonful capers, whole and chopped, and 1 oz. butter, season with pepper and salt and stir over the fire till it boils. Beat a yolk in a basin, and when the sauce is boiling add it to the beaten yolk, and beat all together. Pour it round the eggs and serve; or use tomato pulp instead of capers, or fry mushrooms and put the fried slices of egg round with a little gravy poured round.

JAMS, JELLIES, CHUTNEES AND PRESERVES, &c.

As Indian fruits are more watery than English, they require more boiling. It is well with jams and jellies to boil the fruit or juice well before adding the sugar, it is economical and keeps better, as the water is evaporated. As there is sometimes a difficulty in procuring bottles, the author has bought tumblers which, being filled and well covered, answer the purpose, and are useful afterwards. Should vinegar bottles be obtainable, the necks can be cut off by red hot wire, or string soaked in kerosene, put round and set alight, the bottle being put in cold water at once, the neck falls off, and the lower part can be used for jam, &c. It is difficult to give the time required, for much depends upon the fire, and the fruit, &c. One must judge for one's self.

CHUTNEES.

No. 758. *Mangoe Chutnee.*

Mangoes 4 lbs., sugar 4 lbs., raisins 10 oz., green ginger 8 oz., salt 8 oz., chillies 2 oz., garlic 2 oz., vinegar 2 bottles. Peel, stone and slice the mangoes, sprinkle with salt. Let them remain for a few days till dry, throw away any water, grind all the condiments, and put all together to boil till soft and ready. A few almonds are a great improvement.

No. 759. *Tippari Chutnee.*

One seer gooseberries, 5 chittacks raisins, $\frac{1}{2}$ do. garlic, all chopped, $2\frac{1}{2}$ chittacks sugar, $1\frac{1}{2}$ mustard seed, $1\frac{1}{2}$ green ginger, $\frac{1}{2}$ red chillies, all ground, $1\frac{1}{2}$ salt, 1 bottle vinegar, 8 knots huldry ground. Mix all together and boil 15 minutes. Cool and bottle.

No. 760. *Tomato Chutnee No. 1.*

Eight seers tomatoes, 1 seer green ginger, 2 chittacks chillies ground, 2 seers raisins chopped, 4 chittacks salt, $3\frac{1}{2}$ seers sugar, 5 bottles vinegar.

Wipe the tomatoes well with a damp cloth, cut them in halves, and boil down to half the quantity. Add 2 bottles of vinegar and boil for 15 minutes more. Stir in the other things and the rest of the vinegar. Cook till thick, and bottle when cool.

No. 761. *Tomato Chutnee No. 2.*

After making Tomato Sauce add another 2 lbs. raisins to the pulp, a bottle of vinegar, and 2 lbs. sugar, and boil this over again. (Excellent and economical.)

No. 762. Tomato Chutnee No. 3.

Break 3 lbs. tomatoes, sprinkle with salt. Let them remain 3 or 4 hours. Boil them 30 minutes with 1 pint vinegar, 2 tablespoonfuls coarse sugar, 1 dessertspoonful mustard, ground ginger, allspice and pepper 1 teaspoonful. Bottle.

No. 763. Tamarind Chutnee.

Two lbs. ripe tamarind free from stones, 2 oz. each of ground ginger and garlic, 1 oz. ground chillies and cinnamon, $\frac{3}{4}$ lb. raisins, 1 lb. sugar, 2 oz. salt and 1 pint or more vinegar. Put all into a pan, and pour over it as much vinegar as will cover the mixture and mix well. Simmer till of the proper consistency.

If wished, the tamarind may be first put on with a little water, and passed through a sieve, leaving behind all the thick parts of the fruit.

No. 764. Sweet Chutnee from Tapp Sauce.

Add to the refuse of the sauce a few dried dates and whole raisins, and some thick syrup made with sugar. Simmer 15 minutes. Put more vinegar if wished.

No. 765. Pickled Beetroot.

Wash six beetroots carefully, taking care not to break the skin, boil for $1\frac{1}{2}$ hours, putting them in boiling water with a little salt in it. Take them out, peel and cut them in slices $\frac{1}{8}$ of an inch thick, and put them in a jar. Boil 1 pint vinegar with $\frac{1}{2}$ oz. of peppercorns, a blade mace, 12 cloves, $\frac{1}{2}$ oz. ginger, and when boiled add to it 1 pint cold vinegar. Pour the whole over the beetroots in the jar, covering them when cold, cover tightly.

No. 766. Cauliflower Pickle.

Pick the white flower in pieces, cover with salt, and dry in the sun for a few days. Put in a bottle with some peppercorns, green ginger sliced, some cloves of

garlic, and a little chilli cut up. Boil some vinegar, and when cool pour over the above in the bottle, covering them. Cork, and put in the sun for some hours daily. The native plum (ber) can be added, and other vegetables pickled in the same way.

No. 767. Pickled Eggs No. 1.

Boil the eggs quite hard, take off the shells and put them in a jar with a layer of bay leaves between each layer of eggs. Boil some vinegar with whole pepper and chillies, and a little ginger. When nearly cold, pour it over the eggs.

No. 768. Pickled Eggs No. 2.

Prepare as above, and put the eggs into a jar with 2 or 3 slices of cooked beetroot, and fill the jar with boiling vinegar, in which you have boiled 2 or 3 cloves, a bay leaf, a sprig of thyme, and parsley, a tablespoonful brown sugar, and a few peppercorns. When cold tie down. Ready in a fortnight.

No. 769. Pickled Eggs No. 3.

Boil 1 oz. ginger, 1 teaspoonful cloves, a blade of mace, 1 teaspoonful peppercorns in 1 quart vinegar. Leave it to steep 3 days, strain, and add the eggs hard boiled and shelled.

No. 770. Lemon Butter.

Four oz. butter, 2 eggs, 2 cups white sugar, 1 cup lemon juice, 1 large spoonful finely chopped peel. Mix well butter, sugar and eggs, and cook nearly 15 minutes, then add the juice, cooking 2 or 3 minutes more, and at the last add chopped peel.

No. 771. To Clarify Sugar for Preserves.

To every 1 lb. sugar put the white of 1 egg, and the shell broken small, and $\frac{1}{4}$ pint water. Stir together and let it boil up once only, then stop it by dropping a little cold water in, and so on until of the proper consistency.

No. 772. Apple Jelly.

Take fruit only just ripe, wash and quarter without paring or coring, and put in a pan with 1 cupful water to every 6 lbs. fruit. Cook slowly till tender, then strain through a thin white cloth bag. Boil the juice 15 minutes, then add $\frac{3}{4}$ lb. sugar to each pint juice, and boil a few minutes longer, then test by dropping a little into cold water. If it sinks to the bottom, remove from the fire, and bottle when cold. Flavour with lemon if desired.

No. 773. Quince Jelly.

Prepare as above, being careful not to boil too long, as colour and quality are affected by over boiling.

No. 774. Guava Jelly.

Wash the guavas and slice them, put them in a pan with sufficient cold water just to cover them, cook soft and strain through a coarse cloth. To every 6 cups juice put 4 cups sugar, but first put in the juice and reduce to about half, then add the sugar and cook till it jellies; add lemon juice if wished, also a little patwa. Make patwa jelly in this way also.

No. 775. Karaunda Jelly.

Cut ripe fruit in two, pick out the seeds, add a little water and boil. Crush the berries and strain through a cloth or muslin. Sweeten the juice by putting equal parts of sugar and juice, or to taste; boil until the jelly forms, removing scum.

No. 776. Karaunda Jam.

Prepare the fruit as above, put in boiling water for a few minutes and strain, make a syrup of $1\frac{1}{4}$ lb. sugar to 1 lb. fruit, put the fruit in, and cook till soft.

No. 777. Medlar Jelly.

Wash ripe medlars, put them in a pan, cover them with water, simmer slowly until they become a pulp; strain through a jelly bag, or cloth, and to every pint of liquor add $\frac{3}{4}$ lb. white sugar. Boil an hour or more.

No. 778. *Tippari Jelly.*

Boil and strain the fruit, and put on the juice to simmer, and skim it, then add sugar to proportion of $\frac{3}{4}$ seer sugar to 1 seer juice (or to taste) when it is considerably reduced, and cook till it jellies.

No. 779. *Tippari Jam.*

Wash the fruit and put in a pan with sugar, $\frac{3}{4}$ seer to 1 seer fruit, and a teacupful cold water, and boil till done.

No. 780. *Mango Jelly.*

Peel and quarter green mangoes, taking out the seeds. Drop them into water as they are cut. Then drain and wash in fresh water. Put on in a pan, cover with water and boil till in a pulp. Put in a cloth, and let it drip. Put on the juice to boil, and skim, add gradually white sugar, equal parts of juice and sugar, and boil till clear and it sets in a saucer. If wished a few sticks of cinnamon may be boiled with the mangoes.

No. 781. *Orange Jelly.*

Five dozen bitter oranges, $2\frac{1}{2}$ dozen sweet ditto, juice of 9 lemons. Cut the fruit in pieces, take out the pips, keep out half the orange peel, cover with water, and stew till tender enough to go through a jelly bag, or cloth, from half to three-quarters of an hour. To a pint of this juice, put 1 lb. sugar and skim. Do not stir.

No. 782. *Mango Jam.*

Peel and cut in pieces unripe mangoes when quite small, taking out the stones, stew till soft, then weigh, and put in a pan with sugar, allowing $\frac{3}{4}$ lb. sugar to each 1 lb. fruit (or more if wished) and cook 1 hour. If wanted to keep it a long time, the stewed fruit may be hung up in a cloth to drain; make a syrup of this juice with the sugar, and add the fruit and boil.

No. 783. *Apple Marmalade.*

Wash some partly ripe apples, windfalls will do, if sound. Dry them and weigh, cut into quarters without

peeling or coring, and put into a pan with cold water, $\frac{1}{4}$ pint to 1 lb. fruit and grated rind of a lemon. Simmer gently till in a pulp, stirring constantly. Pass through a sieve, then put 1 lb. sugar to each original 1 lb. apples. Boil gently about 20 minutes, stirring frequently. If it sets when a little is put in a saucer, it is done enough, if not, cook a little more.

No. 784. Apple Ginger.

Pare and cut 2 lbs. apples, and put in cold water. Put 2 lbs. sugar and 1 pint water into a pan, and when boiling put in $\frac{1}{2}$ oz. essence of ginger. Drain the apples from the water, put into the boiling syrup, and boil till tender and transparent, but not broken.

No. 785. Pumalo Marmalade.

Three pumaloes, 6 lbs. white sugar, 2 quarts water. Peel the pumaloes, boil the peel till soft enough to be pierced with a pin's head. Scrape out all the white, and shred the peel very fine. Make a syrup of the sugar and water, and clarify it with the white of 1 egg. Boil the shredded peel in this for 15 minutes, then add the pulp of the pumaloes, having previously cleared them of skin and pulp.

No. 786. Vegetable Marrow Jam.

Pare a good marrow and cut it into rather thick pieces, sprinkle with sugar and leave all night. Drain off the syrup, and to every 1 lb. fruit put 1 lb. white sugar, 1 oz. whole ginger cut fine, juice of 2 lemons, the rind of one cut fine and the other grated. Tie a little cayenne pepper in a piece of muslin, boil this in the syrup, and take it out. When clear add the fruit to the syrup, boil slowly till done.

No. 787. Guava Cheese.

Two pounds guavas cut and peeled, 8 oz. white sugar, 4 oz. butter, 4 lemons. Put guavas in a pan with a little cold water, cook for $\frac{1}{2}$ hour. Strain, and add the butter,

sugar and lemons. Keep boiling for 2 hours more, stirring lightly all the time, when thick put into moulds, and turn out. Windfalls and inferior small guavas can be used in this way. Omit the lemons if preferred.

No. 788. Apricot Cheese.

Take Kabul apricots, well wash them, and boil to a pulp, then pass through a sieve. Add $\frac{1}{2}$ lb. sugar to each 1 lb. fruit, and a small piece of butter, and boil till sufficiently thick. Put into moulds and turn out when firm.

No. 789. Pine Apple Preserve.

Peel and slice the fruit, cutting out all the eyes, put into a pan in layers with sugar between, and sugar on the top. Simmer till the sugar melts, and cook a little. Remove the fruit and thicken the syrup by boiling. Put in the fruit again and boil a little longer.

No. 790. Preserved Papita.

Take a half ripe papita, peel and cut in pieces. Prepare a clear syrup, put in the fruit and boil till soft, but the pieces not broken. Add lemon juice, or a little citric acid, and essence of lemon to flavour it.

No. 791. Preserved Lemon Juice.

Take the strained juice of 12 lemons, with 1 pint water and 1 lb. sugar to the juice and boil 10 minutes. Then bottle and set in a cool place.

No. 792. Putwa Jelly.

Boil the putwa for 10 minutes and throw away the water. To each seer of putwa add $1\frac{1}{2}$ teacupfuls water, then boil $1\frac{1}{2}$ hours, stirring all the time. Then strain through flannel without squeezing. If not clear at first, strain a second time. Take the sugar, and to each seer sugar add 1 chittack water, boil for 15 minutes, weighing before adding the water, 1 seer sugar to 1 seer strained putwa. Stir. Then add the syrup to the putwa, and boil for about 1 hour, skimming carefully.

No. 792 a Mango Preserve.

Peel and divide in half some good unripe mangoes, remove the seeds. Weigh the fruit, and to each 1 lb. allow 1 pint water and $1\frac{1}{2}$ lbs. sugar. Boil gently, removing all scum as it rises. When the mangoes appear clear and sufficiently done, take from the fire, and let it stand till cold. Then put into jars.

No. 793. Orange Marmalade, No. 1.

Take common sour little country oranges, 5 or 6 dozen in a pan of hot water, and boil till the skins are soft. Take out, drain and put on a thick towel for several hours. Peel them over a bowl, set the peel aside, and with your fingers squeeze the pulp and remove the seeds, weigh the pulp, and to each 1 lb. pulp, allow 1 lb. sugar. Put sugar aside. Now slice finely some peel and boil it twice, using fresh water each time. To each 1 lb. pulp add 2 oz. sliced peel, and put into a pan with a teacupful water. Let it boil up once, then add the sugar, and let it simmer 2 hours, stirring occasionally, and skimming off the scum. Bottle when cold.

No. 794. Orange Marmalade, No. 2.

One dozen oranges. Slice them very thin, take out the pips. Steep 24 hours in 12 pints water. Boil 2 hours slowly until tender, add 8 or 9 lbs. sugar, and boil about 1 hour more.

A good simple recipe, using all the fruit.

No. 795. Mincemeat.

Half lb. raisins stoned and chopped, $\frac{1}{2}$ lb. currants, teaspoonful salt, $\frac{1}{2}$ lb. apples cored and peeled, $\frac{1}{2}$ lb. suet chopped fine, $\frac{1}{2}$ lb. candied peel, 18 sweet almonds blanced, teacupful sugar, juice of a lemon, spoonful mixed spice. Mince all together, very fine, no ingredient should be distinguished. Cover closely in a stone jar, add a little brandy if wished.

No. 796. Fruit Dessert, No. 1.

Shred some apples, bananas and pineapples. Add 1 doz. oranges pulp and juice, mix all together and

sweeten with sifted sugar. Take the peel carefully off the oranges in halves, or cut a piece from the top, and scoop out the pulp. Prepare the skins as cups, scraping till transparent. Fill each with the mixture, and put orange or lemon leaves under each.

No. 797. Fruit Dessert, No. 2.

Take a pink pumelo, shred it, and put it in a dish with fresh grated coconut over it, and sifted sugar over all.

No. 798. Fruit Dessert, No. 3.

Take any fruit, $\frac{3}{4}$ lb. sugar to each 1 lb. fruit. Stir together, and press through a sieve on to a large flat dish. Put this in the sun to dry. Then cut in square pieces, roll them over in little rolls, and dip in sugar.

No. 799. To Preserve Fruit whole for Dessert.

Make a syrup of $\frac{3}{4}$ lb. sugar to each 1 lb. fruit and water 2 cups. Put the sugar and water on a slow fire and let it boil up. When skimmed take it off the fire, and put in your fruit carefully, give them one boil, stirring all the time, and keeping them under. Repeat this two successive days. Put your fruit in jars and give the syrup another boil for 10 minutes (it should be quite thick), skim, and pour over the fruit, which should not be too ripe. Peel apricots, but not other fruits.

No. 800. Damson Cheese.

Bake the damsons, and when cold put through a sieve. To every 1 lb. pulp put $\frac{3}{4}$ sugar (or more to taste), let it boil 1 hour, stirring it well all the time. Put the kernels in pounded.

No. 801. Preserved Ginger.

Scrape young very tender ginger and put it on the fire with water to boil till quite soft, changing the water two or three times. Then drain away the water, and prick each piece ginger well with a sharp fork. Make a syrup

of sugar and water, one part water and two parts sugar, and pour over the ginger when boiling. The next day strain it, boil up, and put it over the ginger again. If you wish to have the ginger crystallised, boil until dry.

Treacle made from the water and gur is excellent.

No. 802. Candied Peel.

Cut the peel and after removing the pulp, put it into a strong salt and water mixture. After five or six days' steeping, boil the peel in fresh water until soft, dry it on a sieve. Make a syrup 1 lb. white sugar to 1 quart water. Boil the peel in this $\frac{1}{2}$ hour. When clear, simmer until the syrup candies, putting more sugar to make syrup thick. Take it out, sprinkle with sugar, and dry in the sun.

No. 803. Spiced Vinegar.

In four bottles of vinegar steep for 14 days 20 cloves, 8 cloves of garlic, 2 limes in slices (the thick skinned kind) a small handful of thyme and savoury herbs, 4 green chillies, if possible a little tarragon, or if not tarragon vinegar. Decant and bottle, the proportion for herb vinegar is 3 oz. of leaves to 1 pint vinegar.

No. 804. Spice Salt.

Two oz. each of powdered nutmeg and cloves, 1 oz. each of powdered pepper and chillies. Mix 2 oz. of this with 4 oz. salt. A teaspoonful of this is sufficient in a dish.

No. 805. Curry Powder.

Three lb. coriander seed, 1 lb. cumin seed, 6 oz. dried chillies, 4 oz. black pepper, 8 oz. methi, 8 oz. mustard seed, $1\frac{1}{2}$ oz. cloves, 4 oz. garlic, $1\frac{1}{4}$ lb. salt, 1 lb. turmeric, $\frac{1}{2}$ oz. dried bay leaves. Thoroughly clean the ingredients, then roast separately each of the first mentioned, not very much, stirring them all the time. Pound each very fine, sifting through a wire sieve and again pounding all that was too coarse to go through. The last four unroasted ingredients, *i.e.*, garlic, salt,

turmeric, and bay leaves, must be pounded also, and added to the rest. Mix all well together and pass through a wire sieve, the coarse part that may remain should be pounded and added. Bottle it, cork with new corks, and seal them with shellac. This quantity is enough to fill 6 quart bottles and will keep good for years.

No. 806. Curry Paste.

One lb. coriander seed, $\frac{1}{2}$ lb. salt, $\frac{1}{2}$ sugar, $\frac{1}{2}$ lb. fried gram, $\frac{1}{4}$ lb. turmeric, $\frac{1}{4}$ lb. black pepper, $\frac{1}{4}$ lb. chillies, $\frac{1}{4}$ lb. mustard, 2 oz. ginger, 2 oz. methi, 2 oz. cumin seed, 2 oz. garlic, $\frac{1}{2}$ lb. poppy seed, $\frac{1}{2}$ lb. almonds. Pound all very fine separately, then weigh, and mix, add 1 bottle vinegar and $\frac{1}{2}$ bottle salad oil, mix well and put in bottles. Keep a month before using, it improves with age.

No. 807. Mint Chutney.

Two lb. sugar, 4 oz. garlic, salt to taste, 8 oz. green ginger, 8 oz. raisins, 6 oz. almonds, 2 oz. chillies, 1 lb. mangoes, 1 lb. mint, all ground and put in 1 bottle vinegar. Give one boil, and when cool bottle, and put in the sun for eight days.

No. 808. Lime Chutney.

Take 60 limes, cut them and sprinkle with fine salt. Turn them twice every day. Keep in salt till quite transparent and soft. Slice very finely and add the following ingredients 4 lb. raisins. The following to be ground with vinegar, 1 lb. green ginger, $\frac{1}{2}$ lb. garlic, 2 oz. red chillies. Add 6 lb. brown sugar. Mix well with vinegar.

No. 809. Citron Preserve.

Grate the rinds of the citrons until smooth. Cut each into 8 lengths. Remove the inner pulp to keep it for preserve. Steep the lengths for 24 hours in salt water. Pour off and wash in plain water 2 or 3 times, boil but do not let the fruit break. Pour off the boiling water

three times, as it contains bitter essence. Use fresh water each time. When tender lay the fruit on a dish and drain, when cold, make a thick syrup of No. 1 sugar, taking equal weight of sugar to fruit. While boiling pour in a breakfast cup of lime juice. Clear the syrup and lay the fruit and pulp in it. Boil on a slow fire till ready.

No. 810. Walnut Pickle.

One hundred young green walnuts, black pepper and green ginger 2 oz., mace and cloves $\frac{1}{8}$ oz., sliced garlic $\frac{1}{2}$ oz., red chillies 1 oz. Prick the walnuts and put them in cold water sufficient to cover them, and add 8 oz. salt, and allow to steep in brine 24 hours. Take out the walnuts and expose them in the sun in an open dish for a day. Replace them in the brine, and boil for 10 minutes, take out and expose the walnuts again. To the above spices, &c., added 3 quarts good vinegar and give all a good boil. Place the walnuts, &c., in a stone jar, and pour on them the hot vinegar. In 15 days the pickle will be ready for use.

No. 811. Lemon Marmalade, No. 1.

To every 1 lb. fruit add 2 lbs. sugar and 1 pint water. Take some fresh lemons, boil them in as much water as will cover them, for two hours. Pour off the water twice during that time, putting in fresh water. Drain the lemons, cut them in thin slices, take out the pips, and to every 1 lb. fruit add the above quantity of sugar and 1 pint of the water the lemons were last boiled in. Boil the sugar and water 10 minutes, then add the fruit and boil for $\frac{1}{2}$ hour. Pour into jars and cover when cold.

No. 812. Lemon Marmalade, No. 2.

To each large lime allow 1 lb. sugar. Cut the skin and all very thin, only removing the seeds as you cut. Soak the fruit in a China dish, with water to cover, for 30 hours. Put it to boil with the same water for $\frac{1}{4}$ hour, then put in the sugar, and allow it to cook till nice and thick.

No. 813. *Rhododendron Jelly.*

Clean and pick out the stamens of the flowers (say about 4 lb.) and place on the fire with 8 small tumblers water. Boil this till all the juice is extracted from the petals, then strain in a coarse strainer. Mix with the juice equal parts white sugar (*i.e.*, 4 lb.) and the juice of a large lemon, and cook till it becomes the consistency of jelly. An excellent substitute for red currant jelly.

No. 814. *Peach Preserve.*

To 10 lb. peaches, 10 lb. sugar. Make the sugar into a thick syrup, and put in the fruit when peeled and stoned. When cooked take it out, and let the sugar boil $\frac{1}{2}$ hour longer. Then put in the fruit again to the hot syrup and cover it over till quite cold.

No. 815. *Pumpkin Preserve.*

Take equal weight of grated pumpkin and sugar made into syrup, not too thin. Then add the grated pumpkin and cook gently on a clear fire till the preserve is transparent and begins to look crystallised. Flavour with essence rose, and add lemon juice to taste. Butter a mould and put in, turning out when cold and firm

SAUCES.

THE English have been accused of being a people of only one sauce. A good sauce often makes a dish palatable which would otherwise not be tempting. The author specially recommends the mock apple sauce for duck, &c. It can scarcely be told from the real thing if properly made, and is an adaptation of her own.

No. 816. Brown Sauce.

One teaspoonful butter or dripping in a saucepan, slice and fry an onion in it till brown. Stir in 1 teaspoonful flour, add 1 teacup gravy or water, and let it boil. Then add $\frac{1}{2}$ teaspoonful made mustard, and a little vinegar, ketchup or Hervey sauce. Boil for one minute, strain and serve.

No. 817. Clear Arrowroot Sauce.

One teaspoonful arrowroot mixed smooth in a little cold water, stir into a cup of boiling water with 1 teaspoonful sugar. Remove from the fire and flavour with lemon.

No. 818. Chocolate Sauce.

Boil 2 tablespoonfuls powdered chocolate or cocoa with 2 cups milk, first smoothing it with a little of the milk, add the beaten yolks of 2 eggs. Stir well, boil a few minutes till thick; remove from the fire and add the whites of the eggs first beaten stiff, 2 tablespoonfuls white powdered sugar.

No. 819. Clerical Sauce.

One oz. cayenne pepper, 1 oz. sugar or sugarcandy powdered, 1 quart vinegar, $\frac{1}{2}$ gill soy, $\frac{1}{2}$ gill ketchup, 6 anchovies, 6 cloves, 6 small onions, all pounded. Mix and shake it often for ten days, when it is fit for use.

Then let it stand to settle, and pour off the fine part. The remainder may be used for flavouring made dishes, &c., in the kitchen.

No. 820. Custard Sauce.

One egg, 2 teaspoonfuls cornflour or flour, 2 teaspoonfuls sugar, $\frac{1}{2}$ pint milk. Blend the cornflour first with a little of the milk, and mix with the rest in a saucepan on the fire. Stir till it boils, let it get cool, beat the egg, and stir it in, add the sugar, and cook slowly two or three minutes, stirring all the time. Add a few drops of vanilla, or lemon essence, if required.

No. 821. Custard.

Boil the milk for custard before adding it to the eggs, allowing 2 to 1 pint milk, and it will not curdle.

No. 822. Clear Jelly Sauce.

Moisten 1 teaspoonful arrowroot with a little water. Add 1 gill water, and stir over the fire till it boils. Add the sugar and 1 tablespoonful red coloured jelly, and stir till it boils. Serve with a pudding.

No. 823. Egg Sauce.

Three quarters oz. flour, $1\frac{1}{2}$ gills (or 2 gills) milk, pepper, salt and a little lemon juice, $\frac{1}{2}$ oz. butter to 1 pint. Melt the butter, stir in the flour when boiling, put the milk in last. Put in the whites of 2 eggs cut up, and the yolks through a sieve.

No. 824. French Sauce.

One oz. butter, 1 oz. flour, $\frac{1}{2}$ pint milk, 2 yolks eggs. Put butter and flour in saucepan, rub together till mixed, then add milk, and stir over the fire till it boils. Season with salt and pepper. Take off the fire, and stir in the yolks of 2 raw eggs, mix well and serve. (For Vegetables or Fish.)

No. 825. Fruit Sauce.

Boil the juice of any acid fruit, equal parts water to 1 pint, and put 1 tablespoonful sugar (or to taste), and 1 teaspoonful cornflour.

No. 826. Fish Sauce, No. 1.

Take a cupful of the water your fish has been boiled in, 2 raw yolks eggs, a squeeze lemon, 1 dessertspoonful anchovy sauce, 1 oz. butter, 1 dessertspoonful baked flour, 2 tablespoonfuls milk or cream, a little salt, and a pinch of red pepper. Mix the yolks of eggs with flour, add the fish, gravy gradually, then the butter, stir on the fire till it thickens, then add the anchovy sauce. Take the pan off the fire, add pepper and salt and lemon juice, last of all the milk or cream. Serve with fried or boiled fish.

No. 827. Fish Sauce, No. 2.

One gill boiling water, 1 gill milk. Stir into this whilst boiling 2 tablespoonfuls butter gradually, 1 tablespoonful flour, wetted with cold water. As it thickens add the chopped yolk of 1 boiled egg and 1 raw egg beaten light. Take from the fire, add the juice of 1 lemon, a little chopped parsley, pepper and salt and set covered in boiling water (but not over the fire,) 5 minutes, stirring occasionally. Pour part of the sauce over the fish when dished, serve the rest in a boat. Serve mashed potatoes with it.

No. 828. Fish Sauce, No. 3.

One cupful milk heated to a boil and thickened with 1 tablespoonful cornflour previously wetted with cold water, some liquor from the fish, 1 tablespoonful heaped of butter, 1 raw egg beaten light, juice of $\frac{1}{2}$ lemon, mace and cayenne pepper to taste. Add the egg to the thickened milk when you have stirred in the butter and liquor. Take from the fire, season, and let it stand in hot water 3 minutes covered. Lastly put in the lemon juice, and turn out immediately. Pour it all over and round the fish.

No. 829. Hard Sauce for Puddings.

One third cup of butter, $\frac{1}{3}$ teaspoonful nutmeg, 1 cup powdered sugar, 3 tablespoonfuls milk. Cream the butter, then gradually add the sugar, then the spice. Beat to a white foam about 15 minutes, add the milk last, it may be omitted if desired, in that case longer beating will be required.

No. 830. Sauce Hollandaise.

Heat to boiling point two tablespoonfuls water with pepper, nutmeg and salt. Stir well into this 2 yolks eggs, but do not let it boil again. Melt gradually into it 4 oz. butter with a whisk. It ought to be a smooth thick cream, and finished with lemon juice. Or put all the above ingredients together into a pan, which place in a saucepan half filled with cold water. Put it on a moderate fire, stirring the inner pan continually. As soon as the water in the outer one boils, the sauce is ready.

No. 831. Jelly Sauce.

Melt any acid jelly, putwa or karounda, or currant with a little boiling water. Stir well and serve with puddings.

No. 832. Lemon Sauce, No. 1.

The whites of 2 eggs beaten, with 1 cup white sugar. Pour on this 1 cup boiling milk. Just before serving add the juice of a lemon.

No. 833. Lemon Sauce, No. 2.

Boil 2 cupfuls hot water and 1 cup sugar 5 minutes. Then stir in 3 spoonfuls cornflour wetted first in cold water, and boil 10 minutes more. Add 1 tablespoonful butter, and grated rind and juice of 2 lemons.

No. 834. Lemon Sauce No. 3.

Add a few slices lemon to 1 pint boiling water. Thicken with 1 tablespoonful cornflour. Remove the lemon, cook a few minutes, add $\frac{2}{3}$ cup sugar, juice of a

lemon (and a beaten egg if desired). Boil up, cool and serve.

No. 835. *Sauce à la Maitre d'Hotel.*

Half oz. butter, $\frac{3}{4}$ oz. flour, teaspoonful chopped parsley, $1\frac{1}{2}$ gills fish stock and lemon juice. Stir over the fire till smooth, adding the lemon last of all.

No. 836. *Mayonnaise Sauce.*

Put the raw yolks of 2 eggs into a basin and stir for a few minutes, then add $\frac{1}{4}$ pint salad oil drop by drop, stirring all the time. Add very slowly 1 tablespoonful or more tarragon vinegar, and seasoning to taste.

No. 837. *Melted Butter.*

One or 2 oz. butter in a saucepan with 1 oz. flour, stir over the fire till the butter has absorbed the flour. Add 1 breakfastcup water, weak broth, or milk, and stir till it boils and thickens. Season with pepper and salt, and serve very hot. For *Sauce Blanche* add a yolk of an egg and a squeeze of lemon juice when taken off the fire.

No. 838. *Sweet Melted Butter Sauce.*

Put $\frac{1}{2}$ oz. butter and $\frac{1}{2}$ oz. flour in a saucepan and stir over the fire till smooth. Add $\frac{1}{2}$ pint water and stir till it boils and thickens, then add 1 tablespoonful sugar and essence as preferred, and serve in a sauce tureen.

No. 839. *Mock Apple Sauce.*

Stew a little unripe papita, or kadua, with a tablespoonful of tamarind pulp, a teacup water and sugar to taste, serve in sauce boat. (For tamarind pulp, put a little hot water to the fruit, and pulp through a sieve.)

No. 840. *Mustard Sauce.*

Two tablespoonfuls mustard, 1 teaspoonful flour, ditto sugar, yolks 2 eggs, 1 teacup water, spoonful salt and 1 tablespoonful vinegar. Mix well. Melt 2 oz. butter.

Add the above ingredients, and stir over the fire till it boils. Add water or vinegar if too thick. It must be creamy. A spoonful tarragon vinegar is desirable, or thinly sliced pickles may be added.

No. 841. Mushroom Catsup.

One gallon mushrooms, $\frac{1}{4}$ lb. salt, $\frac{1}{4}$ oz. pepper, $\frac{1}{4}$ oz. allspice, $\frac{1}{4}$ oz. ginger, and a blade of mace to each quart of liquor. Break the mushrooms into a pan, strew over them $\frac{1}{4}$ lb. salt. Leave all night. Next day strain off the liquor, measure and boil it for 15 minutes. To each quart, add the above proportion, and boil quickly 30 minutes. When cold, bottle.

No. 842. Orange Sauce.

To 1 pint boiling water thickened with 1 tablespoonful cornflour, add 1 cupful orange juice from good sour oranges, a small piece of the rind for flavouring, and sugar to taste, remove the rind before serving. If wished add the beaten yolk of an egg.

No. 843. Queen Sauce for Quenelles, &c.

One dessertspoonful flour, raw yolk of 1 egg, dessertspoonful butter, small coffee cup milk, 2 tablespoonfuls tomato sauce, 1 teaspoonful vinegar, 1 ditto sugar, and a little salt. Mix yolk of egg with flour, add milk gradually, then butter, and stir on the fire till it thickens. Take pan off the fire, and quickly stir in tomato sauce, vinegar, sugar and salt. Mix well and serve.

No. 844. Rose Sauce.

For puddings, rice moulds, &c. Peel and slice a fine boiled beetroot, put it in a pan with $1\frac{1}{2}$ pints water. Boil gently 20 minutes, then add $2\frac{1}{2}$ lb. sugar, the thin rind and strained juice of a lemon, and a little essence vanilla. Boil quickly and skim constantly, until the liquor becomes of a deep rose colour. Then strain. When nearly cold, stir in any flavouring you wish. Bottle and cork closely.

No. 845. Salad Sauce.

The yolk of a hard-boiled egg, rubbed with a spoon smooth. Mix $\frac{1}{2}$ teaspoonful dry mustard, a little salt and pepper, 1 teaspoonful powdered sugar, 1 tablespoonful cream or milk, and the same of vinegar, or more to taste. Tarragon vinegar may be used if wished.

No. 846. Sauce for Fish Salad.

Make as above, omitting the sugar and putting a little anchovy sauce, and if wished a little mushroom catsup.

No. 847. Sauce for Pudding or Mould.

Cream together 1 oz. butter, 2 oz. sugar, yolks of 2 eggs beating well. Add 1 gill milk or cream, and stir over hot water till the mixture thickens. Take off the fire, and add 1 dessertspoonful lemon juice, some nutmeg, the whites of the eggs beaten stiff. Mix thoroughly and serve.

No. 848. Sugar Butter Sauce.

One lb. castor sugar, $\frac{1}{2}$ lb. butter, juice and grated rind of a lemon or two. Mix till of the consistency of firm snow. Serve in rough rocky lumps with plum pudding, &c.

No. 849. Pudding Sauce.

Quarter lb. sugar, 1 egg. Butter the size of an egg. Milk. Cream the butter and sugar thoroughly, into this drop the egg unbeaten, then beat all well, add two tablespoonfuls of boiling milk, a little nutmeg, and stir to a good foam.

No. 850. Sauce to eat with Brawn, Calves' Feet, &c.

One teaspoonful made mustard, $\frac{1}{2}$ teaspoonful salt, $\frac{1}{4}$ teaspoonful pepper, 1 or 2 teaspoonfuls sugar (according to taste), 2 tablespoonfuls vinegar, all well mixed.

No. 851. Sauce à la Tartare.

Three yolks of eggs, pepper and salt, $\frac{1}{4}$ pint salad oil, and $\frac{1}{2}$ gill tarragon vinegar well worked together till

as thick as cream, $\frac{1}{2}$ tablespoonful fresh mustard, a little chopped spring onion, and a teaspoonful anchovy sauce, all well mixed.

No. 852. *The Syrup of Preserved Ginger.*

Makes a good sauce for puddings.

No. 853. *Sauce for Wild Duck.*

One saltspoonful salt, $\frac{1}{4}$ cayenne pepper, 1 dessertspoonful lemon juice, 1 ditto pounded sugar, 1 ditto catsup, 1 Hervey's sauce, all mixed well together.

No. 854. *A Sweet Sauce.*

Boil very gently $\frac{1}{2}$ pint milk, lemon peel, cinnamon, and 2 oz. sugar, until the milk is strongly flavoured. Strain, add a few drops vanilla essence, and pour by degrees to well beaten yolks of 3 eggs, smoothly mixed with $\frac{1}{2}$ teaspoonful cold milk, and stir quickly as the milk is added. Put again into stewpan and whisk or stir rapidly till it thickens and looks creamy. You can cook this in a jar placed in a pan of boiling water over the fire, to prevent curdling.

No. 855. *Tapp Sauce, No. 1.*

Three lb. peeled and sliced or green mangoes, tomatoes, 1 lb. ground raisins, $\frac{1}{4}$ lb. garlic, 4 oz. (or less) chillies, $\frac{1}{4}$ lb. green ginger, all ground, $\frac{1}{4}$ lb. sugar, 1 lb. salt, 1 pint lime juice and 3 quarts vinegar. Mix all well together, put in jars and expose to the sun for 3 weeks. Then drain off the liquid, which is the sauce. Boil it 10 or 15 minutes and bottle when cold. Chutnee can be made from the remains. See Chutnees.

No. 856. *Tapp Sauce, No. 2.*

Ten lb. finely pounded green mangoes, 2 lb. raisins, 1 lb. garlic, $\frac{1}{2}$ lb. red chillies, 2 lb. green ginger, 2 lb. sugar, $\frac{1}{2}$ lb. salt, all pounded, 1 quart lime juice, 6 quarts vinegar.

No. 857. Treacle Sauce.

One cup treacle, $\frac{1}{2}$ cup water, 1 tablespoonful butter, a little cinnamon, a little salt, and 3 tablespoonfuls vinegar. Boil 20 minutes.

No. 858. Fresh Tomato Sauce.

Heat to boiling 2 cups stewed and strained tomatoes, stir in 1 tablespoonful flour or cornflour, blended in a little cold water, add a little cream, or a small piece of butter and a little salt.

No. 859. Tomato Sauce, No. 1.

Sixteen lb. tomatoes, washed, and cut in halves. Put them into a pan and boil well. When cool, remove the skins only with your hands. Grind 2 lb. ginger, 1 lb. garlic, 1 lb. raisins, 2 oz. red chillies, 6 lb. sugar, add 1 lb. salt, dissolved in one bottle vinegar. Add this and 2 more bottles vinegar with the pulp. Mix well together and boil. Strain out the sauce. Cool and fill in bottles and cork well. Make chutnee of the remains. See Chutnees.

No. 860. Tomato Sauce, No. 2.

Bake ripe tomatoes in a jar till tender, then rub through a sieve. To every pint of pulp add the same quantity of vinegar, 2 oz. shalots, $\frac{1}{2}$ oz. garlic, $\frac{1}{4}$ oz. salt, $\frac{1}{4}$ oz. pepper and a pinch of cayenne. Boil till as thick as cream, and again rub through the sieve.

No. 861. White Sauces.

Half or 1 pint milk or thin white stock, thickened with a tablespoonful flour or cornflour first blended with a little of the liquid, and half a tablespoonful butter, pepper and salt. To this can be added yolks of eggs and lemon juice, or chopped parsley and a little more butter, or onions boiled soft and put through a sieve.

No. 862. Oyster Sauce

Add to some oysters previously bearded, a good white sauce with some of the oyster liquor well strained. Just before serving, add a little cream, and if wished, a squeeze of lemon juice.

No. 863. Bread Sauce.

Put $\frac{1}{2}$ pint milk in a pan with an onion, a few peppercorns and a little salt. Mix some fine breadcrumbs with a little cold milk. Strain the hot milk over this when it comes to the boil. Stir over the fire for a few minutes, let it boil, add a little piece of butter worked in and serve hot.

No. 864. Egg Sauce No. 1.

Cut hard-boiled eggs into small pieces and add to a good white sauce.

No. 865. Egg Sauce No. 2.

Put 2 oz. butter and 1 oz. flour in a saucepan. Mix well, add $\frac{1}{2}$ pint warm water by degrees. Stir carefully. When boiling and quite smooth, add a little milk or cream. Season with salt and pepper, and add 3 hard-boiled eggs chopped up.

No. 866. Anchovy Sauce.

Add a spoonful of anchovy essence to a white sauce, with a pinch of cayenne, and a few drops of lemon juice.

No. 867. Hot Paste.

Mix well on a plate 1 teaspoonful English mustard, 1 teaspoonful French mustard (made with vinegar instead of water), 1 large dessertspoonful chutney finely chopped, a pinch cayenne and a little salt, a teaspoonful warm butter. A teaspoonful anchovy sauce may be added if liked. Use for devilled fowl, fish, &c.

No. 868. Brown Butter.

Put 2 or 3 oz. butter into a pan and put it on the fire till it is a good brown color, taking care it does not burn. Let it cool a little, then put into a pan 2 tablespoonfuls vinegar and a pinch pepper. Reduce to about half. When the butter is cool pour it through the strainer into the vinegar, and warm without boiling. Use for grilled fish, &c. A little fried parsley may be added.

No. 869. Ginger Sauce.

One tablespoonful cornflour, mix with a little cold water, yolk of 1 egg well beaten, $\frac{1}{2}$ cup sugar, 1 tablespoonful powdered or pounded ginger, 1 cupful boiling water. Cook till the sugar is dissolved.

No. 870. Chilli Sauce.

Two lbs. red chillies (without seed) 1 lb. raisins, $\frac{1}{2}$ lb. green ginger, $\frac{1}{2}$ lb. garlic, 8 oz. salt. The above to be finely pounded in vinegar. 3 lbs. sugar, made into a thick syrup with 4 cups of water. Add 2 bottles of vinegar and the other ingredients, and boil for 15 minutes. When nearly cold strain and bottle.

Put in a stone jar. Expose to the sun for 20 days, then boil for 10 minutes, strain while warm, and bottle. When quite cold cork and seal.

No. 871. Tomato Sauce No. 1.

Bake the tomatoes, and when cold pour off the water, and strain them, and to 10 lbs. pulp add the following : 2 lbs. raisins pounded in vinegar, 1 lb. green ginger ditto, $\frac{1}{2}$ lb. garlic ditto, 4 oz. red chillies and 1 lb. almonds, all pounded in vinegar, mix well together, and add 4 lbs. sugar, 2 bottles vinegar, $\frac{1}{2}$ lb. salt, boil well for 15 minutes, stirring all the time, and when cold strain, and bottle, and cork well.

No. 872. Apricot Sauce (for Puddings).

Put 3 tablespoonfuls apricot jam into a small saucepan, add to it 2 tablespoonfuls water and the juice of $\frac{1}{2}$ a lemon. Simmer for 5 minutes, and if liked add a drop or two of cochineal.

No. 873. Sauce for cold fish or tinned Salmon.

The yolks of 2 eggs, $\frac{1}{2}$ teaspoonful cream or milk, a little cayenne pepper and salt. Mix well together and simmer in a pan, stirring all the time till it thickens. When cold add 2 tablespoonfuls vinegar.

TINNED PROVISIONS.

It is useful especially up the country, where meat is not easily obtained, and visitors come unexpectedly, to have a supply of tinned provisions in the storeroom. Before opening a tin see that it is sound, and does not bulge out in any place. When open, look well to see that the contents look fresh and good. It is safe, especially with fish, to turn the contents out at once on a dish or colander, and to pour boiling water over them, which carries off anything hurtful. Fresh herrings, Yarmouth bloaters, &c., after being treated in this way should be warmed with a little butter in a frying pan, made brown, and served hot.

Findon Haddocks make excellent Kidgeree.

Fish cakes may be made of tinned fish, and it may be used in many other ways, adopting it to the recipes given for doing up fresh fish.

No. 874. Tongue.

Remains of a tinned tongue may be used in garnishing, or slices cut, dipped in batter and fried, and served hot.

No. 875. Corned Beef.

This can be used as Bubble and Squeak or as burta, or in batter as above, or fried in thin slices, served with poached eggs on the top.

No. 876. Australian Meat Stew.

Stew some onions in 2 oz. butter or dripping till thoroughly done. Cut the meat into slices about half an inch thick. Put half the onions in a pan, season with pepper and salt, put the slices of meat on the onions, and add a teaspoonful Ketchup or Worcester sauce. Cover with the rest of the onions, put on the

lid, and warm the meat gently by putting the pan in the oven. Two tablespoonfuls of stock or water may be added if necessary.

No. 877. *To improve Tinned Jams when at all dry.*

Pour a little boiling water in the tin of Jam or Marmalade when opened, stir well to make moist and juicy, and turn out into a glass.

No. 878. *Tinned Peas.*

If they taste of the tin, turn them out on a sieve, run cold water over them, and warm with a little butter pepper and salt, and a teaspoonful sugar, in a saucepan.

INVALID COOKERY.

No. 879. Barley Water.

Two oz. barley, 1 dessertspoonful sugar, 1 quart water, $\frac{1}{2}$ lemon rind. Wash the barley well, and put it in a saucepan with 1 quart cold water, add rind of $\frac{1}{2}$ lemon very thinly pared off, and boil for $\frac{1}{2}$ hour. Add the sugar and strain into a jug.

No. 880. Clear Barley Water.

One tablespoonful barley, 3 teacupfuls water, small bit of lemon rind, 1 teaspoonful sugar.

Wash the barley well, and put it in a jug with the lemon rind and sugar. Pour over it 3 teacupfuls boiling water, then cover the jug, and stand to get cold, when it may be poured off for use. The barley in these recipes may be used again.

No. 881. Barley Cream.

Half lb. cooked chicken shred fine. $\frac{1}{2}$ oz. pearl barley, $\frac{1}{2}$ pint water; simmer at least 4 hours. Put through a sieve. If you have cream, add half as much as pulp.

No. 882. Beef Tea No. 1.

Shred $\frac{1}{2}$ lb. lean beef very fine, and put it with $\frac{1}{2}$ pint cold water in a jar, tie it down, and set in a pan of boiling water for 3 hours.

No. 883. Beef Tea No. 2.

Soak $\frac{1}{2}$ lb. beef in $\frac{1}{2}$ pint cold water 20 minutes, then cook the beef and water for 10 minutes. If permitted, a few drops of lemon juice will draw out the valuable properties of the beef.

No. 884. Beef Tea No. 3.

Soak $\frac{1}{4}$ lb. beef 3 hours in $\frac{1}{4}$ pint cold water. Pour off the liquid, and give it cold or warmed.

No. 885. Strengthening Beef Tea.

Take a shin of beef, and crush bone and meat well. Put all into a saucepan and cover with cold water, let it simmer about 24 hours, until the bone is quite soft. Strain, and when cold it will be a jelly. You can cover the meat and bone again with water and repeat, it will not be so strong, but you can add to the former if you wish. Season to taste with salt and pepper.

No. 886. Beef Tea Pudding.

Soak 1 tablespoonful grated bread in a breakfast-cupful of beef tea. Beat up 2 eggs and add them with a very little salt, then pour all into a small dish, and bake 15 minutes, or steam $\frac{1}{2}$ hour.

No. 887. Beef Tea Custard.

Put the yolks of 2 eggs and the white of 1, into a basin and beat well. Add gradually the beef tea, $\frac{1}{4}$ pint, and a pinch of salt. Butter two small cups, and pour in the custard, cover with buttered paper, and place in a saucepan of boiling water half way up the cups, simmer until firm—about 10 minutes.

No. 888. Beef Essence.

Cut 1 lb. lean beef into small pieces free from skin and fat. Put it into a jar, cover closely, and stand it in a saucepan of boiling water for 3 hours. Strain it.

No. 889. Beef Tea Lozenges.

Dissolve $\frac{1}{4}$ teaspoonful Liebig's Extract of Beef and $\frac{1}{4}$ oz. isinglass in $\frac{1}{4}$ pint boiling water. Season to taste, strain on to a plate, and when firm, cut in squares. (This will do for glazing tongues, pressed beef, &c.)

No. 890 Mutton Broth.

One lb. scrag for every pint of broth. Cut the meat up small, and put it on in cold water, allowing $\frac{1}{2}$ pint for boiling away, and let it simmer 3 hours. If to be thickened, use 1 tablespoonful barley or rice to 1 quart, soaking the barley 3 hours, boil, strain, and put in the water only. It can be made the day before it is required.

No. 891. Rice Water.

Boil 1 dessertspoonful rice 20 minutes in 1 pint cold water, if desired add a little cinnamon stick. Strain and sweeten.

No. 892. Gruel No. 1.

Put $\frac{1}{2}$ pint water on to boil, when boiling, pour into it a paste made of 1 dessertspoonful fine oatmeal. Boil 10 minutes.

No. 893. Gruel No. 2.

Pour into a pint of boiling water 1 large tablespoonful oatmeal, when well boiled add a piece of butter the size of $\frac{1}{2}$ a walnut, sugar or salt to taste, and if wished the juice of a lemon.

No. 894. Lemonade.

One lemon, $\frac{1}{2}$ pint boiling water, and sugar to taste. Put a pinch of tartaric acid for persons recovering from scarlet fever.

No. 895. Apple Water.

Cut up an apple, and pour over it $\frac{1}{2}$ pint boiling water.

No. 896. Lemon Whey.

One lemon, 1 breakfastcupful milk, ditto water, 1 dessertspoonful sugar. Put the milk and water into a saucepan with the juice of a lemon, boil, and strain it. The whey part is then sweetened with the sugar. Drink when very hot. Excellent for a cold.

No. 897. Egg Flip.

Beat an egg and a teaspoonful powdered sugar well with a fork. Pour a breakfastcupful of boiling milk into it, stir and pass quickly several times from one glass to another before drinking.

No. 898. Milk Jelly.

Scald a cleaned calf's foot or cow heel, and scrape it very clean. Put it on to boil with 1 pint water. Boil gently 2 hours, then add 1 pint milk, a little cinnamon and lemon peel, and gently simmer 2 hours longer. Add 1 tablespoonful sugar, strain, and pour into a shape to get cold.

No. 899. Thick Milk.

One tablespoonful flour, 1 pint milk, boil 10 minutes, mixing first with a little of the milk cold.

No. 900. Porridge.

One or two tablespoonfuls oatmeal to 1 pint water. Sprinkle on the water when boiling and cook $\frac{3}{4}$ hour.

No. 901. Arrowroot.

Put $\frac{1}{2}$ pint milk on to boil. Pour in a dessertspoonful arrowroot mixed into a paste with cold milk. Boil 2 minutes. If lumpy, add cold milk.

No. 902. Chicken Tea.

Cut up a chicken, cover it with water in a jug, and cook it in a saucepan. Or without water in a covered jar, putting paste round the top to keep in the steam.

No. 903. Invalid Pudding.

Two tablespoonfuls suet, 2 ditto crumbs, 2 ditto flour, 2 ditto sugar, 2 yolks or 1 egg. Mix and steam 1 hour.

No. 904. Savoury Rice Pudding.

Wash 1 oz. rice, put in a pie dish with $\frac{1}{2}$ pint beef tea, or broth. Bake till the rice is well cooked (about 1 hour in a moderate oven). Boil $\frac{1}{4}$ pint milk, pour it

on 1 egg beaten, stir well together, and mix with the rice. Season with salt and pepper if allowed. Put in a pie dish, and bake slowly about $1\frac{1}{2}$ hours, and serve.

No. 905. Savoury Macaroni Pudding

Break 1 oz. macaroni into $\frac{1}{2}$ pint beef tea or chicken broth, and boil 1 hour until well swelled and tender. Make a custard as for the above, and bake $1\frac{1}{2}$ hours.

No. 906. Savoury Bread Pudding.

Pour $\frac{1}{2}$ pint boiling beef tea over the crumbs of a roll or bread. Beat well together, and let it soak $\frac{1}{2}$ hour. Then add 2 eggs beaten with $\frac{1}{4}$ pint boiling milk, season with pepper and salt, beat well together, put in a pie dish and bake $\frac{3}{4}$ hour rather quickly. If there is no objection, an onion well boiled and beaten to a pulp may be added.

No. 907. Boiled Flour.

Tie a cupful of flour firmly in a cloth and boil slowly in water 12 hours. Hang it in the kitchen till quite dry. This grated and boiled with milk in the proportion 1 tablespoonful to 1 pint milk, is good when recovering from diarrhoea, &c.

FARINACEOUS FOODS.

No. 908 *Dalia.*

Get some good wheat, wash and dry it. Then have it ground on the ordinary grindstone. Do not buy the dalia ready made from the bazar, but make your own, which will be clean and fresh. Boil it well about 20 minutes, having soaked it over-night in cold water ; put it on in this water.

No. 909. *Boiled Wheat.*

To one part good wheat, add 5 parts cold water, and cook slowly from 4 to 8 hours, or until the grains burst open and are tender. If soaked over-night less time is required for boiling. Add a little more water if necessary, but avoid much stirring.

No. 910. *Fermity.*

One quart wheat washed and boiled gently in water for 10 or 12 hours. 3 quarts milk thickened with 2 table-spoonfuls flour ; add the wheat and 1½ lb. plums, 1 lb. currants (well washed and swollen in warm water), 1½ lbs. sugar, and spice to taste. Mix all in a saucepan and set it by the fire, keeping it hot till served.

SUMMER DRINKS.

No. 911. Tonic Bottled Syrup.

Oil of lemon 1 drachm, brandy 2 oz., sugar 5 lbs. quinine 25 grains, water 6 peg tumblers, citric acid 1 oz. Make the sugar into a syrup, and mix in the other ingredients; when ready cook for a few minutes. Bottle and use with water.

No. 912. Syrup.

One tablespoonful citric acid, 9 tablespoonfuls white sugar in a jug. Pour boiling water over, 1 quart, and stir till dissolved. When cool, add a few drops essence lemon, strain through fine muslin and bottle.

No. 913. Cream Soda.

Two and-a-half oz. citric acid, 2 quarts cold water, 3 lbs. sugar, whites of 2 eggs. Boil till acid and sugar are dissolved, then stir in the whites of eggs beaten to a stiff froth. Boil 2 minutes longer, strain and bottle.

To use.—Put 3 tablespoonfuls in two-thirds of a glass of water. Add half teaspoonful carbonate of soda and drink at once.

No. 914. Mead.

Three lbs. brown sugar, 1½ pints treacle, 3 pints water, 4 oz. tartaric acid. Pour ½ pint boiling water on the acid and the remainder on the sugar and treacle. Beat gently and skim when cold. Add the acid and bottle. To each bottle add 1 teaspoonful essence of some kind. Pour 2 tablespoonfuls into a tumbler of water and add ⅓ teaspoonful carbonate of soda.

No. 915 Strawberry Vinegar.

Excellent for summer drink, or flavouring sauces. Pick fresh ripe fruit, weigh and put into stone jars, or wide-mouthed glass bottles, and pour over each pound of fruit

1 quart best white wine vinegar ; cover the jars closely and let the berries infuse 3 days. Drain off, put it upon fresh fruit ; after standing another 3 days repeat a third time. Drain off, and run through a canvas bag dipped in vinegar. Measure, and stir in 1 pound sugar to each pint vinegar. Put in an enamelled saucepan on a clear fire and boil gently 5 minutes. Skim and bottle.

No. 916. *Apricot Effervescing Drink.*

Strain clear 1 pint of juice of bruised apricots and make into a syrup with $\frac{1}{2}$ lb. sugar. Add 1 oz. tartaric acid and bottle. To a tumbler, 3 parts full of water, add 2 tablespoonfuls syrup, and a pinch carbonate of soda. Stir and drink.

No. 917. *To Keep Lemon Juice.*

Strain the juice of lemons through muslin, and put it in phials, which must be perfectly dry. Fill with juice to near the top. Put a little sweet oil into each, cork them, and set upright in a cool place. When wanted open a bottle, and with some clean cotton-wool take off the oil, and the juice will be quite good, but will not keep more than a day or two.

No. 918. *Coffee No. 1.*

Half pound Fresh Coffee to 2 quarts boiling water. Stand 24 hours, strain through flannel. Bottle and warm as required. Use half coffee and half hot milk.

No. 919. *To make Coffee No. 2.*

Four tablespoonfuls ground coffee to 8 breakfastcupfuls of water. Put the coffee into a saucepan, pour the boiling water over it and stir it, allow it to come to the boil, then stir in briskly the white and shell of an egg beaten to a froth. Let it come to the boil (but do not let it boil), take it off the fire, and let it stand till the eggs form a thick scum on the top. Remove this carefully and strain the coffee, when it will be quite clear. Heat it when required.

ODDS AND ENDS.

No. 920. To Cure Butter.

Wash and beat the butter free from buttermilk, work it quickly up, allowing a scanty $\frac{1}{2}$ oz. pounded salt, to 1 lb. butter. Let it lie 24 hours, and then for every pound allow $\frac{1}{2}$ oz. of the following mixture: 4 oz. salt, 2 oz. sugar, $\frac{1}{4}$ oz. saltpetre. Beat all well together, work the butter very well, and pack it for use in jars not too large. Instead of strewing a layer of salt on the top, place a layer of the above mixture in folds of thin muslin, stitch it loosely, and lay this neatly on the top, which will effectually exclude the air.

No. 921. To Freshen Salt Butter.

Churn it anew in sweet milk, 1 quart to 1 lb. It gains in weight.

No. 922. To sterilise Milk.

As soon as received, heat to nearly boiling point. Keep at this temperature for $\frac{1}{2}$ hour. Then remove from the fire, and cool quickly by pouring into pans or jugs previously scalded, and placing them in cold water.

No. 923. Milk Cheese.

Heat gradually thick sour milk, and scald until the whey separates from the curd, but do not allow it to boil, or the curd will be tough. Line a colander with a coarse cloth, put the scalded curd into it, tie the corners of the cloth together, and hang up to drain. When dry, turn into a dish, and add a little salt, and a little cream, or good milk, and beat together till light and smooth, or put under a weight. Eat fresh. Put in a cool place.

No. 924. Austrian Mustard.

A small cupful dry mustard, teaspoon ful sugar, ditto butter, $\frac{1}{2}$ teaspoonful salt, a little pepper, $\frac{1}{2}$ teaspoonful Worcester sauce. Stir well, add boiling water very slowly, till in a thick paste, add vinegar till of the right consistency. Put in bottles. It keeps any time, and if dry, add vinegar.

No. 925. A Pickle for Tongues, Hams, &c.

One oz. salt to every 1 lb. meat, 1 oz. saltpetre, 1 oz. coarse sugar or treacle and 1 oz. juniper berries to the whole.

No. 926. Baking Powder.

Take equal bulk of carbonate of soda, tartaric acid, and cornflour. Rub this through a wire sieve. Allow 1 teaspoonful to 1lb. flour.

No. 927. Biscuit Crumbs.

Take any biscuits, broken or whole, heat them in the oven to make them crisp, cool and roll fine with rolling pin. Good for frying, puddings, &c.

No. 928. To keep Table Salt.

Rub into a large cupful salt, 1 dessertspoonful corn flour. This prevents the salt from getting damp, or lumpy.

No. 929. To clarify Fat.

Cut up any scraps of fat cooked or uncooked, put them in a pan with cold water to cover them, and put on the fire. Remove scum as it rises. Boil with the lid off until the water is evaporated. Put into a basin and when cold if there is any sediment at the bottom it can be turned out, and cut off clean.

No. 930. To make Macaroni.

Take 2 eggs and as much finely sifted flour as will make a good dough without any water. Roll out thin and cut into any shape desired quickly as it will harden. It will not keep long and must be used at once.

No. 931. To make Treacle from Gur.

Take equal parts of gur and cold water. Whisk a whole egg, shell and all, well, and put it all on the fire, stirring constantly till it boils, skim, and when reduced to half, and thick, set it to cool. Strain and bottle.

No. 932. Ginger Treacle.

Make as above, using the water in which green ginger has been boiled in making preserved ginger, instead of ordinary water. The first, second, or third water can be used according to taste. This is excellent for puddings, &c.

No. 933. To Boil Rice.

Wash the rice well in several waters. Put it in plenty of boiling water and cover it. When it bubbles up and overflows, partly open the cover and stir the rice. Reduce the fire and boil till the grains are soft, then take the pot from the fire and add some cold water. Drain off all the water, and replace the pot on a gentle fire to evaporate all moisture, shaking the pot and stirring. Sometimes a pinch of powdered alum is used to improve the whiteness of the rice.

Time to boil $\frac{1}{2}$ hour.

N.B.—Do not throw away the water or “conjee.” It is good and nourishing for cows, goats, &c.

For giving out raw rice the outside quantity allowed for each person is 2 oz., but usually 1 tablespoonful for each person should be sufficient, if not great rice-eaters.

No. 934. Cocoanut Milk.

Scrape a cocoanut fine, cover with boiling water. Steep 15 minutes, strain through a cloth into another basin. Return the pulp to the first vessel and pour more boiling water over it. Repeat until all the milk is extracted. Then throw the pulp away.

No. 935. Good Cough Mixture.

Two ozs. glycerine, 1 oz. paragoric, 1 oz. syrup squills, 1 oz. ipecacuanha wine, small teacupful lemon

juice, and one of honey or syrup. A teaspoonful for a dose.

No. 936. Cold Cream.

Melt together in a soup plate $\frac{1}{2}$ oz. white wax, and 2 oz. fresh oil of almonds. When melted beat in as much rose water as will cool it, and make a thick white ointment. Do not put too much or it will be soft.

No. 937. Embrocation.

Beat up 4 eggs, add 10 oz. soft water, 4 oz. acetic-acid, 6 oz. turpentine and mix.

No. 938. To prevent Hair falling out and Thicken it.

Get a cow heel, cover with water, and simmer till soft as for calf's-foot jelly. Pour into a basin. When cold and firm, a pure oil will be on the top. Take it off carefully with a spoon. If not perfectly transparent, clarify it, by putting it on the fire, or in the oven, with a little cold water in a cup, or basin, till well heated. Let it stand till cold, and the oil should be clear. Bottle it, and use by rubbing with the finger well into the roots of the hair.

No. 939. For Prickly Heat.

Use equal parts of sal volatile and water for the irritation or 2 drachms bicarbonate of potash in $\frac{1}{2}$ pint water. Or 20 grains sulphate of copper dissolved in 1 oz. water.

No. 940. Prickly Heat Powder.

Two oz. oxide of zinc, 2 oz. boracic acid powder, 1 box "Pears" Fuller's-earth.

Dry each powder in separate plates, then mix thoroughly together, and put in a close tin, and use when necessary.

No. 941. Cooling Medicine.

Two lemons, 2 oz. Epsom salts, 1 oz. cream of tartar, sweeten to taste. Add 1 quart boiling water.

Take 1 wineglassful before breakfast.

No. 942. To clean Currants.

Clean currants with flour on a sieve, instead of with water.

No. 943. To clean Enamel.

Use crushed eggshells and sand.

No. 944. To clean Copper.

Use lemons and sand.

No. 945. To clean Tins.

Use soda and boiling water and sand, or bath-brick dust and kerosene.

No. 946. To clean Enamel and Zinc Baths.

Rub with kerosene oil on a piece of flannel, and wash with warm soap and water.

No. 947. A good Glue.

Boil in 1 pint water, 2 oz. borax and 4 oz. shellac till reduced to half the quantity.

No. 948. Cement for Broken China.

Sift some unslacked lime through muslin. Brush some white of egg over the edges of the china, dust the lime over them, put the edges together and tie, till firm, with string.

No. 949. Another to unite Glass.

One oz. isinglass dissolved in 2 wineglassful spirits of wine, add a small quantity water, melt the mixture over a slow fire, and join the pieces neatly.

No. 950. For cleaning Furniture.

Two oz. bees'-wax, 1 oz. Castille soap, $\frac{1}{2}$ pint boiling water, $\frac{1}{2}$ pint turpentine. Shred the wax into the turpentine, and the soap into the water. Put into the oven to dissolve, and mix.

No. 951. Furniture Polish.

Quarter pint boiled linseed oil, and a small teacupful each of vinegar, and turpentine, and milk. Shake well and use.

No. 952. Mumrogan for Leather.

One lb. bees'-wax, 3lbs. mutton fat, 1 pint spirits of turpentine. Melt the wax and fat together, and strain. When nearly cold add the spirits of turpentine. A table-spoonful is enough for a saddle. It should be applied every few months to leather. If 4 drachms camphor are dissolved in the turpentine, or in spirits of wine, it is a protection against insects. This is a good substitute for Holloway's ointment.

No. 953. Sumrogan for Hoofs No. 1.

Two seers mutton fat, $\frac{1}{2}$ seer of bees'-wax, and gunda baroza, 1 pint spirits of turpentine. Melt over a fire till well mixed. When cold rub into the hoof every day. A little fish oil added is good; and if wished a little tar, if there is no tendency to sand cracks, or brittleness.

No. 954. Sumrogan No. 2.

One lb. bees'-wax, 3lbs. mutton fat, 1 quart spirits of turpentine, melt with wax and fat together, and when nearly cold add the spirits of turpentine.

No. 955. To waterproof Boots.

One pint boiled linseed oil, $\frac{1}{2}$ lb. mutton suet, 6 oz. bees'-wax, 4 oz. resin. These ingredients should be melted and well mixed over the fire. The boots should be dry and clean, and this mixture should be brushed freely over them while warm, not too hot, or it will shrink the leather.

No. 956. To clean White Straw Hats.

Squeeze the juice of a lemon into flowers of sulphur until it is a thick paste. Rub it well on the straw. Dry in the sun, then brush all off, wash with soap and water, and dry again.

No. 957. To Starch Shirt Fronts, &c.

To 1 tablespoonful starch, put 1 teaspoonful clear gum, 1 teaspoonful sugar and a pinch salt. Mix with boiling water to make it clear and of the proper consistency. A wax candle may be stirred twice round in it.

No. 958. Handles of Knives.

If the handles come off, you can fill the hollow with powdered resin, make the iron red hot, and put it in again.

No. 959. To mend Tins.

Stop holes by covering them inside with a small piece of linen dipped in copal varnish. This will harden and the tin be water-tight. See that the tin is dry first.

No. 960. To clean Benares Brass.

Dilute with sulphuric acid $\frac{1}{4}$ part of saltpetre. Let the mixture stand still for a day or two. Take a small quantity in a shallow china bowl. Pour all over the tarnished article, and without any delay dip it into clean water and brush it well. Afterwards dry it with sawdust and brush it again, and it will recover its original colour.

No. 961. To remove Stains.

If tea, coffee or chocolate is spilt on a table cloth, as soon as possible hold the stained part over a bowl, and pour boiling water slowly through it, and iron before it is quite dry.

To remove ink from a linen cloth, dip a moistened cork in some finely powdered oxalic acid, and rub on the stained part, keeping it rather moist, and the marks will rapidly disappear, or dip in milk at once, before the ink dries, and squeeze it out several times.

For old inkstains, saturate them for a few minutes with a strong solution of two parts of cream of tartar to one part of alum, dissolved in soft water. If a slight mark remains, oxalic acid will remove it.

For inkstains on tables and other woodwork, they can be washed off with spirits of salt or aquafortis and then washed with clean water.

For fruit stains on table linen, hold them a few minutes in boiling milk. For old stains stretch the stained part over a basin, putting on salts of lemon, and pour boiling water through the cloth, rubbing it with the finger. If very obstinate, rub the stains over with yellow soap, cover with cold water starch, and expose to the sun for a few days. Rub off, and repeat if necessary.

No. 962. *Filling for Cracks in Wooden Floors, &c.*

Thoroughly soak newspaper in a paste made of $\frac{1}{2}$ lb. flour, $\frac{1}{2}$ lb. alum and 2 quarts water, mix and boil till like putty.

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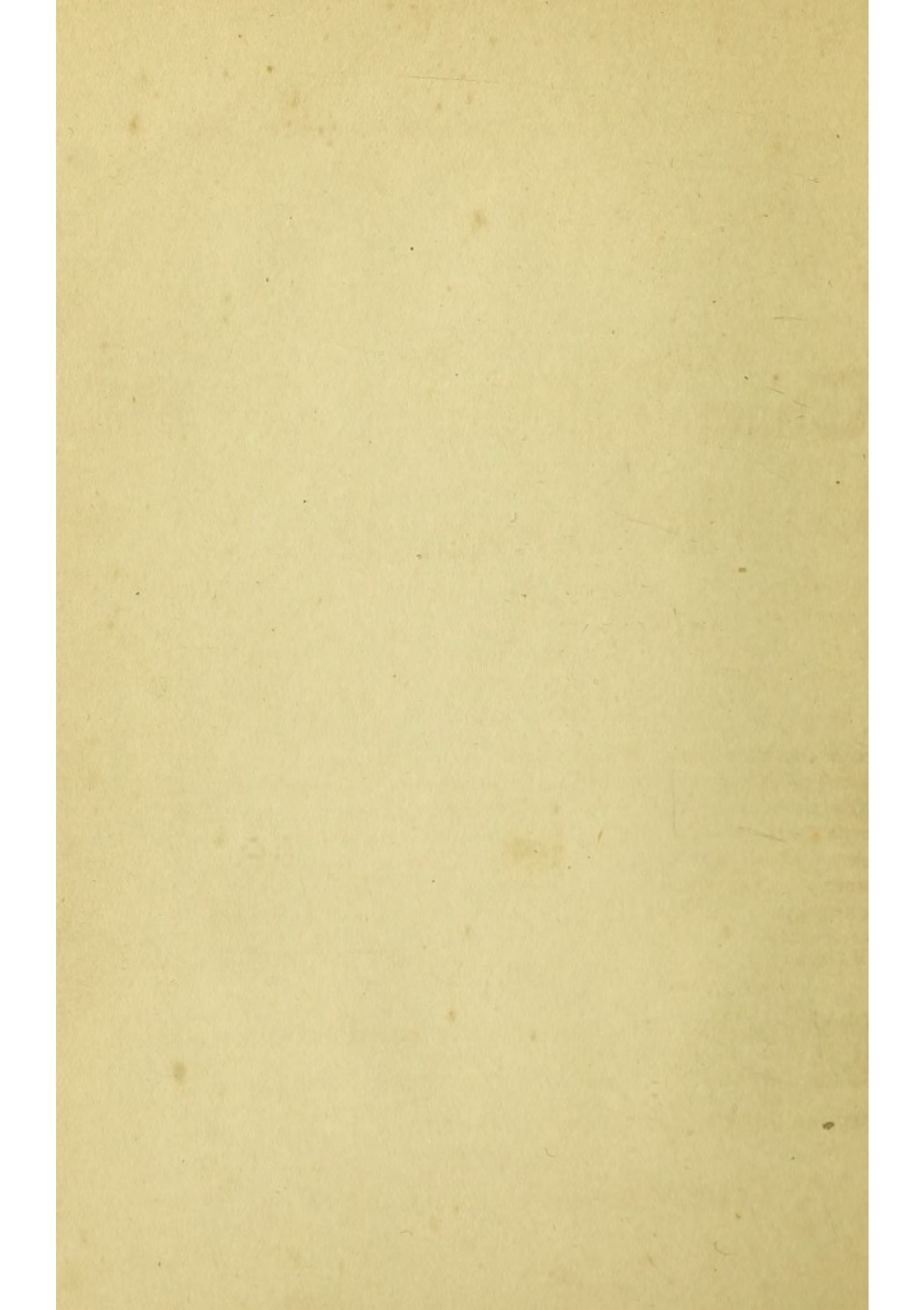
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