

Good things made, said, & done, for every home & household.

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AND DONE

FOR EVERY HOME
AND
HOUSEHOLD



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FOR ALL

BILIOUS & NERVOUS DISORDERS,

SUCH AS

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Weak Stomach, Impaired Digestion,

Disordered Liver and Female Ailments.

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It is Pleasant, Cooling, Health-giving, Refreshing and Invigorating. No Family should be without it.

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From the late Rev. J. W. NEIL, Holy Trinity Church, North Shields. Nov. 1st, 1873

DEAR SIR,—As an illustration of the beneficial effects of your "FRUIT SALT," I have no hesitation in giving the particulars of the case of one of my friends. Sluggish action of the Liver and Bilious Headache affected him, so he was obliged to live upon only a few articles of diet, and to be most sparing in their use. This did nothing in effecting a cure, although persevered in for twenty-five years, and also consulting eminent members of the faculty. By the use of your "FRUIT SALT," he now enjoys the vigorous health he so long coveted; he has never had a Headache nor Constipation since he commenced to use it, about six months ago, and can partake of his food to the great satisfaction of himself and friends. There are others to whom your remedy has been so beneficial in various complaints, that you may well extend its use *pro bono publico*. I find it makes a very refreshing and exhilarating drink.—I remain, dear Sir, yours faithfully,

J. W. NEIL,

To J. C. ENO, Esq.

CAUTION.—See the Capsule is marked ENO'S "FRUIT SALT."

Without, you have been imposed on by a worthless imitation.

ENO'S "FRUIT SALT" WORKS, LONDON, S.E.

ENO'S "VEGETABLE MOTO,"

Occasionally a desirable adjunct to ENO'S "FRUIT SALT," as a simple and Natural Laxative, Stomachic, Blood, Brain, Nerve, Bile, or Liver Tonic. Their action is as simple as tomato, wholemeal bread, or porridge. You cannot overstate their great value in causing a natural, slow, and gentle action of the Liver; by that means you keep the Blood pure, and prevent Disease. In advanced life they are everything you could wish.

BALTIMORE, MARYLAND, U.S.A., July, 1894.

DEAR SIR,—I am peculiarly susceptible to the influence of Cathartics, and have to be very careful of their use. Your "MOTOS" are the only pills I have safely used, and I cannot say enough in their praise, and also of your "FRUIT SALT." I may say I have brought up my six children (the eldest is now twenty) with scarcely any other medicine—with the aid of ENO'S "FRUIT SALT," they have escaped almost all trouble.—I am, dear sir, yours faithfully

DOCTOR.

ENO'S "FRUIT SALT" WORKS, LONDON, S.E.

GOOD THINGS

MADE, SAID & DONE,

FOR EVERY

HOME & HOUSEHOLD.

THIRTY-FIFTH EDITION.



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1897.

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The Best in the World. 1d. Packets; 6d., 1s., 2s. & 5s. Tins.

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Delicious Custards without Eggs. In Boxes, 2d., 6d. & 1s.

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Delicious Blancmange in a Few Minutes. Boxes, 6d. & 1s.

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Best Tonic yet Introduced. Bottles, 6d., 1s. & 2s. each.

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Makes the Best Ginger-Beer. Packets, 3d. & 6d. each.

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For Painting Stoves, Grates, Tin, &c. 6d. & 1s. Bottles

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A Rich and Lasting Perfume. Bottles, 1s., 2s., 5s. & 10s. 6d. each.

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For Polishing all Metals. Boxes, 6d., 1s. & 2s. each.

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Make Delicious and Nutritious Jellies. Boxes, 3d. and 6d. each.



PREFACE.

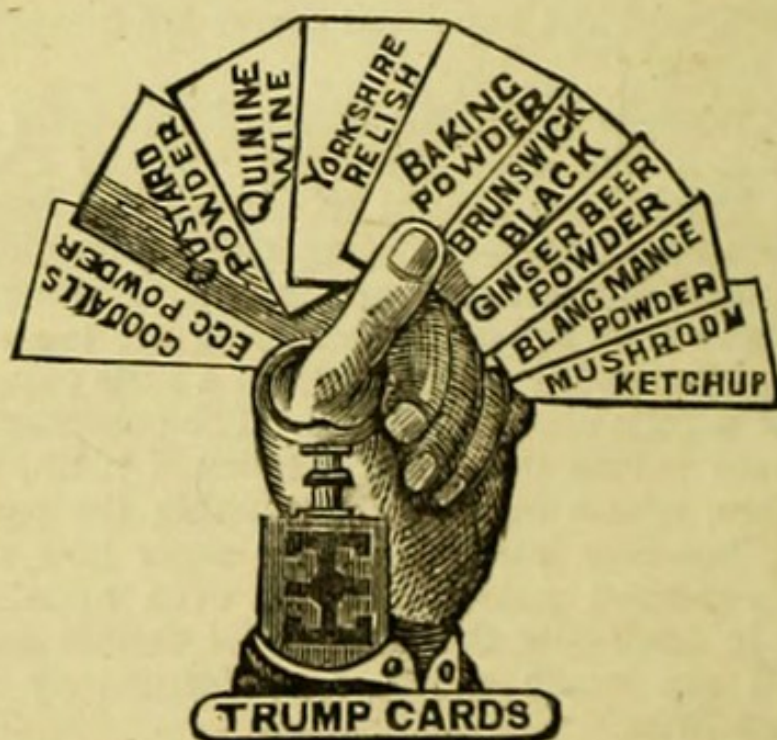
THE old proverb, "God sends meat and the devil sends cooks," was, without doubt, first uttered by some hungry man who had painfully learnt, by experience, how frequently the good things given for our use and sustenance are spoiled in the work of preparation for the table. Indeed, some seem to think that all that is needed in roasting a piece of beef, or boiling a leg of mutton, is to hang one before the fire, and set the other on top of it in a boiler, with as much water as it will conveniently hold, and leave each to the fire's action for the regulation time. That an eye should be constantly kept on both—that the beef should be well basted, and its position nearer or farther from the fire be ordered by circumstances—and that the mutton should be put into *boiling* water, which must not be allowed to do more than *simmer* after the joint has been put into it—never seems to enter the *soi-disant* cook's mind, and the consequences are that the beef comes to table black and hard externally, and red and half raw within; the mutton is hard and tough, and the expectant diners are disappointed, and naturally get angry.


No attempt is made within the limits of this little book to do more than give a hint here and there on the Philosophy of Cookery, nor has it been sought to furnish the reader with an array of dishes under high-sounding names, requiring in their preparation costly ingredients, and an acquaintance with the art—for Cookery is an art, and a very fine art too—far beyond that which may be readily gathered from a little experience, and the exercise of a little common sense. The compiler has rather desired to place before the reader a series of plain, wholesome, every-day dishes, whose materials are within the reach of most housekeepers, however humble, and to show how such simple fare may be rendered palatable—nay, even appetising, plain though it be in itself—by the addition of certain delicious preparations that are worth much, but, fortunately for hungry humanity, cost little.

These invaluable aids to good cookery are the sauce known as YORKSHIRE RELISH—good alike with Fish, Flesh, or Fowl—the BAKING POWDER, the EGG POWDER, the CUSTARD POWDER, and the BLANC-MANGE POWDER, which are manufactured by Messrs. Goodall, Backhouse & Co., of Leeds, and which, since their first introduction, have achieved a world-wide reputation, and become indispensable in any and every household.

Thirsty souls, whose mouths and throats are parched by drought, and who yearn for some refreshing beverage, will find their utmost need satisfied by a draught of Ginger Beer made from GOODALL'S GINGER BEER POWDER, a preparation which forms the basis of a wholesome drink, cooling in Summer, and warming in Winter, while at all seasons of the year it proves grateful to the palate and an excellent stomachic.

Nor have helps to health, and the adornment and preservation of many an article necessary for home use, been disregarded by Messrs. Goodall, Backhouse & Co., who supply an invigorating tonic for those who are weak or overworked, in their QUININE WINE; and BRUNSWICK BLACK to save the housekeeper the toil and trouble of constantly blackleading stoves and grates through the bright Summer season. All who buy and keep these good things close at hand, and ready for use, will find that they hold what—inasmuch as they are safe and sure to win approbation from all who taste and use them—may not be inaptly termed Trump Cards.





GOOD THINGS.

SOUPS.

IN Winter time there is nothing better for lunch than a brimming basin of good soup—nothing better for a family dinner where there are children, than a tureen of well-made mutton broth or beef soup. To make good soup, the saucepan or boiler in which it is made should be as clean as possible, the meat fresh and good, the vegetables and herbs fresh too (unless they be dried), free from any incipient decay, and well washed. The cook should have learnt by experience how to choose her materials, and prepare them for the work in hand, and while the soup is boiling, nose and tongue should be on the alert to tell, by the aroma it sends forth, when it is ready for table, and by tasting, to add just so much seasoning in the shape of pepper and salt as shall render it perfect.

GOLDEN RULE.—Meat for soups should be put on the fire in COLD soft water, the better to extract its juices; on the contrary, meat to be boiled for table should be put on in HOT water, as this causes the outer surface of the meat to contract, and by that means retain the juices.

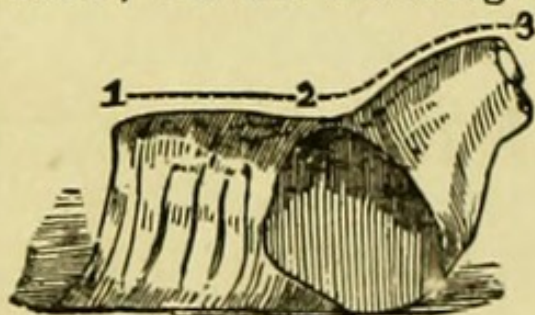
A GOOD DINNER IS BETTER THAN A FINE COAT.

A GOOD DINNER SHARPENS WIT AND SOFTENS THE HEART.

MUTTON BROTH.

MATERIALS.—Neck of mutton; cold water, two quarts; three or four carrots, according to size; three or four small turnips; two onions, or one Spanish onion; two ounces pearl barley; salt and sweet herbs to taste.

PROCESS.—Soak the mutton for an hour in cold water; cut off the scrag end, cut it into pieces, and



NECK OF MUTTON.

1—2 Best End, 2—3 Scrag.

put it in a stew-pan with the water. Let it simmer gently for an hour and a half, then take the stew-pan from the fire, and let the contents get cold. The *next* day remove the cake of fat that has collected at the top, and after setting the stew-pan by the side of the fire, add the best end of the mutton, cut into chops, and having most of the fat taken off. As soon as the soup is simmering steadily, put in the carrots, turnips, and onions, which should be cut into pieces the size of small dice, and the pearl barley, which should be soaked in cold water for a quarter of an hour before it is thrown into the soup. Add salt, sweet herbs, and a little parsley, chopped fine. Let the whole continue to simmer for about three hours after adding the vegetables, and serve with the meat in it.

This soup in itself is good, but it may be made better by adding YORKSHIRE RELISH, Messrs. Goodall, Backhouse & Co.'s delicious sauce, in the proportion of a teaspoonful to a soup-plateful or halfpint basin.

Why is parsley put into mutton broth?

Parsley is used with this soup, and many other dishes

IT IS GOOD TO BEGIN WELL, BETTER TO END WELL.

IN AN ORDERLY HOUSE, ALL IS SOON READY.

into which onion is introduced, to counteract the flavour of this useful vegetable, which might be too strong for some palates.

Is it absolutely necessary to add pearl barley?

No; if preferred, this and other soups similarly made may be thickened by stirring into them a tablespoonful of fine oatmeal about a quarter of an hour before serving.

May any other vegetable be used?

Certainly, celery or celery seed wonderfully improves the flavour of soups made of mutton and beef.

BEEF SOUP.

MATERIALS.—Three pounds of shin of beef, or two pounds of steak cut near the shoulder; two quarts of cold water; carrots and turnips, three or four of each, according to size; the tops of a stick of celery or some celery seed; pepper and salt to taste.

PROCESS.—Cut the beef into small pieces, and if shin of beef be used, crack the bone in pieces too. Put the whole into a stew-pan with the water, after frying the beef for a few minutes in a frying-pan to brown the exterior. Skim occasionally after the soup has begun to simmer, and about half an hour after it has been placed on the fire add the vegetables, and allow the whole to simmer for three hours after this is done. Add pepper and salt to taste, while the soup is simmering, and when just ready, colour with a little brown sugar burnt over the fire in an iron spoon, and serve with the meat.



CELERY.

Those who like a piquant flavour in soup—and who does not?—may easily impart it to beef soup by

adding to each half pint or soup-plateful a teaspoonful of YORKSHIRE RELISH, manufactured by Messrs. Goodall, Backhouse, and Co., of Leeds, and sold by all grocers and oilmen

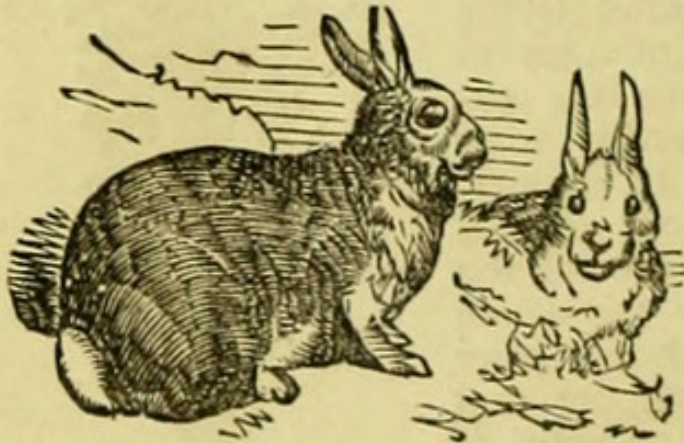
Should not beef soup, like mutton soup, be partly made the day before it is eaten, and allowed to get cold?

All soups, be they what they may, are better for being partly made the day before they are eaten, but the beef used for making soup is not so fat as mutton used for the same purpose; and so beef soup may be eaten the day it is made, provided always that it is carefully skimmed.

RABBIT SOUP.

MATERIALS.—Wild rabbit, or Ostend rabbit, weighing about three pounds; one pound of pickled pork; four onions; one turnip; a dessert-spoonful of corn flour or tablespoonful of fine oatmeal; five pints of water.

PROCESS.—Put the pickled pork, two onions, and the turnip into two quarts of *hot* water, and simmer for an hour. Meanwhile, wash the rabbit thoroughly and add it, with a pint of *cold* water, to the contents of the stew-pan, and allow the whole to simmer for another hour. Then remove the rabbit, pork, and vegeta-



WILD RABBITS.

bles, and having cut off the legs, shoulders, and as much meat as you can off the back, put it all aside to make a stew or fricassee next day. Fry the remaining two onions cut in slices till they are moderately brown, and put them with the head and bones of the rabbit into the broth; simmer for two hours,

FIRE AND WATER ARE GOOD SERVANTS BUT BAD MASTERS.

FIRE THAT IS KEPT CLOSEST BURNS BEST OF ALL.

occasionally skimming the surface of the soup. Thicken with corn-flour or oatmeal, mixed to a paste in a little cold water, and add some salt if the pickled pork has not made the soup salt enough already. Strain through a hair sieve, return to the stewpan for a few minutes, and serve hot.

This soup will be greatly improved by the addition of a teaspoonful of YORKSHIRE RELISH, the capital sauce manufactured by Messrs. Goodall, Backhouse, and Co., to every half-pint.

Why is not this soup coloured ?

Soups made of white meats, as rabbits, fowls, veal, &c., are never darkened or browned with colouring matter.

It certainly will not be a very strong soup ?

Flavour rather than strength is looked for in such a soup as this, and the taste of it, especially when YORKSHIRE RELISH is added, is delicious. If, however, you have a fancy to have it stronger, add any bones or stock that you may have by you, or cut about half-a-pound of lean beef into small pieces and fry it with the onions.

Should the beef and rabbit bones be sent to table ?

No ; but the beef need not be wasted, it can be pounded in a mortar and seasoned with spice, pepper and salt, thus making potted beef, a nice relish for breakfast. The pounding of the beef will be effected more readily if a little dripping or butter be added during the process.

What is stock ?

Gravy prepared by boiling down pieces of meat, bones, &c., that cannot be used in any other way. Every good house-keeper should have a stock-pot to receive all scraps and pieces, for the liquor thus obtained forms a good foundation for soups, gravies, and sauces.

What is a stock-pot ?

A strong iron pot, with a cover and two handles, one on either side, holding two gallons and upwards. A digester, with a valve in the cover for letting out accumulated steam, is equally useful and cheaper.

OX TAIL SOUP.

MATERIALS.—An ox tail ; quarter of a pound of dripping ; quarter of a pound of flour ; three onions ; one carrot ; one turnip ; the tops of a stick of celery ; a little thyme, either fresh or dried ; pepper and salt ; three quarts of water.

PROCESS.—Cut into pieces the ox tail, which has been, or should have been, jointed by the butcher ; slice the onions, and cut the carrot and turnip into dice. Put the dripping into a frying-pan and place the pan over the fire, stirring in the flour as the dripping melts. Then put in the vegetables—onions, carrot, and turnip—and when they have been in the pan about five minutes add the meat, and fry for about ten minutes, stirring occasionally. Turn the contents of the frying-pan into a stew-pan, add the water, and simmer for about three hours. About an hour before the soup is ready, put in the celery cut into small shreds, and the thyme, seasoning with pepper and salt to taste.

Do not forget to add, when the soup is ready for table, some YORKSHIRE RELISH, one of the specialities of Messrs. Goodall, Backhouse, and Co., in the proportion of a teaspoonful to half-a-pint of soup.

Ox tail is somewhat expensive in winter. Can you suggest any substitute for it ?

Yes ; the giblets of a turkey or goose, or those of a couple of ducks or chickens may be used in the same way, furnishing a nutritious and most delicious soup.

What are the giblets of a bird ?

The giblets of a goose or duck comprise the heart, liver, and gizzard from within, the last joint of each leg, with the foot attached, the last two joints of each wing, and the head. Every part can be eaten. The legs and feet of the turkey and fowl are not eatable. A giblet pie is a favourite dish, and giblets are very good stewed. Giblets with apples, with pears, and with turnips, are favourite German dishes.

CHILDREN ARE POOR MEN'S RICHES.

WHERE GOOD CHEER IS LACKING, OUR FRIENDS WILL BE PACKING.

FROM PRUDENCE, PEACE ; FROM PEACE, ABUNDANCE.

POT-AU-FEU.

MATERIALS.—Four pounds of leg of beef, or of pieces of meat—beef, mutton, veal, &c., which may be bought of the butcher at a reduced rate; three onions; three carrots; three turnips; some tops of celery; three cloves; pepper and salt to taste; quarter of a pound of dripping; four quarts of water.

PROCESS.—Wash the meat and vegetables, cutting the latter into small pieces, and, with the dripping, fry the whole for about ten minutes. Then put the meat and vegetables thus prepared into an earthen pot, with a cover, which will hold about five quarts, and add the water. Put the pot into the oven, or by the side of the fire—the former is preferable—and let the whole stew or simmer gently for about four hours; remove the pot, and when the contents are cold take off the fat that has risen to the top. Next day put the pot into the oven again for an hour, adding the celery and cloves, and pepper and salt to taste. Put some pieces of bread, plain, toasted, or cut into dice and fried, into a tureen, and pour the liquor over them; the meat must be served in a hash-dish with the vegetables round it.

When in the tureen the soup should be perfected by adding two tablespoonfuls of YORKSHIRE RELISH, which is made by Messrs. Goodall, Backhouse, and Co., of Leeds, and may be bought of any grocer or oilman. Every one who partakes of the meat should flavour it with YORKSHIRE RELISH.

Is it absolutely necessary to make this soup and stewed meat in an earthen pot or jar?

No; a stew-pan may be used, but the stoneware jar is better for the purpose, as the process of stewing is effected more slowly and completely than in an ordinary metal stew-pan. An earthen jar can be put in the oven, but a stew-pan must stand on the fire or hot plate.

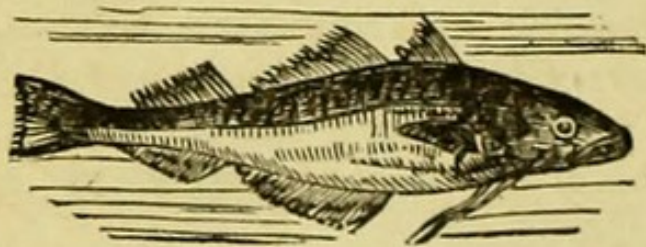
FISH.

IN making choice of fish for the table it must be remembered that some kinds are more difficult to digest than others; for example, fish that contain a great deal of oil, as eels, salmon, and mackerel, cannot be digested as well as whiting, soles, plaice, turbot, and cod. Fish should be eaten as fresh from the water as possible. To boil fish, no more water should be used than just enough to cover it, and most kinds should be put into *boiling* water, with some salt, and a tablespoonful or two of vinegar. To fry fish, use good olive oil, or some butter, or sweet dripping. Fish is quickly dressed, and may be considered done as soon as the meat separates readily from the bone.

BOILED WHITING.

MATERIALS.—As many whiting as may be needed; *cold* water sufficient to cover fish; about two ounces of salt.

PROCESS.—Clean the fish and lay them in a fish-kettle, or stew-pan, in the salt and water. As soon as the water boils add a little cold water, and simmer for five or ten minutes, according to the size of the fish. When



THE WHITING.

done, serve on a flat dish with a strainer, and garnish with parsley.

Some people will eat fish with no other addition than that of salt; but the majority of persons

CHILDREN AND CHICKEN WILL ALWAYS BE PICKING.

WHAT IS ONE MAN'S FOOD IS ANOTHER MAN'S POISON.

think fish is nothing without sauce. Now, no better, simpler, or cheaper sauce for fish can be found than good, well-made melted butter, into which YORKSHIRE RELISH, manufactured by Messrs. Goodall, Backhouse, and Co., of Leeds, has been stirred, in the proportion of a tablespoonful of sauce to half a pint of melted butter.

Is the process for boiling all kinds of fish the same?

Yes; the recipe for whiting will stand good for other kinds of fish, such as cod, plaice, turbot, &c., only recollect that it is better to add vinegar to the water in which these fish are boiled, and that the time during which they remain in the water, while cooking, must depend on their size.

FRIED SOLES.

MATERIALS.—As many soles as may be required; some olive oil, butter, lard, or dripping; one egg; some fine bread crumbs.

PROCESS.—Skin the soles, if this has not been already done by the fishmonger; wash them and wipe them dry. Beat up the yolk and white of an egg, brush over the fish with it, and then sprinkle with bread crumbs. Put the oil, dripping, or whatever fatty substance you may use, into the frying-pan, and let it *boil* before the fish is put in. When one side is sufficiently cooked, which will be in from three to five minutes, turn the fish, and when done, remove from the pan and place before the fire on an old plate for a few minutes, to prevent them from being greasy. Serve on a hot dish, garnished with parsley.

The best sauce for soles and all fried fish is melted butter, to which should be added some of Messrs. Goodall, Backhouse, and Co.'s appetising YORKSHIRE RELISH in the proportion of a brimming tablespoonful to half a pint of melted butter.

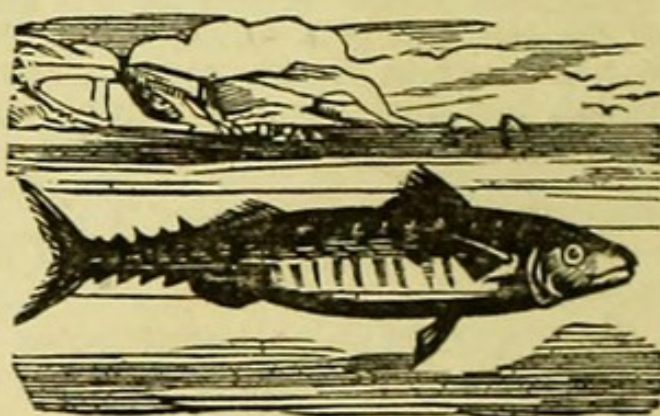
Can all kinds of fish be fried in the same manner?

Yes; but small fish are better suited for frying than large ones. The fins of plaice and flounders should be trimmed with a pair of scissors. When large plaice are fried, it is better to cut them into pieces. Fish covered with large scales should be scraped before they are cooked.

BROILED MACKEREL.

MATERIALS.—As many mackerel as may be required; pepper and salt; a little butter.

PROCESS.—Clean, wash, and wipe each fish, and then split it down the back, causing it to spread open like a dried haddock. Sprinkle plentifully with pepper and salt,



THE MACKEREL.

and broil on a clean gridiron over a clear fire for about ten minutes, keeping the fish on the back the whole time, and putting a few small pieces of butter on the inside, which is uppermost, while cooking. Have a hot dish ready, and send to table as hot as possible.

Before eating the fish, sprinkle it plentifully with YORKSHIRE RELISH, which is manufactured by Messrs. Goodall, Backhouse, and Co., of Leeds, and should be placed on every table at breakfast, lunch, dinner, and supper.

Is not melted butter wanted with mackerel so dressed?

Certainly not; YORKSHIRE RELISH, pure and simple, is the only addition needed. With boiled or fried mackerel, melted butter in conjunction with YORKSHIRE RELISH may be used. Note that mackerel are all the better for broiling when they have been kept two or three days, and even dried in the sun. The salt and pepper sprinkled on them will keep the flies off.

BOTH OIL AND TRUTH WILL GET UPPERMOST AT LAST.

THE TASTE OF THE KITCHEN IS BETTER THAN THE SMELL.

BREAM PIE.

MATERIALS.—Two bream ; one small onion ; some sweet herbs and parsley ; a little mace, pepper and salt ; bread crumbs ; two eggs ; some puff paste ; water and vinegar.

PROCESS.—Scrape, clean, and well wash the fish ; make a stuffing with the bread crumbs, the onion cut very fine, the herbs and the parsley, seasoning the whole with pepper and salt, and the mace, and mixing it with yolks and whites of the eggs well beaten up. Having stuffed the fish, sew them up and lay them in a pie dish sufficiently large, which has been lined with some light puff paste, adding about one pint of cold water and a tablespoonful of vinegar ; bake for about half-an-hour in a slow oven.

When brought to table, let each person who partakes of this pie pour over the fish some YORKSHIRE RELISH, manufactured by Messrs. Goodall, Backhouse, and Co., of Leeds, and sold by all grocers and oilmen. No melted butter is required.

Should not some paste be placed over the fish ?

It is better to leave the fish uncovered, so as to allow the steam which rises from the fish, when baking, to escape entirely ; the stuffing and the crust with which the dish is lined will be found a sufficient accompaniment.

Can any other kinds of fish be used in this manner ?

Eels are delicious in a pie, or stewed ; and jack and pike are liked by many, when stuffed as directed above, and boiled or baked in a crust like bream, according to taste. When eating bream take care of the long thin bones.

What are conger and hake ?

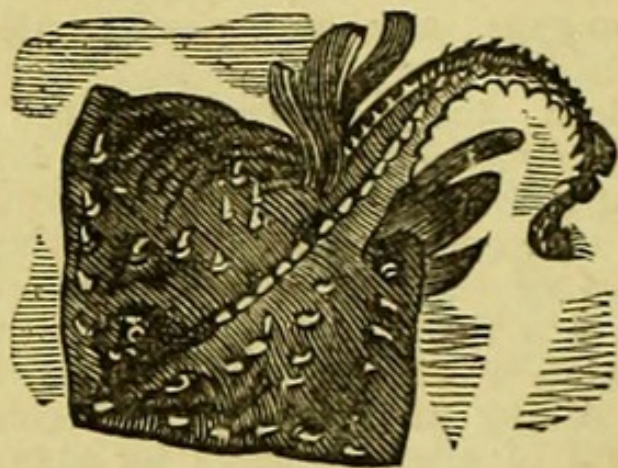
The hake is a large dirty-looking fish, and the conger a salt water eel. They are caught in great numbers off the west coast of England, and are excellent, when cut into slices or steaks, about an inch in thickness, and fried in boiling lard. The hake is best when fresh. It is in season in the summer months.

THOSE WHO THINK MUST GOVERN THOSE WHO TOIL.

ADVISE NOT WHAT IS PLEASANT, BUT WHAT IS USEFUL.

FRICASSEED SKATE.

MATERIALS.—Three pounds of skate; one pint of water; some sweet herbs, pepper, salt, and a little grated nutmeg; half a pint of milk; half an ounce of butter; a table-spoonful of flour.



THORNBAC SKATE.

PROCESS.—Put the skate with the herbs, pepper and salt, and the water, (which should be lukewarm,) into a stew-pan, and let the whole simmer

for a quarter of an hour. Take out the herbs, which should be tied together in a bunch so that they may be easily removed, and put in the milk and nutmeg. After simmering for five minutes longer, add the butter, and stir in the flour gradually until the liquor is smooth and thick, when it is ready for table.

Before removing the stew-pan from the fire, add YORKSHIRE RELISH, in the proportion of a dessert-spoonful for each pound of skate, and shake the pan until it is thoroughly incorporated with the other ingredients. Messrs. Goodall, Backhouse, and Co.'s unique and inexpensive sauce, YORKSHIRE RELISH, is good with any kind of fish, however it may be cooked.

May skate be cooked in any other way?

Yes: crimped skate is excellent fried.

What is "crimped" skate?

Skate cut into long narrow pieces, and often disposed in rolls. Cod and other large fish are often crimped, or scored on either side with deep gashes, to render the flesh more solid.

AN HOUR IN THE MORNING IS WORTH TWO IN THE EVENING.

SEEK TILL YOU FIND, AND YOU'LL NOT LOSE YOUR LABOUR.

BETTER DO A THING THAN WISH IT DONE.

FISH CAKES.

MATERIALS.—Cold fish of any kind ; some stale bread well crumbled ; one onion ; some sweet herbs, dried or fresh ; some cold potatoes ; one or two eggs, according to quantity of fish and potatoes used ; a little good stock or milk ; quarter of a pound of dripping.

PROCESS.—Flake the fish, or in other words pull it to pieces with a couple of forks, and remove the bones ; mash the potatoes, if they be cold boiled potatoes and not already mashed ; moisten them with the milk or stock ; add the fish, the herbs, and the onion chopped very fine, and mix well together. Beat up the egg or eggs, and add it to the mixture already made, forming the mass into small cakes or balls. Set the dripping over the fire in a frying-pan, and when boiling put in the cakes, and fry them until they assume a light brown tint ; send to table as hot as possible.

Fish cakes are much improved in flavour by adding to the stock with which the potatoes are moistened two tablespoonfuls of YORKSHIRE RELISH, manufactured by Messrs. Goodall, Backhouse, and Co., of Leeds ; or the YORKSHIRE RELISH may be added after the cakes are sent to table.

What is the best kind of fish for making fish cakes ?

Salted cod, either wet or dry, fresh cod, ling, haddock, and all other white fish of this description are most suitable for this purpose ; but turbot, plaice, salmon, herrings, &c., may be used to advantage in this way. It is only fish that has been previously dressed that is made into cakes.

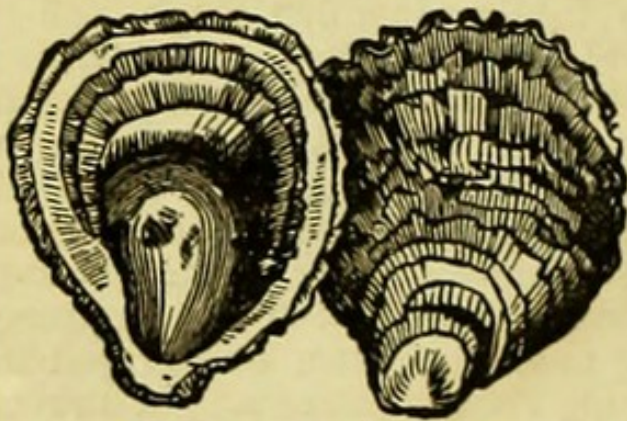
What kind of fish is haddock ?

A fish something like the whiting in shape, with a large dark spot on either side. Finnan haddocks, which are Scotch haddocks dried and smoked, form a most palatable addition to the breakfast-table. They derive this name from the village of Findleon, about six miles from Aberdeen, where they are prepared in large quantities.

STEWED OYSTERS.

MATERIALS.—About three score of oysters; some pepper, salt and mace; half an ounce of butter; a tablespoonful of flour; half a pint of milk; a thin slice of bread.

PROCESS.—Pour the liquor from the oysters, after straining it, into a small stew-pan, with the milk, pepper, salt and mace, and put the pan over the fire until the contents are just boiling. Thicken with the butter and flour gradually, stirring in the latter until the gravy is sufficiently thick. Then put in the oysters, and let



THE EDIBLE OYSTER.

them *simmer* in the gravy for about five minutes, until they are well warmed through. If they are allowed to boil they will become hard and shrink in size. Serve in a hot dish, garnished with the bread toasted and cut into sippets.

The flavour of Stewed Oysters is improved by stirring in two or three dessert-spoonfuls of YORKSHIRE RELISH, manufactured by Messrs. Goodall, Backhouse and Co., of Leeds, before the stew-pan is removed from the fire.

Few can indulge in stewed oysters, now that oysters are so very expensive!

Try the oysters that are sent to this country from the United States and Canada, in tin cans, which contain about fifty oysters, and are sold at from 6d. to 1s. per can. They are small, it is true, but very sweet and good.

DINNERS CANNOT BE LONG WHERE DAINTRIES ARE WANTING.

HE WHO DEPENDS ON ANOTHER DINES ILL AND SUPS WORSE.

Do you consider the tinned meats and fish good?
 Good, decidedly, and very cheap, but not so good as fresh
 meats and fish.

SCALLOPED LOBSTER.

MATERIALS.—A fresh lobster, boiled, or a tin of
 lobster; some bread, well crumbled; pepper and salt
 to taste; two ounces of butter; two tablespoonfuls of
 good stock.

PROCESS.—Let the lobster be flaked or torn to pieces;



THE LOBSTER.

if from a tin, put it in a strainer
 for a few minutes to drain off
 the oily liquor, which should
 always be thrown away; season
 with pepper and salt, and ar-
 range the pieces in scallop shells
 or shallow tins, with plenty of
 bread crumbs. Add a little
 stock to the contents of each
 shell or tin, sprinkle bread
 crumbs, and lay a few small

lumps of butter on the top of each, and warm and
 brown, either in the oven or before a clear fire.

*Scalloped lobster is rendered more savoury by
 the addition of a teaspoonful of YORKSHIRE RELISH,
 made by Messrs. Goodall, Backhouse, and Co., and
 sold by all grocers and oilmen, to each shell or tin
 before it is put in the oven or before the fire.*

Can anything else be dressed in this manner?

Yes. Oysters, crab, and crayfish may be prepared in the
 same manner, and the remains of cold fish may be used up
 in this way with advantage.

What are crayfish?

A shell fish, very much like a lobster, found in fresh-water
 rivers. The claws are small, but the tail is larger, and con-
 tains much more meat than the tail of the lobster.

IT IS FOOLISH TO QUARREL WITH ONE'S BREAD AND BUTTER.

A YOUNG MAN LOVES MEAT THAT AN OLD MAN DISLIKES.

SAUCES AND GRAVIES.

BETTER LOSE A SUPPER THAN HAVE A HUNDRED DOCTORS.

SAUCES and gravies are useful as affording aids to deglutition. They may be further made of great assistance to digestion by using—as the ingredient that is to impart aroma and flavour, and assist in provoking the flow of gastric juice from the stomach, necessary to dissolve the various kinds of food that are deposited within it—the pungent, potent, and delicious sauce manufactured by Messrs. GOODALL, BACKHOUSE, AND CO., of Leeds, and known all the world over as YORKSHIRE RELISH. Good inventions, however, are sure to find many imitators; so purchasers of YORKSHIRE RELISH are in danger of getting inferior articles palmed off upon them, having about as much resemblance to the genuine YORKSHIRE RELISH as chalk has to cheese. To avoid this and the disappointment which will assuredly follow, buyers are requested to see that the bottles of sauce which they purchase as YORKSHIRE RELISH bear on the large label with which they are enveloped a *Willow Pattern Plate*, the distinctive registered trade mark of the sauce prepared by Messrs. GOODALL, BACKHOUSE, AND CO. The bottles of so-called Yorkshire Sauce, &c., that are not so distinguished are to be avoided by all lovers of good cheer. The genuine YORKSHIRE RELISH is, whether used by itself, pure and simple, or to impart a flavour to melted butter and gravies of any kind, a sufficient and satisfactory sauce, that it is impossible to improve by the addition of any other ingredient, be it what it may.

For fish of all kinds, eaten hot, the best sauce is a mixture of YORKSHIRE RELISH and

DRY BREAD AT HOME IS BETTER THAN ROAST MEAT ABROAD.

MELTED BUTTER.

MATERIALS.—Two ounces of butter ; one ounce of flour ; half a teaspoonful of salt ; the same quantity of pepper ; one pint of cold water.

PROCESS.—Set the water on the fire in a small clean saucepan, and put into it the pepper and salt, and one ounce of butter, stirring in the flour gradually until the whole begins to simmer. Then take the saucepan off the fire and stir in the



DISH OF ROLLED BUTTER.

remainder of the butter, which will soon melt, when the preparation is ready for table.

Put Into this melted butter, when ready for serving, stir YORKSHIRE RELISH, manufactured by Messrs. Goodall, Backhouse and Co., in the proportion of a tablespoonful to half a pint. No better sauce can possibly be obtained for fish.

Cannot melted butter be used with other things ?

Yes ; melted butter is the basis of many sauces. When chopped parsley is added it is used with boiled mutton, boiled fowls, &c., and, with wine or spirits and a little sugar, for puddings.

Is there anything that can be used instead of melted butter for puddings ?

Custard, made of the rich CUSTARD POWDER manufactured by Messrs. GOODALL, BACKHOUSE, AND CO., of Leeds, is a far more delicious accompaniment than melted butter flavoured with wine, for plum puddings, while for fruit pies and puddings it is quite as good and infinitely cheaper than cream. For boiled mutton a dash of YORKSHIRE RELISH in melted butter is preferable to the "parsley and butter" generally used.

Why are capers eaten with boiled mutton ?

For the piquant flavour they impart to it. YORKSHIRE RELISH, however, is more piquant than capers.


NO ONE KNOWS WHAT'S IN A PIE TILL THE LID IS OFF.

BETTER HAVE SOME OF A PUDDING THAN NONE OF A PIE.

BROWN SAUCE.

MATERIALS.—Two ounces of butter ; one ounce of flour ; a little boiling water ; pepper and salt to taste ; a teaspoonful of sugar.


PROCESS.—Put the butter in a frying-pan, and as it melts sprinkle the flour over it, and fry till it assumes a high brown colour ; add pepper and salt to taste, and enough boiling water to reduce the thickness to the consistency of cream. To deepen the colour, burn the sugar in an iron spoon and add to the sauce.

 *Before pouring this sauce into the sauce tureen, add two tablespoonfuls of YORKSHIRE RELISH, manufactured by Messrs. Goodall, Backhouse, and Co., of Leeds. This will render the sauce deliciously piquant.*

WHITE SAUCE.

MATERIALS.—One pint of melted butter ; the yolks of two eggs ; a quarter of a pint of good milk ; some grated nutmeg, or mace.

PROCESS.—Having made the melted butter according to the directions given above, mix up the yolks of the eggs and milk, and stir the mixture into the melted butter, which should be just simmering, and must not be allowed to boil. Then add the nutmeg or mace as preferred.

 *After pouring the sauce into a tureen, an agreeable sharpness of flavour may be imparted to it by stirring in two tablespoonfuls of YORKSHIRE RELISH, manufactured by Messrs. Goodall, Backhouse, and Co., of Leeds.*

There seems to be no essential difference between *brown* and *white* sauce, except in the colour ?

True ; but brown sauce is better suited for dark meats and such vegetables as stewed onions, while white sauce is more fit for white meats, as, for example, fricasseed fowl and

WHO HAS ENOUGH SPICE MAY SEASON HIS MEAT AS HE LIKES.

OYSTERS ARE BEST IN MONTHS THAT HAVE AN "R" IN THEM.

BOILED LEG OF MUTTON.

MATERIALS.—A leg of mutton ; boiling water enough to cover it ; a heaped up tablespoonful of salt.

PROCESS.—Having nicely trimmed the leg of mutton, put it into the water, which should be already boiling on the fire. This will cause the meat to contract on the surface, and thus retain the juices within. Pull the boiler to the side of the fire, and let it cool a little ; then put it over the fire far enough to



LEG OF MUTTON.

keep the water simmering until the meat is done. Remove now and then any scum that may rise to the surface, and when about half done add the salt to the water.

Many persons are apt to consider boiled mutton of any kind insipid. Their objections will be speedily removed, if two or three tablespoonfuls of YORKSHIRE RELISH, manufactured by Messrs. Goodall, Backhouse, and Co., of Leeds, be added to the sauce or gravy that is served with the meat. YORKSHIRE RELISH imparts a piquancy of flavour infinitely preferable to that of capers, usually eaten with boiled mutton.

What vegetables may be eaten with boiled mutton ?

Potatoes, as a matter of course, and turnips, which should be nicely mashed. Turnips are suitable for pork, goose, duck, and any very rich and well-flavoured meat. Stewed tomatoes are excellent with mutton boiled or roast, or, indeed, with any kind of boiled or roast meat. Tomatoes are eaten with almost every meal in the United States, and should be grown and used in this country far more than they are. They are said to be good for indigestion and dyspepsia.

A CRACKED PLATE MAY LAST AS LONG AS A SOUND ONE.

LITTLE STICKS KINDLE A FIRE, GREAT ONES PUT IT OUT.

HASHED MUTTON.

MATERIALS.—The remains of a joint of mutton— if underdone so much the better ; one quart of good stock or gravy ; two onions ; two ounces of butter ; a little flour ; pepper and salt.

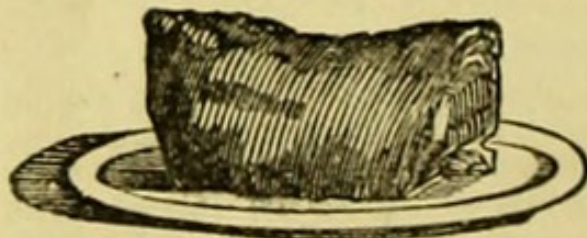
PROCESS.—Cut the meat into thin slices and season with pepper and salt. Put the butter and onions into a stewpan, and set over the fire for a few minutes, so that the onions may be nicely browned ; then add the rest of the stock or gravy, and simmer gently for half an hour, seasoning to taste with pepper and salt, and dredging lightly with flour to thicken the gravy slightly. Lay in the slices of meat, and let the stewpan remain by the side of the fire until it is nicely warmed through.

It is usual to flavour the gravy of hashed meat with pickled walnuts, mushrooms, ketchup, tomato sauce, or even vinegar. Nothing, however, is better for this purpose than a liberal admixture of YORKSHIRE RELISH, the piquant and aromatic sauce manufactured by Messrs. Goodall, Backhouse, and Co., of Leeds, and sold by all grocers and oilmen.

ROAST LOIN OF VEAL.

MATERIALS.—Loin of veal ; half pound of lard, dripping, or butter ; sheet of white paper spread with butter or lard ; flour.

PROCESS.—Fasten the paper over the kidney and fat that surrounds it with small skewers, and set the joint before a clear fire. As veal in itself is lean, very little dripping will come from it, and it must be constantly basted with the



LOIN OF VEAL.

lard, dripping, or butter, which should be placed in

the dripping-pan, and allowed to melt and run into the well. When almost done remove the paper, bring the joint close to the fire, dredge with flour, and let the exterior be nicely browned and crisped.

Melted butter is usually eaten with roast veal, but into this, when ready for table, two or three table-spoonfuls of YORKSHIRE RELISH, from the manufactory of Messrs. Goodall, Backhouse, and Co., at Leeds, should be stirred in to impart that sharpness of flavour which is so desirable in sauce or gravy eaten with veal, and which some seek to supply by garnishing with slices of lemon.

What other joints of veal can be recommended?

The fillet is delicious when roasted and stuffed; the leg or knuckle below the fillet may be boiled or stewed; the neck is generally used for pies, but it is excellent roasted; the shoulder is mostly roasted. See that the butcher removes the large veins in shoulders of veal and mutton, in which the blood always remains, and presents an unsightly and unpleasant appearance when the veal is cut into in carving. Veal cutlets are cut from the leg. Stuffing is usually made to accompany roast veal, and we must not omit to give a recipe for

VEAL STUFFING.

MATERIALS.—Half a pound of suet; one pound of bread crumbs; one teaspoonful of salt; half a teaspoonful of pepper; some thyme and knotted marjoram, fresh or dried; a little lemon peel, or lemon thyme; two eggs.

PROCESS.—Chop the suet as fine as possible, and prepare the herbs, if fresh, and the lemon peel in the same way; mix the suet, salt, pepper, herbs, peel, and bread crumbs in a basin, and add the eggs, beaten up, to bind the whole together.

The stuffing will be greatly improved by moistening

it with two tablespoonfuls of YORKSHIRE RELISH, manufactured by Messrs. Goodall, Backhouse, and Co., of Leeds.

How is the stuffing to be used when made?

It is always put into the opening that is left in the fillet when the leg bone is removed. When eaten with the loin or shoulder it may be put in the dripping-pan before the fire, where it will gradually get brown and crisp.

ROAST LOIN OF PORK.

MATERIALS.—Loin of pork; some salt and flour

PROCESS.—Score the meat, that is to say, cut through the skin from top to bottom across the meat with a sharp pointed penknife, or finish the scoring that the butcher has begun, for he too often does this necessary piece of work in a hurry, and therefore imperfectly. Hang before a



HIND LOIN OF PORK.

clear fire, and when just ready, sprinkle with salt and dredge with flour very lightly. Serve as hot as possible with the usual accompaniments.

Pork is very rich, and is usually accounted unwholesome, but the richness may be counteracted to a great degree, and the meat rendered more digestible by eating with it some YORKSHIRE RELISH, manufactured by Messrs. Goodall, Backhouse, and Co., of Leeds. The ingredients of which this sauce is made are such as tend to promote and assist digestion.

Why is pork considered unwholesome?

Because it cannot be digested so easily and quickly as beef and mutton. Veal and lamb, too, are not so digestible as beef and mutton. Pork should always be sent to table well

THE POOR MAN FASTS BECAUSE HE HAS NO MEAT.

THE RICH MAN FASTS BECAUSE HE WILL NOT EAT.

done, and so should veal and lamb. Beef and mutton, especially the former, are better when slightly underdone.

What are meant by the "accompaniments"?

Sage-and-onion stuffing and apple sauce, which are generally eaten with pork, when roasted, goose or duck.

Here is a recipe for

SAGE-AND-ONION STUFFING.

MATERIALS.—Three or four large onions; some fresh sage leaves or dried sage; four ounces of bread crumbs; one ounce of butter; salt and pepper; one egg.

PROCESS.—Scald the onions with boiling water, and chop them up as finely as possible; chop the sage leaves finely and add them to the onions, with the bread crumbs; butter, pepper and salt to taste. Mix well, and add the egg, well beaten up, to bind the whole together. The interior of geese and ducks is filled with the stuffing. For roast legs and loins of pork, it may be put in the dripping-pan, as directed for stuffing to be eaten with roast veal.

APPLE SAUCE.

MATERIALS.—Six or eight large apples; half an ounce of butter; a tablespoonful of moist sugar.

PROCESS.—Peel and core the apples, put them in a saucepan in some cold water, and simmer till the pieces may be easily mashed to pulp. Add the sugar and butter, and serve hot.

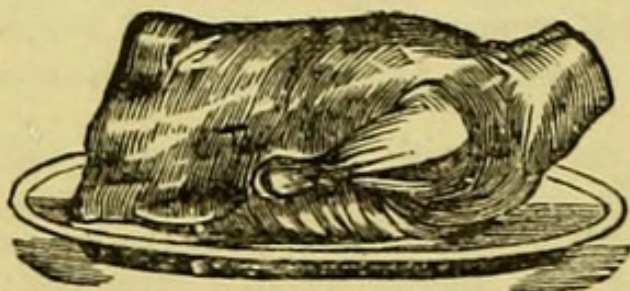
☞ Sage-and-onion stuffing is improved by the addition of two or three tablespoonfuls of YORKSHIRE RELISH to the other ingredients. This savoury sauce is manufactured by Messrs. Goodall, Backhouse, and Co., of Leeds, and sold by all grocers and oilmen.

Why are sage-and-onion stuffing and apple sauce eaten with pork, goose, and duck?

To take off the richness of the meat, and to impart flavour to it. Both the stuffing and the sauce tend to render these meats more wholesome.

ROAST FORE-QUARTER OF LAMB.

MATERIALS.—A fore-quarter of lamb; some salt; dripping.



FORE-QUARTER OF LAMB.

PROCESS.—Place at a moderate distance from a clear fire, and baste well with fresh dripping. When done—and lamb should always be well done—sprinkle

with salt, and move close to the fire for five minutes, to render the outside brown and crisp. Serve with mint sauce in a sauce-tureen.

When brought to table let the carver separate the shoulder from the neck and breast, rub some butter over the part thus exposed, and pour over it a table-spoonful of Messrs. Goodall, Backhouse, and Co.'s digestive sauce, YORKSHIRE RELISH, manufactured by them at Leeds. Restore the shoulder to its place, and after letting it remain a few moments to imbibe the flavour of the butter and YORKSHIRE RELISH, put it on a clean dish, to be eaten cold.

What is mint sauce?

Fresh mint chopped fine and put into a tureen with some vinegar and moist sugar to taste. It is used to correct the richness of the lamb, but YORKSHIRE RELISH will have this effect, and also render the meat more digestible.

When is lamb in season?

In Spring. "House lamb," however, may be obtained from Christmas to Lady Day. With cold lamb a well-made salad is always an acceptable accompaniment.

COLD MEATS.

Many persons are averse to eating cold meat of any kind, and "what to do with the cold mutton" has been a frequent source of controversy in otherwise peacefully-ordered households. The difficulty, however, admits of easy solution, for cold beef, roast or boiled, cold mutton, roast or boiled, cold veal generally considered very insipid, cold pork, cold lamb, cold fowl, cold goose, cold duck, cold rabbit, in short, any kind whatever of cold meat may be rendered acceptable by the addition of a little

YORKSHIRE RELISH,

the unique and inimitable sauce manufactured by *Messrs. Goodall, Backhouse, and Co.*, of Leeds, and sold by all grocers and oilmen, at a *price* which is merely *nominal*, when the *quality* of the sauce and the *quantity* given is considered. The mistress of a house, when suddenly called on to produce an impromptu lunch, dinner, or supper, need be under no apprehension, if she puts nothing more than the remains of a cold joint on the table, provided always that it be flanked by a bottle of YORKSHIRE RELISH. It will make any kind of meat palatable, and some will even lunch satisfactorily off a crust of bread dipped in this sauce.

You seem to think very highly of this YORKSHIRE RELISH; is there nothing that can be urged against it?

There is only one bad point about it: it will not keep.

Not keep! then surely it cannot be worth buying?

There is no better sauce going, but it will not keep. Nevertheless, if you have not tried it, put a bottle on the dinner-table before your hungry boys and girls, and you will find that when we say it will not keep, we are simply telling the truth, the whole truth, and nothing but the truth. They will like it far too well to let it keep. May sauce never have a worse fault!

TINNED MEATS EATEN COLD.

In the present day, when fresh butchers' meat has reached a price which makes Materfamilias sigh and Paterfamilias do a little more than sigh, when the one sees and the other pays the butcher's bill, attention should be given to the tinned meats from Australia and America, which are wholesome and easy of digestion, and, having been previously cooked, are fit to eat as soon as they are removed from the tins in which they are placed for exportation. All kinds are good for stews, hashes, curries, and pies; the best for eating cold are the corned beef, and the compressed beef from Chicago, the latter being especially good. Tinned meats, that from Chicago excepted, have the appearance of being overdone, or "done to rags," as the phrase goes, but the worst point about them is that they are somewhat insipid. This, however, can be quickly and easily remedied by the addition of some

YORKSHIRE RELISH,

a table luxury, manufactured by Messrs. GOODALL, BACKHOUSE, AND Co., of Leeds, and held in the highest esteem by all connoisseurs in sauces. Being wholesome and digestible in itself, tinned meat, when accompanied by Messrs. GOODALL, BACKHOUSE, AND Co.'s sauce, which assists and promotes digestion, is suitable for and capable of assimilation by the weakest stomachs.

GOLDEN RULE FOR COOKERY OF TINNED MEATS.—
These meats are well suited for hashes, curries, stews, and pies. When made into a pie the crust should be very light, and the pie baked quickly, the meat being put in just as it is taken from the tin, WITH all the jelly, but WITHOUT the fat, which should be reserved to be used in basting meat or in making pastry. If it is wished to eat the meat warm, place the TIN in some

A BLIND MAN SHOULD NOT JUDGE OF COLOURS.

A BAD SERVANT WILL NEVER MAKE A GOOD MASTER.

boiling water, in a stewpan, and set it over the fire for a few minutes. The jelly will speedily melt and form a rich gravy; and after remaining over the fire for about ten minutes, the meat may be transferred to a hot dish and served. If there be any large pieces of fat in the tin they should be removed before the meat is warmed.

BEEF AND POTATOE PIE.

MATERIALS.—A two-pound tin of beef; one onion, or two eschalots; pepper and salt; two pounds of potatoes; quarter of a pint of milk; two ounces of butter; one egg; half pint of stock, if necessary.

PROCESS.—Remove the fat and put the meat and jelly, after cutting the meat into small pieces, in the bottom of a pie-dish, adding the stock, if there be no jelly in the tin. Cut the onion or eschalots into small pieces, fry of a light brown, and mix them with the meat, adding pepper and salt to taste. After boiling or steaming the potatoes, mash them with the milk and butter, adding the yolk of an egg, and a little salt to taste. Cover the meat with the potatoes, raising the crust above the edge of the dish. Cut the surface across diamond-wise with a knife, or score it with a large fork or skewer. Put the dish in the oven for a few minutes, or place it in a Dutch oven before the fire, and serve when the potatoe crust is nicely browned.

☞ A capital dish as it is, but capable of improvement by pouring over the meat, before it is covered with the potatoe crust, just two tablespoonfuls of YORKSHIRE RELISH, the appetising sauce manufactured by Messrs. Goodall, Backhouse, and Co., of Leeds, and sold by all respectable grocers and oilmen throughout the United Kingdom. Note the trade mark, the WILLOW PATTERN PLATE, in blue, on each bottle.

MAYONNAISE OF MUTTON.

MATERIALS.—A two-pound tin of mutton; two cabbage or one cos lettuce; some salad mixture (*see page 52*); four eggs; pepper and salt; four table-spoonfuls of salad oil; two table-spoonfuls of tarragon vinegar; six spring onions or two eschalots; a sprig of parsley; some chives, some pickled gherkins, beet-root, and radishes, if in season; and a cucumber sliced.

PROCESS.—Remove all the fat and cut the mutton in slices or pieces. Put some salad, made of the lettuce, with some salad mixture, on the bottom of a dish, in the middle of it, and pile the mutton around and over it. Take the yolks of two eggs, some pepper and salt, and place them all in a basin, beating them together, and adding the salad oil gradually until a thick cream is produced; then add vinegar, and the onions or eschalots, and the herbs shred fine. Pour this sauce, which should be pretty stiff, over the mutton, smoothing it with a spoon. Arrange the slices of cucumber, which should be well peppered and salted, round the bottom of the pile, lapping each slice over the one laid on before it all the way round. Slice the gherkins, beetroot, or radishes, and form, with the pieces, a star, or arrange them in stripes over the top and sides. The sauce should be made in a cool place or over ice, just before the dish is wanted.

This is a pretty luncheon or supper dish. Two table-spoonfuls of YORKSHIRE RELISH, manufactured by Messrs. Goodall, Backhouse, and Co., of Leeds, may, however, be used with advantage to the flavour of the sauce instead of the tarragon vinegar.

Can any other kind of meat be used for a mayonnaise?
The remains of any kind of cold meat, cold fowl, fish, or

NONE ARE SO GOOD AS THEY OUGHT TO BE.

NONE ARE SO BAD AS THEY ARE SAID TO BE.

lobster, may be used in this way. The mayonnaise, in fact, is a sauce or salad dressing, adapted for use with cold meats, etc., in the manner described.

MUTTON CHOPS.

MATERIALS.—As many chops from a loin of mutton as may be necessary; a little butter; pepper and salt; some flour.

PROCESS (for broiling).—Trim and wipe the chops; spread a very small quantity of butter over each side, and sprinkle with pepper and salt; place the chops on a clean gridiron and set over a clear fire. Turn each chop two or three times while cooking, for which purpose



MUTTON CUTLETS.

a small pair of steel tongs will be found more convenient than a fork. When thoroughly done, which will be in from eight to ten minutes, rub a little more butter on each chop, and serve on a hot dish.

PROCESS (for frying).—Wipe and trim the chops; dredge them lightly with a little flour, and sprinkle with pepper and salt. Place over a clear fire in a clean frying-pan, in which some lard, dripping, or butter is already boiling. When ready, place the chops in a hot dish. Throw off the fat that is in the frying-pan, dredge a little flour, pepper, and salt over the bottom of the pan; put in a gill of boiling water, let it simmer for a few minutes, and throw it over the chops as a thick gravy.

For broiled chops, steaks, cutlets, &c., nothing is required in addition but some of the delicious sauce called YORKSHIRE RELISH, manufactured by Messrs. Goodall, Backhouse, and Co., and sold by all grocers and oilmen. For fried chops, when making the gravy

BITTER MUST BE A CUP THAT A SMILE WILL NOT SWEETEN.

THERE IS NO GRIEF LIKE GRIEF WHICH DOES NOT SPEAK.

as above directed, add two or three tablespoonfuls of YORKSHIRE RELISH before pouring it over the chops. Meat broiled is always preferable to meat fried.

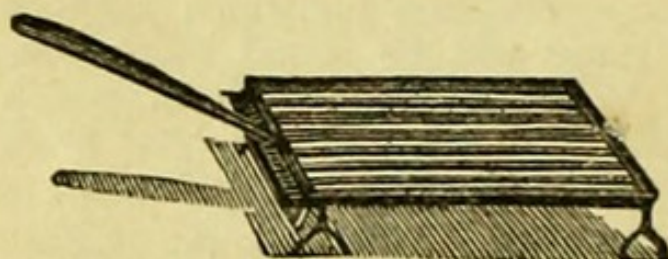
What is the difference between a chop and a cutlet?

A chop is a thick slice with the bone, cut from the loin or neck of mutton. A cutlet is a thick slice of meat without bone, usually cut from the leg. Neck chops are not so highly esteemed as loin chops, on account of the smallness of the piece of meat that is found in them, and the excessive quantity of fat and bone.

BROILED RUMPSTEAKS.

MATERIALS.—Two pounds of rumpsteak (or more if required); a little butter; a clove of garlic or an eschalot; pepper and salt.

PROCESS.—Wipe the steak, which should be from three-quarters of an inch to an inch in thickness; cut the garlic or eschalot in half (if neither can be had, a small onion will serve the purpose), and rub the pieces over both



GRIDIRON.

sides of the steak; then spread a little butter over the meat, and dredge lightly with salt and pepper. Place the steak on a clean gridiron and set over a clear fire, turning now and then, until done, which will be in from eight to twelve minutes according to size. Serve on a hot dish.

With broiled steak use nothing else as sauce than a plentiful sprinkling of YORKSHIRE RELISH, manufactured by Messrs. Goodall, Backhouse, and Co., of Leeds. For a hungry man no better or more suitable meal can be served than a tender broiled rumpsteak with plenty of YORKSHIRE RELISH.

The gravy will be improved by adding to it, just before serving, two or three tablespoonfuls of YORKSHIRE RELISH, manufactured by Messrs. Goodall, Backhouse, and Co., of Leeds.

How is bread sauce made?

Here is a good recipe for making it. [Note:—Bread sauce is eaten with roast fowls and roast pheasants, as well as roast turkeys, and frequently with roast partridges.]

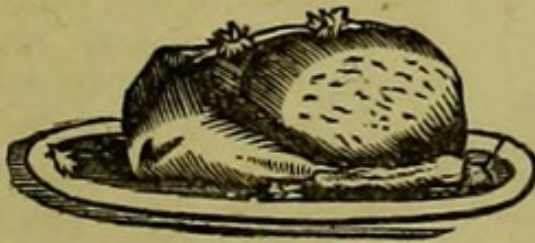
BREAD SAUCE.

MATERIALS.—Half a pound of bread, stale; half a pint of milk; one onion of medium size; one ounce of butter; some bruised mace, salt, and black pepper.

PROCESS.—Cut the onion into very small pieces and let it simmer in the milk; break the bread into small pieces, drop it into the milk, then draw the saucepan to the side, away from the fire, and leave the bread to soak for about half an hour. Then add the butter, mace, pepper (some put in a few black pepper-corns), and salt to taste; heat well together, warm for a short time over the fire, adding a little more milk if the sauce appear too thick, and serve.

BOILED FOWL.

MATERIALS.—A couple of young fowls; boiling water. **ACCOMPANIMENTS.**—A small ham; a piece of smoked bacon, or ox-tongue, boiled; parsley and butter, or oyster sauce.



BOILED FOWL.

PROCESS.—If the fowls have not been picked, drawn, and properly trussed by the poulterer, this must be done. In trussing for boiling it is not customary to place the liver and gizzard under the pinions, but the liver is frequently chopped fine, and sent to table with some

FORCE WITHOUT FORETHOUGHT IS LITTLE WORTH.

LEARN TO LABOUR AND WAIT, BUT LEARN TO LABOUR FIRST.

parsley and butter, which is then called liver sauce. Wrap the fowls in a clean white cloth, which may be dredged on the inner side with flour, and simmer for from twenty minutes to about an hour, according to the age and size of the fowls.

The flesh of a boiled fowl is delicate, but many persons consider it almost as insipid as boiled veal. If so, it may be made sufficiently savoury for any palate by sprinkling a little YORKSHIRE RELISH, manufactured by Messrs. Goodall, Backhouse, and Co., over the meat. Each guest may do this for himself when his portion is placed before him.

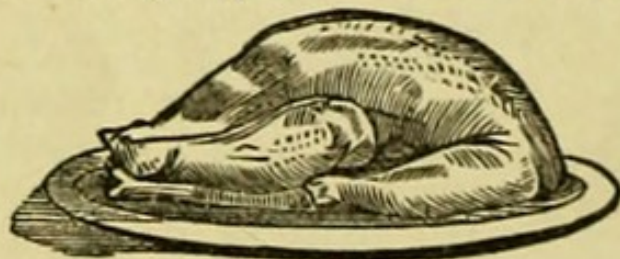
How are fowls roasted and turkeys boiled?

A boiled turkey must be dressed in the same way as boiled fowls, and roast fowls as a roast turkey. A roast pheasant may be cooked in precisely the same way as a roast fowl, but nothing is sent to table with it except some rich brown gravy and bread sauce. Before serving the gravy, some YORKSHIRE RELISH should be added.

ROAST GOOSE.

MATERIALS.—A plump goose, about ten pounds in weight; sage-and-onion stuffing (*see page 31*); apple sauce (*see page 31*).

PROCESS.—Pick, draw, and truss the goose, carefully removing, by the aid of a knife, all the stub feathers or feathers just beginning to grow, and singe to remove any long hairs that may remain on the bird. Well wipe the inside and fill with stuffing. Hang the bird before



ROAST GOOSE.

a hot, clear fire, and roast for about one and a half hours. A heavier bird will, of course, require a longer

time, and a green goose not so long. Send to table as hot as possible, with a tureen of strong beef gravy and another of apple sauce. Mashed turnips should be sent to table with roast goose or roast duck, as they tend to correct the grossness and strong flavour of these birds.

Another and better method of counteracting the richness and strong flavour of goose and duck is to add to the beef gravy that is eaten with them two or three tablespoonfuls of YORKSHIRE RELISH, manufactured by Messrs. Goodall, Backhouse, and Co., of Leeds.

Are ducks roasted in the same way as geese?

Precisely; only, being smaller, they take less time. The same kind of stuffing is used with them.

How is the stuffing retained in the inside of a goose or duck?

A hole is made in the skin just above the heart-shaped projection which forms the rump of the bird, the stuffing is passed through the hole, and the rump drawn through it as soon as the interior is filled. The neck is cut off close to the body, and the skin of the neck tied round with string to close the orifice.

What is done with the liver and gizzard?

These, with the middle and end bones of the wings, the feet, the heart, and the neck, form what are termed the giblets. The giblets may be boiled down to form gravy for the goose, but they are better when stewed and sent to table as a separate dish, or made into a giblet pie.

GIBLET PIE.

MATERIALS.—The giblets of one goose or two ducks; one pound of tender beef steak; two onions; some thyme and parsley tied in a bunch; some light suet paste; cold water.

PROCESS.—Wash the giblets and put them, with the steak, cut in pieces, into a stew-pan in cold water sufficient to cover them, and as soon as the water begins to simmer, add the onion cut into slices and

ALWAYS KEEP THE HEAD COOL AND THE FEET WARM.

IF THE FOOT BE GUARDED, THE HEAD WILL SELDOM HARM.

the herbs. When the giblets have been simmering for one and a half or two hours, remove the herbs and let the giblets get cold, if the pie is to be made the same day, or put aside to get quite cold for use the next day. Line the sides of a pie dish with paste (*see page 55*), and lay in the giblets and pieces of steak, seasoning to taste with pepper and salt, and pouring over the meat enough of the gravy in which it has been stewed to fill the pie dish about three parts full. Cover with crust, and bake for about one hour in a hot oven.

¶ Giblet pie is a rich and savoury dish, but the richness will be corrected and the flavour improved if YORKSHIRE RELISH, manufactured by Messrs. Goodall, Backhouse, and Co., of Leeds, be added to the gravy before it is poured into the pie.

Are vegetables necessary with stewed giblets?

Nothing is wanted but one or two onions, as with giblets stewed for a pie, some sweet herbs, and pepper and salt to taste. The giblets in this case, however, should be stewed from two and a half to three hours.

JUGGED HARE.

MATERIALS.—A hare; some good stock, about two or three pints, in proportion to the size of the hare; a small onion stuck with cloves; some lemon-peel; pepper and salt; some force-meat balls; a glass of port wine; some butter, lard, or dripping.



ROAST HARE.

PROCESS.—The entrails, liver, &c., of a hare should be removed as soon as it is received; after doing this, wipe the inside, pepper it well, and hang up the hare. When wanted for dressing, skin

it and truss as if for roasting, and then half-roast it

before a clear hot fire—from half an hour to an hour being sufficient, according to the size of the hare. Baste constantly while the hare is roasting. Then cut it up into small pieces, and put these into an earthen jar with a cover, pouring sufficient stock over them to nearly cover them, and adding the onion, lemon-peel, pepper, salt, &c. Put the jar into a slow oven, and allow the contents to simmer for two and a half or three hours, according to the size of the hare. When sufficiently done, take out the pieces of hare and pour the gravy into a clean saucepan, adding a little more stock, if necessary, and the port wine. If not sufficiently seasoned, put in a little more pepper and salt. When the gravy is just about to boil pour it over the pieces of hare, which should have been placed in a very hot dish, and send to table as quickly as possible.

The gravy will be greatly improved by the addition of two or three tablespoonfuls of YORKSHIRE RELISH, the excellent sauce manufactured by Messrs. Goodall, Backhouse, and Co., of Leeds, and sold by all grocers and oilmen. When this is used the glass of port wine may be dispensed with.

Is this the best way of dressing a hare ?

A hare, when cooked in this way, cannot fail to be tender—even an old hare is tender and palatable when jugged. For roasting, a leveret, or young hare, is best ; but to make it tender and worth eating it is necessary to baste it continually, from the moment it is put before the fire until it is taken down to be served for table. For roast hare special kinds of stuffing and gravy are necessary, and a pot of red currant jelly should form an accompaniment.

STUFFING FOR ROAST HARE.—One pound of bread crumbs ; quarter of a pound of beef suet ; the liver, parboiled and chopped very fine ; pepper ; salt ; some grated lemon-peel ; some grated nutmeg ; parsley and thyme ; and the yolks of two eggs. Mix the whole

well together, put it inside the hare and sew up the opening to keep it in.

GRAVY FOR ROAST HARE.—One pint of good stock; a wine-glassful of port wine; one ounce of butter; pepper and salt to taste; and three tablespoonfuls of **YORKSHIRE RELISH**. Simmer gently for a few minutes in a clean saucepan, and when nearly ready thicken slightly with a little flour, and serve in a tureen, or poured over the hare.

N.B.—Never eat cold hare, but send the remains to table hashed or jugged. Some cooks tie thin slices of bacon over a hare before roasting it; it is better, however, to baste it well with butter, lard, or dripping.

VEGETABLES AND SALADS.

VEGETABLES are a necessary accompaniment to meat; the mealy potato, carefully boiled and sent to table, after the Irish fashion, in its jacket, is a delicious and almost indispensable adjunct to the juicy broiled chop or steak, and, indeed, to any joint, roast or boiled, and most "made dishes" or *entrées*. Mr. Buckmaster, an expert in the art of cookery, says: "All vegetables intended for boiling should be well washed, but not soaked in water; a little vinegar in the water will be more effectual in removing insects than salt. Green vegetables should have plenty of room, and be plunged into hot boiling water, with a small teaspoonful of pounded loaf sugar. The saucepan should be uncovered, and the contents

HE WHO RECEIVES A GOOD TURN SHOULD NEVER FORGET IT.

HE WHO DOES A GOOD TURN SHOULD NEVER REMEMBER IT.

occasionally skimmed, and the vegetables should not remain in the water an instant after they are cooked." The same authority says: "In boiling green vegetables the colour can only be retained by quick boiling in plenty of water in an uncovered saucepan." From the foregoing remarks may be gathered well-nigh all that is needful to be known to cook vegetables to perfection. Experience alone can render any cook acquainted with the precise time at which any vegetable may be considered to be done. Remember, that vegetables—especially green vegetables—are as unwholesome and injurious to the stomach when done too much as when underdone.

GOLDEN RULE.—*Wash thoroughly, rinsing green vegetables in vinegar and water. Plunge green vegetables in a large saucepan full of boiling water, and boil quickly. Take out of the water as soon as done, and drain in a cullender before serving.*

BOILED POTATOES.

MATERIALS.—From twenty to thirty potatoes; cold water; salt.

PROCESS.—Let the potatoes that are to form a "dish" be as nearly the same size as possible; wash and *scrub* them clean if they are to be served in their skins; if without, peel them, throwing each potato into cold water as soon as it is peeled. Place them in a saucepan, and pour in sufficient cold water to cover them. Set over the fire, and when the water boils throw in a heaped dessertspoonful of salt. When a fork will pass through them with ease the potatoes are done. Pour off the water and place the saucepan again by the side of the fire, until all moisture has disappeared. Dish up and serve as quickly as possible, removing the cover or turning it half round to let the steam escape when placed on the table.

No better dinner can be eaten than a couple of well-boiled potatoes and a slightly underdone broiled chop or steak, plentifully sprinkled with YORKSHIRE RELISH, manufactured by Messrs. Goodall, Backhouse, and Co., of Leeds.

STEWED MUSHROOMS.

MATERIALS.—As many mushrooms as may be piled together on a vegetable dish, as they shrink in cooking; two ounces of butter; quarter of a pint of milk; a little flour; pepper and salt; two tablespoonfuls of gravy.

PROCESS.—Cut off the stalks and remove the thick skin on the outer part of the mushroom, and lay them in a stew-pan in the stock or gravy, and the butter. In about ten minutes' time add the milk, and pepper and salt to taste,



BOILED MUSHROOMS.

and allow the mushrooms to simmer until perfectly tender. Dredge slightly with flour to thicken the sauce, and serve in a vegetable dish.

If you would eat stewed mushrooms in perfection, add to the sauce, just before pouring the contents of the stew-pan into the dish, two tablespoonfuls of YORKSHIRE RELISH, manufactured by Messrs. Goodall, Backhouse, and Co., of Leeds.

Are mushrooms wholesome?

Yes, when well cooked; and more than this, they are the most nutritious of all vegetable substances. They are excellent fried or broiled, or cooked on toast before a fire, when a lump of butter should be placed on the mushroom and a tumbler put over it. The steam that rises condenses on the sides of the tumbler and trickles down on the toast, soaking into it, and imparting to it the flavour of the mushroom.

BAKED TOMATOES.

MATERIALS.—Eight or ten tomatoes; a thick slice of bread, well crumbled; two ounces of butter; pepper and salt to taste.



THE TOMATO.

PROCESS.—Scald the tomatoes with boiling water, cut them in thick slices without removing the stem; rub the sides of a pie-dish with butter, or a little lard or dripping which will do as well, and lay in the slices of tomato; season well with pepper and salt; cover with bread crumbs, and scatter some small lumps of butter over the crumbs. Bake in a hot oven for from twenty to thirty minutes.

This dish may be considerably improved by pouring over the tomatoes, before adding the crumbs and butter, two or three tablespoonfuls of YORKSHIRE RELISH, the piquant sauce manufactured by Messrs. Goodall, Backhouse, and Co., of Leeds, and sold by all grocers and oilmen.

With what should tomatoes be eaten?

Any meat, hot or cold. They are delicious either cooked or raw. When eaten raw they should be cut in slices and dressed as cucumber, some onion being added, chopped fine or cut in slices. Tomatoes should be eaten freely by all persons who are dyspeptic, or who suffer from torpid liver, on account of their valuable medicinal properties.

Are not tomatoes expensive?

English-grown tomatoes are, generally speaking, dear, as much as 8d. per pound being often asked for them. The cheapest are those which are sent to us from America in tins.

BEWARE OF A SILENT DOG AND STILL WATER.

IT IS FAR BETTER TO DO WELL THAN TO SAY WELL.

SALAD.

MATERIALS.—One cos or two cabbage lettuces ; some spring onions ; some slices of beetroot ; one egg ; some mustard and pepper-cress ; a teaspoonful of salt ; two spoonfuls of mustard ; half a teaspoonful of pepper ; four tablespoonfuls of salad oil ; two tablespoonfuls of vinegar.

PROCESS.—Wash the lettuce in cold water and then in vinegar and water, and the cress also. Put the lettuce into the centre of a large clean cloth, and gathering up the corners, swing the cloth and its contents round rapidly for a minute or more, to get rid of all moisture from the leaves. Put the mustard into a basin and add the oil gradual-



SALAD IN BOWL.

ly, rubbing the mixture round and round with a spoon until a smooth thick cream is produced. If the oil and mustard do not readily unite, add a teaspoonful of water. The mustard should be already *made*, as for table, and not in powder. Add the salt, pepper, and vinegar, and mix well. Cut the lettuce *across the leaves* in pieces about an inch in width, and throw lightly into the bowl with the cress and onions shred fine. Lastly, pour the mixture over all, and ornament the top with the slices of beetroot and the egg, which should have been previously hard-boiled and cut in slices.

Two or three tablespoonfuls of YORKSHIRE RELISH, manufactured by Messrs. Goodall, Backhouse, and Co., of Leeds, may be added with considerable advantage to the above mixture, or substituted for the vinegar. For an impromptu salad it will be sufficient to pour some YORKSHIRE RELISH over some lettuce

LET NOT YOUR TONGUE CUT YOUT THROAT.

KNOWLEDGE IS THE WING WHEREBY WE FLY TO HEAVEN.

shred into strips. Nothing else in the form of salad dressing is absolutely necessary.

Are salads made of lettuce only?

No; almost all kinds of vegetables, when cold, such as potatoes, well-cooked cabbage, peas, beans, haricot beans, French beans, scarlet runners, &c., may be sliced and eaten as salad, with the mixture above described, or with "YORKSHIRE RELISH" only.

PUDDINGS & PASTRY.



TO make paste for pies and puddings that shall be light and easy of digestion should be the ambition of everyone who desires to excel as a cook. The cook's task in the preparation of light and wholesome pastry has been rendered far more easy of late years by the introduction of a most useful preparation known as "baking powder." The value of baking powder to the housekeeper, however, does not consist solely in the fact that its use tends to make pastry and pudding-crust light. It possesses the further recommendation of producing paste, for puddings and pies, at the cheapest possible rate, for butter, even in the smallest quantities, can be dispensed with altogether, if it be desirable to do so on the ground of economy; while, in making puddings, eggs may be used in less quantity, or omitted altogether, if baking powder be made use of. It is necessary, however, to caution the buyer against the indiscriminate use of all baking powders. The manufacturers of the YORKSHIRE RELISH, Messrs. Goodall, Backhouse and Co., of Leeds, prepare GOODALL'S BAKING POWDER also, that can be thoroughly depended on for the purity of its ingredients, and the absence of alum and other harmful substances, which are frequently introduced into powders of this kind. Another useful article, by aid of which custards may be made without eggs, and a rich and most palatable accompaniment prepared for all kinds of pies and puddings, whether made of fresh fruit, dried fruit,

REPUTATION IS TO VIRTUE WHAT LIGHT IS TO A PICTURE.

NO MAN WAS E'ER GLORIOUS WHO WAS NOT LABORIOUS.

MONEY AND TIME HAVE BOTH THEIR VALUE.

HE WHO WASTES TIME WILL NEVER SAVE MONEY.

or preserves, is GOODALL'S CUSTARD POWDER, manufactured by the same firm—Messrs. Goodall, Backhouse and Co., of Leeds. A pie or pudding, be it of what kind it may, cannot fail to give satisfaction when either or both of these most useful aids to good cookery have been used in its making. Let no housekeeper, therefore, think that she is fully prepared for culinary work in the kitchen, unless she have at her elbow plenty of

GOODALL'S BAKING POWDER AND
GOODALL'S CUSTARD POWDER,

manufactured by Messrs. Goodall, Backhouse and Co., of Leeds, and sold by all respectable grocers and oilmen throughout the United Kingdom and the British Colonies.

GOLDEN RULE FOR BAKING PIES AND PASTRY.—*Meat Pies, unless the meat be partly cooked by stewing before it is put under the paste, should be baked in a slow oven. Pastry, fruit pies, &c., should be baked in a quick oven.*

GOLDEN RULE FOR BOILING PUDDINGS.—*Puddings of all kinds should be plunged into boiling water, and the water should boil, not simmer, all the time that the pudding remains in it. It is well nigh impossible to boil a pudding too long.*

Pudding cloths should be kept scrupulously clean. Wash out the pudding cloth well as soon after the pudding is taken out of the boiler, &c., as may be convenient; dry it thoroughly, and put it away in a clean place, ready for use at another time.

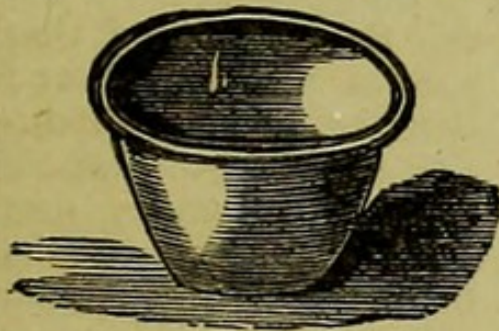
PARMESE PUDDING.

MATERIALS.—One pint of new milk; one egg; two of GOODALL'S CUSTARD POWDERS, and some lemon peel.

PROCESS.—Boil a pint of new milk with eight or ten lumps of sugar. Mix, separately, one of GOODALL'S CUSTARD POWDERS with three tablespoonfuls of milk, beating well up with it one egg. Now pour over it the boiling milk, boil the combined mixture for five minutes.

Well butter a mould, place strips of candied lemon at the sides and bottom, and pour in the boiling milk and custard. Bake it in a good oven for thirty minutes. Let it cool, turn out, and serve up with a dish of Goodall's Prepared Custard in the ordinary way. The whole forms a most delicious dish.

SUET CRUST FOR PUDDINGS AND PIES.



PUDDING-BASIN.

MATERIALS.—Suet, three-quarters of a pound; two pounds of flour; a teaspoonful of salt; a heaped tablespoonful of **GOODALL'S BAKING POWDER**, manufactured by Messrs. Goodall, Backhouse & Co., of Leeds; one pint of milk or water.

PROCESS.—Mince the suet as finely as possible, then add flour, salt, and Baking Powder; mix well together; then add milk or water, gradually working the whole into a smooth paste. This will be found to be a light and excellent paste suitable for all ordinary purposes.

In making pastry, pies, and puddings, see that you have Goodall, Backhouse and Co.'s BAKING POWDER, and use it. When this powder is used no disappointment can ensue, and, as the ingredients of which it is composed are pure and wholesome, no ill effects can result from its use.

Is it always necessary to use six ounces of suet to one pound of flour?

No; a good plain crust may be made with five or even four ounces of suet to the pound of flour, and baking powder tending to make the crust extremely light and easy of digestion.

Is such a crust suitable for meat pies and puddings?

It is good enough for any and every kind of meat pie that is baked and meat pudding that is boiled; and it will be found excellent for fruit pies and puddings for which puff paste is not absolutely required.

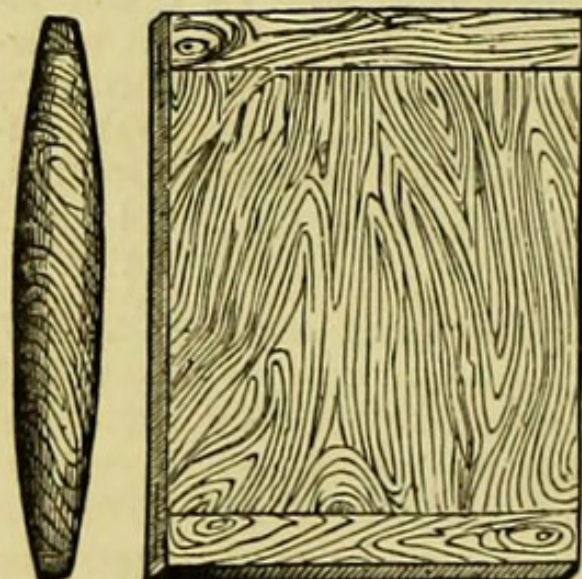
BE DEVOTED TO ONE THING AT A TIME.

THE HEART SHOULD GIVE CHARITY WHEN THE HAND CANNOT.

PUFF PASTE.

MATERIALS.—One pound of fine flour; half a tea-spoonful of salt; half a pint of water; three-quarters of a pound of butter for very rich paste, and from half to quarter of a pound for paste for family use; one heaped tablespoonful of GOODALL'S BAKING POWDER, manufactured by Messrs. Goodall, Backhouse, and Co., of Leeds.

PROCESS.—Put the flour in a bowl, then add the salt and Baking Powder; mix well together; after that



PASTE-BOARD AND ROLLING-PIN.

rub in a little butter; then add water, gradually working the whole into a stiff paste, that will not stick to the board or fingers. Roll out the paste in a mass about an inch thick, put a little more butter in the centre, and fold the edges of the paste over the butter. Roll out the paste as thinly as possible, and fold first one side and then the other over the strip in the centre, so that

there are three thicknesses of paste one on top of another. Let the paste stand for a few minutes, and then roll and fold it over as before, repeating this three or four times, when the paste may be worked up into a lump. and rolled out for use to any required thickness.

To make good puff paste, GOODALL'S BAKING POWDER, manufactured by Messrs. Goodall, Backhouse, and Co., of Leeds, is indispensable. When used for this purpose the butter may be reduced to a minimum, and even dispensed with altogether.

WITH WHAT MEASURE YE METE IT SHALL BE MEASURED TO YOU.

PATIENCE IS VERY GOOD, BUT PERSEVERANCE IS BETTER.

SUET PUDDING.

MATERIALS.—One pound of flour ; from a quarter of a pound to half a pound of beef suet ; half a tea-spoonful of salt ; one dessert-spoonful of GOODALL'S BAKING POWDER, manufactured by Messrs. Goodall, Backhouse, and Co., of Leeds ; sufficient milk or water to make the materials into a thick paste.

PROCESS.—Put the flour, suet, salt, and baking powder into a large basin, and mix well together ; then add milk or water, using a wooden spoon ; turn the paste into a greased pudding-basin, and tie a floured pudding-cloth loosely over the rim of the basin, or tie up the paste loosely in a floured cloth only. Put into boiling water, and keep boiling for an hour and a half or two hours. A larger pudding will, of course, require more time.

This is a wholesome and nutritious pudding for children. It may be eaten with meat or meat gravy, or with sugar, treacle, or preserved fruit of any kind. An agreeable and palatable addition is to be found in custard made of the rich and excellent CUSTARD POWDER manufactured by Messrs. Goodall, Backhouse, and Co., of Leeds, and sold by all respectable grocers and oilmen.

YORKSHIRE PUDDING.

MATERIALS.—One pint of milk ; four heaped table-spoonfuls of flour ; one salt-spoonful of salt ; one dessert-spoonful of GOODALL'S EGG POWDER, manufactured by Messrs. Goodall, Backhouse, and Co., of Leeds.



YORKSHIRE PUDDING.

PROCESS.—Put the flour, salt, and Egg Powder into a large bowl, mix well together, then add the milk gradually, stirring the whole until thoroughly mixed.

HE THAT DOES GOOD TO ANOTHER DOES GOOD TO HIMSELF.

Pour the batter into a shallow tin, well greased with butter, lard, or dripping. Bake for quarter of an hour in a hot oven, and then take it out and put it under the meat for about the same time. Cut the pudding into square pieces before transferring it from the tin to the dish to be sent to table.

This kind of pudding, when well made and rendered light and palatable by using Messrs. Goodall, Backhouse and Co.'s EGG POWDER, is a desirable accompaniment for roast beef.

Is Yorkshire Pudding eaten with meat only?

Its richness and lightness renders it a suitable pudding to be eaten with meat; but when a few Sultana raisins or currants are mixed with the batter, and a little sugar, it forms a nutritious pudding, especially for children, to be eaten in the usual way after meat.

APPLE PUDDING.

MATERIALS.—Some good suet crust; from ten to twenty apples, according to size; six or eight cloves, or a few strips of lemon peel.

PROCESS.—Line a pudding-basin, after greasing it well with butter, with some good suet crust (*see page 55*), peel and core the apples, and cut them into small pieces. Lay them within the crust, and throw in a few cloves or strips of lemon peel here and there. Then cover with suet crust, tie up with a floured cloth, plunge in boiling water in a large saucepan, and boil for two or three hours, according to size of pudding. As the water in the saucepan boils away, add some more. A fruit pudding will bear a great deal of boiling, but it should be kept covered with water, and the water should *boil*, not simmer, the whole time.

Sugar should be added to fruit puddings and pies after they have been brought to table. Apple pudding is considerably improved by pouring over it some custard, made of GOODALL'S CUSTARD POWDER, manufactured by Messrs. Goodall, Backhouse and Co., of Leeds.

DO GOOD WITH WHAT THOU HAST, OR IT WILL DO THEE NO GOOD.

GOOD TEMPER, LIKE A SUNNY DAY, SHEDS BRIGHTNESS ON ALL THINGS.

Why are apples cored before being made into pies and puddings?

To get rid of the hard lining of the cells in which the pips are contained, this lining being apt to get between the teeth. In making apple dumplings the pips and core are left in the apple for the sake of the flavour that the former impart to the fruit. Apples baked in the oven or roasted before a fire, and eaten with custard made of Messrs. Goodall, Backhouse and Co.'s rich and delicious CUSTARD POWDER, form a wholesome diet for children, and act as a slight aperient.

RHUBARB PIE.

MATERIALS.—Some sticks of rhubarb, weighing, say, four pounds; some good suet crust; and lemon-peel.



RHUBARB

PROCESS.—Strip the skin from the rhubarb, thus reducing the weight to about three and a half pounds, and cut the sticks into pieces an inch in length; if the sticks be very thick split them lengthwise into two or three pieces. Line a pie dish with suet crust, put a small cup in the centre, lay in the rhubarb, scatter a few pieces of lemon-peel, and cover with paste. Set in a quick oven and bake for three-quarters of an hour.

Have ready a pint or more of rich custard, made of

GOODALL'S CUSTARD POWDER, manufactured by Messrs. Goodall, Backhouse and Co., of Leeds. This, when poured over the pie, will prove a palatable and wholesome accompaniment. Let each who partakes of it also sweeten to taste with sugar. Either moist sugar, or loaf sugar finely powdered, may be used.

Why is a cup put into a fruit pie?

Because the juice of the fruit, while stewing in the oven, is drawn under it. The cup also serves to prevent the crust from sinking in the centre as the fruit shrinks by stewing.

SILENCE SELDOMS OFFENDS; A PRATING TONGUE IS ALWAYS TROUBLESOME.

How is a frosted appearance given to the top of a pie?

By sprinkling it thickly with powdered loaf sugar.

Why should sugar be added after a pie or pudding is made rather than while it is being made?

Because much more sugar must be put in the pie when being made, in order to impart the same degree of sweetness than may be obtained by adding a less quantity after it is brought to table.

N.B.—Rhubarb is wholesome, and tends to cool and sweeten the blood. It should be eaten freely in the Spring of the year. As rhubarb is generally very cheap, this quality renders it valuable in a medicinal point of view.

The foregoing recipes for apple pudding and rhubarb pie, the lemon and cloves being omitted, will be found suitable for making pies and puddings of almost any kind of fresh fruit.

Bottled fruit, such as plums, gooseberries, cherries, &c., may be used in Winter for making fruit pies. Dried prunes may be gently stewed and afterwards made into a pie.

MINCE PIES.

MATERIALS.—Puff paste, to make which see page 56. *Mincemeat* made as follows:—Grate the rinds of three lemons, then press out the juice, and after straining it, boil the rest of the lemons until they are so tender that you can chop them very finely. Then bake three apples, remove the cores and skins, adding the remainder to the lemon pulp. Then gradually add one pound of stoned raisins, half a pound of currants, one pound of finely chopped suet, two pounds of moist sugar, one ounce of citron, cut small, and one ounce of candied orange peel, the same quantity of lemon peel, two tablespoonfuls of brandy or rum (or if not to taste this may be omitted), and two tablespoonfuls of orange marmalade. Mix all the materials thoroughly, then place the whole in a stone jar, and in ten to twelve days it will be ready for use.

PROCESS.—Roll out the puff paste to a quarter of an inch thick, line some patty pans with it; fill with the mincemeat, cover with the paste, and cut off close to the edge of the patty pan. Place in a quick oven, and bake from twenty to thirty minutes, according to size of the pies. Brush them with white of egg, and sprinkle with powdered sugar. Serve hot upon a white napkin.

TO DESTROY AN ENEMY MAKE HIM YOUR FRIEND.

A MAN OF GREAT MIND SAYS LITTLE AND DOES MUCH.

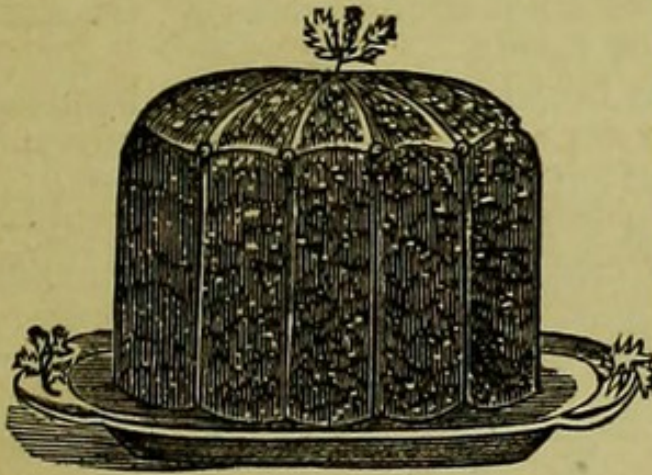
Ten minutes in the oven will re-warm them, and make them as good as though newly baked.

N.B.—A dish of Custards, served in glasses (see page 66), always proves an acceptable addition to mince pies.

CHRISTMAS PUDDING.

MATERIALS.—One pound of raisins; one pound of currants; one pound of beef suet; half a pound of moist sugar; half a pound of flour; one pound of bread crumbs; four eggs; one gill of rum, brandy, or whisky; half a pint of milk; quarter of a pound of citron; quarter of a pound of candied lemon peel.

PROCESS.—Stone the raisins, wash the currants thoroughly, chop the beef suet as finely as possible, cut the peel into small strips, and place these ingredients, with the sugar, flour, bread-crumbs, and eggs, in a large bowl, pour the milk over them, and mix until the whole is well incorporated. Lastly, add the spirit; stir the



CHRISTMAS PLUM-PUDDING IN MOULD. mass again for a few minutes, tie it up in a well-floured pudding-cloth, plunge it into boiling water, and boil for four or five hours. This should be done the day before the pudding is wanted; on the following day, boil for two or three hours more. A rich plum-pudding of this kind cannot be boiled too long: the longer it is boiled the more wholesome it is.

As an accompaniment to Christmas Pudding, nothing is more palatable or seasonable than a jugful of delicious custard, made of GOODALL'S CUSTARD POWDER, manufactured by Messrs. Goodall, Backhouse and Co., of Leeds, and sold by all grocers and oilmen throughout the United Kingdom.

EXCELLENCE IS THE REWARD OF LABOUR.

HE THAT HATH A VICTORY LOST, MAY DISCOMFIT YET A HOST.

AND IT OFTEN DOTH BEFALL, HE WHO CONQUERS LOSES ALL.

Eggs are always dear at Christmas. Is there no cheap substitute for them?—Two penny packets of GOODALL'S excellent BAKING POWDER, if used instead of the eggs, will make the pudding lighter and far more digestible. Always use GOODALL'S BAKING POWDER in making bread, cakes, puddings and pastry, instead of yeast, eggs, &c. By doing so you will save many shillings in the course of the year, and get more wholesome and palatable bread, &c., into the bargain.

BREAD-AND-BUTTER PUDDING.

MATERIALS.—Brown or white bread not too stale; quarter of a pound of butter; half a pound of currants; two ounces of citron; two ounces of moist sugar; one teaspoonful of allspice; one packet of GOODALL'S CUSTARD POWDER, manufactured by Messrs. Goodall, Backhouse and Co., of Leeds.

PROCESS.—Cut the bread in thin slices and spread butter not too thickly on each slice; soak the currants well in cold water, and cut the citron into thin strips; lay the slices of bread in a well-buttered pie dish, and strew currants and slices of citron over each layer, sprinkling with allspice and sugar. Make a pint of custard (*see page 67*), and when the pie dish is filled with slices of bread-and-butter, &c., pour the custard slowly into the dish, and bake in a quick oven for half-an-hour.

No sauce of any kind is really required with this pudding, but some cold custard, made of GOODALL'S CUSTARD POWDER, manufactured by Messrs. Goodall, Backhouse and Co., of Leeds, may be sent to table with the pudding, to make each plateful cooler.

OATMEAL PUDDING.

MATERIALS.—One pint of oatmeal, coarse or fine; one quart of milk; one tablespoonful of GOODALL'S BAKING POWDER, manufactured by Messrs. Goodall, Backhouse and Co., of Leeds; half a teaspoonful of salt.

PROCESS.—Warm the milk, but do not let it boil; pour it over the oatmeal in a large white pudding-basin, and let the oatmeal soak all night. About two hours before it is wanted stir in the baking powder and salt; put the mixture

THE SECRET OF SUCCESS IS CONSTANCY OF PURPOSE.

HE WHO BREAKS HIS WORD BIDS OTHERS BE FALSE TO HIM.

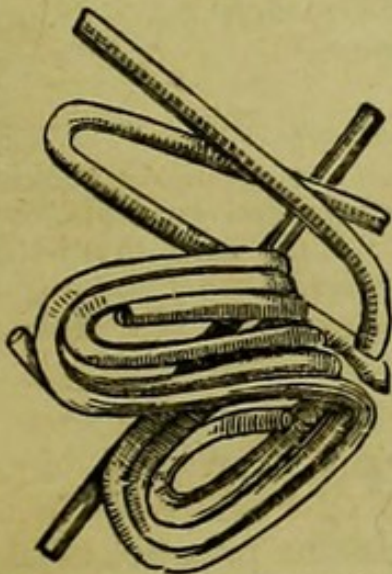
DOMESTIC BLISS IS WORTH MORE THAN ALL THE GLORY IN THE WORLD.

in a buttered pudding-basin ; tie a floured cloth tightly over it, and boil for an hour and a half or two hours.

This pudding affords an easily digested and most nutritious food for children. Pour over each plateful, when helped, a ladleful or two of cold custard, made of GOODALL'S CUSTARD POWDER, manufactured by Messrs. Goodall, Backhouse and Co., of Leeds, and sweeten to taste with moist sugar.

MACARONI PUDDING.

MATERIALS.—Half a pound of macaroni ; cold water ; a little allspice ; moist sugar ; half a pound of Sultana raisins ; some good suet crust ; one pint of custard, made of GOODALL'S CUSTARD POWDER, manufactured by Messrs. Goodall, Backhouse and Co., of Leeds.



MACARONI.

PROCESS.—Soak the macaroni in cold water until it is soft ; line a pie-dish with good suet crust, ornamenting the edge round the rim of the pie-dish ; lay macaroni in the dish, strewing raisins over each layer, and sprinkling with spice and sugar. Pour in sufficient custard to fill the dish,

and bake in a quick oven for half an hour.

Can macaroni be dressed in any other way ?

It is dressed with cheese (*see "Macaroni Cheese"*), or, for children it may be simply boiled and sent to table to be eaten with roast meat, minces, hashes, and stews. For young children, macaroni plain boiled, and eaten with good meat gravy, stewed fruit, marmalade, jam, or treacle, is wholesome, nutritious, and satisfying.

BATTER PUDDING.

MATERIALS.—Half a pound of flour ; a large tablespoonful of GOODALL'S EGG POWDER, manufactured by Messrs. Goodall, Backhouse and Co., of Leeds ; a salt-spoonful of salt ; some milk.

A MAN WITHOUT REASON IS ONE OUT OF SEASON.

PROCESS.—Put the flour, baking powder, and salt into a bowl, and mix with the milk, adding the milk gradually until sufficient has been poured in to make, with the flour, &c., a mixture resembling thick cream in substance. Pour into a buttered pie-dish, and *bake* for three-quarters of an hour; or put into a buttered basin, with a floured cloth tied tightly over it, and boil for two hours.

For sauce, use cold custard, made of the delicious CUSTARD POWDER manufactured by Messrs. Goodall, Backhouse, and Co., of Leeds. This will tend to cool the pudding and improve its flavour.

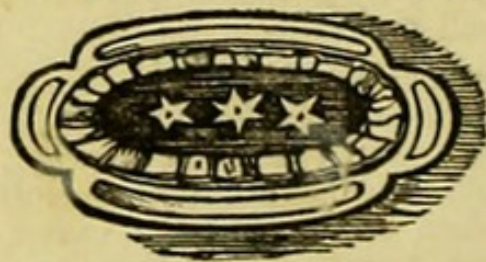
Is not this very like Yorkshire Pudding?

Yes; the ingredients are similar, but the mode of cooking is different. Such fruit as cherries, well-washed currants, &c., may be mixed with the batter, but in such case the batter should be made stiffer, to prevent the fruit from sinking to the *bottom* of the basin, and thereby appearing in a mass at the top of the pudding when boiled.

OPEN JAM TART.

MATERIALS.—Some good puff paste; preserve of any kind.

PROCESS.—Line a shallow tart tin with a layer of puff paste (*see page 56*), and on the paste spread a thick layer of jam or marmalade. Ornament the edge of the paste with a pastry-roller, and place—or omit if taste does not approve of them—some thin strips of paste,



OPEN TART.

rolled to the form and thickness of stout string, diagonally both ways over the surface of the preserve. Bake in a brisk oven for fifteen minutes.

Jam tarts, whether large or small, are improved by the addition of some cold custard, made of GOODALL'S

CUSTARD POWDER, *manufactured by Messrs. Goodall, Backhouse and Co., of Leeds, and sold by all respectable grocers and oilmen.*

Is the preserve always put on the paste before baking?

No! some consider the flavour of the jam to be spoiled by baking, so they bake the paste by itself in a quick oven, and then lay in the jam which has in the meantime been warmed in a stewpan. The ornaments, which have been also baked, are then placed on the preserve.

N.B.—A pretty effect is produced by dividing the paste into four, six, or eight compartments, by means of strips of twisted or plaited pastry, and filling alternate compartments with jam and marmalade, or with either of these and custard.

What are puffs?

Tarts that are closed with pastry instead of being left open. A thin layer of paste is made and cut into a circular form by the aid of a tin circle or saucer; some fruit, as apples or jam, is laid thickly on one half, and the other half is turned over the fruit, and the edges of the paste pinched together in order to retain the fruit.

What is a pasty?

A very large kind of puff. Apples and meat are most commonly used for making pasties.

PANCAKES.

MATERIALS.—One pound of flour in a dry state; a little salt; a dessert-spoonful of GOODALL'S EGG POWDER, manufactured by Messrs. Goodall, Backhouse and Co., of Leeds.



PANCAKES.


PROCESS.—Put the flour, Egg Powder and salt into a large bowl and thoroughly mix them together; then pour in the milk, stir well until a batter is formed of the consistency of thick

cream. Warm the frying pan, and put a little butter or lard in it, when melted put sufficient batter to cover the pan; fry of a light brown one side, and then turn the pancake and fry it on the other side. When done, send to table with sugar, treacle, and fresh lemon.

A THOUSAND PROBABILITIES DO NOT MAKE ONE TRUTH.

THE OBJECT OF ALL AMBITION SHOULD BE TO BE HAPPY AT HOME.

WHEN WINE ENTERS, WISDOM GOES ABROAD.

 *The usual accompaniments for Pancakes are lemon-juice and sugar. Be sure that you get GOODALL'S EGG POWDER, manufactured by Messrs. Goodall, Backhouse and Co., of Leeds, for making these and all other kinds of Puddings.*

AMBER PUDDING.

MATERIALS.—One GOODALL'S CUSTARD POWDER ; one egg ; one pint of new milk ; lump sugar ; and lemon peel to taste, and strawberry jam.

PROCESS.—Boil the milk with the sugar and lemon peel. Beat up an egg with one custard powder and two table-spoonfuls of milk. Pour this into the remainder of the milk, when the latter is in a boiling state, and stir round for eight minutes. Then put the jam at the bottom of a pie dish, and pour over it the whole of the liquid mixture. It should be eaten quite cold, and is an admirable addition to a Summer dinner.

WHARFEDALE PUDDING.

MATERIALS.—One GOODALL'S CUSTARD POWDER ; one tablespoonful of corn flour ; one pint of milk ; four tablespoonfuls of powdered white sugar ; two or three small strips of lemon rind ; two tablespoonfuls of brandy.

PROCESS.—Boil the milk, lemon rind, and sugar together ; mix together the Custard Powder, corn flour, and four tablespoonfuls of milk. Take out the lemon rind from the boiling milk and pour the milk over the mixture as above. Mix quickly, then boil the whole for eight minutes, adding the brandy by degrees. Dip your mould in cold water, turn in the pudding, and let set. When cold, turn out in the usual way.

CUSTARDS AND BLANCMANGES;

HOW TO MAKE, AND HOW TO USE THEM.



CUSTARDS, as we have already seen, form a suitable and palatable accompaniment to almost all kinds of pies and puddings made of

fruit, whether fresh or dried. It is now necessary to look a little more closely into the method of preparing custards, and to see how custards may be utilized with other dishes than fruit pies and puddings, and even form the chief ingredient in the making of many light and highly nutritious additions to the dinner and supper table.

To make custards in the ordinary way several eggs are required, which renders them expensive. For this reason they are seldom produced at the tables of any but those who are well-to-do in the world. It has been said that any man who can make two blades of grass grow where only one has grown before should be looked upon as a public benefactor. Surely then anyone who affords people the means of making a delicious dish at less than half its previous cost, has an equal claim to be so regarded. This has been done by Messrs. Goodall, Backhouse and Co., of Leeds, who, by means of their CUSTARD POWDER, have enabled thrifty housekeepers to make delicious custards without eggs at a great reduction of cost. So that all may now enjoy those delicious preparations which render fruit pies and puddings more palatable by softening the natural acidity of the fruit, form an agreeable sauce to some, and enter largely, if not entirely, into the composition of others.

Hitherto, owing to the high price of isinglass, blancmange, which always forms a pretty supper dish, and strengthening diet for the invalid, has been excluded from the majority of middle-class tables except on state occasions, but now by using Messrs. Goodall, Backhouse & Co's. cheap and excellent BLANCMANGE POWDER, even the comparatively poor may have and enjoy a blancmange whenever they please.

CUSTARDS.

MATERIALS.—One pint of new milk, or cream; one packet of GOODALL'S CUSTARD POWDER, manufactured by Messrs. Goodall, Backhouse and Co., of Leeds; two or three ounces of finely-powdered loaf sugar.

PROCESS.—Take from a pint of new milk or cream,

two tablespoonfuls, and mix well in a basin one of the packets; boil the remaining milk with two or three ounces of white sugar; while boiling, pour it into the basin, stirring all the time; when cold, put it in the glasses. The custard can be used soon as cold.

DELICIOUS CUSTARD PUDDING.—One quart of new milk, mixed with three ounces of the Custard Powder; boil a few minutes, let it stand till cold, then add one or two eggs, four tablespoonfuls of sugar; pour into a pie-dish and bake for half an hour. This makes a very delicious pudding.

See that you get GOODALL'S CUSTARD POWDER, manufactured by Messrs. Goodall, Backhouse, and Co., of Leeds. Ask your grocer or oilman for it, and take none that does not bear the name of this well-known firm.

Is no flavouring required with this custard?

All the flavouring that is necessary has been already added by the manufacturer. To add to the appearance, however, of the preparation, you may, if you like, grate a little nutmeg on the surface of the custard when it is placed in the jug, bowl, or custard cup in which it is to be sent to table. It is unnecessary to boil the custard, therefore failure through want of stirring when on the fire, and taking it off as soon as it begins to boil, as in the ordinary method of making custard, is simply impossible.

SULTANA TIPSY CAKE.

MATERIALS.—One dozen square sponge cakes, or a sponge cake cut into slices—if stale, so much the better; half a pound of preserve or marmalade; some sherry or raisin wine; two ounces of sultana raisins; one ounce of citron; one pint of CUSTARD (*see preceding recipe*).

PROCESS.—If a large sponge cake be used, first cut it into slices; soak the slices, or small sponge cakes—after spreading some jam upon them and arranging them in a glass dish—in the wine; pour a pint of custard, *while hot*, over the whole, strew the raisins

over the surface, and cut the citron into strips, and lay it here and there among the raisins.

If wanted for dinner, this dish should be made early in the morning. It is better at all times for being made some hours before it is wanted, to allow the custard to get cold. See that the CUSTARD POWDER used in making the custard is that manufactured by Messrs. Goodall, Backhouse, and Co., of Leeds.

NORMANDY PIPPINS.

MATERIALS.—Eight or ten Normandy pippins; some water or cider; quarter of a pound of moist sugar; some good suet crust (*see page 55*); one pint of CUSTARD (*see page 67*).

PROCESS.—Put the pippins into a pie-dish, strew half the sugar over them and pour in sufficient cider or water (cider is preferable) to cover them completely. Set them in the oven the last thing at night and there let them remain till morning, when it will be found that they have absorbed the water or cider in which they were placed, and swollen to roundness. Line a pie-dish with suet crust, place the apples in the dish, add a little more water and sugar, and bake for half an hour. When sufficiently baked let the dish stand till its contents are cold; then pour the custard over the pippins, and serve.

Custard prepared from GOODALL'S CUSTARD POWDER, manufactured by Messrs. Goodall, Backhouse, and Co., of Leeds, should be served with Normandy pippins, with or without pie crust, and with all stewed fruits.

BAKED PEARS.

MATERIALS.—From twelve to eighteen pears; a small lemon; twelve cloves; half a pound of moist sugar; some water; a pint of CUSTARD.

PROCESS.—Peel the pears, cut each in half and remove the core; cut the lemon in thin slices; lay the pears and lemon-peel in layers, in an earthen jar with a cover to it, putting in a clove here



STEWED PEARS.

and there, and strewing sugar over each layer. Pour in sufficient water to cover the pears completely; set the jar in a slow oven and bake for four or five hours.

As a suitable accompaniment to the pears send to table a bowl of custard made of GOODALL'S CUSTARD POWDER, manufactured by Messrs. Goodall, Backhouse, and Co., of Leeds, and sold by all grocers and oilmen.

GOOSEBERRY FOOL.

MATERIALS.—One quart of green gooseberries; half-pound of moist sugar; quarter of a pint of water; one pint of CUSTARD (*see page 67*).



THE GOOSEBERRY.

PROCESS.—Head and tail the gooseberries, and put them, with the sugar and water, into a clean stew-pan, and simmer over a clear fire, stirring the fruit all the time, for a quarter of an hour or twenty minutes. Pour the fruit into a bowl and stir with a wooden spoon, until the whole is reduced to a pulp. Send to table in a china bowl, if you have one, or in a pie-dish or in a deep glass dish, and serve with it, as suitable accompaniments, some crisp biscuits and custard in a glass jug or bowl.

USE MOMENTS WISELY, THEN WILL NOT HOURS REPROACH THEM.

PUT NOT OFF TILL TO-MORROW WHAT CAN BE DONE TO-DAY.

Use The custard should be made of GOODALL'S CUSTARD POWDER, manufactured by Messrs. Goodall, Backhouse, and Co., of Leeds. This powder is remarkable for the purity of its ingredients, and its delicious flavour.

CUSTARD CAKES.

MATERIALS.—Some rich puff paste; one pint of custard. (*For the mode of making puff paste see page 56.*)

PROCESS.—Line a tart dish or several patty pans with puff paste, and bake until sufficiently done. When the pastry is removed from the oven it should be allowed to cool for a few minutes, when the custard must be poured in.

Use Make the custard of GOODALL'S CUSTARD POWDER, manufactured by Messrs. Goodall, Backhouse, and Co., of Leeds, and in preparing the puff paste use GOODALL'S BAKING POWDER, manufactured by the same firm.

TAPIOCA PUDDING.

MATERIALS.—Four ounces of tapioca; two ounces of beef suet; one pint of cold water; one pint of milk; one pint of CUSTARD (*see page 67*).

PROCESS.—Chop the beef suet as finely as possible, and put it with the tapioca into a pie dish, pouring the cold water over it. Set it in a cool oven for half an hour; then add the milk; mix thoroughly with the tapioca and return to the oven, letting the pudding bake for about an hour. Serve with the custard in a glass jug or bowl, as an accompaniment, and sweeten to taste with moist sugar or loaf-sugar powdered. Sago may be used instead of tapioca in making puddings of this kind, which are wholesome and nutritious, and especially suitable for young children.

Use Use GOODALL'S CUSTARD POWDER, manufactured by Messrs. Goodall, Backhouse, and Co., of Leeds, for making custard to be eaten both with tapioca and sago pudding.

EMPTY VESSELS MAKE THE GREATEST SOUND.

HE WHO WOULD REAP WELL MUST TAKE CARE TO SOW WELL.

LIFE AND DEATH ARE IN THE POWER OF THE TONGUE.

BERMUDA PUDDING.

MATERIALS.—One pint of milk; the peel of half a small lemon; two ounces of loaf sugar; one table-spoonful of corn-flour; and one packet of GOODALL'S CUSTARD POWDER.

PROCESS.—Peel the rind of the lemon as thinly as possible; put the peel and lump sugar into the milk in a clean saucepan, and place over a clear fire until the milk just begins to boil. Before doing this, the corn-flour and Custard Powder should be mixed smooth in a basin, with four tablespoonfuls of cold milk, taken from the pint, before the remainder is set over the fire. When the milk is beginning to boil, add the last-named ingredients, and allow the saucepan to remain over the fire for eight minutes longer, taking care that its contents are simmering nicely the whole time. Pour into a mould, and stand in a cool place until cold.

This palatable pudding is much relished by children, and is improved by the addition of a little cream or preserve when sent to table. GOODALL'S CUSTARD POWDER, for making this pudding, may be obtained of most chemists, grocers, and oilmen throughout the United Kingdom and British Colonies.

Why should lemon peel, when used for puddings, etc., be cut as thin as possible?

Because the cells, which contain the essential oil, lie just under the surface of the peel; so by cutting the peel very thin, the cells are broken, and the oil, which imparts the flavour of lemon to any article with which the peel is used, is liberated in greater quantities than if the peel had been cut thick.

BLANCMANGE.

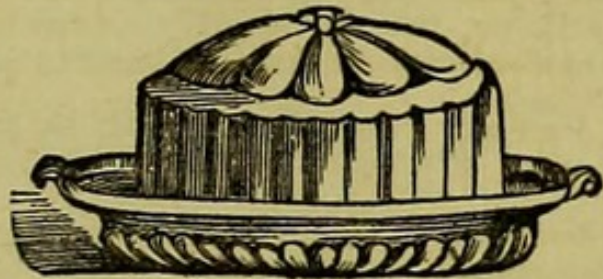
MATERIALS.—One pint of new milk or cream; an ounce and a-half of loaf sugar, and one packet of GOODALL'S BLANCMANGE POWDER.

PROCESS.—If the loaf sugar be not already in the

FROM ONE SPECIMEN, YOU MAY JUDGE ALL THE REST.

ADD LITTLE TO LITTLE, AND THERE WILL SOON BE A HEAP.

form of powder, bring it to this state by pounding it in a mortar; then place the sugar and BLANCMANGE POWDER in a quart basin, with three tablespoonfuls of the milk or cream, and mix thoroughly, stirring briskly until the sugar is completely dissolved. As soon as this is done, put the remainder of the milk in a clean saucepan, and place it over a clear fire. When the milk is just on the point of boiling, remove the saucepan from the fire and pour the milk on the ingredients in the basin. Stir the whole well together, and return the mixture to the saucepan. Have ready a mould or dish which has been wetted by dipping it into cold water, and when the mixture has boiled for six or eight minutes, being well stirred all the time, pour it into the mould. As soon as the blancmange is cold it is ready to be sent to table; but before serving, it should be removed from the mould and placed on a pretty glass or china dish.



BLANCMANGE.

The BLANCMANGE POWDER manufactured by Messrs. Goodall, Backhouse, and Co., of Leeds, and sold by grocers, chemists, and oilmen, in almost every town and village in the United Kingdom, is a unique preparation, by means of which rich and delicious blancmange may be made in a few minutes, and at very little cost.

Each packet is flavoured in the process of manufacture. The flavours imparted to the packets are—

ALMOND, VANILLA, STRAWBERRY, RASPBERRY,
LEMON, COFFEE AND CHOCOLATE.

Why are the packets thus variously flavoured,

TO BLUNDER TWICE IS NOT ALLOWED IN WAR.

LOVERS' QUARRELS OFTEN LEAD TO A RENEWAL OF LOVE.

To suit, as far as possible, every variety of taste ; in the first place, because a flavour which may be agreeable to one person may be disliked by another ; and secondly, to save all who may use them the trouble and expense of adding special flavouring matter. Lastly, the presence of flavouring causes less time to be taken in the preparation of the blancmange, and enables anyone, whose friends have dropped in unexpectedly to dinner, tea, or supper, to quickly prepare a nice addition to whatever may be ready at hand to send to table.

Can any other kind of dish be made by the aid of BLANCMANGE POWDER ?

Certainly ! Blancmange—which, by the way, is pronounced *bleh-monzh*, and means “white food” or “white jelly”—is a preparation of milk and isinglass and flavouring matter, deriving its whiteness from the presence of milk. When water, white wine, and the yolks of eggs are used instead of milk, a kind of yellow jelly is the result, to which the name of

JAUNEMANGE

is given ; which means “yellow food,” or “yellow jelly.”

In the present day many have a conscientious objection to eat anything into whose preparation any kind of wine, or spirit, or alcoholic drink has been used. Those, however, who use GOODALL'S BLANCMANGE POWDER may make excellent JAUNEMANGE by adding a little *saffron water* to the ingredients above enumerated for BLANCMANGE. Similarly, the addition of a little *cochineal* to these ingredients will produce a “rose-coloured food” or jelly, to which may be given the name of

ROUGEMANGE.

Thus by a very simple contrivance variety of colour may be given to a most delicious dish, and thereby the appearance of a supper table may be wonderfully improved. An additional charm may be further imparted by garnishing the *rougemange* with white flowers and green leaves, as, for example, sprays of white jasmine ; the *jaunemange* with purple and white flowers intermingled, such as violets and white Scotch roses ; and the *blancmange* with flowers of almost any colour—blossoms of the red geranium or nasturtiums affording a pleasant and suitable contrast to the brilliancy of its whiteness.

BREAD, BISCUITS, AND CAKES.

SO necessary is bread for man's sustenance, that it is frequently spoken of as the "Staff of Life." But though there is no article of food that is so indispensable for the support of life as bread, there are comparatively few families in which bread is made and baked. If housekeepers took to baking their own bread, they would soon find that they not only got it at a much cheaper rate, but that it is far more palatable and wholesome than that supplied by the baker. Children, who eat far more bread in proportion than adults, will thrive better on and yet require less of home-made than of baker's bread. Most housekeepers do not care to face the trouble of making bread when it can be readily had from a baker close by; but a week's trial would show that the actual saving in outlay, and the benefit to health, is worth all the trouble, and that the trouble is done away with in a great measure by the use of GOODALL'S BAKING POWDER. There are many kinds of baking powder, but the best and cheapest for all household purposes whether for making pies or puddings, bread or cakes, is GOODALL'S BAKING POWDER, manufactured by Messrs. Goodall, Backhouse, and Co., of Leeds, on account of the purity of its ingredients, and its perfect freedom from alum, which, in consequence of its astringent qualities, is injurious to the stomach, and detrimental to health. Baking powder is used as a substitute for yeast in making bread. Two teaspoonfuls should be used to every pound of flour.

GOLDEN RULE.—Let your bread be made of good wheaten flour. Whole meal is preferable to fine flour from which the bran or husk of the grain has been removed by bolting or sifting.

HOUSEHOLD BREAD.

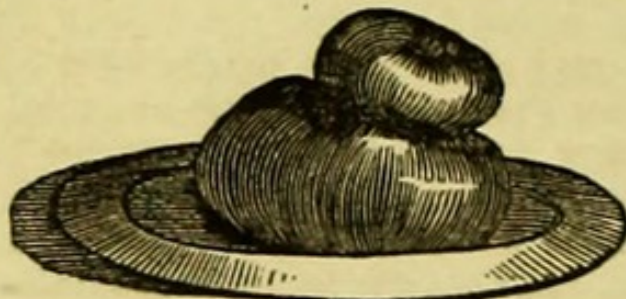
MATERIALS.—Four pounds of flour; two heaped tablespoonfuls of GOODALL'S BAKING POWDER, manufactured by Messrs. Goodall, Backhouse, and Co., of

WHERE ONE WILL NOT, TWO CANNOT, QUARREL.

WHAT IS NOT NEEDED IS DEAR AT A FARTHING.

Leeds, and a tablespoonful of salt ; about two and a half pints of lukewarm milk.

PROCESS.—Mix the salt, the baking powder, and about three-fourths of the flour in a large bowl, incorporating the ingredients thoroughly. Then pour the milk over the flour and beat it up with the hand, or stir it with



COTTAGE LOAF.

a wooden spoon until the whole is well mixed. Then add almost all the rest of the flour, working it a little at a time, until a smooth mass of dough is formed, which does not stick either to the hands or to the bowl when kneaded. The dough must then be worked up with the flour that is left—a handful will be enough—until it is quite stiff. It must then be divided into two or three equal parts, which must be placed in tins or shaped by the hand into the form of a cottage loaf. Place the loaves on a greased tin, and put them quickly into a very hot oven, which should be provided with a ventilator, in order to regulate the heat. In ten or fifteen minutes the ventilator may be unclosed, in order to let out the steam and reduce the heat, and in about an hour the bread will be baked.

Anyone who is experienced in baking bread will know by its colour when it is done ; but the most inexperienced persons may know when bread is sufficiently baked by thrusting a skewer or fork into the loaf, and immediately withdrawing it. If any steam or moisture remains on the surface the bread is not sufficiently baked, and it must remain for some minutes longer in the oven ; but if the moisture immediately disappears from the surface of the skewer, &c., as soon as it is withdrawn, the bread is sufficiently baked.

TO TRY TO CONCEAL FAULTS IS BUT ADDING TO THEM.

LET YOUR TROUBLE TARRY TILL ITS OWN DAY COMES.

What is meant by "seconds" flour?

It is the flour that is used for making household bread, and for all ordinary purposes. It differs from the "best whites" in not having been passed through so fine a sieve. The finest white flour is used for pastry of the first quality.

How is brown bread made?

Genuine brown bread should be made of whole meal, that is to say, flour in which the bran has been allowed to remain. It is generally made by mixing a handful of sweet bran with a quarter of seconds flour. The flavour of brown bread may be given to white bread by boiling two pounds of bran in half-a-gallon of water, for half an hour. The water must then be strained through muslin, and used instead of plain tepid water, to mix with the flour when making the dough.

YORKSHIRE CAKES.

MATERIALS.—Two pounds of flour; two ounces of butter; one pint of milk; six teaspoonfuls of GOODALL'S BAKING POWDER; half a teaspoonful of salt.

PROCESS.—Put the butter and milk into a clean saucepan, and stand the saucepan by the side of the fire until the butter is melted and the milk is luke-warm. Mix the flour, salt, and baking powder well together, and then add the milk, beating the whole into a stiff dough, and divide it into pieces sufficient each to make a round cake from $3\frac{1}{2}$ to 4 inches in diameter. Let the cakes remain for a short time before the fire on a greased tin, and then put them in a somewhat slow oven and bake for half an hour.

The BAKING POWDER manufactured by Messrs. Goodall, Backhouse, and Co., of Leeds, is most suitable and economical for making Yorkshire Cakes, &c.

In some recipes, we are told to use so many teaspoonfuls, in others so many tablespoonfuls of Baking Powder. What relation or proportion do these quantities bear to one another?

A dessertspoonful is equal to two teaspoonfuls, and a tablespoonful is equal to two dessertspoonfuls or four teaspoonfuls. Always bear in mind that two teaspoonfuls or one dessertspoonful of GOODALL'S BAKING POWDER should be used to every pound of flour for bread, and three teaspoonfuls for cakes and tea-cakes.

WHAT MEN CALL ACCIDENT IS GOD'S OWN PART.

HE THAT HATH A TRADE HATH AN ESTATE.

TEA-CAKES.

MATERIALS.—Quarter of a pound of butter; two ounces of sifted sugar; one pint of milk; two pounds of flour; six teaspoonfuls of GOODALL'S BAKING POWDER; half a teaspoonful of salt.

PROCESS.—Melt the butter in the milk as directed in the preceding recipe, and the sugar also; mix the flour, baking powder, and salt, and here add the milk, &c., incorporating the whole well together. Knead it well,



TEA-CAKES.

and make it into round cakes, which should be left on a greased tin before the fire, in order to rise. When the cakes appear to be sufficiently risen, put them into a hot oven and bake for half-an-hour.

For making Tea Cakes, and all kinds of bread, cakes, pies, puddings, pastry, &c., GOODALL'S BAKING POWDER, made by Messrs. Goodall, Backhouse, and Co., of Leeds, is unequalled.

Is bread made with baking powder digestible?

Far more so than bread made with yeast, which is *fermented* bread, while bread made with baking powder is unfermented, and therefore far more wholesome. It may be eaten as soon as it is cold without any fear of indigestion, which is almost sure to follow, with most people, when new fermented bread is eaten. The great secret of success in making bread with baking powder is to thoroughly incorporate the baking powder, flour, and other ingredients, mixing them well together and putting the dough, when ready, into a very hot oven to bake.

GOLDEN RULE.—*In making unfermented bread with GOODALL'S BAKING POWDER, never deal with more than from two pounds to four pounds of flour at a time. The bread is better made in small quantities.*

BISCUITS.

MATERIALS.—One pound of flour ; two teaspoonfuls of GOODALL'S BAKING POWDER ; half a pint of milk.

PROCESS.—Mix the flour and baking powder well together, and then add as much milk as is sufficient to make the whole into a very stiff paste. After kneading the dough for some time, in order to make it perfectly smooth, roll it out in a thin sheet, and then with the top of a wine-glass or the cover of a round tin, cut out as many circles of paste as the sheet will allow, making what is left into a mass, rolling it out and cutting out circlets until the paste is used up. Place the biscuits on a greased tin, prick them over with a fork or skewer, and bake for about fifteen minutes in a slow oven.

The BAKING POWDER used in making biscuits should be that manufactured by Messrs. Goodall, Backhouse, & Co., of Leeds. Sold by all grocers and oilmen.

CURRANT BUNS.

MATERIALS.—One pound of flour ; three teaspoonfuls of baking powder ; half a pint of milk ; half a teaspoonful of salt ; quarter of a pound of butter ; quarter of a pound of moist sugar ; quarter of a pound of currants or sultana raisins.

PROCESS.—Melt the butter in the milk and pour the mixture over the flour, baking powder, and salt, which should be previously thoroughly incorporated in a large bowl. When the



BUNS.

dough is made, add the currants or raisins, or equal quantities of both, if preferred, then divide the dough into small pieces, shape them into buns, and bake in a hot oven on a greased tin. Glaze with egg beaten up, applied with a feather before putting the buns into the oven. For plain buns, use carraway seeds—half an ounce will be enough—instead of currants and raisins.

WRITE INJURY ON WATER AND KINDNESS ON MARBLE.

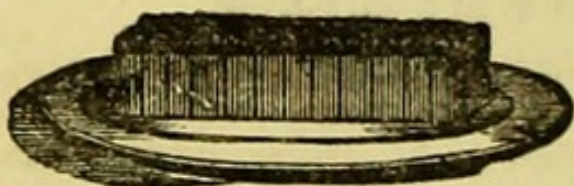
A THREAD EVERY DAY MAKES A SKEIN IN THE YEAR.

Buns made with GOODALL'S BAKING POWDER, manufactured by Messrs. Goodall, Backhouse, and Co., of Leeds, are remarkably light and wholesome.

GINGERBREAD.

MATERIALS.—One pound of flour; three teaspoonfuls of GOODALL'S BAKING POWDER; quarter of a pound of butter; half a pound of treacle or golden syrup; one ounce of powdered ginger.

PROCESS.—Mix the flour and baking powder thoroughly;



GINGERBREAD

melt the butter and mix it with the treacle and ginger, and then incorporate the whole of the ingredients, which will form a soft, dark coloured dough. For thick gingerbread place the whole mass in a shallow tin well buttered, and bake in a moderately hot oven for from three-quarters of an hour to one hour. When nearly done, brush over the top with egg beaten up to a froth, after which complete the baking. For gingerbread nuts, add half an ounce of carraway seeds and half an ounce of citron, or candied lemon-peel, cut fine, to the ingredients before named, and one egg. After working the whole well together, roll the dough into thin sheets, cut it into circlets with the rim of a wine-glass; place the nuts thus formed on a tin well greased and bake in a slow oven for about twenty minutes or half an hour, according to the thickness of the nuts.

Gingerbread made with GOODALL'S BAKING POWDER, manufactured by Messrs. Goodall, Backhouse, and Co., of Leeds, will be found to be light and wholesome, and useful for children on account of its slightly aperient qualities.

NEVER TROUBLE ANOTHER FOR WHAT YOU CAN DO YOURSELF.

USE NOT TO-DAY WHAT TO-MORROW MAY WANT.

RICH PLUM CAKE.

MATERIALS.—Six cupfuls of flour; one cupful of butter, and the same quantity of milk, treacle and moist sugar respectively; half a pound of sultana raisins; half a pound of currants; two tablespoonfuls of GOODALL'S BAKING POWDER; quarter of a pound of citron or candied lemon-peel.

PROCESS.—Soften the butter by holding it before the fire for two or three minutes, and add this, with the milk and treacle, to the flour, sugar, citron, &c., cut small, raisins, currants and baking powder, which should be previously put in a large basin and thoroughly mixed together. When the butter, milk, and treacle have been added, stir the whole, mix well together, beating it up for several minutes in order that the several ingredients may be thoroughly incorporated. Place the cake in a well-buttered tin; put in a slow oven and bake for about two hours.

For all kinds of cakes, buns, and biscuits, use GOODALL'S BAKING POWDER, manufactured by Messrs. Goodall, Backhouse, and Co., of Leeds, and sold by all grocers and oilmen. This baking powder is perfectly free from all deleterious and harmful ingredients.

SWEET CAKE.

MATERIALS.—One breakfast cup of flour; one breakfast cup soft white sugar; two ounces butter; a good teaspoonful GOODALL'S EGG POWDER, manufactured by Messrs. Goodall, Backhouse, and Co., of Leeds.

PROCESS.—Mix the flour, sugar, and Egg Powder together thoroughly, then rub the butter well in, add a little milk and mix altogether with a spoon, put into a tin and bake for half an hour or longer.

GINGER CAKES.

MATERIALS.—Five tablespoonfuls of flour; three tablespoonfuls of brown sugar; one teaspoonful of ground ginger; two tablespoonfuls treacle; a good tea-

EVERY MAN IS THE ARCHITECT OF HIS OWN FORTUNE.

HEALTH IS NOT VALUED UNTIL SICKNESS COMES.

spoonful of GOODALL'S EGG POWDER, manufactured by Messrs. Goodall, Backhouse, and Co., of Leeds.

PROCESS.—Mix the flour, sugar, ginger, and Egg Powder well together in a dry state, then add the treacle with a little milk, stir well together, put in a tin, and bake in a moderate oven.

GROUND RICE CAKES.

MATERIALS.—Quarter pound ground rice; quarter pound moist sugar; quarter pound of butter; two table-spoonfuls flour; a few currants; one teaspoonful of GOODALL'S EGG POWDER, manufactured by Messrs. Goodall, Backhouse, and Co., of Leeds.

PROCESS.—Mix the rice, sugar, currants, and Egg Powder together in dry state, then melt the butter before the fire and add half a teacupful of warm milk, mix together with a spoon, then put into queen cake tins or moulds, and bake in a moderate oven.

EGGS AND CHEESE.

EGGs and cheese form two very important articles of food, but it depends entirely on the manner in which eggs are cooked if they are wholesome and digestible, while with regard to cheese, though it is generally considered indigestible, it is thought to aid the stomach in the digestion of other foods, and it is beyond doubt rich in elements which tend to form flesh and fat. Eggs are most readily digested when beaten up, and used with milk and other substances in making puddings, &c.; and an egg beaten up with milk or a glass of sherry, and taken as a drink, is highly nutritious. The use of eggs in puddings and pastry has been to a great extent rendered unnecessary by GOODALL'S BAKING POWDER, and EGG POWDER, which renders all bread, pastry, &c., into whose composition it is introduced, extremely light and easy of digestion. It is chiefly desirable here to give a

WINDOWS OPENED MORE WOULD KEEP DOCTORS FROM THE DOOR.

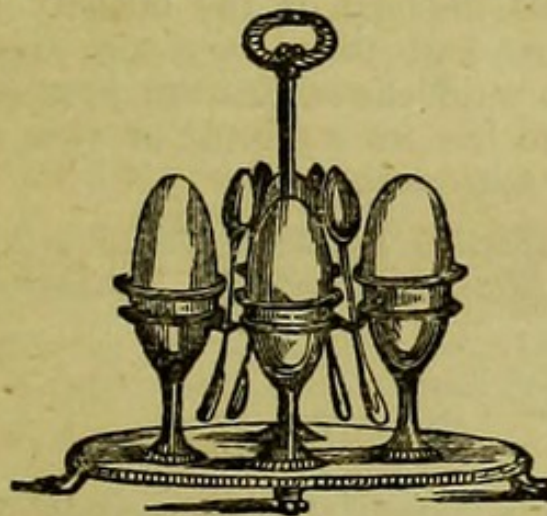
A SCRAPER AT THE DOOR KEEPS DIRT FROM THE FLOOR.

few recipes showing how eggs may be cooked and cheese used, so as to render them both palatable and thoroughly fit for reception into the stomach as articles of food.

BOILED EGGS.

MATERIALS.—As many eggs as may be requisite ; hot or cold water ; salt and pepper.

PROCESS.—As an egg boiled too short a time is as



EGG STAND FOR THE BREAKFAST TABLE.

unwholesome as an egg boiled hard, it is manifest that great care is necessary in boiling eggs. For an egg of average size, boiling for three minutes, when placed in *boiling* water, is sufficient ; less time must be allowed for smaller eggs, and more for larger eggs, such as those of the turkey. When eggs are placed over the fire in *cold*

water, they are done to a nicety as soon as the water begins to boil.

A boiled egg is insipid without salt ; pepper mixed with the salt lends flavour to an egg, and promotes its digestion. The staleness or slightly musty taste that is observed in what are termed "shop eggs," that is to say, eggs imported from France, &c., may be corrected and disguised by mixing with the yolk a few drops of YORKSHIRE RELISH, manufactured by Messrs. Goodall, Backhouse, and Co., of Leeds.

How can the condition of eggs be tested ?

By holding them to a candle, and looking through them with one eye, keeping the other closed. If there be a

NO HOUSEHOLD WORK IS TOO TRIFLING TO BE WELL DONE.

HAVE A PLACE FOR EVERYTHING, AND EVERYTHING IN ITS PLACE.

black spot in an egg it is bad ; if a few white spots appear in it, it will do for omelets, puddings, &c. ; if it be clear it is fresh, and fit for boiling.

BUTTERED EGGS.

MATERIALS.—Six eggs ; salt ; pepper ; one ounce of butter ; bread crumbs.

PROCESS.—With part of the butter well grease a small flat dish, just large enough to hold the eggs when placed in it side by side. Season with a sprinkling of salt and pepper, or strew a few bread crumbs lightly on the surface ; add the rest of the butter, cut in lumps, and placed here and there over the eggs. Place the dish in the oven until the whites are just set, and then hold it before the fire for a minute or two, to brown the crumbs slightly, and serve.

☞ Sprinkle with YORKSHIRE RELISH, the delicious sauce manufactured by Messrs. Goodall, Backhouse, and Co., of Leeds.

SAVOURY OMELET.

MATERIALS.—Four eggs ; two tablespoonfuls of milk ; salt ; pepper ; sweet herbs, dried and powdered in winter and fresh in summer ; an eschalot, or small onion ; a dessertspoonful of flour ; one ounce of butter.

PROCESS.—Break the eggs into a basin ; add the milk, flour, a little salt, and just enough sweet herbs and eschalot or onion to impart flavour to the omelet. Whatever kind of onion is used, it should be chopped as finely as possible, and so should the sweet herbs, if fresh. Beat the ingredients till they are thoroughly incorporated, and then pour the whole into a small frying-pan in which the butter has been already melted. Keep shaking the pan, holding it over a



OMELET.

HAVE ALWAYS A READY MOUTH FOR A RIPE CHERRY.

ONE CAKE EATEN IN PEACE IS WORTH TWO IN TROUBLE.

clear fire, until the omelet is set and nicely browned at the bottom. Fold over, transfer to a very hot dish, and send to table.

☞ An omelet of this kind is improved by sprinkling it, after it is served to each person, with a few drops of YORKSHIRE RELISH, manufactured by Messrs. Goodall, Backhouse, and Co., of Leeds.

What is a sweet omelet?

In making a sweet omelet, omit the salt, pepper, onion, and herbs, and add only a little sugar to the eggs, milk, and flour. Send to table with some powdered sugar sprinkled over it, or a layer of marmalade or jam, folding the omelet over or rolling it up before sending it to table.

MACARONI CHEESE.

MATERIALS.—Half a pound of macaroni; boiling water; salt and pepper; two ounces of cheese; half an ounce of butter; some bread crumbs.

PROCESS.—Break the macaroni into small pieces; put it into a stewpan with some boiling water sufficient to cover it, and let it simmer until soft and tender. Strain off the water, and lay the macaroni on a flat dish, or in a pie-dish that has been well buttered—the former is preferable. Season with pepper and salt to taste, adding a few grains of cayenne, if liked. Then cut the cheese, if soft, into thin slices, and spread the slices all over the macaroni, adding small lumps of butter here and there, and sprinkling the whole with fine bread crumbs. Set before the fire or place in the oven for five or ten minutes, so that the macaroni may be impregnated with the flavour of the melting cheese, and the surface nicely browned.

☞ After Macaroni Cheese is sent to table, those who partake of it should sprinkle over it a little YORKSHIRE RELISH, manufactured by Messrs. Goodall, Backhouse, and Co., of Leeds.

LET NOT THE STREAM OF YOUR LIFE BE ALWAYS A MURMURING STREAM.

EXPERIENCE, WITH INSTRUCTION, IS THE BEST WAY TO PERFECTION.

INDUSTRY PAYS DEBTS, BUT DESPAIR INCREASES THEM.

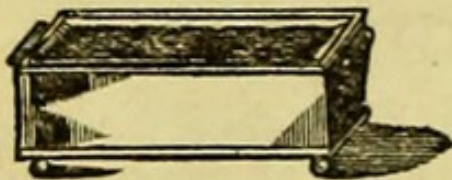
What cheese should be used in making this dish?

American or Cheshire cheese is excellent for all purposes, whether for cooking or for eating as it is. When cheese gets hard and dry, as it will when kept for too long a time, it may be made available for making Macaroni Cheese by scraping or grating it.

WELSH RAREBIT.

MATERIALS.—Two ounces of cheese; a tablespoonful of ale; a slice of bread, cut thick; pepper, salt, and mustard to taste.

PROCESS.—Cut the cheese into thin slices and place it before the fire or in the oven, in a saucer or tin in which the ale has been previously placed, and let it remain there till the cheese is melted. In the meantime, toast the bread, lay it on a hot dish, and pour the melted cheese over it, taking care that the bread is well covered in every part. Sprinkle lightly with pepper and salt, touch here and there with mustard, and serve hot.



HOT-WATER CHEESE-DISH.

Why is this dish called a Welsh Rabbit?

The word rabbit is a corruption of *rare bit*, and as the Welsh are, or are said to be, fond of cheese thus prepared, toasted cheese has obtained this distinctive name.

The flavour of a Welsh Rarebit is improved by sprinkling it with YORKSHIRE RELISH, manufactured by Messrs. Goodall, Backhouse and Co., of Leeds.

MOCK CRAB.

MATERIALS.—A piece of cheese; mustard, salt, pepper and cayenne pepper, if liked; vinegar; YORKSHIRE RELISH.

PROCESS.—Mash the cheese, which for this purpose should be soft and rich, by pressing it with a knife or

BIRDS ARE ENTANGLED BY THEIR FEET, MEN BY THEIR TONGUES.

the prongs of a fork; add mustard, salt, and pepper to taste, sprinkle with a few drops of vinegar, and about half a teaspoonful of YORKSHIRE RELISH. Continue to mash the mixture with a knife until it is reduced to the consistency of butter. Spread it on toast or bread, or bread-and-butter, before eating it.

The flavour of cheese prepared in this way is wonderfully like that of dressed crab. YORKSHIRE RELISH, manufactured by Messrs. Goodall, Backhouse, and Co., of Leeds, should be eaten with real crab as well as mock crab.

STEWED CHEESE & ONIONS.

MATERIALS.—Two Spanish onions or four English onions of medium size; quarter of a pound of cheese; two ounces of butter; pepper and salt; bread.

PROCESS.—Skin the onions and boil them over the fire until they are soft enough to be mashed to a pulp. When this has been done, throw off any water that may remain in the saucepan, and put in the mashed onions. Add the cheese—which should be cut into thin slices or grated rather hard—and the butter; place the saucepan over the fire and stir the contents for two or three minutes. Serve in a hot dish garnished with sippets of toasted bread.

YORKSHIRE RELISH, manufactured by Messrs. Goodall, Backhouse, and Co., of Leeds, should be added to this dish, in the proportion of one tablespoonful to a large onion, or one dessertspoonful to an onion of medium size, to impart piquancy to the general flavour.

Are onions wholesome when prepared in this way?

They are wholesome in any way, and very nutritious. When eaten for supper they have a tendency to promote sound sleep. Onion porridge, consisting of onions mashed to a pulp, and eaten with a little butter, pepper, and salt is a simple, but excellent remedy for a cold.

BEVERAGES FOR SUMMER AND WINTER.

THE WORLD FORMS ITSELF AFTER THE EXAMPLE OF THE KING.

THERE is no man living who does not experience parching thirst at times: there are few who quench their thirst, when they are tormented by an irresistible desire for drink, in a reasonable and proper manner. Most men will either drink too quickly or too much, wishing, like Mynheer Van Dunk, that their—

“Draught could be
As full and as deep as the Zuyder Zee.”

while many will seek to alleviate the drought which is drying up both throat and mouth with liquor that will, in nine cases out of ten, soon render the thirst from which they suffer more intense than ever. The most simple, natural, and wholesome way to quench thirst, may be enunciated thus:—

First, bathe the wrists with cold water for three or four minutes, and then drink a glass of ginger beer.

The application of cold water to the wrists cools the blood, and thus tends to reduce the burning desire for drink; and ginger beer, swallowed when the thirst is already beginning to lessen, removes the uncomfortable feeling under which the throat has been labouring, and strengthens and invigorates the stomach, benefitting the entire system.

The poorest person in the British Isles need never be without ginger beer, for by using a packet of GOOD-ALL'S GINGER BEER POWDER, three gallons of the best ginger beer that can be procured, can be made for *eightpence* or *ninepence*, sugar included. The stone bottles in which ginger beer is bottled for use, hold just about half-a-pint: three gallons will therefore fill forty-eight bottles, and the cost of the contents of each bottle is no more than *three-sixteenths of a penny*

IF HE BE ONLY RICH, A VERY BARBARIAN IS PLEASING.


It is certainly worth while to know how, at so cheap a rate, to make

GINGER BEER.

MATERIALS.—Three gallons of boiling water; two pounds of moist sugar; one teacupful of good *fresh* brewer's yeast; and one packet of GOODALL'S GINGER BEER POWDER.

PROCESS.—Put the contents of a packet into a three-gallon stone vessel, with two pounds of raw sugar and three gallons of boiling water. Let it stand two hours, *or until new milk warm*; then add a teacupful of *fresh* brewers' yeast. Stir all well together, and set to work in a warm place for ten or twelve hours; then strain through flannel, and bottle off. Lay the bottles *on their sides*; on no account keep them upright.

Notice.—Those who have not the convenience, or who do not care for the trouble of bottling, will find this Beer drink admirably well if allowed to remain in the vessel. When required for drinking, do not remove the yeast from the top, but blow it gently to one side, and take out with a cup or other vessel. By so doing it will keep good and fresh for some days.

 *The GINGER BEER POWDER manufactured by Messrs. Goodall, Backhouse, and Co., of Leeds, is made from the best and purest ingredients, and no disappointment can possibly result, if the instructions above are carried out. As the powder possesses valuable medicinal properties, the beverage that is made from it will not only be found delicious and invigorating, but prove a wholesome and invaluable stomachic.*



GINGER.

A THING MAY BE LAWFUL AND YET NOT HONOURABLE.

FOOLS AND OBSTINATE PEOPLE MAKE LAWYERS RICH.

HEALTH AND HOME- REMEDIES.

LET THE TICKING CLOCK GUIDE THE BOILING CROCK.

FOR imparting strength to a constitution naturally feeble, as a safeguard against febrile affections; for recovering from weakness, occasioned by illness of any kind and tending, if neglected, to produce mental affections; for encouraging a healthy appetite and as a cordial stomachic, no medicine more valuable and efficient has hitherto been found than *quinine*, the bitter principle of the bark or trees of the *Cinchona* family, or trees that yield Peruvian bark. When extracted from the bark by a chemical process the alkaloid known as quinine is in the form of delicate white crystals, which are insoluble in water, and which must be dissolved by the agency of some acid before they can be mingled with any liquid that is suitable for the patient or invalid to swallow. Quinine, in itself, is intensely bitter, and requires to be mixed with some palatable liquid before it can be taken with any feeling of satisfaction. Orange wine is considered the most suitable vehicle in which to take it, but the difficulty that is experienced by so many in dissolving the quinine before putting it into the wine, to say nothing of the questionable quality of much manufactured wine of this kind, has debarred many from going to the expense of making the preparation, while the unpalatable and intensely bitter taste of the medicine when made has caused as many more to put down the scarcely-tasted draught with disgust, resolving to make no further attempt to swallow it.

Fortunately, however, for those who require this invigorating medicine in any form, Messrs. GOODALL, BACKHOUSE AND Co., of Leeds, supply a preparation of Quinine, known as GOODALL'S QUININE WINE, B.P., which has the merit

DINNER SERVED TO A MINUTE AND ALL READY TO BEGIN IT.

of being so palatable that even children and persons of weak digestion and highly sensitive palate will readily swallow this invaluable tonic, and so cheap that it can be purchased from the manufacturers, through their agents, the chemists, grocers, and oilmen throughout the United Kingdom, at less cost than the various ingredients with which an equal quantity could be made up.

In the preparation of GOODALL'S QUININE WINE, B.P., manufactured by Messrs. Goodall, Backhouse & Co., of Leeds, "Quinine," the best and purest preparation of this invaluable alkaloid is always used. The crystals of quinine are dissolved in a vegetable acid, which prevents any tendency to griping pains in the stomach, so often felt by those who take this medicine when it is improperly prepared; and the quinine, when dissolved, is combined with orange wine, made expressly for this purpose, from Seville oranges, whose peel is rich in an aromatic oil, which tends to render the tonic more agreeable to the palate.

DOSE.—For adults, a wineglassful; for children under fourteen years of age, half that quantity, twice or three times a day. The best time for taking this tonic is about an hour before any meal.

Does not quinine often occasion head-ache?

It will do so when taken in too great doses, or if taken for too long a time; it is apt also to cause constipation of the bowels if taken in excess. A great advantage in using GOODALL'S QUININE WINE, B.P., manufactured by Messrs. GOODALL, BACKHOUSE AND CO., is that no harm whatever can result from taking it, because the quinine is blended with orange wine in such proportions as render a wineglassful just a sufficient dose. When a course of QUININE WINE is taken, extending over a lengthened period, it is better to take it for three days, and then stop for three days.

DISEASE IS SOON SHAKEN BY PHYSIC SOON TAKEN.

IF YOU ARE IN DEBT, SOMEBODY OWNS PART OF YOU.

GOODALL'S JELLY SQUARES

To obtain these in their purest form is most desirable, and with that object, GOODALL, BACKHOUSE & Co., of Leeds, have devoted considerable attention to their preparation, knowing from long experience that *really good* jelly is of the first importance, either for the delicate invalid, or for the ordinary *menu* of the dinner table. GOODALL'S JELLY SQUARES are warranted to be pure, and of the best possible quality, both being *desiderata* indispensable where their use is advised.

They make delicious and nutritious jellies in a few minutes, and at little expense. The Squares are complete in themselves for making Lemon, Orange, Pine-apple, Raspberry, Strawberry, Black Currant, Red Currant, Vanilla, Port and Sherry Wine, Almond, Cherry, Apricot, Apple, Champagne and Plain Jellies, and are sold in boxes, containing half-pints, pints, and quarts, by grocers, chemists, patent medicine dealers, oilmen, &c.

JELLY AND FRUIT.—Melt the Jelly, adding to it, for every half-pint of liquid, $1\frac{1}{2}$ ounces of powdered lump sugar. Place a little jelly at the bottom of the mould, which must first set. Then put grapes, cherries, strawberries, or any other desired fruit on the "set" portion, and fill up with the remaining liquid jelly. By varying the positions of the fruit, a very elegant looking dish will be the result.

GOLDEN CONES.—Take one pint of GOODALL'S JELLY, the yolks of four hard-boiled eggs pounded very fine, with the juice of an orange, and two ounces of powdered sugar. When the jelly is warm, put it in, and keep stirring the whole until it is cold and grows as thick as cream, then put it in jelly glasses. Next day, turn out the cones into a dish, and surround them with preserved fruit of any description.

OPEN JELLY AND WHIPPED CREAM.—One-and-a-half pints of GOODALL'S JELLY, half-a-pint of cream, one glass of sherry, and sugar to taste.

TRUST BEFORE YOU TRY, REPENT BEFORE YOU DIE.

HE THAT WILL NOT BE COUNSELLED CANNOT BE HELPED.

TO GET COFFEE HOT, WELL WARM THE POT.

SORROW AND AN EVIL LIFE MAKES SOON AN OLD WIFE.

NO MAN EVER LOST HIS CREDIT BUT HE WHO HAD IT NOT.

Soak a mould, open in the centre, for thirty minutes in cold water. Fill the mould with jelly, and let it remain in a cool place till set. Turn it out on a dish, and fill the centre with Whipped Cream, flavoured with sherry and powdered sugar. Pile this cream high in the centre, and serve.

GOLDEN RULE.—*If you experience any difficulty in getting your Jelly to leave the mould, simply wrap the outside of the vessel for a minute in a towel dipped in hot water, or dip the entire mould, lip height, in hot water for a moment.*

EXTRACTS FROM OPINIONS OF THE PRESS.

A debt of sincere gratitude is due to Messrs. Goodall, Backhouse & Co., of Leeds, for their recent invention in the way of Jelly Squares. All that the cook has to do is to place the tablet in a basin, and pour upon it one pint of hot water, taking care that the water is not hot enough to boil. The tablet should then be stirred until it is dissolved, poured into a mould, and put into a cool place to set."—*Ladies' Pictorial*

"Jellies are such welcome and tempting additions to our table delicacies, that thousands of families will hail with delight the Jelly Squares of Messrs. Goodall, Backhouse & Co., of Leeds, which reduce the making of this dainty dish to the very minimum of trouble, and by saving boiling, straining, mixing, &c., insure its success in the hands of even an inexperienced cook."—*The Lady*

GOODALL'S PLATE POWDER

Will be found a friend to all Housekeepers desirous of obtaining the means of keeping Jewellery, Plate of all kinds, Britannia Metal, in fact, all bright articles, clean and in good condition. It is sold in boxes, 6d. and 1s. each, by Chemists, Grocers and Oilmen.

GOODALL'S LAVENDER WATER

Is the most refined, rich and lasting Perfume before the public. It is the essence distilled from the sweetest flowers, and is especially recommended to ladies desirous of using a high-class article. Sold in bottles, 1s., 2s., 5s. and 10s 6d each, by Chemists, Perfumers, &c.

A HINT FOR HOUSE-KEEPERS.

DURING the bright summer months, when the run upon the coal-cellar has ceased for a time, and fires are done away with until the approach of winter renders them again necessary, there is nothing perhaps more annoying to the housekeeper, or detrimental to the hearth-rug and carpet before the fire-place, than the continual blackleading that is necessary to impart polish and freshness of appearance to the fire-stove and its immediate frame-work, and the fender that lies before it. Servants are expected to roll up the hearth-rug and lay a piece of hessian or a large coarse cloth in front of the grate before commencing operations, but these necessary preliminaries are often omitted, and the hearth-rug is folded in two and used as a kneeling mat, and the carpet is soiled and partially spoilt by spots and splashes of blacklead.

There is a way, however, of avoiding this, and all housekeepers would do well to adopt it. At the commencement of the summer season the entire face of the grate, the bars, back, and flap at the top, if there be any, should be well cleaned, as soon as the chimney has been swept, and then coated with GOODALL'S BRUNSWICK BLACK.

Brunswick Black is a species of black varnish well adapted for application to ironwork of all kinds and tinned ware, provided always that such ware is not used for cooking purposes. When it is used, a little should be poured into a clean earthen saucer, and applied with a small paint brush technically called a sash tool.

When a fire-stove has been treated in this way, the window should be left open at top and bottom to allow of free ventilation until all smell had disappeared; and

IT IS AN ILL CAUSE THAT NONE DARE SPEAK IN.

NONE BUT GREAT MEN CAN DO GREAT MISCHIEF.

NONE SEEK TO RISE BUT THOSE WHO SEEK TO CLIMB.

ALL THINGS MUST YIELD TO INDUSTRY AND TIME.

care should be taken to raise no dust in the room by sweeping or otherwise, until the varnish is set and become quite hard. A fire-stove thus treated will preserve a fresh and bright appearance all through the summer, and nothing more need be done to it until fires are relighted, when it may be again blacklead as usual. It may further be made ornamental by setting within the bars a large pot filled with ferns, and a row of ferns in pots may be placed in front of the stove within the fender. If the pots in which the ferns are placed be kept within other pots larger in size, less watering will be required, and to prevent any escape of water into the grate or on the fender after watering, care should be taken to set each pot in a large earthen saucer, which may be nearly hidden from sight by filling it with moss. The rich green of the ferns will find an admirable contrast in the bright black surface of the stove.

All iron articles, such as coal-scuttles, &c., when not required for use during the summer season, should be coated with GOODALL'S BRUNSWICK BLACK before being laid up in ordinary. Those which show any signs of holes in the bottom should be sent to the tinman or zinc worker, that a sheet of zinc may be laid over the inside and riveted strongly to the iron sheet of which the coal-scuttle is made. When sent home the new work should be varnished over with GOODALL'S BRUNSWICK BLACK. By such treatment all utensils of this kind will be fresh and sound when again brought into use.





APPENDIX;

AND

BILLS OF FARE FOR FOURTEEN TASTY DINNERS.

IN the foregoing pages, the female head of a family, who wishes to keep a good table according to her circumstances, cannot fail to find a large number of valuable recipes as to what to cook and how to cook it. But to still further assist the mistress of a household to solve the important query, "What shall we have for dinner?" we compile from the recipes herein contained a list of dishes at once cheap and tasty, suitable for every day of the week, and varied in such a manner as to avoid that sameness which usually characterises the chief meal of the artizan classes. The object aimed at is to combine comfort with economy, and to show how a good and varied fare may be provided at small cost. It would be a poor economy to sacrifice comfort at the shrine of expense; and therefore, in the following selections, we have purposely avoided reference to modes of cookery of a costly character:—

WINDOWS OPENED MORE WOULD KEEP DOCTORS FROM THE DOOR.

A SCRAPER AT THE DOOR KEEPS DIRT FROM THE FLOOR.

SEVEN DINNERS THAT WILL PLEASE YOU.

I.—SUNDAY.

SOUP.

Rabbit Soup, recipe for making which see page ... 8

JOINTS.

Roast Beef, as per page... .. 25

PUDDING.

Bermuda, see recipe on page 72

II.—MONDAY.

FISH.

Broiled Mackerel, see page 14

JOINT.

Cold Beef, with Yorkshire Relish.

PASTRY.

Open Jam Tart, page 64

III.—TUESDAY.

FISH.

Boiled Whiting, see page 12

GAME.

Jugged Hare, as per page 46

PUDDING.

Bread and Butter, page 62

NO HOUSEHOLD WORK IS TOO TRIFLING TO BE WELL DONE.

HAVE A PLACE FOR EVERYTHING, AND EVERYTHING IN ITS PLACE.

IV.—WEDNESDAY.

SOUP.

Ox Tail Soup, see page... .. 10

POULTRY.

Roast Goose, page 44

PASTRY.

Rhubarb Pie, with Custard, see pages 59 & 66

V.—THURSDAY.

FISH.

Fried Soles, as per page 13

JOINT.

Roast Loin of Veal, see page 28

Blancmange, page 72

VI.—FRIDAY.

SOUP.

Beef Soup, page 7

JOINT.

Roast Fore-Quarter of Lamb, see page 32

PUDDING.

Tapioca Pudding, see page 71

IT IS GOOD TO BEGIN WELL, BETTER TO END WELL.

IN AN ORDERLY HOUSE, ALL IS SOON READY.

VII.—SATURDAY.

FISH.

Fricasseed Skate, page 16

JOINT.

Boiled Leg of Mutton 27

Sweet Omelet, page 85

Macaroni Pudding, page 63

SEVEN DINNERS SUITABLE FOR THE
ARTIZAN.

I.—SUNDAY.

JOINT.

Roast Mutton.

PUDDING.

Yorkshire, see page 57

II.—MONDAY.

Haricot Mutton, as per page 40

PUDDING.

Apple Pudding, see page 58

III.—TUESDAY.

Beef and Potatoe Pie, as given on page 35

PUDDING.

Sago, page 71

CALCULATE WELL BEFORE YOU RESOLVE.

DO WHAT YOU OUGHT TO DO, COME WHAT MAY.

IV.—WEDNESDAY.

Hashed Mutton, page	28
					PUDDING.	
Oatmeal, page	62

V.—THURSDAY.

Tinned Meats, cold, see page	34
Pancakes, page	65

VI.—FRIDAY.

Mutton Broth, recipe for which see page	6
				PUDDING.
Suet Pudding, page	57

VII.—SATURDAY.

Pot-au-Feu, see page	11
Rhubarb Pie, see page	59

HONESTY IS THE HANDMAID OF VIRTUE.

WHO WILL NOT BE COUNSELLED CANNOT BE HELPED.

Learned men have taken great pains and tried many curious experiments, to prove exactly what is required and adapted to supply the wants of the human body. The books containing the result of their searches are very interesting and instructive to those who have leisure to study them; but such books do not come within the reach of the generality of persons who have most to do with the practical part of the business. It is well for them that they may learn a great deal by dint of common sense and observation. Those who exercise these valuable faculties are becoming, every year and every day they live, better household managers.

They hear and read of the invaluable aids to cookery which are to be found in a use of the household specialities for which the firm of Goodall, Backhouse, and Co., have become famous; and the housewife who prides herself on her good management is never without them. With a bottle of YORKSHIRE RELISH which can be bought in 6d., 1s. and 2s. bottles, a good housewife will be able to dish up remnants of a joint in a variety of ways which will be at once tasty and acceptable. Fish and fowl, treated as has already been described, may, with a bottle of this most excellent Relish, be rendered highly palatable, and at little cost. Indeed, there is

FAITH IS THE BASIS OF ALL EXCELLENCE.

A QUIET CONSCIENCE SLEEPS DURING THUNDER.

BE NOT THE FIRST TO QUARREL WITH A FRIEND.

scarcely any kind of dishes which cannot be immeasurably improved by a judicious use of this favourite sauce, the relish it imparts being delicious and piquant. Indispensable as this preparation has become, it is not going too far to say that the other specialities of Messrs. Goodall, Backhouse, and Co., are pretty much the same. No one who has been in the habit of using GOODALL'S BAKING POWDER in the making of bread or pastry would care to be without it. It not only secures lightness, but it has the further recommendaion of rendering the pastry superior in quality than when its use is not resorted to and at the cheapest possible price. At certain periods of the year eggs are beyond the reach of most working men's wives, but the fact need not dishearten them, for Goodall, Backhouse and Co's EGG POWDER is always obtainable. Nor need she be without Custards, those welcome accompaniments to nearly every description of puddings and pies. With one sixpenny or one shilling box of GOODALL'S CUSTARD POWDER, excellent custards can be made with very little trouble and at a wonderfully economical rate by any ordinary skilled housewife. GOODALL'S BLANCMANGE POWDER is every whit as cheap and as useful for the production of this easily-digested and strengthening form of diet. Indeed

LOOK ON THE BRIGHT SIDE OF EVERYTHING.

EVERY PEA HELPS TO FILL THE PECK.

by means of this carefully prepared powder, Messrs. Goodall, Backhouse and Co., have placed it within the reach of the poorest to make this welcome delicacy. Altogether then, these specialities are such that none who pride themselves upon laying before their families wholesome, nutritious and varied food, can afford to be without them. A use of these specialities curtails trouble in preparation, lessens the expense of the particular articles of food in which they are used, while at the same time the quality is greatly enhanced.

DESPERATE CUTS MUST HAVE DESPERATE CURES

A GOOD WORD IS AS SOON SAID AS A BAD ONE.



KNOWLEDGE MAKES MEN HUMBLE.

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