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THE
PRACTICAL COOK BOOK.

BY
MRS. H. M. ROBINSON.

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PREFACE.

THE desire, so often heard expressed by housekeepers, for a plain and practical Cook-Book, has prompted the preparation of this.

Many works of the kind are already before the public — some very excellent ones — yet few are so arranged as to be of service, except to those of abundant means. The recipes contained in this, are, many of them, the result of the author's own experience; the remainder are contributed by housekeepers who indorse them as *the best*; and only such are given as have been tested and approved.

But very few have been copied, and those, in each instance, are properly credited. It sometimes happens that the best directions, in the hands of unskilled persons, fail; for this reason, let not one inexperienced condemn a recipe hastily; a second trial may prove it all it could be desired.

It has been the aim to make this a work adapted to the wants of all; containing not recipes for rich and elegant dishes only, but a fair proportion for plain and substantial ones.

How well the author has succeeded, the favor with which it is received will testify. Hoping it may serve the purpose for which it was designed, it is submitted to the kind consideration of those housekeepers who may deem it worthy their attention.

Very respectfully,
THE AUTHOR.

THE
PRACTICAL COOK BOOK.

TO SALT PORK.

USE the Turk's Island or evaporated salt; other kinds contain lime, and meat will not keep if the salt is adulterated.

Pack no pieces containing bone. Place the rind next the barrel, join the ends of the pieces tightly together, and fill the space in the centre. Put a thick layer of salt in the bottom of the barrel, then a layer of meat, another of salt, and so continue until within about three or four inches of the top, then fill the barrel with salt. There should be four layers of meat. After three or four days, add as much cold water as the barrel will contain, and dissolve in it a table-spoonful of saltpetre. If, after a few days, the salt is entirely dissolved, add more. Keep the meat under the brine, or it will rust. In March, drain off the brine, boil and skim it, and return it cold. This is to cleanse it of the blood drawn from the meat.

These directions are given by a person who has packed pork for family use for many years with perfect success.

Do not salt pork in a barrel which has contained beef; it will not keep.

TO SALT BEEF.

Allow one quart of salt and one ounce of saltpetre to each gallon of water. If to be kept during the

summer, a little more salt is necessary. Boil and pour it upon the meat cold. In March, boil and skim it, and return it cold.

Mutton may be corned in the same manner.

TO PICKLE BEEF OR HAM.

For one hundred pounds, allow nine pounds of salt, three ounces of saltpetre, one ounce of saleratus, one quart of molasses, and three pounds of brown sugar. Boil, and pour it upon the meat cold.

TO CURE HAMS OR SHOULDERS.

For two hams, take one quart of salt and one ounce of saltpetre. Heat them together, as hot as the hand can be borne in it. Place the meat where this can be applied without removing the pan from the stove. Rub the mixture on with the hand as long as any is retained, on every side, and in each little crevice. Lay them in a cool place for three days, then heat and apply the mixture again; after three days repeat, and, if very large ones, rub them the fourth time. Let them remain two weeks, that all may be absorbed. Then smoke them.

This recipe, with the one for salting beef, was procured from a dealer in salted meats, and is very fine.

Chops may be cured in the same manner

SMOKED BEEF OR TONGUE.

Salt the same as beef. When it has been in the brine six weeks, take it out, and soak it one day or night in cold water.

Smoke it with hickory or maple chips, or corn-cobs. One gentle smoke kindled each day, for a week, is sufficient. Hang it in the kitchen to dry, not very near the fire; it should dry moderately.

Roll each piece in paper, and keep it where it will not mould.

A leg of mutton is very nice, cured in the same manner.

BACON.

Take a piece of thick salt pork and freshen it in cold water for three days, changing the water each day. Smoke, and keep it in a cool place.

SAUSAGE.

Take one third fat, and two thirds lean pork. If the meat is very fat, a little beef is an improvement. Have the meat ground in a mill, or if that is not convenient, chop it very fine.

To fifty pounds, allow one and a quarter pounds of salt, one quarter of a pound of pepper, one quarter of a pound of sage, and, if you wish them highly seasoned, one tea-spoonful of cayenne. Fill cotton cloth bags, the size of a half-pint tumbler; let the seam be on the outside. Close the top with a cord, and hang them in a cold place. Those bags which are to be kept longest, should be dipped in melted lard to exclude the air.

Sausage may be kept perfectly throughout the entire summer by packing it in tin pans, and covering it with melted lard to the depth of half an inch. Cut it in slices, and, if very lean, use of the lard in cooking it.

TO CLEANSE SOUSE.

Cut off the hoof or horny part, and scrape the feet in warm water. If any bristles adhere, singe with a lighted paper. Put them in salt and water until the next day, in a place where they will not freeze. Scrape them again and put them in fresh salt and water another day; continue thus until they look very white and clean. Three times is usually sufficient. Cleanse the ears in the same manner. If they have been bitten they are unfit for use; and only those of a pig are good.

TO CLEANSE CALF'S HEAD AND FEET.

Scrape them in weak lye to remove the hair. Soak them in salt and water twenty-four hours, then scrape them thoroughly in clear water.

TO TRY LARD OR TALLOW.

Remove the kidney and the little pipes attached, also any lean or bloody bits of meat. Cut it in small pieces, and put in at first only a handful of the thickest. When it begins to try, fill the kettle nearly full; let it do slowly, and stir it often from the bottom to prevent it burning; a slight scorch will turn it dark colored and spoil it. When the scraps look brown, it is done.

Strain it through a stout cloth, and salt it a little. If salt is put in while trying, it will settle on the bottom and burn.

Put a little water on the scraps, boil them a few minutes, then strain; when cold, a cake of fat will be found on the water. Take it off, try it, and it will be as nice as the other.

Put the scraps in the soap-grease.

Stone jars keep lard nicely; but for a quantity, an oaken tub with a cover is best. Keep it as much as possible from the air; if exposed it becomes rancid.

Store it in a cool, dry place; in a very damp cellar it will mould.

That from the intestines should be thoroughly soaked and the water changed often. Try such by itself, and use it for most common purposes.

CARE OF MEATS.

To preserve meat in summer, great care is necessary, and it must be carefully guarded from flies. Salt hardens meat; it is a better way to sprinkle it with pepper, roll it in a cloth, and hang it in a dark cellar. Or it

may be put in a stone jar, and covered with sour milk ; it will keep thus several days in mid-summer.

The less bone meat contains, the better it will keep. Hams keep best rolled in paper, and packed in dry salt. Keep smoked or dried beef where it will not mould. Should it become hard or mouldy, soak it a few days in sour milk, or butter-milk ; wash and dry the outside, and it will be fresh again.

Hard freezing makes meat tough and dark-colored ; keep it, if possible, without ; if not, let it thaw moderately before attempting to cook it.

ON COOKING MEATS.

If salt meat is to be boiled, put it in cold water. Fresh meat should be put in boiling water, and a little salt added. Salt meat requires much longer boiling than fresh. Take the scum from either as fast as it rises. If the water boils so much away as not to cover the meat, add more. If vegetables are to be boiled with it, take off the grease which rises before putting them in, unless the meat is quite lean, in which case they will need it to season them. Keep the water boiling, and take out the meat as soon as it is done. Baste roast meats often, and if the oven does not bake evenly, turn them, that all parts may be alike. Roast slowly at first ; a pale brown is the proper color.

Steaks require pounding ; those from the round more than those from the sirloin. They should be cut rather thick. Turn them often, and do them as quickly as possible.

Almost any kind of meat is better broiled than fried. Rub the bars of the gridiron with lard, to prevent the meat sticking, and wash and dry it each time it is used.

Ham should be cut with a sharp knife, and the bone sawed.

DRIPPINGS.

Save the water in which very fat meat is boiled, and when cold, take the fat from the surface, try it, and use it in frying meats or seasoning warmed potatoes. It will be useful in various ways beside. That from salt pork or beef is very nice. Gravy from fried pork, or beef suet, is as good, for many purposes, as butter, and is also a matter of economy. Mutton drippings are not good for any purpose but soap-grease.

DRAWN BUTTER.

Take a cup of butter, rub in it a table-spoonful of flour, and add a gill of boiling water, or milk. Put in a few sprigs of parsley, if you like, and stir it briskly until it boils. Remove it immediately; much boiling makes it oily. If to be used with boiled fowl, add a few oysters. If with fish, add the yolks of eggs, boiled hard and mashed.

OYSTER SAUCE.

Take the liquor from the oysters, and add a little water; if necessary, a little salt and pepper. When it boils, add for a pint, two tea-spoonfuls of flour rubbed smooth in a little milk. Add a piece of butter the size of an egg, and a few oysters. Simmer them a moment, and it is done.

CAPER SAUCE.

Put the capers whole into melted butter; add a little of the vinegar they are pickled in, a little salt, and sufficient cream or milk to make it look white. Very nice for boiled mutton.

EGG SAUCE.

Melt butter, and add the yolks of hard-boiled eggs, mashed. Simmer them together for a moment. Very nice for salt or fresh fish.

ROAST BEEF.

Select a piece from the sirloin, or rump. Wash and place it in a dripping-pan, with a little water. Rub it with salt and pepper, and put a little salt in the water. Let it cook slowly at first, afterward faster, and baste often. Most persons prefer it rare. Prepare a gravy thus: Take out the meat, and if much fat has drawn from it, pour off a part. Place the pan on the stove, and pour in a little hot water. When it boils, stir in a spoonful of flour, rubbed smooth in a little water. If the beef is very lean, add a small piece of butter.

BROILED STEAK.

Pound it, and lay it upon the gridiron over bright coals. When the blood starts, take it upon a platter and press it. Replace it with the other side next the fire and in a few minutes press it again. This saves the juice of the meat, which would be lost in turning. Sprinkle a little salt upon it, turn it soon, and season the other side. If wished rare, take it up when it looks a little pink inside; if it looks white, it is well done. Take it upon a heated platter, with the juice which was pressed from it, spread it with plenty of butter, pepper it, and place it for a moment in the oven to melt the butter.

Serve as hot as possible.

FRIED STEAK.

Lay it in a spider with a little melted butter, or nice drippings; pepper and salt it, or fry with it a few pieces of salt pork, previously freshened. Let it cook slowly at first and turn it often. When it is done, dredge in a little flour, pour in hot water to make as much gravy as desired, stir it briskly for a moment and, as soon as it thickens, take it up.

If the steak is tough, put a little water with it, cover it and let it steam for a few minutes before frying it. This will make it much more tender.

STEAK WITH ONIONS.

Slice and fry onions in the usual manner. Fry a round steak and lay it upon a platter with the onions underneath and around it. Season the steak with melted butter, after it is arranged for the table.

FRICASSEE BEEF.

Divide the meat in small pieces, put it in a kettle, (a round-bottomed one is best) with just water enough to cover it. Put in, if you like, a few pieces of salt pork, and cover it. When tender, have no water remaining; should there be, raise the lid and it will quickly evaporate. Add salt, pepper and a piece of butter; if the meat is quite lean, a larger piece than if it is fat. Stir it often and brown each piece. When done, add, if you like, a cup of cream.

LIVER.

Cut it in slices half an inch in thickness and broil it. Salt it; turn it often, and let it cook until it looks white inside. It requires plenty of butter and a little pepper.

CORNER BEEF.

Put it in cold water. If very salt, (which can be ascertained by tasting the water) when it has boiled a few minutes, change the water. Boil it until tender; much depends upon the quality of the meat and the size of the piece. If wanted for dinner at noon, put it in as soon after breakfast as possible; should it be done sooner, take it from the water; it will not be injured by waiting. Shave it thin for tea or lunch.

ANOTHER WAY.

Shave it very thin and wash it in warm water, to freshen. If very salt, wash it twice. Put with it, milk or water sufficient to cover it, a piece of butter and a little pepper. Beat an egg with half a cup of cream or

milk, and rub smooth in it a little flour. Stir this in, and, as soon as it boils, it is done.

Cold corned beef may be heated in the same manner. Place toasted bread, or split biscuits in the bottom of the dish.

TO COOK DRIED BEEF.

Shave it thin and freshen it. Put with it milk or water barely sufficient to cover it. When it boils, stir in a beaten egg and a spoonful of flour rubbed smooth in a little milk. Add butter, pepper if you like, and dip it upon toasted bread or crackers.

BEEF STEW.

Cut the meat in small pieces, and put it in a kettle with a little more water than enough to cover it. In about half an hour, put in as many potatoes as you wish for dinner, half a dozen onions cut once through the centre, and salt and pepper.

When the potatoes are partially done, add a piece of butter.

Take a cup of milk, one beaten egg, half a tea-spoonful of saleratus and one of cream tartar, and thicken with flour until as stiff as it can be dropped readily from a spoon. Fifteen minutes before dinner, drop this in, a spoonful in a place, and keep it covered afterward. Notice, before putting it in, if the water has boiled very much away, and if so, add more, that there may be plenty of gravy. Take all up together and thicken the gravy with flour.

TONGUE.

Soak it a few hours and boil it until easily penetrated with a fork. Take off the skin while hot. Slice it thin.

ROAST MUTTON.

Any part may be roasted, but the hind quarter or leg is best. Roast the same as beef. It should be

well done. Most persons prefer it without gravy. Serve with currant jelly.

LEG OF MUTTON.

Boil it until tender, put a little salt in the water and skim it. Serve with drawn butter, with or without cut parsley, or with caper sauce.

A leg of veal is very nice cooked in the same manner.

MUTTON CHOP.

This is best broiled. It should be well done and rather quickly cooked. It requires considerable butter.

LAMB STEAK.

This is cut from the thick end of the leg and is best broiled. Cut the slices nearly half an inch in thickness and take out the bone. Let it be well done. Salt it just before taking it up. Butter and pepper it. Serve as soon as possible, as it cools very quickly.

STEWED LAMB.

Take a thick piece, make a few incisions with a sharp knife and fill them with dressing; close them with small wooden pins. Put it in just sufficient water to cook it, and, when nearly done, add a piece of butter, salt and pepper. Let the water boil entirely away, and brown it. Take it out, add a little water and thicken with flour. Dip a little upon the meat and the remainder in a gravy-boat. Veal may be cooked in the same manner.

ROAST VEAL.

Veal requires longer cooking than any other meat except pork.

Select a thick piece; wash it, and rub it with salt and pepper. Make incisions and fill them with dressing, or roast it plain. Put sweet herbs in the dressing,

if you like, and but little butter. Put water in the pan, a piece of butter and a little salt. Baste it often. Prepare the gravy the same as for roast beef; add a small piece of butter, unless the veal is very fat.

BROILED OUTLETS.

Pound and cook them thoroughly—rare veal can not be eaten. Turn them often and salt them when nearly done. Broil, at the same time, some small pieces of salt pork. Take the veal upon a platter; butter and pepper it and lay the pork around the edge. Serve a small piece with the cutlet.

OUTLETS FRIED.

Pound, salt and pepper, and roll them in flour. Fry them in butter. Thicken the gravy as directed for fried steak.

CALF'S HEAD.

Take out the brains and boil the head, feet, liver, and tongue until tender; put a little salt in the water. Serve the head whole, with melted butter and cut parsley or hash, and heat all together. Season with plenty of butter and a little salt and pepper. Take the skin from the tongue. Sheep's jaws, tongue, liver and heart, are very nice, hashed in the same manner

MEAT CAKE.

Take cold boiled veal or fresh meat of any kind; chop it fine; season it with pepper and salt, and, if you choose, a little grated lemon peel or powdered thyme. Add a cup of bread crumbs moistened with milk, one beaten egg and half a cup of cream. Bake it in a deep buttered dish. When cold, cut it in slices.

FORCE MEAT BALLS.

Take bits of cold roast or boiled fresh meat, chop them fine, add a few bread crumbs, and, if you like, a

tea-spoonful of chopped onion. Add also a beaten egg, a little parsley and pepper and salt. Mix thoroughly, form it into small thin cakes, dip them in beaten egg, then in flour or bread crumbs and fry them brown in butter.

VEAL POT-PIE.

Cut the veal in small pieces. Cook it until it begins to be tender, then add pepper, salt and a large piece of butter. Make the crust thus :

Take a pint of milk, three beaten eggs, a table-spoonful of butter, half a tea-spoonful of saleratus and flour to make a stiff batter. Half an hour before dinner, drop it in, a spoonful in a place. Or make it the same as soda biscuit. Roll it three quarters of an inch in thickness, and cut it in small round or square pieces. Have the water boiling when it is put in, and keep it closely covered; raising the lid will sometimes make it heavy—the excellence of this dish depends entirely upon the lightness of the crust.

When it is taken up, dredge in flour to thicken the gravy, or rub the flour smooth in part of a cup of cream; as soon as it thickens it is done. There should be considerable gravy.

A NICE HASH FOR DINNER.

Cut cold roast or boiled beef, mutton or veal in small pieces and heat it in a little water. Add butter, pepper and salt, and, just before taking it up, dredge in sufficient flour to thicken the gravy. Send it to the table in a vegetable dish, as it cools quickly.

BREAKFAST HASH.

Chop fine cold roast or boiled meat and mix it with finely-chopped potatoes. One third meat is a very good proportion; more or less may be used, as some persons like less meat than others. Put it in a spider and add a little water. Season it with salt and

pepper, butter or nice gravy from roast meat. Stir it often; half an hour is not too long to cook it. Let it be for a few minutes before taking it up without stirring, that a light crust may form on the bottom, or pack it in the dish in which it is to be sent to the table and brown it in the oven.

MEAT PIE.

Line a baking dish with a paste rolled a quarter of an inch thick, of any kind preferred; soda biscuit is a very convenient one and is sure to be light. Cook the meat tender, cut it in small pieces and fill the dish nearly full. Put in, if the meat is quite lean, a large piece of butter; if fat, less will do; pepper and salt it. Add of the water in which it was boiled as much as the dish will contain, dredge in considerable flour and cover it. Finish the edge with an extra roll, and cut small openings in the upper crust for the escape of the steam. Bake an hour; a very large one, an hour and a half.

Any kind of cold roast or boiled meat, except pork, makes a nice pie.

HAUNCH OF VENISON.

Roast the same as beef. Let it be well done. Serve with currant jelly. The excellence of this meat depends much upon its being served very hot.

Cook steaks the same as beef. They require a great deal of butter.

ANOTHER WAY.

Cut it in small pieces, and cook it tender in as little water as possible; when done, have none remaining. Add a cup of cream, a piece of butter and salt and pepper. Dredge in just sufficient flour to thicken a little.

ROAST PORK.

Wash and scrape the rind thoroughly, and gash it with a sharp knife. Rub it with salt, pepper and sage. Prepare a dressing the same as for roast pig; make an incision in the thickest part and put in the dressing, or roast it plain. Put a little water in the pan, and a little salt; baste often until nearly done, then let the rind crisp. Pork should roast slowly and be well done.

Prepare the gravy the same as for roast beef and, if very lean, add a bit of butter. Serve with apple-sauce.

ROAST PIG.

A pig is best when six weeks old, but will do at five weeks. It should be dressed the night before it is to be cooked, and hung in a cool place that it may become perfectly cold.

Remove the eyes and scrape the feet. Wash it, inside and out, with a cloth wet in strong salt and water, and take special care to cleanse the ears.

Prepare a dressing of bread seasoned highly with pepper, salt and summer savory or sage if you like; plenty of butter, and a little cream or milk. Fill as full as possible from the neck down, that it may look plump, and close with stout thread. Hack the knee-joints, bend the fore-legs backward and tie them firmly together. Hack the joints in the hind-legs, bend them forward and tie them the same. Pass a twine from the fore-legs round the hind ones, to prevent its straightening in baking. Lay some hard wood sticks across the dripping pan, two in the center, a little apart, and one near each end. Brace with iron skewers, one stuck in each shoulder and one in each ham, with the end resting in the pan.

Fill the pan half full of water, put in a handful of salt, a table-spoonful of pepper and a piece of butter

as large as an egg. Let the nose extend over the end of the pan, and place a dish to receive the drippings. Put a cob in the mouth while baking, replace it with a lemon when sent to the table. When the pig has become quite warm, rub him well with butter. Baste often until nicely browned, then cease, that the rind may become crisped. Bake slowly at first, and, from three to four hours. Thicken the gravy with browned flour, and add the heart, liver and tongue, boiled and minced fine, and a bit of butter.

SPARE RIB.

Hack the backbone, at, and between each joint and across the ribs, that it may lie flat in the pan. Rub it with salt, pepper and sage. Put water in the pan, a little salt, and baste often. If gravy is desired, thicken the drippings. Bake slowly.*

BROILED PORK STEAK.

Pound, and gash the edges to make it lie flat. Broil it slowly, turn it often and salt it when nearly done. Take it upon a heated platter and season with melted butter and pepper.

FRIED PORK STEAK.

If quite lean, add a small piece of lard. Season it highly, while cooking, with pepper, salt and sage. Add a bit of butter to the gravy, if lard is used in frying it.

HEAD CHEESE.

Take the upper part of the head, the feet, the rinds from the sausage meat if you like, and any pieces of meat remaining after the pork is salted. The head, feet and rinds, require careful scraping and soaking. Boil until very tender; pick out the bones and hash all together. Season to the taste with salt, pepper, sage

and summer savory if you like. Put it in a cloth strainer, twist up the end and place a light weight upon it, or press it in a colander. Cut it in thin slices for the table, or heat it in a little vinegar.

SOUSE.

Boil it tender in salted water. Put it, while hot, in cold vinegar, with, or without spices. It may be served cold, or cut in pieces and heated in vinegar, with a little butter, pepper and salt.

SAUSAGES

May be either fried or broiled. If very lean, a little lard or nice drippings will be necessary to fry them. Those in cases should be pricked, to prevent their bursting, and a little water put with them at first, or they will be rare in the center and overdone on the outside. When the water has evaporated, fry them slowly and brown each side. They are very nice, broiled a few moments after steaming and seasoned with butter. Those in slices will fry or broil very nicely without steaming. Broiled sausage should be buttered.

TO ROAST A HEAD.

Take only the upper part; scrape and clean it the same as souse. Remove the eyes, crush the bones and take all out except the skull—the head retains its shape better if that is left in. Gash the rind, rub it well with salt, pepper and sage, and roast it the same as beef.

The head of a *hog* should be first parboiled; but a *pig's* will be tender without.

PIG'S LIVER AND HEART.

Slice it thin. Lay it in a spider, with water to cover it. When it boils, pour it off and put in a piece of butter; salt and pepper it and fry slowly until well done. Brown it nicely.

BAKED SALT PORK.

Wash and scrape the rind. Put it in cold water and, when it boils, change the water. Boil it until tender. Gash the rind, pepper it, and bake until nicely browned and the rind crisped.

PORK STEW.

This may be made with either fresh or salt pork. Cut it in small pieces; if salt, freshen it; if fresh, salt it. Put with it as many potatoes as are wished for dinner, half a dozen onions cut once, and red or black pepper. When partially done, add a piece of butter. Thicken the gravy with flour rubbed smooth in a little milk. Dish it all together.

BAKED PORK AND BEANS.

Pick over the beans and soak them one night. Par-boil them until they look plump. Change the water, put with them a small piece of pork previously freshened, and the rind thoroughly cleansed. Boil the beans until tender, and, if the water is hard, put in a small tea-spoonful of saleratus.

Put them in a baking dish with considerable of the water; gash the pork, put it in the center of the dish with the rind and a little of the meat above the beans; pepper and bake it moderately from one to two or three hours, according to the quantity.

Pack them solidly while warm, and when cold they will cut in smooth slices.

Persons who object to pork, will find them very good, seasoned with butter and salt.

BROILED PORK.

Lay the slices in cold water for an hour, to freshen. Then place them over the best of coals. When it begins to broil, dip each piece in cold water and lay it

back, with the other side next the fire. In a few minutes dip it again and repeat until each piece has been dipped three, or, if *very salt*, four times, turning it each time. Let it be browned, but not burned. Take off the rind and season it with melted butter and pepper.

FRIED SALT PORK.

Lay the slices in a spider with plenty of cold water; when the water becomes scalding, take them out; if boiled, it will be made tough. Hack the rind and fry slowly until the gravy starts; then, as fast as possible without burning. When nearly done, dip it in Indian meal or flour, and brown it.

Another way is, to fry it done, take it from the spider and drain out most of the gravy. Add a cup of milk, dredge in a little flour and stir it rapidly until it thickens.

PORK FRITTERS.

Cut the meat thin and freshen it. Fry it, and, when nearly done, dip it in a batter prepared as for griddle-cakes. Fry them a light brown color. Some persons who dislike pork, like the batter alone. Sour apples, sliced and fried in a little of the gravy, are a very good accompaniment.

BROILED HAM.

Cut the slices a little more than a quarter of an inch in thickness. Saw the bone, and leave it in the piece. Take off the rind and broil it quickly. Pepper and butter it. It is very much better broiled than fried.

Cook shoulder the same.

BOILED HAM.

Boil a common sized ham four or five hours. If very salt, change the water. When nearly done, re-

move the rind, sprinkle upon it rolled crackers or bread crumbs, and finish it in the oven. This draws much of the fat from it and makes it tender. When a fine appearance is desired, remove the rind while warm, put pepper upon it in spots, stick in it cloves and garnish with parsley.

BOILED DINNER.

Boil corned beef with a piece of salt pork and such vegetables as preferred.

A head of cabbage should boil an hour and a quarter or a half, according to the size. Turnips or beets longer, according to the size and kind. Take the rind from the pork and pepper it.

Slice the turnips and beets, cut the cabbage fine and press the water from it, add a small piece of butter if the meat is quite lean, or if only beef is boiled.

A boiled Indian pudding is most suitable with such a dinner, and is boiled with it. See the directions for preparing it.

SOUPS.

Any kind of meat, except pork, makes nice soup, and also the water in which fresh meat or fowls is boiled.

Bits of roasts are sometimes used, but meat which has not been cooked is better.

Put it in cold water, with a little salt, and take care that not too much water in proportion to the meat, is allowed.

When it boils remove the scum.

Let it boil slowly for two or three hours, that the strength of the meat may be well drawn out, and keep the kettle covered, that the flavor may be preserved. If it becomes necessary to add more water, use that which is boiling.

Rice is necessary in most soups; pearl barley may be used instead, if preferred.

A variety of vegetables adds much to the flavor; an hour is not too long to cook them.

Soup is sometimes thickened with flour; but long boiling renders it unnecessary.

A little milk or cream added when it is taken up, is an improvement.

When soup precedes a hearty dinner, it should be strained.

It may be heated, and be as good the second day as the first.

Take out the meat before putting in the vegetables, and it will make a nice hash.

BEEF SOUP.

The piece called the soup-bone is best, as it contains a great deal of marrow. Let it boil slowly for two or three hours; add a little salt. For a family of six persons allow half a tea-cup of rice. An hour before dinner put in the vegetables, sliced. Onions, cabbage, a little turnip or potato, a carrot if you choose, and, in summer, a ripe tomato.

In winter a little red pepper is an addition, in summer, black is best. Just before taking it up, add a small piece of butter, and salt to the taste.

LAMB SOUP.

The shank, together with pieces of the neck or rib, may be used, or the water in which a leg of mutton has been boiled. It does not *require* as great a variety of vegetables as beef soup; an onion, a little parsley or tomato, with rice or pearl barley, are sufficient; others may be added, if preferred.

Lamb broth for an invalid should contain only rice and a little salt. If the meat is quite lean, add a bit of butter, sufficient to make it palatable.

CHICKEN SOUP.

Take the water in which a fowl has been boiled, add rice and season with butter, pepper and salt.

Vegetables may be added, but most persons prefer the flavor of the fowl.

The water from a boiled turkey requires vegetables.

NOODLE SOUP.

Boil chickens for the soup. For each chicken use three eggs. Mix with the eggs as much flour as possible. Roll the dough very thin, and dry it on the moulding-board, or in the sun. Break or cut it in small pieces or squares, drop them in the soup and boil them half an hour. These are called noodles. Season with butter, salt and pepper. Fry the chicken in butter for dinner.

CLAM SOUP.

Take two dozen small round clams, such as are called quahogs, and chop them fine. Put them with their liquor in three points of boiling water. Add a little mace and chopped onion, if you like, and butter and pepper to the taste. Let it boil three minutes; thicken it a little with rolled cracker, and, just before taking it up, add a pint of milk.

VEGETABLE SOUP.

Slice, or cut in small pieces, a variety of vegetables; add as much water as you wish soup, a little rice or pearl barley, and boil an hour and a half. Thicken it a little with rolled cracker, add butter, pepper and salt, and a cup of cream or rich milk.

VERMICELLI SOUP.

Make a soup of veal, mutton or fowls. Add a quarter of a pound of vermicelli; boil it fifteen minutes;

add a little mace, a cup of cream just before taking it up, and a small piece of butter. Salt and pepper to the taste.

MACARONI SOUP.

Use beef or veal. Half an hour before dinner add the macaroni broken in small pieces; a pint in two quarts of soup. Rub smooth two table-spoonfuls of flour in half a pint of cream, and stir it in gradually, just before taking it up. Season with pepper and salt.

RICE SOUP.

Take the water from boiled fowls, or fresh meat. Allow half a tea-cup of rice for three pints of soup, and boil it three quarters of an hour. Add a little mace, a cup of cream and a bit of butter. Salt and pepper to the taste.

MOCK TURTLE-SOUP.

Boil a calf's head five or six hours, and skim it until the scum ceases to rise. Season it with salt, pepper, cloves, mace, and sweet herbs, and if you like two or three finely-chopped onions.

Take the meat from the bone, hash it fine, and put a part in the soup. Mix with the remainder an equal quantity of bread crumbs, one or two beaten eggs, and a little salt and pepper. Make in small balls, and fry them brown in butter. Put them in the soup, and just before taking it up, add half a pint of wine.

FISH.

Fresh fish are best, taken in cool weather; in summer they are not as hard and firm as in winter, fall or spring. They should be dressed as soon after they are caught as possible, and very carefully. Remove the heads, fins, tails; scale and scrape them thoroughly, and take out the intestines.

The spawn, when fully formed, is considered by

many a great luxury. Wash the fish in salt and water, and scrape them with a sharp knife until they feel rough; that is an indication that they are clean. Wash them again, and dry them with a towel.

Fresh fish may be kept several days if frozen.

Eels are skinned. Cut the head nearly off, from the neck round to the back; dip a wet cloth in ashes or fine sand; start the skin a little; let another person hold the head; then draw the skin off whole, holding with the cloth.

Shad is best in March or April.

Salmon may be known by its beautiful pink color.

A thick, white codfish is usually sweet, one that looks dark-colored or red, is strong. Keep it in a cool and rather dry place, where the air can circulate freely around it. If kept in a covered vessel it soon becomes strong.

Mess and No. 1 mackerel are largest and finest. Keep them under the brine or they will rust.

Herrings are sometimes wormy. Examine them before purchasing, and keep them where flies can not visit them.

Oysters are best in winter; from the first of May until September they are not very good. Some persons do not eat them during those four months.

Clams are good when oysters are; the small ones with thin edges are best.

Lobsters are best during the season when oysters are poorest. Purchase live ones. The heaviest in proportion to the size, are best.

TO BROIL FISH.

Rub the gridiron with lard to prevent sticking. Lay it with the flesh side down. When browned, turn it carefully and brown the other side. Season it when taken up with pepper, salt and melted butter.

TO BOIL FISH.

Fill it with a plain dressing, seasoned with salt, pepper and butter; sew it up. Take out the eyes, bring the head and tail near enough together to admit it in the kettle, and fasten with a cord. Roll it in a cloth, and put it in cold water with salt. Some think a little vinegar in the water an improvement.

A fish weighing seven or eight pounds will boil in half an hour. When it is taken up remove the cord; it will retain the curved form and look much nicer than if placed straight on the platter. Place a napkin under it to absorb the dampness. Serve with drawn butter or egg sauce.

TO BAKE FISH.

Stuff it as to boil; coil it in the pan, put in a little water, salt and a piece of butter. Sprinkle a little salt upon it and baste it. A fish weighing four pounds will cook in an hour. Garnish it with hard-boiled eggs in rings, and sprigs of parsley. Serve with drawn butter or egg sauce.

TO FRY FISH.

Split large ones through the backbone, gash small ones across, twice on each side. Roll them in flour, rub them with salt and fry brown in butter or fried pork gravy. Have the fat hot when they are laid in.

BASS.

Boil and serve with drawn butter, or bake. See directions.

SALMON.

This is very nice boiled. Put considerable salt in the water, and allow twenty minutes to each pound. See directions for boiling fish. It is also very nice broiled, or laid in a dripping-pan with butter, and fried slowly in the oven.

FRESH COD.

This is best boiled or baked. -Serve with drawn butter or egg sauce.

SHAD

Is best baked or fried.

BROOK TROUT.

Leave on the heads, take out the eyes, and, if small, do not gash or split them; salt and roll them in flour; fry them in butter, and brown them.

HALIBUT

Is best fried or broiled.

TO FRY EELS.

Cut them in pieces, four or five inches in length; split the back or gash them across; salt, roll them in flour, and fry like fish.

STEWED EELS.

Cut them in pieces as to fry. Put them in a kettle, (a round bottom one is best,) with a little water, salt and pepper, and a few sprigs of parsley. When nicely boiling, add a large piece of butter. Let the water cook out, and simmer them until browned.

Cook potatoes with them if you like. Choose small ones, lay them on the fish, add a little more water than if the fish is to be cooked alone; take them up, and if there is water remaining let it boil away. Dish all together.

FISH EGGS.

Boil them, put a little salt in the water and serve with melted butter. Those from shad are very nice.

TO BOIL SALT COD.

Peel the skin from it, and wash it carefully. This is a better way than to try to cleanse it by scraping and soaking. Soak a thick piece several hours. Put it in

cold water, when near boiling pour it off and add fresh. An hour is enough to boil sufficient for a dinner for six. It should boil slowly. Serve with drawn butter, or a gravy prepared thus: Take off the water from the fish, and add a large piece of butter. When it boils, stir in rapidly a spoonful of flour rubbed smooth in a little milk. As soon as it thickens, take it up; add pepper. Dip a part upon the fish and put the remainder in a gravy-boat.

BROILED COD.

Take a piece from the thin part of the fish and soak it quite fresh. Dry it in a towel and broil until nicely browned. Season with plenty of butter and a little pepper.

CODFISH TOAST.

Pick the fish in small pieces and wash it. Put it in a spider, with cold water to cover it, and when it boils, pour it off; add as much milk. Dissolve a few spoonfuls of flour smoothly in a little milk, and, when it foams as though near boiling, stir it in thoroughly, and until it thickens. Add then, if you choose, one or two beaten eggs, and a large piece of butter. Let it boil for a moment, and pour it upon toasted bread. When it is served without toast, pepper it.

CODFISH PIE.

Wash and boil the fish, take off the skin, pick the meat from the bones and mince it fine. Take double the quantity of stale bread, grated, pour over as much new milk boiling as will cover it, add parsley, nutmeg and made mustard, with melted butter, beat all together, add the fish, line a pudding-dish with paste, put in the fish, cover and bake it.

FISH BALLS.

Take the bones from boiled codfish and chop it fine. Add as much or more finely-chopped potato, a

piece of butter, a very little cream or a beaten egg, and pepper. Mix thoroughly, and form it in small, thin cakes. Fry them brown in a little butter or very nice drippings.

TO BOIL MACKEREL.

Soak it in cold water to freshen. Take off the head and scrape the flesh side. Put it in cold water, and as soon as it boils it is done. Take it out carefully, so as not to break it. Season with pepper and melted butter or a little cream and butter.

In freshening salt fish, lay the flesh side down—it will freshen much quicker than if laid on the back; change the water often.

TO BROIL MACKEREL OR SALT SHAD.

Soak it until quite fresh, and hang it up for a few hours to dry. Place it on the gridiron, (which should be oiled,) with the flesh side down; when nearly done, turn, and brown the other side. Season with pepper and melted butter.

TO FRY MACKEREL.

Freshen, roll it in flour or Indian meal, and fry in butter or nice lard; or put it in the oven, in a pan with a little butter, and brown it. Add pepper.

WHITE FISH.

Freshen and cook like mackerel.

HERRING.

Place them in the oven for a few moments and heat them quickly. Remove the heads and skins before sending them to the table.

STEWED OYSTERS.

Use no more water than you wish soup. When it boils put in the oysters, and a very little salt. Skim it

carefully, and take it from the fire as soon as it boils. Add butter and a little cream.

FRIED OYSTERS.

Select large ones. Dry them in a cloth, sprinkle a little very fine salt upon them, and roll them in finely powdered crackers. Fry them brown in butter, which must be hot when they are laid in. Use only sufficient butter to prevent them sticking. If not quite as much is put in at first as needed, add more. If too much is used, they will soak it instead of browning.

ROAST OYSTERS.

Wash, and place them on coals or a gridiron. When they begin to open, take them from the fire with the tongs or a cloth. Have ready, in a tin cup or stew-pan, a little pepper and butter; take the oysters from the shell, and put them with their liquor in the cup or pan. Heat them to boiling and put in crackers or toasted bread.

SCOLLOPED OYSTERS.

Butter a pudding-dish, put in a thick layer of oysters, and cover them with rolled crackers; add some small pieces of butter, and a little salt and pepper. Put in another layer of oysters, and continue thus alternately, with the seasoning, until the dish is full; have the last layer of crackers. Pour over the liquor from the oysters, and bake half an hour. Have the top nicely browned.

PICKLED OYSTERS.

Select large ones, take them from their liquor, and to each pint of the liquor put one quart of good vinegar, one table-spoonful each of whole pepper and cloves, a tea-spoonful of whole mace, and for an hundred oysters a table-spoonful of salt. Simmer the oysters in the liquor four or five minutes, take them out in a jar, let

the pickle boil, skim it, and pour it over them. Keep the jar closely covered, and in a cool place.

OYSTERS VERY NICE.

Put in a stew-pan six table-spoonfuls of water, six table-spoonfuls of strong vinegar, half a tea-spoonful of salt, half a tea-spoonful of black pepper and half a cup of butter. When near boiling, add three dozen large oysters. As soon as it boils, pour it upon a few broken crackers.

OYSTER FRITTERS.

Make a batter as for wheat griddle-cakes. Stir in oysters and fry in hot fat; one oyster in each spoonful.

OYSTER PIE.

Line a baking dish with a nice paste. Put in the oysters, a little pepper, salt, a piece of butter and a little water. Dredge in a little flour. Cover with a paste, having a wide incision in the center. Put an extra roll round the edge. Secure the edges tightly and, when nearly done, turn in, through the incision, a little cream. Bake immediately, or the under crust will be clammy.

CLAM FRITTERS.

Chop the clams, and make like oyster fritters.

CHOWDER.

Fry slices of salt pork, take them out, and put in a layer of sliced potatoes, with pepper, salt and a little rolled cracker. Put in then a layer of clams, a very little pepper, a piece of butter and more cracker, and so continue until the kettle is nearly full. Cover the top thickly with rolled cracker, and add considerable water. Keep the kettle closely covered. When done, add a cup of cream.

LOBSTER.

Purchase live ones, those which have been cooked are not always fresh. Put them alive in boiling water. When the small joints come off easily they are done. All parts are good except the head. Remove the vein which passes through the body. Never eat them after they have been cooked twelve or eighteen hours. Crush the shell with a hammer. Most persons prefer to eat them cold, with mustard and vinegar.

LOBSTER SALAD.

Pick the meat from the shell; chop and season the same as chicken salad. Garnish with the claws and sprigs of parsley.

TO COOK FROGS.

Only the hind quarters are good. Salt and pepper them, roll them in flour, and fry brown in butter.

TO DRESS FOWLS.

Dip them for a moment in boiling water, to make the feathers come out easily. Be careful in picking not to break the skin. Take out all pin-feathers, and singe with lighted paper, or over a little alcohol burning upon a plate; from this there is no smoke. Cut off the feet at the first joint, and remove the oil-bag at the end of the back. Cut the neck short, and if to be cooked whole, draw the skin over the end, and tie. Remove the crop through an incision in the back, below the neck, and the intestines, through an opening from the point of the breast-bone downward. Open the heart and gizzard, and take out the inside. Remove the gall which is attached to the liver, and be careful not to break it, as it will make every spot it touches bitter, and can not be washed off. Wash thoroughly in cold water. When fowls are cooked

whole, confine the wings, and tie the legs together in such a manner that they lie close to the body. Dress birds the same as fowls, but pick without scalding.

TO ROAST A TURKEY.

Prepare the dressing thus : Cut bread in small pieces. Put the crust, if hard, in a dish with a little hot water. Put sufficient warm water upon the bread to moisten it, so that it may be mashed fine with a spoon, and add the crust when soft.

A very large turkey will require a small loaf. An ordinary sized one, half a loaf. Allow half a pound of butter to a loaf, and a cup to half an one; if wished plain, less may be used; a little cream makes it very nice. Season with salt and pepper to the taste. It should not be very moist; if so, it will not be light, but clammy, when baked.

Should the bread be a little sour, add a little saleratus to the water with which it is moistened.

Fill the turkey very full, both body and breast. Sew it up with a stout thread and place it in a dripping-pan with plenty of water, a piece of butter, and a little salt. When it begins to bake, rub it with butter. Roast slowly and baste often. Turn the pan around, unless it browns evenly. A large turkey will require roasting three hours; an ordinary sized one, two hours.

Make the gravy of the drippings. Take out the turkey, place the pan upon the stove, and thicken with flour rubbed smooth in a little milk. Add the heart, liver and gizzard, boiled and hashed, and a bit of butter.

Serve with cranberry sauce.

TO BOIL A TURKEY.

Stuff as to roast. Add to the dressing cut parsley and the heart, liver and gizzard, boiled and hashed very fine. Roll it in a cloth, or sew a piece over the

opening to prevent the dressing falling out. A turkey weighing eight pounds will require boiling an hour and a half. Put salt in the water.

Serve with oyster sauce.

TO ROAST CHICKEN.

Stuff and roast like turkey. Prepare the gravy the same. A very old fowl should be parboiled. An ordinary sized one will roast in an hour. Baste often.

BOILED CHICKEN.

Boil them with or without stuffing. When about half done, add a piece of butter and some salt. When done, have only sufficient water remaining for the gravy. Thicken with flour, in a spoonful of milk; add a bit of butter, parsley and pepper. Dip a few spoonfuls upon the fowl and send the remainder in a gravy-boat. An old fowl requires several hours' boiling; a young one will cook in an hour.

BROILED CHICKEN.

Split it through the back, wash and dry it with a towel. Pound, to flatten the bones, that it may lie flat upon the gridiron. Turn it often and, when nearly done, salt it. Take it upon a heated platter and season with plenty of butter and pepper.

FRIED CHICKEN.

Joint it or, if small, cut it through the back, as to broil. Crush the bones a little; salt and pepper it and roll it in flour. Have some butter heated in a spider, lay it in and fry slowly until well done and browned. Butter may be added from time to time, if necessary. Take it up, pour in a cup of cream or milk, and thicken with flour rubbed smooth in a little milk. Pour it over the chicken.

This is one of the nicest ways a chicken can be cooked.

FRICASSEE CHICKEN.

Boil until tender, in barely enough water to cover it. When nearly done, have very little remaining. Put in a large piece of butter, and salt and pepper. Let the water boil entirely away, and brown it. Should it absorb all the butter, add more just before taking it up, that there may be a little gravy.

STEWED CHICKEN.

Joint, and put it in a kettle with a few pieces of salt pork, and a little more than water enough to cover it. Pare and put with it as many potatoes as wished for dinner. When nearly done, add a large piece of butter, and salt and pepper.

If the fowl is a young one, it will be done as soon as the potatoes. An old one, or one which is a little doubtful, should be cooked an hour or longer, before they are put in.

Take out the potatoes, take the fowl upon a platter, with a few split soda biscuits, crackers or bits of bread underneath, and thicken the gravy with flour rubbed smooth in milk. Add a piece of butter, unless sufficient was put in at first. Dip it upon the fowl.

Should there be more water remaining than is sufficient for the gravy, let it boil away before thickening until only as much remains as is needed.

CHICKEN PIE.

Joint, and boil the fowls until tender.

Line a deep baking-dish of suitable size with a paste half an inch in thickness, prepared as soda biscuit.

Put in the fowls, together with the hearts, livers and gizzards, hashed. Add a large piece of butter, salt and pepper; dredge in considerable flour, and add as much of the water they were boiled in as the dish will contain.

Make pastry for the upper crust; roll it a quarter of

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an inch thick ; cut small openings for the escape of the steam, and place an extra roll round the edge ; or, if wished plainer, the upper paste may be the same as the under.

An ordinary sized pie will bake in an hour.

This pie is greatly improved by adding a few oysters.

Should there be more water from the fowls than the pie will contain, add a bit of butter and thicken with a little flour, as sometimes a pie will not contain as much gravy as necessary.

HASHED CHICKEN.

Divide a fowl in the usual manner. Boil it until tender, and season with salt, pepper and butter. Hash the meat, and let water boil away until only sufficient remains to moisten it. Thicken it as for the table and add it to the meat. Mix thoroughly, pack it solidly in a shallow dish and, when cold, cut in slices for tea.

CHICKEN SALAD.

Hash fine the meat from a cold boiled fowl. Rub smooth the yolks of four hard-boiled eggs ; add four table-spoonfuls of salad oil or melted butter, one table-spoonful of mustard, one of salt, one tea-spoonful of black pepper, four wine-glasses of vinegar, and, to each cup of meat, one cup of pickled white beets and celery, chopped. Mix with the fowl.

CHICKEN CORN PIE.

Joint two young chickens, boil them until tender, and season highly with butter, salt and pepper.

Cut the corn from two dozen ears of sweet corn.

Butter a deep baking-dish, put in a thick layer of corn, then a layer of the fowl and part of the gravy, then more corn, and so on until all is in ; have the top layer of corn. Add the remainder of the gravy,

of which there should be considerable, as it is much dryer after it is baked. Put in a few bits of butter.

Bake until the corn is done. Send it to the table in the same dish.

FOWLS WARMED.

Pick the meat from the bones of cold roast or boiled fowls. Put with it any dressing remaining, and gravy or a small piece of butter. Add a very little water; heat it slowly and stir it often, to prevent burning. Serve in a vegetable dish.

ROAST GOOSE.

Make the dressing thus: Boil twelve potatoes and mash them with a large piece of butter. Add two large onions chopped, a tea-spoonful of sweet marjoram if you like, and plenty of pepper and salt.

Fill it, sew a piece of cloth over the opening and boil it in plenty of water with salt, until a fork will penetrate it easily. An old one will require two hours. This will remove the strong, oily taste.

Place it in a dripping-pan with water and a piece of butter; take off the patch and baste it often. When it is nicely browned it is done.

Make the gravy as for turkey.

Serve with cranberry or fresh apple sauce.

ROAST DUCKS.

Stuff and roast like geese.

PIGEONS.

Pigeons are best stewed, and should be left whole. Put a little ball of dressing in each one if you like. Put salt in the water. When tender, have only sufficient water remaining for the gravy. Add a large piece of butter and pepper, a little time before they are done. Take them up and thicken the gravy. Dip a part upon them and the remainder in a gravy-boat.

They may be stuffed and roasted like chicken or, if young ones, broiled.

A pigeon pie is made like a chicken pie; leave the birds whole or cut them once across the back.

WOODCOCK, QUAIL, AND SMALL BIRDS

Are nicest broiled. Do them like chickens.

PARTRIDGE.

A young one is nicest broiled. An old one is better stuffed and roasted the same as a chicken.

SQUIRREL.

Divide the fore-quarters from the hind ones, through the back. Mash the bones a little and broil. Season very highly with melted butter and salt and pepper.

RABBIT.

Fricassee or stew, like chicken.

VEGETABLES.

Most vegetables require washing. Peas and beans, if shelled by clean hands, do not; neither does corn.

Lettuce, radishes, cucumbers and greens should be gathered in the morning and laid in cold water until dinner.

Asparagus should not be cut more than an inch below the surface of the ground; the white end is tough.

Gather Lima beans and peppers before the frost; dry them for winter use.

Lettuce, cabbage, spinach and all kinds of greens, require to be carefully looked over; there is great danger from worms.

Young and tender beets are nice for greens, but, unless carefully washed, will be gritty. Wash any *kind* of greens in several waters.

Store onions in a cool, light place; if kept in the dark they will grow.

Pumpkins and winter squash must be kept in a dry, cool place where they will not freeze.

Keep potatoes in the cellar in boxes, and cover them in very severe weather with pieces of old carpet or matting.

Bury cabbage in sand in the cellar; also sweet potatoes, turnips, beets, vegetable oysters and celery.

Parsneps should remain in the ground until spring.

TO BOIL POTATOES.

Pare them unless they are of such a mealy variety as to break badly. Put them in boiling water, salt them, and do not let them cease boiling, or they will be sodden.

When a fork pierces them readily, drain the water from them and return the kettle to the fire for a moment, to dry them.

NEW POTATOES.

Scrape, instead of paring them; the skins will come off easily.

When boiled, mash or cut in small pieces a few of the smaller ones, mix them with a cup of cream and a little butter melted, and pour over the others when ready for the table.

MOULDED POTATOES.

Mash and season the potatoes in the usual way; put them in a mould previously wetted with milk, pack them in solidly and smoothly, let them remain half an hour, then turn them upon a platter and brown lightly in the oven.

MASHED POTATOES.

Boil, and mash until free of lumps. Add a little cream or milk, a piece of butter and salt. Smooth the top nicely, and pepper.

They are improved by spreading the top with the beaten yolk of an egg, and browning in the oven.

TO WARM MASHED POTATOES.

Pack them solidly while warm. Cut in slices and brown in butter.

FRIED POTATOES.

Slice cold potatoes, sprinkle with salt and brown them in a little hot butter, drippings or nice lard.

Potatoes which have not been boiled may be fried the same, but require longer cooking, and to be very thinly sliced. Cold potatoes sliced thick, boiled and seasoned with melted butter, pepper and salt, are very nice.

WARMED POTATOES.

Cut them in small pieces, put them in a spider, with milk, butter, pepper and salt. Stir them often and let them cook slowly, or they will burn. Let them be quite moist.

SWEET POTATOES

Are best baked or steamed. Cold ones may be heated the same as Irish potatoes.

TURNIPS.

Mash, and season with butter, salt and pepper.

BEETS.

Do not cut them in washing, and be careful not to break the small fibers attached, as they will lose sweetness in cooking.

Drop them hot in cold water, and the skins will slip off very readily without the aid of a knife.

Slice, and season with pepper, salt and a small piece of butter melted in a little strong vinegar.

Put those remaining in cold vinegar, and in a few hours they will be pickled.

WINTER SQUASH.

Pare it, unless the shell is very hard, as is the case with the Hubbard, when it is as well to take it off after

it is cooked, which can be done very easily. Take out the inside, cut it in pieces—small ones, if pared; if not, in large ones. Stew it in as little water as possible, or steam it and keep the kettle covered that it may cook evenly. Mash finely, season with butter, salt and, if very dry, a little sweet cream or milk.

The Hubbard squash, cut in quarters and baked, seasoned with butter and salt, much resembles sweet potato.

SUMMER SQUASH.

If young, it is not necessary to remove the skin or seeds. Steam them, and they will be less watery than if boiled. Mash, and season with butter and a little salt and pepper.

CORN.

Put it in boiling water. Boil sweet corn twenty minutes, yellow corn half an hour.

When ears are left from dinner, shave the corn from them and make corn cakes as directed in the recipe.

CUCUMBERS.

Lay them in cold water until dinner. Pare and slice them. Add vinegar, salt and pepper.

PARSNEPS.

Lay slices of salt pork or ham cut half an inch in thickness, in a round-bottomed kettle. Let them fry for a few minutes. Scrape and split parsneps, and cut them, if long, in two or three pieces. Place the flat sides upon the meat, and put in as many potatoes as wished for dinner. Add boiling water until you can see it, and cover it. After a little, put in a large piece of butter and some pepper. When the potatoes are done take them, with the parsneps and meat, upon a platter and dip the gravy upon them.

The excellence of this dish depends upon its being

cooked with very little water ; care must be taken that the water does not boil so much away as to let it burn ; if it becomes necessary to add a little, use that which is boiling.

ANOTHER WAY.

Scrape, and cut them lengthwise. Parboil until tender, with a little salt in the water. Brown them in a little butter and pepper.

WATER CRESSES.

Serve with salt and vinegar, the same as lettuce.

CELERY.

Send it to the table in glasses. To be eaten with salt.

LETTUCE.

Keep it in cold water until dinner. Send it to the table whole. Serve with vinegar and sugar or salt, or dress it.

SALAD DRESSING.

Take a cup of good vinegar, one dessert-spoonful of salt, one of made mustard, one of melted butter and the yolks of three hard-boiled eggs rubbed fine.

Cut up the salad, add it to the dressing, mix thoroughly and garnish with the whites of the eggs, in rings.

GREEN TOMATOES.

Slice, pepper and salt them, and fry them brown in just butter enough to keep them from sticking.

They are very nice fried with onions.

EGG PLANT.

Peel and slice, soak it for a few minutes in salt and water, and boil or steam until tender.

Take a pint of milk, half a cup of butter, two eggs, half a tea-spoonful of soda, and one of cream tartar,

thicken with flour, dip the slices, and fry a light brown, in butter enough to keep them from sticking. Or dip them in the beaten yolks of eggs, then in rolled cracker or bread crumbs, and fry the same.

SALSIFY OR VEGETABLE OYSTER.

Scrape, and boil tender. Slice, and stir in a batter prepared as for griddle-cakes. Fry brown in small spoonfuls, in butter; or dip the slices in the beaten yolks of eggs, then in rolled crackers, and fry in the same manner.

ONIONS.

Boil them in milk and water. Season with salt, pepper and butter, and a spoonful of cream.

FRIED ONIONS.

Slice them in water, and they will not smart the eyes as badly. Put them in a spider with a little gravy from fried pork or a small piece of butter, and salt and pepper. Cover them for a few minutes at first, stir them often and fry them about half an hour.

PEAS.

The excellence of peas depends upon their being young and freshly gathered. The large varieties are much the best.

Boil them in as little water as will cover them. When nearly done, add a little salt and, if not fresh, a little sugar.

Season them, just before taking them up, with considerable butter and, if you have it, a little cream.

STRING PEAS.

Dress, and cook the same as string beans, but not as long.

SUCCOTASH.

Allow more corn than beans, and boil the beans ten or fifteen minutes before putting in the corn.

Boil it slowly for three quarters of an hour, and stir it often, as it burns easily, and a very slight scorch spoils it.

Have no more water when it is done than is sufficient to moisten it nicely. Just before taking it up, add a large piece of butter, and pepper and salt. A cup of cream is a decided improvement.

SHELLED GREEN BEANS.

Put them in cold water. Cook them an hour or an hour and a half, according to the age. Season with salt, pepper and butter. A little cream improves them.

STRING BEANS.

Select young and tender ones only. Break off the ends, to which a tough fibre called a *string* will adhere, if there is one.

Cut them in small pieces and put them in boiling water.

Cook them until very tender, which will depend upon the age; very tender ones will be done in an hour.

Have but very little water remaining when they are done.

Take them out with a skimmer, add pepper and salt and a little cream and butter; or, if you have not cream, put the butter with them in the kettle and take them up with their own liquor.

TO COOK DRIED SWEET CORN.

Pour cold water upon it, and in a moment the hulls will come to the surface; pour it off and cover with warm water. Prepare it early in the morning, and set it on the back part of the stove during the forenoon, where it will be warm, but not scald.

Put with it a very little sugar; a tea-spoonful to a coffee-cup is sufficient. When the water is absorbed add more.

Let it scald, or boil very gently for half an hour before dinner and, just before taking it up, put in a piece of butter and a little salt. A few spoonfuls of cream improve it very much.

Should it become a little sour, from being kept too warm during the forenoon, add a little soda.

Cook it in bright tin or porcelain; never in iron.

RIPE TOMATOES.

Take off the skin, cut them, and put them cooking in bright tin or porcelain, an hour or longer before dinner, according to the quantity. Stir them often. When quite thick, (which they must be, or they will not be good,) add a piece of butter, a very little rolled cracker or a few bread crumbs, and salt and pepper.

Never cook tomatoes in iron; they will be dark-colored and have an unpleasant taste.

SPINACH.

Cook it with salt meat or in clear water with a little salt, and season with butter. Boil it twenty minutes.

CAULIFLOWER.

Take off the large leaves and boil it tender in milk and water, or in clear water with a little salt. Drain as dry as possible and serve with drawn butter.

COLDSLAW.

Select a very solid cabbage, divide it through the center, and shave it very fine with a sharp knife. Add vinegar, salt and pepper or sugar.

HOTSLAW.

Shave cabbage and, for an ordinary sized spiderful, allow a cup of water, half a cup of very strong vinegar, and salt and pepper. Cover it and, when nicely

cooking, add a little gravy from pork or a piece of butter.

Cook it until the water has evaporated and it looks red; stir it often and from the bottom.

DRESSED CABBAGE.

Chop cabbage very fine. Take as much vinegar as you think the cabbage will absorb. For a tea-cupful allow one dessert-spoonful of ground mustard; one of salt, one of pepper, half a tea-spoonful of red pepper, two table-spoonfuls of melted butter, and one egg. Heat the vinegar to boiling, and stir in the other ingredients, with the egg beaten. When it thickens, pour it upon the cabbage; mix all thoroughly together and send it to the table cold.

GREENS.

Look them over carefully and wash in several waters.

Boil them with salt pork, beef, or ham.

All kinds, except spinach and dock, should be boiled an hour.

Spinach requires but twenty minutes, and five minutes is long enough for dock.

Young beets with the tops are very nice, but require more washing than any other kind.

Cowslips should be scalded or they will be very bitter.

Press greens in a colander until very dry and, if the meat is quite lean, add a small piece of butter.

CARROTS.

Boil them with salt meat; slice and add butter and pepper.

MUSHROOMS.

Only such as are of a delicate pink color underneath, are fit to cook. Take out the stem and peel them.

Put them in a stew-pan with a very little water. When tender, add butter, pepper and a very little salt, and serve upon toast. Or fry them brown in a very little butter.

ASPARAGUS.

Boil it in as little water as possible. Just before taking it up, add butter and salt. Lay it upon buttered toast, and dip upon it the water in which it was boiled.

Break eggs in water, boil them soft and lay them with the asparagus, if you choose. Pepper and salt them.

Fresh vegetables are good with any dinner, but some relish better with particular meats than others.

Green peas are very nice with lamb. Boiled onions and celery are best with fowls or roasted meats. Boiled cabbage and greens, with boiled salt meat. Fried onions and hotslaw, with fried salt pork. Mashed turnip, with roast pork. No dinner is complete without potatoes. Rice boiled in water is a very good substitute, when potatoes are not in market.

DROPPED EGGS.

Break fresh-laid eggs in boiling water; add a little salt.

Take care not to break the yolks.

Dip the water upon them, to avoid turning. When the whites are done, take them out carefully, dip upon them a little melted butter, and add a very little pepper.

Lay them upon buttered toast if you like.

TO BOIL EGGS.

Drop them in boiling water, and be careful not to crack them.

Boil them four minutes; if wished *very rare*, three minutes is sufficient. Five minutes will boil them hard.

In winter let them boil half a minute longer than in summer.

Send them to the table immediately, as they harden very soon.

When sent to the table in an egg-boiler, pour boiling water upon them, and let them stand five minutes; then pour it off and add more.

TO POACH EGGS.

Put a little butter in a stew-pan or pail, and heat it in a kettle of boiling water.

Separate the whites from the yolks, and stir them in the butter which should be quite hot. Add a little salt and pepper, and stir them constantly until cooked; then put in the yolks, mix quickly and thoroughly, and cook them but a moment.

If the yolks and whites are put in at the same time, the yolks will be quite hard when the whites are just done.

Serve immediately.

TO FRY EGGS.

Break them separately in a cup, for fear of bad ones.

Fry them in gravy from boiled ham or pork or in nice lard.

Put a little salt upon them if lard is used. Do not turn them, but dip the fat upon them with a spoon. Take them up when the white is done, unless wished hard.

OMELET.

Beat five eggs, add one cup of milk, one tea-spoonful of salt, one table-spoonful of rolled cracker or bread crumbs, and a little pepper if you like. Put a small piece of butter in a spider and, when heated, put in the omelet. Turn up the edge with a knife and, when browned, turn one half over upon the other, let

it remain for a moment, and send it to the table thus folded. It should be made the last thing.

RESPECTING FLOUR.

In purchasing flour, it is economy to buy the best. That which has a yellowish tinge, and when pressed in the hand retains form, showing the impress of the lines of the skin, is good; that which has a bluish color is inferior.

Flour from spring wheat—that is, wheat which is sown in spring—is not as good as that from winter-grown wheat; the bread made from it is darker, and the dough is sticky and unpleasant to knead.

Rye flour makes good and healthy bread. Examine it carefully; it is often grown or musty.

Indian corn-meal is best when freshly ground, and should be ground coarsely.

When meal is bitter, it should be scalded before using; if perfectly sweet, it is better without. Sift it for whatever purpose it is used.

All kinds of flour except Graham should be sifted.

New buckwheat flour is better than old, and lighter-colored.

RESPECTING BREAD.

To make good bread requires good flour, good yeast, and care from the time it is sponged until it is baked.

Knead it until it begins to rise.

Mix it as soft as it can be kneaded; if mixed very stiff, it will not rise as quickly, and soon becomes stale.

A nice way to raise it in very cold weather, is to place it over a kettle of warm water, taking care that the steam from it is not so hot as to scald it, and cover it with a warm cloth. It should rise quickly, or it will be likely to sour. If it becomes dried over the top, and rises slowly, wet it with a little warm water.

The more quickly bread bakes without burning the better; for this reason make small loaves; besides,

there will be fewer broken pieces left at table if the slices are small.

Have the oven as hot as the hand can be borne in it, and bake fast at first, then quite moderately; if not hot enough when the bread is put in, it will rise instead of baking and sometimes sour.

Ordinary sized loaves will usually require baking an hour; but practice must direct this, as there is a difference in ovens.

When taken from the oven wrap it in a cloth and, if baked hard, wet the crust in cold water.

Wrapping it in a cloth confines the steam and makes the crust tender.

Stand the loaves upon the ends while warm; if laid flat upon a table, the side they are laid upon will be made clammy.

Only hard wood should be burned while baking; with light wood or chips it is impossible to keep an even heat.

Few persons realize how much the *quality* of bread depends upon the baking. It is impossible to give directions which will apply to all ovens; one must be guided in a measure by judgment; experience will soon overcome all difficulties.

Do not cut a loaf while warm, if it can be avoided, unless the whole is to be used.

In summer keep it in the cellar, in a covered stone jar, and it will keep fresh several days; in winter, wrap it in a thick cloth, and keep it where it will not freeze.

RESPECTING YEAST.

In boiling hops for yeast, use a porcelain-lined or tin vessel.

Tie the hops in a bag, to save the trouble of straining the liquor which should be of a light yellow amber color. If too many hops are used, the yeast will be dark-colored and the bread bitter.

Be sure that the flour used is thoroughly scalded; if it is not, water will collect on the surface and the yeast will soon sour.

Keep it in a stone jar or jug, tightly closed, and scald it each time you make. Make no more at a time than you will use before it becomes stale.

Good yeast will make better bread from poor flour than can be made from the best of flour with poor yeast; for this reason every housekeeper who uses home-made yeast should attend to the making of it herself. Very few servant girls understand it, and if taught, when left to do it alone, seldom succeed in making that which is perfectly sweet and light.

Bread made with hop yeast is said to be more healthy than any other kind.

HOP YEAST.

Take a single handful of hops, tie them in a bag and boil them half an hour in two quarts of water.

Pour the water boiling upon sifted flour sufficient to make a thick batter, and stir it until no lumps remain.

Add half a dozen potatoes boiled and mashed, half a tea-cup of sugar and as much salt.

When sufficiently cool, add a cupful of good yeast.

Set it in a warm place, and in three hours it will be very light if the yeast which was used was lively.

This will keep two or three weeks in winter; in summer it is best to make it once in ten days.

A tea-cupful is sufficient for a baking of five or six loaves. Stir it before dipping from it.

Keep it in a cold place, closely covered.

POTATO YEAST.

Boil six large potatoes of a nice mealy variety, mash them fine, and pour the water boiling upon sifted flour, to make a batter the same as for hop yeast.

Add the potatoes, a little sugar, salt and a table-

spoonful of ginger. When cool, add a cup of yeast, and set it in a warm place until light.

This makes *whiter* bread than hop yeast, and keeps as well. Some housekeepers may prefer it, as hops are sometimes not readily obtained.

YEAST CAKES.

Thicken hop yeast with Indian meal, until stiff enough to mould in a loaf.

Take a small quantity upon the moulding-board at a time, and form it, by rolling with the hand, in a small round roll. Cut it with a sharp knife in cakes half an inch in thickness. A little flour will be found necessary in mixing and cutting, to prevent it sticking.

Lay them on a board, in a warm place, to dry.

They should dry slowly at first, that they may rise, afterwards, as fast as possible, without heating. Turn them often.

They will dry nicely in the sun, but it should not shine very hot upon them; if there is a little wind, so much the better.

Dry them very thoroughly, keep them in a dry place, and in winter where they will not freeze.

Meal which is the least bitter or musty will not make good cakes.

Break in pieces enough to fill a cup two thirds full, cover them with lukewarm water, and stand them in a warm place for half an hour. If good, they will foam and look light.

Use the same as soft yeast.

TO CORN BEEF.

For one hundred weight of beef, six pounds fine salt, four pounds of brown sugar. Pack the meat with this mixture, rubbing over every portion of the same. Let it lie twenty-four or thirty-six hours; make a brine of two pounds of salt, and two ounces of saltpetre, and let it *just boil*. Skim and, when cold, pour it over the meat.

GOOD FAMILY BREAD.

Take one pint of milk, and one quart of quite warm water; in winter warm the milk, in summer scald it to guard against its becoming sour, and let it become cold before using. Add six cold boiled potatoes grated, of any white dry variety, stir a thick sponge, put in half a cup of yeast, beat it well, cover and place it where it will keep warm. When perfectly light and foamy, add, a tea-spoonful of salt, and flour to make it only as stiff as it can be conveniently kneaded; let it be as soft as possible. Knead it half an hour, or until it begins to rise, when, if cut with a sharp knife, it will be found to contain small pores throughout. Return it to the pan, keep it moderately warm, and when quite light make it in small loaves, taking care to knead them as little as possible; let them rise—they will very quickly, and bake.

ANOTHER WAY.

Pare six large white potatoes and boil in two quarts of water, until very soft. Mash them perfectly smooth, and pour them, with the water quite warm, but not scalding, into a pan of flour, first forming a place in the centre to receive it. Stir a stiff sponge; when cool add a cup of yeast, and beat it well. Keep it covered in a warm place until it is light. Add then half a tea-spoonful of powdered alum dissolved in a little warm water, a small tea-spoonful of saleratus dissolved the same, and a tea-spoonful of salt; beat the sponge with

a knife, that all may be equally distributed. Mix it soft, knead as directed in the above recipe; raise it in a mass, then in the loaf, and bake.

Bread is made white and more tender by the addition of alum. In using very dark-colored flour, the quantity may be increased to a tea-spoonful for a baking of five or six loaves, and sufficient saleratus allowed to remove all sour taste or smell imparted by it. Bread made with water remains fresh longer than that which contains milk, but is not quite so white. Saleratus should not be put in bread except when alum is, unless the sponge sours while rising, which it will not do if the yeast is good, and it is not kept too warm. Should it become *slightly changed*, a table-spoonful of sugar will restore it, but if *sour*, saleratus becomes necessary. The above directions, carefully followed, will enable one to make very excellent bread.

RYE BREAD.

Take of new milk and warm water equal parts, or all water; stir a sponge as stiff as for wheat bread, add yeast and, when light, a little saleratus dissolved in warm water. Mix very soft, make the loaves small, and raise; taking care that it does not become too light. It does not require so warm an oven, nor to be as light as wheat bread, when set in, as it rises more in baking. When taken from the oven, keep wrapped in a wet towel until cold.

MILK EMPTYINGS BREAD.

Take a pint of new sweet milk, add to it boiling water, until it is as warm as the finger can be borne in it, a tea-spoonful of salt, and flour to form a batter a little thicker than for griddle-cakes. Mix in a pitcher or small tin pail, place it in a kettle of warm water, and keep it at as nearly the same temperature as possible. If it becomes thin and looks watery, stir in a little more flour.

When risen, which will be in about five hours, take a pint of warm milk, and the same of warm water, or all water if preferred, and stir a stiff sponge; when cool, add the emptyings, and a small tea-spoonful of saleratus if you choose, and place it where it will keep warm. When light, mould it as soft as possible into loaves, taking care that it does not become cold during the process; let the loaves rise, and bake.

SALT EMPTYINGS BREAD.

This is made the same as with emptyings, using water instead of milk. Most housekeepers prefer it as it keeps fresh longer, and milk is sometimes difficult to procure.

BROWN BREAD.

Take one third rye flour, and two thirds Indian meal; scald the Indian with either milk or water to a thick batter, and cover it until cool. Add then the flour, and, for a large loaf, half a cup of syrup and a cup of yeast. When light, stir it down, and put it in the pan in which it is to be baked. If the pan is half full, let it rise until it is two thirds full. Bake from one hour to five or six, according to the size, and the longer the better.

BROWN BREAD WITHOUT YEAST.

For a loaf to bake in a six-quart pan, take four quarts of Indian meal, and two of rye flour. Take equal parts of milk and water, and scald with it the meal, which should be quite moist. When cool, add the flour, a cup of syrup, one of buttermilk, and a tea-spoonful of saleratus. Bake two or three hours.

NOTE.—In giving directions for making Brown Bread, it is hardly possible to state the quantity of milk or water required, as some meal swells much, and some very little. It should be sufficiently moist to receive the flour readily, and, when ready for the pan, as stiff

as can be conveniently stirred with an iron spoon. If, when the meal becomes cool, it is found too stiff, more wetting may be added. Sufficient should be used at first, however, to wet it thoroughly. Having once made it, a person can judge very nearly of the quantity necessary.

BROWN BREAD.

Take three cups of Indian meal, three of rye or Graham flour, six cups of milk or water, half a cup of syrup, one heaping tea-spoonful of saleratus, and one tea-spoonful of salt. Bake moderately three hours.

WHEAT AND INDIAN BREAD.

Scald three pints of corn meal with one quart of sweet milk, add one pint of flour, one pint of sour milk, two beaten eggs, one cup of syrup, one table-spoonful of salt, and one tea-spoonful of saleratus.

WHEAT AND INDIAN BREAD WITH YEAST.

Scald the meal with water to a thick batter, and, when cool, add a cup of yeast, or less, according to the quantity. When light, add flour until as stiff as can be stirred conveniently, a little syrup, and a spoonful of salt. Put it in the pan in which it is to be baked, and let it rise, but place it in the oven before it begins to crack over the top. Bake slowly.

INDIAN BREAD WITHOUT EGGS.

Scald two quarts of meal with one quart of sweet milk; add one quart of buttermilk, one of flour, one cup of sugar or two thirds of a cup of syrup, one table-spoonful of ginger, and one tea-spoonful of saleratus.

INDIAN BREAD.

Scald two quarts of meal with boiling water; when cool, add two cups of syrup, one pint of flour, and two thirds of a cup of yeast. Put it in the pan it is to be

baked in, and smooth the top with the hand, dipping it in warm milk. Let it become quite light, but not so much so as to crack. Bake three or four hours.

INDIAN BREAD WITHOUT YEAST.

Scald three pints of corn meal with one quart of sweet milk; when cool, add one pint of flour, one quart of sour milk, two beaten eggs, one tea-cup of syrup, one table-spoonful of salt, one tea-spoonful of saleratus.

STEAMED INDIAN BREAD.

Take one quart of sour milk, one quart of meal, one pint of flour, half a cup of syrup, a heaping tea-spoonful of soda, and a tea-spoonful of salt. Butter a two-quart basin, put in the bread, and tie a buttered cloth over it. Set it in a steamer tightly closed, and steam three hours.

GRAHAM BREAD.

Take one pint of warm water, and stir a sponge as for wheat bread; add two thirds of a cup of yeast, and, when light, half a cup of syrup, a little salt, and a tea-spoonful of saleratus; then as much Graham flour as can be stirred in with a spoon. Put it in a buttered basin, or make two small loaves; let it rise and bake an hour.

ANOTHER WAY.

Take a pint of warm water, a tea-cup of flour, and as much Graham as can be stirred in. Add two thirds of a cup of yeast, and, when light, half a cup of syrup, a small tea-spoonful of saleratus, and a tea-spoonful of salt. Stir it well, put it in the pans, and bake.

GRAHAM SHORTCAKE.

Take a pint of sour milk or buttermilk, put in a tea-spoonful of saleratus, or sufficient to cause it to foam and taste sweet; add as much flour as can be stirred in, two table-spoonfuls of syrup, and a little salt. Bake immediately. To be eaten warm.

BISCUITS, BREAKFAST AND TEA-CAKES.

RAISED BISCUIT.

Take a piece of light bread dough sufficient to fill a quart bowl; mix through it half a cup of butter, let it rise, mould the biscuits very small, raise them again, and bake half an hour.

SWEET BISCUIT.

Take a piece of light dough large enough for a small loaf, add two beaten eggs, half a cup of sugar, and a piece of butter a little larger than an egg. When light, make it in small round biscuits, let them raise again, and bake quickly.

RUSK, (VERY NICE.)

Take two quarts of very light dough, add a cup of butter, a cup and a half of sugar, and a very little cinnamon. Let it rise, make the rusk quite small, raise again, and when taken from the oven, wet the tops with the beaten white of an egg, and sift over a little white sugar, or brush them lightly with a cloth dipped in thin syrup. This is for a quantity; for a small family, use half the recipe.

ANOTHER.

Two cups of light dough, two eggs beaten with a cup of sugar, half a cup of butter, and half a tea-spoonful of soda or saleratus. Raise and bake as directed above. Very nice, but should be eaten fresh, as the eggs cause them to dry sooner than those made without.

SODA BISCUIT.

Take a pint of sweet milk, half a cup of butter or sweet lard, a tea-spoonful of soda, two of cream tartar, and,

if lard is used, a little salt. Put the cream tartar in a part of flour, rub the butter through it, and add the milk containing the soda. Mix as soft as possible to roll, cut the biscuits small, and near an inch in thickness. Bake immediately and very quickly.

CREAM BISCUIT.

Take a pint of thick sour cream, add to it sufficient soda or saleratus to cause it to foam, and a tea-spoonful of salt. Mix very soft and bake quickly

SOUR MILK BISCUIT.

Take a pint of sour milk or buttermilk, a tea-spoonful of saleratus, and a piece of butter as large as an egg. Rub the butter through a part of the flour, add the milk containing the saleratus, and mix soft. Bake quickly.

ROLLS.

Rub half a cup of butter through a handful or more of flour, add a pint of milk warmed, half a cup of yeast, and sufficient flour to knead. When quite light, make up the rolls small and oblong, and raise again. Make them at night if wanted for breakfast, before noon if for tea.

FRENCH ROLLS.

Warm a quart of milk, add a quarter of a pound of butter, two beaten eggs, one cup of yeast, and flour to knead. Finish as directed in the above recipe.

JENNY LIND BREAD.

One quart of flour, one cup of sugar, two cups of milk, two eggs, a piece of butter the size of an egg, two tea-spoonfuls of soda, and four of cream tartar. Rub the butter and cream tartar through the flour add the soda dissolved in the milk, the sugar and eggs well beaten. * Very nice for tea.

CORN BREAD, (EXCELLENT.)

One pint of sweet milk, one pint of Indian meal, one table-spoonful of wheat flour, two table-spoonfuls of sugar, one tea-spoonful of saleratus, a piece of butter the size of an egg, two tea-spoonfuls of cream tartar. Bake twenty minutes. Sufficient for ~~two~~ ^{one} baking plate.

ANOTHER, (VERY NICE.)

One quart of sweet milk, three beaten eggs, two table-spoonfuls of flour, two of melted butter, two of sugar, one tea-spoonful of soda, two of cream tartar, one quart of meal. Bake half an hour. Two tins.

BUTTER CRACKERS.

One cup of butter, two of water, three eggs, one tea-spoonful of soda, two of cream tartar. Mix very stiff; pound, roll thin, prick them, and bake in a quick oven until very dry.

JOHNNY CAKE.

One quart of sour milk or buttermilk, a tea-spoonful of saleratus, a little salt, half a cup of syrup, a quart of corn meal, or sufficient to make it as stiff as corn bread. It may be made with sweet milk, omitting the saleratus, and using an egg instead.

MUFFINS.

One pint and a half of warm milk, a quart of flour, two eggs, two table-spoonfuls of melted butter, half a tea-spoonful of salt, half a cup of yeast.

MUFFINS.

One pint of lukewarm milk, three eggs, a piece of butter as large as an egg, a table-spoonful of sugar, half a cup of yeast, three pints of flour. To bake nicely let the griddle be moderately heated, grease it, also the rings, lay them on and fill them half full. Let

them bake several minutes, turn them, which requires practice to do without spilling, and let them remain three or four minutes more. Or place the rings on a tin, and bake in a quick oven without turning.

MUFFINS WITHOUT YEAST.

One quart of sweet milk, four eggs, half a cup of sugar, two table-spoonfuls of melted butter, one tea-spoonful of soda, two of cream tartar, flour to make a batter as thick as for griddle-cakes.

CUP MUFFINS.

One cup of milk, one of flour, one egg, half a tea-spoonful of saleratus, a little salt. Bake in cups twenty minutes. Serve with sauce.

CORN MUFFINS.

One pint of milk, two eggs, a little syrup, a table-spoonful of melted butter, half a tea-spoonful of soda, one of cream tartar, meal to make as stiff as wheat muffins.

CREAM WAFFLES.

One pint of sweet cream, three eggs, a little salt, half a tea-spoonful of saleratus, one of cream tartar, and flour to make a batter which will drop nicely from a spoon, without running. Put in the iron only as much as will cover it. Very nice made with sour cream, omitting the eggs and cream tartar, and using sufficient soda to cause the cream to foam.

WAFFLES.

One quart of milk, six beaten eggs, quarter of a pound of sugar, quarter of a pound of butter, a pound and a half of flour.

Heat the waffle-iron, grease it thoroughly, fill *one side*, close, and lay it on hot coals. After a few minutes lay it upon the other side. As fast as baked put

them in a covered dish, and, before sending them to the table, dip a few spoonfuls of cream and sugar upon each one. If you have not an iron, bake them on a griddle. Make them the size of a small breakfast plate, butter and sugar each one, and place them one above another. Cut them through the centre, then in triangular shaped pieces.

WHIGS.

Rub together to a cream half a pound of sugar and six ounces of butter, add three well-beaten eggs, a pint of milk, a tea-spoonful of cinnamon or a little nutmeg, a cup of yeast, two pounds of flour. When light, bake in small cups.

PUFFITS.

One pint of milk, two table-spoonfuls of sugar, a piece of butter the size of an egg, two eggs well beaten, a tea-spoonful of soda, two of cream tartar, and a quart of flour. Bake in muffin-rings.

DROP CAKES.

Take a pint of sweet cream, three well-beaten eggs, a little salt, and thicken with rye or Graham flour, until a spoon will stand upright in it. Bake in muffin-rings in the oven, or in small scalloped tins, or drop them on buttered paper.

APPLE SHORT CAKE.

Make soda biscuit, roll half an inch in thickness, and bake in a round tin. Stew sour apples; if quite tart, sweeten them a little, split the cake, butter each half, spread with the apple, place them together, and serve hot.

STRAWBERRY SHORT CAKE.

Make soda or cream biscuit, roll three cakes half an inch in thickness, place them one above another, and bake quickly. Prepare two quarts of very ripe straw-

berries with cream and sugar, as for the table, or with sugar only, if you have not cream, separate the cakes with a broad-bladed knife, butter, and spread each one thickly with berries, and place them together again. To be eaten warm. This is a favorite dish for dessert or tea.

Raspberry short-cake is made in the same manner.

ALBANY BREAKFAST CAKES.

Ten beaten eggs, three pints of milk, quarter of a pound of butter, two tea-spoonfuls of salt, half a tea-spoonful of saleratus, and white Indian meal to make a thick batter. Butter small oval tins, holding near a pint each, fill them two thirds full, and bake half an hour.

FRITTERS.

One pint of sour milk, one egg, a little salt, a tea-spoonful of saleratus, and flour to form a batter sufficiently thick to drop from a spoon without running. Fry in hot lard, a small spoonful in each one.

APPLE FRITTERS.

One pint of sweet milk, two eggs, the whites and yolks beaten separately, and flour to make a thin batter. Slice some tender apples, not very thin, drop in a piece at a time, take it out with a spoonful of batter, and fry. Sift powdered sugar over them while warm. Very nice for dinner.

SWEET POTATO PONE. (Miss Leslie.)

Stir together to a cream, three quarters of a pound of butter and as much white sugar, add eight eggs beaten until quite light, a tea-spoonful of saleratus dissolved in a gill of sour milk, a pound and a half of grated sweet potatoes, and two table-spoonfuls of ginger. Bake in a buttered pan four hours. To be eaten fresh.

SALLY LUNN.

One cup of butter, a cup and a half of sugar, four eggs, three cups of milk, two tea-spoonfuls of soda, four of cream tartar, flour to make a thick batter. Bake in round tins, the size of a breakfast plate.

RICE WAFFLES.

Take a tea-cup and a half of boiled rice, and a pint of milk. Warm the milk, add it to the rice, and stir it well with a spoon, that the rice may not be left in small lumps. Add a pint of cold milk, four well-beaten eggs, a little salt, and rice or wheat flour to form a batter. Bake as wheat waffles.

VANITIES.

Beat two eggs, add half a tea-spoonful of salt, and flour to make a very stiff dough. Roll it as thin as *possible* and cut in small diamonds. Fry in lard, put in but one or two at a time, turn them the moment they come to the surface, and take them out almost immediately before they become in the least browned. Sprinkle white sugar upon them. Very nice for tea, or with ice cream.

GRIDDLE CAKES.**BUCKWHEAT CAKES.**

For a family of five or six, take a quart of butter-milk, add hot water to make it rather more than lukewarm, half a cup of yeast, a tea-spoonful of salt, and flour to make a thick batter. Mix it late in the evening, cover, and place it near the fire. When ready to bake, add a tea-spoonful of saleratus, and warm water to thin.

If milk is not plenty, more or less water may be used with it; very good ones may be made with water

alone, adding a few spoonfuls of Indian meal to brown them.

Leave a cup of batter to raise the next ones, and they will be better than if mixed with yeast each time. Once a week wash and scald the batter-pail, and start them anew.

WHEAT CAKES.

Take a quart of sour milk or buttermilk, a tea-spoonful of saleratus, or sufficient to cause it to foam and taste sweet, a tea-spoonful of salt, and flour to make rather a thin batter. Try a spoonful on the griddle, if too thin to turn easily add a little more flour, more milk if too thick; the thinner the more tender they will be. They are sometimes made with sweet milk and eggs, but are less light and tender than if made with sour milk.

WHEAT CAKES WITH YEAST.

Take a quart of sweet milk, half a cup of yeast, a tea-spoonful of salt, and flour to make a thick batter. When light, add half a tea-spoonful of saleratus, and thin to the proper consistence with milk or water. Light bread sponge thinned makes nice cakes, but is not always at hand. When light, add one egg.

CORN MEAL CAKES.

Take a quart of sour milk, and sufficient soda or saleratus to cause it to foam, a tea-spoonful of salt, two eggs, half a cup of flour, and meal to make a batter stiff enough to bake well.

ANOTHER.

One quart of sweet milk, three eggs, a little salt, half a tea-spoonful of soda dissolved in a little sour milk, or a tea-spoon of cream tartar, and meal to bake well.

WHEAT AND INDIAN CAKES.

One quart of buttermilk, a tea-spoonful of soda, a tea-spoonful of salt, a cup and a half of Indian meal scalded and cooled, and flour to make as stiff as necessary.

EXTRA NICE CORN CAKES.

One pint of sweet cream, two eggs, two table-spoonfuls of flour, half a tea-spoonful of salt, and meal to make a *very thin* batter, no thicker than the cakes can be baked.

ANOTHER, VERY NICE.

Take a pint of sour cream, and soda to cause it to foam, half a tea-spoonful of salt, two table-spoonfuls of flour, and meal to form a *very thin* batter.

CORN CAKES.

Grate a quart of young sweet corn, or cut it from the cob with a sharp knife, add two tea-cups of milk, two eggs, a tea-cup of flour, a little salt and pepper. Bake on a griddle, a spoonful in a cake.

RICE CAKES.

Half a pound of soft-boiled rice, a quart of sweet milk, quarter of a pound of butter, six eggs, and flour to make a thin batter

BREAD CAKES.

Soak half a pint of bread crumbs in a little milk or water until very soft, add a pint of lukewarm milk, half a cup of yeast, a little salt, and flour to make a thin batter. When light add an egg, and half a tea-spoonful of soda.

CRUMPETS.

Take a piece of light bread dough, large enough to fill a quart bowl; work into it half a cup of butter, three beaten eggs, and milk to make a thick batter. When light, bake as griddle cakes, or in a shallow buttered pan.

TOAST.

Cut the bread in rather thin slices, brown both sides, dip it quickly in and out of boiling water, and spread it with plenty of butter

MILK TOAST.

Melt a large piece of butter in a pint of cream or milk, dip the slices in it as fast as toasted, and when all are done, pour over them the remainder. Serve as hot as possible and immediately, as the toast absorbs the cream very rapidly.

TOAST FOR AN INVALID.

Moisten it with boiling water, spread it with sweet cream, and add a trifle of salt.

DIRECTIONS FOR MAKING CAKE.

An important thing in making cake is, that *all* the ingredients are *good*; with poor flour, rancid butter, stale eggs, or dark-colored sugar, the most experienced cook will meet with poor success.

Powdered sugar is best for sponge or delicate cake, granulated or white coffee is as good for other kinds; for fruit cake, sugar gingerbread, or cookies, light yellow brown is as good.

New-Orleans syrup is *best*; there are other kinds which are very good.

The eggs should be fresh, and in summer placed in cold water a few minutes before being broken. Beat the yolks and whites separately for all kinds of cake

except cookies and ginger cake; in separating them be careful that none of the yolk is mixed with the white, as the least particle will prevent their beating to a foam. An earthen pudding-dish is better to make cake in than tin, unless it is new or very bright. Before attempting to put the ingredients together, weigh or measure each one, break the eggs, have the fruit at hand ready prepared, the spices ground, the flour sifted, and the pans buttered, with white paper in the bottom to guard against burning.

Rub the butter and sugar together to a cream, add the yolks well beaten, then the whites beaten to a stiff froth, then the flour, a little at a time. When cream or milk is used, add half the flour, then half the milk, the remainder of the flour, and, lastly, the saleratus dissolved in the remaining milk; when no milk is used, rub the saleratus or soda through the butter; put the cream of tartar in the flour. Seed and chop the raisins, wash the currants in several waters, look them carefully over, and dry them; slice the citron as thin as possible, and cut it in small pieces. Soak the raisins in brandy to prevent their settling, or mix them with the flour, or put a part of the cake in the pan and stir them in the remainder of the cake, reserving a few to sprinkle upon the top. Blanch almonds by pouring boiling water upon them; pound them in a mortar with a little rose water, extract of lemon, or sweet cream.

All kinds of cake are improved by stirring except sponge, this must be very lightly stirred while putting in the flour, and just as little as possible; hard stirring renders it less light and delicate; put it in the oven immediately. Do not allow any kind of cake to stand after you cease stirring it. To ascertain if a loaf is done, stick a splint from a clean broom through the centre; if none adheres it is done. If it is likely to become too brown, cover it with a paper; cake con-

taining syrup is more likely to burn than that made with sugar. Lemon, bitter-almonds, and rose, are favorite flavorings, and a little of each is very nice.

ICING.

Beat the whites of three fresh eggs with half a pound of the nicest white sugar until you can turn the dish over without their slipping off. Add the juice of a lemon, a tea-spoonful of corn-starch, and, for cocoanut cake, a little of the cocoanut reserved from the cake.

TO ICE A LOAF.

Turn over the basin in which it was baked, set the cake upon it, and let it cool. Spread the icing on the sides *first* with a broad-bladed knife, and smooth it with another dipped in cold water. Heap in the centre as much as you think will cover it, and smooth it in the same manner, evenly over the whole surface. Set it in a very moderately warmed oven for a few minutes to dry, and attend to it closely that it may not become in the least yellowed. Cakes, to be nicely iced, should be baked in pans with straight sides.

Never ice a loaf for any length of time before it is wanted; the icing will become moist and discolored.

Ornamental frosting is made the same, and put on with a small syringe, in designs to please the eye. Put a plain coat on at first, and let it become perfectly dry before ornamenting it. Practice is required to do it well, and, unless one has acquired the art, it is best to have it done at a confectioner's.

FRUIT CAKES.

BLACK CAKE.

One pound of butter, one of sugar, one of flour, ten eggs, half a cup of sour cream, a gill of wine, one of brandy, one of rose water, the juice and grated yellow

rind of a lemon, half a pound of blanched and pounded sweet almonds, one dozen bitter almonds, two pounds of raisins chopped, two pounds of currants, half a pound of citron, a small tea-spoonful of saleratus, two table-spoonfuls of cinnamon, one of mace, half a tea-spoonful of cloves, or spice to the taste. Brown the flour in a hot oven.

FRUIT CAKE.

One pound of butter, one of sugar, one of flour, ten eggs, half a cup of sour cream, two pounds of raisins, half a pound of citron, a goblet of wine or brandy, two table-spoonfuls of cinnamon, half a tea-spoonful of cloves, two nutmegs, a small tea-spoonful of saleratus.

In either of the above recipes the cream *may be* omitted; it tends to make the cake more moist, and, when it can be conveniently obtained, will be found an improvement.

ANOTHER.

Three quarters of a pound of butter, one pound two ounces of sugar, one pound of flour, ten eggs or the yolks of twenty, two pounds of raisins, two of currants, one of citron, a table-spoonful of cinnamon, one of mace, a tea-spoonful of cloves, a large wine-glass of brandy.

ANOTHER.

One and a quarter pounds of butter, one of sugar, one of flour, ten eggs, four pounds of raisins, one cup of molasses, half a pint of brandy, two table-spoonfuls of cinnamon, two of mace, one of cloves.

PLAIN FRUIT CAKE.

A cup and a half of butter, three cups of sugar, five eggs, a cup and a half of sour milk, one pound of raisins, one of currants, quarter of a pound of citron, one gill of brandy, four and a half cups of flour, three tea-

spoonfuls of cinnamon, three of allspice, one of cloves, two nutmegs.

ANOTHER.

A cup and a half of sugar, two thirds of a cup of butter, three eggs, a cup of sweet milk, four of flour, a heaped cup of raisins, two thirds of a cup of currants, two thirds of a cup of citron, a tea-spoonful of soda, two of cream tartar, one nutmeg, cinnamon and spice to the taste.

ALBANY PLUM CAKE.

One cup of sugar, one of molasses, one of sweet milk, two eggs, one tea-spoonful of saleratus, two of cream tartar, one pound of raisins, a tea-spoonful each of cinnamon, cloves, and allspice, one nutmeg.

NOTE.—In using raisins, weigh them after they are seeded.

RICH CAKES.

FEDERAL CAKE.

One pound of sugar, one pound of butter, one pound two ounces of flour, six eggs, half a cup of sour cream, (or milk,) one pound of raisins, three small nutmegs or two large ones, tea-spoonful of lemon extract, half a tea-spoonful of saleratus.

QUEEN'S CAKE—(Miss Beecher's.)

One pound of flour, one of powdered sugar, half a pound of butter, four eggs, one nutmeg, one gill of wine, one of brandy, one of sweet cream, one pound of fruit.

ANOTHER.

Half a pound of sugar, half a pound of flour, six ounces of butter, three eggs, half a wine-glass of sour milk, half a tea-spoonful of soda, half a wine-glass of brandy, half a wine-glass of wine, half a tea-spoonful

extract of lemon, half a nutmeg, quarter of a pound of raisins, quarter of a pound of currants, two ounces of citron.

ALMOND CAKE.

One pound of sugar, one pound of flour, the yolks of twelve eggs and the whites of nine, half a pound of sweet almonds blanch'd and chopped fine; half a dozen bitter ones blanch'd and pounded to a cream with a little rose water; one table-spoonful of thick sweet cream.

Beat the yolks of the eggs very light, add the sugar, then the whites beaten to a foam, the cream, the almonds, and lastly the flour.

POUND CAKE.

One pound of butter, one of sugar, one of flour, ten eggs; flavor with bitter almonds. Much improved by adding two or three table-spoonfuls of sweet cream.

WOODBIDGE CAKE.

Two cups of butter, three of sugar, one of sour cream, five cups of flour, five eggs, one pound of raisins, one nutmeg, one tea-spoonful of saleratus.

SILVER CAKE.

Whites of twelve eggs, three quarters of a pound of butter, three quarters of a pound of sugar, eleven ounces of flour, five table-spoonfuls of sweet milk, half a tea-spoonful of soda, one of cream tartar, juice of a lemon.

GOLDEN CAKE.

Yolks of twelve eggs, three quarters of a pound of sugar, three quarters of a pound of butter, thirteen ounces of flour, five table-spoonfuls of sweet milk, half a tea-spoonful of soda, one of cream tartar, grated yellow rind of a lemon.

LEMON CAKE.

One tea-cup of butter, three of loaf sugar, five eggs, a cup of sweet milk, one tea-spoonful of saleratus, the juice and grated rind of a lemon, four cups of flour.

FRENCH LOAF CAKE.

A pound and a half of sugar, a pound and a half of flour, three quarters of a pound of butter, eight eggs, half a tea-cup of sour cream, a pound and a half of raisins, a wine-glass of brandy, one nutmeg, one tea-spoonful of saleratus.

WASHINGTON CAKE.

One pound of sugar, three quarters of a pound of butter, one and a quarter pounds of flour, four eggs, half a pint of sweet milk, one tea-spoonful of saleratus, one wine-glass of brandy, one of wine, two pounds of raisins, chopped once or twice in two.

COCOANUT CAKE.

One pound of sugar, half a pound of flour, half a pound of butter, five eggs, one grated cocoanut, reserving a little to put in the icing.

WHITE COCOANUT CAKE.

One cup of sugar, one of flour, half a cup of butter, whites of eight eggs, one cocoanut, a quarter of a tea-spoonful of soda rubbed in the butter, one of cream tartar.

ANOTHER.

Half a pound of sugar, half a pound of flour, six ounces of butter, the whites of eight eggs, half a tea-spoonful of soda, one of cream tartar, one cocoanut.

COCOANUT POUND CAKE.

Bake pound cake on long tins, the thickness of jelly cake. Spread *each one* with icing, made rather softer

than for a loaf, strew thickly with grated cocoanut, and place one above another, four in all. Drop occasionally a spot of icing *above* the cocoanut, on all except the top one, to make the cakes adhere better. Very nice.

WHITE CITRON CAKE.

One pound of sugar, six ounces of butter, three quarters of a pound of flour, whites of fourteen eggs, half a pound of citron sliced thin and small, the juice of a lemon and the grated rind, two nutmegs, one table-spoonful of mace.

SCOTCH CAKE.

One pound of sugar, three quarters of a pound of butter, nine eggs, the juice and grated rind of a lemon, a wine-glass of brandy, a pound of flour, one pound of raisins.

LOAF CAKE.

One pound of flour, one of sugar, one of butter, eight eggs, one pound of raisins, the grated rind of a lemon, a cup of sour milk, one tea-spoonful of saleratus.

COMPOSITION CAKE.

Two pounds of butter, two of sugar, two and a half of flour, eight eggs, half a pint of sour cream, half a pint of wine, a gill of brandy, two pounds of fruit, two and a half nutmegs, two tea-spoonfuls of saleratus. Beat a long time; bake two hours.

CREAM CAKE.

Half a pound of butter, three quarters of a pound of sugar, seven eggs, a pound and a half of flour, a wine-glass of brandy, one nutmeg, half a pint of cream, one pound of raisins. Add the cream just before putting it in the oven.

N I C E C A K E S .**DELICATE CAKE.**

One pound of sugar, three quarters of a pound of butter, *nearly* a pound of flour, whites of fourteen eggs, juice of a lemon.

ANOTHER.

One pound of sugar, three quarters of a pound of butter, one pound of flour, whites of twelve eggs, juice of a lemon.

MEASURE DELICATE CAKE.

One tea-cup of sugar, one of flour, half a cup of butter, whites of eight eggs, quarter of a tea-spoonful of soda, one of cream tartar.

LADY CAKE.

One and a half cups of sugar, half a cup of butter, whites of six eggs, half a cup of sweet milk, one cup of flour, half a tea-spoonful of soda, one of cream tartar.

WHITE CORN-STARCH CAKE.

Half a pound of sugar, quarter of a pound of butter, half a pound of corn-starch, whites of eight eggs, half a tea-spoonful of soda, one of cream tartar. Bake in small patties.

MOUNTAIN CAKE.

One pound of flour, one of sugar, half a pound of butter, six eggs, one cup of milk, two tea-spoonfuls lemon extract, half a tea-spoon soda, one of cream tartar.

SPONGE CAKE.

Two cups of sugar, two of flour, ten eggs, one tea-spoonful of cream tartar or the juice of a lemon, a very little salt.

Beat the sugar and yolks together, add the cream tartar or lemon, then the whites beaten stiff, and stir in the flour as *lightly* as possible. Bake immediately.

ANOTHER.

One pound of sugar, three quarters of a pound of flour, twelve eggs, juice of a lemon, and a little salt.

WHITE SPONGE CAKE.

One tumbler of flour, two thirds of a tumbler of sugar, whites of eight eggs.

CREAM SPONGE CAKE.

One cup of sugar, one and a half of flour, two eggs, half a cup of cream, half a tea-spoonful of soda, two *small* tea-spoonfuls cream tartar.

JELLY CAKE.

One cup of sugar, half a cup of butter, one and a half cups of flour, three eggs, two table-spoonfuls of cream, half a tea-spoonful of soda.

ROLLED JELLY CAKE.

One cup of sugar, one of flour, three eggs. Bake in thin sheets; spread the jelly on while the cake is hot; roll it in a towel for ten minutes.

CUP CAKE

One cup of sugar, half a cup of butter, half a cup of sweet milk, a cup and a half of flour, two eggs, half a tea-spoonful of soda, one of cream tartar, a little nutmeg or lemon.

PLAIN CAKES.

SPICE CAKE.

One cup of butter, three of sugar, five of flour, one of sour milk, five eggs, tea-spoonful of saleratus, one

nutmeg, one tea-spoonful of cinnamon, quarter of a tea-spoonful of cloves.

SODA CAKE.

One cup of sugar, half a cup of butter, one cup of sweet milk, two eggs, one tea-spoonful of soda, two of cream tartar, flour to make as stiff as cup cake.

SODA POUND CAKE.

One pound of flour, one of sugar, half a pound of butter, six eggs, one cup of sour milk, one tea-spoonful of soda, half a tea-spoonful cream tartar.

MEASURE CAKE.

One cup of sugar, half a cup of butter, one of flour, half a cup of sour milk, one egg, one tea-spoonful of saleratus, nutmeg or a little grated orange or lemon-peel.

GRAHAM CAKE.

Two cups of sugar, one of sour milk, one table-spoonful of butter, one tea-spoonful of saleratus, one of salt, a little nutmeg, Graham flour to make as stiff as cup cake. To be eaten fresh.

PORK CAKE.

Half a pound of salt fat pork chopped perfectly fine, a cup and a half of sugar, a cup of syrup, half a pint of boiling coffee, half a pound of raisins, one table-spoonful of cinnamon, half a table-spoonful of cloves, half a table-spoonful of ginger, half a table-spoonful of soda, flour to make as stiff as cup cake.

Pour the coffee upon the pork, add the syrup and sugar, then the saleratus and spices, and the raisins rolled in flour.

BREAD CAKE.

Two cups of light bread dough, one cup of butter, two cups of sugar, three eggs, one heaping cup of

raisins seeded and chopped, a wine-glass of brandy, if you like; half a tea-spoonful of soda, one nutmeg, two table-spoonfuls of cinnamon.

Work the butter, sugar, and soda through the dough with the hand, add the eggs well beaten, then the brandy and spices. Put a part of the cake in the pan, mix the raisins in the remainder, and bake immediately.

ELECTION CAKE.

Four pounds of flour, two of butter, two of sugar. Rub half the butter and sugar together, add a quart of warm milk, a cup of yeast, and the flour. Beat it well, and let it rise. Add the remainder of the butter and sugar, two pounds of raisins, one tea-spoonful of soda, and mace to the taste. Let it rise in the pans, and bake in a slow oven.

PLAIN BLACK CAKE.

One cup of sugar, one of butter, two of molasses, four eggs, one pound of raisins, quarter of a pound of citron, quarter of a pound of currants, one tea-spoonful of cinnamon, half a tea-spoonful of cloves, one nutmeg, one tea-spoonful of saleratus, one quart of flour.

COFFEE CAKE.

One cup and a half of sugar, one of butter, one of syrup, one cup of strong boiled coffee, one egg, one pound of raisins, four cups of flour, three quarters of a tea-spoonful of soda, one and a half of cream tartar, one nutmeg, two tea-spoonfuls of cloves.

NICE PLAIN CAKE.

One and a quarter pints of flour, one and a half cups of sugar, one cup of sweet milk, four table-spoonfuls of melted butter, whites of three eggs, half a tea-spoonful of soda, one of cream tartar.

FANCY CAKES.**TRI-COLOR CAKE.**

One coffee-cup of white sugar, one table-spoonful of butter, the whites of four eggs, two thirds of a cup of sweet milk, one cup of flour, half a tea-spoonful of soda, one of cream tartar.

Make another cake the same, with the yolks, and another, with red sand instead of sugar. Bake in bars. Put in first the pink cake, then the white, then the yellow. Ice.

MARBLE CAKE.

Whites of eight eggs, two cups of white sugar, two and a half cups of flour, half a cup of butter, half a cup of sour milk, half a tea-spoon of soda, one of cream tartar.

Make in two pans, half the recipe in each, substituting in one a cup of red sand instead of sugar. Bake in a bar. Put in the white cake, then the pink; when baked it will be in waves of pink and white. Ice. Both this and tri-color cake are very pretty to put in a basket, but quite plain.

LEOPARD CAKE.

Make half the recipe for plain black cake, and the one for measure delicate cake; bake in a long and narrow bar.

Put in first a spoonful of black cake, then one of delicate, and thus alternately the length of the bar; leave no space between.

Begin the next row with the delicate cake; make three rows the length of the bar, then three in depth, the one kind dropped always upon the other. When baked it will be prettily spotted. Ice.

MERANGUES.

Bake sponge-cake in sheets, cut as for the table, spread with raspberry jam, and ice. Set them in the oven until *slightly* browned. To be eaten fresh.

CREAM CAKES.

Bake mountain cake in patty pans, when cold cut a square piece from the center of each, take out carefully a portion of the inside, fill with whip-cream, cover with a thin slice of the cake, nicely fitted, and ice. Or fill with mock-cream, prepared thus :

Boil half a pint of milk in water. Beat three eggs with a cup of sugar, add half a cup of flour, and a small piece of butter. Add the milk boiling, flavor, set it again in the water, and stir it until it thickens. Let it become cool before using.

CREAM CAKE.

Six eggs, two cups of sugar, two of flour, one small tea-spoonful of soda dissolved in a little milk, two of cream tartar.

Bake on three pie plates, split, and spread with mock-cream, (to prepare which see the above recipe.) Make two loaves, three tiers in each.

CHESS CAKES.

Line patty pans with puff-paste, lay in a few pieces of sliced citron. Rub together half a pound of white sugar and a quarter of a pound of butter, add the yolks of four well-beaten eggs. Put half a table-spoonful in each patty, and bake quickly a light brown.

COOKIES, ETC.**JUMBLES.**

Four eggs, three cups of sugar, one cup of butter, half a nutmeg, one tea-spoonful of saleratus dissolved in a very little warm water.

Make them soft as possible, roll thin, cut them round with a hole in the center, and strew them with white sugar.

These will keep a great length of time, and age improves them.

PLAIN JUMBLES.

One cup of butter, one of sour cream, two of sugar, two eggs, half a tea-spoonful of saleratus, a little nutmeg. Mix soft; roll thin.

COOKIES.

One cup of sugar, two thirds of a cup of butter, half a cup of sour cream, two eggs, half a tea-spoonful of soda, nutmeg, flour sufficient to roll.

ANOTHER.

One cup of butter, two of sugar, one of sweet milk, one egg, one tea-spoon of soda, two of cream tartar, three and a half cups of flour.

CREAM COOKIES.

One pint of sour cream, one of sugar, a piece of butter half as large as an egg, a tea-spoonful of soda, a little nutmeg, flour sufficient to roll.

WATER COOKIES.

Twenty ounces of flour, ten of sugar, six of butter, one gill of water, one tea-spoonful of soda, one of caraway.

PLAIN COOKIES.

Half a pint of sour milk, soda sufficient to cause it to foam, half a pint of butter or nice drippings, two eggs beaten stiff with sugar, nutmeg or cinnamon, flour sufficient to roll.

SUGAR DROPS.

Three ounces of butter, six of sugar, three eggs, half a pound of flour. Bake in patties, and strew currants over the top.

SOFT JUMBLES.

One cup of butter, one of cream, three of sugar, five of flour, three eggs, one tea-spoonful of saleratus, caraway, if you like.

CORN-STARCH PATTIES.

Half a pound of sugar, quarter of a pound of butter, half a pound of corn-starch, three eggs, juice of half a lemon. Bake in small patties, and ice.

DOUGHNUTS OR CRULLERS.

One pint of sweet milk, two cups of sugar, two eggs, six small table-spoonfuls of melted butter or nice lard, one tea-spoonful of soda, two of cream tartar, half a nutmeg or a tea-spoonful of cinnamon, flour sufficient to roll. Roll half an inch in thickness, cut in narrow strips, and twist. Fry in hot lard.

ANOTHER.

One coffee-cup of sugar, one of sweet milk, a piece of butter the size of an egg, two eggs, one tea-spoonful of soda, two of cream tartar. Mix soft, cut in small round cakes, fry, and roll in powdered sugar.

ANOTHER.

One cup of sugar, a little less than half a cup of butter, one cup of sour milk, two eggs, half a tea-spoonful of soda, spice to the taste, flour sufficient to roll.

RAISED DOUGHNUTS.

Work into a quart bowl of light bread dough one cup of butter, one and a half of sugar, two eggs, a tea-

spoonful of soda, a little nutmeg, cinnamon, or allspice. When thoroughly light, cut in small diamonds.

CRULLERS.

Four table-spoonfuls of sugar, four of butter, four eggs. Mix stiff, roll thin, cut them round with a hole in the center, and gash the edges with a sharp knife.

ANOTHER.

Six table-spoonfuls of sugar, six of milk, four eggs, a piece of butter twice as large as a small egg, two tea-spoonfuls of soda, four of cream tartar, half a nutmeg, flour sufficient to roll.

SOFT GINGER CAKE.

Two cups of syrup, two table-spoonfuls of sugar, two eggs, one cup of butter, a small tea-spoonful of saleratus dissolved in a cup of warm water, flour to make as stiff as cup cake, ginger or cinnamon to the taste.

ANOTHER.

One cup and a half of syrup or nice molasses, half a cup of sugar, three quarters of a cup of butter, two eggs, one cup of sour milk, one tea-spoonful of soda, two of ginger, flour to make as stiff as pound cake.

ANOTHER.

One cup of butter or two thirds of a cup of nice drippings, one cup of syrup, half a cup of sugar, two eggs, half a cup of sweet milk, one tea-spoonful of soda, three tea-spoonfuls of ginger, three cups of flour.

HARD GINGER CAKE.

A cup and a half of syrup, half a cup of butter, a heaped tea-spoonful of soda dissolved in two thirds of a cup of warm water, one tea-spoonful of ginger. Mix soft, roll thin, and bake in sheets.

ALUM GINGER CAKE.

Two cups of syrup or molasses, one of butter, one of sour milk, two eggs, one tea-spoonful of powdered alum dissolved in a little warm water, two table-spoonfuls of ginger, two tea-spoonfuls of soda. Mix rather soft, roll thin, and bake in sheets ten or fifteen minutes.

GINGER SNAPS.

One cup of syrup, one of sugar, one of butter, one table-spoonful of ginger, one of saleratus. Mix rather stiff and roll them thin.

ANOTHER.

One cup of syrup, half a cup of sugar, three quarters of a cup of butter, one tea-spoonful of alum dissolved in half a cup of warm water, two tea-spoonfuls of soda, one table-spoonful of ginger, half a table-spoonful of cinnamon, half a tea-spoonful of cloves. Mix very soft.

GINGER COOKIES.

One cup of molasses, half a cup of sugar, one cup of butter, half a cup of sour milk, two tea-spoonfuls of saleratus dissolved in a little hot water and added immediately, nearly half a cup of water, one large table-spoonful of ginger the last thing, and sufficient flour to roll.

GINGER NUTS.

Two cups of molasses, one of butter or nice drippings, one table-spoonful of saleratus dissolved in a little warm water, two table-spoonfuls of ginger. Mix stiff; cut in thin, round cakes.

PLAIN MOLASSES COOKIES.

One pint of molasses, one cup of butter, one egg, half a tea-spoonful of alum dissolved in half a cup of

warm water, two tea-spoonfuls of soda, flour sufficient to roll.

PASTRY.

In making pastry no written directions can supply the place of experience; the few here given are designed particularly *to aid beginners*. Lard makes a more delicate and flaky paste than butter, but some persons prefer to use equal parts of each; never melt either, but rub it through the flour with the hand, until it is in small lumps rather larger than a pea. When lard only is used, a little salt is necessary. Wet it with very cold water; in summer with ice-water; use only sufficient to moisten it. Mix it very soft and as little as possible; do not knead it; the colder it is kept the better. Divide the paste, as the upper one requires more shortening than the under. Roll it out, spread with lard, sprinkle a little flour over it, fold it up, roll, and spread again; doing thus two or three times will make it very flaky. Pies made of juicy fruits or berries, also those having but one crust, require a thicker paste than others; except for such, an eighth of an inch is a very good rule. Wet the edge of the under-crust, and dust a little flour upon it; this will form a paste and cause the edges to adhere; cut small openings, plain or fanciful, for the escape of the steam, and place an extra roll or strip round the edge for a finish. Bake as soon as filled or the under paste will be made heavy. Pies of cherries, currants, or berries should be baked in deeper plates than others, that the syrup may not be lost by boiling out.

PUFF PASTE.

One and a quarter pounds of flour, one pound of butter. Rub one third of the butter with two thirds of the flour, add the beaten white of an egg, and ice-water to moisten it sufficiently to roll out. Sprinkle a

part of the remaining flour upon the board, cut the butter in small pieces, lay them upon the flour, dredge them with flour, roll them out thin, and lay each piece by itself on a floured plate. Roll the paste very thin, cover it with pieces of the butter, fold it up, roll it again, and repeat this process until the butter and flour are all used. Roll it the last time a quarter of an inch in thickness. Bake quickly.

RICH PASTE.

One pound of flour, a piece of lard the size of an egg, a little salt, and sufficient cold water to moisten. Roll it out, spread it with lard, dredge a little flour upon it, fold it up, and roll it lightly again; spread it thus two or three times and you will have nice and flaky paste.

NICE PLAIN PASTE.

One pound of flour, half a pound of lard, half as much water, and a little salt.

PLAIN PASTE.

Allow a table-spoonful of lard to each handful of flour, and a very little saleratus dissolved in water sufficient to mix it.

PLAIN MINCE PIE.

One bowl full of meat, two bowls of apple, half a bowl of suet, one cup of raisins, a glass of brandy or wine, one bowl of sugar or half syrup, spice to the taste, and sweet cider or water to moisten.

MINCE PIE.

Nine pounds of sour apples, four pounds of beef, two pounds of suet, five and a half pounds of seeded raisins, two lemons, two oranges, one quart of brandy or alcohol, one of sweet cider, (or *water* to moisten,) ten nutmegs, a quarter of a pound of cinnamon, one

tea-spoonful of cloves, one tea-spoonful of allspice, a table-spoonful of pepper, (if you like,) and sugar to make it very sweet.

Boil and salt the meat, chop it very fine, chop the suet and apples, the lemons and oranges, and the raisins, reserving a part to put in whole after the pies are filled. Line the plates with a rich paste, fill, cover, and bake.

IMITATION MINCE PIE.

One cup of vinegar, one cup of molasses, one cup of sugar, four cups of water, one cup of chopped raisins, four eggs, three soda crackers rolled fine, a piece of butter the size of an egg, a wine-glass of brandy, (if you choose,) two tea-spoonfuls of cinnamon, one of allspice, half a tea-spoonful of cloves, one tea-spoonful of soda.

APPLE PIE.

Slice sour juicy apples very thin, fill the paste not quite even full, and distribute the pieces as evenly as possible. Add half a cup of sugar, some small pieces of butter, two or three table-spoonfuls of water, a little nutmeg, and a tea-spoonful of flour; cover, and bake moderately three quarters of an hour.

ANOTHER.

Line a plate with paste, put in the apple, cover, and bake until the apple is done. Slide off the upper crust carefully with a knife, add a small piece of butter, a little nutmeg or lemon, and sugar to the taste. Mix with a silver spoon, and replace the paste.

Pies made thus are much better, and require less sugar, as nothing is lost in baking.

DRIED APPLE PIE.

Soak the apples, and stew them perfectly soft, adding a little lemon or orange peel, if convenient. Press

them through a colander, sweeten to the taste, allow a piece of butter the size of a walnut for each pie, and a little nutmeg. If too thick, add a little water or milk. Bake with one crust, and finish the top with narrow strips of paste.

SWEET APPLE PIE.

Pare and grate four large sweet apples, add a quart of sweet milk, two eggs, one cup of nice sugar, and nutmeg to the taste. Bake as pumpkin.

This quantity is sufficient for two *round* pies.

APPLE MERINGUE.

Stew sour apples, sweeten to the taste, add a small bit of butter, and flavor with lemon. Line a plate with nice pastry, fill and bake.

Beat the whites of two eggs to a foam, flavor and sweeten *a little*, spread it upon the pie, and replace it in the oven until very lightly browned.

PIE PLANT OR RHUBARB PIE.

Peel and cut the stalks in small pieces, add a *very little* water, and stew; sweeten to the taste, add three beaten eggs, a small piece of butter, and dredge in a table-spoonful of flour. Bake with one paste.

ANOTHER.

Prepare the plant in the usual manner, allow one small orange, *peeled* and sliced thin, and a cup of sugar to a pie, or two *large* oranges for three pies. No water is necessary, the juice from the plant moistens sufficiently. Cover and bake three quarters of an hour.

PINEAPPLE PIE.

Grate the fruit, and to each cupful add half a cup of powdered sugar. Line a plate with rich or puff paste, finish the edge handsomely, fill, and bake half an hour. Beat the whites of two eggs to a stiff foam, add a

spoonful or two of white sugar, spread it upon the top, and brown very lightly.

CRANBERRY PIE.

Stew the fruit, sweeten to the taste, add a small piece of butter, bake with one crust, and lay narrow strips across diagonally. Grate loaf sugar thickly upon it when sent to the table.

COCOANUT PIE.

One large cocoanut grated, one quart of milk, two cups of sugar, six eggs, one table-spoonful of butter. Beat the yolks of the eggs with the sugar, add the whites, beaten until very light, then the butter, melted, then the milk and the cocoanut. Flavor to the taste; bake half an hour.

RICE PIE.

Boil two table-spoonfuls of rice in milk sufficient to cook it. Add a pint of milk, one egg, a small piece of butter, and sugar to the taste. Flavor with nutmeg; bake the same as custard pie.

CUSTARD PIE.

One quart of milk, five eggs, five table-spoonfuls of sugar; flavor with lemon. If wished plain, use four eggs, and sugar to the taste. Bake slowly for half an hour.

CORN-STARCH PIE.

One quart of milk, two eggs, five table-spoonfuls of sugar, two table-spoonfuls of corn-starch dissolved in a little of the milk; flavor to the taste. Bake slowly, for half an hour.

HUCKLEBERRY PIE.

Roll the paste a little thicker than for a fruit pie; fill the plate not quite even full. Allow a cup of

sugar, if the plate is large and deep, if not, two thirds of a cup. Dredge in a table-spoonful of flour, add a table-spoonful of water, cover, and bake three quarters of an hour.

RASPBERRY.

Make the same as whortleberry.

LAWTON BLACKBERRY.

Line a plate with paste; commence in the centre, and lay the berries around in rows, nearly to the edge, *one layer* only; add a small cup of sugar, dredge in a table-spoonful of flour, add one of water. Place a narrow strip of paste round the edge, cover, and bake half an hour.

TOMATO PIE.

Slice very thin, tomatoes which have just begun to turn; lay them evenly in the paste, and cover with sugar. Add a very little tartaric acid or lemon juice, flavor with grated lemon-peel or cinnamon, cover with strips of paste, bake half an hour.

DRIED PEACH PIE.

Stew the fruit until perfectly soft; let it be moist, but not very juicy, add sugar sufficient to make it very sweet. Bake with two pastes three quarters of an hour.

CHERRY PIE.

Pit the cherries, and allow a cup of sugar for a pie. Put in a layer of fruit, and one of sugar, until the plate is nearly full; dredge in a table-spoonful of flour, cover, and bake immediately.

PUMPKIN PIE.

Pare and stew the pumpkin (cut in small pieces,) until soft and dry, stirring it often to prevent it burning. Rub it through a colander, and add milk to

make it quite thin. Allow one beaten egg for a pie, a little ginger or cinnamon, and sweeten to the taste.

Bake moderately one hour, or until it becomes firm in the centre, and ceases to quiver.

ANOTHER.

Grate the pumpkin, and simmer it ten or fifteen minutes in a little milk. Finish the same as stewed pumpkin.

SQUASH PIE.

Grate or stew the squash, add milk (or half cream, if convenient) to make it quite thin; allow one beaten egg for each pie, and sweeten to the taste. Bake moderately, and until it becomes firm.

LEMON PIE.

One lemon sliced thin, two beaten eggs, one cup of sugar, one of water, a piece of butter half as large as an egg, one table-spoonful and a half of flour, dredged in lightly. Cover with a nice paste, and bake three quarters of an hour. Sufficient for one pie.

ANOTHER.

Chop one large lemon very fine, add one cup of sugar, or a half cup of nice syrup, one egg, one table-spoonful of flour, and a *small* cup of water. Bake with two crusts half an hour.

CREAM LEMON PIE.

One large lemon, one cup of sugar, one cup of sweet cream, one egg. Grate the lemon, and beat it with the sugar; beat the egg, add it to the cream, and beat them together; add the lemon and sugar, and bake in a rich paste.

LEMON CUSTARD.

Three small lemons for two pies. Grate them, add the yolks of six eggs, one *coffee-cup* of sugar, two cups

of water, two table-spoonfuls of melted butter, two of flour. Bake half an hour.

Beat the whites of the eggs to a stiff foam, add half a cup of sugar, spread it over the top, and let it dry in the oven, but not brown.

ANOTHER.

Three grated lemons, three eggs, three cups of sugar, three, of water, a quarter of a pound of butter. Bake half an hour.

MOCK LEMON PIE.

One cup of grated cracker, one and a half cups of water, one and a half cups of sugar, two eggs, two table-spoonfuls of melted butter, one tea-spoonful of tartaric acid, the juice of half a lemon, or three tea-spoonfuls extract of lemon. One paste.

GOOSEBERRY PIE.

Stew, and sweeten to the taste. Place narrow strips of paste across the top diagonally. Bake half an hour.

SILVER PIE.

Peel and grate one large white potato, add the juice and grated rind of a lemon, the beaten white of one egg, one cup of white sugar, one, of cold water. Bake in a nice paste. Beat the whites of three eggs stiff, add half a cup of sugar, and flavor with lemon. Spread it on the pie, and brown very lightly. Just before taking it to the table lay on small pieces of jelly or jam. To be eaten fresh.

TARTS.

Make a rich paste, or puff-paste, roll it thin, and cut in small rounds, twice as many as you wish tarts. Cut a small round from the centre of half of them, so as to leave a circular rim of paste. Lay a ring on each round, press the edges together, and brush them light-

ly with a little of the beaten white of an egg. Bake in a quick oven. Fill with raspberry jam, jelly, or cranberry sauce.

SWEET POTATO PIE.

Boil, and grate or mash the potatoes. Make the same as pumpkin; flavor if you choose. Bake in a deep plate, with one paste.

CRACKER OR MOCK APPLE PIE.

Break a soda cracker in rather small pieces, add a cup of water, one cup of sugar, half a tea-spoonful of tartaric acid. Mix with a spoon, put it in the paste, add nutmeg, and a piece of butter as large as a walnut, cut in small pieces. Cover, and bake slowly.

CREAM TARTS.

Make them small, fill the paste (after it is baked) with whip cream, and drop a small spot of jelly on each one. None so pretty and delicate as these.

LEMON TARTS.

Chop or grate a lemon, add a cup of white sugar, two thirds of a cup of water, one egg, one table-spoonful of flour. Line small patties with paste, put a spoonful in each, and bake.

PUDDINGS.

Beat the eggs separately, and until they foam. Berries, cherries, or raisins should be put in the last thing, the cherries pitted, and the raisins seeded. Boil a pudding in a tin form with a closely-fitted cover, or in a stout bag. Butter the form, rinse the bag in cold water, and flour the inside to prevent the pudding sticking. Have the seam on the outside, and let it be closely stitched. In either form or bag, allow room for the pudding to swell, (more for an Indian one than any other,) tie the bag, and draw the string as tightly

as possible. The water must boil when the pudding is put in, and until it is taken out, or it will be made heavy; turn it often during the first hour. If it becomes necessary to add water, use that which is boiling; cover the kettle to confine the steam. If a form is used do not let the water reach the top of it. When the pudding is done plunge it quickly in cold water, and turn it out immediately. It should remain in the form or bag until ready to serve. For baking puddings an earthen dish is best.

BOILED INDIAN PUDDING.

One quart of sour milk, two tea-spoonfuls of saleratus, half a tea-spoonful of salt, one egg, one cup of flour, one cup of fruit, or half a dozen sliced sweet apples, corn meal to make as thick as griddle cakes, sugar to the taste. Boil three hours.

BAKED INDIAN.

One quart of milk, eight table-spoonfuls of corn meal, four of sugar, six eggs. Rub the meal smooth in a little of the milk, scald the remainder, add the meal and sugar, and, when cool, the eggs. Bake three quarters of an hour.

ANOTHER.

One quart of milk, two eggs, half a cup of nice syrup, half a cup of meal, two table-spoonfuls of melted butter, one table-spoonful of ginger, one tea-spoonful of salt. Scald the milk, beat the eggs, and stir them *mixed* with the remaining ingredients, in the scalding milk. Bake two hours.

ANOTHER, (WITHOUT EGGS.)

One quart of scalding milk, seven heaped table-spoonfuls of meal, two table-spoonfuls of butter, two of ginger or cinnamon, or one of each, one cup of syrup, half a tea-spoonful of salt. Just before putting it in the oven pour in a cup of cold water. Bake one hour.

STEAMED INDIAN.

Scald two cups of meal with one cup of milk, add two cups of buttermilk, one egg, one cup of flour, one tea-spoonful of saleratus, half a tea-spoonful of salt. Put it in a buttered basin or pudding-dish, tie a cloth over the top, and steam an hour and a half.

APPLE PUDDING.

Two tea-cups of buttermilk, one and a half tea-spoonfuls of saleratus, one cup of sugar, three cups of flour, a piece of butter as large as an egg, one nutmeg. Butter a two quart pudding-dish or basin, pare as many sour apples as can be placed around on the bottom, take out the cores and fill with butter and sugar rubbed together; pour the batter over the apples, and bake two hours. Serve with sweet sauce, or very nice syrup.

ANOTHER, (VERY NICE.)

Stew six sour apples, sweeten and flavor to the taste, add a piece of butter half as large as an egg, and, when cool, the yolks of four eggs. Bake half an hour. Beat the whites of the eggs to a stiff foam, add half a cup of sugar, flavor, spread it upon the pudding, place it in the oven, and brown lightly. Serve without sauce.

DUTCH PUDDING.

One tea-cup of milk, one of molasses, one of chopped raisins, one of chopped pork or suet, one tea-spoonful of soda, two of cream tartar, flour to make a stiff batter; spice to the taste. Boil in a bag three hours.

SUET PUDDING.

One cup of suet, one and a half cups of milk, one cup of syrup, three and a half cups of flour, one cup of raisins, three eggs, one tea-spoonful of saleratus, one of salt.

Pulverize the saleratus, stir it in the syrup dry, add the milk and eggs, the suet chopped perfectly fine, the salt, and the raisins rubbed through the flour. Boil or steam in a tin form or pail two and a half or three hours. Serve with wine sauce, or cream and sugar.

OLIVIA PUDDING.

One pint of fine bread crumbs, one quart of milk, one cup of sugar, the yolks of four eggs, a piece of butter the size of an egg, and the grated rind of one lemon. Bake until done, but not *wheyed*.

Beat the whites of the eggs, add a cup of white sugar and the juice of a lemon. Spread with jelly or jam, then with the frosting, and return it to the oven until slightly browned.

COTTAGE.

One cup of milk, half a cup of sugar, one egg, three table-spoonfuls of melted butter, half a tea-spoonful of soda, one of cream tartar, two cups of flour. Serve with cream and sugar, or nice sauce.

POP-CORN PUDDING.

Three pints of milk, two eggs, three pints of popped corn, (each kernel must be white, and not in the least scorched,) a very little salt.

Serve with sweetened cream. Bake half an hour.

PLAIN PLUM PUDDING.

One pound of suet, one pound of flour, four eggs, one pint of milk, one pound of currants, one pound of raisins, spice to the taste. Boil in a bag or form three or four hours; if in a bag, allow but little room for it to swell.

PLUM PUDDING.

One pound of finely-chopped beef suet, one pound of sugar, ten eggs, one pint of milk, two pounds of

chopped and seeded raisins, two pounds of currants, quarter of a pound of citron, one nutmeg, one gill of brandy, one tea-spoonful of salt, and as much flour as can be stirred in with a spoon. Boil five hours; half the quantity, two and a half or three hours.

Serve with brandy sauce.

APPLE CUSTARD PUDDING.

Stew half a dozen sour apples in half a cup of water; rub them through a sieve, and sweeten. Make a custard of three pints of milk, six eggs, and four spoonfuls of sugar. Put the apple in a pudding-dish, pour over the custard, and bake slowly for half an hour.

GRAHAM PUDDING.

Boil as much water as you wish pudding, add a little salt, and sift in with the hand (stirring at the same time) sufficient Graham flour to make a thick batter; let it boil for two or three minutes, and put it in moulds, or a deep dish. Serve warm or cold, with sweetened cream or very nice syrup.

BERRY PUDDING.

One pint of milk, two eggs, half a small tea-spoonful of saleratus, one of cream tartar. Put half the batter in a small baking-dish, put in as many berries as you choose, then the remainder of the batter. Bake, and serve with sauce.

TAPIOCA.

Boil four table-spoonfuls of tapioca in a quart of milk, till soft, add two table-spoonfuls of melted butter, sugar and flavoring to the taste. Bake half an hour.

RICE.

Scald a cup of rice in a quart of milk, until it is soft but *whole*. Beat four eggs (reserving the whites of three) with two table-spoonfuls of sugar, add the

grated rind of a lemon and the rice. Bake until it thickens, but do not let it brown.

Beat the reserved whites with a cup of sugar, add the juice of a lemon, spread it over the top, and bake a delicate brown.

ANOTHER.

Two cups of boiled rice, three of milk, two eggs, five table-spoonfuls of sugar, one table-spoonful of melted butter, a cup of raisins, if you choose, half a nutmeg. Bake half an hour.

STEAMED BATTER.

One quart of sour milk, one tea-spoonful of saleratus, two eggs, one cup of sugar, one of fruit, half a tea-spoonful of salt, flour to make a stiff batter. Steam two hours. For a small family half the recipe is sufficient.

SNOW-BALLS.

Swell half a pound of rice in water, until tender; drain it, and divide it in five or six parts. Pare, and take the cores from as many apples, without dividing them; fill with sugar and cinnamon. Roll each apple in one part of the rice, tie them in separate cloths, and steam or boil one hour. Serve with sauce.

POOR MAN'S PUDDING.

Put one cup of unboiled rice in two quarts of milk, add three quarters of a cup of sugar, a small piece of butter, two table-spoonfuls of flour dissolved in a little of the milk, and nutmeg.

Bake slowly two and a half or three hours, and stir often from the bottom, during the first hour.

SAGO.

One quart of milk to four table-spoonfuls of sago. Wash the sago, and put it with the milk in a tin pail; set the pail in a kettle of hot water; stir often from

the bottom, and, when swollen, add half a tea-spoonful of salt, and four eggs beaten with four table-spoonfuls of sugar, and flavor to the taste. Pare, and take the cores from eight or nine tart apples, fill with sugar and nutmeg, or the grated rind of a lemon, put them in a pudding-dish, add the sago, and bake until the apples are done. Serve with cream and sugar, or a nice sauce.

CRACKER.

Three soda crackers rolled, three eggs, one quart of milk. Bake half an hour; serve with wine sauce.

STALE CAKE.

One quart of sweet milk, the yolks of three eggs; sweeten to the taste and flavor. Put it in a pudding-dish, lay in four or five thin slices of stale cake, and bake twenty minutes. Beat the whites of the eggs with a little sugar, flavor, spread it over the top, and brown lightly. To be eaten cold.

Or place pieces of sponge-cake in the bottom of the dish, cover, add the custard, and finish the same.

FAVORITE PUDDING.

One cup of sugar, half a cup of milk, one egg, two table-spoonfuls of melted butter, two cups of flour, half a tea-spoonful of soda, one of cream tartar, nutmeg, or flavoring to the taste. Put raspberry jam in the bottom of the dish an inch or more in depth, put in the pudding, and bake. Turn it from the dish, and send it to the table with the jam on the top. Serve with wine sauce.

PUFF PUDDING.

One pint of milk, three eggs, nine table-spoonfuls of flour, one tea-spoonful of salt. Pour the milk upon the flour scalding hot, and stir until free from lumps; when cool, add the eggs beaten to a foam. Bake half an hour in cups, and take from the oven imme-

diately to the table. Serve with cream and sugar, or wine sauce.

CHERRY.

Take one pint of sour milk, one tea-spoonful of saleratus, four eggs, a piece of butter half as large as an egg, flour to make as stiff as biscuit. Roll it thin, spread with cherries, roll it up, press the edges closely together, and boil in a bag one hour. Serve with sauce.

ANOTHER.

Place three or four layers of cherries in the bottom of a dish, sprinkle in a cup of sugar, and add a few small bits of butter.

Take two cups of sour cream, two eggs, one tea-spoonful of saleratus, a little salt, and flour to make a thin batter. Bake half an hour. Serve with sauce.

COCOANUT.

Beat eight eggs, reserving the whites of three. Add sugar until they will fall from a spoon in a mass, a quart of milk, one cocoanut grated, and the grated rind of a lemon, or extract. Beat the whites reserved with half a cup of sugar, and finish as previously directed.

ANOTHER.

One quart of milk, four eggs, one grated cocoanut, a little nutmeg, and sugar to the taste.

CHANTILLA PUDDING.

Saturate a sponge cake with white wine, pour over it a nice boiled custard, and finish with whip cream or the beaten whites of eggs, flavored and dropped for a moment on boiling milk.

GERMAN PUFFS.

Blanch a quarter of a pound of almonds, rub them smooth in a mortar with a little rose-water or cream,

add one pint of sweet cream, four well-beaten eggs, six ounces of sugar, two ounces of butter, two table-spoonfuls of flour, a little nutmeg. Bake in patty pans or cups half an hour. Serve with wine sauce.

YACHT PUDDING.

Soak slices of stale bread in a custard until thoroughly saturated, fry them in equal portions of butter and nice lard. Serve with wine sauce.

LEMON PUDDING.

Three table-spoonfuls of powdered cracker, eight table-spoonfuls of sugar, six eggs, one quart of milk, a piece of butter the size of a butternut, the juice and grated rind of one lemon. Stir it occasionally at first, to prevent it settling. Frost the top with the whites of three eggs, and brown lightly.

ORANGE PUDDING.

One quart of milk, eight eggs, one small tea-cup of rolled cracker, one small cup of sugar, half a cup of butter, one wine-glass of wine, two grated fresh oranges, or the juice and chopped peel. Rub the butter and sugar to a cream, add the wine and oranges, the eggs beaten to a foam, the whites separately, the milk, and the cracker.

Bake in a deep dish lined with puff-paste, half an hour.

LADY HUNTINGTON.

One quart of milk, four eggs, four heaped table-spoonfuls of flour. Rub the flour smooth in a part of the milk, strain, and mix with the beaten eggs. Flavor the milk, put it in a pail, and set it in a kettle of hot water; when the milk boils stir in the eggs, and boil for a minute, stirring very briskly. Put it immediately in a pudding-dish wet in cold water. Put half a cup of white sugar in two thirds of a cup of wine,

and pour over it just before sending it to the table ; or sift over the sugar, and serve with cream. To be served cold.

CORN-STARCH.

One quart of milk, four table-spoonfuls of corn-starch, three spoonfuls of sugar, half a tea-spoonful of salt. Dissolve the starch in a little of the milk, and add the salt. Flavor the remainder of the milk to the taste, add the sugar, put it in a pail in a kettle of hot water, and when it boils add the starch ; stir it briskly until it thickens, and pour it immediately into a wet mould or deep dish. Serve cold with cream and sugar, or with a plain boiled custard and a little jelly or jam.

MOCK CORN-STARCH.

One quart of milk, five table-spoonfuls of flour, half a tea-spoonful of salt, two tea-spoonfuls extract of lemon, if you like. Dissolve the flour in a little of the milk, and strain. Make and serve as corn-starch. If nicely made, few persons could detect the difference.

FRUIT PUDDING.

Make half the recipe for soda biscuit, roll it thin, and spread with preserved plums, cherries, currants, gooseberries, or jam ; or any small *fresh* fruit. Roll it up, close the ends carefully, and boil or steam in a bag one hour.

BATTER PUDDING.

One cup of sour milk, one tea-spoonful of saleratus, one egg, one cup of sugar, half a cup of butter, two cups of flour. Bake or steam.

MINUTE PUDDING.

Rub one egg through a pint of flour until it is in kernels as small as rice. Put one quart of milk in a spider, add half a tea-spoonful of salt ; when it boils, stir in *quickly* the egg, a little at a time ; add dry flour

until as stiff as can be conveniently stirred with an iron spoon. Stir it rapidly for a minute, and it is done. Serve with cream and sugar, or sauce.

BIRD'S NEST.

Pare and take the cores from eight or ten pleasant tart apples, without dividing them; fill with sugar. Place them round in a pudding-dish, and cover with one quart of rich custard, flavored to the taste. Bake half an hour, or until the apples are done. Ripe peaches make a *delicious* bird's-nest; pare, but do not remove the pits.

A DELICATE DESSERT.

Lay half a dozen soda crackers in a deep dish; cover them with boiling water. In a few minutes they will be swollen very large. Grate loaf-sugar over them, and a little nutmeg, and add sufficient sweet cream to make a nice sauce. A plain boiled custard may be substituted in place of cream. Very nice and quickly prepared.

APPLE DUMPLINGS.

Make the crust after the recipe for soda biscuit, but rather stiffer. Pare and core sour apples, wrap each one in a piece of the dough rolled near a quarter of an inch in thickness in the center, the *edges* thinner, that the crust may not be thicker where it is lapped than elsewhere. Steam one hour, or bake. Serve with butter and syrup, or sauce.

Or, quarter the apples, fill a soup-plate or shallow dish, lay the crust over them, and steam until the apples are done.

BATTER DUMPLINGS.

Make a batter as for steamed puddings, but without fruit. Butter custard cups, put a spoonful in each, add a few slices of sour apple, fill with the batter, and steam.

NOTE.—Cold batter or fruit puddings, or dumplings, may be steamed, and be as good the second day as the first.

RICE, HOMINY, ETC.**TO BOIL RICE.**

Look it over and wash it thoroughly. Boil it in milk, slowly at first, and add more from time to time as needed; add a little salt. Stir it often and carefully, so as not to break it. Add a cup of raisins, if you like. Serve with cream and sugar, or pudding sauce. An ornamental dish may be made by moulding it in cups, and putting a little jelly or jam on the top of each; serve with cream or plain boiled custard and sweetmeats.

When it is to be eaten as a vegetable with meat, boil it in water and allow rather more salt.

FRIED RICE.

Pack boiled rice in a deep dish; when cold cut it in slices, and fry brown in butter or lard. Nice for breakfast.

HOMINY.

Wash it in several waters. Allow two quarts of water and half a tea-spoonful of salt to each quart of hominy. Boil it four or five hours, drain it through a colander, add butter and salt if needed. Send it to the table hot in an uncovered dish. If to be eaten with milk, add no more salt than is put in at first.

Slice and fry cold hominy the same as rice.

SMALL HOMINY OR GRITS.

This is prepared in the same manner as large hominy, but requires rather less water to cook it; three pints is sufficient to allow for a quart.

CRACKED WHEAT.

Look over the wheat, and grind it very coarsely in a coffee-mill. Pour cold water upon it, stir it well, let

it settle, and pour off the water. Put a coffee-cup full in a tin pail, with two cups of water, add a tea-spoonful of salt, and boil in a kettle of water two hours. Put it in moulds or cups. To be eaten either cold or warm, with cream and sugar, or milk.

Turn it out upon a buttered plate, and brown in the oven, if to be eaten at breakfast. Eat with butter and sugar, or nice syrup.

PUDDING SAUCES.

WINE OR BRANDY SAUCE.

Two table-spoonfuls of butter, two of flour, one cup of sugar, half a nutmeg, one pint of boiling water, one wine-glass of wine or brandy, to the taste.

Rub the flour and butter together, add the sugar, nutmeg, and water, set it on the stove, and stir until it thickens. Add the brandy or wine.

SHERRY SAUCE.

Rub a cup of sugar and half a cup of butter to a cream; add half a pint of brown sherry, and a nutmeg, if you like.

NICE SAUCE.

Rub a cup of sugar and half a cup of butter to a cream, add a beaten egg and a cup of boiling water or milk. Stir it briskly until it thickens, but do not let it boil. Add, if you choose, wine or brandy; very nice without either.

PLAIN SAUCE.

Stir together one cup of sugar and half a cup of butter; add grated nutmeg.

SWEET SAUCE.

One cup of nice syrup, half a cup of sugar, half a cup of water, butter the size of an egg, one table-

spoonful of flour, vinegar, or lemon juice, to make it a pleasant tart. Heat the syrup, sugar, and water together; when it boils, add the flour rubbed with the butter, then the vinegar or lemon juice. Stir it until it thickens. Nice for apple dumplings, or sour fruit puddings.

FOAM SAUCE.

Stir to a cream one cup of white sugar and a quarter of a cup of butter, add the juice of half a lemon, or two tea-spoonfuls of extract, one table-spoonful of cream, or a little milk. Beat until white and foamy.

CREAM SAUCE.

Sweeten cream to the taste, grate nutmeg over the top, or flavor with lemon. Nice for any kind of pudding, but particularly for boiled Indian, suet, minute, corn-starch, or cottage.

TO MAKE SYRUP.

Dissolve two pounds of coffee sugar (or less if you choose) in a little water. Boil it a few minutes. Very nice on hot cakes, apple dumplings, or puddings.

SAMP.

This is simply Indian corn very coarsely ground. Sift the fine meal from it, and wash it in cold water until the hulls cease to float on the surface. Put it in plenty of cold water, salt it, let it boil slowly, and stir it often from the bottom, as it burns very easily. Boil it three or four hours; add water from time to time, if needed. It should be as stiff as hasty pudding. Eat in milk, or with butter and sugar, or syrup.

HASTY PUDDING.

Put a few quarts of water in a kettle, salt it a little, and, when it boils, stir in sifted Indian meal until quite stiff; sift it in with the left hand, stirring at the same

time with the right, and until free from lumps. Let it boil slowly for half an hour; stir it frequently. When done it should be stiff enough to hold a spoon upright.

FRIED PUDDING.

Cut it in slices when cold; lay them on a griddle in hot butter or lard; brown *both* sides. To be eaten at breakfast with butter and syrup.

MACARONI.

Look it carefully over and wash it; break it in small pieces. Put it in a stew pan in just enough water to cover it, add a little salt. Let it boil slowly until the water is absorbed, and the macaroni tender. Add a small bit of butter, and a little cream or milk. Put it in a baking-dish, cover it thickly with grated cheese, and bake until nicely browned. Serve with meat.

DESSERTS AND SWEET DISHES.

In making custards, ice-cream, or other sweet dishes, boil the milk in a tin pail set in a kettle of boiling water. When it foams, it is sufficiently boiling. The eggs should be fresh, and beaten until they foam.

PLAIN BOILED CUSTARD.

One quart of milk, four eggs, sugar, and flavoring to the taste.

BOILED CUSTARD.

One quart of milk, (or one pint of cream and one of milk,) four table-spoons of sugar, six eggs. Flavor the milk to the taste, put it in a tin pail in a kettle of boiling water; when it foams stir in quickly the beaten eggs and sugar; as soon as it begins to thicken, pour it immediately into a cold dish, otherwise it will curdle. If you wish it to *look very nice*, finish the top with a

whip, or with the whites of two or three of the eggs beaten stiff, and dropped for a moment on the boiling milk.

STEAMED OR BAKED CUSTARD.

One quart of milk, four, five, or six eggs, as wished plain or rich; two, three, or four table-spoonfuls of sugar. Beat the eggs and sugar together, add the milk, flavor to the taste. Put it in custard cups, and steam until firm, but not wheyed. Or bake moderately in cups or a single dish. If baked quickly, it will become wheyed.

ALMOND CUSTARD.

Blanch and rub smooth a quarter of a pound of almonds. Add the yolks of four eggs, and a pint of cream or very *rich* milk. Sweeten to the taste and flavor with lemon or rose, etc. Put it in a pail in a kettle of hot water, and stir until it thickens. Serve in custard cups.

BLANC MANGE.

Wash half an ounce of Iceland moss in warm water. Put it in a pail in a quart of milk, set it in hot water, and stir occasionally until absorbed. Sweeten to the taste, flavor, and strain it. Mould, and serve cold with cream and sugar.

ANOTHER, (VERY NICE.)

Boil two ounces of isinglass in three pints of milk or water until dissolved. Strain it into a pint and a half of cream, sweeten, and flavor with bitter almonds, lemon, or rose. Strain it into the moulds.

FEDERAL BLANC MANGE.

Divide blanc mange in three equal parts, Color one part red and another blue, with sugar-sand. Put in a mould or deep dish, first the red, then the white, then the blue; let each layer become cool before putting in

the next. Put in several layers thus, or have but the three. Serve in a glass dish.

FLOATING ISLANDS.

Make a nice boiled custard, reserving the whites of three or four of the eggs. Put it in a glass dish, and lay on the top the whites of the eggs beaten stiff, and dropped for a moment in boiling milk, a table-spoonful in a place, to harden. Lay a small piece of jelly on each.

The islands may be made of whipped cream; such are more delicious, but no prettier than the others.

ICE-CREAM.

Take one quart of cream, sweeten it *very sweet*, and flavor. Whip it to a froth, take it off as fast as it rises, and when all is whipped freeze it. This makes a large quantity, and is very quickly frozen.

ANOTHER.

Beat the yolks of six eggs to a froth, stir them into a quart of milk; sweeten *very sweet*. Put it in a pail in a kettle of hot water, and stir it until as thick as cream; stir in then the whites of the eggs, beaten stiff. Set the pail in cold water, and stir until cold; flavor to the taste. Strain it into the freezer. When nearly frozen add a pint of whipped cream.

DIRECTIONS FOR FREEZING ICE-CREAMS.

Pack the freezer in a basket, in pounded ice and salt; see that the mixture touches it upon every side; let it come nearly to the top, and as it wastes and settles, put in more. Turn the freezer half way round and back for half an hour; scrape down the cream from the sides occasionally, and mix it well with the rest. When it is perfectly *smooth* and free from lumps, cover the freezer with salt and ice, and let it remain until wanted. Cover it with a flannel blanket.

To take it out, first wipe every particle from the outside, loosen the cream from the sides with a knife, wrap a towel wrung out of hot water around the freezer, invert it upon the dish in which it is to be served, and it will slide out in perfect form.

If it is to be moulded, freeze it until perfectly smooth before putting it into the mould. Pack it (the small end down) in salt and ice until wanted. It may be frozen *as well*, but not *as quickly*, in a tin pail, with a tightly fitting cover. Take care in opening it, that none of the freezing mixture is admitted.

ICE-CREAM WITHOUT CREAM.

Make a custard of one quart of milk and four, five, or six eggs, as wished plain or rich; sweeten it *very sweet* and scald until it begins to thicken, stirring it all the time. Stir it until cold; flavor and freeze.

ICE-CREAM WITHOUT EGGS.

Boil a quart of milk, add two table-spoonfuls of arrow-root dissolved in a little cold milk, sweeten, stir it until cold, then flavor it to the taste. When partially frozen, stir in a pint of whipped cream.

SOUTHERN ICE-CREAM.

Sweeten a quart of buttermilk *very* sweet. When partially frozen add a pint of whipped cream, and the juice and grated rind of half a lemon.

FRUIT ICE-CREAM.

Bruise a pint of strawberries or raspberries, rub them through a sieve, add a pint of cream, sweeten and freeze.

LEMON CREAM.

Take a pint of cream, one cup of sugar, and the yolks of two eggs beaten to a foam. Heat it until it begins to thicken, stirring constantly. Squeeze the

juice from a lemon into a dish, pour the cream upon it, and stir until cold; add a tea-spoonful extract of lemon. Serve in a glass dish, with sweetmeats.

PINE-APPLE CREAM.

Grate a pine-apple, stir it into a pint and a half of cream, sweeten and freeze.

VANILLA CREAM.

One quart of cream, six ounces of sugar, half an ounce of isinglass. Heat the isinglass in a pint of the cream until dissolved; strain it into the remainder, add the sugar, flavor with vanilla, and stir until nearly cold. Mould it or serve in cups.

CHOCOLATE CREAM.

Scrape fine a quarter of a pound of chocolate, dissolve it in a very little warm water, strain it into a pint and a half of cream, and sweeten to the taste. Whip it, take off the foam as it rises, put a little of the cream in each glass, and fill with the whip.

ALMOND CREAM.

Blanch a quarter of a pound of almonds, rub them to paste with a little rose-water, add a pint of cream, and sugar to the taste. Whip and serve it in glasses with a spoonful of cream in the bottom of each.

FRUIT CREAM.

Heat half an ounce of isinglass in a pint of cream until dissolved. Sweeten and stir until nearly cold. Pour it over raspberry or other jam in a glass dish.

WHIP CREAM.

Sweeten and flavor a pint of thick cream to the taste. Put it in a pan or deep dish, upon ice, to chill, or in a pan of salt and water. Whip it with an egg-beater

until the dish can be inverted ; beat *back* and *forth*, not over and over, as in beating eggs. Add a glass of wine or brandy. Serve it in glasses if you like, with a spoonful of wine or *very nice* apple-jelly in each.

RASPBERRY CREAM.

Rub a pint of raspberries or strawberries through a sieve, to extract the seeds ; add a pint of cream, and sugar to the taste. Whip and serve in glasses.

BAVARIAN CREAM.

Line a dish with thin slices of sponge cake, saturated with white wine ; fill with a whip of cream, let it stand for an hour or more, and invert it upon the dish in which it is to be served.

SPANISH CREAM.

Dissolve an ounce of isinglass in a pint of warm water. Strain it, add a quart of cream, and heat until scalded. When cool, add the yolks of six eggs, and a wine-glass of wine. Mould, and serve with sweetened cream.

ITALIAN CREAM.

Mix one pint of rich cream with half a pint of milk, add a gill of rose-water, two of Madeira wine, and sugar to the taste. Dissolve an ounce and a half of isinglass in hot water, strain, and stir it into the cream. Mould, and serve with cream.

SNOW CREAM, (Mrs. Cornelius.)

One quart of cream, the whites of three eggs, beaten to a stiff froth, four table-spoonfuls of sweet wine, a little extract of lemon, or the grated rind, sugar to the taste. Whip, and serve in a glass dish.

TIPSY PARSON.

Saturate a loaf of sponge cake with brandy; make a rich boiled custard; put it in a glass dish; place the cake in the centre: stick blanched almonds thickly in the top, or ornament it with soft frosting and jelly. Serve in saucers.

CHARLOTTE RUSSE.

Dissolve an ounce of cooper isinglass in warm water; make a custard of a pint of milk, the yolks of four eggs, and three quarters of a pound of sugar; add the isinglass strained, set it in a kettle of hot water, and stir until it thickens; let it cool until it begins to harden, then add a quart of whipped cream, two teaspoonfuls of lemon and vanilla, and stir until cold.

Cut paper to fit the bottom and sides of a plain mould or deep dish; bake sponge cake in a sheet, cut a piece to fit in the bottom of the mould, one for each side and end; put in the paper, then the cake; moisten the ends and edges of the cake with a little of the beaten white of the eggs to make them adhere; fill with the custard, and let it remain for a few hours before turning it out; insert the mould upon the dish in which it is to be served, and slide it out carefully; take off the paper, and ice with the whites of the eggs.

APPLE SNOW.

Stew three or four nice sour apples (Greenings are best) with half a cup of water, and a sliced lemon; strain it through a sieve, and when cool add the whites of four eggs beaten stiff; beat in half a coffee cup of white sugar, a little at a time. Lay it in a glass dish, a tablespoonful in a place, with a small piece of jelly on each if you like; serve with sweetmeats.

BIRD'S NEST.

Pare and take the core from medium sized tart apples, leaving them whole ; stick several cloves in each, and bake until they begin to soften ; then fill the cores with the white of an egg beaten stiff, sweetened a little, and flavored ; return them to the oven and bake until done, but not as soft as to lose their form.

ICES.

LEMON ICE.

Make a quart of very rich lemonade, much sweeter than to drink. Add two grated oranges, strain it, and freeze.

STRAWBERRY ICE.

Press the juice from strawberries, strain it, and to each pint allow half a pound of sugar. Stir it until the sugar is dissolved, then freeze.

CURRANT ICE.

Press the juice from *very* ripe currants, sweeten it very sweet, strain it, and freeze.

KISSES.

Beat the whites of four eggs to a stiff froth, add half a pound of sugar and the juice of a lemon. Spread buttered white paper on a thin piece of *hard wood* board, drop the mixture a small tea-spoonful in a place, and bake in a *very* moderately heated oven until the tops are hardened. Slip them off carefully with a knife, wet the bottom of each with a thin solution of gum arabic, put it on with a feather, and join two together.

COCOANUT KISSES.

Make the kisses as directed in the preceding recipe. When baked, push back the inside carefully with the finger, and fill with grated cocoanut. Join two together.

MACAROONS.

Blanch half a pound of almonds. When dry, pound them very fine. Beat the whites of three eggs to a stiff froth, add half a pound of white sugar, the almonds, and flavor with extract of bitter almonds. Drop

a small tea-spoonful in a place on buttered paper, sift sugar over them, and bake slowly half or three quarters of an hour.

COCOANUT MACAROONS.

Beat the whites of two eggs to a stiff froth, add half a pound of sugar, and half a pound of grated cocoanut. Beat until stiff enough to form in little balls. Make them up the size of a nutmeg, dip the fingers in cold water, and smooth them, (press them into pyramidal form, if you like.) Bake slowly on paper three quarters of an hour.

COCOANUT CAKES.

Grate a cocoanut, add half the weight in powdered sugar, and the beaten white of an egg. Bake in small cakes on buttered paper.

CREAM MERINGUES.

Beat the whites of six eggs, with white sugar, until *very stiff*, add the juice of a lemon, or other flavoring. Lay sheets of buttered paper on a hard wood board, or long baking tin, and drop the mixture in oval cakes three or four inches in length. Bake in a very moderately-heated oven until slightly browned. Slide them off the paper with a knife, when a little cooled. Push back or scrape out carefully a portion of the inside of each, and fill with cream whipped *stiff*. Brush the flat sides with a thin solution of gum arabic, join two together, and return them to the oven for a very few minutes.

PRESERVING.

Use a porcelain-lined kettle, if you have one; if not, a very bright, brass one. Put in no more fruit at a time than will lie without being crowded. Use the crushed or granulated sugar, except for dark-colored

fruits or berries ; for such, the yellow brown clarified is as good. Put the fruit in the syrup as soon as it is prepared ; if allowed to stand it becomes discolored. Boil the fruit gently, and only long enough to cook it ; take it out carefully with a spoon or skimmer, and lay it on platters to drain. Preserves keep best in small jars ; put in the fruit, cover with the hot syrup, and close immediately. Fill the jars full. Fermented or candied sweetmeats may be restored by placing the jar in a kettle of hot water, and heating until the fruit is thoroughly scalded. If the jar is a glass one, put an inverted plate under it, and do not take it from the kettle until nearly cold. A thick mould formed over the top does no harm, but helps to exclude the air ; but when mould appears in specks, it should be taken off, and the preserves scalded. Keep sweetmeats in a cool, dry place.

In making jellies or jams, do not mash or strain the fruit in tin ; use stone or earthenware. Put it in cups, small jars, or moulds. Lay white paper upon it, and paste thick paper over the top, with the beaten white of an egg.

TO CLARIFY SUGAR.

Weigh the sugar, put it in a preserving-kettle, with half a pint of cold water to each pound, and the beaten white of an egg to every four pounds. Stir until the sugar is dissolved, heat it gradually, and take off the scum as fast as it rises. If likely to boil over, set it off the stove for a moment, or throw in a little cold water, and it will subside instantly. Skim it until only a slight scum rises, then strain it through a cloth strainer, wrung out of cold water.

Take the foam from the skimmings, strain, and use for ordinary cooking purposes, or put all together in the vinegar.

TO PRESERVE PEACHES.

Select ripe, but not very *soft* ones. Pare and cut them in halves, and weigh a pound of sugar for each pound of fruit. Make a thin syrup; when it boils, if any scum appears, take it off. Put in the peaches, boil until tender, but not till they break. Take them out, lay them on plates, and add the syrup which drains from them to the rest. Boil the syrup till quite thick.

To preserve peaches whole, select smaller ones, and allow but three quarters of a pound of sugar to each pound.

BRANDY PEACHES.

Pour boiling water on them, a few at a time; after four or five minutes drain them, and the skins will pull off easily, leaving the flesh perfectly smooth. Or rub the fuzz from them with a crash towel or new tooth-brush, and do them without paring.

Allow twelve pounds of sugar and two quarts of pale brandy to sixteen pounds of peaches. Prepare the syrup in the usual way, put in the peaches a few at a time, and cook them gently until a straw will penetrate them. Lay them to drain; boil the syrup until as thick as molasses. When it is nearly cold, add the brandy, and mix very thoroughly. Lay the peaches in the jars carefully so as not to bruise them, then add the syrup. Keep very *closely* covered, in a cool place. Morris Whites *look* nicest, but some other varieties are richer.

PEARS.

If large ones, cut them in halves; if small, do them whole, with the stems on. Allow three quarters of a pound of sugar for each pound of pears; if very *sweet* ones, less will do. Boil the fruit in just enough water to cover it until tender, but not very *soft*. Take them from the kettle, put in the sugar, boil it for a few minutes, and take off the scum. Put in the pears with

pieces of stick cinnamon, and boil until they begin to look clear, then take them out, and boil the syrup very thick.

If after a few days the syrup becomes thin, drain it off, and boil it again. Pour it very hot upon the fruit.

Pears preserved whole *look* nicer, but are more likely to ferment than those which are cut.

CURRANTS.

For each pound of currants allow one pint of strained currant *juice* and two pounds of white sugar. Put the sugar and juice together; when it boils take off the scum, put in the fruit, and boil five minutes.

Preserved thus, they are very nice, and do not become hard.

TOMATOES.

Take the small yellow or red variety, as soon as ripe; scald and peel; allow a pound of sugar for each pound of fruit. Prepare the syrup; put in the tomatoes, and boil them ten or fifteen minutes; take them out, and boil the syrup until thick. Put the fruit in jars, with a few slices of lemon in each, and add the syrup when cool.

EGG-PLUMS.

Take them before they are so ripe as to become soft. If the skin will not pull off readily, pour boiling water upon them, and drain it off immediately. Allow a pound of sugar for each one of fruit, prepare the syrup in the usual way, put in the plums, a few at a time, and boil them very gently for five minutes. Lay them in a jar, boil the syrup a few minutes longer, and pour it over them. The next day drain it off, boil it until thick, and pour it back when cool.

DAMSONS OR GREEN GAGES.

Allow a pound of sugar for each pound of fruit, take off the skins, prepare the syrup, and boil the fruit in

it but a very few minutes. Take it out, and boil the syrup until thick.

PURPLE PLUMS.

For these, yellow brown sugar is as good as white. Allow pound for pound, clarify it, put in the fruit, and boil it very slowly for fifteen or twenty minutes. Take it out, and boil the syrup until very thick. Pour it immediately over the fruit.

CHERRIES.

Pit them, and allow pound for pound. Prepare the syrup, put in the cherries, and cook them for five minutes; try one, and if it is not done cook them a little longer; five minutes is usually sufficient. Skim them out, and boil the syrup until rich.

GRAPES.

Squeeze the pulp from each grape with the thumb and finger. Put the skins in one dish, and the pulp in another. Allow a pound of sugar to each pound of fruit. Heat the pulps, and rub them through a sieve to separate the seeds. Put this with the skins, add the sugar, and boil twenty minutes. Very nice.

CITRON MELON.

Cut the melon in rather small; but not very thin pieces, and in whatever shape preferred. Allow three quarters of a pound of sugar for a pound of fruit. Boil it until tender in just enough water to cover it. Dissolve the sugar in rather more water than for juicy fruits, skim the syrup carefully, put in the citron, and boil it until each piece becomes perfectly *transparent*. Some pieces will become clear much sooner than others. As soon as a piece is done, take it out and let it drain, putting the drainings back in the kettle. The syrup will require very little, if any, boiling after the melon is all done. When cool, flavor it with extract of lemon to the taste.

PINE-APPLE.

Slice the fruit, and for each pound weigh one of white sugar. Put the sugar and fruit together, and let it stand all night. In the morning drain off the syrup, let it boil, and skim it. Put in the apple, and let it *simmer*, not boil, for fifteen minutes. Take it out, and boil the syrup until it thickens a little. Heat the jars, put in the fruit, then the syrup *very hot*, and cork immediately, as tightly as possible. Keep in a very cool place.

SIBERIAN CRAB-APPLES.

Select the fairest, and only such as are perfectly sound; do not remove the stems. Allow a pound of sugar for each pound of fruit. Make a thin syrup; when it is near boiling, put in the apples and boil them until they look clear and are tender. Take them out very carefully so as not to break them, put them in a jar, boil the syrup until thick, and pour it over them.

For immediate use, three quarters of a pound of sugar for each one of fruit is sufficient.

NATURAL CRAB-APPLES.

Scald the fruit until the skin will rub off, and the core can be pushed out with a quill, leaving the apple whole. Put them in a kettle with whole cinnamon, and as much strained honey as will nearly cover them. Let them boil slowly, and keep them under the syrup as much as possible. When tender, take them out, and pour the syrup over them.

TO PRESERVE APPLES.

Select tart but not *mellow* apples; Newtown pippins or Spitzenbergs are nicest. Cut them in halves and take out the cores. Allow a pound of sugar for each pound of fruit, and one sliced lemon. Make a thin syrup, put in the fruit, and boil it until tender; then

take it out, and boil the syrup almost to a jelly. If the apples are small, take out the cores, and leave them whole, if preferred.

QUINCES.

Purchase the apple or orange quince; it is much nicer, and does not become hard, as does the pear quince.

If very large ones, cut them in quarters; if not, in halves. Allow equal weights of fruit and sugar. Boil the quinces in just enough water to cover them until tender; then take them out, a piece at a time, and lay them on plates singly. Make a syrup, using the water in which they were boiled. Put back the fruit, and boil it slowly for half an hour, then lay it in jars; boil the syrup until thick, and pour over it. If after a few days the syrup becomes thin, drain it off, and boil it until it thickens.

APPLE AND QUINCE.

Take one third quinces and two thirds sweet apples; preserve the same as quinces. The flavor of the quince will so penetrate the apple, that one can hardly be distinguished from the other.

STRAWBERRIES.

Allow equal weights of fruit and sugar. Make a syrup; when it boils put in the fruit, and boil for five minutes. Skim it out carefully, and boil the syrup until thick. Put the fruit in jars, fill with the hot syrup, and close immediately. Keep in a cold place.

CRANBERRIES.

Wash them, and pick out such as are bad. Put them in a kettle with a little water, and mash them. When soft, add sufficient sugar to make them *very* sweet, stir them often, and boil until very thick. Put

them in jars or moulds. If in moulds, wet them, and if figured, put enough of the juice in the bottom to cover it; this will jelly, and when the fruit is turned out, the figure will be more perfectly defined than if all had been put in together.

To take it out, loosen it round the edge, and insert the mould upon the dish in which it is to be served. Wrap a cloth wrung out of hot water around it, and it will soon slide out.

CURRENT JELLY.

Gather the currants as soon as they are red. Mash them in stone or earthen-ware. Strain the juice through a bag *twice*, and let only as much run through as will without squeezing. Allow a pound of sugar for each pound of juice. Put the juice in a porcelain or brass kettle, and the sugar in a stone jar. When the juice boils, skim it and pour it into the sugar; stir it until dissolved. Put it immediately into the dishes intended for it, and let them remain where placed until cold. Secure the tops as previously directed.

APPLE JELLY.

Pare and stew sour, juicy apples (Greenings are nicest) in enough water to cover them. Strain as directed for currant jelly. Allow a pound of sugar for each pound of juice, put them together, and strain. Boil four or five minutes, skimming it thoroughly.

CRAB-APPLE JELLY.

Make the same as apple jelly.

QUINCE JELLY.

Make the same as apple jelly, but do not pare or core the fruit, as much of the jelly is contained in those parts.

Or take such of the parings and cores as are sound

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and fair, stew them, and strain the liquor twice. For each pound allow a pound of sugar; boil fifteen minutes. This is equally as nice as that made from the fruit.

CRANBERRY JELLY.

The fruit from the garden or bush cranberry makes very pleasant jelly, possessing a flavor peculiar to itself.

Gather the berries when soft; stew and strain them through a sieve, then through a bag. If the juice is too thick to run through freely, add water until it will. Allow a pound of sugar for a pint of juice; boil five minutes.

This jelly hardens very much by keeping. Should it appear thin at first, it will soon become as thick as desired.

Particularly nice with roast or boiled fowl.

GRAPE JELLY.

Mash the grapes, strain the juice, and for each pint allow a pound of sugar. Boil ten minutes.

WINE JELLY.

Break in small pieces four sheets of best isinglass. Put it in a quart of cold water, set it on the stove, and simmer it until dissolved. Strain it, add the juice of a lemon, and wine and sugar to the taste. Put it into moulds immediately. Make rum jelly the same.

RASPBERRY OR BLACKBERRY JAM.

Allow a pound of sugar for each pound of fruit. Put the fruit in the kettle, mash it, and boil it gently for an hour; stir it almost continually. Add the sugar, and simmer it half an hour.

If to be used immediately, three quarters of a pound of sugar is sufficient for a pound of fruit.

CURRENT JAM.

Take one third white and two thirds red currants, or either kind alone. Mash them, allow a pound of sugar for each pound of fruit, and boil twenty minutes.

GOOSEBERRY JAM.

Allow three quarters of a pound of sugar for each pound of fruit. Wash the fruit, and boil it ten or fifteen minutes; then add the sugar, and boil until a little dropped on a plate will jelly when cold.

GRAPE JAM.

Boil the grapes until soft; strain them through a sieve. Allow a pound of sugar for half a pound of the pulp. Boil it twenty minutes, stirring it often.

PINE-APPLE JAM.

Grate the fruit. Allow a pound of sugar for each one of the fruit. Boil fifteen minutes.

QUINCE MARMALADE.

Pare, and stew the fruit until very soft. Rub it through a fine sieve, and allow equal parts of pulp and sugar. Boil it gently, stirring it often, for half an hour, or until a little taken out will cut smoothly when cold. Put it up the same as jelly.

Apple and crab-apple marmalade is made the same.

JELLIED ORANGES.

Select small ones; peel, and boil them in water until a straw will penetrate them. Make a syrup of half a pound of sugar for each pound of fruit, cut them in halves or quarters, and boil them in the syrup until clear; then lay them in a glass dish. Dissolve a little isinglass or gelatine, strain it, and add sufficient to the syrup, to cause it to jelly. When cool, pour it over the fruit.

BLANC-MANGE AND JELLY.

Mould blanc-mange and wine-jelly in alternate layers. Let each layer become nearly cold before putting in the next. Very beautiful and delicious.

FROSTED FRUIT.

Dip the fruit in the beaten whites of eggs, then in pulverized sugar. Lay it on a tin, with white paper under it, and dry in a very cool oven. When the icing is firm, lay it in a dish, and set it in a cool, dry place.

Very pretty for evening, or children's parties.

TOMATO FIGS.

Take the small, pear-shaped variety, scald and peel them. Allow half a pound of sugar for each pound of fruit. Make a syrup, and boil the fruit in it until thoroughly penetrated by it. Lay them on earthen plates, and dry in the sun, occasionally turning them. When dry pack them in boxes. Sprinkle fine white sugar between each layer and upon the top.

Use the syrup for ordinary cooking purposes, or put it in the vinegar.

CANNING FRUIT.

Glass or earthen jars are best. Tin cans do very well for sweet fruits for a few times, but soon corrode, and become unfit for use. The self-sealing tops are convenient, but not always perfect; for this reason examine such before purchasing. The small sizes are best, as no more should be opened than is used at the time, particularly in warm weather. If glass jars are used, set them in a kettle or pan of warm water, and warm them *gradually*; then fill them with *boiling* water, and let them remain until wanted. Heat the fruit to boiling, and only enough at a time to fill one or two cans. It breaks less when steamed. Put it in a pan with the sugar, or in a steamer with a close bot-

tom; set it over boiling water, cover it, and steam until thoroughly heated through, which can be ascertained by breaking one of the largest pieces. The steam being confined, the fruit is heated alike, without turning. Peaches and berries are particularly nice done in this manner.

Empty the jar at the last moment, set it on a plate to catch that which may be spilled, and put in the fruit while boiling. Fill the jar *full*, and close it as quickly as possible. Have the wax ready *melted*, but not very *hot*; wrap a towel round the jar, and insert the mouth. If small air-bubbles appear as the wax cools, prick them, and see that they all close. In using earthen jars or tin cans, fill them with boiling water and set them on or near the stove. Put corks for a short time in hot water; this will make them pliable, and more easily and tightly fitted. When the wax becomes cold turn the jars on the small end; if the least syrup escapes, seal them again; it is well to leave them thus one night.

Store canned fruit in a dark, cool closet. Some housekeepers think it essential to bury *glass* jars in a box of dry sand. Place them with the mouths *downward*, except such as are corked and contain very *thin* syrup, those are best placed upright, as sometimes the syrup will saturate the cork and loosen the wax. The object in inserting them is to cause a pressure from the inside against the air. All fruit shrinks more or less as it cools, and after; mould sometimes forms over the top in consequence, but does no harm.

Earthen and tin should be labeled to avoid mistakes in opening.

No sugar but granulated, crushed, or white coffee should be used for canning.

WAX FOR FRUIT JARS.

Melt in a pint basin four ounces of rosin and two ounces of gum-shellac. Add two ounces of beeswax,

and, if you choose, two ounces of vermilion to make it a pretty color. Care must be taken that the shellac is *good*; if it is not it will settle in a lump, instead of mixing with the rosin. If good, it will appear transparent in the light; if not, it will seem full of black specks.

A good and cheaper wax is made by melting together a pound of rosin and an ounce of tallow.

ANOTHER.

Dissolve plaster of Paris in sufficient cold water to make a thick cement.

Spread it thickly over the cork with the hand. It soon hardens, is quickly prepared, and said to be as good and cheaper than wax.

CANNED PEACHES.

Pare them; if medium sized ones, cut them in halves, if very *large*, in quarters. Allow three ounces of sugar for each pound. Put as many in the kettle, with their proportion of sugar, as you think will fill one *large* or two *small* jars. Heat very moderately at first until the juice starts and the sugar is dissolved; then faster until boiling. Shake the kettle gently, and turn the fruit as carefully as possible. Let it boil for a moment, have the jar heated, place it near the kettle, put in the fruit, and if there is not syrup enough to cover it, which there will be if the peaches are juicy, add boiling water to supply the deficiency. Have the cork or top at hand, and finish as previously directed. When sent to the table, sweeten them to the taste.

Peaches canned thus retain their freshness better, and are nicer to serve with cream, than those put up in richer syrup; and keep equally as well.

ANOTHER WAY.

Cut the peaches in halves, or if not very large, leave them whole. Allow half a pound of sugar for each

pound of fruit, and half a pint of water for each pound of sugar. Dissolve the sugar in the water, bring it to a boiling heat, put in the fruit, and cook it gently until a straw will penetrate it. Have the jars in readiness, fill, and seal immediately.

Do but a jar at a time, if you wish them very nice.

PEARS.

Cut them in halves, unless small, when they are nicest left whole. Allow half a pound of sugar for a pound of fruit, if tart; if sweet, a quarter of a pound. If very juicy, allow half a pint of water for each pound of sugar; if not, a little more will be necessary. Prepare a syrup; when it boils, put in the fruit and cook it until tender, but not till it breaks. Only a few should be done at a time.

No variety is as handsome as the Vergouleuse; it does not change color, and when properly done is beautifully transparent.

CHERRIES.

Pit them, and for each pound allow a quarter of a pound of sugar. Put them together, have the jars ready, and as soon as they boil, fill, and seal quickly.

When wanted for use, sweeten them to the taste. They require no stewing, and are as nice as fresh fruit. They make excellent pies and puddings.

QUINCES.

Do them the same as pears.

PINE-APPLES.

Pare and chop the fruit, and allow half a pound of sugar for each pound. Mix the sugar with the fruit, fill a jar, and set it in a kettle of warm water. Let the water come nearly to the top, and bring it gradually to boiling. Cover the jar, and, if it is a glass

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one, set it on a plate, or it will be broken by the heat. Let the fruit become thoroughly scalded, and very hot. Cork and seal before taking it from the water. Wrap it in a towel until a little cool, as it will crack by contact with the cold air.

PINE-APPLE, (WITHOUT HEATING.)

Allow a pound of sugar for each one of chopped fruit. Mix fruit and sugar thoroughly. Expel the air from a jar, put in the fruit, and seal immediately without heating.

Pine-apple put up thus retains its flavor and freshness perfectly, and will be found almost equal to the fresh fruit.

GOOSEBERRIES.

Fill a quart jar with the fruit, set it in a kettle of nearly cold water, and bring it gradually to boiling. Make a syrup of half a pound of sugar dissolved in a little water; when it boils add it to the fruit, and let there be sufficient to fill the jar. Cover it, and keep the water boiling for half an hour. Seal before taking it from the kettle. Pack in sand. Gooseberries done thus remain whole, and are very fine.

STRAWBERRIES.

Select the largest ones, and allow a quarter of a pound of sugar for each pound of fruit. Two quarts with the sugar will usually fill a quart jar. Put the sugar and fruit together, enough at a time to fill one jar. Heat very slowly at first, then rather faster until it comes to a boil. Shake the kettle gently to move the fruit, but do not stir it. Have the jar ready, fill, and seal. When served, sweeten to the taste.

Many housekeepers allow *half* a pound of sugar for one of fruit, but the flavor is better if it is put up with less, and sweetened when served.

**BLACKBERRIES, RASPBERRIES, AND HUCKLE-
BERRIES.**

Put them in a pan or steamer having a close bottom, with a cup of sugar for two or three quarts. Cover them closely and steam until they are thoroughly heated and of a uniform color.

Sweeten them to the taste when served.

GOOSEBERRIES AND CURRANTS FOR PIES.

Take them when grown, but before they begin to ripen. Fill jars, and place them in a kettle of water. Bring it gradually to boiling, and let the fruit remain until very thoroughly scalded; then seal. Use the same as if fresh. Pie-plant may be kept in the same manner; peel and cut it in small pieces.

TOMATOES.

Pour boiling water upon them, and take off the skin. Slice them in a porcelain or brass kettle, and cook them until *very thick*. Salt them as for the table. Put them while boiling in jars or large bottles heated as for fruit; cork and seal immediately.

Tomatoes canned thus will keep perfectly, and retain their color. To prepare them for the table, heat them, add butter and pepper, and a little sugar, *if you like*.

TO OPEN JARS.

Wrap a towel round the jar, and hold the mouth to the fire. The wax will soon soften, and can be easily removed. Put it with the rest, and it will be as good to use again.

TO PREPARE RIPE FRUIT FOR THE TABLE.**PEACHES.**

Select such as are very ripe and soft. Pare and cut them in halves or quarters. Serve with cream and sugar.

Nothing nicer can be prepared for either dessert or tea.

STEWED PEACHES.

Take small, under-ripe ones, pare them, put them in a kettle, with a cup of sugar for a quart, and a little water. Ten or fifteen minutes will cook them sufficiently. If you wish the syrup rich, simmer it after the fruit is taken out.

PEARS.

Choose small ones and such as appear sound. Pare them, put them in a stew-pan with a little water, cover them, and stew until a straw or fork will penetrate the core. When nearly done add sugar to the taste. If wished richer, allow a quarter of a pound of sugar for each pound of fruit, and simmer the syrup after the pears are taken out.

CHERRIES.

Pit them, and add sugar to the taste. The sweeter varieties are much nicer thus than stewed.

Very sweet plums may be served the same.

PINE-APPLE.

Pare it, and remove the little prickly eyes. Slice it thin, put it in a glass dish, a layer of fruit, then one of sugar, until it is all in. Prepare it in the morning, and set it in a cool place until wanted.

STRAWBERRIES.

After hulling, put them in a colander, and pour cold water upon them. This is necessary to rinse the sand from them, particularly after a rain. Strew them plentifully with sugar *just before serving*; if it is put with them for any length of time before, they become bleached and lose their freshness.

Cream for them should be placed on the table in a pitcher; it soon becomes curdled when mixed with the berries.

CURRENTS.

When perfectly ripe, pick them from the stems, and wash them. Bruise a part, put them in a deep dish, with plenty of sugar and a very little water. Prepare them two or three hours or longer before they are to be served.

White and red ones look very prettily mixed.

RASPBERRIES, HUCKLEBERRIES, AND BLACK-BERRIES.

Prepare and serve the same as strawberries.

TO STEW DRIED FRUITS AND BERRIES.**PEACHES.**

Look them carefully over, and wash them in two or three waters. Put them in a pan with rather more water than will cover them, as they absorb a great deal, and add more as it boils away, if needed. When tender, sweeten them, and stew fifteen or twenty minutes longer.

Stew pears the same.

PRUNES.

Wash them, put them in a stew-pan with a cup of sugar for each pound, and water to cover them, or rather more. Cover them and stew slowly until they are soft, and the syrup rich.

APPLES.

Look them carefully over, cut out any small bits of core there may be, and wash them. Put them in a kettle with water to cover them, and add more as needed. Much improved by adding a sliced lemon or orange, or the peel of either. When partially done, sweeten to the taste. Add nutmeg, and grate sugar over the top, just before placing it on the table.

RASPBERRIES AND BLACKBERRIES.

Wash and put them in a bright basin, with water to cover them. Let them simmer for an hour or more, then add sufficient sugar to make them very sweet. Stew until the syrup is rich, and the berries swollen to their full size.

VARIOUS WAYS OF PREPARING APPLES.**TO BAKE SOUR APPLES.**

Take out the cores, leaving them whole, and fill the incision with sugar. Place them in a baking-tin, with rather more water than will cover the bottom, and a few spoonfuls of sugar; as the water boils away add more, keeping the bottom of the tin covered. Take them out in a deep dish, and dip the syrup over them.

They will be found very nice for tea or dinner.

TO BAKE SWEET APPLES.

Select medium-sized ones, and such as are perfectly sound. Wipe them and place them in a baking tin, with a little water. They require much longer baking than sour ones. When a fork will penetrate them easily they are done.

They are very delicious pared, cut in slices, and served with sugar and cream at tea, or as a dessert.

BAKED APPLES, (VERY NICE.)

Pare, quarter, and core either sweet or sour apples. Lay them in a baking-tin, with the core side upward. Put in a little water, and sprinkle them thickly with sugar. Turn them often, and dip the syrup upon them each time. Let them bake slowly until thoroughly done, but take them out before they begin to break. If any syrup remains, dip it over them.

CODDLED APPLES.

Select sound, medium-sized sweet apples. Wipe them and put them in a tin pail with a little water and a handful of sugar. Set the pail on the stove, cover it closely to confine the steam, and cook the apples until tender. Take them up with the syrup.

TO STEW APPLES.

Pare and slice sour apples, or cut them in quarters. Add water according as they are more or less juicy. *Very* sour ones usually require only enough to keep them from burning. They should be covered and stewed quickly; long cooking discolors them. Stir them often, and, when nearly done, sweeten to the taste. Add a small piece of butter, and grate nutmeg over the top, if you like.

A NICE APPLE SAUCE.

Pare, quarter, and core sweet apples; if small, cut them in halves. For a peck allow six lemons, three pounds of raisins, half a pound of sugar for each pound of fruit, a few cloves if you like, or a quarter of a pound of stick cinnamon.

Dissolve the sugar in sufficient water to make a thin syrup, put in the fruit and spice, and boil slowly until the apples are tender. Take out the fruit, boil the syrup until very thick, and put all together in a jar.

CIDER APPLE-SAUCE.

Boil new sweet apple cider until nearly as thick as molasses. Fill a kettle with sweet apples, pared, quartered, and cored. Put in of the cider until you can see it. If you like, add whole cloves or cinnamon. Boil slowly until the apples are tender, mash or leave them whole. Much improved by putting in a few quinces.

Put it in a jar, and set it where it will be very cold; freezing does not injure it. It will keep a long time and improve by age.

This is genuine Yankee apple-sauce, as prepared by old-fashioned Connecticut housekeepers.

FRIED APPLES.

Either sweet or sour ones are good thus. Wipe them and slice without paring. Put them in a spider after frying pork, with a very little of the gravy, and one or two spoonfuls of water. Be careful to break them as little as possible in turning. Serve with fried pork.

Peaches not fully ripe may be fried the same.

TEA, COFFEE, CHOCOLATE, ETC.

TO MAKE GREEN TEA.

Allow a tea-spoonful each for one or two persons; two tea-spoonfuls, if the tea is good, is enough for three or four; the greater the number the less required in proportion. Have the water *boiling*, scald the teapot, put in the tea immediately, pour a little boiling water upon it, let it boil four or five minutes; then just before taking it from the stove, add as much water as needed.

Green tea is injured by long boiling.

BLACK TEA.

Make as directed for green tea, but boil it ten or fifteen minutes. It is not injured by steeping a second time. Some think it improved by using half green with it. It should not be put with it at first, but after the black has drawn nearly enough.

Black tea is very nice for breakfast, and considered more healthy than coffee.

TO BROWN COFFEE.

To make good coffee, it is highly important it should be properly browned. Look it over carefully, as there are sometimes small stones, which will injure the mill. Put it in a round-bottomed kettle or spider, and set it on the back part of the stove for a few minutes to dry. Then place it over a moderate fire, and stir it constantly until it is of a rich dark brown, but not black; a few *burnt kernels* will injure the whole. It requires close attention to do it nicely. If done too much, it will be bitter; if not enough, it will have no flavor. Put it *while hot* in a covered box or canister, and stir in a small piece of butter.

Brown but little at a time, and grind it as needed. Old Java is best, and may be known by its large, plump, and yellowish berry.

TO MAKE COFFEE.

Grind it rather coarsely. Allow a table-spoonful for each person if wished *very strong*; if not, rather less. One table-spoonful is not too much, if made for one *alone*; two spoonfuls are sufficient for three, and four for a family of six, if the coffee is good. Moisten it with a part or the whole of a beaten egg, according to the quantity. Pour boiling water upon it, and boil it fifteen minutes. Pour a little from the spout to remove any dregs that may have boiled into it, and scrape from the side any deposited there. Let it stand four or five minutes where it will keep hot, but not boil. Boiling coffee a long time makes it very strong, but injures the flavor. Coffee made in this manner has a beautiful color and fine flavor.

In place of an egg, moisten the coffee with cold water, and put in a very little salt. When it has boiled sufficiently, pour in a little cold water, and let it stand for a few minutes to settle.

- TO MAKE COFFEE WITHOUT BOILING.

Have a deep tin cup with a fine strainer bottom and a handle on each side, fitted in the top of a common coffee-pot. Into this put the coffee. Have a strainer fitted in the top, and through it pour boiling water until the cup is full; put on the cover, and when the water has leached through, refill it. Stand the pot on the stove or hearth during the process, to keep the coffee hot.

Coffee made thus is very clear and has a delicious flavor. It is a Parisian mode, and preferred by many to any other.

Milk for coffee should be boiled and served hot. It is improved by adding the beaten yolk of an egg.

MOCK COFFEE.

Take two cups of water, one of molasses, a pint of flour, and enough wheat bran to form it in cakes. Make them thin, lay them in a dripping-pan, and bake until browned, turning them; split them, and brown the inside also. Let them be perfectly dried and hard.

Break in small pieces, pour boiling water upon it, and boil it several minutes; the longer the better. A coffee-cup full is sufficient for two or three quarts. This is an excellent substitute for coffee, much like it in flavor and color, and far better than any decoction of rye or barley.

RYE COFFEE.

Look over the rye, pour boiling water upon it, then strain it through a sieve. Spread it in a dripping-pan, and dry it in the oven.

Brown it the same as coffee, but rather less. Grind it, allow a third more than of coffee, moisten it with an egg, and make it the same as coffee, but boil it a little longer.

A little coffee may be put with it, or it is very good alone.

CHOCOLATE.

Scrape it fine ; allow a table-spoonful for a pint. Put it in a pot kept for the purpose, pour boiling water upon it, and when it boils, add as much milk. Add sugar to the taste, unless it is French chocolate, which is prepared sweet enough. Boil it fifteen minutes. Less milk may be used, but half is a very good rule.

COCOA.

This is similar to chocolate, but less rich. Make it as the wrapper directs.

SANDWICHES.

Make soda biscuits small and thin. When cold, split them and spread each part thinly with butter. Lay a slice of cold boiled ham or tongue, spread with made mustard in the center of each, or a piece of the white meat of a turkey or chicken.

Pile them handsomely on a flat dish, and place among them at regular distances, sprigs of pepper-grass or curled parsley.

Nice to serve with coffee or chocolate, or as a supper dish.

Other kinds of cold meat sliced, make a good sandwich, though ham or tongue is nicest. They are very good made of bread ; home-made is better than baker's ; it should be cut thin, and in small squares. Either is a nice lunch to carry in traveling.

PICKLES.

Make them with sharp cider-vinegar, enough to cover them. Keep them in unglazed ware, as poisonous substances are contained in glazing, and sometimes decomposed by vinegar. Examine them frequently, and if any are soft, take them out. If a scum appears on the top, pour off the vinegar, scald and return it, unless

weakened, when it is best to add fresh. Vinegar for pickling should not be boiled over five minutes, as it injures the strength. Boil it in a porcelain kettle, if you have one. Iron discolors it, and a brass or copper one, unless perfectly bright, is poisonous from the verdigris produced. When either is used, scour it first with hot vinegar and salt, and a flannel cloth. Pour out the vinegar as soon as it boils.

Keep pickles covered, in a cool place.

TO SALT PICKLES.

Select such as are of a finger's length, or somewhat smaller. Wash them in cold water. Sprinkle salt in the bottom of a firkin or tub, put in a thick layer of cucumbers, and salt to cover them; then another layer, and more salt, and thus until the tub is full. The water from them will dissolve the salt, and form a brine. Stir them often for several days; this will destroy any scum that rises, which, if allowed to settle, will cause those it touches to decay, and such will soon affect the rest.

Put a weight on them, to keep them under the brine. Pickles salted thus will keep a year, or as much longer as wished. Horse-radish roots salted with them, are thought by many to be a preservative.

TO FRESHEN PICKLES.

The more *quickly* this is done, the harder and nicer the pickles are. Select those nearest of a size, that all may be done at the same time. Rinse them, and, if any are soft, throw them out. Put them in a brass kettle made very bright by rubbing it well with hot vinegar and salt. Pour plenty of cold water upon them, set the kettle on the back part of the stove, stir them often from the bottom, and, as often as the water becomes hot, pour it off, and add fresh. Small ones, if changed frequently, will be soaked enough in one

day. They should not be made *perfectly* fresh; a little salt is necessary to *season* them. Alum put in the last water makes them hard and brittle—a table-spoonful is not too much for half a pailful.

They are as good freshened in a tin pail, or porcelain kettle, and probably more healthy, but not as *handsome*.

PICKLE FOR CUCUMBERS.

Dissolve two pounds of salt, half a pound of ground black pepper, and half a pound of alum, in enough cold water to cover half a barrel. Keep them under the pickle with a weight.

They require no freshening; put them in cold vinegar, and they are soon ready for use.

This is said, by those who have used it, to be superior to any other mode.

TO SPICE PICKLES.

Cinnamon, cloves, and allspice are most suitable. They should be bruised, tied in a cloth, and scalded with the vinegar, then put in the jar with the pickles. Pepper-pods should be broken, and scalded in the vinegar.

TO PICKLE CUCUMBERS.

Take them fresh from the vines, lay them for a few hours in weak salt and water, then drain them. Put them in hot vinegar, with or without spices, but plenty of red peppers.

SALT CUCUMBERS.

When freshened, take enough vinegar to cover them. Sweeten it a little, put it in a kettle with broken pepper-pods according to their strength, a small bit of alum, and such spices as are liked. Let it boil three or four minutes, and skim it. Put it on the pickles when a little cooled.

MANGOES.

As late as possible, before frost comes, gather very small and perfectly green, smooth musk-melons. Cut a square piece from the side of each, with a sharp-pointed knife, and make the incision a smooth one, that the piece may be returned. Take out the inside, wash and put them in weak salt and water, for a week or ten days; then rinse and drain them. Fill them with very small cucumbers, onions, nasturtions, green grapes, and chopped cabbage, seasoned with white mustard-seed. Stuff them as full as possible, fit in the piece at the side, and wind twine tightly around to hold it.

Put them in a tub or large jar, and cover them with the best of vinegar. After a week, drain it off, heat and skim it, pepper and spice it highly, and pour it on them hot. They will keep a year.

NASTURTIONS.

Take them when grown, but before they begin to ripen. Lay them in weak salt and water for one day. Cover them with hot vinegar. They are best after a month or more.

ONIONS.

Select very small white ones, peel and lay them in weak brine for two or three days. Scald vinegar to cover them, with whole black pepper, and white mustard-seed, and pour it on them boiling hot.

PICKLED BEANS.

Take the strings from young and tender ones. Par-boil them, putting in a little salt, and a small piece of alum. Take them out with a skimmer, drain them, and put them in hot vinegar, highly seasoned with black pepper.

BEEFS.

Boil them until tender, drop them in cold water to make the skins slip off easily, and cut them in quar-

ters or eighths, according to the size. Put them in cold vinegar, add a little salt, and whole pepper, if you like. Make but few at a time.

TO PICKLE EGGS.

Boil them ten or twelve minutes, peel, and lay them in a jar. Cover them with hot vinegar, seasoned with whole pepper, allspice, and mace. They will be fit for use in nine or ten days.

TO PICKLE CABBAGE.

Shave red cabbage very fine. Put it in a colander, sprinkle a little salt on it, and let it remain twenty-four hours to drain. Boil four table-spoonfuls of pepper, and four of allspice, in a quart of vinegar; put the cabbage in a jar, and pour the vinegar on it hot. Cauliflower cut in small pieces, and pickled with it, makes a pretty garnish for other pickles.

CAULIFLOWER.

Select the whitest, cut off the stalk, and divide the flower into several parts. Scald them in strong salt and water, and let them remain in it until the next day. Rinse and drain them; put them into hot spiced vinegar. When cold put in a few barberries, to garnish at table.

TO PICKLE BUTTERNUTS.

Gather them during the latter part of June, when so soft that a pin will penetrate them easily. Make a strong brine; boil and skim it. When a little cool, pour it on the nuts, and let them remain for ten days; then rinse and drain them. Lay them in a jar, and cover them with very strong hot vinegar highly seasoned with whole pepper, allspice, cloves, whole mustard, and mace. Cover them closely, and keep them several months before using. The vinegar makes a very good catsup.

PEPPERS.

Take them when fully grown, but before they turn red. Scald them in weak salt and water, with a small bit of alum, to keep the color. Put them hot in cold vinegar.

The large bell peppers are nice, stuffed. Scald them the same; when cool cut the stem end nearly off, so as to form a lid, turn it back carefully, take out the seeds, fill with chopped cabbage; put on the top, and fasten with a needle and thread. Put them in cold vinegar.

RADISH PODS.

Take them when young and tender. Scald in weak salt and water, with a little alum. Put them in cold vinegar.

GRAPES.

Put clusters of green grapes in cold vinegar. Use them to garnish other pickles.

CHERRIES.

Take English cherries, leave them on the stems, but see that all are sound. Put them in cold vinegar. They require no spice, as they retain their flavor.

TO PICKLE RIPE TOMATOES.

Take small ones, before they are so ripe as to be soft. Prick them with a fork, and lay them in a weak brine for several days. Boil a quart of vinegar with three pounds of sugar, and cinnamon and allspice to the taste. Lay the tomatoes in a jar, and pour the vinegar over them when cool.

ANOTHER WAY.

Take small rare ripe ones, wash and prick them the same. Make a very strong brine, boil and skim it; when cold pour it over them. Let them stand eight days, drain it off, and cover them with weak vinegar,

which let remain as long, then cover with strong vinegar spiced to the taste. Keep them closely covered.

TO PICKLE GREEN TOMATOES.

To one gallon of green sliced tomatoes add six chopped onions. Put them in a colander; sprinkle a little salt on them, as laid in. Put on a weight, and press several hours. To as much vinegar as will cover them add half a pint of grated horse-radish, six green peppers chopped, half a pint of black mustard-seed, and one table-spoonful of pepper. Heat all together, and pour it over the tomatoes hot.

ANOTHER WAY.

Slice the tomatoes, and scald them in weak salt and water, with a little alum, until tender. To each quart of vinegar put a pound of sugar, and spice to the taste. Drain, lay them in a jar, heat vinegar, spices, and sugar together, and pour it over them hot.

TO PICKLE MUSHROOMS.

Peel and remove the stems. Stew them in just enough water to keep them from sticking—add a very little salt. When tender, put them in hot spiced vinegar. If to be kept long, put them in wide-mouthed bottles, cork and seal.

MIXED PICKLES.

Place small cucumbers, tomatoes, onions, nasturtions, green grapes, radish-pods, cauliflower, etc., in a weak brine. Put them in a jar together, in hot spiced vinegar.

HIGDUM.

To one gallon of green chopped tomatoes add six chopped onions, and salt to the taste. Put them in a colander, place a weight on the top, and press them several hours. Add a pint of grated horse-radish, four

large peppers chopped, one table-spoonful of ground pepper, four table-spoonfuls of ground mustard, and one quarter of a pound of white mustard-seed. Mix very thoroughly, pack it in a jar, and add enough boiling vinegar to saturate it thoroughly. Keep it closely covered. Cabbage may be pickled the same.

TO MAKE WHISKY PICKLES.

Put fresh cucumbers in whisky and water sufficient to cover them. For one gallon of *fourth-proof whisky*, allow two gallons of water. Unless the liquor is the best, allow as much whisky as water. Cover them with a cloth, and set them in a warm place. After two or three days stir them very thoroughly every day. A scum will soon form on the top; this must not be taken off, but well stirred in. The liquor will soon become vinegar. When no whisky taste is perceptible, remove them to the cellar. Keep them closely covered. Red peppers may be added, if wished. To spice them, take a few in a separate jar, with enough of the vinegar to cover them; add a little salt and bruised spices to the taste.

TOMATO SAUCE.

To four pounds of ripe tomatoes, after they are peeled, allow two pounds of sugar, one pint of vinegar, one table-spoonful of salt, half an ounce each of cinnamon and cloves, or more or less of either, as liked. Put the tomatoes and sugar together for a few hours, then add the spices and salt. Boil four hours. Put in the vinegar, and let it boil up once. Put it hot in the bottles, cork and seal. Very nice with cold meat.

WALNUT CATSUP.

Take a peck of walnuts when half grown. Bruise them, put them in a jar with a quart of vinegar, and half a pint of salt. Let them remain for a week, and stir and bruise them every day. Strain them through

a sieve. To each quart of liquor add a table-spoonful of whole pepper, one of mixed ground spices, cloves, allspice, and mace, and half a pint of vinegar. Boil it one hour. Strain it through a wet cloth, bottle and seal. Keep it several months or a year before using.

ANOTHER.

To seven pounds of tomatoes allow four pounds of sugar, one ounce each of cinnamon and cloves, and one pint of vinegar. Boil it five hours.

In either of these recipes, the spices may be bruised and tied in a cloth, or the sauce may be rubbed through a sieve.

TOMATO CATSUP.

Boil the tomatoes until they can be rubbed through a sieve. To each gallon of pulp and juice, add four table-spoonfuls of salt, four of ground pepper, three of ground mustard, half a tea-spoonful of allspice, if you like, and one pint of vinegar. Boil it until very thick. Strain it through a sieve, put it hot in bottles, cork and seal. Keep it in a dark, cool place.

MUSHROOM CATSUP.

Choose such as are pink inside; if dark they are stale and unfit for use. Put them in layers, with a little salt between, and let them remain two or three days. Mash them, and to each quart add a small tea-spoonful of black pepper. Boil it in a stone jar in a kettle of boiling water for two hours. Strain it, put it again in the jar, and boil it until reduced one half. When cool, bottle, cork, and seal it.

SOUR KROUT.

Shave cabbage fine, put it in a cask in layers, and sprinkle a little salt on each. As each layer is put in, pound it hard with something heavy to pack it, and also to extract the juice. Put a cover and weight on

it, and stand it in a warm place until fermented. *Keep* it in a cold place, but not where it will freeze.

A quart of salt is sufficient for a barrel. Observe the proportion in making less.

Heat and season it with a little butter or fried pork-gravy, or serve it cold. This is a favorite dish with many, but is in reality a German one.

OYSTER CATSUP, (Mrs. Crowen.)

Take fine fresh oysters. Pound them in a marble mortar, and to each pint put a pint of sherry-wine. Bring them to a boil, add an ounce of salt, and two drams of cayenne pepper. Let it boil up again, rub it through a sieve, and when cold put it in bottles, cork and seal.

HORSE-RADISH.

Take the roots in early spring as soon as the top is above the ground. Wash and scrape them until white. Grate it on a coarse grater, add a little salt and strong vinegar enough to cover it. Bottle and keep it tightly corked. Very nice with powdered sugar.

TO MIX MUSTARD.

Pour just enough boiling water on two table-spoonfuls of ground mustard to scald it thoroughly. Stir it free from lumps, add a tea-spoonful of sugar and vinegar to thin it.

Scalding it prevents the mustard settling, and destroys its bitter taste.

TO MAKE CIDER-VINEGAR.

Put cider in a jug or cask, leave out the bung, and set it in a warm place. Put in a sheet of paper dipped in molasses, and the rinsings from molasses-jugs and sugar-dishes. It will soon become very sharp.

Good vinegar for table use may be made thus: Mix one quart of molasses with three gallons of soft water. Add a pint of yeast, and stand it in a warm place or in the sun. It will make in four or six weeks.

SWEET PICKLES.**PICKLED PEACHES.**

Select such as are ripe, but not very soft. Rub them with a coarse towel, and stick five or six cloves in each. To a peck allow seven pounds of sugar, one pint of vinegar, and one of water. Make a syrup of the sugar, vinegar, and water, boil and skim it. Add a little stick cinnamon broken small, or bruised and tied in a cloth. Put in the peaches, a few at a time, cook them until tender, but not soft; when a fork will penetrate to the pit, they are sufficiently done. Take them out with a skimmer, and drain them. Boil the syrup until only enough remains to cover them. Pour it over them hot, unless they are overdone, when it is better to add it cold.

PLAIN PICKLED PEACHES.

To one gallon of vinegar allow two pounds of sugar. Boil and pour it over the peaches hot. Keep them several weeks before using.

TO PICKLE PEARS.

Small sweet ones are nicest; pare and leave them whole. For a peck allow seven pounds of sugar, one quart of vinegar, one ounce of cinnamon, and half an ounce each of cloves, nutmeg, or mace. Boil a few at a time in just enough water to cover them; as fast as tender, take them out and lay them in a jar. Add to the water the sugar, vinegar, and spices, ground and tied in a cloth. Boil a few minutes, skim, and pour it on them hot. They will keep a long time.

PLUMS OR CHERRIES.

To ten pounds of large purple plums allow five pounds of sugar, one pint of vinegar, two table-spoon-

fuls of ground cinnamon, one of allspice, and one teaspoonful each of cloves and mace.

Dissolve the sugar in the vinegar, add the spices tied in a cloth, boil and skim. Put the fruit in a jar, and pour the syrup over it hot. The next day set the jar in a kettle of water, and bring it gradually to boiling; let it remain all day. Or the syrup may be drained off for three or four days in succession, heated to scalding, and returned hot each time.

TO PICKLE APPLES.

Pare small sweet apples. To eight pounds allow four pounds of sugar, one quart of vinegar, an ounce of cinnamon, and half an ounce each of cloves, nutmeg, or mace. Cook them until tender in just enough water to cover them. Take them out, put in the sugar, vinegar, and spices, and boil until only sufficient remains to cover them. Pour it over them hot. They are very nice pickled as peaches, or in the syrup from them. When done thus, stick them with cloves, and steam until partially done before putting them in the syrup.

CRAB-APPLES.

Leave them on the stems, and steam until tender. To each pound allow half a pound of sugar, and vinegar sufficient to cover. Heat sugar and vinegar together, spice with cloves, and pour it on the fruit hot.

RIPE CUCUMBERS.

Take them when yellow, but before they are *very* ripe. Pare them, scrape out the inside, wash, and cut in pieces suitable for the table. Boil them until tender, adding a little alum. To seven pounds allow three pounds of sugar, and vinegar to cover. Put the sugar and vinegar together, add spice to the taste, boil a few minutes, and pour it on them hot.

Citron may be pickled the same; both are very good.

TO PICKLE BLACKBERRIES.

To seven pounds of fruit, allow four pounds of sugar, one pint of vinegar, and half a table-spoonful each of allspice and cloves. Put sugar, vinegar, and spice together, boil and skim; put in the fruit, and cook slowly for two hours. Very nice.

SPICED PEACHES OR PEARS.

Cut nice large peaches in halves. Allow sufficient vinegar to cover them, and to each pint a pound of sugar. To twelve pounds allow two ounces of cinnamon, one of mace, half an ounce of cloves, and a little ginger-root, if you choose.

Heat vinegar, sugar, and spices together; pour it on the fruit hot. After a few days drain it off, heat, and return it. Do this three times, returning it hot each time. Do pears the same.

SPICED CURRANTS.

To five pounds of currants add four pounds of sugar, one pint of vinegar, two table-spoonfuls of ground cinnamon, and one tea-spoonful of cloves. Boil two hours or more, till quite thick. To be eaten with meat.

The following recipes for preparing extracts were furnished by a druggist, and will be found very nice. They can be made much cheaper than purchased, and as good:

EXTRACT OF VANILLA.

Take one ounce each of vanilla and Tonquin beans. Soak them in warm water until the skins can be rubbed off. Cut them in small pieces, and put them in a quart bottle, with a pint of alcohol or brandy, and one of water.

Set it in a warm place for two or three days, and it is ready for use. Drain off the liquor, and fill the bottle a second time. It will be found nearly as strong as the first.

LEMON.

Put one ounce of oil of lemon in a pint of alcohol.

BITTER ALMONDS.

Put as many peach pits in a bottle as will fill it two thirds full. Fill it with alcohol; when used add more; it can be refilled several times.

ROSE BRANDY.

Put freshly-gathered rose-leaves in brandy sufficient to cover them. Very nice for cake or pudding-sauce.

Soak them carefully over, as they sometimes contain rose-bugs.

SPICED BRANDY.

To one quart of brandy add a table-spoonful each of ground cinnamon, allspice, mace, and cloves. When used refill with brandy. Very nice for mince-pies, pudding-sauces, or bread-cake. Whisky may be spiced and used the same.

LEMON BRANDY FOR SWEET DISHES.

Fill a bottle lightly with the thin rinds of fresh lemons, (or oranges,) and cover them with brandy. After two or three weeks drain off the spirit, and keep it tightly corked.

Lemon or orange-peel grated and dried is a pleasant flavoring for batter puddings, sauces, and stewed apple, either fresh or dried; and grated *fresh* orange-peel for plain cake.

TO MAKE MOLASSES CANDY.

Only *good* molasses is suitable for candy; syrup is nicer, and comes to candy more quickly. When it

boils put in a little vinegar to cleanse it, and skim it until clear. Boil it until a spoonful dropped in cold water forms in thick wax. Then for each quart stir in an even tea-spoonful of finely-powdered saleratus, and a bit of butter the size of a walnut. Pour it in buttered pans, and when cool, rub the hands with a little butter, and pull it until white. Then draw it out in a long stick, and cut it in lengths with a pair of shears. Lay it on buttered paper, on plates, in a cool place.

Stir into a part, if you like, popped corn or nuts; spread it thin on buttered tin plates, and when cold cut it in squares.

. VANILLA CREAM CANDY.

To each tumbler of coffee-sugar allow half a tumbler of water and a table-spoonful of vinegar. Boil it until it will form in little balls when dropped in water. Flavor with vanilla, and pour it in buttered pans.

Rub the hands with butter, and pull the candy until it is white, then stretch it in wide thin strips, and cut it in lengths.

Cook it in porcelain; if in tin, do not put in the vinegar until it begins to boil.

COCOANUT CANDY.

Make the same as vanilla cream, but boil it rather longer. After it is taken from the fire, stir in one tea-cupful of grated cocoanut. Drop it in spoonfuls, on buttered paper.

HONEY CANDY.

To one tumbler of coffee-sugar allow half a tumbler of water, and one large table-spoonful of honey. Boil like vanilla candy, pull it, and cut it in lengths.

TAFFY.

To a pound of brown sugar allow half a tumbler of water, and a quarter of a pound of butter. Boil it

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until a little cooled on a plate, is hard and brittle, then add the butter, and flavor it, if you like.

Pour it a quarter or half an inch deep in buttered pans, and when cold cut it in checks. Stir in, if you like, peanuts, or other nuts.

ELDERBERRY WINE.

Take the berries when fully ripe, pick them off the stems, and to each quart put two quarts of cold water. Boil them half an hour; strain, and to each gallon add three and a half pounds of sugar. Put the sugar in a gallon measure, and fill with the liquor. When nearly cold, put in for each gallon one pound of mace simmered in a little water to extract the strength, and half a cup of yeast. Put it in a cask, and when fermented, close it. When six months old, bottle, cork and seal.

RASPBERRY OR BLACKBERRY WINE.

To three quarts of the juice add one quart of water and three and a half pounds of sugar. Let it stand three days in an open jar to ferment; then skim it. Bottle, cork and seal, and keep it a year before using.

CHERRY WINE.

To one quart of juice allow three pounds of sugar, and water to make a gallon. Let it stand in an open jar until fermented. Then put it in a jug or cask. When six months old draw it off, bottle, cork and seal.

CURRANT WINE.

To one quart of strained currant juice allow three pounds of coffee or clean brown sugar, and sufficient water to make a gallon. Put it in a perfectly clean cask, shake it well, and stand in a warm place until fermented. Then put in the bung, and remove it to the cellar. When six months old, draw it off, bottle, cork and seal.

If you wish it very strong, allow to every ten gallons an extra quart of currant juice, and three pounds of sugar.

It is not fit for use until at least a year old.

ANOTHER EQUALLY NICE.

To fifty pounds of currants allow thirty-five pounds of white coffee-sugar. Put the juice and sugar together, and add water to make ten gallons. Let it stand in stone jars uncovered for ten days; skim it every day. Put it in a cask, but do not fill it quite full. Put in the bung, let it stand one year, then draw it off, bottle, cork and seal.

WHITE CURRANT WINE.

To one quart of juice put three quarts of water and three pounds of white sugar. Add to a gallon, *if you choose*, half a pint of good whisky, (it is not, however, essential.) Let it stand uncovered in jars until it ferments; skim it every day. Put it in a cask or jug; at the end of six months draw it off carefully, bottle, cork and seal.

GRAPE WINE.

Mash the grapes, and to each gallon add a gallon of water. Let it stand twenty-four hours. Put it then in a bag, and press between two boards. Strain the juice, and add sugar till it will float an egg. Put it in a cask, and when fermented close it. When six months old, draw it off, bottle, cork and seal.

ANOTHER EQUALLY NICE.

Mash the grapes, and strain them through a sieve. To each quart of juice allow one quart of water, and, to one gallon of juice and water *together*, allow three and a quarter pounds of sugar. Let it stand ten days in jars; then skim it and put it in a cask. Close it,

and at the end of a year draw it off, bottle, cork and seal.

Very fine wine may be made after this recipe from green Catawbas. As this variety does not ripen well in all localities, some who have it may be glad to know that their green grapes can be turned to account. Take them before they are frost-bitten.

CIDER WINE.

To a barrel of thirty-one and a half gallons of perfectly sweet cider put fifty pounds of sugar, and two quarts of old Bourbon whisky. Stir it well, and put in the bung, leaving a vent by boring a small hole through it. After two or three weeks close the vent; let it stand until the last of January, then draw it off, bottle, cork and seal.

The cider must be prepared before it ferments *in the least*.

RHUBARB OR PIE-PLANT WINE.

To one quart of juice allow three quarts of water, and three pounds of sugar. Finish as directed for currant wine.

To make a quantity it is necessary to have the plant ground in a mill; but for a few gallons it may be heated in a tin pail, set in a kettle of boiling water until soft, when it can be strained through a sieve.

RASPBERRY CORDIAL.

To one quart of raspberry juice add one pound of white sugar. Put it in a jar for three days, stirring it every day; then skim and strain it. To a quart add two quarts of brandy or sherry. Bottle, cork and seal. It will be fit for use in a fortnight.

METHEGLIN.

Sweeten soft water with honey till it will float an egg. Strain it and set it in a warm place till ferment-

ed. Fill the jug or cask nearly full, that when it ferments it may run over; this will carry off the dregs, and save drawing it off. Cork and keep it in the cellar. It is a very healthy and refreshing drink in summer.

ELDER CORDIAL.

Pour four quarts of boiling water on two quarts of elder-blows. When cold, strain and add three pounds of coffee-sugar, the juice and grated rind of two lemons, and half a pound of chopped raisins. Bottle, cork and seal. If preferred, a part of the raisins or the whole may be put in whole, a few in each bottle.

RASPBERRY SHRUB.

Cover raspberries with vinegar; let them stand twenty-four hours, then strain through a cloth. To each quart add two pounds of coffee-sugar. Boil until it begins to thicken, then bottle and seal. A spoonful or two in a glass of ice-water affords a refreshing beverage.

CURRENT SHRUB.

To one quart of currant juice add two pounds of coffee-sugar. Bottle, and use the same as raspberry.

RASPBERRY VINEGAR.

To four quarts of raspberries put one quart of vinegar. Let them remain together twenty-four hours, then mash and strain them. To each pint of juice put a pound of white sugar. Boil it a few minutes and skim it. Bottle it when cold.

LEMON BEER.

To two gallons of water add four and a half pounds of sugar, three sliced lemons, one and a half ounces of cream tartar, and one grated nutmeg. Boil half an hour in a bright brass or porcelain kettle. Then add three gallons of water and half a pint of fresh yeast.

Bottle and cork immediately ; tie the corks down, set it in a warm place until it begins to ferment, then put it in the cellar.

SMALL BEER.

To three gallons lukewarm water add a tea-spoonful each of the oils of spruce, sassafras, and wintergreen, one quart of nice molasses, and half a pint of yeast. Set it in a warm place for eight or ten hours, then strain, and bottle. It will be fit for use the next day, if the weather is warm.

GINGER BEER.

To one gallon of boiling water, add one pound of white sugar, one ounce of good ginger, one of cream tartar, and one quarter of an ounce of tartaric acid ; when cool add a table-spoonful of yeast and two tea-spoonfuls extract of lemon. Bottle and cork. In two days it will be fit for use.

CREAM NECTAR.

To one quart of boiling water add three pounds of white sugar and three ounces tartaric acid. When cool stir in the whites of three eggs well beaten, and three table-spoonfuls of flour. Boil five minutes. When nearly cold add one bottle extract of lemon. Bottle, and keep in a cool place.

Put two table-spoonfuls in a tumbler of water, with half a tea-spoonful of soda.

MILK PUNCH.

Take new *rich* milk, add brandy, rum, or whisky to the taste. Make it *very sweet* with nice sugar, pour it in glasses, and grate nutmeg on the top.

LEMONADE.

Cut lemons in thin slices, put them in a pitcher with plenty of sugar, and mash with a stick to extract

the juice. Add ice-water until sufficiently reduced, then more sugar, if needed; unless *very sweet* it is insipid. Put a few pieces of lemon in each glass, and grate nutmeg on the top.

MINT JULEP.

Put a few sprigs of fresh mint in a goblet with a table-spoonful of loaf sugar and a little brandy or rum. Bruise it, put in a few small pieces of ice, and fill with ice-water.

EGG-NOGG.

Beat the white of an egg as for cake. Beat the yolk *thoroughly* until light and foamy; add the white, and two or three table-spoonfuls of any liquor preferred. Stir it well, then put it into two or three goblets, according as you wish it strong, and fill with milk.

SPRING BEER.

Boil together sarsaparilla roots, sassafras, sweet fern, wintergreens, and princess pine, with a handful of hops and a little wheat bran, until the strength is extracted. Strain and add nice molasses in the proportion of one quart to three gallons. When lukewarm add a pint of fresh yeast. When fermented, bottle and keep in the cellar.

HARVEST DRINK.

To five gallons of water add half a gallon of molasses, one quart of vinegar, and two ounces of ginger. Very healthy and invigorating.

TO DRY CHERRIES AND PLUMS.

Pit them, and to five pounds allow two pounds of sugar. Put the fruit in a kettle with the sugar, and heat gradually to scalding. Then skim it out, and spread on earthen platters or plates. Boil the syrup till thick, and pour over it. Dry in a moderately-heat-

ed oven till the syrup is absorbed, and the fruit *partially* dried. Pack in a stone jar, cut a paper to fit closely over it, and paste thick paper over the mouth.

Fruit dried and stored thus, keeps perfectly.

Another very good way is, to sprinkle sugar over it, and dry the same as currants. Nice for pies, or to stew.

TO DRY PEACHES.

Pare such as are perfectly ripe, and cut in halves. Sprinkle a little sugar in the cavity made by extracting the pit. Dry on plates near the fire. Dried thus, they will be found much superior to those done in the ordinary manner.

PEARS.

Pare and quarter them; dry on plates near the fire.

CURRANTS.

Spread them on plates, and sprinkle over as much sugar as you choose; a quarter of a pound for a pound is a very good rule; more may be used or less. Dry in a moderately-heated oven, and stir often. Pack in a stone jar, and secure the top as directed for cherries. They are good stewed with other fruit, or alone. Very nice for mince pies.

GOOSEBERRIES.

Take them when colored, but before they are very ripe. Spread thinly on plates, sprinkle a little sugar over, and dry moderately in the oven. As they heat they will burst and flatten. Let them remain till the juice is dried, and the *berry, partially*; then pack in a jar. They retain their flavor, and are very nice stewed or for pies.

BERRIES.

Look them over, spread on plates, and dry near the fire, occasionally stirring them.

PEACH LEATHER.

Spread the pulp from very ripe peaches half an inch thick on a buttered plate. Dry till quite hard and tough; then roll in layers, with white paper between. Much relished by invalids.

TO PREPARE CITRON FOR CAKE.

Pare and take out as much of the inside as is pulpy. Cut it in whatever form preferred, but not in very small pieces. For each pound allow half a pound of clean brown sugar. Make a thin syrup; when it boils put in the citron, and cook until clear. Then lay it on plates, sprinkle it with sugar, and dry by the fire. Use the syrup for ordinary purposes.

This is very nice, and may be kept for any length of time.

TOMATO FIGS.

For these use the small pear-shaped variety; scald and peel. For each pound allow half a pound of sugar. Make a syrup, and cook them in it until penetrated by it. Flatten and spread them on plates. Dry in the sun if the weather is favorable; if not, by the fire; turn them and occasionally sprinkle with sugar. When dry pack in layers; sprinkle fine white sugar on each layer and on the top. They will keep for years.

TO DRY PUMPKIN.

Stew it as for pies. Rub it through a colander, and make in small thin cakes. Lay them on buttered tin plates and dry near the fire; as it dries on the top slip a knife under and turn. When dry enough that it will not mould, put it in a paper bag and hang in a dry place. When you wish to use it soak it for a few hours in new milk, or milk and water; a very little is sufficient for a pie. It will be found almost like fresh pumpkin.

Winter squash may be prepared the same.

By storing pumpkins in a dry, cool place where they will not freeze, they will keep till late in winter.

TO DRY SWEET CORN.

Take it as soon as large enough for the table; cut off the corn, taking care not to cut the cob, but as closely as possible without. Spread it on earthen, or very bright tin, and dry in the oven, stirring it often. Prepare it early in the morning, and attend to it closely, that it may be nearly dried before night. Unless dried quickly, if the weather is hot, it is likely to sour. A brick oven is best, as a large quantity can be done at a time. It should never be dried in the sun, as flies will attack and spoil it. Store it in a paper bag, or wooden pail with a cover. Be sure it is perfectly dry before putting it away, or it will mould.

If properly dried and cooked, it is very nice.

A more common mode of drying is to scald it first; but no person who once dries it without, will ever resort to the old method. Yellow corn may be dried the same; take it when very young.

TO DRY GREEN BEANS.

Take them when right for the table. Parboil and dry the same as corn. Nice for winter succotash.

CARE OF MILK AND MAKING BUTTER.

The *best* butter is that made during the months of May, June, September, and October; and where the number of cows renders it necessary to churn every day, each article used must be scrupulously clean, and scalded after it is washed. In summer, milk should be kept in a dry, cool, and perfectly clean cellar, or milk-house. Let it be well ventilated, and the windows covered with netting, to exclude small insects.

Good butter can not be made from cream that has

become old, or in the *least bitter*; any unpleasant taste before churning will be as perceptible after. Strain the milk while warm in tin pans, and place it where it is to remain. Strain apart from the rest that to be used during the day; cream will not rise as well if the milk is disturbed by dipping from it. In summer it is best to churn the milk, as it is likely to sour before the cream has all risen.

Churn it as soon as loppered or thick. When only *cream* is churned, it should be taken off when the milk begins to thicken, kept in a stone jar while collecting a churning, and stirred whenever more is added. The proper temperature for churning *cream* is 58° Fahrenheit; milk and cream *together*, from 62° to 64°. Cream requires longer churning than milk, for the reason that it will not bear to be as warm. Churned at 58°, the butter is long in coming, but is more solid and of a much better flavor than when it is brought more quickly by increasing the degree of temperature.

A wooden tray and ladle are indispensable. These should be well scalded when you begin to churn; cold water should then be poured on them, and remain until ready to use them. When the butter appears in small particles on the dasher, if soft and white, add cold water, as the cream is too warm. When it has come, rinse it from the side of the churn-dasher and lid with cold water, and collect it with the dasher as much in a mass as possible. Take it out with the ladle into the tray, pour cold water upon it, and press with the ladle, to separate the buttermilk. Salt with Ashton salt; most dairymen give, as a rule, an ounce to a pound, but as some persons like it more highly salted than others, it is best for *home use* to decide by tasting. After a few hours, work it a little. The next morning work it until the brine is seen in it in little sparkling beads clear as water. If worked longer the flavor is injured, and it will not keep as well. Some good

butter-makers think it keeps better if a little of the salt is reserved till the last time it is worked. For immediate use, make a roll, and cut slices from it, or make in small balls. Stone jars with covers are best for packing for home use. Sprinkle a thin layer of salt on the bottom, pack the butter as solidly as possible, and cover it closely with a cloth wet in strong brine. This excludes the air, which is necessary to keep butter sweet. Wet the cloth each time a layer is added. Fill to within an inch of the top, lay on the cloth, fill the jar with salt moistened with cold water, and cover. No pickle can be prepared that will keep butter better than this; but this, nor any other, will preserve that not properly made. Balls or rolls may be kept nicely in brine; make it as strong as possible, boil and skim it.

Firkins or tubs require soaking in salt and water twenty-four hours at least before using, or in clear water for the same length of time; then rubbed inside with dry salt, taking care to brush from them as much of the salt as possible. Unless this is done the butter which comes in contact with the wood will become rancid.

In winter it is much more difficult to make good butter than in summer. Heat the milk before straining, and keep it in a moderately warm room. When the cream is thickly formed, take it off in a stone jar, and add a little of the milk, so as to collect a churning quickly. Stand the jar in a warm place *uncovered*, or with a thin cloth over it; otherwise the cream will become bitter. Stir it often, and churn as soon as thick. A pint of strippings strained warm in the jar each night and morning, causes the cream to thicken more quickly, and much improves the butter.

In winter or early spring, before the grass starts, butter is much improved by coloring with carrots. For a *small* churning, one large carrot is sufficient. Wash

and grate it in a pan of warm water. Press the juice from it with the hand, and strain the water through a cloth into the cream, when ready to churn. This gives butter a beautiful color like that possessed in summer, and the flavor is equally improved. Butter for winter use should be packed, and kept as much as possible from the air.

TO MAKE CHEESE.

The following directions are intended only for those who make cheese for their own use, and have not those conveniences necessary in large dairies. Strain the milk at night in a large tub; in the morning take off the cream, and, unless the weather is *very warm*, heat it as warm as new milk. Strain to it the morning's mess, and stir in the cream, heated with a little milk. The whole should be about 85° Fahrenheit. Put in the rennet; if strong, half a tea-cupful is sufficient for twenty-five or thirty gallons. In twenty minutes, if the milk shows no signs of curdling, add a little more. When the curd is formed cut it in squares to the bottom with a long sharp knife. Dip off a part of the whey, then lay a thin strainer over, and dip off as much more as possible. Lay a strainer in a cheese basket, place it on a tub, with a small ladder or sticks underneath it, put in the curd, fold the corners of the cloth over it, put on a light weight to hold it in its place, and let it remain till it can be cut in slices. Lay it thus in a tub, and pour over it the whey, heated to 100°. Let it scald until a piece bitten will squeak, then drain off the whey, and break the curd in small pieces with the hands, pressing it as dry as possible. Salt with best dairy salt. Two and a half pounds is considered a fair proportion for one hundred pounds of cheese, or one tea-cupful for twenty pounds.

Place the hoop where it is to remain, lay in a small strainer, fill it *full*, fold the cloth smoothly over the

top, put on the follower, and shove it into the press. Put on a light weight, let it remain four or five hours; then take it from the hoop, and trim the edges, if not smooth, with a sharp knife. Replace the strainer smoothly, and return the cheese with the upper side down; increase the weight a little, and press until the next morning.

Large cheese, or *very rich* small ones, require bandaging to keep them in form. Take a piece of cotton cloth the length of the cheese around, and two or three inches wider. Join the ends, and overcast the edges with twine. Slip it over the cheese when it is turned in the hoop, and draw it on the cord to fit. It is customary, in large dairies, to color the bandages, as it adds greatly to the appearance of the cheese.

- Tie a little anotta in a cloth, and steep it in soap-suds. Dip the cloth in and out until it is a bright orange; then wash and dry.

Turn and rub each cheese every day with warm butter or lard, sprinkle with a little cayenne pepper until it becomes firm; then as often as appearances indicate it to be needed, through the season. A small fly, known as the cheese-fly, is very troublesome; the closest attention is necessary to guard against it. Inspect the cheese each time it is rubbed, and keep in a dark room.

When cheese is made from a small quantity of milk, the curd may be kept from one morning to the next, and a larger one made. After it is scalded, put it away in a cool place. When the next morning's curd is scalded and taken out, put the first one in the whey for a few minutes to warm; then finish the two together. This is called "double curd cheese."

SAGE CHEESE.

Steep fresh sage leaves, and strain the water in the milk before putting in the rennet. If you wish it col-

ored, bruise corn leaves, squeeze them in a little warm water, strain the water into a part of the milk *after* the rennet, and keep the milk separately until the curd is ready to scald. Then scald and work the two together. The only object in coloring is, where many are made, to distinguish it by the eye from the others. After cheese is cured, it should be kept in a cool dry place. The same care as in making butter, must be observed respecting the cleaning and scalding of all tubs, strainers, and other conveniences.

TO PREPARE RENNET.

This is the stomach of a calf usually killed when four or five days old. Empty it, and if any hairs adhere pick them off. Dash cold water lightly over it, but do not rinse it. Rub as much salt on both outside and inside as will adhere; then stretch it on a stick in the form of a bow, and dry in a warm place.

To prepare rennet for use, soak one in a quart of warm water for twenty-four hours. Then rub it thoroughly, and strain the liquor into a stone jar holding a few quarts, and add salt until it settles in the bottom. Put a quart more water on the rennet, let it remain twenty-four hours, then rub it again, wring, and throw the bag away. Strain this liquor to the first, and add salt until it settles half an inch thick in the bottom.

It adds to the flavor, and, being an acid, somewhat to its strength, to add about a quarter of a lemon sliced and tied in a cloth, rubbing it occasionally to impart flavor

Cover it closely, and keep in a cool place; stir it well each time before dipping from it, that a uniform strength may be preserved. When another is prepared, strain the liquor in the jar with the first salt, and add as much salt as needed.

BRANDY CHEESE.

Pack cheese broken in small pieces in a stone jar, with enough good brandy to saturate it, and place on it a light weight. The richer the cheese the better. It is best to prepare it, as that offered for sale is usually such as has been injured by flies.

DUTCH OR COTTAGE CHEESE.

Place a pan of sour thickened milk over a kettle of water, and heat it gradually to scalding. Stir it frequently, that it may be done evenly. As the whey separates, drain it off. Be very careful not to scald it too much. When the curd is formed, squeeze it with the hands as dry as possible. Add while warm a small piece of butter, a little cream, and salt to the taste. Work it thoroughly, and make in small balls, or in a roll, and cut in slices when cold. To be eaten fresh.

ANOTHER.

Take one fourth sweet milk and three fourths sour thickened milk. Heat it *very gradually* to scalding, drain off the whey, put a very little saleratus in the curd, and work it dry as possible.

Add a small bit of butter, and salt to the taste.

WELSH RAREBIT.

Cut cheese in small pieces, or if hard, grate it. Melt it with a small piece of butter, and stir until thoroughly mixed. Add the yolk of an egg whipped with half a glass of Madeira, and as much ale or beer; stir until perfectly smooth. Season with cayenne pepper and grated nutmeg to the taste. Spread it smoothly on thin hot toast.

A simple way is to pour melted cheese on slightly buttered toast.

FOOD AND DRINKS FOR THE SICK.**BEEF TEA.**

Cut a piece of lean and tender beef in small pieces. Put them in a large bottle, set it in a kettle of nearly cold water, and boil two or three hours, or until the strength is extracted. Drain off as much as is to be taken at a time, add salt, unless prohibited. This mode of making beef-tea is superior to any other, as it affords the greatest amount of nourishment.

CHICKEN BROTH.

Allow two quarts of water to a chicken. If the stomach is *very* weak, take off the skin, as it contains a great deal of oil. Put it in cold water, and skim it until clear. Put in a little rice, and salt to make it palatable. When done, skim off the grease, add a small bit of butter (if allowed) and a cracker.

This may be made with more or less strength, according to the condition of the patient's stomach.

CHICKEN PANADA.

Pound a little of the meat from a boiled chicken in a mortar, with a little of the broth. Then add a little more broth, and a trifle of salt; boil five minutes. It should be quite thick.

MILK PORRIDGE.

Take equal parts of milk and water. When it boils stir in a little Indian meal wet smooth in a little cold milk or water, and a trifle of salt. Boil five or ten minutes. Vary the proportion of milk as the case requires. For $\frac{1}{2}$ a person in health, use all milk.

Water gruel is made the same. It is more palatable for some, and more nourishing, if sweetened a little.

THICKENED MILK.

Break an egg in a handful of flour, and rub it with the fingers till in small kernels like rice, or a little larger. Stir it in a quart of boiling milk. Boil it two or three minutes, stirring it constantly, as it burns very quickly. Add a very little salt. If thicker than liked, add cold milk.

BUTTERMILK POP.

Stir half a cup of Indian meal in a quart of fresh buttermilk, and rub it perfectly free from lumps. Add a very little salt, and stir until it boils. Boil four or five minutes; add sugar to the taste, and a small piece of butter. If too thick, thin with milk.

MULLED BUTTERMILK.

Stir a beaten egg in a quart of fresh buttermilk. Add an even table-spoonful of flour wet smooth in a little of the milk, and a trifle of salt. Stir it constantly until it boils, otherwise it will curdle. Sweeten to the taste, and for a person in health add a little butter.

PANADA.

Pour boiling water on a spoonful or more of loaf sugar, according to the quantity to be made; put in a small piece of butter and rum or brandy to the taste. Add a broken cracker, and grate nutmeg over the top. Very strengthening and nourishing in cases where stimulants are allowed.

DROPPED EGG.

Break a fresh egg in boiling water slightly salted, taking care not to break the yolk. Dip the water over it with a spoon, and take it out as soon as the white is hardened.

Lay it on a slice of toast previously moistened with boiling water, and spread with a little sweet cream

slightly salted. Put a very little butter on the egg, if allowed.

RELISH FOR A CONVALESCENT.

Pick codfish in small pieces, and freshen. Pour off the water, and add a little cream or milk. When near boiling, stir in sufficient flour, wet smooth in a little milk, to thicken it *a little*. Add a small bit of butter, and pour it on a slice of toast, or a split Boston cracker.

Dried beef may be cooked the same; it should be shaved very thin.

CORN-STARCH BLANC MANGE.

To one quart of milk allow three table-spoonfuls of corn-starch. Wet the starch smooth in a little of the milk, flavor the remainder, add a trifle of salt, and heat to boiling in a pail set in a kettle of hot water. Stir in the starch, and cook for a moment; stir it constantly. Put it in a mould or deep dish. To be eaten cold, with cream and sugar, or milk.

TO COOK SAGO.

Wash it thoroughly, to cleanse it of the earthy taste. Boil a table-spoonful in a little water until it looks clear. Add a pint of milk, and boil till it is absorbed, leaving the sago moist. Sweeten to the taste.

It should be done in a kettle of water.

CRUST COFFEE.

Toast bread as brown as possible, without burning. Lay each piece as fast as done in a coffee-pot, and pour boiling water on it. Set it on the stove or hearth, where it will keep hot. When sufficient is toasted, add boiling milk and a few spoonfuls of sugar. Let it boil up, and it is done. The proportion of milk should be about half, but less will do. Unless made strong it is not good. This possesses a great deal of nourish-

ment, and can be taken on a very weak stomach; but in such a case should not be as strong.

REFRESHING DRAUGHTS IN A FEVER.

Dissolve a tea-spoonful of currant, or other acid jelly, in a tumbler of water.

Bake sour apples and pour boiling water on them. Let them stand till the water is cold. Mash ripe cranberries, pour boiling water on them, strain and sweeten to the taste.

Put an even tea-spoonful of cream tartar and a little fresh lemon-peel in half a pint of boiling water; sweeten to the taste. If too sour, add more hot water. To be drank cold.

HERB DRINKS.

Pour boiling water on herbs, and drink after standing a few minutes. Long steeping makes them insipid. They should be renewed often.

SANGAREE.

Take one third wine, two thirds water, sweeten with loaf sugar, crumble in a little toasted bread, and grate nutmeg over the top.

FOOD FOR A YOUNG INFANT.

Four table-spoonfuls boiling water, one of sweet cream, a very little loaf sugar. Use the cream from the milk of the same cow each time.

Never use mixed milk for infants.

FOOD FOR A DELICATE INFANT.

Wash a table-spoonful of Irish moss, pour on it half a pint of milk, set it on the stove, or in a kettle of water, and stir occasionally until dissolved. When it thickens a little, take it up, add a little sugar and nutmeg.

WHEAT GRUEL, (for Children Sick from Teething.)

Tie in a piece of thick cotton cloth a cup of flour. Put it in boiling water, and boil steadily three hours. Then remove the cloth, and let the lump become perfectly dry. Grate it, wet a dessert-spoonful smooth in a little cold water, and thicken half a pint of boiling milk. Add a very little salt.

ARROWROOT.

Stir in a pint of boiling milk or water, one heaped tea-spoonful Bermuda arrow-root, wet smooth in a little cold milk. Simmer two or three minutes, pour it in a bowl, add a little sugar, and grate nutmeg over, if liked.

If wished thinner, use less arrow-root.

ARROWROOT CUSTARD, (Miss Beecher.)

One table-spoonful arrow-root, one pint of milk, one egg, one table-spoonful sugar. Mix the arrow-root with a little of the cold milk, put the milk in a saucepan over the fire; when it boils stir in the arrow-root, and the egg and sugar, well beaten together. Let it scald, then pour in cups to cool. A little cinnamon boiled in the milk flavors it pleasantly.

GROUND RICE GRUEL.

Mix one table-spoonful ground rice smoothly with a little cold water, and stir it in a pint of boiling water, or milk and water, equal quantities; let it boil up once. Season with salt, sugar, and nutmeg.

CAUDLE.

To a pint of rice gruel put, while hot, a wine-glassful of wine, and season with nutmeg and sugar. It may be made the same with water-gruel.

ADDITIONAL RECIPES.

Many of the following recipes were received too late to be inserted in their respective places; others were accidentally omitted:

TO CORN BEEF.

For one cwt. six pounds fine salt, four pounds brown sugar. Pack the meat with this mixture, rubbing over every part of the same. Let it lie twenty-four or thirty-six hours, then make a brine of two quarts of salt, for sufficient water to cover it, and two ounces saltpetre. Boil, skim, and when cold pour it over the meat.

PICKLE FOR HAMS.

For one cwt. take four gallons water, four ounces saltpetre, six pounds good coarse salt, one quart molasses. Scald and skim the brine as for beef. Let it remain in the pickle six weeks, then soak one night in pure water before smoking.

TO CORN FRESH FISH.

Clean and put them in weak brine over night. In the morning rinse them in another weak brine. Kindle a gentle smoke in the open air, by sticks above it, supported by blocks; place the fish on them, and smoke until dried. Pack in a cask, with the flesh sides down. Keep covered and in the cellar.

Broil them without freshening. Very nice.

MOCK TERRAPIN—A SUPPER DISH.

Boil a calf's liver; when cold, hash it. Dust it thickly with flour, add a tea-spoonful mixed mustard, a little cayenne, the yolks of three hard-boiled eggs, chopped fine, a piece of butter the size of an egg, and a cup of water.

Heat all together; let it boil for a minute or two.

Cold veal may be prepared the same.

BOILED TURKEY.

Fill the body with oysters, and boil or steam until tender. Serve with oyster sauce. Dip a part over the turkey, and send the remainder to the table in a boat.

TO BOIL FISH.

Fill the fish with a stuffing of finely-chopped salt pork and bread, seasoned with pepper; or prepare a dressing in the usual way. Sew it up, and if you have not a fish-kettle, wrap it in a cloth. Put it in cold water, add a tea-spoonful of salt for each pound, and three table-spoonfuls of vinegar. Boil slowly for twenty or thirty minutes, according to the size. Serve with egg-sauce.

PRESSED MEAT.

Boil a piece of fresh beef, mutton, or veal, until perfectly tender. Take out the bones and gristly parts, then chop it fine. Season with salt and pepper; if very lean, add a little butter. Pack it solidly while warm, and slice when cold. A very good and convenient supper dish.

MINCED BEEF.

Chop cold roast beef as for hash; add salt and pepper, and a finely-chopped onion, if you like. Put it in a stew-pan with a little of the gravy left, and simmer for a few minutes. Then put it in a baking dish, filling it two thirds full. Fill with mashed potatoes heaped high in the centre, and smoothed. Bake until browned.

Cold roast pork may be hashed the same. Add sage to the seasoning, and dress with mashed sweet potatoes.

GRAHAM BREAD, (WITHOUT YEAST.)

One quart Graham flour, one pint of milk, three table-spoonfuls molasses, half a tea-spoonful soda, one of cream-tartar, a little salt.

Rub the cream-tartar in the flour, dissolve the soda in the milk.

GRAHAM BISCUIT.

One pint sour milk or buttermilk, saleratus sufficient to cause it to foam, three table-spoonfuls sour cream, a little molasses, if you like. Mix soft, roll three quarters of an inch in thickness, and bake in a quick oven.

WHEAT AND INDIAN LOAF, (WITHOUT YEAST.)

* One pint and a half of sweet milk, one pint and a half of buttermilk, three pints of meal, one of flour, two thirds of a cup molasses, one heaped tea-spoonful saleratus, a little salt. Bake two hours.

STEAMED WHEAT AND INDIAN LOAF.

One pint sour milk, one pint Indian meal, one of flour, half a cup of molasses, half a cup of shortening, one and a half tea-spoonful saleratus, one small tea-spoonful salt.

Put it in a two-quart basin, set it in a strainer over a kettle of boiling water, steam one hour, then *bake* from three quarters, to an hour.

To be eaten warm or fresh.

NICE CORN BREAD.

One quart of milk, four table-spoonfuls sugar, three eggs, a piece of butter the size of an egg, four table-spoonfuls of flour, two even tea-spoonfuls of soda, two *heaped* tea-spoonfuls cream-tartar, one quart Indian meal. Bake half an hour in two round tins.

PLAIN JOHNNY CAKE.

Two cups sour milk, two cups Indian meal, half a cup of flour, one egg, two table-spoonfuls melted butter, one tea-spoonful saleratus. Bake three fourths of an hour.

SAVOY BISCUIT.

Beat the whites of four eggs to a stiff froth, add the yolks beaten until they foam, then beat well together. Add half a pound of white sugar, one tea-spoonful extract of lemon, and a quarter of a pound of flour. Stir thoroughly. Lay them with a spoon on buttered white paper in an oblong shape; sift white sugar over them, and bake in a quick oven a delicate brown. They require close attention.

TEA BISCUIT.

Two cups sweet milk, three eggs, three cups flour, half a tea-spoonful soda, one of cream tartar, half a tea-spoonful of salt. Dissolve the soda in the milk, put the cream tartar in the flour, put all together, and beat fifteen minutes. Bake in cups; fill each one half full. Bake in a quick oven twenty-five minutes.

WAFERS.

One cup sweet, thick cream, two cups of water, three quarters of a cup of sugar, and Graham flour to make a very stiff paste. Roll very thin, cut in small round cakes, bake in a quick oven; then dry in a warm place.

CREAM FRITTERS.

To three eggs beaten until they foam add half a pint sweet cream, half a tea-spoonful of salt, a little nutmeg, and flour to make a *thin* batter. Stir until smooth, then fry in hot lard, a *small* spoonful in each.

LIGHT DUMPLINGS FOR POT-PIE.

One tea-cup of buttermilk, two table-spoonfuls cream, either sweet or sour, one egg, half a small tea-spoonful of saleratus, as much flour as can be stirred in with a spoon. Drop from the spoon, without moulding.

Cook half an hour; keep the kettle covered and boiling.

HAM OMELET.

Beat six eggs, add half a cup of cream or milk, a tea-cupful of finely-chopped, boiled ham, fat and lean together, a little pepper, and if the ham is quite fresh, a little salt. Melt a small piece of butter or lard in a frying-pan; when hot, pour in the omelet, and fry gently, occasionally slipping a knife under and turning up the edge. When browned fold it over and take it up. If rare on the top, hold a hot lid or griddle over for a moment, or take it out inverted on a hot plate.

The pan should be small, in order that the omelet may not spread too much; when done, it should be near an inch in thickness.

MINCE PIES.

One bowl finely-chopped meat, three bowls apples, one bowl of chopped almonds or half a bowl of suet, one bowl seeded raisins, half a bowl of currants, half a cup of butter, unless suet is used, one pint boiled cider, or half a pint of cider and half a pint of brandy, three nutmegs, two table-spoonfuls cinnamon, one tea-spoonful of salt, half a tea-spoonful of pepper, sweet cider to make it quite moist, sweeten *very sweet* with nice brown sugar.

BAKED SUET PUDDING.

One quart of milk, half a pint of Indian meal, one cup finely-chopped suet, one cup sugar or two thirds of a cup of molasses, one egg, one tea-spoonful salt, two of ginger or cinnamon, or one of each. Boil the milk, pour it over the meal, stir it free from lumps, add the suet, then the eggs, beaten and mixed with the other ingredients. Bake two hours.

INDIAN APPLE PUDDING.

Turn three pints scalding milk on one pint Indian meal; stir in two table-spoonfuls of sugar, two tea-

spoonfuls cinnamon or ginger, a small tea-spoonful of salt, and a dozen sweet apples, sliced thin. Bake three hours.

GOOD PLAIN INDIAN PUDDING.

Take one quart of water, a little salt, and when boiling, stir in meal as for hasty pudding. Let it boil ten minutes, that the meal may be thoroughly cooked. Pour it in cups; fill each two thirds full, and when cool enough to slip out, serve in saucers with cream and sugar, maple molasses, or nice syrup and butter.

SAGO PUDDING.

Put half a pint of sago in a pint of milk; heat gradually, and stir until it thickens. Then add three pints of milk, three or four eggs, one cup of sugar, a nutmeg or the grated rind of a lemon, a small tea-spoonful of salt.

Bake in a quick oven half or three quarters of an hour.

APPLE SAGO PUDDING.

Cook a pint of sago in two quarts of water. Pare as many tart, juicy apples as will set round on the bottom of a medium-sized pudding-dish. Take out the cores without dividing them, pour the sago over them, and bake until the apples are done. Serve with cream and sugar.

A NICE DESSERT.

Put three pints of milk in a pail, and heat to boiling in a kettle of water. Beat the yolks of six eggs to a foam, add sixteen even tea-spoonfuls of corn-starch or flour, six table-spoonfuls of white sugar, two tea-spoonfuls extract of lemon. Beat well together, stir it in the milk, and turn it on a large platter.

Beat the whites of the eggs to a stiff froth, stir in six tea-spoonfuls powdered sugar, flavor with lemon.

Drop this on the custard, a spoonful in a place, set it in the oven, and dry without browning.

FRUIT CHARLOTTE RUSSE.

Bake a sponge cake in a wide deep bar. When cold cut out the inside as smoothly and evenly as possible, leaving it about an inch in thickness at the sides and on the bottom. Fill with peaches prepared with sugar and cream as for the table, or with strawberries or raspberries. Fit a thin slice of cake over the top, ice, or pour over a nice boiled custard.

COFFEE ICE.

Make a custard of one quart of milk and four eggs; sweeten it *very* sweet, and scald. Add sufficient strong coffee to flavor it *highly*; unless perfectly clear, strain it. When partially frozen, stir in a pint of cream, sweetened and whipped. Freeze the same as ice cream. Serve in glasses.

Less cream may be used, or it is very good without any.

CHOCOLATE ICE.

Make the same as coffee ice. Prepare the chocolate as ~~for~~ the table.

LEMON JELLY.

Dissolve an ounce of Cooper isinglass in a quart of boiling water. Add a pound and a half of loaf sugar and three large fresh lemons, grated. Strain it and add a glass of wine.

CURRANT JELLY.

To each pound of currant juice put a pound of white sugar. Stir until the sugar is dissolved. Put it in glasses or small jars or dishes, seal and set it in the sun. In a few days it will be a very *handsome* jelly, but will not keep as well as that which is heated.

In straining the juice let only as much run through the bag as will without pressing.

TO PRESERVE PURPLE PLUMS, (Mrs. Crowan.)

Make a syrup of clear brown sugar, allowing a pound for each pound of plums. Clarify it, and when boiling hot pour it over the fruit. Let them remain two days, then drain it off, heat it to boiling, skim and pour it over them again. Do thus three times, then put them in a kettle, and simmer gently till the syrup is thick and rich.

TO PICKLE MARTINOES.

Gather them while rather small, and so tender that the head of a pin will pierce them readily. Lay them in a very strong brine for a week or ten days, then rinse them in clear water and put them in vinegar for two weeks to soak out the salt and weedy taste; then drain and lay them in a jar. For a gallon of vinegar allow two pounds of brown sugar, a tea-cup of allspice, half a tea-cup of cloves, one or two pepper pods, a large handful of horse-radish, and three or four onions, *if you like*. Bruise the spices, but not very fine, slice the horse-radish and onions, and scald *all* in the vinegar. Pour it over the martinoes hot. This is a very nice pickle. The plants are easily grown, and so prolific that half a dozen will yield enough for a large jar.

IMPERIAL CAKE.

One pound of sugar, one of butter, one of flour, one pound of raisins, three quarters of a pound of citron, half a pound of almonds blanched and chopped, ten eggs, two wine-glasses of brandy, two nutmegs, one small tea-spoonful of saleratus. Bake in two loaves.

RICH LOAF OR WEDDING CAKE.

Five pounds of flour, four of butter, four of sugar, three of raisins, two of currants, three gills of brandy,

two cups *best* molasses, juice and grated rind of a lemon, five nutmegs, two ounces of cinnamon, two small tea-spoonfuls saleratus, thirty eggs.

This makes six large loaves.

CLAY CAKE.

One pound of sugar, half a pound of butter, one pound of flour, six eggs, half a pint of sour cream, grated yellow rind and juice of a lemon, one small tea-spoonful saleratus.

WHITE CLAY CAKE.

One pound of sugar, half a pound of butter, one pound of flour, whites of twelve eggs, half a pint of sour cream, two tea-spoonfuls extract of lemon, one small tea-spoonful of saleratus.

TRI-COLOR CAKE.

(Very Pretty to Mix in a Basket.)

One coffee-cup of white sugar, one table-spoonful of butter, whites of four eggs, two thirds of a cup of sweet cream, one cup of flour, half a tea-spoonful of soda, one of cream tartar.

Make another cake the same, using the yolks; then another, using red sand in place of white sugar.

Bake in sheets, having each about three quarters of an inch in thickness. Lay three sheets one above another thus: the red in the center, the yellow underneath, and the white above. Lay them together while warm, and brush with the beaten white of an egg to make them adhere. Ice.

CLOVE CAKE.

One tea-cup of sugar, one coffee-cup molasses, three cups of flour, half a cup of butter, two thirds of a cup of sour milk, one coffee-cup of raisins, three eggs, two tea-spoonfuls cinnamon, one of cloves, one nutmeg, one tea-spoonful saleratus.

WHITE CUP CAKE.

One and a half cups of sugar, half a cup of butter, half a cup of sweet milk, whites of six eggs, one cup of flour, one cup of corn-starch, half a tea-spoonful of soda, one of cream tartar, one tea-spoonful extract of lemon.

FAVORITE CAKE.

Three cups of sugar, one of butter, one of sour cream, six eggs, three cups of flour, one tea-spoonful soda, two of cream tartar. This makes two loaves.

PLAIN CAKE.

One and a half cups of sugar, one cup sweet milk, half a cup of butter, three of flour, two eggs, one small tea-spoonful soda, two of cream tartar, a little nutmeg.

SODA SPONGE CAKE.

One cup of sugar, one cup of flour, two eggs, one *even* tea-spoonful soda, two tea-spoonfuls cream tartar, four table-spoonfuls of milk.

SILVER CAKE.

One cup of butter, two cups sugar, one cup sweet milk, four of flour, whites of six eggs, one tea-spoonful of soda, two of cream tartar.

GOLDEN CAKE.

Made the same, using the yolks.

MOLASSES POUND CAKE.

One cup of molasses, one cup of sugar, one of butter, three of flour, half a cup of sweet milk, one tea-spoonful saleratus, one coffee-cup of raisins, spice to taste. Omit the fruit, if you choose.

DROP CAKE.

One and a half tea-cups of butter, two cups molasses, one tea-spoonful saleratus pulverized and stirred dry in the molasses, three well-beaten eggs, five cups of flour, one table-spoonful of cinnamon. Drop a table-spoonful in a place at small distances apart. Bake half an hour.

VANILLA COOKIES.

One coffee-cup of sugar, one of butter, three tea-spoonfuls of milk, one egg, one tea-spoonful of vanilla, half a tea-spoonful of soda, one of cream tartar. Mix soft, roll the thickness of a knife-blade. Bake quickly.

GOOD COOKIES.

Three cups of sugar, one of butter, half a cup of sweet cream, three eggs, three cups of flour, half a tea-spoonful of soda, half a nutmeg.

SOFT GINGER CAKE.

One cup of butter, one of sugar, half a pint of molasses, half a pint of sour milk, one and a half pints of flour, three eggs, three table-spoonfuls of ginger, one tea-spoonful of cinnamon, one of saleratus.

GINGER SNAPS.

One cup of butter, one cup of sugar, one cup of molasses, one table-spoonful of ginger, one tea-spoonful of soda. Mix soft, roll thin, bake quickly.

GINGER COOKIES.

One tea-cup of molasses, six table-spoonfuls butter, or nice shortening, six table-spoonfuls warm water, two tea-spoonfuls soda, one of powdered alum, one small table-spoonful of ginger. Dissolve the soda in half the water, the alum in the remainder. Melt the shortening in the molasses, add the soda and alum; mix soft, roll *not very thin*. Bake quickly.

BLACKBERRY WINE.

For a five-gallon keg take sixteen quarts of berries and fifteen pounds of sugar. Mash the berries, add the sugar, then put them in the keg and fill with water. Put in the bung, shake it well, and put it immediately in the cellar.

BLACKBERRY SYRUP.

To two quarts of blackberry juice add one pound of loaf sugar, half an ounce each of finely-ground cinnamon and allspice, half an ounce of nutmegs, and a quarter of an ounce of ground cloves. Boil all together for a few minutes; when cool add a pint of fourth-proof brandy. Excellent for medicinal purposes.

CHERRY BOUNCE.

Put wild black cherries in whisky or rum in the proportion of two quarts to one gallon of spirits, and two pounds of sugar. Put the whole in a cask or demijohn, close it and shake occasionally for two or three months. It may remain in the cask or be drawn off after several months, and bottled. This is good for bowel complaints, and is a fine tonic.

WHITE SPRUCE BEER.

Take two and a half gallons of water, one and a half pounds loaf sugar, sufficient essence of spruce to flavor it, and two thirds of a cup of yeast. Bottle, set it in a warm place till it begins to ferment, then cork, tie the corks down, and remove to the cellar.

TO KEEP APPLES.

Have the fruit carefully picked, or select such in buying as have no appearance of having been bruised. Late in the fall pack in barrels with dry buckwheat chaff. Put a layer in the bottom, lay in the fruit care-

fully, with chaff between and around it and on the top. Cover and store in the cellar. Late in the spring, apples kept thus, will be as smooth and the flavor as fine as early in winter, while some kinds may be kept till apples ripen again.

GREASE, LYE, AND SOAP.

Grease for soap should be kept closely covered and in a dark place, or flies will trouble it. A safe way is to put it in weak lye as fast as it accumulates; there is little danger if kept thus. If by any accident a part becomes wormy, separate it, and use the soap for washing and cleaning purposes.

Bones should be saved, as they assist materially. Soap from mouldy grease will be dark colored, but as good.

SETTING A LEACH.

If you have no leach cask, a barrel will do. Take out the head, or have a number of holes bored in it. Place it on a wide board elevated on blocks a little from the ground, and propped slightly forward. Cut channels in the board to conduct the lye into a vessel set in front to receive it. Lay sticks across each other in the bottom of the barrel, and over them a little straw. Put in a bushel or more of hard-wood ashes, (those from pine or soft wood are not good,) and four quarts of lime; then a bushel more of ashes, and pound them down, but not *too hard*, as the water will not leach through readily. Put on a pail of water, (soft is best,) and fill the barrel to within six or eight inches of the top; pound the ashes occasionally, and wet them. The next day scoop a hollow in the center, and pour in a pail of hot water.

Water may be added as long as the lye will float an egg; but when the egg settles so as to be hardly above the surface, set another vessel to catch it. Some-

times that caught first is so strong, that a part of that leached afterward may be put with it; but care must be taken not to reduce it too much. It must remain of sufficient strength to float an egg, or there will be no certainty of good soap. When you have as much lye as needed for the soap, leach off several pails of weak lye, to reduce the soap in case it needs it, and also to have some for storing the next supply of grease.

Leached ashes are useful to spread upon grass.

TO MAKE SOAP.

If the lye is of sufficient strength, soap is quickly and easily made. A large iron or copper kettle is necessary to boil it in. Put in about ten pounds of grease, or if the kettle is *very large*, fifteen. When it begins to heat fill the kettle two thirds full, or rather more, of the *strongest* lye. Let it boil slowly, occasionally stirring it until the lye has eaten all or most of the grease. Strain it through hay placed in an old basket. Put five pounds of rosin in a barrel, and the soap will be greatly improved for washing and cleaning purposes. A root of sassafras or a handful of the bark boiled with it and afterward kept in the barrel, flavors it pleasantly.

If greases rise on the top when cold, add weak lye; put in but little at a time and stir it well. If too much is added the soap is made thin. When only a slight scum appears it is reduced enough. The thicker and more jelly like it is, the better.

Unless the grease is nice and clean, it should be cleansed. To do this, boil it up in weak lye; when cold, the grease will be on the top. Very *new* soap is injurious, both to the hands and clothing.

Thirty pounds of grease will make a barrel.

SOAP WITHOUT BOILING.

To six pails of strong lye add one pail of boiling hot and strained grease; stir it well. The next day stir it thoroughly, and add five pails of soft water. Stir often for several days.

This is contributed by a lady who says: Let any one who wants a good soap and nice looking, try this.

HARD SOAP.

Take one pail of good soft soap, boil it, and add one pint of salt; stir it well, and when cold take off the soap, which will be on the top. Boil it again, add *half* a pint of salt, and when cold take off the soap as before. Repeat the process a third time, adding but a handful of salt. When cold take off the top, melt it, perfume if you like, mould or cut in bars when cold, and set it away in a cool dry place. In a few days it will be fit for use.

ANOTHER,

Take four pounds bar soap, two pounds sal-soda, three ounces of borax, two ounces spirits hartshorn, and eight quarts of water.

Cut the soap in small pieces, put it in the water, and heat gradually, but do not let it boil. When thoroughly dissolved put in the soda and borax, keep it hot until they are dissolved, then put it in a tub to cool. When about lukewarm, stir in the hartshorn. When cold, cut in bars.

HONEY SOAP.

Shave and dissolve two pounds of yellow bar soap in a vessel set in a kettle of boiling water. Then add one quarter of a pound each of strained honey and palm oil, and three cents' worth of the oil of cinnamon. It is fit for use when cold. Cut in bars or mould it.

SAND SOAP.

Shave and melt nice bar soap, perfume it if you like, and stir in while warm an equal quantity of *fine dry* sand; that from the sea-shore is best. Put in moulds, or roll it between the hands into balls. Set it in a dark place, and dry gradually.

COLORING RECIPES.

In preparing the following dyes, the quantity of water to be used is sufficient to cover the goods nicely, which must be perfectly clean and wet before being put in, else they will not receive the dye evenly. During the process lift the goods occasionally, shake out, and expose for a moment to the air, to insure a uniform color.

TO COLOR BLACK.

To two pounds of goods, one pound of logwood and one ounce of blue vitriol. Boil the logwood in a bag until the strength is extracted. Dissolve the vitriol in water; when it boils put in the goods, and boil one hour. Take them out, put the dyes together; when boiling, put in the goods and boil an hour, occasionally airing. When dry wash in soap suds, and rinse.

TO COLOR CRIMSON.

To one pound of goods, four ounces of alum and four of cream tartar. Dissolve in warm water in a brass kettle, put in the goods, and boil an hour. Then take them out and rinse; add to the dye one ounce of powdered cochineal; put in the goods when scalding hot, and let remain four hours. Then take out and rinse.

SCARLET.

To one pound of yarn, one ounce of cochineal, two ounces muriate of tin, one ounce of cream tartar.

Put the cochineal and cream tartar in the water when lukewarm; just before it boils add the tin, and boil fifteen minutes in brass. Put in the yarn, and let it remain until it is the shade wished; then rinse.

PINK.

To seven pounds of goods, two ounces of cochineal, eight ounces of alum, twelve ounces of cream tartar. Boil the alum and cream tartar one hour, add the cochineal powdered; boil fifteen minutes; when cool put in the goods, boil two hours, or let stand all night.

GREEN.

For ten pounds of goods take two ounces finely-powdered indigo, and half a pound oil of vitriol. Put it in a stout black bottle, *uncorked*; place it in a kettle of cold water, put it over the fire, and *boil* two hours. Take three pounds of fustic, and three pounds yellow oak bark; soak in rain water over night, then boil until the color is out of the chips. Put in two pounds of alum, to which add from the bottle till it is the color wished; put in the goods, turn them frequently, and let remain for half an hour.

TO COLOR COTTON YELLOW.

For five pounds of cotton cloth dissolve six ounces of sugar of lead in hot water. Dissolve three ounces of bichromate of potash in a pail of cold water; mix well together. Put the cloth first in the lead water, rinse up and down several times, then wring out and put it in the other the same; return to the lead water, and repeat several times. To darken the yellow into orange, dip it in boiling lime water.

TO COLOR BLUE.

One ounce of Prussian blue, one of oxalic acid. Pound the blue, and soak it over night in a brass

kettle. Warm it in the morning, and put in the acid ; stir it well, and heat as hot as you can bear your hand in. Dip in the cloth, wring out, and air it. Repeat until it is the color wished.

MISCELLANEOUS RECIPES AND DIRECTIONS.

TO MAKE STALE BREAD FRESH.

Lay a loaf or part of one in a steamer over a kettle of boiling water ; cover it closely, and steam until it feels spongy, like fresh bread. A *very thick* loaf will require an hour, perhaps longer ; part of one or a small piece, less time. Wrap it in a cloth, and let it get cold before cutting. It will be like fresh bread. Stale biscuit and cake may be steamed the same.

Housekeepers will find this an excellent way to dispose of old bread ; much better than making it into puddings, as bread puddings, unless *particularly nice*, are not generally liked.

TO CLARIFY DRIPPINGS.

Save the liquor in which meat of any kind, except mutton, has been boiled. When cold take off the fat, which will be on the top, put it in a basin with clear water, and boil until the water has evaporated ; then strain it. For many purposes, such as seasoning warm potatoes, hashes, etc., and for plain gingercake, cookies, and pie-crust, it may be used in place of butter or lard.

That from mutton should be clarified, and used with beef tallow for candles ; that from smoked meat, saved for making soap.

TO BOIL CIDER.

Take it when perfectly sweet ; if in the *least* fermented it can not be boiled thick. That made from

sweet apples is best, though that from sweet and sour ones together, is most commonly used. Boil it in a bright copper or brass kettle, or tin boiler, (never in iron,) and until nearly as thick as molasses; skim it often. Keep it in a jug in the cellar; if a mould forms over the top it will do no harm. A barrel will make nearly four gallons, such as will keep for years. To use it, reduce it with water. For immediate use it is not necessary to boil it so thick. Much used in making mince pies, and apple sauce.

TO KEEP BUTTERMILK.

Take an oaken tub or stone jar that will contain nearly twice as much as you wish to save. It must be perfectly cleansed and scalded. Late in the fall fill it two thirds full of fresh-churned buttermilk, then fill with cold water. Once a week drain off the water, which will be on the top, and refill with fresh. Stir it well after filling. Keep it covered in a cold place. It can be kept thus through the winter.

It may be used in making many kinds of puddings and cakes, in place of sweet milk, soda, and cream tartar, by simply adding sufficient saleratus or soda to sweeten it.

TO PRESERVE EGGS.

Take one pint of salt, three fourths of a pint air-slacked lime, and three gallons of water. Put fresh eggs in a stone jar, and pour the mixture over them. Any cracked ones will be cooked by the lime. Keep them in a cool place. They will be as fresh in the spring as when first laid down.

Another very good way is to grease and pack them in salt. Put a layer of salt on the bottom of a jar or tub, put in the eggs in layers, stand them on the end, and sprinkle salt over them.

The grease closes the pores in the shell, thus excluding the air, and causes the salt to stick to them.

TO MAKE POTATO STARCH.

Wash potatoes perfectly clean, pare and grate them in a pan of cold water. Rub the pomice well with the hands, strain through a sieve, then through a thin bag. Let it settle, pour off the water from the starch, which will be in the bottom, add more, stir and let it settle again. Do this until the starch looks perfectly white and the water clear. Then drain off the water, spread the starch on earthen plates, and dry quickly in a warm room. Spread gauze over the plates to protect from dust. It is improved by blueing the last water just enough to make the starch look clear.

Very nice starch may be made in the same way from green corn.

TO CLEAN TEA-TRAYS.

Wash in warm soap suds, rinse, and wipe dry. If they look dingy, dust on a little flour and rub with a dry cloth. If a tray gets marked, rub the spots with a woolen cloth and a little sweet oil; this will erase them, if any thing. Never pour boiling water on Japanned ware; it will cause the varnish to crack and peel off.

TO MAKE WHITE WAX.

Melt beeswax in a kettle of water over the stove. Have a hard-wood board made in the form of a shingle and planed. While the wax is melting, soak it in warm water, to prevent the wax sticking. Dip it in the water and wax, and when cold it will be covered with a thin sheet. Loosen with a knife and slip it off. Then dip as before, and until the wax is all dipped off. Lay these thin sheets on a cloth in the sun until white. Then melt and cake.

TO MAKE INDELIBLE INK.

Take about an inch in length of nitrate of silver, put it in a very small vial, and dissolve in strong vinegar. Keep in a dark place, closely corked.

To make the preparation, dissolve one tea-spoonful salts of tartar and half a tea-spoonful of gum arabic in a little soft water; bottle close.

Saturate the place to be marked with this, and when nearly dry smooth with a warm iron, then mark, shaking the ink well before using. Expose to the sun until the writing turns to a jet black, or press with a hot iron. This ink will not eat the cloth.

MUCILAGE.

Four ounces gum arabic, two of powdered white sugar, half a tea-spoonful oil of cloves. Dissolve all together in a pint of water.

This will neither mould nor sour.

PREPARED GLUE.

Put a handful of glue in a basin, with vinegar to cover it. Heat until dissolved, then bottle. When it is to be used, if too thick, set the bottle for a few minutes in a kettle of warm water. Apply with a brush.

DIAMOND CEMENT.

One pound of best white glue, one fourth of a pound best dry white lead, half pint of alcohol, one quart of soft water. Boil the glue and lead in the water until dissolved. Then add the alcohol, and stir until the whole is well mixed. Bottle it while warm.

WASHING FLUID.

Four pounds sal-soda, two pounds glauber salts, one pound sal-nitre, quarter of a pound of borax, two ounces of camphor gum. Dissolve all, except the camphor gum, in five gallons of warm water; add a gill of soft soap, stir well, then add the camphor dissolved in half a pint of alcohol.

Put a little in the water in which the clothes are soaked, and as much in the water in which they are boiled. Much or little may be used, according to the quantity and condition of the clothes.

TO BLEACH COTTON.

One pound chloride of lime for twenty-five or thirty yards of sheeting. Boil the cloth in soap suds; rinse it clean. Turn a gallon of boiling water on the lime, strain through a bag into a wash-tub; add more water to the powder, and strain as before to extract all the strength. Be *very careful* that none of the sediment passes into the tub. Fill the tub with warm water, put in the cloth, and let it lie half an hour; stir it often with a stick, and *be sure* that none of it lies above the water.

Wash in soap suds and rinse.

CEMENT FOR GLASS, CHINA, OR EARTHENWARE.

Dissolve Russian isinglass in gin over a moderate fire. When thoroughly melted and mixed it will form a transparent glue; strain through a thin cloth, bottle and cork. It should be warmed when applied; a gentle heat will soon dissolve it. Put it on the edges of the broken ware with a small brush, place them together, and pass a cord or strip of cloth round to hold it in its place until dry. Let it remain several days before using.

TO MEND IRONWARE AND STOVES.

Take equal parts of slaked lime and iron filings; sift the filings through a coarse sieve. Add the beaten whites of eggs to make a stiff paste. Fill the cracks with this, and do not use immediately. It proves a very durable cement.

Wood ashes and common salt, wet with cold water, will stop the cracks in stoves and prevent the smoke escaping.

TO PURIFY A SINK OR DRAIN.

Dissolve a pound of copperas in four gallons of water. Pour in a part at a time for two or three days in succession; it will completely destroy the offensive effluvia. Copperas, being a powerful disinfectant, may be used for many similar purposes. Half the quantity is sufficient to cleanse a sink, unless very foul.

TO EXTERMINATE ANTS.

Procure a large sponge, wash and press it dry; this will leave the pores open. Then sprinkle fine sugar over it, and place it where the ants are most troublesome. They will collect upon it and in the cells by hundreds. Then dip the sponge in boiling water, squeeze it, put on more sugar, and return it. This will clear them out effectually.

Another very good way is to wash the shelves they frequent, and while damp sprinkle with fine salt.

BUGS.

Melt together one shilling's worth each of Burgundy pitch, Venice turpentine, red precipitate, and lard. Apply to bedsteads and cracks in walls. This has proved most effectual.

TOADS.

However useful in a garden, a toad is a most unsightly object hopping about on a piazza or round a door. Sprinkle a little salt on his back, and he will leave; it is seldom he will return; two or three applications will suffice for the most troublesome.

AN EXCELLENT REMEDY FOR SUMMER COMPLAINT.

One gill of brandy, half an ounce each of laudanum and spirits of sweet nitre, forty drops essence of peppermint. Dose for an adult, one tea-spoonful three

times daily; for a child, less, according to the age, and violence of the attack.

SIMPLE REMEDY FOR HOOPING-COUGH.

Steep heads of red clover, sweeten with syrup, and give it often as a drink. It acts like a charm in allaying violent coughing.

GERMAN SALVE FOR FROSTED FLESH.

Twenty-four ounces each of mutton tallow and lard, four ounces peroxide of iron, (red iron rust,) four ounces Venice turpentine, two ounces of Bergamot, two ounces bole Armenian, rubbed to a paste with olive oil.

Heat the tallow, lard, and iron rust in an iron vessel; stir with an iron spoon till the mass becomes perfectly black; then add the other ingredients, and stir until thoroughly mixed. Apply it on linen.

BRILLIANT WHITEWASH.

The following directions for making the brilliant stucco whitewash on the east end of the President's house at Washington, is as gleaned from the *National Intelligencer*, with additional improvements, learned by experience:

Take half a bushel of nice unslaked lime, slake it with boiling water, cover it during the process to keep in the steam, and add a peck of clean salt, previously well dissolved in warm water. Add also three pounds of ground rice, made in a thin paste, and stirred in boiling hot; half a pound of clean glue, previously dissolved by first soaking it well, and then setting it in a small kettle inside a large one filled with water. Add five gallons of hot water to the whole; stir it well, and let it stand for a few days *covered*. It should be put on hot; for this purpose it can be kept in a

kettle on a portable furnace. It is said that about a pint of this will cover a square yard on the outside of a house, if properly applied. Use brushes more or less small, according to the neatness of the job. It answers as well as paint for wood, brick, or stone, and is much cheaper. It retains its brilliance for many years. Nothing of the kind will compare with it for either outside or inside wall. Coloring matter may be put in and made of any shade preferred.

Spanish brown stirred in will make a red or pink, more or less deep according to the quantity. Finely pulverized common clay well mixed with Spanish brown before it is stirred in, makes a lilac color. Lampblack in moderate quantities makes a slate color suitable for the outside of buildings. Lampblack and Spanish brown mixed produce a stone color. Yellow ochre makes a yellow wash, but chrome goes farther and is prettier. In all cases the darkness of the shade depends upon the quantity of coloring used. It is difficult to give a rule, as tastes differ; it is best to try a little on a shingle, letting it dry. It is said green must not be mixed with lime; the lime destroys the color, and the color affects the whitewash, causing it to crack and fall off.

When walls are badly smoked, if you wish them a clear white, squeeze indigo plentifully through a bag into the water; use before it is stirred.

TO REMOVE SPOTS FROM FURNITURE.

Paint or white spots on furniture may be removed by rubbing with spirits turpentine and sweet oil, equal parts, or with alcohol.

TO POLISH FURNITURE.

Take equal parts sweet oil and spirits turpentine. Apply with a woolen cloth, then rub with another until perfectly dry. This gives a fine polish without

injury to the furniture. It must not be put on where dust is stirring.

TO CLEAN BRITANNIA OR SILVER.

Rub with whiting, moistened with alcohol or water. Use a woolen cloth, then polish with a bit of Chamois.

TO CLEAN MIRRORS.

Slightly moisten a piece of newspaper, roll it up, and rub the glass; then take a dry soft piece, and rub it until perfectly dry; no lint will remain, as is the case after using a cloth, and the chemical property of some ingredient in the ink gives a beautiful polish.

TO SCOUR CUTLERY.

For this purpose use a large cork; dip the end occasionally in water, then in finely powdered brick-dust, Bath brick, or water-lime; wash in clean hot suds, rinse, and wipe dry.

TO TAKE GREASE FROM FLOORS.

Rub soft soap on the spots, then press with a hot flat iron.

TO TAKE INK FROM FLOORS.

Scour with sand, moistened with diluted oil of vitriol. When the stain is extracted, rinse with strong saleratus water.

TO SET COLORS IN PRINTS.

Dissolve one table-spoonful of beef gall in a gallon of warm water; wash the article in it without soap. It may also be used in washing silk woolen goods.

TO TAKE GREASE FROM SILK.

Moisten the spot with chloroform, then rub with a cloth until perfectly dry. It will not injure the most delicate color.

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MRS. H. M. ROBINSON.

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