

The afternoon tea book : how to make tea, coffee, chocolate, cakes, scones, rolls, sandwiches, cooling drinks, and ices / by Agnes C. Maitland.

Contributors

Maitland, Agnes C. 1849-1906.

Publication/Creation

London : John Hogg, [between 1900 and 1910]

Persistent URL

<https://wellcomecollection.org/works/te9bg8k8>

License and attribution

Conditions of use: it is possible this item is protected by copyright and/or related rights. You are free to use this item in any way that is permitted by the copyright and related rights legislation that applies to your use. For other uses you need to obtain permission from the rights-holder(s).



Wellcome Collection
183 Euston Road
London NW1 2BE UK
T +44 (0)20 7611 8722
E library@wellcomecollection.org
<https://wellcomecollection.org>

THE
**AFTERNOON
TEA BOOK**

TEA, COFFEE, CHOCOLATE, CAKES,
SCONES, ROLLS, SANDWICHES,
COOLING DRINKS and ICES

By AGNES C. MAITLAND

4th Edition

Edited by
HELEN EDDEN, M.C.A.

(With Special Chapters on BAKING
CAKES in GAS OVENS and the
MAKING OF SWEETS, etc.)

Price

1/- NET

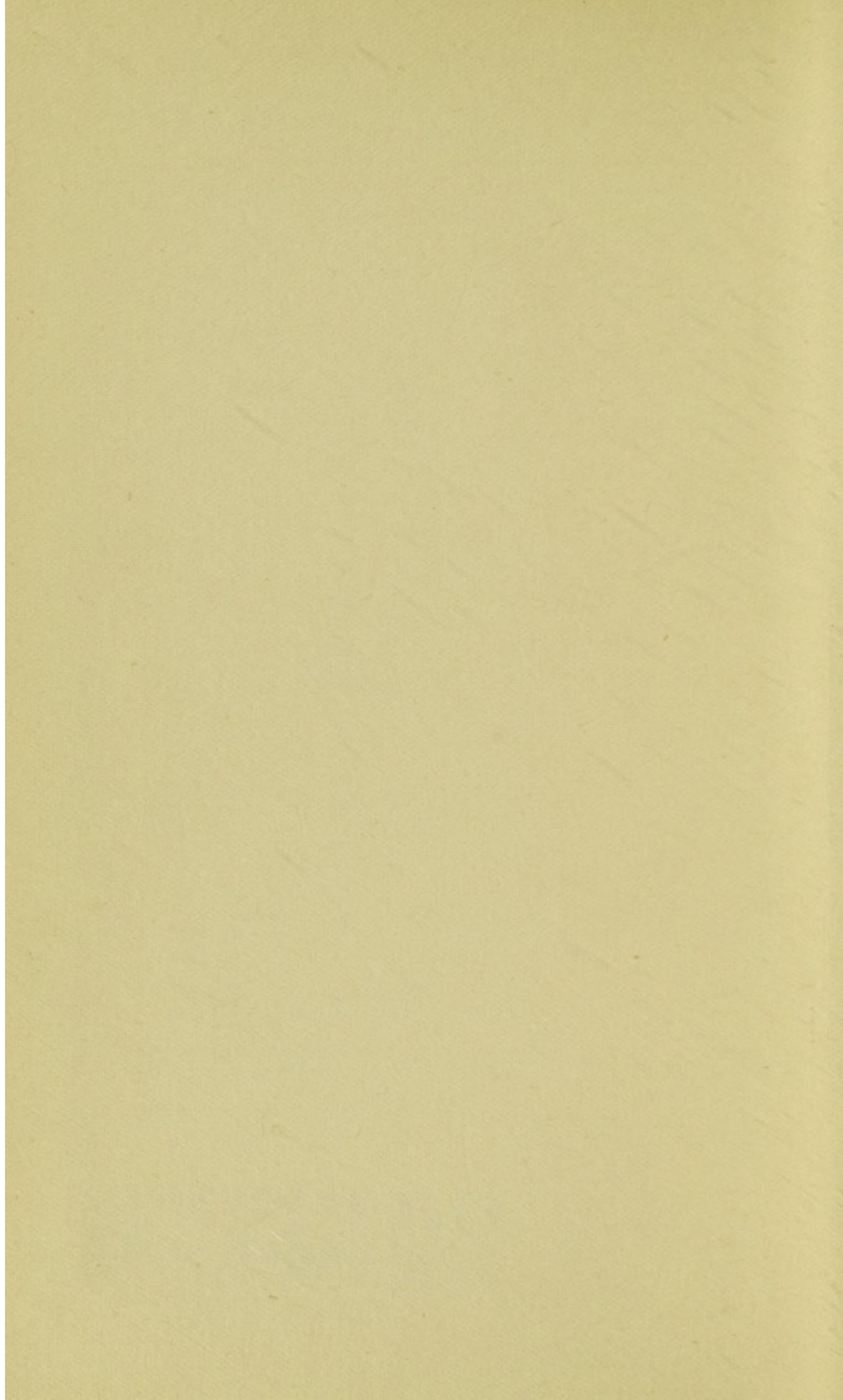
LONDON : JOHN HOGG
12 PATERNOSTER ROW

13526

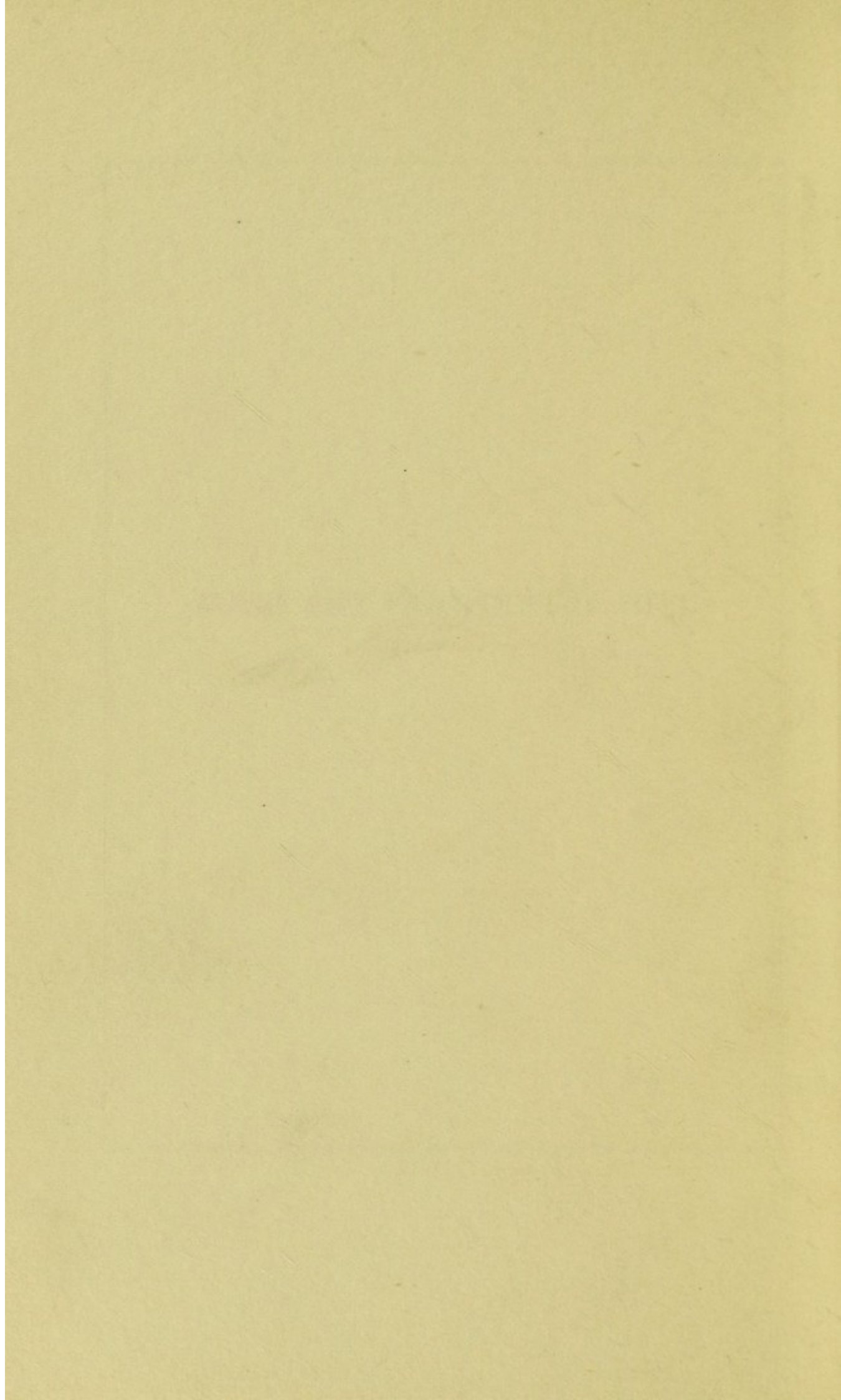


22200184981

Med
K12217



THE AFTERNOON TEA BOOK



THE AFTERNOON TEA BOOK

*HOW TO MAKE TEA, COFFEE, CHOCOLATE,
CAKES, SCONES, ROLLS, SANDWICHES,
COOLING DRINKS, AND ICES*

BY

AGNES C. MAITLAND

AUTHOR OF 'WHAT SHALL WE HAVE FOR BREAKFAST?'
'THE COOKERY PRIMER,' ETC.

Respectfully Dedicated

TO

H.R.H. THE DUCHESS OF ALBANY

PATRONESS OF THE
NORTHERN UNION OF SCHOOLS OF COOKERY

FOURTH EDITION (SEVENTEENTH THOUSAND)

REVISED AND ENLARGED BY
HELEN EDDEN, M.C.A.

WITH SPECIAL CHAPTERS ON BAKING CAKES
IN GAS OVENS AND SWEET-MAKING, ETC.

LONDON
JOHN HOGG, 13, PATERNOSTER ROW, E.C.

13526

15477648

WELLCOME INSTITUTE LIBRARY	
Coll.	welMOMec
Call	
No.	QU

EDITOR'S PREFACE.

Baking Cakes in a Gas-Oven.

As a very large number of housewives now use gas-stoves for cooking, I think a few words would not be out of place regarding the right method of baking cakes in a gas-oven. It is really a very simple process, but I know from experience that very many people find a difficulty. In the first place, heat the oven fully for fifteen or twenty minutes, according to the size of the stove—it is a false economy to try to cook with an oven only half hot ; but as soon as the cakes are placed in the oven, turn the gas *quite low*, both for large and small cakes, and place them about the centre of the oven in a tin on the open grid-shelf. For Swiss roll and tiny cakes have the browning-shelf just over them, but for large cakes leave the browning-shelf out. Turn the gas quite out when the cakes are nearly done. Baking by this method, the cakes cannot burn, and will come out a lovely golden brown. For bread and buns made with yeast the oven must be a

EDITOR'S PREFACE.

trifle hotter, so the gas must be turned down for them to rather less than half. For all cooking done in a gas-oven this principle holds good : not to spare the gas for heating-up purposes, but to cook with as little as possible, insuring good results so far as the food is concerned, and a great economy as regards the pocket.

HELEN EDDEN.

PREFACE TO THIRD EDITION.

THIS little book has been planned in the hope that it may form a convenient and useful manual in some of the many households both in town and country where afternoon tea is a daily institution of considerable importance, and where, nevertheless, it is not always convenient to send to a confectioner for the little delicacies required. It includes various recipes for scones, hot cakes, rolls, oat-cakes, and other dainties which, though deservedly popular in Scotland and the north of England, are not so well known as they might be in the midland and southern counties, also recipes for cakes peculiar to different foreign countries, and to certain districts and towns in England, as well as for those in ordinary English use.

All the recipes are proved, and may be relied on. It is right to mention, however, that in baking scones, oat-cakes, rolls, or any cakes in which baking-powder or soda and tartaric acid are used, almost everything

PREFACE.

depends on the handling, which should be as light and as little as possible. The more rapidly such cakes are made the better they will be, and two cooks working from the same recipe will often produce entirely different results if one kneads her scones as if they were household bread, while the other handles them with due lightness of touch.

When baking-powder is mentioned, any well-known kind may be safely used.

German yeast, or barm, is recommended in preference to brewers' yeast, as handier and more certain in use, but either will do. Half an ounce of barm is equal to a small teacupful of brewers' yeast.

In making rich cakes not requiring yeast, unless other directions are given, the ingredients should be mixed in the following order :

The butter beaten to a cream with the castor sugar.

The yolks of eggs well beaten.

The whites of eggs beaten to a solid froth. (The froth should be firm enough to hold up the blade of a knife laid across it.)

The flour carefully dried and sifted and stirred in very lightly.

The fruit or other flavourings.

Sometimes the flour, or a part of it, is added before

PREFACE.

the whites of eggs, but care must be taken only to stir lightly, not to beat after adding the whites beaten as described.

If the eggs are added whites and yolks together, the mixture usually requires much more beating.

All rich cakes should be baked in tins buttered and lined with buttered or oiled paper. Oil is more convenient to use than butter, as it can be put on with a brush.

Care must be taken that the oven is hot enough, and the door should never be opened during the first thirty minutes if the cake is a large one. If the door must be opened, special care should be taken to close it very gently. If it is banged carelessly, the shock may make the cake fall, and a quantity of cold air will be shut in which will check the baking. A piece of buttered paper must be laid on the top of the cake if it is likely to burn. Care must be taken that the bottom-heat is not too strong.

To ascertain when a cake is done enough, press gently with the finger in the centre of the top, which should feel quite firm.

A few recipes for sandwiches and sweets have been added, as these are so often required for tennis parties, garden parties, and other afternoon teas, now the fashionable dinner-hour has come to be so late. Any ingenious

PREFACE.

person can suggest plenty of varieties. Cups and cooling drinks, with simple directions for ice-making, and a few ice recipes, are also included for the same reason. As only ices for afternoon use are intended, merely the simple forms of what are commonly called dessert ices are given--no iced puddings, souffles, sorbets, or other fancy ices.

It is hoped that in the variety of cakes and other sweet things thus brought together something may be found to suit alike all tastes and all persons. The prices given are taken from the Store lists.

AGNES C. MAITLAND.

1. Making Tea.

Fill the kettle with fresh cold water, and set it on to boil. If soft water can be procured it should always be used. Make the tea directly the water boils.

Never make the tea with water that has been long on the fire simmering, or that has been twice boiled. The natural aëration of the water is drawn off by long-continued heating, and the hardness of the water is increased by the evaporation that takes place. The more rapidly the water is heated, the better the tea.

Warm the teapot. Put in the tea in the proportion of 1 oz. to six or seven persons, or a teaspoonful for each person and a teaspoonful over.

Pour on the boiling water. Cover the teapot and allow it to stand from five to seven minutes to draw.

Take care to use a teapot in right proportion to the size of your party. If the teapot is not filled the tea cools rapidly.

If tea is required in haste, while the water is coming to the boil put the tea into the teapot and stand it inside the oven until it is thoroughly hot through. Pour on the boiling water, and in a minute it will be ready to pour out.

Fine China teas are the best of all, but for ordinary use most persons like a blend of China and Indian teas. Three parts of China tea to one of Indian is a good mixture.

2. Coffee Making.

Coffee is usually ill-made in England, chiefly because an insufficient quantity of the main ingredient is used.

A tablespoonful of freshly-ground coffee for each cup, or 1 oz. for each person, is required.

The coffee should, if possible, be roasted the day it is used. It should be ground as short a time as possible before it is made.

Fresh boiled water at *boiling*-point must be used in making coffee, but the coffee itself must not be boiled if the fine aroma is to be preserved.

Milk for coffee should be made very hot, but not allowed to boil. Some persons find the taste of boiled milk very objectionable. Cream should always be served as well.

Coffee should never be allowed to stand long in metal, as it loses its aroma. If made in a pan it should be poured off into a hot jug.

Freshly roasted and ground coffee of fine quality may be had at 1s. 6d. per lb., and fine Mochas and other coffees at higher prices.

Machines for roasting and grinding coffee at home can be procured in sizes to suit small families, and are strongly recommended to those who like really good coffee.

3. To Make Coffee in a Pan—No. 1.

INGREDIENTS.

2 oz. coffee.

$\frac{1}{2}$ pint hot milk *Approximate cost, 4d.*

Water, 1 pint.

Put 2 oz. of coffee into a dry enamelled saucepan. Hold it over the fire, stirring it for about two minutes till the coffee and pan are both thoroughly hot. Pour over it a pint of fast boiling water, cover it closely, let it stand for five minutes.

Strain it through a clean cloth, heat again, and serve.

Take care the milk is thoroughly hot.

Coffee made in this way is strong enough to be mixed with two-thirds of milk.

4. Coffee—No. 2.

Allow a tablespoonful of coffee to each cup, and put into a pan as many cups of hot water as you require.

Mix the coffee in a cup with a very little cold water.

Put it into the pan of water.

Cover the pan, set it on a gentle heat, and let it simmer twenty minutes. At the end of that time let it just reach the boil. As it does so, dash in a little cold water to clarify it, and strain through muslin.

Coffee made in this way gives a very strong though not quite such an aromatic infusion.

It can be made early in the day and reheated, but it must not boil in reheating, and must be kept in a china jug.

5. To Make Coffee in a Platow.

These convenient machines are made in any size, from a pint upwards.

Unscrew the upper part of the machine, and through a funnel fill the lower part with boiling water. (This can be done without removing the upper part, but it is quicker to pass the water in through a funnel.)

Screw on the upper part and place in it 2 oz. of freshly ground coffee for each pint of water. Set the platow over a strong heat—gas, fire, or spirit-lamp, as is convenient. The water will boil up through the coffee till it fills the upper half of the machine, which must then be lifted off the fire, when the water will instantly subside into the lower part of the machine. Once more it should be boiled up through the coffee, and then it may at once be drawn off and served.

6. To Make French Chocolate.

INGREDIENTS.

2 oz. chocolate
1 pint milk

Approximate cost, 4½d.

Take 2 oz. of any good plain chocolate, French or English. Place it in an enamelled pan with about two tablespoonfuls of water. Set it by the fire and let it dissolve slowly. When the chocolate is all dissolved, add to it a pint of cold milk, bring it gradually to the boil, and it is ready for use.

Chocolate is much improved by frothing, but to do this properly a French or Italian chocolatière is required, with a whisk passed through the lid, so that the chocolate can be whisked while coming to the boil.

Cocoa.

For the preparation of the excellent cocoas supplied, full directions are given on the packages.

7. Muffins.

INGREDIENTS.

1½ lb. flour

1 oz. German barm or yeast

Approximate cost, 4d.

A teaspoonful of salt.

Mix the flour and salt in a clean bowl. Braid the barm smooth with a little sugar, and add by degrees a pint of lukewarm water. Pour the barm into the flour, cover it over and leave it in a warm place to rise all night. Next morning knead it down, beating it well with the hand. Leave it to rise again an hour. Add a little more flour if necessary; it should be a very soft dough. Form into thin round cakes and bake on a girdle.

If not made overnight, the dough should rise the first time at least four hours.

8. Vienna Bread.

INGREDIENTS.

1 lb. flour
1 oz. butter
 $\frac{1}{2}$ oz. German yeast
 $\frac{1}{4}$ oz. castor sugar
1 egg
 $\frac{1}{2}$ pint warm milk

Approximate cost, 6d.

A teaspoonful of salt.

Put the flour into a warmed bowl, rub into it an ounce of butter, and add the salt. Put the yeast in a cup with the sugar and a little flour. Braid it with the back of a spoon until it is soft, and add half the milk. Leave it to rise in a warm place for ten minutes. Beat the egg light, mix with it the rest of the milk, add to the yeast, and pour the whole into the flour, kneading it into a light dough. Leave it to rise in a warm place for an hour. Knead, and divide into eight pieces; knead each, and form them into rolls. Place them on a baking-tin, and set it over a pan of boiling water for ten to twenty minutes to raise them. Bake in a quick oven. When baked, brush them over instantly with beaten egg.

9. Crescent Rolls.

Make the dough as in the foregoing recipe.

When it is risen, knead it well, and divide it in halves.

Take each half, knead it again, and roll it out into a square shape—a little thicker than a crown piece.

Take a knife, dip it in flour, and cut the square of dough across from corner to corner, so as to divide it into four triangular pieces.

Take each piece up by the corners furthest apart, and roll it tightly upon itself, drawing the corners towards each other into a crescent shape as you place it upon the baking-tin. Raise over boiling water, bake and brush over with egg.

10. Ellen's Tea=Cakes.

INGREDIENTS.

- 1 lb. flour
- 2 oz. butter
- 1 oz. castor sugar
- 1 teaspoonful of baking-powder
- $\frac{1}{2}$ pint milk

Approximate cost, 6d.

Rub the butter into the flour till it is quite fine.

Add the sugar and the baking-powder. Mix very thoroughly. Stir in the milk, mixing it to a light dough as quickly as possible. Knead very little; divide the dough into three; form each piece into a round flat cake. Bake at once in a quick oven; split open, and butter while hot.

11. Brown Bread, or Brown Oven Scones.

INGREDIENTS.

2 lb. whole meal
 $\frac{1}{2}$ lb. white flour
2 teaspoonfuls baking-powder
2 oz. butter
1 pint milk

Approximate cost, 9d.

Two teaspoonfuls of salt.

Mix the whole meal and the white flour thoroughly together in a bowl; add the salt. Rub in the butter, and add the baking-powder, taking care to mix it very well.

Pour in the milk, stirring well with a knife first, and then mixing with the hand till it is a light dough.

Divide into three, form each piece into a small loaf, and bake quickly; or

Divide into four, form each piece into a flat round cake, cut it into four three-cornered scones, and bake.

More or less milk may be required, according to the quality of the meal.

12. White Oven Scones.

INGREDIENTS.

2 lb. flour
2 oz. butter
 $\frac{1}{2}$ oz. carbonate of soda
 $\frac{1}{4}$ oz. tartaric acid
2 teaspoonfuls of salt
2 oz. white sugar
1 pint buttermilk

Approximate cost, 8d.

Rub the butter into the flour, but not too finely.

Mix in the salt, sugar, and tartaric acid, taking care there are no lumps.

Put the carbonate of soda into the buttermilk, and while it froths pour it into the flour. Knead as little as possible ; divide into four pieces.

Form each piece into a round flat cake ; cut each cake into four three-cornered scones. Bake in a quick oven, and while still hot brush over with egg.

The proper consistency of the dough for these scones can only be learnt by experience. It should be rather wet, and should be handled as little as possible. These scones can also be baked on a girdle.

13. Sally Lunn.

INGREDIENTS.

$\frac{3}{4}$ lb. flour
1 oz. butter
 $\frac{1}{2}$ oz. yeast
1 egg
 $\frac{1}{2}$ pint milk
A tablespoonful sugar

Approximate cost, 5d.

Put the flour in a bowl, add the sugar and a little salt. Braid the yeast in a cup with a little sugar and flour and a teacupful of warm milk. Let it stand in a warm place for ten minutes. Melt the butter in the rest of the milk, let it cool a little, add the egg beaten very light, and pour it to the yeast. Pour the mixture on to the flour, beating well with a wooden spoon.

Place three round greased tins on a baking sheet, and pour the mixture into them. Cover them with a cloth and let them stand in a warm place to rise for nearly an hour. Bake in a quick oven. Take care that no draught strikes the cakes while they are rising.

14. John Peel's Tea Cakes.

INGREDIENTS.

2 lb. flour
4 oz. butter
1 pint milk
2 eggs
1 oz. German yeast

Approximate cost, 1s. 1d.

Melt 4 oz. of butter in one pint of milk. Braid down 1 oz. of German yeast and pour the milk upon it. Beat 2 eggs light and stir them in.

Put 2 lb. of flour into a bowl, add 2 teaspoonfuls of salt and, if liked, 2 oz. of sugar.

Pour the yeast and milk into the flour, beating it all well together with a wooden spoon. Let it rise for nearly an hour, knead and place in tins or rings. Allow them to rise well again before baking them in a moderate oven. They will rise best over boiling water.

These are excellent hot buttered, or cut in slices cold and buttered.

15. Liverpool Exhibition Hot Cakes.

INGREDIENTS.

- 1 lb. flour
- 2 eggs
- 1 oz. sugar
- Nearly 1 pint milk
- 3 large teaspoonfuls baking-powder

Approximate cost, 7d.

Put the flour into a bowl, add the sugar, and put into it two eggs beaten light. Stir well and add by degrees sufficient cold milk to make into a thick batter. Beat it until it is quite light, then allow it to stand until you are ready to bake the cakes.

Have ready over the fire a hot girdle or thick iron sheet lightly greased. Stir three large teaspoonfuls of baking-powder into the batter, dip in a teacup and pour about two-thirds of a teacupful on to the girdle; allow it to bake until the bubbles come through and set; turn on the other side for one minute. It should be a delicate brown and very light. Butter and eat hot.

NOTE.—These cakes cannot be made without a girdle or thick iron sheet made on purpose. Many scones can be baked upon the hot-plate of a closed range, and the flavour and crispness given by baking in the open-air is quite different from that given by an oven. But for cakes which require to be baked on a greased surface a girdle or hot plate is necessary, and can be procured from any ironmonger. A small one of medium thickness costs 2s. A girdle can be used over gas.

16. Plain Soda Girdle Scones.

INGREDIENTS.

- 1 lb. flour
- 1 teaspoonful carbonate soda
- $\frac{1}{2}$ teaspoonful tartaric acid
- $\frac{1}{2}$ pint buttermilk

Approximate cost, 4d.

Put the flour into a bowl, mix into it the soda, tartaric acid, and a little salt.

Pour in the buttermilk, stirring with a knife. Turn it out on to a floured board, work as little as possible with the fingers, but just sufficient to make it smooth. Roll out very lightly to rather less than half-an-inch in thickness, cut into rounds with a tin cutter or the top of a tumbler, bake at once on a girdle or hot-plate. When well risen and a little browned, turn on the other side for a minute.

These may be made with sweet milk and one and a half teaspoonfuls of baking-powder if more convenient ; but unless they are to be eaten quite fresh the soda and tartaric acid is best. If buttermilk is not obtainable a little vinegar added to sweet milk will turn it sufficiently. Sour cream makes them very light and delicate. A little butter rubbed into the flour (half an ounce per pound of flour) makes them richer and is an improvement.

17. Potato Scones.

INGREDIENTS.

1 lb. potatoes
 $\frac{1}{2}$ lb. flour
A little milk

Approximate cost, 2d.

Salt.

Rub a pound of boiled potatoes through a sieve. The potatoes may be either hot or cold, but the scones are best if the potatoes are still hot.

Sift over them 7 oz. of flour and a teaspoonful of salt. Mix lightly and quickly into a paste, using the end of the rolling-pin, and handling as little as possible.

If the potatoes are cold or very dry, a very little milk may be needed.

Turn the paste on to a floured board ; flour it well ; roll it out to a quarter of an inch in thickness or rather less. Cut into rounds with the top of a tumbler or tin cutter. Bake on a girdle or hot plate.

18. Short Oat-Cake.

INGREDIENTS.

- 1 lb. oatmeal
- $\frac{1}{4}$ lb. dripping or lard
- $\frac{1}{4}$ teaspoonful carbonate of soda
- 1 teaspoonful of salt

Approximate cost, 5d.

Put the oatmeal in a bowl; add the soda and salt. Rub in the dripping. Make into a paste with about half a pint of cold water. Cover the paste-board with meal, turn the paste on to it. Make it into a ball, flatten it with the backs of your fingers. Roll out to the thickness of a crown piece, cut into shapes, and bake on a hot stove or girdle.

19. Wafer Oat-Cake.

INGREDIENT.

$\frac{1}{2}$ lb. of oatmeal

Approximate cost, 1½d.

Mix with the oatmeal nearly half a teaspoonful of salt.

Pour over it a quarter of a pint of boiling water. Mix it quickly into a dough; turn it on to a board well sprinkled with meal; work very little. Roll it out as thin as possible, cut into rounds or triangles, and bake on a girdle or hot plate.

The excellence of both kinds of oat-cake depends on the quickness with which they are worked and the lightness of the handling.

Oat-cakes, if not fresh made, should always be toasted a little before the fire, so that they may eat quite crisp.

Cut in small rounds and buttered thickly with fresh butter, they are most acceptable at afternoon tea.

20. Barley Scones.

INGREDIENTS.

1 pint milk
 $\frac{3}{4}$ lb. barleymeal
Salt

Approximate cost, 4d.

Put the milk into a clean saucepan, add to it a teaspoonful of salt, and let it come to the boil.

When it boils, stir in a cupful of barleymeal, stirring all the time, and adding more meal until it is a thick paste.

Turn out on to a thickly-floured board, knead at once with a little dry meal. Roll it out to the thickness of a crown-piece, cut it into rounds, and bake on a hot girdle, first one side and then the other.

Thin flour scones may be made in the same way.

21. Buns.

INGREDIENTS.

2 lb. flour
4 oz. butter
4 oz. sugar
2 eggs
4 oz. currants
2 oz. citron or orange peel
1 oz. German yeast

Approximate cost, 1s. 2½d.

Put the flour into a large bowl, rub the butter into it, add the sugar, currants, and candied peel cut small.

Braid the yeast in a bowl with a little sugar and flour, pour on it a pint of lukewarm water. Beat two eggs light and stir them into the yeast. Pour it into the middle of the flour, stirring down enough flour to make a batter. Cover it and leave it to rise rather more than an hour. Knead it carefully ; let it rise an hour and a half more. Divide into twenty-four or thirty buns, place them on a baking sheet, and let them stand fifteen to thirty minutes over boiling water to rise. Brush over with a little milk and bake.

22. London Buns.

INGREDIENTS.

- 1 lb. flour
- 4 oz. butter
- 4 oz. sugar
- 3 eggs
- 2 oz. candied peel
- 1 teacupful milk
- $\frac{1}{2}$ grated lemon-rind
- 4 oz. currants
- 1 teaspoonful baking-powder

Approximate cost, 1s. 1d.

Rub the butter into the flour. Add the baking-powder, the candied peel cut small, the currants, sugar, and lemon-rind. Beat the eggs light and stir them in; add the milk. Divide quickly into twelve parts, form into buns, place them on a greased baking-sheet, brush them over with egg, and bake in a quick oven for fifteen minutes.

23. Bath Buns.

INGREDIENTS.

2 lb. flour
6 oz. butter
6 oz. sifted sugar
3 eggs
 $\frac{3}{4}$ pint milk
1 oz. lump sugar
 $\frac{1}{2}$ oz. German yeast

Approximate cost, 1s. 5d.

Rub the butter into the flour, add the sugar.

Braid the yeast with a little sugar, add half a pint of lukewarm milk and three eggs well beaten. Stir into the flour and leave it to rise for four hours. Knead lightly. Form into buns, leave them to rise over boiling water nearly an hour. Bake in a quick oven five to ten minutes. Brush over with sugar and water, and sprinkle roughly broken lump sugar over.

24. Edinburgh Cookies.

INGREDIENTS.

6 oz. butter
2½ lb. flour
4 eggs
½ oz. German barm or small teacupful
yeast
6 oz. sugar

Approximate cost, 1s. 4½d.

Rub the butter into 1½ lb. flour, mix the barm or yeast with a pint of lukewarm water, beat the eggs light and stir them to the barm. Pour into the middle of the flour and stir down into it a little flour to make a batter. Cover it with a cloth and leave it to rise all night.

Knead in 1 lb. flour mixed with 6 oz. sugar, form into small round cakes, place them on a tin and stand to prove in a warm place or on boiling water for nearly an hour. Bake five to ten minutes in a quick oven. Brush over with a little sugar and water.

25. Hot Cross Buns.

INGREDIENTS.

- 1 lb. flour
- 2 oz. butter
- 1 egg
- 2 oz. sugar
- 2 oz. currants
- $\frac{1}{4}$ teaspoonful salt
- $\frac{1}{4}$ teaspoonful mixed spice
- A grate of nutmeg
- $\frac{1}{2}$ pint milk
- $\frac{1}{2}$ oz. yeast

Approximate cost, 8d.

Braid the yeast with a little flour and sugar and add a little warm milk. Leave it to rise in a warm place for ten minutes. Mix the flour, salt, and spice in a bowl. Boil the milk, dissolve the butter in it and leave it to cool. Beat the egg light. When the yeast is ready, pour it into the flour, add the egg, and when the milk has cooled add it also and mix well with a wooden spoon. Leave the dough to rise for an hour and a half or two hours covered with a cloth. When it is well risen, mix in the fruit and sugar, knead it a little, turn it on to a floured board, divide into sixteen pieces, shape them neatly into buns, and place them on a buttered tin. Cover the buns with a clean cloth and stand them to rise for twenty minutes over a pan of boiling water. Brush over with sugar and water or egg. Bake in a quick oven ten or fifteen minutes. When half done cut the cross on the top with the back of a knife.

26. Raspberry Buns.

INGREDIENTS.

$\frac{3}{4}$ lb. flour
 $\frac{1}{4}$ lb. butter
 $\frac{1}{4}$ lb. sugar
2 eggs
 $\frac{1}{4}$ oz. ($\frac{1}{2}$ teaspoonful) cream of tartar
 $\frac{1}{8}$ oz. ($\frac{1}{2}$ teaspoonful) carbonate soda
4 or 5 tablespoonfuls buttermilk
Raspberry jam

Approximate cost, 11d.

Rub the butter into the flour, add the sugar to it. Beat the eggs well and stir into the flour. Mix the cream of tartar and soda in a cup with the buttermilk and stir it into the mixture. If it is not wet enough, add a little more buttermilk.

Mould into buns, place them on a buttered tin, make a hole in the top of each and put in a little raspberry jam, drawing up the dough to cover it. Bake in a moderate oven from ten to fifteen minutes.

27. Athole Cakes.

INGREDIENTS.

5 oz. cornflour
3 oz. butter
2 eggs
2 oz. sugar
1 oz. candied peel
Grated rind of $\frac{1}{2}$ lemon
 $\frac{1}{2}$ teaspoonful baking-powder

Approximate cost, 9d.

Beat the butter to a cream with the sugar, add the eggs, one at a time, beat very well. Stir in the cornflour, the candied peel chopped very fine, the lemon rind grated, and the baking-powder.

Butter some patty pans, half fill them with the mixture ; bake in a moderate oven about ten minutes.

28. Lancashire Spice Nuts.

INGREDIENTS.

$1\frac{1}{2}$ lb. flour
 $\frac{1}{2}$ lb. treacle
 $\frac{1}{4}$ lb. butter
 $\frac{1}{4}$ lb. raw sugar
 $1\frac{1}{2}$ oz. ground ginger
 $\frac{1}{2}$ oz. caraway seeds
 $\frac{1}{2}$ oz. carbonate soda
3 oz. orange-peel

Approximate cost, 1s. 1d.

Warm the treacle, add to it the butter melted, the sugar, spices, soda, and the orange-peel minced fine.

Pour the mixture into the flour, knead into a dough, roll it out and cut into rounds with a small cutter. Bake on greased tins in a slow oven for about ten minutes.

29. Yorkshire Parkins.

INGREDIENTS.

$\frac{1}{2}$ lb. oatmeal
 $\frac{1}{4}$ lb. flour
 $\frac{1}{4}$ lb. butter or lard
 $\frac{1}{4}$ lb. treacle
6 oz. brown sugar
 $\frac{1}{2}$ oz. ground ginger
 $\frac{1}{2}$ oz. mixed spice
 $\frac{1}{4}$ oz. carbonate soda
Buttermilk

Approximate cost, 10½d.

Mix the meal and flour together, rub in the butter, add the spice, sugar, and soda. Warm the treacle and pour it in ; add sufficient buttermilk to make a light, soft dough. Divide into small flat cakes ; bake them on greased tins in a slow oven.

Brush them over with milk.

30. Lancashire Bun Loaf.

INGREDIENTS.

- 2 lb. of bread dough
- $\frac{1}{2}$ lb. butter
- $\frac{1}{2}$ lb. stoned raisins
- $\frac{1}{2}$ lb. currants
- 2 oz. orange-peel
- $\frac{1}{2}$ oz. mixed spice

Approximate cost, 1s. 2d.

Place the dough on a board, work into it first the butter, just melted, then the fruit and spice, the raisins stoned, the currants carefully cleaned, and the orange-peel chopped small.

Knead it till all are thoroughly mixed with the dough.

Put the cake into a large buttered tin, and allow it to stand in a warm place covered with a cloth, to prove for an hour.

Bake in a quick oven for an hour, brush over the top with sugar and water.

Four ounces of sugar may be added if liked, and sultana raisins can be used instead of currants. Some persons consider currants very unwholesome.

31. Almond Gingerbread.

INGREDIENTS.

5 eggs
10 oz. sugar
A little nutmeg
 $\frac{1}{4}$ oz. ground ginger
6 cloves, powdered
 $\frac{1}{4}$ teaspoonful ground cinnamon
4 oz. candied peel
9 oz. flour
6 oz. almonds
 $\frac{1}{4}$ oz. carbonate of soda
 $\frac{1}{2}$ wineglassful of milk

Approximate cost, 1s. 7d.

Beat the yolks of the eggs and the sugar until quite light. Add the spices. Beat the whites of eggs to a solid froth and stir them in. Chop the candied peel into dice, add it and stir in lightly the flour, which should be warmed. Blanch and split in halves 4 oz. of almonds, mix them in. Dissolve the soda in milk and add it also. Butter a tin, line it with buttered paper, pour in the mixture. Brush the top over with milk and strew over it 2 oz. of almonds finely chopped.

Bake in a moderate oven for thirty-five minutes.

Turn it out and cut into small squares.

32. Randolph Gingerbread.

INGREDIENTS.

1 lb. flour
 $\frac{1}{4}$ lb. sugar
 $\frac{1}{4}$ lb. syrup
 $\frac{1}{2}$ lb. treacle
 $\frac{1}{4}$ lb. butter
2 eggs
1 teaspoonful carbonate soda
2 teaspoonfuls allspice
2 teaspoonfuls ground ginger
A little milk if required

Approximate cost, 1s. 1d.

Rub the butter into the flour, add the other dry ingredients, taking care to mix them very thoroughly. Moisten with the syrup and the treacle just warmed. Beat two eggs light and stir them in. If the mixture is not quite moist add a little milk. Butter a tin, pour in the cake, and bake in a moderate oven an hour.

33. **Edinburgh Lunch Cake.**

INGREDIENTS.

3oz. butter
4oz. sugar
2 eggs
 $\frac{1}{2}$ lb. flour
 $\frac{1}{4}$ lb. currants
 $\frac{1}{4}$ pint milk
 $\frac{1}{4}$ teaspoonful carbonate of soda
1 tablespoonful vinegar

Approximate cost, 9d.

Beat the butter and sugar to a cream, beat in the eggs one at a time.

Mix the flour and currants together, add about half to the butter, etc.

Mix the milk, soda, and vinegar, add quickly to the other ingredients, add the rest of the flour and fruit. Line a tin with buttered paper, put in the cake, and bake in a moderate oven about an hour.

34. Savoy Cake.

INGREDIENTS.

6 eggs

$\frac{1}{2}$ lb. of sifted sugar

$\frac{1}{2}$ lb. of flour

Essence of Lemon *Approximate cost, 9d.*

Beat the eggs with the sugar over a gentle heat till light and white. Remove and beat till cold. Add the essence of lemon, and stir in the flour very gently. Butter a mould. Dust it with fine sifted sugar, pour in the cake and bake in a moderate oven nearly half-an-hour.

35. Snow Cake.

INGREDIENTS.

$\frac{1}{2}$ lb. of butter

$\frac{1}{2}$ lb. sifted sugar

6 oz. flour

6 oz. potato flour

3 eggs

Approximate cost, 1s. 4d.

Beat the butter to a cream, add the sugar and beat a little longer. Add the yolks of eggs alternately with spoonfuls of flour and potato flour till the flour is half in. Beat the whites of eggs to a solid froth, stir them in lightly, and add the rest of the flour. A little baking-powder may be used. Pour into a papered tin or hoop. Bake in a moderate oven about an hour.

36. **Lemon Sponge=Cake.**

INGREDIENTS.

6 eggs
The same weight of sifted sugar
Half the weight of flour
1 lemon

Approximate cost, 10d.

Grate the lemon-rind on to the sugar ; mix it well. Beat the yolks of eggs and sugar together till quite light and creamy. Beat the whites of eggs to a solid froth, stir them in, and strew in by degrees the flour, taking care to keep the mixture very light. Add a pinch of baking-powder. Pour into shallow buttered tins which have been dusted with sugar ; bake in a quick oven about fifteen minutes. Take great care not to bang the oven-door if you open it to look at them.

37. Madeira Cake.

INGREDIENTS.

4 eggs
4 oz. butter
6 oz. sugar
6 oz. flour
Grated lemon-rind
 $\frac{1}{3}$ teaspoonful soda or baking-powder

Approximate cost, 11d.

Beat the eggs very light, and while still beating them strew in the sugar and flour, which should be dried and sifted, and the grated rind of a lemon. Just melt the butter without heating it, and add it a little at a time, beating very well, so that one portion of butter disappears before the next is added. Last of all, stir in the soda or baking-powder. Bake in a tin lined with buttered paper for an hour in a moderate oven. Place a thin slice of citron on the top.

38. Windsor Cake.

INGREDIENTS.

6 eggs
7 oz. sifted sugar
 $\frac{1}{4}$ lb. sultana raisins
1 lb. flour

Approximate cost, 11½d.

Beat the eggs with the sugar in a basin over a stove or in a pan of hot water. When they are quite light, take it off the heat and beat till cold.

Clean the raisins, mix them with a pound of flour sifted, and stir all gently together, mixing well. Add a little baking-powder.

Pour into a flat tin lined with greased paper; bake in a moderate oven.

39. Simnel Cake.

INGREDIENTS.

$\frac{1}{2}$ lb. flour
10 oz. currants
4 oz. butter
3 eggs (yolks only)
 $1\frac{1}{2}$ oz. citron peel
 $1\frac{1}{2}$ oz. lemon peel
4 oz. sugar
 $\frac{1}{4}$ pint milk
 $\frac{1}{2}$ teaspoonful powdered cinnamon
 $\frac{1}{2}$ nutmeg, grated
 $\frac{1}{2}$ oz. yeast

Approximate cost, 1s. 4d.

Rub the butter into the flour, add all the dry ingredients, and mix well.

Braid the yeast with a little sugar, stir with half a teacupful of lukewarm water, pour it into the flour.

Warm the milk, beat the yolks of eggs and mix with it, pour it into the cake. Mix well with a wooden spoon to a soft paste. Set it in a warm place to rise for two hours.

Take 3 oz. sweet almonds, $\frac{1}{2}$ oz. bitter almonds, blanch and pound them, adding in the mortar 3 oz. sifted sugar, a few drops of rose-water, and the beaten white of an egg.

Line a cake-tin with buttered paper, pour in half the cake, then lay the almond paste in the centre, pour in the rest of the cake, and bake for two hours

40. Almond Paste for Simnel Cake.

INGREDIENTS.

6 oz. sweet almonds
3 oz. bitter almonds
6 oz. sugar
1 teaspoonful rose-water

Approximate cost, 10d.

Blanch the almonds, pound them perfectly smooth with the rose-water and sugar. Put the paste into a small saucepan for a few minutes, and just heat it slightly, so that it will form better. Spread a smooth layer of this paste over the cake, which must be cold, and brush it over with white of egg. Butter and sugar an egg-cup, and press into it firmly some of the almond paste; turn it out on to the edge of the cake, and repeat until there are mounds of paste all round. Brush all over with white of egg, dust it with sifted sugar, and brown lightly in a cool oven. Ornament the top of each mound with rings or stars of candied peel or fruit-paste.

This cake with almond icing is eaten in Lancashire and Yorkshire on Mid-lent Sunday, which is called Simnel or Mothering Sunday.

41. Plain Shortbread.

INGREDIENTS.

$\frac{1}{2}$ lb. butter
14 oz. flour
2 oz. rice-flour
 $\frac{1}{4}$ lb. sifted sugar *Approximate cost, 1s.*

Cream the butter with the hand. Add the flour, the rice-flour, and the sugar. Work all on a board into a smooth dough. Form into small round cakes half an inch thick. Pinch them round the edges; prick them lightly. Ornament with orange-peel and caraways if liked. Bake on buttered paper.

42. Pitcaithley Bannock.

INGREDIENTS.

1 lb. flour
 $\frac{1}{2}$ lb. butter
 $\frac{1}{4}$ lb. sugar
2 oz. almonds
2 oz. candied orange-peel
Approximate cost, 1s. 1½d.

Proceed as for shortbread, adding 2 oz. of almonds blanched and mixed, and 2 oz. mixed peel. Form into a round cake an inch thick. Pinch the edge, and prick the top. Fasten a band of buttered paper round the bannock; bake it on buttered paper in a moderate oven about half an hour.

43. Petticoat Tails.*

INGREDIENTS.

1 lb. flour
6 oz. butter
6 oz. sugar

Approximate cost, 9d.

Mix the flour and sugar together, rub in the butter and make into a smooth dough with a little water.

Divide the dough into two parts, roll each out into a round cake about half an inch thick. It should be perfectly round. Cut a round cake out of the middle of each with a 4 in. cutter, divide the remaining portion into eight. Prick them, dust them over with fine sugar and bake on buttered paper in a moderate oven for about twenty minutes.

In both these cakes and in Pitcaithley Bannocks 4 ozs. of rice-flour or semolina may be substituted for an equal weight of flour.

* Corruption of old French, *petit gatelles*.

44. Queen Cakes.

INGREDIENTS.

4 oz. butter
4 oz. sifted sugar
6 oz. flour
2 eggs
2 oz. currants

Approximate cost, 10½d.

Beat the butter and sugar to a cream. Add alternately the yolks of two eggs and the flour till they are well mixed.

Beat the whites to a solid froth, and stir them lightly in.

Have ready twenty small queen-cake tins well buttered, and with a few currants at the bottom of each. Pour in the mixture, and bake in a moderate oven about ten minutes.

A little flavouring-essence improves these cakes.

45. Berlin Wafers.

INGREDIENTS.

4 eggs
 $\frac{1}{2}$ lb. sifted sugar
 $\frac{1}{4}$ lb. flour
5 drops flavouring-essence

Approximate cost, 7d.

Beat the eggs for ten minutes with the sugar. Add lemon or almond flavouring-essence.

Mix in the flour; drop on to greased tins, so that they run round and very thin; bake in a moderate oven till just brown.

Take them off the tin, and while hot twist each into the form of a cone.

About five minutes.

46. Fludha Rice Cake.

INGREDIENTS.

- 1 lb. of eggs
- 1 lb. of crushed white sugar
- $\frac{1}{4}$ lb. of flour
- $\frac{1}{4}$ lb. of ground rice

Approximate cost, 1s. 1d.

Weigh the eggs—there should be eight or nine.

Break them, carefully putting the yolks in a basin and the whites on a plate.

Beat the yolks for five minutes, then gradually stir in the sugar and continue beating till it is quite creamy.

Beat the whites to a solid froth, stir them lightly in.

Mix the flour and ground rice well together and lightly stir them in a little at a time.

As soon as all the flour is well mixed, pour into a buttered baking tin and bake in a quick oven. A rather wide, shallow, round tin is best, as this cake is apt to get hollow in the middle if baked in a narrow deep tin.

47. Duntrune Rice Cakes.

INGREDIENTS.

4 eggs

Equal weight (about 8 oz.) of fine sugar

Half weight 4 oz. fine flour

Ditto ground rice

Ditto butter

Approximate cost, 1s. 0½d.

Beat the butter to a cream. Add the sugar, and one by one the eggs. Beat all together for twenty minutes. Add by degrees the ground rice and flour mixed together. Beat for ten minutes more after all is added. Flavour with grated lemon rind or almond essence.

Drop on to a buttered tin, bake in a quick oven.

48. Hoboken Christmas Cake, or Bride-cake.

INGREDIENTS.

- 1 lb. flour
- 1 lb. butter
- 1 lb. sifted sugar
- 12 eggs
- 2 lb. raisins
- 2 lb. currants
- $\frac{1}{2}$ lb. candied peel
- 1 tablespoonful powdered mace and
cinnamon
- 1 grated nutmeg
- 1 wineglassful sherry
- 1 ditto brandy

Approximate cost, 5s. 10d.

Mix the sherry and brandy together, and put the spice to steep in it over night. Stone the raisins, clean the currants, chop the candied peel, and dredge all lightly with flour.

Beat the butter and sugar together to a light cream.

Separate the yolks from the whites of the eggs; beat the yolks light, and add them to the butter alternately with the flour, a little of each at a time, till both are well mixed.

Then beat the whites to a solid froth, and stir them lightly in. Lastly, add the fruit and citron.

Bake in a slow oven almost two hours.

(Ice with icing, page 56, or with almond icing page 47 for a wedding-cake.)

49. Jubilee Cake, or Cake Royale.

INGREDIENTS.

- 1 lb. butter
- 1 lb. castor sugar
- 1 $\frac{1}{4}$ lb. flour
- 10 eggs
- 3 oz. pistachios
- 3 oz. dried cherries
- 2 tablespoonfuls Noyau
- 1 gill of cream

Approximate cost, 5s. 8d.

Beat the butter to a cream with the hand ; add the sugar. Then with a wooden spoon beat in the yolks of 10 eggs.

Beat the whites to a solid froth, stir in lightly.

Mix in very lightly the flour, which should be dried and sifted.

Blanch and chop the pistachios, cut the cherries in halves, add them with the two tablespoonfuls of Noyau.

Whip the cream till quite thick, stir it in, add two teaspoonfuls of baking powder. Bake an hour and a quarter in a rather shallow tin. If put in a deep tin it will take longer to bake. Cover with almond paste (page 47), over which sprinkle chopped pistachios, surmount with crowns in almond and fruit pastes.

50. Icing for Cakes.

INGREDIENTS.

1 egg
 $\frac{1}{2}$ lb. of icing sugar

Approximate cost, 3d.

1 teaspoonful lemon juice or vinegar.

Six drops orange-flower or rose-water.

Put the white of an egg in a basin.

Beat with it half a pound of finest icing sugar until it is quite stiff, smooth, and snow white. Sugar for icing requires to be pounded and sifted with the greatest care. Icing sugar can be bought ready at a grocer's, but even then it should be carefully examined and crushed, as if long kept it is apt to form into lumps.

If the icing is not stiff enough, add a little more sugar and a very little ($\frac{1}{4}$ teaspoonful) of powdered starch. If the icing is not white enough, just a touch of stone blue will whiten it.

The cake to be iced should be cold. Put two or three large spoonfuls on the top of the cake. Spread it perfectly smooth with a knife just dipped in water. Spread more icing on the sides till all is covered. Ornament with a portion of the icing coloured pink with cochineal. A bag and small cone are sold by tinsmiths for piping the icing, but a cone of paper carefully stitched, with a small opening at the end, will serve the same purpose.

51. Chocolate Glace Icing.

INGREDIENTS.

3 oz. chocolate

8 oz. sugar

Approximate cost, 6d.

Grate the chocolate fine, dissolve it in half a wine-glassful of cold water. Put into a brass pan 8 oz. of white sugar, and one gill of cold water. Let it boil about six minutes till thick, almost like strong glue. Take it off the fire. Let it stand at the side ten minutes, then stir in the chocolate, and coat the cake with it.

52. Chocolate Soft Icing.

INGREDIENTS.

Whites of 2 eggs

8 oz. sugar

3 oz. chocolate

Approximate cost, 7d.

Melt the chocolate in a saucepan with a glassful of water, and mix it with the sugar in a bowl.

Beat the whites of two eggs, and when the chocolate and sugar cools a little stir the eggs in. Work until quite smooth and spread on the cakes.

53. ANOTHER.

8 oz. sifted sugar.

2 oz. grated chocolate.

Put them into a pan with a gill of cold water.

Stir over the fire until it is like thick cream. Have it ready when the cake to be iced is baked enough. Pour the icing over it and return it to the oven for a few minutes to harden.

54. Lemon Icing.

INGREDIENTS.

2 lemons

$\frac{1}{2}$ lb. icing sugar

Approximate cost, 4d.

Place the sugar in a basin.

Squeeze two lemons, strain the juice and add it to the sugar. Beat it for a short time, spread on the cake with a knife. Dry in a cool place.

55. Soft Icings.

INGREDIENTS.

1 lb. icing sugar

1 lemon

Approximate cost, 5d.

Two tablespoonfuls of water.

Strain the juice of one lemon, mix it with two tablespoonfuls of water. Boil it in an enamelled saucepan. Pour it boiling upon 1 lb. of icing sugar. Mix it thoroughly with a wooden spoon until it is perfectly smooth. Spread the icing on the cake while it is hot and stand to dry in a cool place.

This icing can be varied by adding :

Vanilla essence, a teaspoonful, and omitting lemon ; or
Chocolate, grated, 3 oz ; or

Coffee essence, 2 teaspoonfuls, ditto or

Turmeric 2 pinches, to colour it yellow. In the last one lemon or else orange juice should be used.

Butter icing is butter beaten to a cream and mingled with the same weight, or rather more, of icing sugar. It is often flavoured with coffee essence or chocolate, and is piped on with a paper cone, or pipe and bag.

56. Chocolate Cake.

INGREDIENTS.

4 eggs
 $\frac{1}{2}$ lb. butter
 $\frac{1}{2}$ lb. sugar
6 oz. grated chocolate
4 oz. flour
4 oz. almonds
12 drops vanilla essence
1 teaspoonful baking-powder

Approximate cost, 2s. 4d.

Beat the butter to a cream, add by degrees the sugar, chocolate, and the yolks of the eggs, beating briskly all the time. Have the almonds ready blanched and chopped, stir them in, add the flour and beat very thoroughly for 10 minutes. Beat the whites of eggs to a solid froth, stir them in, add the vanilla essence, and the baking-powder. Pour into a tin lined with buttered paper, bake in a moderate oven for 1 hour. Ice with water icing.

57. Water Icing.

INGREDIENTS.

1 lb. of sugar
 $\frac{1}{2}$ pint of water

Approximate cost, 4d.

Put the water and sugar into an enamelled pan, boil for 6 minutes or a few seconds more. Pour it into a basin, and work with a wooden spoon till it looks milky white. Pour it over the cake and allow it to dry. This icing can be made with tea or coffee, or flavoured with vanilla, lemon or almond.

58. Braco Castle Chocolate Drop Biscuits.

Whites of 2 eggs
 $\frac{1}{2}$ lb. of castor sugar
2 oz. of grated chocolate

Approximate cost, 5d.

Beat the white of one egg lightly, mix into it $\frac{1}{4}$ lb. of fine castor sugar, stir well till the sugar is dissolved and it is of the consistency of icing.

Add 2 oz. of grated chocolate and the white of another egg beaten to a solid froth.

Stir in lightly another $\frac{1}{4}$ lb. of sugar.

Drop the mixture in spoonfuls on a sheet of white paper.

Bake in a slow oven about ten minutes.

59. Frankfort Biscuits.

INGREDIENTS.

$\frac{1}{4}$ lb. butter
 $\frac{1}{4}$ lb. sugar
 $\frac{1}{2}$ lb. flour
2 eggs
 $\frac{1}{4}$ teaspoonful carbonate of soda
10 drops essence bitter almonds

Approximate cost, 8d.

Rub the butter into the flour till quite fine.

Add the soda and $\frac{1}{4}$ lb. sugar.

Moisten it with an egg and add the essence of almonds.

Lay it in small rocky lumps on a buttered tin, and bake in a slow oven

60. Cream Fumbles.

INGREDIENTS.

1 lb. butter
1 lb. flour
 $\frac{1}{2}$ lb. sugar
3 eggs

Approximate cost, 1s. 7d.

Beat the butter to a cream, add the sugar, and continue beating till quite white.

Beat the yolks of the eggs lightly, and mix them in by degrees.

Beat the whites very lightly, and stir them in by degrees.

Stir in the flour, which should be sifted.

Drop from a spoon on to a buttered baking-sheet, allowing the mixture to run in various fancy shapes.

Bake in a rather quick oven.

If this dough is not moist enough, another egg or a little milk may be added.

61. Macaroons.

INGREDIENTS.

$\frac{3}{4}$ lb. ground almonds
 $1\frac{1}{2}$ lb. of castor sugar
White of 8 eggs

Approximate cost, 1s. 5d.

Mix the almonds and sugar in a clean basin, and mix in by degrees the whites of eight eggs, beating them lightly first till the whole is a smooth paste.

Drop the mixture upon wafer paper, bake in a moderate oven till a light brown.

62. French Almond Cake.

INGREDIENTS.

6 eggs
10 ozs. sifted sugar
2 ozs. butter
2 ozs. sweet almonds
 $\frac{1}{2}$ oz. bitter almonds
 $\frac{1}{2}$ lb. flour
 $\frac{1}{4}$ lb. rice flour
1 lemon

Approximate cost, 1s. 4d.

Cream the sugar and butter, and beat in the yolks of the eggs.

Blanch the almonds and pound them with 2 ozs. of sugar. Add the grated rind and juice of a lemon, and mix with the eggs and sugar.

Beat the whites of eggs to a solid froth, stir them in, and mix by degrees $\frac{1}{2}$ lb. of flour and $\frac{1}{4}$ lb. of rice flour.

Bake one hour in a moderate oven.

63. Almond Delights.

INGREDIENTS.

2 eggs, whites only
10 ozs. sifted sugar
4 ozs. almonds
Lemon juice

Approximate cost, 7d.

Put the white of an egg in a basin, stir to it 5 ozs. of sifted sugar, beat till icing white and stiff, add a little lemon juice.

Blanch and chop the almonds finely, stir them in. Beat the second white of egg to a solid froth. Very lightly mix it in and add the rest of the sugar.

Drop from a teaspoon on to paper, lay on a cold tin and bake in a very slow oven.

64. Éclairs de Paris.

INGREDIENTS.

1 oz. butter
2 wineglassfuls of milk
2 ozs. flour
Yolks of 2 eggs

Approximate cost, 4d.

Melt the butter in a pan in the milk. Just let it boil, stir into it 2 ozs. of flour. In three minutes take it off, work it for a minute with a wooden spoon.

Then add singly the yolks of 2 eggs, mixing well between each.

Divide into 12 finger-shaped cakes, lay them on a tin baking sheet and bake in a quick oven.

Ice with chocolate icing (page 57), dry in a cool oven. Open them and fill with whipped cream or frangipani (page 65).

65. Éclairs d'Espagne.

INGREDIENTS.

$\frac{1}{4}$ pint of milk
2 oz. sugar
 $1\frac{1}{2}$ oz. butter
 $2\frac{1}{2}$ oz. flour
2 eggs
2 oz. almonds

Approximate cost, 7d.

Put the milk, butter, and 1 oz. of sugar into a small pan, let it come to the boil, add $2\frac{1}{2}$ ozs. flour, stir for three minutes. Take it off the fire, then add one whole egg and the yolk of another, beat it well, and flavour with a little almond essence.

Blanch and chop 2 ozs. of almonds, mix with them 1 oz. of sugar and the white of an egg.

Lay the paste in finger shapes on a baking-sheet, spread the almond mixture over them, dust a little sugar on them and bake in a moderate oven. When they are cold open them, put in a little Devonshire cream, and apricot jam, and close them again.

66. **Frangipani.**

INGREDIENTS.

2 eggs
2 tablespoonfuls of flour
Ditto sugar
1 gill of milk
1 tablespoonful of chopped almonds
10 drops almond essence
1 oz. butter

Approximate cost, 6d.

Put the flour into a basin and rub it smooth with the milk ; add the eggs. Warm the sugar and butter in a small pan, add the other mixture to it, stir till it boils, beat quite smooth, add the almonds and essence. When cold, use for filling éclairs.

67. **Lightning Sandwiches, or Five-Minute Cakes.**

INGREDIENTS.

1 teacup of flour
1 teacup of sugar
2 eggs
1 teaspoonful of baking-powder
2 tablespoonfuls of milk

Approximate cost, 6d.

Mix all the dry ingredients well together. Beat the eggs very light, stir them in, add the milk ; bake in a buttered tin or on buttered plates. Split open when cool, and spread with jam or with lemon cream.

68. Lemon Cream.

INGREDIENTS.

2 oz. butter

$\frac{1}{2}$ lb. sugar

2 lemons, 3 eggs *Approximate cost, 8 $\frac{1}{2}$ d.*

Put into a pan 2 oz. butter, $\frac{1}{2}$ lb. castor sugar, the yolks of three eggs and the whites of two, the grated rind of one lemon and the juice of two.

Set the pan over the fire and stir till the sugar is dissolved and it begins to thicken. It must be stirred all the time it is heating. Pour it into jars and cover it close. It will keep some time.

69. Gâteau Français.

INGREDIENTS.

3 eggs

Same weight of fine flour (about 6 oz.)

Weight 2 eggs in sifted sugar

Weight 1 egg in butter

2 tablespoonfuls of milk

1 oz. mixed peel

$\frac{1}{2}$ teaspoonful baking-powder

Approximate cost, 8 $\frac{1}{2}$ d.

Beat the butter and sugar to a cream. Beat the yolks of three eggs with the milk, and add them to the butter and sugar alternately with spoonfuls of flour till both are mixed in. Beat well all the time.

Beat the whites to a solid froth, stir them lightly in, add the peel chopped fine, and lastly the baking-powder. Bake in well-buttered patty-pans for twenty minutes in a moderate oven.

Ice with lemon icing or water icing (pages 58, 59).

70. Orange Sandwich.

INGREDIENTS.

- 2 teacups flour
- 6 oz. sugar
- 2 oz. butter
- 3 eggs
- 2 oranges
- $\frac{1}{2}$ teaspoonful cream of tartar
- $\frac{1}{4}$ teaspoonful carbonate of soda

Approximate cost, 10d.

Put the flour into a basin, rub into it 2 oz. of butter, and add 3 oz. sifted sugar and a quarter of a teaspoonful of carbonate of soda.

Beat the yolks of three eggs well and stir them in.

Put half a teaspoonful of cream of tartar in a cup with the juice and grated rind of an orange. Stir this into the cake, and add the whites of two eggs beaten solid.

Bake in buttered soup plates or round tins in a quick oven.

When done, split the cakes open and spread them with the rind and juice of an orange mixed with 3 oz. of sugar and the beaten white of an egg.

71. *My Lady's Gâteau.*

INGREDIENTS.

For Cake.

6 oz. flour
2 oz. butter
4 oz. sifted sugar
3 eggs (whites only)
1 tablespoonful of milk
1 pinch of carbonate of soda

For Filling.

$\frac{1}{4}$ pint of cream
1 white of egg
Greengage jam

Approximate cost, 1s. 3½d.

Beat the whites of egg solid, and set aside. Beat the butter, sugar, milk, and soda until the mixture looks like cream. Flavour with vanilla or lemon essence.

Add the flour and the whites of eggs alternately, whisking lightly. Put into a buttered tin and bake in a quick oven for twenty minutes.

When cold, split open ; spread both pieces with jam. Whip the cream with the white of one egg, spread it over the jam, lay on the top piece, and decorate with icing piping (No. 50) and bits of bright jelly.

72. Gâteau Viennoise.

INGREDIENTS.

$\frac{1}{2}$ lb. butter
 $\frac{1}{2}$ lb. sifted sugar
8 eggs
1 lb. flour
 $\frac{1}{2}$ teaspoonful baking-powder

Approximate cost, 1s. 8d.

Beat the butter and sugar to a cream, add the yolks of eggs and half the flour in alternate spoonfuls, beat ing all the time.

Beat the whites of eggs to a solid froth, stir them in, add the rest of the flour.

Bake in shallow round tins.

When cold, split open, spread with jam, cover with the top, and ornament with icing piping (page 56).

73. **Rissolettes.**

INGREDIENTS.

$\frac{1}{4}$ lb. puff paste.

$\frac{1}{4}$ lb. apricot jam or marmalade.

Prepare puff paste as at page 86, or use any trimmings left over.

Roll the paste out very thin, not thicker than half-a-crown. Cut it in halves.

Upon one half place, at distances of an inch apart, half teaspoonfuls of any nice jam or marmalade. Lay the other piece of paste over.

Take a cutter rather larger than a crown piece, press with the thick part on the paste round where the jam is, so as to make the paste stick together.

Cut the rissolettes out with a cutter one size larger, lay them on a baking tin, egg them over.

Cut some little rings in paste, about the size of a shilling, place one on each rissolette, egg again.

Bake in a hot oven for 20 minutes.

Sprinkle with finely sifted sugar and put back into the oven to glaze.

Fill the rings with currant or orange jelly.

74. Coconut Drops.

INGREDIENTS.

Whites of 2 eggs
1 teacupful castor sugar
1 teacupful desiccated cocoanut or
A grated fresh cocoanut
1 teaspoonful fine flour

Beat the white of egg solid.

Stir in very lightly with a knife first the sugar, then the cocoanut, and then the flour; drop on to buttered paper, or wafer paper if preferred. Bake in a moderate oven.

If fresh cocoanut is used, it must be grated beforehand, and dried in a warm place for two or three hours, being lightly stirred with a fork occasionally.

Approximate cost, 4d. or 6d.

75. Loyal Hearts.

INGREDIENTS.

$\frac{1}{2}$ lb. sugar
 $\frac{1}{2}$ lb. butter
10 oz. flour
4 eggs

Almond essence

Approximate cost, 2s.

Beat 1 lb. of butter to a cream with the sugar, add alternately the yolks of eggs and spoonfuls of dried and sifted flour, beating well all the time, until the yolks and flour are all mixed in. Beat the whites of eggs to a solid froth and stir them in. Add a few drops of essence of bitter almonds. Butter small heart-shaped tins, pour in the mixture, bake in a moderate oven about 15 minutes.

76. Rock Cakes.

INGREDIENTS.

$\frac{1}{2}$ lb. flour
3 oz. butter
3 oz. sugar
3 oz. currants
1 oz. candied peel
1 teaspoonful baking-powder
 $\frac{1}{2}$ ditto grated ginger
 $\frac{1}{4}$ ditto nutmeg
1 egg
 $\frac{1}{4}$ pint of milk

Approximate cost, 10d.

Rub the butter into the flour, add the baking powder, ginger, and nutmeg, the sugar and the currants, and mix thoroughly.

Beat the egg light, mix it with the milk. Add the milk and egg to the dry ingredients and mix thoroughly. Place in rocky lumps on a floured baking-sheet; this quantity should make 15 cakes. Stick a strip of candied peel on each; bake in a quick oven from 10 to 15 minutes.

77. Whole Meal Biscuits.

INGREDIENTS.

1 lb. whole meal
3 oz. sugar
2 oz. butter
2 oz. lard
1 egg
 $\frac{1}{2}$ teaspoonful salt
1 teaspoonful baking-powder
 $\frac{1}{4}$ teaspoonful cinnamon
Milk

Approximate cost, 8d.

Put the meal into a basin, rub in the lard and butter, add the baking-powder, salt, and cinnamon, mix very thoroughly, and add the sugar. Beat the egg with about half a teacupful of milk; mix to a paste, adding more milk if needed. Roll out to about one-third of an inch thickness, cut into strips 3 inches by half an inch. Lay them on a lightly greased baking sheet, and bake in a pretty quick oven.

78. Brown Cake.

INGREDIENTS.

- $\frac{3}{4}$ lb. butter
- 1 lb. flour
- $\frac{1}{2}$ lb. sugar
- $\frac{1}{2}$ lb. sultana raisins
- $\frac{1}{4}$ lb. currants
- 1 egg
- $\frac{1}{2}$ pint milk
- 1 teaspoonful cinnamon
- 1 teaspoonful carbonate of soda
- 1 teaspoonful baking-powder

Approximate cost, 1s. 3½d.

Rub the butter into the flour, add the baking-powder, soda, sugar, raisins, currants, and cinnamon.

Beat the egg light with $\frac{1}{2}$ pint of milk.

Stir it to the other ingredients, add more milk if necessary.

Bake in a tin lined with buttered paper about an hour.

79. Lacon Cake.

INGREDIENTS.

1 lb. of flour
 $\frac{1}{2}$ lb. raisins, stoned
 $\frac{1}{2}$ lb. of sugar
 $\frac{1}{2}$ lb. of butter
4 eggs
12 drops essence of lemon
A teaspoonful carbonate of soda
 $\frac{1}{2}$ pint milk

Approximate cost, 1s. 8d.

Put the flour, raisins, and carbonate of soda into a basin and mix them well.

Beat up four eggs with $\frac{1}{2}$ lb. of sugar till quite light and creamy. Melt $\frac{1}{2}$ lb. of butter in half a pint of milk. Pour it to the eggs and sugar, and mix them thoroughly with the flour. Add the essence of lemon. Line a tin with buttered paper. Pour in the cake. Bake two hours in a moderate oven. Lay a piece of buttered paper over the top to prevent it from burning.

80. Almond Fingers and Spice Biscuits.

INGREDIENTS.

$\frac{1}{2}$ lb. flour
 $\frac{1}{4}$ lb. butter
1 egg
1 oz. sifted sugar
 $\frac{1}{2}$ teaspoonful of baking-powder
 $\frac{1}{2}$ lb. almonds
 $\frac{1}{4}$ lb. sugar
White of one egg

Approximate cost, 1s. 4½d.

Rub the butter into the flour, add the sugar and baking-powder, the egg and enough cold water to make into a short paste, roll out to the thickness of a crown, cut into finger lengths.

Blanch and chop the almonds fine, mix with them the sifted sugar and the white of one egg or a little more.

Spread this mixture on the fingers, and bake in a rather quick oven till a light brown.

This paste is improved by the addition of a teaspoonful of ground cloves and one of allspice. It can then be used without almonds for spice biscuits.

81. Millenslea Cakes.

INGREDIENTS.

- 1 small Madeira or sponge cake
- 3 oz. fresh butter
- 3 oz. grated chocolate

Approximate cost, 1s. 7d.

Take a small Madeira cake, cut a slice off the bottom about one-third of an inch thick.

Grate the chocolate very fine, and with a knife mix it very carefully with the fresh butter till perfectly smooth. Spread the slice of cake with it, cut another slice, lay it on the top, spread it also, and continue till the whole cake is finished. Ice over the top with soft chocolate icing (page 57), dry in a cool place.

INSTEAD OF CHOCOLATE AND BUTTER.

- 1 teacupful desiccated cocoanut, or grated fresh ditto
- 3 oz. sifted sugar, and
- Whites of two eggs.

Mix the sugar, cocoanut, and whites of egg well together, and proceed as with the chocolate. Ice over the top with icing No. 56; dry in a cool oven.

The fresh cocoanut should be grated the day before and dried a little. These cakes can be cut in slices as if they were untouched, or the mixture can be used for sandwiches.

82. **Fancy Buns.**

INGREDIENTS.

3 oz. butter
1 lb. flour
2 oz. sugar
Yolks of 2 eggs
 $\frac{1}{2}$ pint milk
1 oz. German yeast
4 oz. dried cherries or chopped raisins
2 oz. mixed peel

A little salt.

Approximate cost, 1s. 4d.

Put the butter into the flour, add the sugar and salt. Braid the yeast with a little sugar and flour, mix it smooth with $\frac{1}{2}$ pint of milk warmed, pour it into the flour. Beat the yolks of eggs and add them to the mixture, knead it to a light dough, cover with a cloth, and stand it to rise in a warm place for two to three hours. Add the fruit and peel chopped small, form into buns, place them on a baking-sheet, stand it over boiling water to prove for fifteen minutes, then bake in a moderate oven.

One egg may be used instead of two yolks, but the colour is not so good.

83. Shrewsbury Cakes.

INGREDIENTS.

1 lb. of flour
 $\frac{1}{2}$ lb. of butter
6 oz. sugar
2 eggs
A little milk

Approximate cost, 1s. 2d.

Beat the butter to a cream with the sugar, add the 2 eggs and beat very well, add the flour by degrees, beating all the time, and sufficient milk to form a dough. Roll out thin and cut into rounds; bake in a moderate oven.

These biscuits are excellent, and may be varied in several ways, by the addition of flavourings, as grated lemon rind and juice, or $\frac{1}{2}$ oz. ground ginger, or $1\frac{1}{2}$ oz. ground cinnamon, or 2 oz. grated chocolate.

84. Sweet Cigarettes.

INGREDIENTS.

$\frac{1}{2}$ pint of buttermilk
 $\frac{1}{4}$ lb. of sifted sugar
 $\frac{1}{2}$ teaspoonful of carbonate of soda
 $\frac{1}{2}$ teaspoonful of ground cinnamon
 $\frac{1}{2}$ oz. butter
1 egg
(About) 5 oz. of flour

Approximate cost, 5d.

Warm the butter a little, add it to the buttermilk, put in the sugar. Beat the egg light and add it also. Mix the soda and cinnamon with a little flour, stir them in, and add enough flour to make a paste just soft enough to handle.

Roll it out to about $\frac{1}{4}$ inch thick and cut into thin strips about 2 inches long. Roll lightly with the hand into the shape of cigars.

Drop the cigars into a pan of hot fat (lard or clarified fat), and fry for about seven minutes. Drain upon pieces of crumpled paper, and sift sugar and powdered cinnamon over.

Cut rings of the paste with two cutters, fry the rings, and serve with four or more cigarettes passed through each ring and standing up. Serve either hot or cold.

85. Dough Nuts.

INGREDIENTS.

6 oz. flour
2 oz. butter
2 oz. sugar
2 eggs
 $\frac{1}{2}$ teaspoonful of baking-powder
 $\frac{1}{4}$ lb. jam

Approximate cost, 7d.

Mix the flour, sugar, and baking-powder together, rub in the butter. Beat the eggs light, and with them wet the mixture to a paste. Roll out thin, cut into rounds $1\frac{1}{2}$ inches across. On each round lay a little jam; lay another round over it. Be very careful to pinch the edges together.

Drop into hot fat to cover and fry a nice brown.

The frying fat in this and the preceding recipe must be made thoroughly hot, about 350° to 380° . It is hot enough when all hissing and bubbling ceases, and a faint blue smoke begins to rise from it. A piece of bread dropped in should brown in one minute in fat of the right temperature.

86. Coffee Cakes.

INGREDIENTS.

$\frac{1}{2}$ pint milk
4 oz. butter
3 oz. castor sugar
4 oz. flour
Grated lemon-rind
5 eggs

Approximate cost, 1s. od.

Put the milk into an enamelled pan, add to it the butter and sugar, and bring it to the boil. As soon as it boils add the flour and flavouring, stir it over the fire with a wooden spoon until it is perfectly smooth.

Turn the mixture into a basin, and mix with it as soon as it is just off boiling-heat the beaten yolks of five eggs, and when they are thoroughly mixed, the whites of them beaten to a solid froth. Drop the dough on to a greased baking-sheet in little lumps from a spoon. Bake in a rather quick oven, brush the tops with white of egg, and strew a little sugar over them.

87. Almond or Walnut Cake.

INGREDIENTS.

- 1 lb. fine flour
- $\frac{1}{2}$ lb. sifted sugar
- $\frac{1}{4}$ lb. butter
- 8 eggs, the whites only
- 6 oz. shelled walnuts or almonds
- 1 teaspoonful vanilla or almond essence
- 1 teaspoonful baking-powder

Approximate cost, 1s. 7d.

Beat the butter and sugar to a cream, sift the flour and stir it in, mixing very well. Chop the walnuts or almonds very fine, and add them to the mixture. If the walnuts are very fresh they should be peeled ; if it is late in the season, or if the foreign dried walnuts are used, they need not be peeled. Almonds must be blanched. Stir in the baking-powder and flavouring essence—vanilla for walnuts, and almond essence for almonds. Beat the whites of eight eggs to a solid froth and stir them in. Pour into a tin lined with buttered paper, and bake for one hour in a moderate oven.

88. Cornflour Cake.

INGREDIENTS.

3 oz. butter
6 oz. castor sugar
3 eggs
 $\frac{1}{2}$ lb. cornflour
2 teaspoonfuls baking-powder
Lemon essence. *Approximate cost, 11d.*

Beat the butter to a cream, sift in the sugar.

Add the eggs separately and *unbeaten*, beating well all the time. Stir in the cornflour lightly, add flavouring and baking-powder. Pour into tins lined with oiled paper and bake in pretty quick oven for three-quarters of an hour.

89. White Cake.

INGREDIENTS.

1 lb. of arrowroot
 $\frac{1}{2}$ lb. sifted sugar
 $\frac{1}{2}$ lb. butter
2 eggs
 $\frac{1}{2}$ teaspoonful baking-powder
Essence of lemon *Approximate cost, 2s.*

Beat the eggs and the sugar together till quite light and creamy. Just melt the butter and beat it in very thoroughly. Add the arrowroot by degrees, beating all the time. Flavour with 15 drops essence of lemon or vanilla. Add half a teaspoonful of baking-powder. Pour into a tin lined with buttered paper, and bake in a slow oven.

90. Journey Cakes.

INGREDIENTS.

$\frac{1}{2}$ lb. flour
 $\frac{1}{4}$ lb. butter
2 oz. sifted sugar
 $\frac{1}{2}$ teaspoonful baking-powder
1 egg
A little milk
A pinch of salt

Approximate cost, 7½d.

Rub the butter into the flour, add the salt and sugar. Make a hole in the centre, add the egg well beaten, and enough milk to make into a paste. Mix in the baking-powder. Roll out the paste twice, cut into rounds with a tin cutter, bake them on a girdle or a frying-pan, taking care they do not burn. When done on one side turn them on the other. Split open and butter hot.

91. Angel's Cake.

INGREDIENTS.

Whites of 10 eggs
10 oz. sifted sugar
6 oz. fine flour

Flavouring essence

Approximate cost, 9d.

Beat the whites of five eggs lightly and add to them the sugar. Beat in by degrees 6 oz. of the finest flour. Beat the other whites of egg solid. Stir them in lightly; add any flavouring essence that is liked. Bake in tins lined with buttered paper, in a rather quick oven.

Ice with icing pipings and bright coloured jelly.

92. Eccles Cakes.

INGREDIENTS.

- Paste.* 1½ lb. butter
2½ lb. flour
1 lemon
2 whites of egg
Filling. 4 oz. currants
1 oz. butter
2 oz. candied peel
2 oz. brown sugar
A little grated nutmeg

Approximate cost, 2s. 6d.

Rub ½ lb. butter into the flour. Add the juice of a lemon, and the whites of two eggs lightly beaten. Work it into a paste with cold water. Turn on to a floured board, roll out lightly, lay on it the rest of the butter, fold the ends over the butter, roll out twice, set it aside for fifteen minutes, roll out twice more, set aside again and roll out as before. The last time roll it quite thin and cut into rounds five inches across. Mix the filling well together, adding a very little water if it is not moist enough. Lay a large spoonful on each round, draw the edges together, and just moisten them, turn the cake the other side up, flatten it with the hand, cut three slits half an inch long in the centre, and bake in a hot oven about fifteen minutes.

Peculiar to Lancashire.

93. Perth Soda Cake.

INGREDIENTS.

6 oz. butter
12 oz. sugar
12 oz. raisins
1 lb. flour
 $\frac{1}{2}$ lb. rice-flour
2 oz. orange-peel
2 eggs
 $\frac{1}{2}$ teaspoonful soda
1 pint sour milk

Approximate cost, 1s. 8d.

Rub the butter into the flour, add the rice-flour, the raisins, the sugar, the peel chopped small. Mix in very thoroughly $\frac{1}{2}$ teaspoonful of carbonate of soda. Beat two eggs light and mix them in; lastly, add enough sour milk or buttermilk to make a light dough. Line a tin with buttered paper, pour in the cake, bake in a moderate oven for two hours.

94. **Mayton Graham Light Cake.**

INGREDIENTS.

3 eggs
1 lb. flour
 $\frac{1}{2}$ lb. raw sugar
 $\frac{1}{2}$ lb. salt butter
1 teacupful sweet milk
1 teaspoonful of ground ginger
2 teaspoonfuls of cinnamon
 $\frac{1}{2}$ teaspoonful of carbonate soda

Approximate cost, 1s. 3d.

Beat the butter to a cream, add the sugar, mix the soda, ginger and cinnamon with the flour. Beat the yolks of eggs a little, add them by degrees to the butter, mixing in half the flour at the same time. Mix in the milk, beat the whites of egg light and stir them in, then add the rest of the flour.

Line a tin with buttered paper ; bake in a moderate oven.

95. New York Cakes.

INGREDIENTS.

$\frac{1}{2}$ lb. butter
 $\frac{1}{2}$ lb. sifted sugar
 $\frac{3}{4}$ lb. flour
3 oz. dried cherries
3 oz. almonds
5 eggs
1 tablespoonful of brandy

Approximate cost, 2s. od.

Beat the butter to a smooth cream, add the sugar and the brandy, and continue beating for several minutes. Beat in one by one the yolks of five eggs, and alternately with them spoonfuls of flour, till half is in. Beat the whites of egg to a solid froth, stir them in, add the rest of the flour, and the cherries and almonds cut small.

Pour into shallow baking tins lined with buttered paper, about $\frac{3}{4}$ of inch deep. Bake in a moderate oven for about half-an-hour. Turn out to cool, cut into diamonds or other fancy shapes, ornament with icing pipings, and cut cherries or pistachio nuts, or ice all over if preferred.

96. Lemon Rings.

INGREDIENTS.

$1\frac{1}{2}$ lb. flour
 $\frac{1}{2}$ lb. butter
1 lb. sifted sugar
3 lemons
4 eggs
 $\frac{1}{4}$ pint of milk *Approximate cost, 1s. 9 $\frac{1}{2}$ d.*

Rub the butter into the flour. Mix in the sugar and the grated rind of three lemons. Beat the eggs well, and wet the paste with them, adding $\frac{1}{4}$ pint of milk. Roll the paste out thin, and cut into rings with two cutters. Bake on a buttered baking-sheet in a moderate oven.

97. Chestnut Cakes.

INGREDIENTS.

25 chestnuts
 $\frac{1}{2}$ oz. butter
 $\frac{1}{4}$ gill cream
White of 1 egg
 $\frac{1}{4}$ lb. powdered sugar
2 teaspoonfuls orange-flower water
Approximate cost, 7d.

Shell the chestnuts, boil till soft, dry and pound them, mixing in the butter, cream, and white of egg. When quite smooth add the sugar and flavouring. Roll into small balls, place them in wafer paper on a baking sheet, flatten them with a wet knife, brush over with egg well beaten. Bake in a quick oven, and sift powdered sugar over them.

98. Little Chocolate Cakes.

INGREDIENTS.

$\frac{4}{4}$ oz. butter
6 oz. powdered sugar
5 oz. flour
6 oz. grated chocolate
5 eggs, 10 drops vanilla
 $\frac{1}{2}$ teaspoonful baking-powder

Approximate cost, 1s. 8d.

Beat the butter and sugar together till creamy ; add alternately half the chocolate and an egg and half the flour and an egg, till all the ingredients are mixed. Beat well the whole time. Bake in greased patty tins in a quick oven about 15 minutes.

99. Rich Currant Cake.

INGREDIENTS.

$\frac{1}{2}$ lb. butter
 $\frac{1}{2}$ lb. sifted sugar
8 eggs, 1 lb. flour
 $1\frac{1}{4}$ lb. currants, 2 oz. candied peel
1 wineglass of brandy
 $\frac{1}{2}$ teaspoonful powdered cinnamon

Approximate cost, 2s. 10d.

Beat the butter to a cream, add the sugar. When it is quite light and white, add the yolks of eight eggs, well beaten, and the candied peel, spice, and brandy. Next stir in the whites of the eggs beaten solid, and add very lightly the flour, and then the currants. A little baking-powder may be added.

Pour it into a tin lined with buttered paper, and bake in a moderate oven for 2 hours.

100. Geneva Wafers.

INGREDIENTS

2 oz. butter
3 oz. flour
3 oz. fine sugar
2 eggs

Approximate cost, 5d.

Beat the butter to a cream, add the sugar and beat well. Beat the eggs well, add the eggs and flour alternately, beating all the time. Drop in teaspoonfuls on to a greased baking-sheet, and bake in a moderate oven 8 to 10 minutes. While hot, roll round into the shape of a cornucopia, and fill with jam and Devonshire cream, whipped cream, or frangipani, or grated cocoanut with a little white of egg and sugar.

101. Babette Sandwiches (SWEET).

INGREDIENTS.

Brown bread
Fresh butter
Devonshire cream
Apricot jam

Approximate cost, 1s. 8d.

Cut thin slices of brown bread, butter them very lightly.

Spread each slice first with Devonshire cream, and then with apricot jam, taking care to break up the fruit so that there are no lumps.

Cover with a second slice of bread and butter, press lightly together, cut into fingers, and serve.

102. Savoletta Sandwiches.

INGREDIENTS

3 oz. stale Naples biscuits

Devonshire cream

White bread

Approximate cost, 1s. 4d.

Cut thin slices of bread, spread them thickly with Devonshire cream.

Crush the Naples biscuits to crumbs with a rolling pin.

Sprinkle a slice of bread and cream thickly with the crumbs, lay another slice over it, press together, cut into neat shapes and serve.

Brown bread biscuit crumbs, or baked oatmeal, may be used in the same way, but these sandwiches must not be made too long before they are wanted, or the crispness of the crumbs is lost.

103. Honey and Oatmeal.

INGREDIENTS.

White bread

Fresh butter

Honey

Baked oatmeal

Approximate cost, 1s. 3d.

Cut the bread very thin and butter it.

Spread one slice over with good run honey, or honeycomb, taking care to remove the comb.

Have ready some oatmeal that has been lightly baked till just brown. Sprinkle some meal over the honey. Lay another slice of bread upon the top, press lightly together, cut into fingers and serve.

104. Game Sandwiches.

INGREDIENTS.

- $\frac{1}{2}$ lb. cold game
- 1 oz. butter
- $\frac{1}{2}$ teaspoonful black pepper
- $\frac{1}{4}$ teaspoonful ground allspice

Approximate cost, 1s. 2d.

Take any remains of cold game, remove the skin, pass them twice through a mincing machine, and then pound in a mortar with 1 oz. of butter, $\frac{1}{2}$ teaspoonful of black pepper, $\frac{1}{4}$ teaspoonful of allspice, and salt to taste.

Cut thin slices of bread and butter, spread one slice with the potted game, lay another slice over, press together, cut into squares and serve.

A little finely chopped mustard and cress with a squeeze of lemon, or a few drops of vinegar, is an improvement.

105. Olive and Anchovy Sandwiches.

INGREDIENTS.

- 4 anchovies
 - 12 olives
- Approximate cost, 10d.*

Bone the anchovies, steep them in milk for an hour, pound them in a mortar with a little butter and a pinch of cayenne.

Stone and mince fine 12 olives, mix them with the anchovies.

Cut thin slices of bread and butter, spread one slice with the mixture, cover it with a second slice of bread and butter, press together, cut and serve.

106. Green Butter Sandwiches.

INGREDIENTS.

- 2 oz. fresh butter, 2 oz. boned anchovies
- 3 oz. of parsley and spinach

Approximate cost, 5d.

Thin slices of bread or thin olive biscuits.

Pound the butter and anchovies to a smooth paste together. Chop the parsley and spinach as fine as possible, dry them on a cloth. Mix well with the butter and anchovies, pass through a hair sieve, spread the slice of bread rather thickly, butter the other slice, lay it on the first, and press them firmly together.

Thin water or Oliver biscuits are excellent done in this way.

107. Sandwiches à l'Indienne.

INGREDIENTS.

- 6 eggs, 1 wineglassful of milk
- $\frac{1}{2}$ pint picked shrimps
- 1 oz. butter
- 2 large teaspoonfuls of curry powder
- or mulligatawny paste

Approximate cost, 1s. 1½d.

Boil the eggs hard, shell them, take out the yolks and pound them smooth. Chop the whites small. Put into a small enamelled pan 1 oz. of butter and curry powder, stir over a gentle heat till they are mixed, add 1 wineglassful of milk, stir till it is just boiling, take it off the fire. Add the pounded yolks of eggs and the shrimps, salt, and a little cayenne, mixing very thoroughly. When the mixture is cold, spread with it thin slices of bread and butter, sprinkle over it the minced white of egg, cover with another slice of bread and butter, cut into squares and serve

108. Anchovy and Egg Sandwiches.

INGREDIENTS.

12 anchovies
4 eggs
Mustard and cress

Approximate cost, 11d.

Bone the anchovies, steep them in milk for two hours, then chop them small.

Boil the eggs hard, and mince them very fine.

Cut thin slices of bread and butter, either white or brown. Sprinkle one slice thickly with chopped egg, and then with anchovy. Add either cayenne or black pepper, whichever is preferred, and then a thin layer of mustard and cress.

Cover with a second slice of bread and butter, press together firmly, and cut into convenient shapes.

109. Laretta Sandwiches.

INGREDIENTS.

- 1 cream cheese
- 2 teaspoonfuls mustard
- Salt to taste
- A little black pepper
- 3 oz. spiced beef

Approximate cost, 1s. 2d.

Pass the beef twice through a mincing machine, pound it thoroughly, adding a little butter, and, if it is not highly spiced, a little black pepper.

Pound the cream cheese with the mustard, salt, and pepper until all are well mixed and it is the consistency of fresh butter.

Spread thin slices of bread with this mixture instead of butter.

Cover one slice with a layer of pounded beef.

Add to it some very finely shred pickled cabbage.

Cover with a second slice of bread spread with the cream cheese mixture.

Cut into neat squares, and serve.

110. Ravigotte Sandwiches.

INGREDIENTS.

2 oz. butter
1 tablespoonful chopped tarragon
1 tablespoonful chopped chervil
Juice $\frac{1}{2}$ lemon
Pepper
Salt
Cayenne

Approximate cost, 4d.

Put the butter on a plate, squeeze over it the juice of half a lemon.

Chop the tarragon and chervil very fine, mix with $\frac{1}{2}$ teaspoonful of salt and $\frac{1}{4}$ teaspoonful of pepper, and a very small pinch of cayenne.

Mix the herbs with the butter, using a knife to mix them very thoroughly.

Spread on very thin slices of bread, and cover with another slice spread with fresh butter.

III. Mushroom Sandwiches.

INGREDIENTS.

12 small mushrooms
2 tomatoes
 $\frac{1}{4}$ pint of milk
 $\frac{1}{2}$ oz. grated breadcrumbs
 $\frac{1}{2}$ an onion
1 teaspoonful lemon juice
Cayenne
Salt

Approximate cost, 10d.

Put all these ingredients into a stew-pan ; simmer gently until quite tender. The onion and mushrooms should be cut small, as they will stew quicker. When quite tender pass the mixture through a sieve, and leave on a plate to cool.

Cut thin slices of bread and butter ; spread one slice with the mixture, lay another slice on the top, cut into neat squares, and serve.

This mixture should be highly seasoned ; 2 pinches of cayenne will not be too much.

112. Potted Salmon Sandwiches.

INGREDIENTS.

1 lb. of salmon
2 teaspoonfuls anchovy sauce
1 teaspoonful lemon-juice
 $\frac{1}{2}$ teaspoonful black pepper
2 oz. butter
Cayenne
Salt to taste
 $\frac{1}{2}$ gill of vinegar
Cucumber

Approximate cost, 2s. 2½d.

Pound the salmon in a mortar with the butter, anchovy sauce, lemon-juice, black pepper, and salt and cayenne.

When thoroughly pounded, spread thin slices of bread and butter with the mixture.

Cut the cucumber very thin, and pour vinegar over the slices.

Take single slices out of the vinegar, and lay them over the salmon mixture.

Cover with another slice of bread and butter, cut neatly, and serve.

113. Lobster Sandwiches.

INGREDIENTS.

$\frac{1}{2}$ lb. lobster
2 hard boiled eggs
2 oz. butter
5 capers
Pepper and salt
Cayenne

Approximate cost, 1s. 2d.

Take $\frac{1}{2}$ lb. of lobster meat, the yolks of two hard-boiled eggs, 2 oz. butter, 5 capers, pepper, salt, and cayenne to taste. Pound all together in a mortar until quite smooth. Spread thinly upon slices of bread and butter, sprinkle with a very little chopped mustard and cress, if liked. Cover with another slice of bread and butter, cut neatly, and serve.

114. Various Sandwiches.

The variety of sandwiches that can be made in accordance with modern taste is almost endless. Thus, prawns or shrimps may be used instead of lobster. Slices of cucumber dressed with oil and vinegar make a delicious sandwich. Fresh caviare spread on bread and butter with a squeeze of lemon, a pinch of cayenne, and if liked a little minced salad, is excellent. Yolks of eggs pounded with butter and Parmesan cheese; pâté de foie gras sandwiches, with or without watercress; lobster, salmon, or shrimp sandwiches, with mayonnaise sauce, and minced salad; kippered salmon in thin shreds between slices of brown bread and butter, and tomato, sardines, and anchovy sandwiches, are but some among the many kinds that will suggest themselves, and all can be varied by adding mayonnaise or other sauces.

115. Mayonnaise Sauce.

Two raw yolks of eggs; stir them in a basin with a wooden spoon, add to them half a teaspoonful of salt, a pinch of cayenne, a little white pepper, half a mustard-spoonful of made mustard, half a teaspoonful of lemon-juice, and a teaspoonful of anchovy sauce. Stir all well together, and then add drop by drop half a pint of best olive oil, stirring all the time it is being dropped in. Lastly add two tablespoonfuls tarragon vinegar.

116. Lemon Syrup—Raspberry Syrup.

INGREDIENTS.

- 2 lb. loaf sugar
- 4 lemons
- $\frac{1}{2}$ oz. tartaric acid
- $\frac{1}{2}$ teaspoonful lemon essence

Approximate cost, 1s. 0 $\frac{1}{2}$ d.

A pint of cold water.

Dissolve the sugar in a pan with the water ; allow it to boil two minutes. Add the juice of the lemons, the tartaric acid, and after the mixture has cooled a little, the essence. Allow it to grow quite cold before bottling. Raspberry syrup is made in the same way, only using the juice extracted from a pint of raspberries instead of the lemons. One tablespoonful of this syrup is sufficient for half a pint of cold water.

117. King Cup.

INGREDIENTS.

- 1 lemon
- 2 glasses sherry
- 1 piece bruised ginger
- 1 oz. white sugar

Pare the lemon very thin, put the juice and rind into a bowl, add the ginger and sugar, pour over it 1 $\frac{1}{2}$ pints of boiling water. Let it stand till cold ; add 2 glasses of sherry. Strain, and serve with lumps of ice floating in it.

118. Cider Cup—No. 1.

INGREDIENTS.

2 bottles of cider
1 pint sherry, Madeira, or Marsala
2 bottles soda-water
2 oz. of sugar
1 lemon rind
Cucumber
Borage

Approximate cost, 4s. 6d.

Infuse the lemon rind in a cupful of boiling water.

Pour it into a bowl or jug with two bottles of cider, a pint of wine, 1 oz. of lump sugar or rather more.

Cut up about twelve thin slices of cucumber with the rind on, and add them with two sprigs of borage.

Stand it in a refrigerator for some hours, and before serving remove the cucumber and add the soda-water. Ginger, too, may be used if preferred.

Ice should not be put into cider cup.

119. Cider Cup—No. 2.

INGREDIENTS

1 bottle cider
2 glasses of brandy
2 bottles soda-water
 $\frac{1}{4}$ pint green tea
Sliced cucumber
2 oz. sugar
A little borage and lemon verbena
Ice

Approximate cost, 2s. 11d.

120. Claret Cup—No. 1.

INGREDIENTS.

1 bottle claret
1 wineglass brandy
1 liqueur glass curaçoa
1 bottle soda-water
1 bottle lemonade
12 slices cucumber
2 sprigs borage
 $2\frac{1}{2}$ oz. sifted sugar

Approximate cost, 3s. 5d.

Ice in a refrigerator or with lumps of ice; add the sugar last of all.

121. Claret Cup—No. 2.

INGREDIENTS.

2 bottles claret
2 glasses sherry
2 glasses brandy
2 bottles lemonade
2 bottles soda-water
Lemon rind
Borage, 2 sprigs
3 oz. sifted sugar

Approximate cost, 5s. 7d.

Add the sugar last of all, and ice.

122. Maitrank.

Infuse in a bottle of Rhenish or Moselle wine a handful of fresh woodroof. Let it stand an hour, strain, add two teaspoonfuls sugar, ice it well, and when serving add two or three fresh sprigs of woodroof and some slices of orange.

123. **Champagne Cup.**

INGREDIENTS.

1 bottle champagne
2 bottles soda-water
1 liqueur-glass curaçoa
Sliced cucumber
Borage, 1 sprig
2 tablespoonfuls powdered sugar
1 lb. of pounded ice

Mix all together, adding the sugar last.

124. **The Mandarin's Cup.**

INGREDIENTS.

4 oz. sugar
6 oranges
1 lemon
 $\frac{1}{2}$ pint sherry, Madeira, or $\frac{1}{4}$ brandy
 $\frac{1}{2}$ pint green tea

Grate the rind of 2 oranges upon the sugar. Put it into a stewpan with 1 pint of water, boil it gently for three minutes, then add the juice of 6 oranges, and 1 large lemon. Let it cool, add to it $\frac{1}{2}$ pint of green tea cold, and more sugar if liked. Let it stand in a refrigerator till wanted, then add the wine or spirit and 1 lb. of pounded ice.

125. Cool Tankard.

INGREDIENTS.

- 1 bottle Bass's bitter beer
- 1 pint sherry
- 3 oz. sugar
- Mint, borage
- $\frac{1}{2}$ teaspoonful of grated nutmeg
- $\frac{1}{2}$ lb. pounded ice
- 1 bottle soda-water

Put the wine, sugar, nutmeg, mint and borage into a bowl for 15 minutes. Take out the mint, add the ale, $\frac{1}{2}$ lb. of pounded ice, and the soda-water. Stand in a refrigerator 15 minutes.

126. My Tankard.

INGREDIENTS.

- 1 bottle ale
- 2 lemons
- 2 tablespoonfuls sugar
- 1 glass of sherry
- Handful of mint
- A little nutmeg
- 1 pint cold water

Put the juice of 2 lemons and the rind of one into a bowl, add the water, sugar, sherry, mint and nutmeg. Let it stand 15 minutes, take out the mint, add the ale, and ice for 15 minutes.

127. Iced Coffee.

1 quart of strong coffee, made by any of the recipes for coffee making, but with 8 oz. coffee used to the quart. Let it grow cold.

Beat 2 eggs very light, stir to them 1 pint of milk, and $\frac{1}{2}$ gill of cream. Mix with the coffee, add sugar to taste, stand it in a refrigerator for 6 hours ; serve with a lump of ice in the jug. If no refrigerator is at hand, the jug may be placed in a bucket containing ice and salt—two-thirds ice to one-third salt—for an hour, but care must be taken that it does not freeze.

128. Iced Tea.

Tea for icing should be made rather stronger than for drinking hot. When it has stood 7 minutes, pour it from the leaves, sweeten it to taste, and stand it in a refrigerator for 6 hours. Serve in a bowl with lumps of ice and slices of lemon floating in it.

A jug of iced water should be at hand to weaken the tea, for those who find it too strong.

The making and freezing of ices used to be considered one of the most difficult and troublesome tasks of a professed cook. It is now, thanks to modern improvements in ice-making machinery and refrigerators, one of those things which can be easily accomplished in any ordinary household, or by any amateur.

It is possible, however, to make excellent ices with no more elaborate machinery than a wooden bucket, a milk can, and a wooden spatula or flat spoon; but of course this involves much trouble and fatigue, and is very tedious.

Freezing mixtures are sold for use in special machines. Ice and salt, in the proportion of 3 parts ice to one of rough salt, is the best freezing mixture.

In preparing ices, it must be remembered that—

Too much sugar prevents freezing,

Too little makes the ice brittle.

All liquids expand just before freezing, so that the moulds must not be quite full.

When no other apparatus than a milk-can and bucket can be procured, the ice, whether cream or water, must be placed in the can, which should not be more than half full, and the lid put on. The can must then be placed in the bucket, and the space between filled with ice and salt. The can must then be turned half round and back again by means of the handle, steadily for about 20 minutes. Every five minutes the can should be opened, and the frozen parts scraped down from the sides with a wooden spatula, and mingled with the rest.

130. Lemon Water Ice.

INGREDIENTS.

8 lemons

12 oz. sugar

4 eggs (whites only) *Approximate cost, 1s.*

Put into a saucepan the thinly pared rind of four lemons, pour over it one quart of cold water, add 12 oz. lump sugar, and set it on the fire to boil slowly. Simmer for ten minutes, keeping it covered. Take it off the fire, strain it, and add the strained juice of 8 lemons. Allow it to cool, beat up the whites of four eggs and stir them in. Pour into the ice-mould and freeze.

131. Fresh Strawberry or Raspberry Water Ice.

INGREDIENTS.

3 pints of fruit

12 oz. sugar

4 eggs, whites only

Approximate cost, 1s. 10d.

Strew over the fruit 4 oz. of powdered sugar. Allow it to stand for a short time, and then pass it through a tammy sieve with the back of a wooden spoon.

Dissolve the remainder of the sugar in a quart of cold water, and simmer it for ten minutes. Let it cool. Stir to it the fruit pulp, and the lightly beaten whites of four eggs. Pour into the mould and freeze. If necessary add a little cochineal.

132. Currant and Raspberry Water Ice.

INGREDIENTS.

- 2 lb. red currants
- $\frac{1}{2}$ lb. raspberries
- 12 oz. sugar
- 1 lemon
- 2 whites of eggs *Approximate cost, 1s. 4d.*

Pick the currants from the stalks, strew 1 oz. sugar over the raspberries, and rub them both through a fine sieve. Boil the remainder of the sugar in 1 pint of water for ten minutes, let it cool, add the fruit juice, the strained juice of 1 lemon and the whites of two eggs well beaten. Pour into the mould and freeze.

133. Fresh Strawberry Ice Cream.

INGREDIENTS.

- 1 quart strawberries
- 1 pint double cream
- $\frac{3}{4}$ pint milk
- 8 to 10 oz. sugar
- 2 eggs *Approximate cost, 3s. 1d.*

Pick the fruit, strew over it 3 oz. of powdered sugar, let it stand a little, then rub it through a tammy sieve with the back of a wooden spoon.

Make a custard of two eggs, the milk, and the remainder of the sugar.

Allow the custard to cool, stir into it the fruit pulp and the cream. Pour into the mould and freeze.

When strawberry jam is used, 2 lb. of jam and 4 oz. only of sugar will be required for this quantity.

134. Coffee Ice Cream.

INGREDIENTS.

2 oz. whole coffee
 $\frac{1}{2}$ pint milk
1 pint cream
8 oz. sugar
2 eggs

Approximate cost, 2s. 7d.

Put 2 oz. of whole coffee very slightly roasted into a clean stew-pan. Set it over a moderate heat, and slowly warm the coffee through, shaking the stew-pan round every half minute. When it is very hot and smoking, pour over it half a pint of boiling water, cover the pan and let it stand by the side of the fire for fifteen minutes. Add half a pint of hot milk and strain. Beat two eggs light and pour over them the hot coffee and milk, stirring all the time; add 8 oz. of sugar, put the mixture in a jug, which stand in a pan of boiling water and stir till it thickens. Allow it to cool, add the cream, pour into the mould and freeze.

135. Walnut Ice Cream.

INGREDIENTS.

6 oz. walnut kernels
1½ gills of milk
1 pint of cream
6 oz. sifted sugar
½ tablespoonful orange-flower water

Approximate cost, 3s. od.

Chop the walnut kernels finely (1 lb. of walnuts should yield 6 oz. of kernels). Pound them in a mortar with the orange-flower water and half a gill of milk. When they are well pounded, rub them through a wire sieve on to a plate. Mix with them the sugar and the remainder of the milk, stir well, and pour into the ice-mould. Freeze for ten minutes, then stir in the cream, and freeze until stiff.

136. Peach Water Ice.

INGREDIENTS.

1 tin of peaches
6 oz. sifted sugar
2 lemons

Approximate cost, 1s. 3½d.

Crush the peaches with a silver fork, rub them through a wire sieve. Add to the pulp their own syrup, 6 oz. of sugar boiled for 3 minutes in ½ pint of water, and cooled, and the juice of 1 large or 2 small lemons.

Mix well and freeze.

137. Pistachio Cream Ice.

INGREDIENTS.

6 oz. pistachio nuts
 $\frac{3}{4}$ pint of milk
1 pint of cream
8 oz. sifted sugar, 2 eggs
1 tablespoonful of noyau

Approximate cost, 5s. 8d.

Chop the pistachio nuts very finely. Make a custard of the milk, eggs, and sugar, allow it to cool, then stir in the noyau, the cream, and lastly the pistachio nuts. Pour into the mould and freeze. If preferred, the pistachio nuts may be pounded and passed through a wire sieve.

138. Orange Water Ice.

INGREDIENTS.

7 oranges, 1 lemon
10 oz. sugar
4 eggs, whites only

Approximate cost, 1s. 0d.

Peel the lemon very thinly, throw it into an enamelled pan, pour over it 1 quart of cold water, grate 4 oranges with lumps of sugar, and add the sugar to the water and lemon rind; simmer for 10 minutes closely covered, then strain, allow it to cool, add the strained juice of one lemon and seven oranges, and the whites of 4 eggs well beaten. Pour into a mould and freeze.

In all the recipes for water ices, the whites of eggs may be omitted if preferred.

139. Vanilla Ice.

INGREDIENTS.

1 pint cream
1 pint milk
4 eggs
10 oz. sugar
1 tablespoonful vanilla
essence *Approximate cost, 2s. 10d.*

Break the eggs, beat them lightly, stir to them the milk and sugar, and put into a jug. Stand the jug in a pan of boiling water, and stir till it thickens.

Allow it to cool, add the flavouring essence and the cream, and freeze.

140. Chocolate Ice Cream.

INGREDIENTS.

4 oz. chocolate
 $\frac{3}{4}$ pint milk
2 eggs
1 pint cream
8 oz. sugar *Approximate cost, 2s. 10d.*

Dissolve the chocolate in a little water beside the fire, add to it the milk and stir gently, adding the sugar by degrees. Beat the two eggs light, and pour on them the warm milk and chocolate (it must not be too hot). Return to the pan, and stir for 3 minutes over the fire, taking care it does not boil. Let it cool, add the cream and freeze.

SWEETS.

141. To Boil Sugar for Sweet-Making.

Two instruments will be required. First of all the saccharometer, to indicate the various degrees required, which are approximately as follows : 220°, the thread ; 230°, the pearl ; 235°, the blow ; 240° for fondants, soft ball ; 252° fondants, hard ball ; 260°, the crack ; 280°, toffees ; 300°, caramel, hard crack ; and about four drops of lemon-juice should be added to every pound of sugar, with one-quarter of a pint of water. The second instrument, the hydrometer, is used to ascertain the density of syrups made with half a pint of water to each pound of loaf sugar, and is of especial use in crystallizing. Always place the saccharometer in hot water before placing it in the saucepan with the sugar, and wash it well in hot water again after using it. Do not stir the sugar after it has melted, or it may granulate.

142. To Clarify Syrup.

Put one white of egg with a pint of cold water, and beat it well ; then add 2 lb. of loaf sugar ; boil, and skim until quite clear. The saccharometer should register 200°.

143. Fondants.

INGREDIENTS.

2 lb. of loaf sugar.

$\frac{1}{2}$ pint of water.

$\frac{1}{4}$ lb. of glucose.

Put the above ingredients into an enamelled iron stewpan, and melt all very gradually, and be very careful not to let it boil until all the sugar is melted; then bring to the boil, and skim well. Boil rapidly with the lid on now for five minutes, then remove the lid, put in the saccharometer, and boil to 240° exactly. Then pour this on to a marble slab, and as it cools turn it over and over with a spatula, until it turns to a thick, white cream; keep it together as much as possible and scrape up the edges with the spatula. It should all look quite white and be very thick. Any glossy part remaining must not be mixed in, or the fondants will be sticky.

Well wash the slab with hot water, and divide the fondant mixture into four—flavouring one portion with strawberry essence and colouring it a pretty pink, leaving another white and flavouring with vanilla; another might have essence of lemon or orange and coloured yellow, and the other pale green or mauve. Use a little corn-starch and form into tiny round balls. Next day melt the remaining fondant gradually, and cover the little balls; dip them in and take up with a little scoop ring; place on white paper and form a little curl of fondant on the top. If the fondants are required to keep, they must be crystallized, or they will go hard.

144. Crystallizing.

INGREDIENTS.

$1\frac{1}{2}$ lb. of loaf sugar.
 $\frac{1}{2}$ pint of water.

Boil these to a syrup, and test with a hydrometer. The syrup should rise to 35° exactly; if higher, by any chance, add a little cold water. Let this get quite cold—it will take about six hours—then take the crust off the top and pour the syrup over perfectly dry fondants arranged on a little rack in a tin, with another rack over. The syrup must cover the fondants. Let them stand twelve hours, then lift out of the syrup, and after another twelve hours place them on a clean rack to dry; when quite dry they are finished, and will keep fresh a long time.

145. Chocolate Caramels.

INGREDIENTS.

- 1 lb. of loaf sugar.
- $\frac{1}{4}$ pint of water.
- $\frac{1}{2}$ teaspoonful of cream of tartar.
- 1 gill of cream.
- 6 oz. of covering chocolate.
- $\frac{1}{4}$ lb. of fresh butter.

Proceed as for fondant with the first three ingredients, boiling up to 245° ; then add the cream, the chocolate grated, also the butter; boil to 250° , and be careful to get the exact degree. Oil a tin, or a slab and arrange oiled bars. Pour the mixture into the tin, or else between the oiled bars on the slab. When cool, mark with a caramel-cutter; when quite cold divide into squares, and wrap in grease-proof paper.

146. Spun Sugar.

INGREDIENTS.

- $\frac{1}{2}$ lb. of loaf sugar.
- $\frac{1}{2}$ gill of cold water.

Melt these two ingredients in a saucepan, and boil to a golden brown. It is easier to boil a larger quantity than the above, and the result is better. Boil to 290° , add a little lemon-juice and boil up again for a moment, then pop the pan in cold water for a second. Oil a rolling-pin slightly; take one or two forks and toss the sugar to and fro over the rolling-pin. When all is spun some of it may be made into sugar baskets, and filled with whipped cream or sweets, as taste decrees.

147. Opera Creams.

INGREDIENTS.

$\frac{1}{2}$ lb. of fondant.
 $\frac{1}{2}$ gill of cream.
 $\frac{3}{4}$ lb. of icing sugar.

Melt the fondant with the cream, and then form into a stiff paste with the icing sugar, adding any flavouring and colour preferred. Beat the mixture well and put it in a tin lined with wax tissue paper; press it flat and cut up into squares when set.

148. Chocolates.

INGREDIENTS.

Some covering chocolate.
A little butter if too thick.
A few drops of glycerine if too thin.

Melt the chocolate very gradually, shredding it first into a basin over hot water—not boiling. The temperature of the chocolate must never attain 70° , or the colour will turn. Chocolates must be made in a cool and dry atmosphere. As soon as the chocolate has melted beat it up well and then coat some fondant balls, or nuts, raisins, almonds, marzipan, etc. Coat only five, and if the chocolate is right the first one should be set by that time. Place on white paper.

149. Marzipan.

INGREDIENTS.

- 1 lb. of loaf sugar.
- $\frac{1}{2}$ pint of water
- A little pinch of cream of tartar.
- $\frac{3}{4}$ lb. of ground almonds.
- 1 egg and a little vanilla.

Boil the sugar and water with the cream of tartar, as for fondant, but only to 235° ; then turn in the almonds and one whole egg. Just cook gently for one minute, then turn out on to a marble slab and work well with the spatula, afterwards kneading well. Divide into portions, and colour if required. Use a little icing sugar to prevent it sticking. This is useful for filling dates, or for centres for chocolates; or the marzipan may be mixed with an equal quantity of fondant and used in fancy shapes, or pressed into clay moulds to represent flowers, fruit, etc.

150. Toffees

Must be boiled to the crack and caramel, and made only on fine, dry days. The saccharometer should register 280° . Pour into well-oiled tins, mark when cool with a caramel-cutter, and when cold divide into squares and wrap in waxed paper.

151 Golden Toffee.

INGREDIENTS.

1 lb. of castor sugar.
2 oz. of butter.
2 tablespoonfuls of cold water.
 $\frac{1}{4}$ lb. of golden syrup.
The juice of half a lemon.

Boil all together in an iron saucepan; skim as required, and let it register about 280° .

152. Chocolate Toffee.

INGREDIENTS.

1 lb. of loaf sugar.
 $\frac{1}{4}$ pint of water.
A pinch of cream of tartar

Boil these to 220° , then add $\frac{1}{4}$ lb. of grated chocolate, and boil up to 280° .

153. Russian Toffee.

INGREDIENTS.

1 lb. of castor sugar.
 $\frac{1}{4}$ pint of milk.
 $\frac{1}{4}$ lb. of butter.
1 tablespoonful of cream.

Boil all together to 280° , and pour into a well-oiled tin.

154. Everton Toffee.

INGREDIENTS.

1 lb. of Demerara sugar.
 $\frac{1}{2}$ pint of water.
A pinch of cream of tartar.

Boil to 250° , then put an asbestos mat under and add 3 oz. of butter in tiny pieces and a few drops of lemon-juice; then boil to 300° , and pour into oiled tins.

155. Almond Hardbake.

INGREDIENTS.

- 1 lb. of Demerara sugar.
- 6 oz. of glucose.
- $\frac{1}{4}$ pint of water.
- $\frac{1}{4}$ lb. of blanched almonds.

The almonds, after they are blanched and dried, must be sprinkled over an oiled tin, or they can be laid in rows. Boil the sugar, glucose, and water to 300° . As soon as the sugar has attained a temperature of 280° , place an iron sheet or asbestos mat under the saucepan. Pour carefully over the almonds, and when nearly cold cut out into squares or diamond-shaped pieces.

156. Butterscotch.

INGREDIENTS.

- 1 lb. of Demerara sugar.
- $\frac{1}{4}$ pint of cream.
- $\frac{1}{4}$ pint of water.
- A pinch of cream of tartar.
- $\frac{1}{4}$ lb. of butter.

Boil the sugar, cream, water, and the cream of tartar to 200° ; then add the butter (shredded), little pieces at a time; boil up to 280° . Pour into a well-oiled tin. When setting, mark into the usual sized pieces; separate when quite cold, and wrap in wax papers.

157. Turkish Delight.

INGREDIENTS.

1 lb. of loaf sugar.
 $\frac{1}{2}$ pint of water.
1 teaspoonful of lemon-juice.
2 oz. of confectioners' starch.
A little rose-water.
Carmine colouring.

Boil the sugar, water, lemon-juice, and rose-water to 220°. Then mix the starch with a little cold water smoothly, and strain it in; let it boil until quite thick. Pour half into a well-oiled tin; colour the remainder with carmine, and pour into another oiled tin. When set turn out on to a sheet of paper well sprinkled with icing sugar; then cut into blocks and toss in icing sugar until well covered on all sides.

158. Caramel Walnuts.

INGREDIENTS.

Marzipan paste.
Shelled walnuts.
Caramel.

Roll some marzipan paste into small balls, press half a walnut on either side. When sufficient are ready, make the caramel thus: Boil 1 lb. of loaf sugar with $\frac{1}{2}$ pint of water, 1 or 2 drops of acetic acid, and a tiny pinch of cream of tartar, to 300°. Stick a tiny skewer into the walnuts and dip them in this caramel, remove the skewer and place on a lightly buttered dish; when set put them in little sweet-cases.

159. Marzipan Almonds.

INGREDIENTS.

Some marzipan paste.
A few blanched almonds.

These must be made in a double mould. Press some green, mauve, or pink marzipan paste into each half of the mould; put a blanched almond on the lower half of the mould, close the mould and press well together; then open—the marzipan almond should drop out. If inclined to stick, dust out the mould with castor sugar. If these are wanted to keep for some time they should be crystallized.

160. Cocoanut Ice.

INGREDIENTS.

- 1 lb. of loaf sugar.
- $\frac{1}{4}$ pint of cold water.
- 2 oz. of desiccated or shredded cocoanut.

Boil the sugar and water to 220° , stir in the cocoanut and boil to 230° ; then stir well and pour half into a well-oiled tin; colour the remainder a pretty pink and spread over the white. When quite cold cut into finger-length pieces or squares, and wrap up in white paper.

161. Chocolate Creams.

INGREDIENTS.

- $\frac{1}{2}$ lb. of chocolate covering.
- $\frac{1}{4}$ lb. of white fondant, vanilla flavouring.

Form the fondant into tiny round balls; then very gradually melt the chocolate and drop in the fondant balls, one at a time, taking them up with a ring fork; form a little curl on the top after placing them on clean waxed paper.

162. Clear Fondant Coating for Fruits and Sweets.

INGREDIENTS.

2 lb. of loaf sugar.
1½ gills of cold water.
A pinch of cream of tartar.

Boil these to 245°, then dip fondant centres or any dry fruit, such as cherries, sections of Tangerine oranges, walnuts, or chestnuts, etc.; take out with a ring fork, and throw on to an oiled slab or tin until cold.

163. Spanish Mougat.

INGREDIENTS.

½ lb. of icing sugar, sifted.
1 dessertspoonful of orange-flower water.
The whites of two eggs.
Some chopped glacé cherries, almonds, and pistachios.

Put the first three ingredients into a bowl, and whisk gently over hot water until the mixture is fairly stiff; then add the nuts and fruit and mix thoroughly, pour into a well-oiled tin, and when cold cut into strips and wrap up in waxed paper.

164. Cocoanut Cones.

INGREDIENTS.

- 1 lb. of loaf sugar.
- $\frac{1}{4}$ lb. of desiccated cocoanut.
- $\frac{1}{4}$ pint of water.
- A pinch of cream of tartar.
- 2 oz. of butter.

Boil sugar, water, and cream of tartar to 240° . Take off the fire, and add the butter and cocoanut ; stir until thick, then lay out in little cones on grease-proof paper.

INDEX
AND
ADVERTISEMENTS.

INDEX.

	PAGE		PAGE
Almond or Walnut Cake	- 83	Caramel Walnuts	- 127
„ Cake, French	- 62	Champagne Cup	- 107
„ Delights	- 63	Chestnut Cakes	- 90
„ Fingers	- 76	Chocolate Cake and Icings	59
„ Gingerbread	- 39	„ Caramels	- 110
„ Hardbake	- 125	„ Creams	- 128
„ Marzipan	- 127	„ Drop Biscuits	- 60
„ Paste	- 47	„ (French), To Make	15
Anchovy Sandwiches	94, 96	„ Little Cakes	- 91
Angel's Cake	- 85	Chocolates	- 121
Athole Cakes	- 35	Christmas Cake	- 54
Babette Sandwiches	- 92	Cider Cup	- 104, 105
Baking Cakes in Gas-		Cigarettes, Sweet	- 80
Oyens	v, vi	Coating, Clear Fondant, for	
Bannock, Pitcaithley	- 48	Fruits and Sweets	- 129
Barley Scones	- 28	Cocoa, To Make	- 15
Berlin Wafers	- 51	Cocoa-nut Drops	- 71
Braco Castle Chocolate Drop		Cones, Ice	- 128
Biscuits	- 60	Coffee, Cakes	- 82
Bread, Vienna	- 17	„ Iced	- 109
„ Brown	- 19	„ To Make	12, 13, 14
Bride Cake	- 54	Cookies, Edinburgh	- 32
Brown Cake	- 74	Cool Tankard	- 108
Bun Loaf, Lancashire	- 38	Corn Flour Cake	- 84
Buns	- 29	Cream Jumbles	- 61
„ Bath	- 31	„ Chocolate	- 128
„ Edinburgh Cookies	- 32	Crescent Rolls	- 18
„ Fancy	- 78	Crystallizing	- 119
„ Hot Cross	- 33	Cup, Champagne	- 107
„ London	- 30	„ Cider	- 104, 105
„ Raspberry	- 34	„ Claret	- 105, 106
Butterscotch	- 125	„ King	- 103
Cake Royale	- 55	„ The Mandarin	- 107

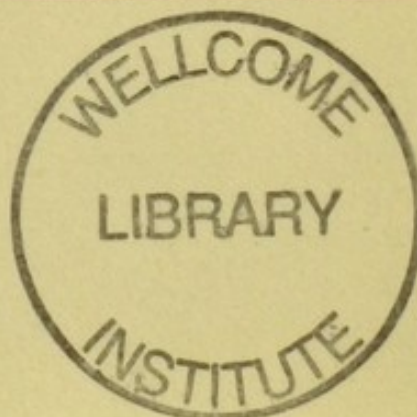
INDEX.

	PAGE		PAGE
Currant Cake, Rich -	91	Ice, Currant and Raspberry	
Dough Nuts -	81	Water -	112
Duntrune Rice Cakes -	53	„ Lemon Water -	111
Eccles Cakes -	86	„ Orange „ -	115
Eclairs de Paris -	63	„ Peach „ -	114
„ d'Espagne -	64	„ Raspberry „ -	111
Edinburgh Cookies -	32	„ Strawberry „ -	111
„ Lunch Cake -	41	Icing for Cakes -	56
Ellen's Tea Cakes -	18	„ Chocolate Glacé -	57
Exhibition Hot Cakes -	23	„ Chocolate Soft -	57
Five Minutes' Cakes -	65	„ Lemon -	58
Fludha Rice Cake -	52	„ Soft -	58
Fondants -	118	„ Water -	49
Frangipani -	65	John Peel's Tea Cakes -	22
Frankfort Biscuits -	60	Journey Cakes -	85
French Almond Cake -	62	Jubilee Cake -	55
Game Sandwiches -	94	Jumbles -	61
Gâteau Français -	66	King Cup -	103
„ My Lady's -	68	Lacon Cake -	75
„ Viennoise -	69	Lancashire Bun Loaf -	38
Geneva Wafers -	92	„ Spice Nuts -	36
Gingerbread, Almond -	39	Lauretta Sandwiches -	97
„ Randolph -	40	Lemon Cream -	66
Green Butter Sandwiches -	95	„ Rings -	90
Hoboken Christmas Cake -	54	„ Sponge Cake -	43
Honey and Oatmeal Sand-		„ Syrup -	103
wiches -	93	Lightning Sandwiches -	65
Hot Cakes, Exhibition -	23	Liverpool Exhibition Hot	
Hot Cross Buns -	33	Cakes -	23
Iced Coffee -	109	Lobster Sandwiches -	101
„ Tea -	109	Loyal Hearts -	71
Ices, How to Make -	110	Lunch Cake -	41
Ice Cream, Chocolate -	116	Macaroons -	62
„ Coffee -	113	Madeira Cake -	44
„ Pistachio -	115	Maitrank -	106
„ Strawberry -	112	Mandarin's Cup -	107
„ Vanilla -	116	Marzipan -	122
„ Walnut -	114	„ Almonds -	127

INDEX.

	PAGE		PAGE
Maxton Graham Cake	- 88	Simnel Cake	- 46
Mayonnaise Sauce	- 102	Snow Cake	- 42
Muffins	- 16	Soda Cake	- 87
Mushroom Sandwiches	- 99	„ Scones	- 24
My Lady's Gâteau	- 68	Soft Icings	- 58
My Tankard	- 108	Spice Biscuits	- 76
New York Cakes	- 89	„ Nuts	- 36
Nougat Spanish	- 129	Sponge Cake	- 43
Oat-cake. Short	- 26	Spun Sugar	- 120
„ Wafer	- 27	Sugar, Spun	- 120
Olive Sandwiches	- 94	„ To Boil for Sweet-	
Opera Creams	- 121	making	- 117
Orange Sandwich	- 67	Sweet Cigarettes	- 80
Oven Scones, Brown	- 19	Sweets	- 117
„ „ White	- 20	Syrup, Lemon	- 103
Parkins, Yorkshire	- 37	„ Raspberry	- 103
Perth Soda Cakes	- 87	„ To Clarify	- 117
Petticoat Tails	- 49	Tankard, Cool	- 108
Pitcaithley Bannock	- 48	„ My	- 108
Potato Scones	- 25	Tea Cakes, Ellen's	- 18
Queen Cakes	- 50	„ John Peel	- 22
Randolph Gingerbread	- 40	Tea, Iced	- 109
Raspberry Syrup	- 103	„ To Make	- 11
„ Buns	- 34	Toffee, Chocolate	- 123
Ravigotte Sandwiches	- 98	„ Everton	- 124
Rice Cakes	- 52, 53	„ Golden	- 123
Rissoles	- 70	„ Russian	- 124
Rock Cakes	- 72	Toffees	- 122
Sally Lunn	- 21	Turkish Delight	- 126
Sandwiches à l'Indienne	- 95	Vienna Bread	- 17
„ Lightning	- 65	Wafers	- 50, 92
„ Salmon (Potted)	- 100	Walnut Cake	- 83
„ Various	- 92-102	„ Caramels	- 127
Savoletta Sandwich	- 93	White Cake	- 84
Savoy Cake	- 42	Whole Meal Biscuits	- 73
Scones	- 19, 20, 24, 25, 28	Willenslea Cakes	- 77
Shortbread, Plain	- 48	Windsor Cake	- 45
Shrewsbury Cakes	- 79	Yorkshire Parkins	- 37

(134)



POPULAR 1/- NET COOKERY BOOKS

What shall we have for Breakfast ?

or, Everybody's Breakfast Book. Containing over 175 Recipes. By AGNES C. MAITLAND.

Dainty Dishes. By Lady HARRIET

ST. CLAIR. Edited by HELEN EDDEN, M.C.A. With Sections on Casserole and Paper-Bag Cookery.

The Cookery Primer for School and

Home Use. By AGNES C. MAITLAND

Toothsome Dishes : Fish, Flesh,

and Fowl ; Soups, Sauces, and Sweets. Nearly One Thousand Recipes, with Household Hints and other Useful Information. Edited by CARRIE DAVENPORT.

Cookery for Invalids and others.

By LIZZIE HERITAGE, First-class Diplomée and Medallist in Cookery and Domestic Economy.

The Housewife's Handy-book : a

Still-Room Book. Three Hundred and Fifty Useful Everyday Recipes. By C. J. S. THOMPSON.

Drinks of all Kinds, Hot and Cold,

for all Seasons (*including Temperance and Restorative Drinks*). By FREDERICK AND SEYMOUR DAVIES.

Postage 3d. per copy.

LONDON: JOHN HOGG
13 PATERNOSTER ROW, E.C.

THE ARTISTIC CRAFTS SERIES

BOOKBINDING AND THE CARE OF
BOOKS. By DOUGLAS COCKERELL.
Third Edition. 122 Drawings by NOEL
ROOKE. 8 Pages Collotype Reproductions.
352 pp. 5s. net.

EXTRACT FROM *The Times*.

"... A capital proof of the reasoned thoroughness in workmanship, which is the first article in the creed of those who ... are attempting to carry into practice the industrial teaching of Ruskin and William Morris."

SILVERWORK AND JEWELLERY. By
H. WILSON. Second Edition. 280 Diagrams
by the Author. 32 Pages of Collotype Reproductions. 500 pp. 6s. 6d. net.

Containing special chapters, fully illustrated, based on demonstrations and with notes by Professor UNNO BISEI and Professor T. KOBAYASHI, of the Imperial Fine Art College at Tokyo, giving the traditional method of Casting, Damascening, Incrustation, Inlaying, Engraving, and Metal Colouring still practised in Japan, also on Niello, the Making of Boxes and Card Cases, with chapters on Egyptian and Oriental methods of work.

JOHN HOGG,
13 PATERNOSTER ROW, LONDON

THE ARTISTIC CRAFTS SERIES

WOODCARVING: DESIGN AND WORK-
MANSHIP. By GEORGE JACK. 79
Drawings by the Author. 16 Pages of Collotype
Reproductions. 320 pp. 5s. net.

EXTRACT FROM *The Builders' Journal*.

"Undoubtedly the best guide to Woodcarving extant. . . . A practical work, written with clearness and literary power by a practical man . . . of great artistic talent. . . . The illustrations are excellent."

STAINED GLASS WORK. By C. W.
WHALL. 73 Diagrams by Two of His Ap-
prentices. 16 Pages of Collotype Reproductions.
392 pp. 5s. net.

EXTRACT FROM *The Scotsman*.

"It provides an exposition at once instructive and interesting of the workshop practice of the craft . . . of Stained Glass, animated throughout by an encouraging and cheerful sense of the dignity and the elevating influence of such an occupation."

JOHN HOGG,
13 PATERNOSTER ROW, LONDON

See following pages.

THE ARTISTIC CRAFTS SERIES

EMBROIDERY AND TAPESTRY WEAVING. By MRS. A. H. CHRISTIE. Second Edition. 178 Diagrams and Illustrations by the Author. 16 Pages of Collotype Reproductions. 320 pp. 6s. net.

EXTRACT FROM *The Pall Mall Gazette*.

"Mrs. Christie has performed her task to admiration, . . . and her lucid explanations of various kinds of stitches . . . should be of value to all workers at embroidery or tapestry weaving and to novices anxious to learn."

WRITING AND ILLUMINATING, AND LETTERING. By EDWARD JOHNSTON. Fourth Edition. 227 Illustrations and Diagrams by the Author and NOEL ROOKE. 8 Pages of Examples in Red and Black. 24 Pages of Collotype Reproductions. 512 pp.

EXTRACT FROM *The Athenæum*.

" . . . This book belongs to that extremely rare class in which every line bears the impress of complete mastery of the subject. We congratulate Mr. Johnston on having produced a work at once original and complete."

JOHN HOGG,
13 PATERNOSTER ROW, LONDON

See next page.

THE ARTISTIC CRAFTS SERIES

HAND-LOOM WEAVING. By LUTHER
HOOPER. 125 Drawings by the Author and
NOEL ROOKE. Coloured and Collotype
Reproductions. 368 pp. 6s. net.

EXTRACT FROM *The Morning Post*.

"... Every phase and process in weaving is described with so clear and careful an exactitude, that, helped as the text is by the Author's sketches and diagrams, the reader should have no difficulty in conquering with its aid the rudiments of the craft."

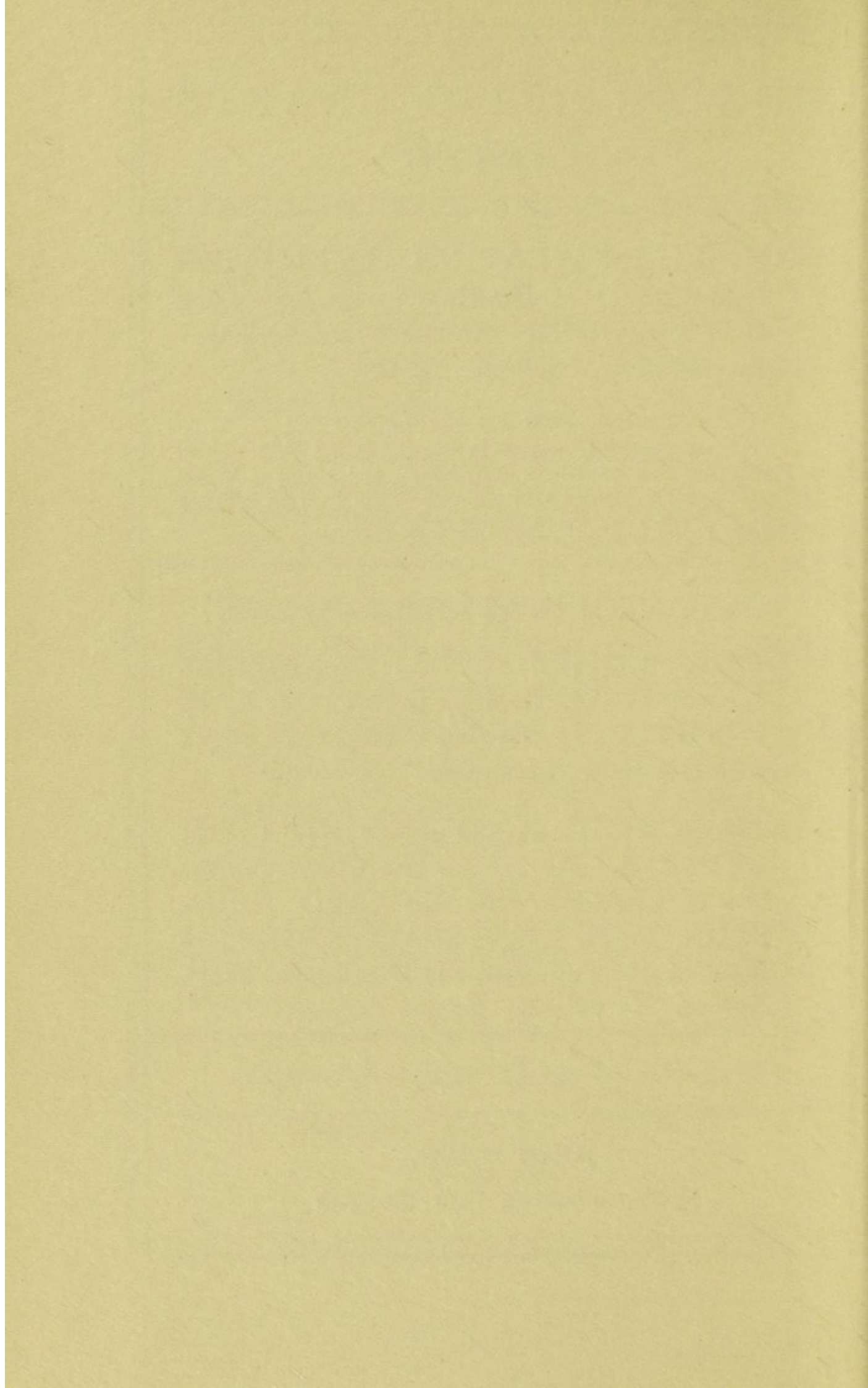
PORTFOLIOS (in the Series) already issued.

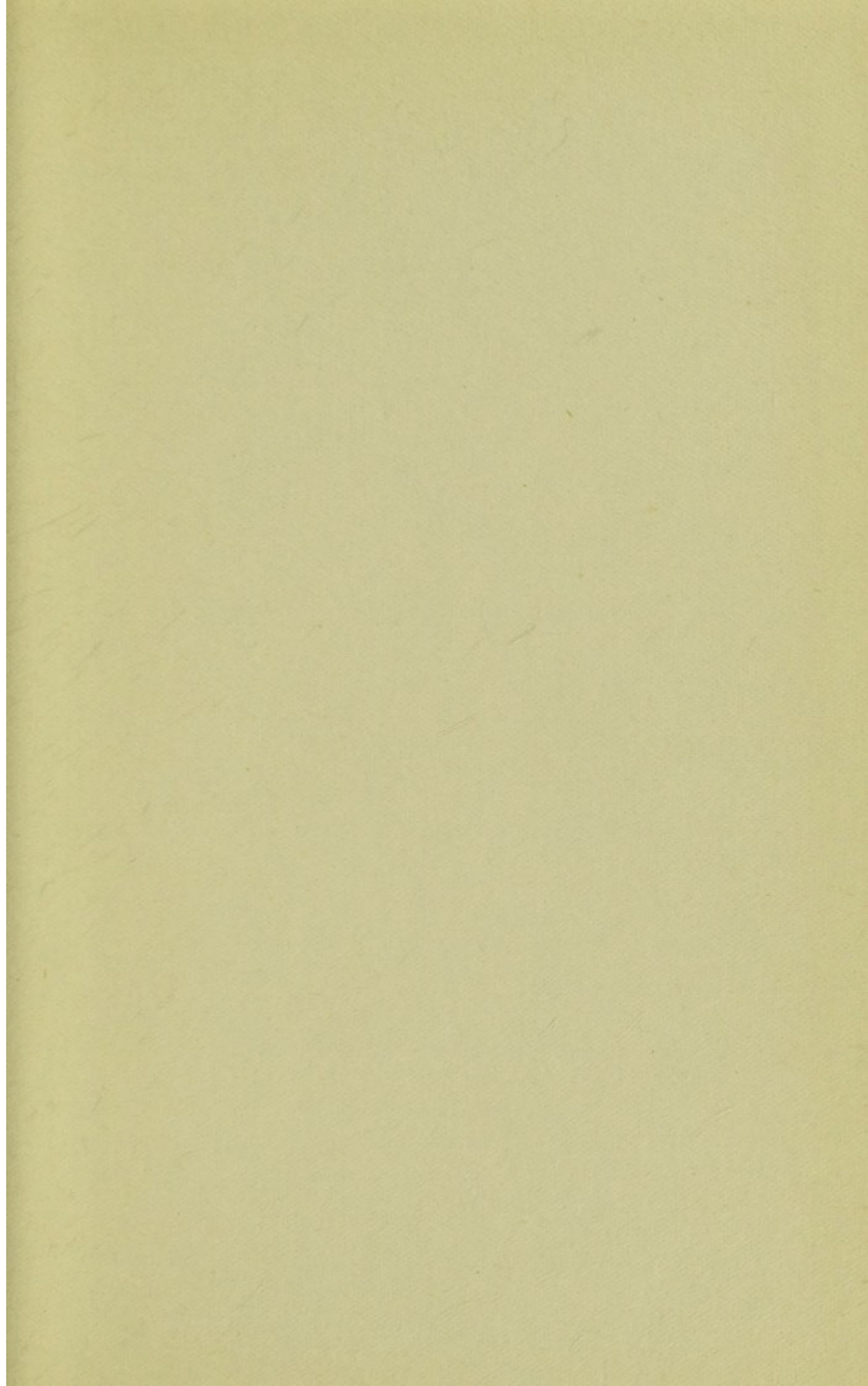
SCHOOL COPIES AND EXAMPLES.
Selected by W. R. LETHABY and A. H.
CHRISTIE. 12 Drawing Copies (1 in colours),
with Descriptive Letterpress. 3s. 6d. net.

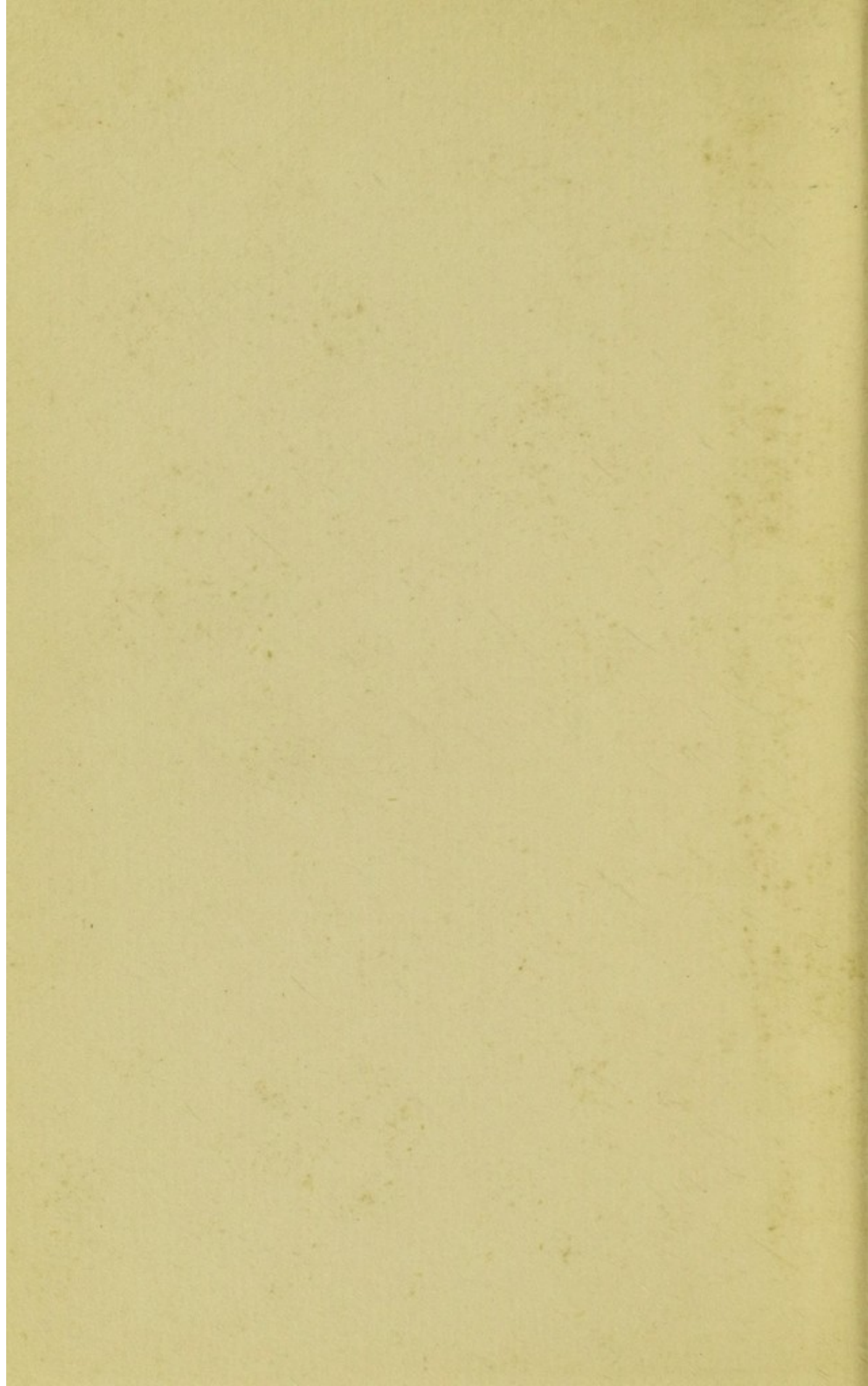
MANUSCRIPT AND INSCRIPTION
LETTERS. For Schools and Classes and the
Use of Craftsmen. By EDWARD JOHN-
STON. With 5 Plates by A. E. R. GILL, 16
Plates in all. Full Notes and Descriptions by the
Author. 3s. 6d. net. Second Edition.

Other Volumes and Portfolios in Preparation.

JOHN HOGG,
13 PATERNOSTER ROW, LONDON









POPULAR 1/- NET COOKERY BOOKS

What shall we have for Breakfast?

Containing over 175 Recipes. By AGNES C. MAITLAND.

Dainty Dishes. By LADY HARRIET

ST. CLAIR. Edited by HELEN EDDEN, M.C.A. Including Casserole and Paper Bag Cookery, Savouries, &c.

The Afternoon Tea Book. How to

make Tea, Coffee, Chocolate, Cakes, Scones, Rolls, Sandwiches, Cooling Drinks, and Ices. By AGNES C. MAITLAND. Edited by HELEN EDDEN, M.C.A. With a Chapter on Sweet Making.

The Cookery Primer for School and

Home Use. By AGNES C. MAITLAND.

Toothsome Dishes : Nearly One

Thousand Recipes, with Household Hints and other Useful Information. Edited by CARRIE DAVENPORT.

Cookery for Invalids and others.

By LIZZIE HERITAGE, First-class Diplomée and Medallist.

The Housewife's Handy-book : a

Still-Room Book. Useful Everyday Recipes. By C. J. S. THOMPSON.

Drinks of all Kinds, Hot and Cold,

for all Seasons. By FREDERICK AND SEYMOUR DAVIES.

Postage 3d. per copy.

LONDON: JOHN HOGG

13 PATERNOSTER ROW, E.C.