

GREAT SOUTHERN COOK BOOK

THE
QUEEN
OF THE
KITCHEN

CONTAINING
ONE THOUSAND
OLD
SOUTHERN RECEIPTS
IN
PRACTICAL COOKING

BY
Miss TYSON.

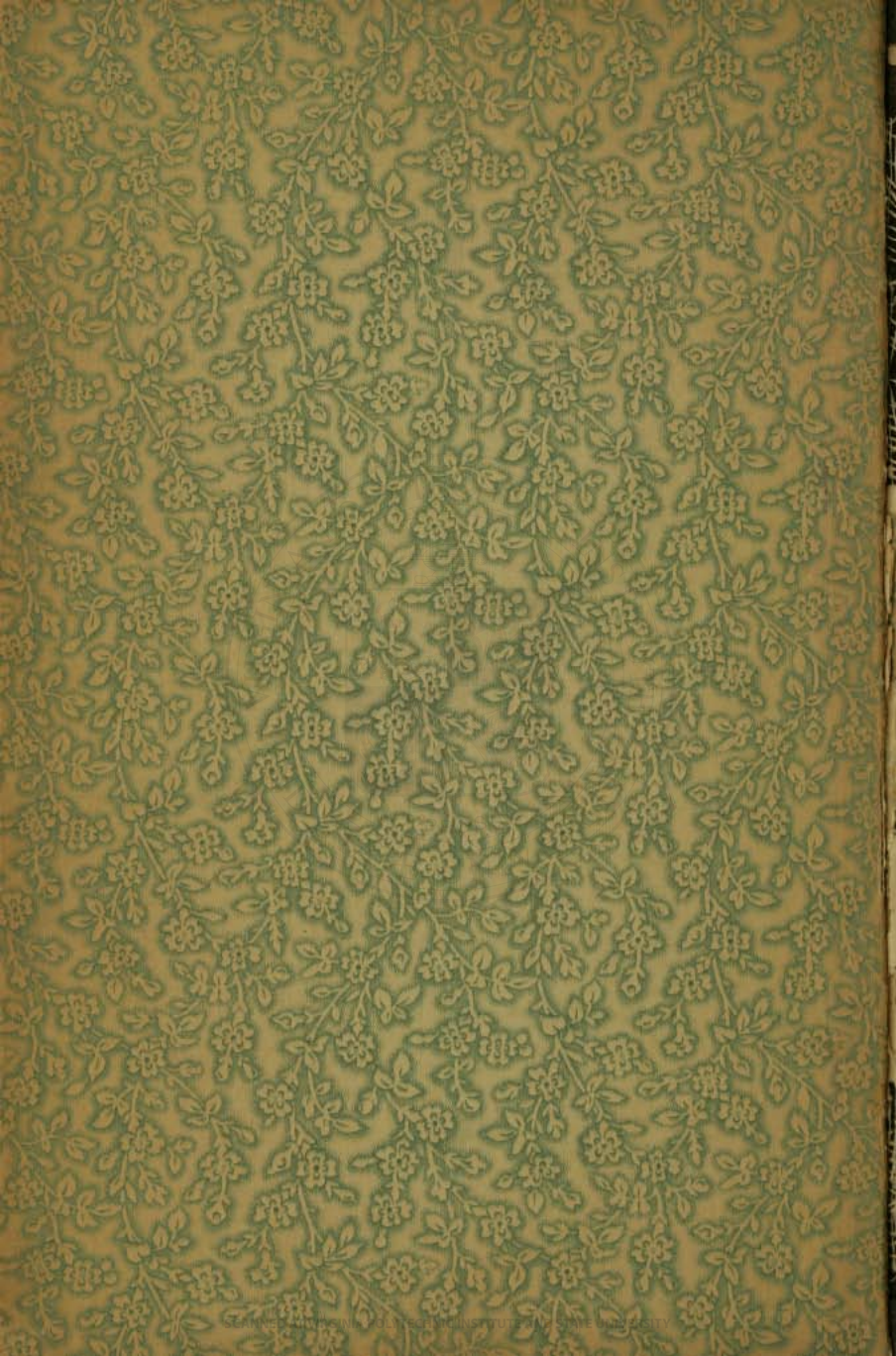
PETERSONS

GREAT SOUTHERN COOK BOOK

THE
QUEEN
OF THE
KITCHEN

CONTAINING
ONE THOUSAND
OLD
SOUTHERN RECEIPTS
IN
PRACTICAL COOKING

BY
Miss TYSON.

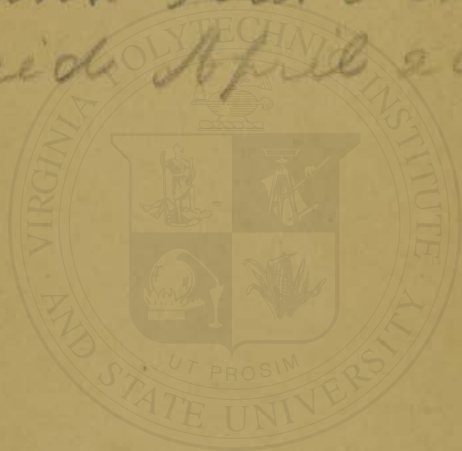






457

In loving remembrance
of my Dear
Aunt Kate who
died April 20th
1900





THE GREAT "SOUTHERN COOK BOOK."

THE
QUEEN OF THE KITCHEN.

A COLLECTION OF

SOUTHERN COOKING RECEIPTS.

CONTAINING OVER

ONE THOUSAND SOUTHERN RECEIPTS IN PRACTICAL COOKERY.

BY MISS TYSON.

The receipts in this volume have been carefully compiled from several old family receipt-books, which have heretofore been regarded as heir-looms, many of them having been in use for over a century in the best "Old Maryland" and other "Southern" families throughout the South, and handed down by them from generation to generation. New receipts have been constantly added to these heir-looms, and they will be found to be adapted to the wants of the young as well as to those of the experienced housekeeper. All who give "THE QUEEN OF THE KITCHEN" a fair trial will acknowledge that it excels all other Cook Books in all kinds of practical cookery.

PHILADELPHIA:
T. B. PETERSON & BROTHERS;
306 CHESTNUT STREET.

T X

715

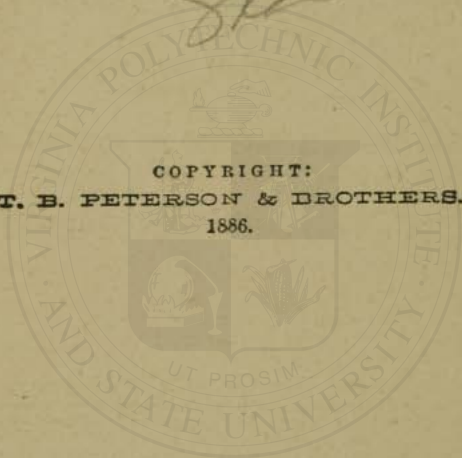
T 96

1886

Small

Sp

COPYRIGHT:
T. B. PETERSON & BROTHERS.
1886.



P R E F A C E .

BALTIMORE, a witty Bostonian has declared to be "The Gastronomic Centre of the Universe." If this be so, "the Queen" is certainly entitled to speak with authority upon matters gastronomic, and in thus giving to the world at large these old "Maryland Family Receipts," she enables others to take advantage of the experience of those who were known as housekeepers "of credit and renown." These receipts have been carefully compiled from several old family receipt-books, which are regarded as heir-looms; many of them being nearly a century old. That the single volume contains many different styles of cooking is, in itself, a recommendation; for, as every cook knows, the great art of cooking is to combine variety with simplicity, and that it is chiefly in the manner of preparing food that makes it palatable.

"The Queen of the Kitchen" is not now presented as a stranger, for she attained immense popularity upon her first introduction to the public, when she made so many friends, and met with so cordial a reception,

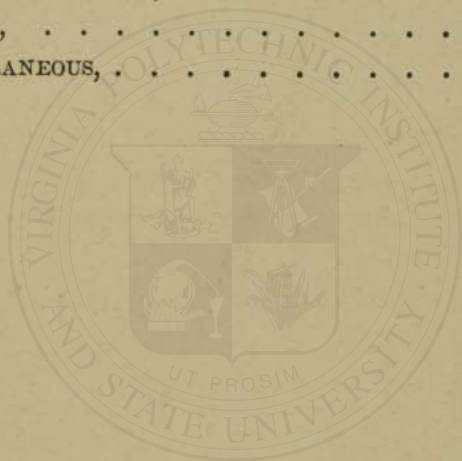
that, at the earnest solicitation of those who are in need of a good practical receipt-book, the author determined to publish this new, enlarged, and complete edition of "The Queen of the Kitchen." She has made an addition of several hundred receipts to the book as originally issued; and is certain that all who will give it a fair trial, will acknowledge that it excels all other Cook-Books in practical cookery, and it will be found to be equally as well adapted to the wants of the young as to those of the experienced housekeeper. To her new friends, as well as to her old, "the Queen" declares that each and every preparation of hers will make

"A PROPER DISH
To SET BEFORE THE KING."

INDEX TO GENERAL SUBJECTS.

	PAGE
BREAKFAST,	33
SOUPS,	73
FISH, OYSTERS, CRABS, AND TERRAPINS,	95
MEATS, FOWLS, AND ENTRÉES,	117
TO COOK MEATS, AND POULTRY,	117
BEEF,	125
MUTTON,	134
PORK,	140
VEAL,	145
POULTRY,	154
GAME,	167
MISCELLANEOUS,	174
SAUCES,	185
VEGETABLES,	190
SUBSTITUTE FOR VEGETABLES,	209
ICES AND ICE CREAMS,	215
CUSTARDS AND JELLIES,	223
PUDDINGS AND PIES,	241
CAKES,	272

	PAGE
PRESERVES, OR SWEETMEATS,	298
BRANDY FRUITS,	321
PICKLES,	323
WINES AND DRINKS,	345
SAUCES FOR MEAT AND FISH,	355
TO CURE PORK AND BEEF,	357
TO PICKLE FISH, OYSTERS, AND CRABS,	367
FOOD FOR THE SICK,	371
CANDIES,	375
MISCELLANEOUS,	378



CONTENTS.

	PAGE		PAGE
A breakfast relish	67	Apples, preserved	303
A brilliant white-wash	398	Apples stewed with lemon peel	303
A fancy hen's nest	240	Apricots in brandy	322
A good winter dish	209	Arrowroot	373
Ale, ginger	350	Arrowroot blanc manger . . .	235
Almond blanc manger	234	Arrowroot pudding	248
Almond cake, No. 1	287	Artichoke soup	89
Almond cake, No. 2	287	Artichokes, burr	190
Almond cream, No. 1	226	Artichokes, Jerusalem	202
Almond cream, No. 2	226	Asparagus	190
Almond drink	354	Asparagus, to pickle	341
Almond milk	239		
Almond pudding, No. 1	260	Bacon, to choose	123
Almond pudding, No. 2	261	Baked bread and butter pud- ding	252
An admirable style of curing pork, beef, and mutton	361	Baked bread pudding	254
Ants, to destroy	405	Baked hash	179
Apple butter without cider	304	Baked Indian meal pudding . . .	262
Apple Charlotte	238	Baked mush and cheese	212
Apple custard, No. 1	224	Baked plum pudding	253
Apple custard, No. 2	224	Baked pork and beans	144
Apple-custard balls	270	Baked potato paste	243
Apple fritters	263	Baked shad	99
Apple jelly, No. 1	302	Baked tomatoes, No. 1	198
Apple jelly, No. 2	303	Baked tomatoes, No. 2	198
Apple pudding, No. 1	249	Balls, apple-custard	270
Apple pudding, No. 2	249	Balls, bread and butter	178
Apple toddy	352	Barbacued shad	98
Apple water	373		

	PAGE		PAGE
Barley water	373	Beeswax	395
Barrels, to clean	400	Beets, to cook, No. 1	196
Bath puddings	264	Beets, to cook, No. 2	196
Batter pudding	257	Beggar's dish	176
Bavarian cream	226	Billy Bussy cakes	45
Beans, French, stewed	210	Biscuit, Naples	289
Beans, Lima	197	Biscuits, beat	53
Beans, string	197	Biscuits, Savoy	285
Beat biscuits	53	Blackberry cordial, No. 1 ..	345
Bed clothing, to wash woollen	409	Blackberry cordial, No. 2 ..	346
Beef, a brisket of	128	Blackberry ice	216
Beef à la mode	125	Blackberry jelly	320
Beef, bouilli, No. 1	128	Blackberry pudding	251
Beef, bouilli, No. 2	129	Blackberry syrup	346
Beef, corned, to boil	127	Blackberry vinegar	346
Beef essence	371	Blackberry wine	345
Beef in hot weather, to corn.	365	Blackberries, to preserve...	319
Beef, Irish mode of spicing.	360	Black dye	381
Beef jelly	371	Black fish, to stew	100
Beef or mutton, roast	126	Blanc manger	234
Beef pickle	366	Blanc manger, almond	234
Beef soup	76	Blanc manger, arrowroot...	235
Beef, stewed, No. 1	125	Blanc manger, chocolate ...	235
Beef, stewed, No. 2	126	Blanc manger, jam	236
Beef, to bake a round of ...	127	Blanc manger, lemon	233
Beef, to choose	119	Blanc manger, quince	236
Beef, to corn	364	Blanc manger, wine	234
Beef tongue and mushrooms.	175	Blanc manger, yellow	235
Beef tongue, to bake a fresh.	176	Blankets, to wash	397
Beef tongues, to cure	364	Boil eggs, to	64
Beefsteak à la mode	133	Boiled bread pudding	245
Beefsteak, broiled	130	Boiled cabbage pickle	340
Beefsteak, French	130	Boiled icing for cake	292
Beefsteak pie	131	Boiled potato paste	243
Beefsteak rolls	131	Boiled pudding	269
Beefsteak smothered in on-		Bottles, to clean	403
ions	133	Bouillon	77
Beefsteak with oysters	132	Bouilli beef, No. 1	128
Beefsteak with tomato sauce.	132	Bouilli beef, No. 2	129
Beer, ginger	351	Bran bread	52

	PAGE		PAGE
Brandy, apricots in	322	Brooms, how to keep	403
Brandy, cherries in	322	Broth, mutton	372
Brandy peaches, No. 1	321	Brown onion sauce	203
Brandy peaches, No. 2	322	Browning	185
Brandy, plums in	323	Browning for custard	233
Bread and butter balls	178	Browning for soup	80
Bread, bran	52	Brushes, hair, to cleanse	400
Bread cakes	42	Buckwheat cakes, No. 1	39
Bread, corn, No. 1	49	Buckwheat cakes, No. 2	40
Bread, corn, No. 2	50	Buckwheat cakes, No. 3	40
Bread, corn batter	51	Buns, hot cross	58
Bread, corn, risen	51	Buns, Spanish	280
Bread dough cakes	58	Burn, cure for a	393
Bread, egg	51	Burnt butter	96
Bread, ginger	292	Burr artichokes	190
Bread, Graham	35	Butter, burnt	96
Bread, lemon pudding	261	Butter, excellent brine for	383
Bread, loaf, No. 1	35	Butter for frying	184
Bread, loaf, No. 2	36	Butter, hard, without ice	381
Bread, loaf, No. 3	36	Butter, packing	382
Bread, loaf cake	52	Butter, peach	320
Bread, mixed	50	Buttered egg	65, 211
Bread, potato	50	Buttered wafers	57
Bread pudding	269	Buttermilk cakes, No. 1	41
Bread pudding, baked	254	Buttermilk cakes, No. 2	41
Bread pudding, boiled	245	Buttermilk muffins	49
Bread pudding, Yankee	266		
Bread, rice	51	Cabbage boiled like celery	194
Bread, Savage	52	Cabbage, boiled, pickle	340
Bread, stale, to freshen	59	Cabbage, chopped, pickle	340
Bread, to make loaf	33	Cabbage, to boil	194
Bread, to toast	58	Cabbage, to stuff	207
Breakfast cakes	44	Cake, almond, No. 1	287
Breakfast relish, a	67	Cake, almond, No. 2	287
Brine, excellent, for butter	383	Cake, boiled icing for	292
Brine for herrings	369	Cake, chocolate	293
Broccoli	191	Cake, coconut jelly	278
Broccoli and cauliflower, to cook	194	Cake, composition	284
Broiled beefsteak	130	Cake, cup	291
		Cake, democratic	280

	PAGE		PAGE
Cake, fruit, No. 1	288	Cakes, cocoanut	284
Cake, fruit, No. 2	289	Cakes, coffee	284
Cake, golden	295	Cakes, corn	41
Cake, half black	289	Cakes, cream, No. 1	279
Cake, harlequin	295	Cakes, cream, No. 2	279
Cake, imperial	294	Cakes, cream, No. 3	280
Cake, jelly	278	Cakes, cream, with eggs	43
Cake, Johnny	46	Cakes, cream, without eggs	44
Cake, lady	276	Cakes, flannel, No. 1	39
Cake, lemon filling for	296	Cakes, flannel, No. 2	39
Cake, lemon jelly for	296	Cakes, French pan	298
Cake, loaf	293	Cakes, ginger	285
Cake, luncheon	297	Cakes, hominy	42
Cake, molasses	285	Cakes, icing for	293
Cake, New York black	286	Cakes, Kossuth	295
Cake, pound	286	Cakes, lemon cheese	290
Cake pudding	257	Cakes, mush	43
Cake, queen's	276	Cakes, potato	193
Cake, raisin bread	280	Cakes, rice, No. 1	41
Cake, rich plum	286	Cakes, rice, No. 2	42
Cake, Robert Lee jelly	279	Cakes, rye batter	43
Cake, saleratus	291	Cakes, saleratus or clabber	44
Cake, short	45	Cakes, Scotch	287
Cake, silver	295	Cakes, Shrewsbury, No. 1	282
Cake, sponge, No. 1	288	Cakes, Shrewsbury, No. 2	282
Cake, sponge, No. 2	288	Cakes, sugar, No. 1	283
Cake, to make	272	Cakes, sugar, No. 2	283
Cake, to prepare fruit for	296	Cakes, sweet soda	283
Cake, white	290	Cakes, Washington breakfast	43
Cake, white mountain	275	Caledonian cream	223
Cake, white mountain jelly	278	Calf's foot jelly, No. 1	229
Cakes, Billy Bussy	45	Calf's foot jelly, No. 2	229
Cakes, bread	42	Calf's head baked	149
Cakes, bread dough	58	Calf's head, sauce for	150
Cakes, breakfast	44	Calf's head soup, No. 1	81
Cakes, buckwheat, No. 1	39	Calf's head soup, No. 2	82
Cakes, buckwheat, No. 2	40	Candy, cream	376
Cakes, buckwheat, No. 3	40	Candy, molasses	377
Cakes, buttermilk, No. 1	41	Cantelopes, sweet pickled	328
Cakes, buttermilk, No. 2	41	Caper sauce	186

	PAGE		PAGE
Caramel ice cream.....	216	Chicken jelly.....	372
Caramels.....	376	Chicken or ham in Parmesan cheese.....	177
Cardinal pudding.....	256	Chicken or turkey, to boil a	155
Carpets, to clean.....	390	Chicken or turkey, to roast a	154
Carrots stewed.....	201	Chicken pie.....	161
Catsup, cucumber, No. 1... ..	343	Chicken pudding.....	160
Catsup, cucumber, No. 2... ..	343	Chicken soup, No. 1.....	83
Catsup, mushroom.....	338	Chicken soup, No. 2.....	83
Catsup, tomato, No. 1.....	332	Chicken soup, No. 3.....	83
Catsup, tomato, No. 2.....	333	Chicken, vellot of.....	163
Catsup, walnut.....	338	Chickens à la daube.....	159
Cauliflower and broccoli, to cook.....	194	Chickens, brown fricassee of	161
Celery, cabbage boiled like.	194	Chickens, prairie.....	171
Celery sauce.....	185, 203	Chickens, to broil.....	164
Cellar, concrete for.....	411	Chickens, to choose.....	124
Cement.....	405	Chickens, white fricassee of.	160
Cement, to make a.....	387	China, to mend.....	385
Charlotte russe, No. 1.....	236	Chine, to cook a.....	144
Charlotte russe, No. 2.....	237	Chines, to cure.....	363
Charlotte russe without eggs	237	Chip beef, to frizzle.....	68
Cheap food.....	410	Chipping beef, to cure, No. 1	364
Cheese and mush, baked... ..	212	Chipping beef, to cure, No. 2	365
Cheese cakes, lemon.....	290	Chips, peach.....	301
Cheese pudding.....	213, 255	Chloride of soda, to prepare.	385
Cheese, souse.....	363	Chocolate blanc manger... ..	235
Cheese, stewed.....	210	Chocolate cake.....	293
Cherry bounce, No. 1.....	347	Chocolate, Cuban receipt for.	71
Cherry bounce, No. 2.....	347	Chocolate cream.....	225
Cherry douce.....	265	Chocolate custard.....	233
Cherries for pies.....	313	Chocolate drops.....	377
Cherries in brandy.....	322	Chocolate ice cream.....	215
Cherries, to pickle.....	328	Chocolate pudding.....	267
Chicken croquettes.....	164	Chocolate, to make.....	71
Chicken dressed with toma- toes.....	158	Chopped cabbage pickle... ..	340
Chicken, fricassee of.....	163	Chow-chow pickle.....	339
Chicken, fricassee of, with eggs.....	159	Chowder, codfish.....	102
Chicken, fried.....	162	Chowder, fish.....	368
		Cider, apple butter without.	304
		Cider, to make, No. 1.....	353

	PAGE		PAGE
Cider, to make, No. 2.....	353	Coffee ice cream	216
Citron melon	305	Coffee, to make drip.....	70
Citron preserve	305	Coffee, to prepare	69
Clam pie	116	Cold cream	391
Clam soup, No. 1.....	85	Cold fowl salad	206
Clam soup, No. 2.....	85	Cold ham, to glaze a.....	183
Claret peach cordial.....	348	Cold potato salad.....	205
Clarify sugar for preserv-		Cold sauce	269
ing, to.....	319	Cold-slaw salad, No. 1.....	206
Clarissa round.....	129	Cold-slaw salad, No. 2.....	207
Clean barrels, to	400	Cologne, eau de, No. 1.....	392
Clean bottles, to	403	Cologne, eau de, No. 2.....	392
Clean carpets, to	390	Colors, to preserve	402
Clean decanters, to	403	Composition cake	284
Clean glass, to	395	Compound, lavender.....	392
Clean marble, to	406	Concrete for cellar	411
Clean paint that is not var-		Convent eggs.....	66, 211
nished, to	386	Cordial, blackberry, No. 1..	345
Clean ribbons, to.....	380	Cordial, blackberry, No. 2..	345
Clean statuary marble, to...	378	Cordial, claret peach	348
Clean the inside of jars, to..	410	Cordial, mint.....	348
Clean tin ware, to.....	405	Corn batter bread	51
Cleanse white silk lace, to..	411	Corn beef in hot weather, to	365
Clingstone peaches pickled.	326	Corn beef, to.....	364
Clothes, to whiten.....	390	Corn bread, No. 1.....	49
Cock roaches, to destroy....	379	Corn bread, No. 2.....	50
Cocoonut cakes	284	Corn bread, risen.....	51
Cocoonut jelly cake.....	278	Corn cakes	41
Cocoonut pound cake, No. 1	294	Corn, fricassee of.....	200
Cocoonut pound cake, No. 2	294	Corn fritters.....	200
Cocoonut pudding, No. 1... 245		Corn-meal muffins.....	48
Cocoonut pudding, No. 2... 245		Corn, pop.....	377
Cocoonut pudding, No. 3... 246		Corn pudding	200
Cocoa, to make	71	Corn soup.....	88
Cod, salt, to boil	103	Corn waffles.....	38
Cod tongues and sounds....	104	Corned beef, to boil.....	127
Codfish and potatoes.....	103	Corns, to remove.....	379
Codfish chowder	102	Cough, lemon for a.....	374
Codfish, stewed	102	Cough mixture	374
Coffee cakes.....	284	Country pudding.....	259

	PAGE		PAGE
Cow heel.....	180	Croquettes of fish.....	106
Crab-apple preserve.....	316	Croquettes of meats.....	177
Crab dressing.....	115	Croquettes, rice.....	213
Crab olio.....	114	Croquettes, sweetbread.....	154
Crab salad.....	206	Croquettes, veal.....	151
Crab soup.....	84	Cucumbers, baked.....	202
Crabs for salad.....	114	Cucumber catsup, No. 1....	343
Crabs, gumbo soup with....	85	Cucumber catsup, No. 2....	343
Crabs, to bake or devil....	113	Cucumbers, sliced.....	342
Crabs, to dress rock fish like	99	Cucumbers, stewed.....	202
Crabs, to fry soft.....	113	Cucumbers, whole, No. 1...	344
Crabs, to pickle.....	370	Cucumbers, whole, No. 2...	344
Crabs, to stew.....	114	Cup cake.....	291
Cream, almond, No. 1.....	226	Cure a common sized ham, to	358
Cream, almond, No. 2.....	226	Cure beef tongues, to.....	364
Cream, a substitute for....	408	Cure chines, to.....	363
Cream, Bavarian.....	226	Cure chipping beef, to, No. 1	364
Cream cakes, No. 1.....	279	Cure chipping beef, to, No. 2	365
Cream cakes, No. 2.....	279	Cure for a burn.....	393
Cream cakes, No. 3.....	280	Cure for earache.....	404
Cream cakes with eggs....	43	Cure 1000 pounds of pork, to	357
Cream cakes without eggs..	44	Curing pork, beef, and mut-	
Cream, Caledonian.....	223	ton, an admirable style of.	361
Cream candy.....	376	Currants in bunches, to pre-	
Cream chocolate.....	225	serve.....	313
Cream, cold.....	391	Currant jelly.....	312
Cream filling for meringues.	220	Currant shrub.....	346
Cream, Italian.....	225	Currant wine.....	346
Cream jelly.....	231	Curry, a, in East India style	162
Cream, lemon.....	225	Curry powder.....	357
Cream, peach, frozen.....	217	Custard, apple, No. 1.....	224
Cream pudding, No. 1.....	262	Custard, apple, No. 2.....	224
Cream pudding, No. 2.....	262	Custard, browning for.....	233
Cream, sago.....	374	Custard, chocolate.....	233
Cream, Spanish.....	224	Custard, frozen.....	222
Cream, Swiss.....	227	Custard, gooseberry.....	232
Cream, velvet, iced.....	217	Custard jelly.....	231
Cream, white lemon.....	226	Custard, lemon.....	232
Cream, wine lemon.....	227	Custard, plain.....	232
Croquettes, chicken.....	164	Custard pudding.....	254

	PAGE		PAGE
Custards, directions for	223	Ducks, domestic	165
Cutlets, mutton	138	Ducks, to choose	124
Cutlets, veal	148	Ducks, wild	171
Cymlings or squash	196	Dumplings, potato paste for	230
		Dye, black	331
Dampness in walls, to cure	401		
Damson preserve	307	Earache, cure for	404
Damsons for pies	307	Eau de Cologne, No. 1	392
Damsons, sweet pickled	341	Eau de Cologne, No. 2	392
Decanters, to clean	403	Eel soup	91
Democratic cake	280	Eels, to broil	104
Destroy ants, to	405	Eels, to fry	104
Destroy cock roaches, to	379	Eels, to prepare	104
Destroy flies, to	386	Eels, to stew	105
Destroy warts, to	408	Egg bread	51
Directions for custards	223	Egg, buttered	65, 211
Directions for frying	184	Egg-nogg, No. 1	351
Directions for jellies	223	Egg-nogg, No. 2	351
Directions for making pud-		Egg-nogg, No. 3	352
dings	241	Egg-plant, baked	201
Directions for roasting	184	Egg-plant, fried	201
Directions for vegetables	190	Egg, raw, salad dressing of	207
Dish, a good winter	209	Egg rolls	56
Dixie soup	92	Egg sauce	186
Domestic pudding	272	Eggs à la crème	66, 210
Doughnuts, No. 1	275	Eggs, Charlotte russe without	237
Doughnuts, No. 2	275	Eggs, convent	66, 211
Drawn butter sauce	203	Eggs for winter use, to keep	400
Dressing, crab	115	Eggs, roasted	67
Dried fruit	316	Eggs, stuffed	65
Dried fruit, to keep worms		Eggs, to boil	64
from	411	Eggs, to fricassee	212
Dried fruit pudding	250	Eggs, to fricassee, No. 1	64
Dried liver	365	Eggs, to fricassee, No. 2	65
Dried peach pudding	250	Eggs, to fry	64
Drink, almond	354	Eggs, to poach	63
Drop muffins	47	Eggs, to scramble	63
Drops, chocolate	377	English plum pudding	244
Dry herbs, to	384	Essence, beef	371
Dry yeast	60	Eve's pudding	253

	PAGE		PAGE
Excellent brine for butter	383	Fowls and meats, to choose	119
Extract for ice cream	219	Fowls, roasted	166
Favorite pudding	251	Fowls, to keep	408
Feet, souse	366	Fowls when killed	384
Figs, tomato	298	Fox grape shrub	349
Figs, to preserve fresh	299	French bean soup	90
Film, to take off a	394	French beans stewed	210
Fire-proof roofs	384	French beefsteak	130
Fish, a pillau of	108	French fritters	258
Fish, black, to stew	100	French gravy soup	75
Fish chowder	368	French mustard, to make	383
Fish, croquettes of	106	French pan-cakes	298
Fish, fried, to dress	107	French peas	205
Fish, remarks relative to	108	French rolls	55
Fish, rock, to bake small	100	French soup, No. 1	75
Fish, rock, to dress like crabs	99	French soup, No. 2	76
Fish, salt, to soak	105	Fresh peaches	302
Fish, salted, to dress	106	Fresh pineapple	300
Fish sauce, a fine	355	Fricassee, brown, of chickens	161
Fish sauce	108	Fricassee, brown, of rabbits	161
Fish, smoked, to broil	105	Fricassee eggs, to	212
Fish, to boil	96	Fricassee eggs, to, No. 1	64
Fish, to broil	97	Fricassee eggs, to, No. 2	65
Fish, to choose	95	Fricassee, lamb's head	140
Fish, to fry	97	Fricassee of chicken	163
Fish, to stew	107	Fricassee of chicken with eggs	159
Fish with tomatoes	105	Fricassee of corn	200
Flannel cakes, No. 1	39	Fricassee of oysters	109
Flannel cakes, No. 2	39	Fricassee of potatoes	192
Flies, to destroy	386	Fricassee, white, of chickens	161
Floating island	240	Fricassee, white, of rabbits	161
Floors, staining	387	Fried chicken	162
Floors, walnut color, to stain	388	Fried fish, to dress	107
Florida oranges, preserved	308	Fried oysters	110
Flour, to brown	184	Fried toast	263
Fondue	214	Fried tomatoes	199
Food, cheap	410	Fritters, apple	263
Force meat	177	Fritters, corn	200
Forced tomatoes	198	Fritters, French	258

	PAGE		PAGE
Frizzle chip beef, to.....	68	Gooseberry custard.....	232
Frozen custard.....	222	Gooseberries, to keep.....	312
Frozen meat.....	384	Grafton rolls.....	56
Frozen peach cream.....	217	Graham bread.....	35
Fruit cake, No. 1.....	288	Grape wine.....	349
Fruit cake, No. 2.....	289	Grated pineapple.....	300
Fruit, dried.....	316	Gravy, a rich brown.....	188
Fruit sauce.....	189	Gravy for brown sauce, a... ..	187
Fruit stains from knives, to clean.....	388	Gravy for venison, a.....	188
Fry eggs, to.....	64	Gravy for white sauce, a... ..	187
Fry mush, to.....	68	Gravy soup.....	78
Fry souse feet, to.....	68	Grease spots, to remove....	385
Frying, butter for.....	184	Green gage preserve.....	307
Frying, directions for.....	184	Green mango pickle.....	336
Furniture varnish.....	387	Green pea soup.....	91
		Green peas.....	197
		Green rose pepper preserve..	318
Gargle for sore throat.....	393	Green tomato pickle.....	330
Garlic and onions, to prepare	324	Green tomato preserve.....	313
Geese, to choose.....	124	Green tomato sauce.....	331
Gelatine jelly, No. 1.....	228	Greens.....	194
Gelatine jelly, No. 2.....	228	Grits or small hominy.....	215
German pickled tomatoes..	331	Grits, to fry.....	215
German sauce.....	325	Gumbo fillet.....	92
German sweet pickled peaches.....	326	Hair brushes, to cleanse....	400
Gilt ornaments, to clean....	406	Half black cake.....	289
Ginger ale.....	350	Ham, cold, to glaze a.....	183
Ginger beer.....	351	Ham omelette.....	63
Ginger bread.....	292	Ham or chicken in Parme- san cheese.....	177
Ginger bread, pound cake..	291	Ham toast.....	176
Ginger bread, soft.....	283	Ham, to bake a.....	141
Ginger cakes.....	285	Ham, to boil a.....	140
Ginger pop.....	350	Ham, to cure a common size	358
Glacé, plum pudding.....	220	Ham, to roast a.....	142
Glass, to clean.....	395	Hams, to cure twelve.....	358
Gloss to shirts and collars, to give a.....	390	Hams, Westphalia mode of curing.....	359
Golden cake.....	295	Hard butter without ice....	381
Goose, to roast a.....	165		

	PAGE		PAGE
Hard soap, to make, No. 1..	389	Indian pudding, No. 1.....	259
Hard soap, to make, No. 2..	389	Indian pudding, No. 2.....	259
Hares, to choose	124	Ink stains, to extract	406
Harlequin cake.....	295	Ink stains, to take out	389
Hartshorn	404	Irish mode of spicing beef..	360
Hash, baked	179	Irish potatoes, to cook	191
Hen's nest, a fancy.....	240	Iron mould, to take out	397
Herbs for drying, to prepare	402	Iron pots, to remove rust from	401
Herbs in vinegar.....	383	Italian cream.....	225
Herbs, to dry.....	384		
Herring, potted.....	367	Jam blanc manger	236
Herrings, brine for.....	369	Jam, raspberry	315
Herrings, for family use, to put up.....	369	Jars, scrap	408
Hodge podge.....	304	Jars, to clean the inside of .	410
Hominy cakes.....	42	Jelly, apple, No. 1	302
Hominy muffins	48	Jelly, apple, No. 2	303
Hominy, small, or grits....	215	Jelly, beef	371
Hominy, to boil.....	214	Jelly, blackberry.....	320
Hominy, to fry	215	Jelly cake	278
Hot cross buns.....	58	Jelly cake, cocoanut.....	278
Hot slaw.....	205	Jelly cake, pound cake for..	277
How to keep brooms	403	Jelly cake, Robert Lee.....	279
		Jelly cake, sponge cake for..	277
		Jelly cake, white mountain.	278
Ice, blackberry	216	Jelly, calf's foot, No. 1.....	229
Ice cream, No. 1.....	218	Jelly, calf's foot, No. 2.....	229
Ice cream, No. 2.....	218	Jelly, chicken	372
Ice cream, caramel.....	216	Jelly, cream.....	231
Ice cream, chocolate.....	215	Jelly, currant	312
Ice cream, coffee.....	216	Jelly, custard	231
Ice cream, extract for.....	219	Jelly, gelatine, No. 1	228
Ice cream, vanilla.....	217	Jelly, gelatine, No. 2	228
Ice, lemonade	216	Jelly, liver in	180
Ice, macaroon	217	Jelly, maraschino	230
Ice, orange.....	218	Jelly, orange	230
Iced, plum pudding	221	Jelly, pigeons in	170
Iced, velvet cream	217	Jelly, raspberry.....	315
Icing for cakes.....	293	Jelly, Russian	228
Imperial cake	294	Jelly, sago	230
Imperial pop.....	351	Jellies, directions for	223

	PAGE		PAGE
Jerusalem artichokes	202	Lemon jelly for cake	296
Johnny cake	46	Lemon marmalade	310
Jumbles, No. 1	281	Lemon peel, apples stewed with	303
Jumbles, No. 2	281	Lemon pie	258, 297
Jumbles, Waverly	281	Lemon pudding, No. 1	246
Jung, to make	239	Lemon pudding, No. 2	246
Keep a stove bright, to	378	Lemon syrup	350
Keep eggs for winter use, to	400	Lemon taffy	376
Keep fowls, to	408	Lemons, to pickle	341
Keep gooseberries, to	312	Lettuce	206
Keep tomatoes for winter use, to	333	Lima beans	197
Keep tomatoes fresh, to	333	Limes, preserved	311
Keep worms from dried fruit, to	411	Linens, to wash	397
Kidney omelette	61	Lip salve	391
Kisses, No. 1	282	Liver, dried	365
Kisses, No. 2	282	Liver balls	180
Knives, to clean fruit stains from	388	Liver in jelly	181
Knuckle of veal soup	81	Liver stewed	181
Kossuth cakes	295	Liver, to fry	69, 180
Lace, white silk, to cleanse	411	Loaf bread, to make	33
Lady cake	276	Loaf bread, No. 1	35
Lady fingers	291	Loaf bread, No. 2	36
Lamb, to chose	122	Loaf bread, No. 3	36
Lamb, to cook	136	Loaf cake	293
Lamb's fry and pluck	136	Loaf cake bread	52
Lamb's head fricassee	140	Lobster baked in its shell	115
Lavender compound	392	Lobster, to boil	115
Lemonade ice	216	Luncheon cake	297
Lemon blanc manger	233	Macaroon ice	217
Lemon cheese cakes	290	Maccaroni	209
Lemon cream	225	Maccaroni à la crème	209
Lemon custard	232	Maccaroni soup	93
Lemon filling for cake	296	Macaroons, No. 1	276
Lemon for a cough	374	Macaroons, No. 2	276
Lemon honey for puffs	271	Mackerel broiled whole	101
		Mackerel, to bake	101
		Make a cement, to	387
		Make chocolate, to	71

	PAGE		PAGE
Make cider, to, No. 1.....	353	Milk, rice.....	241
Make cider, to, No. 2.....	353	Milk toast.....	59
Make cocoa, to.....	71	Mince meat for pies.....	264
Make French mustard, to..	383	Mince meat with tongue...	264
Make mortar impervious to wet, to.....	405	Mint cordial.....	348
Make mucilage, to.....	404	Mint sauce.....	187
Make mush, to.....	67	Mixed bread.....	50
Make pickles, to.....	323	Mixture, cough.....	374
Make soft soap, to.....	388	Mock turtle soup.....	87
Make soup, to.....	73	Molasses cake.....	285
Make starch, to.....	403	Molasses candy.....	377
Make vinegar, to.....	342	Morello cherries, to preserve	314
Mangoes, oil.....	335	Mortar impervious to wet, to make.....	405
Mangoes, peach.....	327	Mr. Power's directions for marble statues.....	378
Mangoes, pepper.....	335	Mucilage, to make.....	404
Mangoes, yellow.....	334	Muffins, No. 1.....	46
Maraschino jelly.....	230	Muffins, No. 2.....	46
Marble statues, Mr. Power's directions for.....	378	Muffins, buttermilk.....	49
Marble, to clean.....	406	Muffins, corn-meal.....	48
Marmalade, lemon.....	310	Muffins, drop.....	47
Marmalade, orange, No. 1..	309	Muffins, hominy.....	48
Marmalade, orange, No. 2..	309	Muffins, potato.....	48
Marmalade, pear.....	311	Muffins, quick.....	49
Marrow pudding.....	252	Muffins, rice.....	49
Martinas.....	334	Muffins, water, with eggs...	47
Meat, frozen.....	384	Muffins, water, without eggs	47
Meat, sausage, No. 1.....	362	Mush.....	372
Meat, sausage, No. 2.....	363	Mush and cheese, baked...	212
Meats and fowls, to choose..	119	Mush cakes.....	43
Meats, cold, a stew for.....	183	Mush, to fry.....	68
Meats, croquettes of.....	177	Mush, to make.....	67
Meats, to boil.....	117	Mushroom catsup.....	338
Meats, to roast.....	118	Mushrooms.....	203
Melon, citron.....	305	Mushrooms, beef tongue and	175
Mend china, to.....	385	Mushrooms, to dry.....	204
Meringue pudding.....	255	Mushrooms, to pickle.....	339
Meringues, cream filling for	220	Muslins, starch for.....	390
Milk, almond.....	239	Mutton broth.....	372

	PAGE		PAGE
Mutton chops broiled	137	Omelette, tomato, No. 2	62
Mutton chops fried	136	Onion sauce	187
Mutton chops stewed	137	Onions and garlic, to prepare	324
Mutton cutlets	138	Onions, beefsteak smothered	
Mutton, Irish stew of	139	in	133
Mutton, or beef, roast	126	Onions, rabbits with	173
Mutton, saddle of	135	Onions, small white, pickled	338
Mutton, shoulder of	135	Onions, to boil	191
Mutton soup	93	Onions, to fry	191
Mutton steak pie	139	Orange ice	218
Mutton steaks	138	Orange jelly	230
Mutton, stew of	139	Orange marmalade, No. 1	309
Mutton, to boil a leg of	134	Orange marmalade, No. 2	309
Mutton, to boil a loin of	135	Orange peel, to preserve	310
Mutton, to choose	122	Orange pudding, No. 1	246
Mutton, to roast a leg of	134	Orange pudding, No. 2	247
Mutton, to roast a loin of	135	Oranges, whole, preserved	308
		Ornaments, gilt, to clean	406
Naples biscuit	289	Ox tail soup	76
Nasturtiums, to pickle	342	Oyster patties	111
Netherwood trifle	240	Oyster pie	111
New potatoes, to cook	193	Oyster sauce	186
New York black cake	286	Oyster sauce, boiled turkey	
Noodles for soup	94	with	156
Nougat	375	Oyster soup, No. 1	84
Nun's puffs	52	Oyster soup, No. 2	84
		Oyster soup, No. 3	95
Ochre soup	79	Oyster toast	68
Ochres, young, and tomatoes	198	Oysters, beefsteak with	132
Oil cloth, to wash	401	Oysters for pâté	110
Oil mangoes	335	Oysters, fricassee of	109
Ointment, tar	396	Oysters, fried	110
Old mixon sauce	355	Oysters in a chafing dish	109
Olives, squabs in	171	Oysters, to pickle	370
Omelette, aux croûtons	61	Oysters, to scallop	111
Omelette, ham	63	Oysters, to stew	109
Omelette, kidney	61	Oysters, turkey with	156
Omelette, plain	62		
Omelette, rice	63	Packing butter	382
Omelette, tomato, No. 1	62	Pain perdu	268

	PAGE		PAGE
Paint off window glass, to rub	407	Pears, to preserve.....	311
Paint that is not varnished, to clean.....	386	Peas, French.....	205
Panada.....	373	Peas, green.....	197
Pan-cakes.....	270	Pepper mangoes.....	335
Pan-cakes, French.....	298	Pepper vinegar.....	356
Parsley sauce.....	187	Peppers, pickled.....	329
Parsnips, to fry.....	202	Pheasant, to boil a.....	169
Partridge pie.....	168	Pheasant, to broil a.....	169
Partridge, to broil a.....	168	Pheasant, to roast a.....	169
Partridges, boiled.....	168	Pheasants or partridges in celery.....	167
Partridges or pheasants in celery.....	167	Pheasants, to choose.....	124
Partridges, to choose.....	124	Pickle asparagus, to.....	341
Partridges, roasted.....	168	Pickle beef.....	366
Paste, to make.....	261	Pickle cherries, to.....	328
Pastry.....	242	Pickle chow-chow.....	339
Patties, oyster.....	111	Pickle crabs, to.....	370
Patties, turkey.....	158	Pickle, green mango.....	336
Pavements, to destroy weeds in.....	385	Pickle, green tomato.....	330
Peach butter.....	320	Pickle lemons, to.....	341
Peach chips.....	301	Pickle mushrooms, to.....	339
Peach cream frozen.....	217	Pickle nasturtiums, to.....	342
Peach mangoes.....	327	Pickle oysters, to.....	370
Peach pot pie.....	250	Pickle pot.....	329
Peaches, brandy, No. 1....	321	Pickle shrimps, to.....	370
Peaches, brandy, No. 2....	322	Pickle walnuts, to, No. 1... 337	
Peaches, clingstone, pickled	326	Pickle walnuts, to, No. 2... 337	
Peaches for common use, to preserve.....	301	Pickle, yellow.....	325
Peaches, fresh.....	302	Pickles in plain vinegar... 329	
Peaches, German sweet pic- kled.....	326	Pickles, to make.....	323
Peaches, stuffed, pickled... 327		Pickled clingstone peaches . 326	
Peaches, whole, preserved.. 301		Pickled peppers.....	329
Peanut taffy.....	375	Pickled small white onions. 338	
Pear marmalade.....	311	Pickled tomatoes.....	330
Pears, stewed.....	312	Pie, beefsteak.....	131
Pears, sweet pickled.....	328	Pie, chicken.....	161
		Pie, clam.....	116
		Pie, lemon.....	258, 297
		Pie, mutton steak.....	139
		Pie, oyster.....	111

	PAGE		PAGE
Pie, partridge	168	Pork, to choose	123
Pie, peach pot.	250	Pork, to cure 1000 pounds of	357
Pie, shrimp	116	Porksteak broiled	145
Pie, sweet potato.	269	Porksteaks	144
Pies, cherries for.	313	Potato bread	50
Pies, damsons for	307	Potato cakes	193
Pies, mince meat for.	264	Potato muffins.	48
Pies, rhubarb for.	271	Potato paste, baked.	243
Pig, to roast a	142	Potato paste, boiled	243
Pigeons in jelly.	170	Potato paste for dumplings.	260
Pigeons, wild, stewed.	167	Potato poultice	407
Pillau	178	Potato pudding.	247
Pillau, a, of fish	108	Potato rolls	56
Pineapple, fresh	300	Potato soup	88
Pineapple, grated	300	Potato starch	396
Pineapple, sliced.	299	Potato yeast, No. 1.	59
Pineapple water-ice	218	Potato yeast, No. 2.	60
Plain custard.	232	Potatoes and codfish.	103
Plain omelette.	62	Potatoes, fricassee of.	192
Plombière	221	Potatoes, Irish, to cook	191
Plum cake, rich	286	Potatoes, Saratoga fried.	192
Plum pudding, No. 1.	243	Potatoes, sweet, to bake.	193
Plum pudding, No. 2.	243	Potatoes, sweet, to boil.	193
Plum pudding, baked	253	Potatoes, sweet, to fry	193
Plum pudding, English.	244	Potatoes, new, to cook	193
Plum pudding glacé.	220	Pot pie, peach.	250
Plum pudding iced.	221	Potted herring.	367
Plum pudding, six months.	244	Potted shad	367
Plums in brandy.	323	Poultice, potato.	407
Poach eggs, to.	63	Poultry house of vermin, to clear a.	412
Pomade divine	393	Poultry suggestion	407
Pop corn	377	Pound cake	286
Pop, ginger	350	Pound cake, cocoanut, No. 1	294
Pop, imperial	351	Pound cake, cocoanut, No. 2	294
Pop overs.	57	Pound cake for jelly cake	277
Porcupine pudding.	253	Pound cake gingerbread	291
Pork and beans, baked.	144	Powder, curry	357
Pork, fresh, to stew.	143	Powder, roach.	380
Pork, leg of, stuffed	143	Powder, tooth.	400
Pork, salt	145		

	PAGE		PAGE
Prairie chickens	171	Pudding, batter	257
Prepare coffee, to	69	Pudding, blackberry	251
Prepare fruit for cake, to	296	Pudding, boiled	269
Prepare herbs for drying, to	402	Pudding, bread	269
Preserve blackberries, to	319	Pudding, boiled bread	245
Preserve, citron	305	Pudding, bread lemon	261
Preserve colors, to	402	Pudding, cake	257
Preserve, crab apple	316	Pudding, cardinal	256
Preserve currants in bunches, to	313	Pudding, cheese	213, 255
Preserve, damson	307	Pudding, chicken	160
Preserve fresh figs, to	299	Pudding, chocolate	267
Preserve, green gage	307	Pudding, cocoanut, No. 1	245
Preserve, green rose pepper	318	Pudding, cocoanut, No. 2	245
Preserve, green tomato	313	Pudding, cocoanut, No. 3	246
Preserve Morello cherries, to	314	Pudding, corn	200
Preserve orange peel, to	310	Pudding, country	259
Preserve peaches for com- mon use, to	301	Pudding, cream, No. 1	262
Preserve pears, to	311	Pudding, cream, No. 2	262
Preserve, pumpkin	316	Pudding, custard	254
Preserve, quince	317	Pudding, domestic	272
Preserve scarlet cherries, to	314	Pudding, dried fruit	250
Preserve strawberries, to	315	Pudding, dried peach	250
Preserve, tomato	318	Pudding, English plum	244
Preserved apples	303	Pudding, Eve's	253
Preserved Florida oranges	308	Pudding, favorite	251
Preserved limes	311	Pudding, Indian, No. 1	259
Proud flesh, to remove	410	Pudding, Indian, No. 2	259
Prune pudding	266	Pudding, lemon, No. 1	246
Pudding, almond, No. 1	260	Pudding, lemon, No. 2	246
Pudding, almond, No. 2	261	Pudding, marrow	252
Pudding, apple, No. 1	249	Pudding, meringue	255
Pudding, apple, No. 2	249	Pudding, orange, No. 1	246
Pudding, arrowroot	248	Pudding, orange, No. 2	247
Pudding, baked bread	254	Pudding, plum, No. 1	243
Pudding, baked bread and butter	252	Pudding, plum, No. 2	243
Pudding, baked Indian meal	262	Pudding, porcupine	253
Pudding, baked plum	253	Pudding, potato	247
		Pudding, prune	266
		Pudding, Queen's	254
		Pudding, quince	251

	PAGE		PAGE
Pudding, rice, No. 1	248	Raisin bread cake	280
Pudding, rice, No. 2	249	Ramakins	213
Pudding, rice, No. 3	249	Raspberry jam	315
Pudding, rice lemon	267	Raspberry jelly	315
Pudding, sago	248	Raspberry vinegar	348
Pudding, sauce for, No. 1	268	Receipt to clean silver	391
Pudding, sauce for, No. 2	268	Reed birds, to cook	170
Pudding, sauce for, No. 3	268	Refrigerator, to sweeten a	412
Pudding, six months plum	244	Remarks relative to fish	107
Pudding, snow	260	Remove corns, to	379
Pudding, soufflé	256	Remove grease spots, to	385
Pudding, sweetmeat	267	Remove proud flesh, to	410
Pudding, tapioca	247	Rhubarb for pies	271
Pudding, toasted rusk	257	Ribbons, to clean	380
Pudding, transparent	257	Rice, bread	51
Pudding, Tyler	267	Rice cakes, No. 1	41
Pudding, Yankee bread	266	Rice cakes, No. 2	42
Puddings, bath	264	Rice croquettes	213
Puddings, directions for making	241	Rice lemon pudding	267
Puffs	271	Rice milk	241
Puffs, lemon honey for	271	Rice muffins	49
Puffs, nun's	52	Rice omelette	63
Pumpkin preserve	316	Rice pudding, No. 1	248
Punch, Roman, No. 1	219	Rice pudding, No. 2	249
Punch, Roman, No. 2	219	Rice pudding, No. 3	249
Punch, Roman, for 12 persons	220	Rice, to boil	213
Punch, tea	352	Rice waffles	38
Queen's cake	276	Rich plum cake	286
Queen's pudding	254	Ripe tomato sauce	332
Quick muffins	49	Risen corn bread	51
Quince blanc manger	236	Roach powder	380
Quince preserve	317	Roast beef or mutton	126
Quince pudding	251	Roasted eggs	67
Rabbit, to roast a	173	Roasting, directions for	184
Rabbits, brown fricassee of	161	Robert Lee jelly cake	279
Rabbits, white fricassee of	161	Rock fish, souse of	368
Rabbits with onions	173	Rock fish, to bake small	100
		Rock fish, to dress like crabs	99
		Rolls, No. 1	54
		Rolls, No. 2	54

	PAGE		PAGE
Rolls, No. 3.....	55	Sally Lunn.....	53
Rolls, beefsteak.....	131	Salmon, to boil.....	101
Rolls, egg.....	56	Salsify, to bake.....	199
Rolls, French.....	55	Salsify, to fry.....	200
Rolls, Grafton.....	56	Salsify, to prepare.....	199
Rolls, potato.....	56	Salsify, to stew.....	199
Rolls, sweet.....	55	Salt fish, to soak.....	105
Roman punch, No. 1.....	219	Salt pork.....	145
Roman punch, No. 2.....	219	Salted fish, to dress.....	106
Roman punch for 12 persons.....	220	Salve, lip.....	391
Roofs, fire-proof.....	384	Sand tarts.....	292
Roses, tincture of.....	392	Saratoga fried potatoes.....	192
Rosetta soup.....	78	Sauce, a fine fish.....	355
Round of beef, to spice a, No. 1.....	359	Sauce, brown, a gravy for ..	187
Round of beef, to spice a, No. 2.....	360	Sauce, brown onion.....	203
Rusks, No. 1.....	53	Sauce, caper.....	186
Rusks, No. 2.....	54	Sauce, celery.....	185, 203
Rusk pudding, toasted.....	257	Sauce, cold.....	269
Russian jelly.....	228	Sauce, drawn butter.....	203
Rust from iron pots, to re- move.....	401	Sauce, egg.....	186
Rye batter cakes.....	43	Sauce, fish.....	108
Saddle of mutton.....	135	Sauce for calf's head.....	150
Saddle of venison.....	172	Sauce for pudding, No. 1... ..	268
Sago cream.....	374	Sauce for pudding, No. 2... ..	268
Sago jelly.....	230	Sauce for pudding, No. 3... ..	268
Sago pudding.....	248	Sauce, fruit.....	189
Salad, cold fowl.....	206	Sauce, German.....	325
Salad, cold potato.....	205	Sauce, green tomato.....	331
Salad, cold slaw, No. 1.....	206	Sauce, mint.....	187
Salad, cold slaw, No. 2.....	207	Sauce, old mixon.....	355
Salad, crab.....	206	Sauce, onion.....	187
Salad, crabs for.....	114	Sauce, oyster.....	186
Salad dressing.....	205	Sauce, parsley.....	187
Salad dressing of raw egg ..	207	Sauce, ripe tomato.....	332
Saleratus cake.....	291	Sauce, shrimp.....	116
Saleratus, or clabber cakes..	44	Sauce, tomato.....	204, 356
		Sauce, white, a gravy for... ..	187
		Sauce, white onion.....	204
		Sauer kraut, to cook.....	208
		Sauer kraut, to make.....	208

	PAGE		PAGE
Sausage meat, No. 1	362	Snow pudding	260
Sausage meat, No. 2	363	Soda, chloride of, to prepare	385
Sausages, smoked	362	Soft crabs, to fry	113
Savage bread	52	Soft gingerbread	283
Savoy biscuits	285	Soft soap, to make	388
Scarlet cherries, to preserve	314	Sore throat, gargle for	393
Scotch cakes	287	Soufflé pudding	256
Scramble eggs, to	63	Sounds and cod tongues	104
Scrap jars	408	Soup, artichoke	89
Shad, baked	99	Soup, beef	76
Shad, barbecued	98	Soup, browning for	80
Shad, potted	367	Soup, calf's head, No. 1	81
Shad, to boil	98	Soup, calf's head, No. 2	82
Shad, to broil	99	Soup, chicken, No. 1	83
Shad on a plank, to cook	98	Soup, chicken, No. 2	83
Shad, to corn	108	Soup, chicken, No. 3	83
Sherbet	219	Soup, clam, No. 1	85
Sherry cobbler	353	Soup, clam, No. 2	85
Shin of beef soup	77	Soup, corn	88
Shirts and colors, to give a gloss to	390	Soup, crab	84
Short cake	45	Soup, Dixie	92
Shoulder of mutton	135	Soup, eel	91
Shrewsbury cakes, No. 1	282	Soup, French, No. 1	75
Shrewsbury cakes, No. 2	282	Soup, French, No. 2	76
Shrimp pie	116	Soup, French bean	90
Shrimp sauce	116	Soup, French gravy	75
Shrimps, to pickle	370	Soup, gravy	78
Shrub, currant	346	Soup, green pea	91
Shrub, fox grape	349	Soup, gumbo, with crabs	85
Silver cake	295	Soup, knuckle of veal	81
Silver, receipt to clean	391	Soup, macaroni	93
Six months plum pudding	244	Soup, mock turtle	87
Slaw, hot	205	Soup, mutton	93
Sliced cucumbers	342	Soup, noodles for	94
Sliced pineapple	299	Soup, ochre	79
Small white onions pickled	338	Soup, ox-tail	76
Smoked fish, to broil	105	Soup, oyster, No. 1	84
Smoked sausages	362	Soup, oyster, No. 2	84
Snipe and woodcock, to roast	170	Soup, oyster, No. 3	95
		Soup, potato	88

	PAGE		PAGE
Soup, rosetta.....	78	Starch for muslins.....	390
Soup, shin of beef.....	77	Starch, potato.....	396
Soup, split pea.....	90	Starch, to make.....	403
Soup, suet dumplings for...	94	Statuary marble, to clean...	378
Soup, to make.....	73	Steaks, mutton.....	138
Soup, tomato.....	88	Steaks, rump, stewed.....	132
Soup, tomato paste for.....	94	Steaks, venison.....	172
Soup, turtle.....	86	Stew for cold meats, a.....	183
Soup, veal.....	80	Stewed beef, No. 1.....	125
Soup, vegetable.....	91	Stewed beef, No. 2.....	126
Soup, white, stock for.....	80	Stewed cheese.....	210
Soup, white, with macaroni	79	Stewed codfish.....	102
Souse cheese.....	363	Stewed liver.....	181
Souse feet.....	366	Stewed pears.....	312
Souse feet, to fry.....	68	Stewed tomatoes.....	199
Souse of rock fish.....	368	Stock for white soup.....	80
Souse, to fry.....	179	Stove, to keep bright a.....	378
Spanish buns.....	280	Strawberry syrup.....	349
Spanish cream.....	224	Strawberries, to preserve...	315
Spareribs.....	144	String beans.....	197
Spice a round of beef, to,		Stuffed eggs.....	65
No. 1.....	359	Stuffed peaches pickled....	327
Spice a round of beef, to,		Sturgeon, to bake.....	106
No. 2.....	360	Substitute for cream, a.....	408
Spiced tongues.....	174	Suet dumplings for soup... ..	94
Spinach à la mode, No. 1..	195	Sugar cakes, No. 1.....	283
Spinach à la mode, No. 2..	195	Sugar cakes, No. 2.....	283
Split pea soup.....	90	Sugar for preserving, to	
Sponge cake, No. 1.....	288	clarify.....	319
Sponge cake, No. 2.....	288	Sweet pickled cantelopes... ..	328
Sponge cake for jelly cake..	277	Sweet pickled damsons.....	341
Squabs in olives.....	171	Sweet pickled peaches, Ger-	
Squabs, to broil.....	171	man.....	326
Squash or cymbblings.....	196	Sweet pickled pears.....	328
Stain floors walnut color, to.	388	Sweet potato pie.....	269
Stains, ink, to extract.....	406	Sweet potatoes, to bake....	193
Stains out of white clothes,		Sweet potatoes, to boil....	193
to take.....	389	Sweet potatoes, to fry.....	193
Staining floors.....	387	Sweet rolls.....	55
Stale bread, to freshen....	59	Sweet soda cakes.....	283

	PAGE		PAGE
Sweet wafers	57	Toast, milk	59
Sweetbread croquettes	154	Toast, oyster	68
Sweetbreads, baked	152	Toast, water	372
Sweetbreads, ragout of	154	Toasted rusk pudding	257
Sweetbreads, to dress	153	To cook shad on a plank ...	98
Sweetbreads, white	152	To cure twelve hams	358
Sweetbreads with knuckle of veal	152	To fry liver	69
Sweetbreads with tomatoes .	153	To make cider, No. 1	353
Sweeten a refrigerator, to ...	412	To make cider, No. 2	353
Sweetmeat pudding	267	To make tallow candles, No. 1	395
Swiss cream	227	To make tallow candles, No. 2	395
Syrup, blackberry	346	To make tea	72
Syrup, lemon	350	Tomato catsup, No. 1	332
Syrup, strawberry	349	Tomato catsup, No. 2	333
Taffy, lemon	376	Tomato figs	298
Taffy, peanut	375	Tomato omelette, No. 1 ...	62
Take off a film, to	394	Tomato omelette, No. 2 ...	62
Take out ink stains, to	389	Tomato paste for soup	94
Take out iron mould, to ...	397	Tomato preserve	318
Tallow candles, to make, No. 1	395	Tomato sauce	204, 356
Tallow candles, to make, No. 2	395	Tomato sauce, beefsteak with	132
Tapioca pudding	247	Tomato, small, round, or ob- long, to pickle the	330
Tar ointment	396	Tomato soup	88
Tarts, sand	292	Tomato soy	356
Tea punch	352	Tomato wine	349
Tea, Russian mode of making	72	Tomatoes and young ochres	198
Tea, to make	72	Tomatoes, baked, No. 1 ...	198
Terrapins, to dress, No. 1 ...	112	Tomatoes, baked, No. 2 ...	198
Terrapins, to dress, No. 2 ...	112	Tomatoes, chicken dressed with	158
Terrapins, to dress, No. 3 ...	112	Tomatoes, fish with	105
Terrapins, veal dressed like.	150	Tomatoes for winter use, to keep	333
Tincture of roses	392	Tomatoes forced	198
Tin ware, to clean	405	Tomatoes, fresh, to keep ...	333
Toast bread	58	Tomatoes, fried	199
Toast, fried	263		
Toast, ham	176		

	PAGE		PAGE
Tomatoes, German pickled	331	Veal, knuckle of, sweetbreads	
Tomatoes, pickled	330	with	152
Tomatoes, stewed	199	Veal, loin of	148
Tomatoes, sweetbreads with	153	Veal paté	150
Tomatoes, veal cutlets in	149	Veal, ragout of the breast of	147
Tongue, beef, and mushroom rooms	175	Veal, rolled breast of	145
Tongue, fresh beef, stewed	174	Veal, rolled, with olives	146
Tongue, fresh beef, to bake a	176	Veal soup	80
Tongue, to cook a	175	Veal, stuffed fillet of	148
Tongue, mince meat with	264	Veal, to choose	121
Tongues, spiced	174	Vegetable soup	91
Tooth powder	400	Vegetables, directions for	190
To pickle the small, round, or oblong tomato	330	Vegetables, to clean	204
Transparent pudding	257	Vegetables, to green	204
Tripe, to boil	178	Vellot of chicken	163
Turkey, a, boiled and then baked	158	Velvet cream iced	217
Turkey, boiled, with oyster sauce	156	Venison	172
Turkey, devilled	157	Venison, a gravy for	188
Turkey or chicken, to boil a	155	Venison, a stew of	172
Turkey or chicken, to roast a	154	Venison, a saddle of	172
Turkey, to bone a	157	Venison steaks	172
Turkey, to choose	124	Venison, to choose	123
Turkey with oysters	156	Vermin, to clear a poultry house of	412
Turn overs	258	Vinegar, blackberry	346
Turnips	208	Vinegar, herbs in	383
Turtle soup	86	Vinegar, pepper	356
Tyler pudding	267	Vinegar, pickles in plain	329
		Vinegar, raspberry	348
		Vinegar, to make	342
Vanilla ice cream	217	Wafers	57
Varnish, furniture	387	Wafers, buttered	57
Veal croquettes	151	Wafers, sweet	57
Veal cutlets	148	Waffles, No. 1	37
Veal cutlets in tomatoes	149	Waffles, No. 2	37
Veal dressed like terrapins	150	Waffles, No. 3	37
Veal, fillet of, stewed	147	Waffles, No. 4	38
Veal force-meat balls	151	Waffles, No. 5	38
		Waffles, corn	38

	PAGE		PAGE
Waffles, rice	38	White silk lace, to cleanse .	411
Walls, to cure dampness in.	401	White soup with maccaroni	79
Walls, whitewashed, to clean	412	Whiten clothes, to	390
Walnut catsup	338	Whitewash, a brilliant	398
Walnut color, to stain floors	388	Whitewash that will not	
Walnuts, to pickle, No. 1 . .	337	rub off	399
Walnuts, to pickle, No. 2 . .	337	Whitewashed walls, to clean	412
Warts, to destroy	408	Whole cucumbers, No. 1 . . .	344
Wash blankets, to	397	Whole cucumbers, No. 2 . . .	344
Wash linens, to	397	Whole oranges preserved . . .	308
Wash oil cloth, to	401	Whole peaches preserved . . .	301
Wash windows, to	401	Wild pigeons, stewed	167
Wash woollen bed clothing,		Window glass, to rub paint	
to	409	off	407
Wash woollen goods, to	397	Windows, to wash	401
Washington breakfast cakes	43	Wine, blackberry	345
Water, apple	373	Wine blanc manger	234
Water, barley	373	Wine, currant	346
Water ice, pineapple	218	Wine, grape	349
Water muffins with eggs	47	Wine, lemon cream	227
Water muffins without eggs . .	47	Wine, tomato	349
Water, toast	372	Wine, to mull	265
Watermelon rind	306	Wine whey	373
Waverly jumbles	281	Woodcock and snipe, to	
Weeds in pavements, to de-		roast	170
stroy	385	Woollen bed clothing, to	
Welsh rarebit	212	wash	409
Westphalia mode of curing		Woollen goods, to wash	397
hams	359	Worms from dried fruit, to	
Whey, wine	373	keep	411
Whips	239		
White cake	290	Yankee bread pudding	266
White clothes, to take stains		Yeast, dry	60
out of	389	Yeast, potato, No. 1	59
White lemon cream	226	Yeast, potato, No. 2	60
White mountain cake	275	Yellow blanc manger	235
White mountain jelly cake . .	278	Yellow mangoes	334
White onion sauce	204	Yellow pickle	325

WEIGHTS AND MEASURES.

AVOIRDUPOIS WEIGHT.

16 drams make	1 ounce.
16 ounces make	1 pound.
23 pounds make	1 quarter of a hundred.
4 quarters, or 112 pounds, make	1 hundred.
20 hundred make	1 ton.

LIQUID MEASURE.

4 gills make	1 pint.
2 pints make	1 quart.
4 quarts make	1 gallon.
63 gallons make	1 hogshead.
2 hogsheads make	1 pipe or butt.
2 pipes make	1 ton.

DRY MEASURE.

2 pints make	1 quart.
8 quarts make	1 peck.
4 pecks make	1 bushel.
1 quart of flour weighs	1 pound.
1 quart of cornmeal weighs	1 pound 2 ounces.
1 quart of soft butter weighs	1 pound 1 ounce.
1 quart of loaf sugar weighs	1 pound.
1 quart of powdered sugar weighs	1 pound 1 ounce.
1 quart of brown sugar weighs	1 pound 2 ounces.
10 eggs weigh	1 pound.
1 gallon is	1 half of a peck.
2 gallons make	1 peck.
4 gallons make	1 half of a bushel.
8 gallons make	1 bushel.

LIQUID MEASURE.

16 table-spoonfuls make	1 half of a pint.
8 table-spoonfuls make	1 gill.
4 table-spoonfuls make	1 half of a gill.
1 common sized tumbler holds	1 half of a pint.
1 common sized wine-glass holds	1 half of a gill.
1 common sized table-spoonful of salt is	one ounce.

THE QUEEN OF THE KITCHEN.

BREAKFAST.

To Make Loaf Bread.

1. Good, light, wholesome bread can easily be made if attention is paid to the mixing of the necessary ingredients, and the dough be properly kneaded. In summer, it must be set in a cool place to rise, or it will become sour. In winter it should be wrapped in a clean blanket kept for the purpose, and put where it will not become chilled. In summer, or warm weather, if intended for breakfast, do not make up the dough until 9 o'clock, but in cold weather set it to rise as early as 6 o'clock in the afternoon. In the morning, take the dough out of the pan and work it until it becomes soft, then work in it a small piece of lard or butter; this makes the crust crisp when it is baked. When the dough has been

kneaded so that a piece of it will break off crisp, divide it into loaves, and put into bread pans to rise for the second time; it will take about 2 hours; if the weather is cold place it near the fire and cover it with a clean cloth; if kept too warm it will sour. When a thin crust has formed upon the dough, put it into the oven to bake; first put it where the heat is moderate for 20 minutes and then remove it to a hotter part of the oven: the heat should not be great for bread baking. When the bread is of a light brown color and the bottom is well baked, open the oven door and let the bread remain in the oven 20 minutes to soak. When baked, wrap each loaf separately in a coarse towel, and stand them up on end to cool slowly. Even when cold, bread is best kept wrapped in a towel. Keep the fire to a steady heat whilst baking. If dough is allowed to freeze, it is not fit for use. To test the oven for baking, put some flour, or a little piece of dough in the oven; if it burns, the oven is too hot, but if it turns slowly a good brown color, then put your bread in. If flour intended for either bread or cakes is sifted and placed near enough to the fire to dry without browning, the bread will be much lighter. In the following receipts, where yeast is required, it means home-made yeast, as given in receipts. Where

milk is required it means sweet milk, unless otherwise designated.

If the dough for loaf bread, light bread, or cakes is sour in the morning, dissolve a little soda in sweet milk and add before baking

Graham Bread.

2. 1 quart of new milk, $\frac{1}{2}$ cup of new yeast, and $\frac{1}{2}$ cup of molasses, or 1 pint of bread sponge, with milk and molasses. Stir in Graham meal until stiff; let it rise, and bake it for $\frac{3}{4}$ of an hour; never mould as for fine flour bread. When the meal is coarse, as is best for pudding, stirring in a cup of shorts or fine flour will make it less harsh. This is an excellent bread for dyspeptics, wholesome and easily digested.

Loaf Bread, No. 1.

3. 4 quarts of flour, 1 tea-spoonful of salt, 2 tea-cups of home-made yeast, 7 tea-cups of milk-warm water. Mix and work well these ingredients, reserving half the flour to work the dough in the morning. First take the flour, mix with it the salt; then make a hole in the middle of it, and pour in the yeast, and then gradually mix in the warm water; work well for half an hour, and set it in a warm place over night; in the morning work it again, adding, gradually, the reserved flour; when

the dough is spongy, put it in the pans, and set them a short distance from the stove for two hours; after this second rising, put it in the oven to bake.

Loaf Bread, No. 2.

4. 3 large potatoes well boiled and mashed; when cool, add to them 1 tea-cup of lively yeast; this must be done at noon, and set before the fire to lighten until night, then pour it upon 3 pints of sifted flour; add 1 tea-spoon of butter and 1 of salt. Mix all together with 1 pint of tepid water, and then sift into the mixture 1 pint of flour; set it to rise until the morning, when it is to be worked and set to rise according to directions given to make Loaf Bread.

Loaf Bread, No. 3.

5. To make bread without yeast, take 1 pint of milk or warm water, 2 tea-spoons of salt. Stir in flour enough to make a paste as thick as griddle-cake dough. Put this paste in a tin bucket, and set it in a pot of warm water near the stove, where the water will keep milk-warm. If kept at an even temperature, in 4 or 5 hours the paste will rise like yeast; then pour it upon a quart or more of sifted flour, so as to make it the consistency of dough; work

it and put it in the pans it is to be baked in, and set them in a warm place; cover with a cloth until they are risen, then bake in a quick oven. A piece of lard or butter the size of a walnut worked in each quart of flour is an improvement.

Waffles, No. 1.

6. 1 quart of milk, 2 pounds of flour, $\frac{1}{2}$ pound of butter, 4 eggs, 4 tea-spoons of good yeast. Mix at night; make the milk a little warm; melt the butter. First beat the eggs very light, add the milk and butter, and then stir in the flour; stir in the yeast last. Beat all well together until the bubbles rise to the top of the mixture. Set to rise over night; do not stir the mixture in the morning. The irons should be well heated before you commence to bake.

Waffles, No. 2.

7. 1 quart of milk, 2 quarts of flour, 1 table-spoon of butter, 5 eggs, 3 table-spoons of lively yeast, 1 tea-spoon of salt. Mix and make according to above directions.

Waffles, No. 3.

8. To 2 tea-cups of small hot hominy, add 1 table-spoon of butter; when cold mix in 1 tea-cup of wheat flour, a little salt, and 3 eggs well

beaten. Stir in enough milk to make a stiff batter.

Waffles, No. 4.

9. Quick waffles can be made with 1 pint of milk, 3 eggs, 1 quart of wheat flour, 1 table-spoon of melted butter, $\frac{1}{2}$ tea-spoon of salt. Mix as for waffles No. 1, and bake them immediately.

Waffles, No. 5.

10. Quick waffles, take 1 pint of buttermilk, 1 pint of sifted flour, 1 table-spoon of butter, 2 eggs, 1 tea-spoon of soda. Serve as soon as baked, or they will not be good

Corn Waffles.

11 1 quart of milk, $1\frac{1}{2}$ pints of corn meal, 3 eggs, 1 table-spoon of butter, and 1 of lard. Pour the milk, boiling hot, upon the meal, mix in the butter and lard, beat the eggs, and add to them one tea-spoon of salt, and bake immediately.

Rice Waffles.

12. 1 quart of boiled rice, 1 quart of milk, 1 quart of flour, 1 table-spoon of butter, 3 eggs, 1 tea-spoon of salt, $\frac{1}{2}$ tea-cup of yeast. Mix together the milk and flour; then stir in the rice and the eggs beaten light; put in the yeast last.

Flannel Cakes, No. 1.

13. Not quite a pint of flour, 2 eggs, $\frac{1}{2}$ pint of milk, and $\frac{1}{2}$ tea-cup of yeast, 1 tea-spoon of salt, and 1 of butter. Beat the eggs very light, melt the butter in the milk and add it; then stir in the flour and salt, and beat in the yeast last. Beat the mixture until it bubbles, then let it stand over night to rise. In the morning bake them on a heated griddle; don't use much grease on the griddle or it will prevent the cakes from browning nicely. A soap-stone griddle is the best for cakes of all kinds, as it does not require to be greased.

Flannel Cakes, No. 2.

14. Can be made by taking a cupful of the dough of loaf bread and thinning it with a pint of milk, beat light 2 eggs, and add them; then stir in enough flour to make them the consistency of flannel cakes. Let it rise, and bake as above. Should the batter become sour, a $\frac{1}{2}$ tea-spoon of soda dissolved in a little cold milk, and then stirred in just before baking, will remedy it.

Buckwheat Cakes, No. 1.

15. 1 quart of buckwheat meal, $\frac{1}{2}$ pint of cornmeal, 1 tea-spoon of salt, 4 table-spoons of

yeast. Mix together with milk-warm water until the batter is the consistency of muffin batter. Then beat it well for 15 minutes, and set it in a warm place to rise over night. If the batter should be sour in the morning, dissolve a tea-spoonful of saleratus in warm water and stir into it; do not beat the batter. Have the griddle well heated before baking the cakes; 2 eggs well beaten and added to the mixture at night, is an improvement.

Buckwheat Cakes, No. 2.

16. Mix 1 quart of buckwheat meal as if you intended to rise it with yeast; then take 1 tea-spoon of soda, dissolve in it $\frac{1}{2}$ wine-glass of water, also 1 tea-spoon of tartaric acid in like manner, the water slightly warmed. First pour the soda preparation into the batter, and then the acid, and beat them well together, and in 5 minutes it will be fit for use.

Buckwheat Cakes, No. 3.

17. To 1 quart of buckwheat meal add 6 tea-cups of warm water, 1 tea-spoon of salt, and 1 tea-cup of yeast. Beat the mixture for 15 minutes and put it in a warm place. Eggs are an improvement. Have the griddle quite hot before you commence to bake the cakes.

Buttermilk Cakes, No. 1.

18. 1 pint of buttermilk, $1\frac{1}{2}$ pints of flour, 1 tea-spoon of saleratus. Add enough milk to make the batter the consistency of muffin batter, bake them on a heated griddle, and serve immediately.

Buttermilk Cakes, No. 2.

19. 1 quart of flour, 1 tea-spoon of soda, 1 of salt, 1 table-spoon of butter, or lard. Mix with buttermilk to a soft dough; work it until the dough is smooth; roll them out about an inch thick; cut out with the top of the dredging box; prick with a fork, and bake them in a quick oven.

Corn Cakes.

20. 1 quart of meal, 4 eggs, 1 pint of milk, $\frac{1}{2}$ pint of water, 1 table-spoon of lard, or butter. Beat the eggs; add the milk and water; stir in the meal slowly; mix in the butter; 1 tea-spoon of salt. Bake on a heated griddle.

Rice Cakes, No. 1.

21. Melt $\frac{1}{4}$ pound of butter in 3 pints of milk, stir in 2 table-spoons of wheat flour, and as much rice flour as will make a stiff batter; add 2 eggs well beaten, 1 tea-cup of yeast, 1 tea-spoon of salt. Bake on the griddle.

Rice Cakes, No. 2.

22. $1\frac{1}{2}$ pints of cold boiled rice; soak for an hour in warm water enough to cover it. When ready to use, mash the rice, add to it 2 eggs, well beaten, 1 quart of flour, 1 tea-spoon of salt, and 1 quart of milk. The batter should not be very thick. If sour milk is used, 1 tea-spoon of soda should be dissolved and stirred in just before baking. Have the griddle well heated. Buttermilk is excellent in these cakes.

Hominy Cakes.

23. 1 pint of cold boiled hominy, 1 pint of flour, 2 eggs, 1 quart of milk, 1 table-spoon of lard or butter. Mash the hominy, mix in the flour, then the eggs and milk. Mash the butter with the hominy. Beat all well together, and add 2 table-spoons of yeast. Set to rise, and bake on the heated griddle.

Bread Cakes.

24. Take 1 quart of sweet stale loaf bread, and cover it with either milk or water; let it soak over night; in the morning beat 2 eggs, and stir in it. Beat all well together; if too thin, add a little flour to make it the proper consistency for baking. Bake on a heated griddle. If nicely made, these cakes are superior to flannel cakes.

Rye Batter Cakes.

25. Warm 1 pint of milk, add to it 2 eggs well beaten, 1 tea-spoon of salt, add enough rye flour to make a thin batter. Just before baking, stir in 1 tea-spoon of soda, dissolved in water, and bake on a griddle. Serve immediately.

Washington Breakfast Cakes.

26. 3 eggs, 1 pint of milk, 1 pint of flour, 1 tea-spoon of butter. Beat all well together and add 2 table-spoons of yeast. Set to lighten in a warm place. Put in greased tins and bake in a quick oven. Beat the eggs light before adding them to the other ingredients.

Mush Cakes.

27. 1 pint of corn-meal, boil half of it to a mush; when nearly cold, add 2 eggs beaten light, 1 table-spoon of butter, 1 gill of milk, and then the rest of the meal. Drop a table-spoonful at a time on the griddle, or bake them in greased tins.

Cream Cakes with Eggs.

28. 4 eggs, 1 quart of cream, 2 quarts of flour, 1 tea-spoon of salt. Beat the eggs very light, and stir in the cream a little at a time. Dissolve a tea-spoon of saleratus in as much vinegar as will cover it, and stir it into the

mixture. Bake in muffin-rings and serve hot. Sour cream is the best to use; it will make them lighter.

Cream Cakes without Eggs.

29. 1 pint of cream, $1\frac{1}{2}$ pints of flour, 1 tea-spoon of salt, 1 tea-spoon of saleratus, dissolved in 1 tea-spoon of warm water. The batter to be dropped from a spoon and baked, either inside the oven or on the griddle. It must be the consistency of muffin batter. Do not stir it after adding the saleratus.

Saleratus or Clabber Cakes.

30. 1 pint of clabber, 1 tea-spoon of saleratus, 1 table-spoon of butter, 1 pint of flour; if not stiff enough add a little more flour to the batter. Bake in muffin-rings and let them remain in the oven until soaked, or they will be clammy. 1 tea-spoon of salt. Bake in a quick oven.

Breakfast Cakes.

31. 1 pound of flour, $\frac{1}{4}$ pound of butter melted in $\frac{1}{2}$ pint of milk; stir in the flour, mix in 2 table-spoons of yeast, or half of a yeast cake. Stir all well together, and cover the vessel in which they have been made over night; if in summer, put them in the cellar. An hour before breakfast cut out the cakes

with the top of the dredging-box, having first rolled out the dough on the board. Let them remain until ready to bake; they will take 20 minutes to bake. This quantity will make 2 dozen cakes.

Billy Bussy Cakes.

32. 1 quart of flour, 4 eggs, 1 table-spoon of butter, one of lard. Beat the eggs in a pint bowl, then fill it up with cold milk, and pour it gradually upon the flour, stirring well. 1 tea-spoon of salt. Work the dough a little; if worked too much it will fall. Roll them half an inch in thickness, cut out with the top of the dredging-box, and bake in a quick oven.

Short Cake.

33. 1 pound of flour, $\frac{1}{2}$ pound of butter, 1 tea-spoon of salt; rub the butter well in the flour, and mix it with milk or water to the consistency of biscuit dough. Handle it as little as possible. When well mixed roll it out on the board, and cut into shape with the top of the dredging-box. Mix them in a cool place, and bake in a quick oven. If not wanted rich, $\frac{1}{4}$ pound butter will answer. 2 eggs can be beaten and added, if liked. Prick the cakes with a fork.

Johnny Cake.

34. $1\frac{1}{2}$ pints of corn meal, make it into a soft dough with milk or water, 1 tea-spoon of salt, and 1 of butter. Mix all well together, and then spread the dough an inch thick upon an oak board and set it before the fire; when nicely browned on one side, turn the cake so as to brown on both sides. Send to the table while hot.

Muffins, No. 1.

35. 1 pint of flour, the white of 1 egg, 2 table-spoons of yeast, about $\frac{1}{2}$ pint of milk and water mixed. Beat the egg very light, add the yeast and mixed water and milk, and stir in the flour slowly, 1 tea-spoon of salt. Beat well until it bubbles; set to rise; and bake in the morning in greased tins.

Muffins, No. 2.

36. 1 quart of milk, 4 eggs, very nearly 2 quarts of flour, $\frac{1}{2}$ tea-cup of yeast, 1 tea-spoon of salt, 1 table-spoon of butter melted in the milk, eggs beaten and added, then stir in the flour and yeast. Beat all together until the batter bubbles, and set to rise in a warm place. Bake in greased tins half filled with batter.

Drop Muffins.

37. 2 eggs, $1\frac{1}{2}$ pints of milk or water, 1 tea-spoon of butter, 1 of salt, 1 tea-cup of yeast. Stir 2 quarts of flour into this mixture, after having beaten the eggs. In the morning don't stir the batter, but drop it a spoonful at a time in a dripping pan and bake. Use 2 light quarts of flour, or the muffins will be too stiff, when baked. Bake them in rather a quick oven for half an hour.

Water Muffins without Eggs.

38. 1 quart of flour, 1 dessert-spoon of butter, and one of lard, 1 gill of water, not quite milk warm, 1 gill of yeast, $\frac{1}{2}$ tea-spoon of pearl-ash. Mix all well together at night, and in the morning drop the batter with a spoon upon a heated griddle. When mixed at night, the batter should be thick enough to move a spoon in.

Water Muffins with Eggs.

39. 1 quart of flour, nearly a pint of water, 2 eggs, 3 table-spoons of yeast, 1 tea-spoon of salt. Beat the eggs very light; add the water and flour, beating all the time; then add the yeast, and beat until they leave the spoon. Wet the spoon, dip it in the batter, and drop a spoonful on the griddle and bake.

Corn Meal Muffins.

40. 1 quart of meal, 1 quart of milk, 3 eggs, 1 tea-spoon of salt, 1 table-spoon of butter. Beat the eggs; melt the butter in half the milk, and pour the other half, boiling hot, upon the meal; then stir the two together. They can be baked either in spoonsful or in rings. Sift the meal, and if soda is liked, add a little dissolved in sweet milk.

Potato Muffins.

41. Boil 3 good-sized potatoes; mash them while hot; mix in 1 table-spoon of butter, 1 tea-spoon of salt, add a little water, and mix it to the consistency of starch; add 2 eggs, well beaten, 1 tea-spoon of soda, dissolved in water, a cupful of yeast, add 3 pints of flour. Mix all these well together, adding 1 pint of warm water. Put the soda in last, or make up at night without soda. Set to rise, and bake in greased rings.

Hominy Muffins.

42. Stir 1 table-spoon of butter in 2 table-spoons of hot hominy, 4 table-spoons of flour, $\frac{1}{2}$ tea-spoon of salt. Mix with milk to a batter; bake in greased tins, in a quick oven. Mix the hominy, butter, and flour into a paste; beat up 2 eggs, and add them; then beat in the milk.

Rice Muffins.

43. 3 eggs, $1\frac{1}{2}$ pints of flour, 2 pints of milk, 1 pint of boiled rice, stir in the rice while it is hot, 1 table-spoon of butter, $\frac{1}{2}$ tea-spoon of salt, 2 table-spoons of yeast. Let the rice cool before mixing with the other ingredients. Beat all well together, and set to rise. Bake in greased tins.

Quick Muffins.

44. 1 pint of sour milk or buttermilk, 1 pint of flour, 1 table-spoon of butter, 2 eggs. Mix them well, and just before baking add 1 tea-spoon of saleratus or soda dissolved in a little sweet milk, then bake and serve immediately.

Buttermilk Muffins.

45. 1 quart of flour, mix in it 1 tea-spoon of cream of tartar, 1 quart of buttermilk, mix with it 1 tea-spoon of soda, 1 table-spoon of butter. Mix the butter in the flour, then beat in the buttermilk, beat it all well together; 1 teaspoon of salt. Bake in greased tins or muffin-rings. Serve while hot, or they will be clammy.

Corn Bread, No. 1.

46. 1 quart of corn meal, 1 table-spoon of melted lard, 1 tea-spoon of salt, $\frac{1}{4}$ tea-spoon of

saleratus, $\frac{1}{2}$ tea-cup of sour cream; thin this mixture with milk and add 2 eggs, beaten light. Bake in roll-pans.

Corn Bread, No. 2.

47. Rub well together 1 quart of meal, $\frac{1}{4}$ pound of butter; then add 1 quart of milk, and stir until free of lumps; beat 4 eggs light, and stir in the mixture; 1 tea-spoon of salt. Bake as soon as well mixed.

Potato Bread.

48. Boil 6 large Irish potatoes, peel and mash them through a sieve or colander, add to them while hot twice the quantity of flour, and $\frac{1}{2}$ pint of milk and 1 egg, well beaten. Knead it into a smooth dough, rather stiff. 2 table-spoons of yeast. Set it to rise; in the morning work it again and mould into loaves or rolls; let them rise, and then bake them. If sugar is liked in this bread it can be added. 1 table-spoon of powdered white sugar.

Mixed Bread.

49. 1 table-spoon of mush, 1 pint of flour, 1 gill of yeast; mix with warm water, and work it well; set to rise. When light, work it again, and put it into pans to rise again; then bake in a quick oven. 1 tea-spoon of salt.

Egg Bread.

50. 1 quart of flour, 1 egg, 2 table-spoons of yeast, 1 table-spoon of butter. Mix into a dough with milk; work into a loaf; set it to rise, and then bake it.

Rice Bread.

51. Put 4 table-spoons of butter to $\frac{1}{2}$ pound of boiled rice, while it is hot, 1 quart of corn meal, 4 table-spoons of flour. Mix these together, and then add 4 eggs, beaten light, and as much milk as will make a thin batter. Bake in a quick oven. This makes a large quantity of bread.

Risen Corn Bread.

52. 1 quart of meal, $\frac{3}{4}$ quart of milk, 3 eggs, 1 tea-spoon of salt, 1 table-spoon of butter, $\frac{1}{2}$ tea-cup of yeast. Beat the eggs very light; add to them the milk, the butter to be melted in the milk; stir in gradually the meal; when free of lumps beat in the yeast, and set it to rise.

Corn Batter Bread.

53. 1 quart of meal, scalded with boiling water, 1 tea-spoon of salt, melt 1 table-spoon of butter in 1 quart of milk, 3 eggs, beaten light. Mix all well together, and bake in small or large tins. Butter the tins.

Loaf Cake Bread.

54. 1 quart of wheat flour, 1 pint of corn meal, 1 tea-spoon of salt, 4 eggs, beaten light, $\frac{1}{2}$ tea-cup of yeast, 1 quart of milk. Put it to rise in the mould it is to be baked in; an earthen mould for a sponge cake of turban form is the prettiest. Butter the mould. Make at night. Bake in the morning

Savage Bread.

55. 3 table-spoons of flour, 3 table-spoons of corn meal, 3 eggs; add to these ingredients enough milk to make a stiff batter. Beat the eggs very light; then beat all together. A little salt. Bake in buttered tins.

Bran Bread.

56. Of unbolted wheat flour, 3 pints. Mix with warm water, 1 gill of yeast, 1 tea-spoon of salt. Mix as for wheat bread, and bake according to directions given.

Rye bread is made in the same manner.

Nun's Puffs.

57. 1 pint of cream, or milk, $\frac{1}{2}$ pound of butter, 1 quart of flour, 4 eggs. Melt the butter in the milk, and pour upon the flour, stirring it until it does not stick to the sides of the dish; then let it cool; add the yolks of the eggs;

then stir in the whites, beaten very light; grease the tins and bake them. This makes a nice bread for tea.

Sally Lunn.

58. 1 pint of milk, 3 eggs, 1 table-spoon of sugar, 1 table-spoon of butter, 1 tea-cup of yeast, 1 quart of flour. Mix as for muffins. Make soon after breakfast for tea, and set to rise.

Beat Biscuit.

59. 1 quart of flour; rub in it well 1 table-spoon of lard, 1 tea-cup of milk, and $\frac{1}{2}$ of a tea-cup of water. Mix it up stiff, and beat until the dough is soft and covered with blisters. Roll out the dough on the board, and cut out the biscuits. Stick them with a fork, and bake in a quick oven. Let them be slightly browned. 1 table-spoon of butter is an improvement, if added. 1 tea-spoon of salt.

Rusks, No. 1.

60. 3 pounds of flour, $1\frac{1}{2}$ pounds of sugar, 6 ounces of lard, 1 egg, $\frac{1}{2}$ pint of yeast, $\frac{1}{2}$ pint of milk, 1 nutmeg, 1 tea-spoon of allspice, 4 table-spoons of rose water. Beat the egg; add the sugar and yeast; rub the flour, sugar, and spice together. Mix them well, and then add the milk and rose water. Stir it smooth; cover

with flour as when you set bread to rise; in the morning when bubbles break through the flour, work it into rolls; let them rise, and when light, bake them.

Rusks, No. 2.

61. 6 pounds of flour, 1 pound of butter, 1 pound of sugar, 3 eggs, 1 nutmeg, $\frac{1}{4}$ ounce of cinnamon, 1 pint of milk. Mix, and make according to above directions.

Rolls, No. 1.

62. In the morning, take a portion of the loaf bread, work in it a piece of butter, and beat up an egg and put in it, if you like. Make them into rolls, and set them to rise. They will take from one-half to three-quarters of an hour to bake.

Rolls, No. 2.

63. 1 quart of flour, 1 table-spoon of butter and lard mixed, 2 table-spoons of yeast, $\frac{1}{2}$ pint of water. Work all well together; set in a warm place to rise; use only 1 pint of flour to mix with at night, and work in the other pint in the morning. Do not work the dough much in the morning. Roll it out on the board, and cut into shapes. Bake in a moderate oven.

Rolls, No. 3.

64. 1 quart of flour, 1 table-spoon of lard, and $\frac{1}{2}$ pint of water, 1 tea-spoon of salt, $\frac{1}{2}$ tea-cup of yeast. Rub the lard in the flour, and mix with the water; then put in the yeast; work well and set to rise. Work them again in the morning; then shape into rolls, and set to rise. Bake in a moderate oven.

French Rolls.

65. 3 pints of flour, 1 tea-cup of yeast, 1 tea-spoon of salt, 1 table-spoon of lard or butter, milk enough to make them a stiff dough. Set them to rise; work a second time; make into rolls, and set to rise. When you bake them, just before taking them from the oven, wipe them with a linen towel that is wet with milk.

Sweet Rolls.

66. 2 quarts of flour, 2 table-spoons of fine white sugar, a little salt, 3 table-spoons of butter. Melt it in 1 pint of milk, a sponge made of 2 table-spoons of corn meal made into a thin gruel. Boil the gruel, and then add the pint of milk—the milk must be new—4 table-spoons of yeast to be added when the milk and gruel are cooled. Add 2 well beaten eggs. Make into rolls in the morning, and set them to rise. Add the sugar in the morning.

Egg Rolls.

67. 2 quarts of flour, 8 eggs, 1 tea-spoon of butter. Rub the butter in the flour; beat the eggs very light; add to the eggs nearly a quart of milk; beat in the flour. When beaten light, and well mixed, bake them.

Grafton Rolls.

68. 2 potatoes, boiled and mashed, 2 tea-spoons of white sugar, water enough to soften them, $\frac{1}{2}$ tea-cup of yeast. Set it to rise; then add a pint of milk, 2 ounces of butter, and flour enough to make a soft dough. Let it rise a second time; then make it out into rolls, handling them as little as possible. Let them rise again, and then bake them in a quick oven.

Potato Rolls.

69. 4 good-sized potatoes, boil, peel, and mash them very smooth, with 1 table-spoon of butter, $\frac{1}{2}$ tea-spoon of salt. Beat very light, 2 eggs, and stir them in, $1\frac{1}{2}$ pints of milk, 1 pint or a little more of flour. Mix all together to a stiff dough. 2 table-spoons of yeast. After working, set them to rise; in the morning, work again; set to rise, and then bake them. Use Irish potatoes, and mix them while hot with the butter and salt.

Wafers.

70. Stir 1 table-spoon of butter in $\frac{1}{2}$ tea-cup of warm water, add 1 cup of milk, and stir in flour enough to make a very thin batter, not more than $\frac{3}{8}$ of a pint of flour. Roll them out very thin; cut in shapes, and bake on the griddle.

Buttered Wafers.

71. 2 pounds of flour, $\frac{1}{2}$ pound of butter. Rub the butter in the flour; beat up 2 eggs, and mix in the flour; then add as much water as will make a very stiff dough. Roll them out thin; cut into shapes, and bake on a heated griddle. 1 tea-spoon of salt.

Sweet Wafers.

72. 1 pound of flour, $\frac{1}{2}$ pound of butter, $\frac{1}{2}$ pound of sugar, beat light 3 eggs, and mix all together, rubbing the butter and the sugar in the flour first. If the dough is too soft, add a little more flour. Turn the wafers with a fork while cooking; roll them out thin; cut into shapes, and bake on a heated griddle.

Pop Overs.

73. 1 tea-cup of flour, 1 egg, 1 tea-spoon of butter. Mix together the butter and flour; stir in the egg well beaten; bake in small round tins. 2 table-spoons of milk, and a little salt.

Hot "Cross Buns."

74. Sift and set before the fire, $2\frac{1}{2}$ pounds of flour, not near enough to scorch. When warmed through, mix with it $\frac{1}{2}$ pound of sugar, $\frac{1}{2}$ pound of butter, melted in $\frac{1}{2}$ pint of milk, $\frac{1}{2}$ tea-spoon of powdered cinnamon, $\frac{1}{2}$ tea-spoon of coriander seed. These ingredients must be well stirred together, and then stir in 2 table-spoons of yeast. Set to rise; when risen, handle lightly as you form the dough into buns; on each bun cut a cross, it can be done with the back of a knife. — Serve them while hot. These buns are made for "Good Friday."

Bread Dough Cakes.

75. Take a portion of the dough of loaf bread, after it has risen the first time. It is best to take off the top, as that is well risen. Mould it into cakes the size of a common saucer, and an inch in thickness; cover with a cloth, and let rise; then bake them on a heated griddle; turn when browned.

To Toast Bread.

76. Bread for toasting should be rather stale; cut the slices evenly, and a third of an inch in thickness; put each piece separately upon the toasting fork, turning it as it becomes

of a nice brown color. As the pieces are toasted put them upon a plate in front of the fire and cover them over, unless they are required to be buttered, in which case each piece should be buttered as it is toasted. Lay one upon another. Keep covered until ready to serve.

Milk Toast.

77. Is made similar to the above, only just before sending to table, pour enough boiling milk upon the toast to cover it. To butter the toast makes it richer than to melt the butter in the milk.

To Freshen Stale Bread.

78. Steam the loaf over a pot of boiling water; do not let the water touch it. Wrap it in a cloth, and stand it on end like fresh bread.

Potato Yeast, No. 1.

79. Put a handful of hops into 4 quarts of water, and let it boil to 3 quarts; peel 2 large Irish potatoes, and put them in with the hops and water to boil; when they are done, mash them while hot and mix with them 4 table-spoons of flour, mixing in gradually the strained hop water; clean the kettle, and put the mixture on to boil for 20 minutes. When milk-warm, add $\frac{1}{2}$ pint of good lively yeast, and stir

in 1 table-spoon of brown sugar. Let it stand 24 hours before using it. Keep it in a stone jug, in a cool place; it is not necessary to put a cork in the mouth of the jug, but tie tightly a piece of muslin over the mouth, as it will keep the yeast cooler. Always shake the jug before using the yeast. The jug to be scalded each time that fresh yeast is made.

Potato Yeast, No. 2.

80. Pare, boil, and mash smooth, 12 potatoes; add 1 tea-cup of powdered sugar; pour on this 1 quart of boiling water. Let it stand until cool, and then add 1 quart of cold water, and $\frac{1}{2}$ pint of yeast. Set it in a warm place to rise, when it will be ready for use. Shake well before using. Only make half this quantity for a small family.

Dry Yeast.

81. 1 quart of water; put it on to boil with a handful of hops, and let it boil for half an hour. When done, strain the boiling hop water on 1 quart of flour; let it stand until quite cold; then add 1 tea-cup of brisk yeast, and 2 quarts of sifted corn meal; make a stiff dough; then squeeze it through your fingers into a dish, and put it to dry in the sun, or in cool weather near the stove. When used, soak it in a little water.

Some persons prefer this kind of yeast in warm weather, as it is not apt to sour. But liquid yeast, if kept in a cool place, and the mouth of the jug covered only with a piece of muslin, is quite as easily kept. Take $\frac{1}{2}$ of a cup of dry yeast; fill the cup with milk-warm water; let it stand for 6 hours, and then pour off and use the water only. This will give the strength of the yeast without using the corn meal.

Kidney Omelette.

82. Remove all skin, fat, and sinew from a fresh kidney; cut it in small pieces; season it; fry it in hot butter; beat very light 6 eggs with a glassful of wine; heat a little butter in the frying-pan; pour in the eggs, and just before folding over the omelette, put in the kidney. Garnish with thin slices of lemon.

Omelette aux Croûtons.

83. Beat up the yolks of 6, and the whites of 4 eggs; season with salt. Cut up a small quantity of bread, in pieces no larger than dice; fry them in butter, brown; then throw them into boiled milk, gravy, or any sauce; then mix them with the beaten egg, and fry as an ordinary omelette. Only put in the bread, not the gravy, or the eggs will not cook nicely.

Plain Omelette.

84. Take 6 eggs; beat the whites and yolks separately; beat in with the yolks a table-spoon of cold water, $\frac{1}{2}$ tea-spoon of salt; have ready a heated skillet that has a table-spoon of melted butter in it. Pour in the eggs after mixing the whites and yolks. When the omelette is nicely browned on the bottom, fold it over with a flat spoon. This is better than cooking it on both sides. A little parsley or onion can be cut up and added, if liked.

Tomato Omelette, No. 1.

85. Make as for plain omelette; cut up 4 ripe tomatoes; drain off the water, and wipe the pieces dry on a coarse towel; then chop them fine, and add to the omelette just before baking.

Tomato Omelette, No. 2.

86. To 1 quart of corn, young and fresh, well boiled and grated, add 1 quart of peeled and stewed tomatoes; with pepper, salt, and a little sugar, onion, and 1 table-spoon of butter. Stir all well together, and put them on the fire; then add 3 or 4 well beaten eggs. Serve hot. When the eggs are done, the omelette is ready for table.

Ham Omelette.

87. Mince fine some cold boiled ham; and mix it in a plain omelette, just before it is put in to cook.

Rice Omelette.

88. Dissolve in 1 tea-cup of milk, 1 tea-cup of cold boiled rice; mix in 1 table-spoon of butter, a little salt; and then stir in 3 well beaten eggs; and bake as plain omelette.

To Scramble Eggs.

89. Take 6 eggs; break them into a bowl; add $\frac{1}{2}$ tea-spoon of salt, and some black pepper; don't stir the eggs, only break the yolks. Pour them into a heated skillet that has 1 table-spoon of melted butter in it. As the eggs cook, keep turning them up from the bottom; do not stir them. In this way, the eggs present a better appearance than when beaten. When the eggs are slightly dried, serve them. If the skillet is not perfectly clean, it will discolor the eggs.

To Poach Eggs.

90. Into a skillet half full of boiling water, break as many fresh eggs as it will hold, without allowing the eggs to touch. Let them cook until the whites look white and firm;

then take them out nicely on a perforated skimmer, and place each egg upon a piece of plain buttered toast.

To Fry Eggs.

91. Into a heated frying pan with 1 table-spoon of lard in it that is boiling, break as many fresh eggs as it will hold nicely; sprinkle the eggs with salt and pepper. Let them fry until the whites are firm; then serve them upon hot, fried, or broiled ham. The ham must be fried in a separate skillet.

To Boil Eggs.

92. Eggs put in tepid water take 4 minutes to cook; if put in boiling water it takes 3 minutes; if put in cold water they are done when the water begins to bubble. If eggs are fresh they require a little longer to cook.

To Fricassee Eggs, No. 1.

93. Boil 6 eggs for five minutes, or until they are hard-boiled; then lay them in cold water; when cold peel them carefully; dredge them lightly with flour; beat an egg light; dip the hard eggs in it, and roll them in cracker dust with pepper, salt, and grated nutmeg; cover them well with this, and let them

stand until dry; then fry them in boiling lard, and serve them up with any kind of rich well seasoned gravy; and garnish the dish with crisped parsley.

To Fricassee Eggs, No. 2.

94. After boiling the eggs hard, and then peeling them, roll them first in an egg beaten and then in cracker dust; and fry them in hot lard. Serve hot. Take them from the pan free of lard.

Stuffed Eggs.

95. After boiling the eggs hard, and then peeling them; cut them in half; remove the yolk, and mix a part of the yolk with rich force meat; fill each end and join them; roll them in raw beaten egg, and cracker dust, and fry them a light brown. Pour over them a rich gravy, and serve.

Buttered Egg.

96. Beat light 1 egg; set 2 table-spoons of milk on the fire in a china saucepan. When warm, stir in the egg; stir until it becomes as thick as cream; take it off the fire, and stir for a minute, and pour it over a slice of buttered toast; and sprinkle with salt and pepper.

Convent Eggs.

97. Peel and slice 4 hard boiled eggs, 1 onion cut up, 1 ounce of butter; when the butter is melted, add the onion, and fry white; add a tea-spoon of flour; mix with these $\frac{1}{2}$ pint of milk, until it forms a white sauce, $\frac{1}{2}$ tea-spoon of salt, and $\frac{1}{4}$ tea-spoon of pepper. When nicely done, put the eggs, cut in 6 pieces each, into the saucepan. When they are hot through, serve them on toast.

Eggs à la Crème.

98. Boil 12 eggs for 6 minutes; throw them into cold water; when cold peel them; cut them into slices; put around the bottom and sides of a baking dish, some crusts of bread cut thin; then put in the eggs, with alternate layers of bread crumbs and pepper and salt. Put in a saucepan $\frac{1}{4}$ pound of butter rubbed in 1 table-spoon of flour, some chopped parsley, 1 onion cut in slices, salt, pepper, and a gill of cream. Stir it over the fire until it begins to boil; then pour it over the eggs, and cover the top with grated bread crumbs. Put it in the oven, and when it is of a light brown color, serve. Do not allow the eggs to become dry in cooking, or the dish will not be good. It requires but a few minutes to brown.

Roasted Eggs.

99. Prick a hole in each egg with a pin; wrap it in wet paper, and put it in the hot ashes to roast. It will take about 15 minutes to cook. If the egg is not pricked it will burst. Serve them in the shell like boiled eggs.

A Breakfast Relish.

100. Take $\frac{1}{2}$ pound of good fresh cheese; put it in a spider, having cut it in thin slices; then pour over it a large cupful of sweet milk; add $\frac{1}{4}$ of a tea-spoon of dry mustard, a little pepper and salt, and a dessert-spoonful of butter; stir the mixture all the time. Have 3 Boston crackers finely powdered; stir them into the mixture gradually. As soon as stirred in, turn it into a dish and serve.

To Make Mush.

101. Take 2 quarts of boiling water, and whilst it is boiling stir in 1 pint of corn meal before it is sifted; drop in the meal very slowly, stirring the mixture all the time. When it thickens up, take it off the fire and serve it with cream and sugar. Oat-meal mush is made in the same way. If the mixture is not stirred all the time, the mush will be full of lumps.

To Fry Mush.

102. After making the mush, spread it upon dishes to cool, about $\frac{1}{2}$ an inch in thickness; cut into squares or slices, and fry them in boiling lard.

Oyster Toast.

103. Have nicely toasted enough loaf bread to cover the bottom of a dish; butter it while it is hot; then pour upon it 1 quart of oysters stewed in the following manner: Scald the oysters in their juice; take out the oysters and keep them warm; add $\frac{1}{2}$ pint of water to juice, and let it boil; then add the oysters; as soon as they are heated through, stir in 2 table-spoons of butter, rolled in flour, and keep stirring until it thickens; and then serve while it is hot.

To Frizzle Chip Beef.

104. Cut the beef in small shavings with a sharp knife, fry it in hot butter until it is crisp. If to be served with scrambled eggs, first fry the beef, and just before it is done pour in the eggs, as they take but a few minutes to cook.

To Fry Souse Feet.

105. Take the feet out of the pickle and wipe them dry, and fry them in hot butter. Fry both sides a light brown.

To Fry Liver.

106. Cut the liver in slices, and let it lie in salt and water for a short time; take it out and wipe it dry, and fry it in boiling lard. When nicely done, take the pieces out, and pour a little water into the grease. Remove the pan from the stove before putting in the water; return the pan, and let it boil for a few minutes; then stir in a spoonful of flour, and then gradually mix in a cupful of sweet milk. Let this boil well until it thickens. Season with pepper and salt, and pour the gravy upon the liver, having first placed the liver upon the dish in which it is to be served.

To Prepare Coffee.

107. Firstly, coffee should be of a good quality. After picking out the imperfect grains, wash the coffee and dry it thoroughly. Several pounds can be done at a time. When ready to roast it, only a small quantity should be taken for the purpose. It is best to roast it fresh each day, but if this is inconvenient roast a sufficient quantity to last 3 days. In roasting coffee the grains should be constantly agitated to be of a uniform color. When half roasted, stir in 1 tea-spoon of butter to 1 pound of coffee. A closed cylinder is the best for roasting coffee. Only grind at a time as much as is needed.

Coffee either before or after toasting readily absorbs any disagreeable odor that it may come in contact with.

A coffee-boiler should always be kept clean, well scalded and aired after being used. The grounds should never be left in the boiler, but emptied out as soon as not needed.

To 1 pint of water put 2 heaping table-spoons of coffee, and 1 tea-spoon of white of egg. First use enough cold water to make the coffee into a paste; stir the paste into the boiling water. Watch it, to keep it from boiling over; if it rises, take it off the fire for a minute and stir it. Boil for 15 minutes; take it off, and pour in it $\frac{1}{2}$ tea-cup of cold water; let it settle, and then carefully pour it into the coffee-pot in which it is to be served; scald the coffee-pot first.

To MAKE DRIP COFFEE.—have a biggin proportioned in size to the family. First scald the biggin, and then allow for each person 1 table-spoon of ground coffee; set the biggin near the stove, or have beneath it a spirit lamp. Pour upon the coffee about 2 table-spoons of boiling water at a time, until you have the necessary quantity of coffee needed. In allowing the coffee to drip slowly through in this manner, you preserve the aroma and greater strength. It takes about 2 hours to make it in this way.

Cuban Receipt for Chocolate.

108. To 3 pints, half milk and half water, well heated, add $\frac{1}{4}$ pound of Baker's chocolate, or sweet vanilla chocolate is the best; put in a warm place for 10 minutes, and dissolve. It will look mottled after this. Put to boil in a saucepan, first stirring in $\frac{1}{2}$ pound of coffee sugar (sugar not needed if made of sweet chocolate), and 1 table-spoon of ground cinnamon. Boil for 5 minutes, when it will look smooth and brown.

To Make Chocolate.

109. Each $\frac{1}{2}$ pound of chocolate is divided into 6 pieces, each piece is the right quantity for a cup. Pour $\frac{1}{2}$ tumbler full of warm water into a tin pan, break into it 1 piece of chocolate and let it dissolve in the tin pan over the fire, stirring it. When the chocolate is dissolved, mix with it a cup of milk, and stir it over the fire until it boils 3 or 4 minutes, when it is ready to be used. Chocolate can be made of cold milk or of cold water, but it takes it longer to cook. Chocolate should be well boiled.

To Make Cocoa.

110. Cocoa shells must be roasted with the same care as coffee. When cool, mash them in

a mortar to a paste, removing the husks. To 1 table-spoon of the paste, put 1 cup of boiling water; boil it for 20 minutes; stir it, but keep it covered.

For invalids, boil 1 tea-cup of the shells for an hour, keeping them tightly covered. Pour upon the shells 1 quart of boiling water. Let it stand until cold; then remove the oil with a spoon; then heat it, and serve with boiled milk and sugar.

To Make Tea.

111. Scald the pot with boiling water; then put in 1 tea-spoon of tea to each person. On this, pour a cup of boiling water; let the tea leaves swell, and then pour a sufficient quantity of boiling water upon the tea to suit the quantity of tea used. It is important that the water be fresh, and is boiling when the tea is made. Set it on the stove for 5 minutes to boil, and then serve. Tea is better if served in the pot it is made in.

Russian Mode of Making Tea.

112. Put 1 tea-spoon of tea to each person that is to partake of the tea; place the leaves in a saucer, and slightly moisten them with cold water, and set them for 2 or 3 minutes in a hot oven; then put them in the tea-pot, having first

rinsed it well; pour upon the leaves half the quantity of water needed, and add boiling water to the tea as you use it. Cover the spout and lid with a thick piece of flannel to keep in the aroma.

Chips of cherry bark placed in the tea-canister impart a fine flavor to the tea, but care must be taken not to let them be used.

A slice of lemon served in each cup is considered an improvement.

S O U P S .

To Make Soup.

113. The best soup is made of lean juicy beef that is fresh. It is poor economy to make soups of cooked meats; they impart a flat taste to the soup, the first cooking having greatly wasted the juices of the meat. Always put the meat in *cold* water to cook, having first washed it nicely in cold water. To each pound of meat allow 3 pints of water, and reduce by boiling to 1 quart. The soup-pot should always be kept covered; as the scum rises, it should be removed until the soup water is clear; then add the vegetables. If the soup becomes too thick

after boiling for some time, add to it *boiling* water; a kettle of water should be kept boiling for the purpose. The water in which poultry has been boiled can be made into soup; but of course is not as rich as if the meat had been allowed to boil to pieces in the water.

If Irish potatoes are used in soup, they should be first boiled and then added to the soup; for the water in which Irish potatoes have been boiled is of a disagreeable taste, and thought by some persons to be poisonous.

For brown soups, before putting the meat in the pot, first put in a dessert-spoonful of butter; when it is hot put in the meat, and the herbs on the top of the meat; let the meat fry for a short time, and then pour in the water. It makes the soup of a richer flavor to prepare it in this manner.

Spices and herbs should always be tied in a muslin bag, and taken out of the soup before it is served.

Dip the cloth that the soup is to be strained through into cold water; it hardens the grease. White soup is clarified with egg; the whites of 2 eggs to $\frac{1}{2}$ gallon of soup.

Soup should always be made the day before it is to be used; when cold, skim off all the grease. Soup should boil slowly and steadily. It requires from 3 to 5 hours to make.

French Gravy Soup.

114. Scrape $\frac{1}{2}$ dozen carrots; slice $\frac{1}{2}$ dozen onions. Put them in the pot, with from 4 to 6 pounds of beef, 3 cloves, a small bunch of thyme, pepper, and salt to taste; pour water upon it, allowing 3 pints to the pound. Cover and let it stew slowly; when reduced by boiling, add *boiling* water. Strain the soup into a tureen; have small squares of toast in the tureen. In making the toast, cut off the crust of the bread.

French Soup, No. 1.

115. Take the shin of a beef, and an ox-tail if liked, it is a great improvement. Cut up bones and all, and put in a pot that holds 2 gallons; and fill it up with water. Let it boil for 2 hours; take out the meat, and separate it nicely from the bones; put it back in the pot again, and add salt and cayenne pepper to taste. 1 table-spoon of cloves, the same of mace, 1 pint of browned flour. Mix all together and thicken the soup with it; add 8 onions chopped fine, a handful of parsley; let it boil for 2 hours longer. Take it off and put in a tea-cup of wine, a sliced lemon, a dessert-spoon of spice of each kind, and 4 hard boiled eggs sliced, when it is ready to be served.

French Soup, No. 2.

116. To 5 pounds of lean beef, put 2 gallons of water; boil it, and set it aside to cool; skim off whatever grease arises, and then put it on to boil, with 1 carrot cut up, a little celery or celery seed, 1 tea-spoon of salt, 1 of black and cayenne pepper mixed. Mix the beaten white of an egg with some browned sugar and stir in the soup. After taking it off the fire while it is hot, pour in a tea-cup of cold water to settle it. Have ready some Italian paste that has been steamed for an hour; put it in the tureen and strain the soup upon it.

Beef Soup.

117. 2 pounds of beef; put it on early in the morning; let it stew slowly for 3 hours. Skim it constantly; put in celery or celery seed, a small head of cabbage cut in quarters, some turnips, tomatoes and carrots, 3 of each; add a small handful of ochre and any vegetable you please. When done, strain some of the meat and vegetables from the soup, or all of it as it may be liked.

Ox-tail Soup.

118. Take 3 ox-tails to 1 gallon of water, $1\frac{1}{2}$ ounces of salt, 6 carrots, 4 turnips, 4 onions,

1 bunch of celery, 10 cloves, $\frac{1}{2}$ tea-spoon of whole pepper, 1 bunch of herbs. Let it boil for 4 hours, even 6 hours will not be too long. Fry the vegetables a light brown before adding them. Tomatoes are an improvement if added. Bouillon will make the soup much richer. The soup must be skimmed as it boils. If the tails are boiled until the meat leaves them, the soup will jelly.

Bouillon.

119. Take 8 or 9 pounds of beef, 6 quarts of water, $3\frac{1}{2}$ ounces of salt, 6 carrots, 5 turnips, 3 stalks of celery; stick an onion with 4 cloves, 4 leeks, 1 tea-spoon of whole black pepper, 1 large bunch of herbs. Let it simmer for 6 hours over the fire. This can be made and kept in a cool place for some time. It is excellent to use for gravies and for soups.

Shin of Beef Soup.

120. Break a shin of beef into 3 or 4 pieces; first put a little butter in the pot, and then the shin; let fry a minute or so, and then pour on it 4 gallons of cold water. Let it boil slowly for 5 hours. When the soup is done, let it be boiled to $1\frac{1}{2}$ gallons. Let the shin boil for 2 hours, adding only 1 tea-spoon of salt. Then add 4 good sized turnips cut up, 2 carrots

grated, and 4 Irish potatoes previously boiled; cut up very fine $\frac{1}{2}$ of a cabbage; as the soup boils remove the scum. Season with a little red pepper. When the soup is done strain off the meat and vegetables, and serve. This will make enough soup for 2 days.

Gravy Soup.

121. Cut $\frac{1}{2}$ pound of fat ham into slices rather thin, 3 pounds of beef, and 2 pounds of veal; cut up the meat and break the bones. First put the ham in the pot; then the other meat; let them heat well through and stew a little; then pour in the pot three gallons of water. When the soup has boiled for $\frac{1}{2}$ an hour put in it 1 onion chopped fine, 2 turnips cut fine, and 2 carrots grated. When it boils again remove the scum and pour in 1 pint of cold water, and continue to skim until all grease is removed. This should be strained through coarse muslin or a sieve. Bottle it and use as needed. Use for soups and gravies. Keep it in a cool place. It will take 6 hours to make.

Rosetta Soup.

122. Put on a shin of beef early in the morning; nearly fill the pot with water, no more to be added, 1 dessert-spoon of salt, 4 carrots, 2 onions, 3 sprigs of parsley, a few

green celery tops, or some celery seed; when half done add 1 tea-spoon of browned sugar, and put it in the soup an hour before serving. After straining the soup, add one tea-cup of vermicelli, and let it cook slowly for 15 minutes.

Ochre Soup.

123. 2 pounds of beef, 2 gallons of water; when it boils, take off the scum; add 4 dozen ochres sliced, 1 onion chopped fine, $\frac{1}{2}$ cup full of lima beans, 1 small green pepper, 6 tomatoes, and 1 tea-spoon of salt. Cover the pot, and let the soup boil slowly for 4 hours. Just before serving, add 2 crabs that have been boiled and picked.

White Soup with Maccaroni.

124. Put in a pot, 3 or 4 pounds of meat, or a chicken, a slice of lean bacon, an onion, celery stalks or seed, parsley, thyme, pepper, and salt; pour on 2 quarts of water; let it boil to 1 quart. When ready to serve, strain it, and thicken with a dessert-spoon of butter, rolled in flour, and add $\frac{1}{2}$ pint of milk or cream. If the soup is made of beef, it will take 6 hours to boil; if of chicken, 3 or 4 hours. Soup is always better if made the day before and set aside to skim. 1 hour before serving, add 1 tea-cup of maccaroni broken into small pieces.

Browning for Soup.

125. Put some brown sugar in a heated skillet, and let it brown a little; to each table-spoon of sugar, put one cup of water; let it boil. Stir in the soup a short time before serving.

Stock for White Soup.

126. A knuckle of veal is best, but a piece of neck will do. Cut all the fat off a pound of ham; put it and the veal in a pot, $1\frac{1}{2}$ pints of cold water to a pound of meat; skim the soup while it boils; put in 1 ounce of salt, 3 onions, 3 carrots, 1 tea-spoon of whole pepper, 2 blades of mace; boil for 6 hours; let it simmer slowly. Cover the vessel it is to be kept in, and set in a cool place.

Veal Soup.

127. Take 2 pounds veal and 1 gallon of water; let it boil until tender; add pot marjoram, thyme, chopped onions, pepper and salt. To brown it, take a table-spoon of butter, and 2 of flour; mix with a little of the broth; roll the butter in the flour, and let it stew in the broth; then add to the soup. Just before serving, add a wine-glass of wine, a few cloves, spice, and cayenne pepper. Cut and slice 3 hard boiled eggs.

Knuckle of Veal Soup.

128. Take a knuckle of veal and a set of calf's feet, $\frac{1}{2}$ pound of bacon or ham, cut in slices, 2 gallons of water. Pour the water cold upon the meat, and let it boil slowly for 4 hours; then add a head of celery chopped fine, 3 onions cut up, 2 carrots, 2 turnips, pepper and salt to taste; let them boil for an hour; strain the soup, and serve. Cut up the knuckle of veal, crack the bones, and cut up the calf's feet. First put the ham or bacon in the pot, and on the top of them the veal; let it brown, and then pour on the water.

Calf's Head Soup, No. 1.

129. Soak the head in water over night. In the morning take out the brains; drain off the bloody water; then boil it in 3 pints of water until the bones separate from the meat. Take it off, and pick out the bones; strain the liquor; chop the meat, and put in the liquor; add pepper, salt, and a chopped onion. Tie up in a piece of muslin, some thyme, parsley, and sweet marjoram, celery seed, or celery stalks, and put them in the soup. Put in the soup $\frac{1}{4}$ pound of butter rolled in 2 table-spoons of flour, after first browning it; then add the brains fried in a little butter. When ready to serve,

put in force-meat balls made of sweetbreads of veal. Slice 2 hard boiled eggs, and add. Pigs' head can also be prepared in this way, and is very nice. In all, use 2 gallons of water, and reduce by boiling to 5 quarts.

Calf's Head, No. 2.

130. Soak the head in warm water for an hour, after having soaked it in cold water over night. Take out the brains, and boil the head with 4 onions, 2 leeks, and a hock of ham. Then strain the soup; chop the meat very fine; add marjoram, thyme, and parsley; then season with cloves, mace, a very little of each, pepper, and salt, and parsley. Mix 1 table-spoon of butter with a tea cup of browned flour. Put on the soup and let it boil for 3 hours; then just before serving, add one tumbler of wine, $\frac{1}{2}$ port, 6 hard boiled eggs sliced, brain cakes, which are made of brains seasoned with pepper and salt, and fried in butter. Force meat balls are an improvement. In all, use 2 gallons of water, and reduce by boiling to 5 quarts. This will make soup for 2 days. Do not add the wine, eggs, and brain cakes, until the day that the soup is eaten. Force-meat balls are made of some of the head chopped fine, the brains, and sweetbreads. Roll them in yolk of egg; fry a light brown; and put in when served.

Chicken Soup, No. 1.

131. Cut up a chicken and put it into a small pot of water; 1 carrot, some salt and pepper. Put them on just after breakfast, with plenty of water; just before serving, add a tea-cup of milk that has 2 table-spoons of flour stirred in it.

Chicken Soup, No. 2.

132. 1 very large old chicken; put in a saucepan with 2 quarts of water, 2 onions, small bunch of parsley, 1 carrot, and a slice of lean bacon; let boil for half an hour, and then set back on the stove. $\frac{1}{2}$ pint of water may be added, if the first water boils away too much. Mix a table-spoon of flour with water, and add half an hour before serving; strain and skim off the grease; put it again in the pot until ready to serve, when add a tea-cup of milk or cream; stir in whilst the soup is boiling. Boil separately, and add either vermicelli or maccaroni.

Chicken Soup, No. 3.

133. Cut up a chicken into small pieces; put bones and all into a small pot of water. 3 carrots cut up, 1 pint of tomatoes, 1 tea-cup of lima beans, and salt to taste, a little cayenne pepper. 1 hour before serving, add a pint of rich milk; thicken with flour; cook for 4 hours.

Oyster Soup, No. 1.

134. Take 2 quarts of oysters; wash them in their liquor, and strain the liquor. Put on the liquor, with a slice of lean bacon, pepper and salt, and thicken with a table-spoon of butter, rolled in flour. Just before serving, pour in a pint of cream and milk mixed. Keep stirring constantly for a few minutes, and then serve. It will burn if it is not stirred. The oysters are put in the liquor when it comes to a boil. When the gills of oysters turn, they are cooked enough.

Oyster Soup, No. 2.

135. Take 2 quarts of oysters; wash them in their liquor, and strain the liquor. Put on the liquor with pepper, salt, and parsley. Let it come to a boil; then put in the oysters and let them stew for 20 minutes. Just before taking it off, stir in a pint of milk.

Crab Soup.

136. Boil a quart of milk, and thicken it with a table-spoon of flour, rolled in butter, pepper and salt. Boil and pick 8 crabs, and when the milk comes to a boil put in the crabs. Just before serving, stir in a cup of cream. Let the soup boil for 20 minutes after adding the crabs.

Clam Soup, No. 1.

137. 50 clams washed clean; put the shells in a pan, and pour boiling water upon them. Save the liquor after taking out the clams to stew the clams in; add a bunch of parsley, pepper, and salt, 2 table-spoons of butter rolled well in flour, and stir it well in the soup to prevent its being oily. Just before serving, add 1 tea-cup of cream or milk. When the clams are put on to boil, add a slice of lean bacon.

Clam Soup, No. 2

138. Boil in 2 quarts of water, a knuckle of veal until it is reduced to 3 pints or a quart. Strain off the meat, and add to the juice, pepper, salt, and 2 blades of mace. Ten minutes before serving, add 25 clams, having added the clam juice to the veal soup. Beat up the yolks of 1 or 2 eggs, with a little cream and some chopped parsley; put the eggs in the tureen, and pour upon them the hot soup, stirring all the time to keep from curdling.

Gumbo Soup with Crabs.

139. Wash and cut fine $\frac{1}{4}$ peck of gumbo, 12 large tomatoes cut fine, 2 onions sliced, $\frac{1}{2}$ of a green pepper; cut fine, and brown the onion, gumbo, and pepper. Put all the ingredients

into a pot with 3 pints of hot water, $\frac{1}{4}$ pound of butter, salt to taste. Let it simmer slowly 3 or 4 hours. Boil and pick 12 hard crabs, and add to the soup a half hour before serving. If the soup is too thick, add a little boiling water before putting in the crabs.

Turtle Soup.

140. Cut the head off the turtle, and hang it up to bleed. Cut off the fins, and separate the upper and lower shells carefully; in doing so, keep the knife close to the upper shell, to prevent breaking the gall bladder. Cut up the turtle, and boil until very tender; remove the bones, and cut the meat into small pieces. Put the fins, heart, and liver to boil in a closely covered kettle for an hour; add to them, 1 gallon of water, and the bones taken from the meat. Season the meat with marjoram, thyme, and parsley, and add 2 table-spoons of browned flour rolled into $\frac{1}{4}$ pound of butter. Pour upon it 5 quarts of boiling water, and reduce by boiling gently to 3 quarts. In cutting up the raw turtle, save all the green fat, keep it, and add it to the soup, a quarter of an hour before serving. Just before serving, add $\frac{1}{2}$ pint of wine, a lemon sliced thin, and force-meat balls.

Instead of using water, use 2 pints of a rich

brown broth, made of beef or veal; it makes the soup much richer.

If the turtle is not fat, add a slice of ham to the other ingredients, and remove it before serving the soup.

Mock Turtle Soup.

141. Take a nice fat calf's head; clean it nicely; take out the eyes, crack the skull, and take out the brains. Put the head into the pot, with 4 calf's feet that have been cleaned nicely. Pour upon it 6 quarts of water, and let it boil slowly for 3 hours; add a tea-spoon of salt. Set it aside until next day, then carefully skim off all grease, and put it to boil with 2 onions, a bunch of parsley, and 2 or 3 heads of celery, 6 cloves, 1 tea-spoon of all-spice and whole black pepper mixed. Let this simmer for 3 hours, and then strain off the meat. To the soup add the yolks of 3 hard boiled eggs smoothly mashed, 1 cup of nicely browned flour, $\frac{1}{2}$ tea-cup of wine, and 2 wine-glasses of mushroom catsup. Mix these ingredients smoothly with the brains, and add to the soup, half hour before serving. Keep the soup tightly covered. To make the force-meat, take the meat from the bones, chop it fine with parsley, thyme, pepper, and salt; make into balls, and roll them in yolk of raw egg, and

then in cracker dust, and fry in boiling lard to a light brown. Put the force-meat balls in the tureen together with a sliced onion; pour upon them the boiling hot soup, and serve.

Corn Soup.

142. 8 large ears; cut off the grains and scrape well the cob; cover it with water; boil until perfectly well done. Be careful not to put too much water with it. Add 2 quarts of milk; let it come to a boil; stir in 2 table-spoons of butter rolled in 2 tea-spoons of flour; let it boil for 10 minutes. Pour the soup on the yolks of 3 eggs well beaten, and serve.

Tomato Soup.

143. Boil a small piece of meat with cabbage, parsley, celery, pepper and salt, onions, allspice. When they are well boiled, add a good quantity of tomatoes, and a dessert-spoon of butter, rolled in flour; strain all through a colander, and serve with small squares of toasted bread.

Potato Soup.

144. 1 quart of Irish potatoes; peel them and boil them very soft; 1 table-spoon of butter, rolled in 2 of flour; put it in a pint of boiling water and stir it; take it off and mix with the potatoes; pour another pint of

boiling water upon them, stirring all the time. When they are well mixed, add 1 quart of water or milk, and let them boil from half an hour to an hour. 1 tea-spoon of salt, and pepper to the taste. If the potatoes are pressed through a sieve before being added to the water, they will not be so apt to lump.

Artichoke Soup.

145. 1 quart of Jerusalem artichokes, first peeled, and then boiled very soft; 1 table-spoon of butter rolled in 2 table-spoons of flour; mix them and make drawn butter of them. Pour upon it 1 quart of broth that has been prepared in French style, a strong essence of meat, with plenty of celery, cayenne pepper and salt, having taken all grease off it whilst it was boiling, the broth to be made of chicken, beef, or veal. Let the broth and drawn butter boil, and then add the artichokes, having first passed them through a sieve. Be careful to stir it well, so as not to let them lump. Pour the broth upon them; then stir in a quart of milk to prevent its turning. The French prepare artichokes, after boiling them, by forcing them through a thin, coarse towel, one person holding each end of the towel and another person mashing them through with a strong spoon. It makes them finer

and smoother. They must be prepared whilst the broth is making.

French Bean Soup.

146. 1 pint of beans put to soak over night; put them on to boil early in the morning, with 2 gallons of water; if it boils away and becomes too thick, add a little more boiling water, a little at a time. When about half done, put in $\frac{1}{2}$ pound salt pork, an onion, pepper, and thyme, celery or a tea-spoon of celery seed. Half an hour before dinner, mash the beans well, and put them through a colander; then return it to the pot, and keep it hot until dinner. Serve with slices of toasted bread in it, cut in squares.

Split Pea Soup.

147. Make a broth of some water that corned beef or salt pork has been boiled in, and some beef bones. Do not let it be too salt; in that case use half water. Put 1 quart of split peas in enough of the water to cover them; when they have stewed soft, mash them through a colander, and then mix with them 2 quarts of the broth in which the bones have been boiling; add 1 onion, and 1 turnip, chopped up, and 1 carrot, grated. Just before serving, put small pieces of toast in the soup.

Green Pea Soup.

148. 1 peck of péas; boil them soft; mash and strain them through a sifter; a slice of pork, an onion, chopped fine, pepper, salt, a little thyme and parsley. After the soup is well boiled, strain it and let it stew away until ready to serve. Reserve a few peas, and put them whole in the soup. To 1 peck, put 3 quarts of water.

Vegetable Soup.

149. 1 pint of milk, 1 tea-cup of lima beans, 1 of tomatoes, 3 carrots, sliced, pepper and salt. Boil for 1½ hours.

Eel Soup.

150. Take 6 eels; cut them in pieces, and pour boiling water upon them—3 quarts. First put in the pot 1 table-spoon of butter; fry in it, to a light brown, 2 onions; then fry the eels slightly before adding the boiling water. Season with a little thyme, parsley, allspice, pepper, and salt. Cover the soup and let it boil for 2 hours, being careful to remove all the scum as it rises. Strain the soup, and then put it back in the pot, and thicken it with 1 table-spoon of butter stirred in 2 table-spoons of browned flour. Some of the pieces of eel may be fried a light brown, and put in the soup.

Gumbo Fillet.

151. Take a full grown chicken; dredge it well with flour, having first jointed it; put it into a pot that has lard enough in it to fry it a light brown, adding a sliced onion; be careful not to let it burn. Pour upon it 2 quarts of water; put in a slice of ham with the coarse fat cut off; add salt, pepper; and when the soup has boiled, and become rich with the juices of the chicken, stir in 1 table-spoon of fillet, if it is fresh; if not, put 2. The soup should be put in the tureen, and then the fillet stirred in, and stirred well to keep it from lumping; do not cover the tureen after the fillet is put in. Add to the soup as many oysters as you please; the oyster liquor is best to use for the soup instead of water; do not let the oysters boil over 15 minutes. Gumbo can be made of either ducks, pigeons, or cold turkey. In any case the meat to be used should always be fried first. Always serve a dish of rice with this soup; the rice should be boiled and steamed so that each grain will be separate.

This is a favorite dish in the Southern States.

Dixie Soup.

152. Cut up a chicken and put it, with a sliced onion, into a soup pot; fry it brown in a

little hot butter or lard; then pour on it 3 quarts of water, and boil it slowly until the meat separates from the bones. Skim off all grease, and remove the bones; add 1 pint of oyster liquor, and boil for 30 minutes; then add 1 quart of oysters. When the gills turn, stir 1 table-spoon of butter, rolled in flour, to thicken the soup. Put some nicely toasted bread, cut in squares, into the tureen; pour upon them the soup, and serve.

Knuckle of veal or rabbits can also be prepared in this manner.

Maccaroni Soup.

153. Take 1 quart of milk, or of clear gravy soup, and boil in it 1 pound of fresh maccaroni until it is tender; take out half the maccaroni and put it in a little milk or water to keep it moist, and let the remainder boil to pieces in the gravy, and then add what was taken out; let it come to a boil, and take it off. Boil the maccaroni in water for 1 hour before putting it in the gravy.

Mutton Soup.

154. Put the shoulder part of mutton, after cutting it from the bones and cracking the bones, into a pot, and cover it with water. When it begins to boil, keep it skimmed; boil

it slowly for 5 hours, taking off all grease. 2 hours before serving, put in 2 turnips, 2 carrots, and 1 onion, chopped fine, and a little parsley; salt to taste. Strain the soup before serving it; have small pieces of toasted bread in the tureen, and pour the soup upon it.

Vermicelli is very good with this soup. Add it when you strain the soup, and let it boil until tender.

Noodles for Soup.

155. Beat 1 egg light, and add to it enough flour to make a stiff dough. Knead it, and roll it out thin, and cut it into long narrow strips, and dry them in the sun or near the stove. Put them in the soup a short time before serving, or they will boil to pieces.

Suet Dumplings for Soup.

156. Take $\frac{1}{2}$ pound of beef suet, nicely cleaned and shredded; chop the suet very fine and rub it in $1\frac{1}{2}$ pounds of flour, and then make it into a dough with a little cold water; roll them out thick, and cut into small cakes, and boil them for an hour.

Tomato Paste for Soup.

157. Skin the tomatoes, and stew them quite dry; then put them upon china plates, and put them in the sun to dry. When dried into a

paste, put it into jars and tie them down. This can be kept all winter, if put in a cool dry place.

Oyster Soup, No. 3.

158. Put into a pan, to heat, 2 quarts of oysters, with their liquor; only let them heat through, and then take them out and add 1 pint of water, 2 quarts of milk, $\frac{1}{2}$ pound of butter, and $\frac{1}{2}$ tea-spoon of black pepper, and same of allspice. When the soup is well boiled, put in the oysters, having kept them warm in a covered dish. When the oysters are done, serve the soup; put in the salt last, as it is likely to curdle the soup.

FISH, OYSTERS, CRABS, AND TERRAPINS.

To Choose Fish.

159. In selecting fish, take those that are firm and thick, having stiff fins and bright scales, the gills bright red and the eyes full and prominent. When fish are long out of water they grow soft, the fins bend easily, the scales are dim, the gills grow dark, and the eyes sink and shrink away. Be sure and have them

dressed immediately; sprinkle them with salt; and if possible, use them the same day. In warm weather, put them in ice, or corning, for the next day.

Shell fish can be decided upon only by the smell. Lobsters and crabs are not good, unless alive, or else boiled before offered for sale. They are black, when alive, and red, when boiled. When they are to be boiled, they must be put alive into boiling water, which is the quickest and least cruel way to end life.

Oysters can be decided upon by the smell. If in the shell, it will open when the oyster is dead. Oysters that have been opened, and allowed to stand, will be slimy and flabby, if stale.

Burnt Butter.

160. Put 2 ounces of butter in a frying-pan; set it on the fire; when of a dark brown color, put in $\frac{1}{2}$ tea-cup of vinegar, a little pepper and salt. This is good for fish, salad, or eggs.

To Boil Fish.

161. First scale and clean the fish; cut open enough of the fish to clean the inside; clean carefully from the back-bone all black blood. Put the fish in salt and water for 20 minutes, and then tie it up in a cloth; cover it with cold water, and let it boil slowly until done. The

time for boiling depends upon the size of the fish. When done, remove the cloth; drain off the water, and serve it upon a heated dish. Garnish with parsley, and pour over it the sauce. Put the cloth to soak in cold water; then wash it out well.

To Fry Fish.

162. Wash, clean, and remove the scales of the fish; let it lie in salt and water for 15 minutes; then wipe it perfectly dry. Have boiling lard enough to cover the fish. The lard must be sweet and fresh. Fry the fish a light brown, first on one side and then on the other, and remove them from the pan free of grease. Before frying the fish, roll them in corn meal. Fish should be very fresh to be fried. Examine the gills; they should be bright red, and the eyes bright and lively.

To Broil Fish.

163. Clean the fish, and remove the scales. Let it lie in salt and water for 15 minutes; then wipe it perfectly dry on a cloth. Lay the fish on a dry cloth, and flour it well, and put it upon a heated gridiron; baste it with butter, and turn it to keep it from burning. Do not put the fish too near the fire. Fish can be broiled whole, when they are better, as it retains the juices.

To Boil Shad.

164. Prepare the fish according to directions for boiling. It will take from 1 to 2 hours, according to the size of the fish. When done, serve it with sliced hard boiled eggs, and pour over it butter sauce. Boil it wrapped in a cloth.

To Cook Shad on a Plank.

165. Place an oak plank that is perfectly smooth, before the fire, until it is quite hot, but not scorched. Put upon this heated plank a shad that has been split down the back, and seasoned with pepper, salt, and butter. Put the skin next the plank, and don't touch the fish until it is done. Take the liver, roes, and heart, 4 ounces of butter rolled in flour, 2 slices of lemon, a few cloves; put them in a saucepan, and let them stew until they are done. When done, add a gill of wine, and serve in a sauce-boat.

Barbacued Shad.

166. Split the fish open down the back, pepper and salt it, and then put it on a heated gridiron, the skin next the iron. Baste the upper side with butter, and keep it covered with a pewter plate to keep in the heat. Just before sending it to table, squeeze over it a little lemon

juice. Take a small piece of butter, and brown it with a little flour, and when brown, add pepper, salt, and a little walnut catsup. Send it to table in a covered dish.

Baked Shad.

167. Take a nice fat shad, clean it nicely, and then fill the cavity with bread crumbs that are seasoned with pepper, salt, and butter, and a slight dash of onion. Sew up the fish, and put it, full length, in a pan, with a pint of water, a gill of red wine, 1 of mushroom catsup, a few cloves of garlic, and 6 cloves. Stew it gently until the gravy is reduced; then thicken it with butter and brown flour, and pour over it when you serve it. Whilst the fish is baking, baste it frequently with the gravy.

To Broil Shad.

168. Prepare as for baking, and put the fish upon a heated gridiron; let it broil slowly for an hour; keep it well basted with butter. Turn it to keep it from burning. This is the best mode of cooking shad.

To Dress Rock Fish like Crabs.

169. Boil a rock fish; when cold, pick it into pieces the size of picked crabs; put it in a stew-pan with a pint of milk, and when it

boils pour it on a large table-spoon of butter rolled in flour, and return it to the stew-pan, stirring it well until it thickens; when you put the milk to boil, put in it a little chopped onion and a bunch of parsley tied up, and taken out afterwards, season with salt, and pepper. Put a layer of the fish, and then one of bread crumbs in a baking dish, until all the fish is in, and then pour on the gravy, and bake in the oven for half an hour. Boil the fish with a little salt.

To Bake Small Rock Fish.

170. Split and cut them in chunk pieces; chop parsley and a little onion very fine; pepper and salt; sprinkle them with butter and a little flour between each layer; then add some rich milk, and put it in the oven to bake. The fish to be boiled first.

To Stew Black Fish.

171. Half fry them in boiling lard; then put into a small quantity of water, some chopped parsley, shallots, sweet marjoram, powdered cloves, and allspice, pepper, mace, and a little celery or celery seed, a little claret; stew these ingredients in the water 15 minutes before adding the fish. Stew the fish for half an hour, and serve.

To Boil Salmon.

172. The thick part of a fine salmon will require half an hour to boil. To 1 gallon of water, put 8 ounces of salt. Do not allow the salmon to remain in the water after it is ready to be served. Send it to table in a napkin. Have some sauce in a boat, made of melted butter, with cucumber or anchovy in it. Boiled salmon is eaten cold as a salad, when salad dressing is served with it. Bake it as you would beef, and baste it with butter, and serve with sauce, flavored with catsup, or lemon juice.

To Bake Mackerel.

173. Wash and clean the mackerel, wipe it very dry, fill the inside with grated bread crumbs, seasoned with butter, pepper, salt, thyme and parsley; sew the fish up, and bake it, letting it be full length in the pan. Put a few pieces of butter on the top of it, and dredge the fish with flour. Let it bake for half an hour.

Mackerel Broiled Whole.

174. Wash and clean the fish, and dry it with a cloth, having opened it down the back; spread it open and lay it on a heated gridiron, and broil it before the fire; when it dries pass a

little butter over it; it will take half an hour to broil. Put a little salt and pepper on the fish before it is cooked. Mackerel that has been laid in salt and water over night is particularly nice when broiled.

Stewed Codfish.

175. Put 3 pounds of fresh codfish into boiling water, with a tea-spoon of salt, and let them boil for 5 minutes; lift them out, and let them drain. Have heated in a saucepan, 1 pint of cream, or rich milk, with 4 table-spoons of fine bread crumbs; put the fish into it, and let it stew for 10 minutes; season with cayenne pepper and a spoonful of white wine. Cut the codfish into pieces. Hard boiled eggs sliced, and served with the sauce, makes it better.

Codfish Chowder.

176. Put in a deep stew-pan some slices of fat pork; mix with it sliced onions, and sweet herbs, and lay them on the pork; cut a fresh cod into thin slices, taking out all the bones; put them on the pork also; then cover with a layer of pork; add so on till the dish is nearly full, putting biscuit between the layers. Pour over it all a quart of water, and let it stew slowly for 4 hours. Season with pepper and salt.

To Boil Salt Cod.

177. Soak the fish in warm water, and put 4 table-spoons of vinegar to 1 quart of water. If the fish is very dry, put a tea-spoon of soda in the water. It should not be soaked very long, or it will make the fish taste insipid. Let it stew very gently; pour over it cold water. When it has stewed enough, pick it off in flakes, and put it upon a dish; pour over it egg sauce.

Codfish and Potatoes.

178. Boil salt cod-fish. When it is done, separate it from the bones; make it as fine as possible. Take equal quantities of boiled Irish potatoes mashed, and fish. Season with pepper, salt, onion, and hard boiled eggs chopped fine, and a little butter. Make the mixture into balls or cakes, and fry them in boiling lard. Moisten the mixture with rich milk or cream, so as to be able to handle it nicely.

It is very good made into a large cake, and baked; put pieces of butter on the top of it, and fill the dish a third full of water; strew bread crumbs over the top, and bake 20 minutes. Codfish, or any kind of salt fish, should be soaked over night in cold water, and the water changed when it is cooking; always add boiling water.

Cod Tongues and Sounds.

179. Soak pickled tongues and sounds all night in water. Scrape off the skin, and boil them in milk and water until tender. Drain off the water, and serve them with egg sauce. Let them cook 5 or 6 hours; change the water; first put them to cook in cold water, and when boiling, pour off the water, and add boiling water.

To Fry Eels.

180. Skin them and wash clean; put a little pepper and salt upon them, cut them into pieces; roll each piece in corn meal, and fry them in boiling lard a dark brown. Serve them while hot.

To Broil Eels.

181. Prepare as above, and put them upon a heated gridiron or in the oven. If in the oven, put with them a little water. Baste with butter frequently.

To Prepare Eels.

182. Kill them by piercing the spinal marrow close to the back part of the skull. Skin them, and let them lie in salt and water until all slime is removed, then cook them in either way directed above.

To Stew Eels.

183. Clean them, and cut in pieces; if a large eel, put to it 1 onion and $\frac{1}{2}$ pint of water. Let them stew slowly for 20 minutes; then pour in 1 pint of milk, and stir in 2 table-spoons of butter rolled in 1 table-spoon of flour. Stir constantly until they are done.

To Broil Smoked Fish.

184. Wash it well in cold water, and wipe it dry. Put it on a heated gridiron; turn it two or three times, and put a little butter on it.

To Soak Salt Fish.

185. Salt fish should always have the skin side up, as that will permit the salt to soak out of the fish and fall in the water, otherwise the skin would catch all the salt, and when cooked, would show no good effects from soaking.

Fish with Tomatoes.

186. Cut the fish in pieces; fry it in boiling lard, a light brown, having first rolled the fish in cornmeal. When done, set it to one side, where it will keep warm, and put some tomatoes in the skillet with a little onion, and stir them until they are done; then pour over them a little boiling water. Season with pepper and salt; pour over the fish, and serve hot.

Croquettes of Fish.

187. Take cold cooked fish; mince it very fine; remove the bones. Mix one half bread crumbs; season with pepper and salt; mix it stiff with a little cream, and form into small balls or cakes; roll them in yolk of egg, and in cracker dust, and fry them in boiling lard. They can either be served dry, or with sauce. Garnish the dish with parsley.

To Bake Sturgeon.

188. Take a piece of sturgeon and bake it in the same manner as a fillet of veal, by making incisions in it, and filling it with force meat. When it is cold, serve it with lettuce and salad dressing. Or it can be eaten while hot. Baste it constantly with its gravy while it is baking.

To Dress Salted Fish.

189. Put to soak in fresh water over night enough fish to make a dish next day; when ready to cook it, put it in a stewpan, with pepper, salt, 4 cloves of garlic, a few cloves, and some parsley, 1 table-spoon of tarragon, and 2 of common vinegar, 1 pint of wine. Roll $\frac{1}{2}$ pound of butter in 2 table-spoons of flour; cut it into small pieces, and put it over

the fish; cover it, and let it cook slowly for half an hour; then take out the fish, keep it warm over hot water; let the gravy boil 15 minutes longer; then take out the garlic and pour it over the fish, and serve. It is very good eaten cold with salad.

To Dress Fried Fish.

190. After frying the fish set them by to cool; put them in a frying pan with $\frac{1}{4}$ pound of butter; when it boils put in skinned tomatoes, a little parsley, and chopped onions; when done, add as much water as will make sauce for the fish. Season with pepper, salt, and pounded cloves; add some wine and mushroom catsup; put the fish in, and when thoroughly heated, serve it up. This is meant for one dish.

To Stew Fish.

191. Pepper, salt, and flour the fish, and fry them in butter or lard. When done, take them out. To make the gravy, add butter to that which the fish was fried in, 2 onions chopped fine, spice, thyme, a cup of water, and a little browned flour. Let the gravy stew until the onions are cooked, then put in the fish for 2 or 3 minutes, and then serve.

Remarks relative to Fish.

192. If fish be slightly tainted, they can be made sweet by dipping them in a solution of chloride of soda. To make fish firm, boil a small piece of saltpetre in the water.

Fish Sauce.

193. Stir in one pint of drawn butter the yolks of 2 eggs well beaten, pepper, salt, and a few sprigs of parsley; let it boil, and then pour over the fish when it is on the dish ready to be served.

To Corn Shad.

194. Wash the fish, remove the scales, and clean it. Sprinkle it with a little salt, and set it in a cool place, covered over, for 12 hours; or it may be kept for one or two days. When ready to use it, put it on a heated grid-iron, and broil it. If the fish is large-sized, it can be cut in half.

A Pillau of Fish.

195. Take 2 parts of any kind of cold, cooked fish, and 1 part of cold, mashed potatoes; mince the fish very fine, and mix with it the potato, and 3 hard-boiled eggs, cut fine. To 1 quart of this mixture, put 2 large table-spoons

of butter, and $\frac{1}{2}$ pint of water; season with cayenne pepper and salt. This dish must be served as soon as the ingredients are well mixed.

Milk is excellent instead of water.

Oysters in a Chafing-Dish.

196. Oysters can be stewed at the table, in a chafing-dish. Drain off all the liquor from the oysters, and put them in a chafing-dish, with some butter, salt, and cayenne pepper. Let them stew until the gills turn; then extinguish the light under the dish, and help to the oysters.

To Stew Oysters.

197. Strain the liquor from 3 quarts of oysters; put with $\frac{1}{2}$ pound of butter, rolled in 1 tea-spoon of flour, 1 tea-spoon of pounded white ginger, and 1 of mace, in the blade; salt and cayenne pepper to the taste. Let the liquor come to a boil, and then put in the oysters, and let them cook for 20 minutes. To use half milk and half oyster liquor is very good.

Fricassee of Oysters.

198. Wash 2 quarts of oysters in their own liquor, 1 dessert-spoon of butter, $\frac{1}{2}$ tea-spoon of salt, a little lemon peel, nutmeg, mace, vinegar,

or lemon juice to the taste, 1 wine-glass of Madeira or Sherry wine. Beat the yolks of 3 eggs, and add them and the wine just before the oysters are done; stir the eggs well to keep them from curdling. Let the oysters stew for $\frac{1}{2}$ hour before adding the wine and eggs.

Fried Oysters.

199. Take some large oysters; wipe them perfectly dry; then roll them in cracker dust, and fry them in boiling lard; season them with a little pepper and salt. Small oysters can be cut up and several fried together. Roll the oysters in yolk of egg before rolling in cracker dust. When you take them out of the lard, do not take any with them, but try and have them as dry as possible. Some persons use $\frac{3}{4}$ lard and $\frac{1}{4}$ butter in frying oysters.

Oysters for Pâté.

200. Drain and wash the oysters; put the liquor on the fire with a small piece of onion, the size of a bean, cut fine, a little parsley chopped fine, a blade of mace, pepper and salt. Let the oysters parboil in the liquor; then take them out and cut them up, leaving out the hearts; stir in a piece of butter the size of an egg; then put them into the liquor, and just

before taking them from the fire, stir in the yolk of an egg. These directions are for 1 quart of oysters.

Oyster Patties.

201. Take 6 oysters; stew them well with mace, pepper, salt, nutmeg, and 1 dessert-spoon of butter, rolled in flour. Put them in paste, or in small patties of paste. Let it bake of a light brown color.

To Scallop Oysters.

202. Take the oysters out of their liquor, let them be free of grit or shell. Put in a baking dish a layer of oysters and one of bread crumbs seasoned with pepper, salt, and butter, then a layer of oysters, and so on until the dish is filled, covering the top with bread crumbs. Bake in the oven for $\frac{3}{4}$ of an hour.

Oyster Pie.

203. Make a rich pie-crust, and line a deep dish with it; put in it a folded towel, to support the upper crust; bake a light brown. Scald 3 quarts of oysters in their own juice; take out the oysters, and add to the liquor $\frac{1}{2}$ pound of butter, $\frac{1}{2}$ tea-spoon of black pepper, and 1 pint of water or milk. Let it boil up, and then put in the oysters. When the gills of the oysters

have turned, pour them in the dish, first removing the top crust and the towel. Serve them immediately.

To Dress Terrapins, No. 1.

204. After bleeding them at least 1 hour, put them into warm water, a young one will boil tender in $\frac{1}{2}$ an hour; be careful not to cut off the heads, as it will make them watery. In picking them, be careful not to break the gall or waste the liquor. To 3 terrapins, put $\frac{1}{2}$ a pint of Madeira wine, $\frac{3}{4}$ of a pound of butter; season highly with cayenne pepper and salt. A few minutes before serving, put in the wine. For 18 terrapins, 3 pints of wine, $4\frac{1}{2}$ pounds of butter.

To Dress Terrapins, No. 2.

205. To 1 large terrapin, nicely boiled and picked, add 3 cloves, 6 allspice, 1 small onion, chopped fine, $\frac{1}{2}$ pound of butter, thickened with browned flour; then add pepper and salt to taste. Wine-glass of wine, and a little burnt sugar.

To Dress Terrapins, No. 3.

206. Boil and pick 4 large terrapins; throw away the gall; put them on to stew, without their eggs, with 1 table-spoon of butter, $\frac{1}{2}$ pint of Claret wine, $\frac{1}{2}$ pint of Madeira wine, chopped

parsley and sweet marjoram, black and red pepper, salt, mace, nutmegs, and cloves. Add 1 tea-cup of mushroom catsup, and dish the terrapins; garnish the dish with eggs and sliced lemons.

To Fry Soft Crabs.

207. Take off the backs, and remove the dead flesh from the crabs; put the stomach of the crab into a frying-pan that has boiling lard in it. When done, take them out and rub them with a little butter, and a small quantity of red pepper; then fry the backs of the crabs, unite the two parts, and serve them off.

Soft crabs can also be fried without removing the backs; only lift them at either end and take out the dead man, and fry them in boiling lard.

To Bake or Devil Crabs.

208. Boil the crabs, and pick them carefully, removing all the shell, and the dead man. Boil some salt in the water; and before putting them into the pot, see that each crab is lively. After picking the crabs, clean the shell nicely, and then return the picked crabs to the shells; put them in lightly; season with pepper, salt, and butter, and strew bread crumbs over the top. Be careful not to pack

the crab in the shell, for it gives it a clammy taste when cooked. Put them in the oven, and when they become a light brown, take them out, and set them aside to cool. Use in boiling 1 cup of vinegar to 12 crabs.

Crabs for Salad.

209. After boiling the crabs, pick them carefully, and serve the crabs cold with salad dressing, and lettuce.

Crab Olio.

210. Boil 1 large egg plant; scald and skin $\frac{1}{2}$ dozen tomatoes, cut them up and drain off the water; when the egg plant is cold, chop it up with the tomatoes, and mix in 3 or 4 nicely picked crabs. Beat 3 eggs light, and add to the mixture; season with pepper, salt, and 1 table-spoon of butter. After all are mixed, put it in a baking dish, and strew over it bread crumbs. Let it remain in the oven 15 minutes.

To Stew Crabs.

211. To 1 pint of boiled and picked crabs, put a gill of cream, 2 ounces of butter, 2 blades of mace, a little salt, cayenne pepper, and black pepper. Let them simmer for $\frac{1}{2}$ hour, and then serve.

Crab Dressing.

212. A large table-spoon of butter creamed with mustard; salt and pepper to taste, a little vinegar, and 2 eggs beaten light. After mixing it all together, put it on the fire, and stir it until it becomes the consistency of custard.

To Boil Lobster.

213. Put a tea-spoon of salt to a gallon of water and a teacup of vinegar. Put the lobster in boiling water, head foremost. Boil for half an hour. Then cut off the head and small claws, they are never used. Crack the shell gently and remove the meat. It can be stewed like crabs; or served cold with crab dressing and salad.

Lobster Baked in its Shell.

214. Boil the lobster. After removing the meat, put it in a saucepan with $\frac{1}{4}$ pint of cream, or rich milk, pepper, salt, and a dessert spoon of butter rolled in flour; stir it to keep from oiling; when all ingredients are well mixed, pour them into the shell, having first cleaned it. Strew bread crumbs over the top, and bake in the oven until of a light brown color, then serve hot.

Fresh cod-fish and halibut are both excellent cooked in this manner.

The male lobster is best for stewing; it can be selected by its having a longer and narrower tail than the female. The hen is best for salads on account of the coral.

Clam Pie.

215. Take 15 or 20 clams; cut off the gills and stew them in their own liquor slowly, with 2 sprigs of parsley, a small onion, a shallot, pepper and salt. Add a slice of bacon while stewing, and take it out before baking; then add 3 table-spoons of cream. Bake until the paste is done. A few clams should be roasted, cut up, and gills taken off, and put in the pie just before baking. The clams should be nicely washed, put in a tub, and boiling water poured on them. Save the liquor to cook the clams in.

Shrimp Pie.

216. To 2 quarts of peeled shrimps, put 1 cup of vinegar, 1 tumblerful of catsup, and 2 table-spoons of butter. Season with salt and pepper; scald together these ingredients, and then pour them in an earthen dish; strew bread crumbs over the top, and bake for 20 minutes.

Shrimp Sauce.

217. Is very excellent with fish. Take a pint of peeled shrimps; boil the peels in 1 pint

of water for half an hour ; strain off the water and thicken it with 1 large cupful of butter rolled in 1 table-spoon of flour ; stir until thick ; pour in the shrimps, and let them stew until done. It does not require much cooking.

MEATS, FOWLS, AND ENTREES.

TO COOK MEATS AND POULTRY.

To Boil Meats.

218. The meat should first be washed and dressed, and then put into a pot of hot water ; put it over a gentle fire so that it will not boil hard. Keep the meat covered with water, always adding *boiling* water as the water boils away. Keep the pot that has the meat in it covered ; and try to have the pot a good size for the piece cooking, so as to have it fit in nicely. As the scum arises in boiling, it should be removed, and the pot should not be allowed to boil over. A plate put in the bottom of the pot, will prevent the meat from scorching. It requires a longer time to cook salt meat than it does to cook fresh meat.

Meat that is frozen should always be left for

an hour or two in cold water to thaw, or it will shrink in the cooking, and become tough.

To Roast Meats.

219. Fresh killed meats are not good for roasting, it should be allowed to hang for several days. If meats are roasted in front of the fire, they should not be put too near the fire at first, but should be heated gradually. If meat becomes scorched on the outside, it will not cook near the bone, but remain underdone. Be careful not to run the spit through the juicy parts of the roast. Begin as soon as the meat is warm, and baste frequently. Use lard for meats, and butter for game and birds. Butter or sweet oil is the best for roast pig. Press the lard or butter into a spoon, and baste with it first, and then with the drippings. Dredge it with flour, and let it brown a rich color. When the gravy commences to drip clear, the meat is done. It is well not to stick the meat, as this allows all the juices to run out. Let the meat roast slowly. It is well to allow 15 minutes to each pound of beef in roasting it.

It will take 10 minutes to each pound of mutton or lamb.

Pork will take 20 minutes to the pound.

A very large turkey will take 3 hours; but

it is best to judge by the weight and size of the turkey, the length of time it will require to cook it; if young and tender it will cook more quickly than when old.

Young chickens and ducks require 1 hour. A goose 4 months old also requires 1 hour. Pheasants require 1 hour.

Partridges require half an hour.

Wild ducks require from 15 minutes to half an hour, according to taste. If they are fishy, it is a great improvement to baste them at first with hot water that has a little onion in it; then remove it, and baste them with butter. But if good, wild ducks should never be cooked with onion.

Woodcock requires 20 minutes to cook.

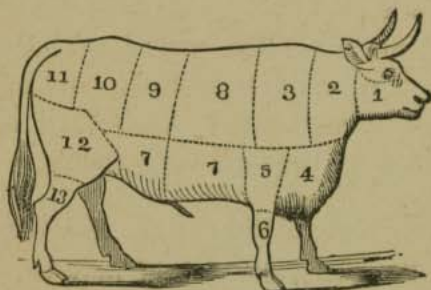
Reed birds are often served without being cleaned. Dress and truss them, and put them on the spit to roast. Only use a little water in basting them, as they are very greasy.

To Choose Meats and Fowls.

220. BEEF.—Well-fed beef may be selected by the color and texture; the lean will display an open grain of deep coral red; the fat will be of a yellowish tinge, and present an oily smoothness. The suet firm and white. Of heifer beef, the lean is of a closer grain, of not so deep a red, and the fat whiter. Real yellow

fat is not indicative of good beef, on the contrary, it is a test of meat of an inferior quality. In cow-beef, the older the cow, the closer the texture of the beef; and the meat is hard to the touch.

The animal, when slaughtered, should be bled very thoroughly. The care taken by the Jews in this, and other points, draws custom from other sects to their markets. The skin is tanned for leather, and the fat is used for candles and other purposes. The tail is used for soups, and the liver, heart, and tripe are also used for cooking. The body is split into two parts through the backbone, and each half is divided as marked in the drawing.

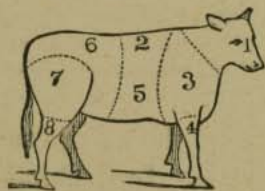


1. The *head*; sometimes used for mince-pies; sometimes it is tied up for oil, and then the bones are used for fertilizers.—2. The *neck*; used for soups and stews.—3. The *chuck-rib*, or *shoulder*, having four ribs. It is used for corning, stews, and soup, and some say the best steaks are from this piece.—4. The *front of the shoulder*, or the *shoulder-clod*, which is sometimes called the *brisket*, or *rattleran*, used for soup and corning.

—5. The *back of the shoulder*; used for corning, soups, and stews.—6. The *fore shin*, or *leg*; used for soups.—7, 7. The *plate pieces*; the front one is called the *brisket* (as is also 4), and is used for corning, soups, and stews. The back plate piece is called the *flank*, and is divided into the *thick flank*, or *upper sirloin*, and the *lower flank*. These are for roasting and corning.—8. The *standing ribs*, divided into *first*, *second*, and *third cuts*; used for roasting. The second cut is the best of the three.—9. The *sirloin*, and is the best roasting piece.—10. The *sirloin steak* and the *porter-house steak*; used for broiling.—11. The *rump*, or *itch-bone*; used for soup or corning, or to cook *à la mode*.—12. The *round* or *buttock*; used for corning, or for *à la mode*; also for dried beef.—13. The *hock*, or *hind shank*; used for soups.

221. VEAL.—If the kidney be well surrounded by fat, the meat is of good quality. The whitest is not the best veal; but the flesh of the bull-calf is of a brighter color than that of the cow-calf. The fillet of the cow-calf is considered the best. A perceptible vein in the shoulder indicates the freshness of the meat; if bright red or blue, it is fresh, if any green or yellow spots are visible, it is stale. The suet will be flabby, and the kidney will smell.

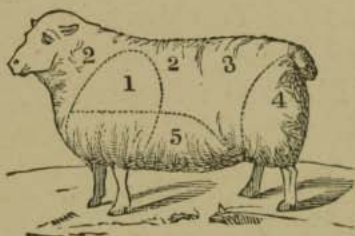
The calf should not be slaughtered until it is six weeks old. Spring is the best time for veal.



1. The *head*, sold with the *pluck*, which includes the *heart*, *liver*, and *sweet-breads*.—2. The *rack*, including the

neck; used for stews, pot-pies, and broths; also for chops and roasting.—3. The *shoulder*. This, and also half the rack and ribs of the fore quarter, are sometimes roasted, and sometimes used for stews, broths, and cutlets.—4. The *fore shank*, or *knuckle*; used for broths.—5. The *breast*; used for stews and soups; also to stuff and bake.—6. The *loin*; used for roasting.—7. The *fillet*, or *leg*, including the hind flank; used for cutlets, or to stuff and boil, or to stuff and roast or bake.—8. The *hind shank*, or *hock*, or *knuckle*; used for soups. The *feet* are used for jelly.

222. MUTTON.—The best is of a fine grain and bright color, the fat firm and white. The ram mutton may be known by the redness of the flesh, and the sponginess of the fat. The ewe mutton is not so bright in color, while the grain is closer. Mutton is better for being full grown.



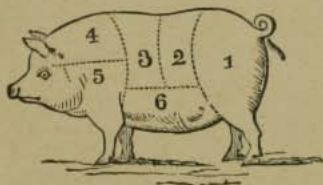
1. The *shoulder*; for boiling or corning.—2, 2. The *neck* and *rack*; for boiling or corning.—3. The *loin*; is roasted, or broiled as chops.—4. The *leg*; is boiled, or broiled, or stuffed and roasted. Many salt and smoke the leg, and call it smoked venison.—5. The *breast*; for boiling or corning.

223. LAMB.—In the fore-quarter, if the vein is not blue, it is stale. In the hind-quarter judge by the kidney, its faintness of smell will prove it to be stale. Lamb should be eaten very fresh.

Mutton wrapped in a cloth wet with vinegar, and laid on the ground floor of a *dry* cellar, keeps well, and improves in tenderness.

224. VENISON.—The choice of venison should be regulated by the appearance of the fat, which when the venison is young, looks bright, thick, clear, and close. By running a knife in the haunches, and then smelling the blade, you can tell if it be tainted.

225. PORK.—In young pork the lean when pinched will break, the thickness and toughness of the rind is a proof of its being old. In fresh pork, the flesh is firm, smooth, a clear color, and the fat set. When stale it is clammy and flabby; if there be any kernels in the fat, it should not be eaten. Dairy fed pork is decidedly the best.



1. The *leg*, or *ham*; used for smoking.—2. The *hind loin*.—3. The *fore loin*.—4. The *spare-rib*; for roasting; sometimes including all the ribs.—5. The *hand*, or *shoulder*; sometimes smoked, and sometimes corned and boiled.—6. The *belly*, or *spring*, for corning or salting down. The *feet* are used for jelly, head-cheese, and souse.

226. BACON.—Excellent young bacon may be known by the lean being of a bright color

and tender, the fat firm and white, the rind thin, and the lean tender to the touch. Rusty bacon has yellow streaks in it.

227. TURKEY.—The cock bird when young has a smooth black leg with a short spur. The eyes bright and full, and moist supple feet when fresh. The flesh very tender under the wings. The hen may be selected by the same rules, and is the most delicate.

228. CHICKENS.—The young cock has a smooth leg, and a short spur, and may be selected by the same rules as are turkeys. Hens have smooth legs and combs when young. A good capon has a thick belly, and large rump, a full comb, and a swelling breast.

229. GEESE.—In young geese the feet and bills will be yellow and free from hair. When fresh, the feet are pliable, and the skin tender.

230. DUCKS.—May be selected in the same way as geese.

231. PARTRIDGES.—Yellow legs, and a dark bill, are tests of a young bird; a rigid vent when fresh.

232. PHEASANTS.—May be chosen the same as partridges and other birds.

233. HARES.—When a hare is young and fresh, the cleft in the lip is narrow, the body

stiff, the ears tear easily, and the claws are smooth and sharp.

234. In hot weather where there is no ice, wipe meats dry; sprinkle on a little salt and pepper, and hang in a cellar. Or, still better, wrap it, thus prepared, in a dry cloth, and cover it with charcoal or wood ashes.

BEEF.

Beef à la Mode.

235. Take the round middle cut, from 8 to 10 pounds. Make a stuffing of bread crumbs, parsley, marjoram, cloves, pepper, salt, and $\frac{1}{2}$ tea-cup of suet, a little onion, chopped fine. Make 2 diagonal slits 2 inches wide, nearly to the bottom; fill with the stuffing, between the beef and the flap, and tie it securely with a string. Put across the bottom of the pot, 3 little sticks; put the beef upon them, and fill the pot with water to $\frac{2}{3}$ of the beef; put pepper, salt, and flour on the top; cover and let cook slowly for 5 hours; pour over 1 tea-cup of claret wine just before serving.

Stewed Beef, No. 1.

236. Boil it in a little water with 2 or 3 onions, 2 or 3 carrots, a little thyme. Skim it

well; take out the beef; add a little water and flour, and then pour the gravy over the beef.

Stewed Beef, No. 2.

237. Take a piece of bacon, 1 large onion, some celery, parsley, pepper and salt. Chop all together; cut slits in the beef, and stuff these mixed ingredients in it; tie up the beef very tight. Put on with 2 quarts of water, 4 or 5 carrots, 10 cloves, 1 table-spoon of allspice, after it is ground, 1 gill of vinegar, 2 or 3 table-spoons of sugar, and when nearly done, dredge a little flour over it, which will brown. Let it stew for 7 or 8 hours. 1 hour before serving, pour off the gravy and strain it, saving the carrots to garnish the dish. Skim the grease; keep the gravy warm to pour over the beef. The bone out of the meat should be cooked with the gravy.

Roast Beef or Mutton

238. Wash the beef nicely, and put it on the spit. When the gravy begins to collect, baste the beef with it; put nothing with the gravy but a little hot water when you serve it. When the beef is on the dish, sprinkle a little salt over it and then pour 1 gill or more of hot water over it. Put the spit quite near the fire, but be careful not to burn or scorch the meat.

To Boil Corned Beef.

239. Put the corned beef into a pot large enough to hold it; cover it with cold water, and then cover the pot tightly; let it boil for 2 hours and then change the water, again using cold water. Put it on to boil, and when the meat is tender it is done. It will take 6 pounds of corned beef 6 hours to boil; it must not be allowed to boil too hard. If the beef is to be served cold, it is always best to press it. Let the beef boil until the bones are loosened from the meat; take out the meat and bones, and strain the liquor, and put it back into the pot to boil until it jellies. Separate the meat from the bones; put the meat into a dish, and put a weight upon the meat, so as to press it into a firm mass. When it is cold, turn the meat out on a dish and pour the jelly over it.

Some persons change the water 3 times, in boiling corned beef, so as to remove the salt taste.

To Bake a Round of Beef.

240. Put the round into a dripping-pan; pour 1 pint of water over the meat. As soon as the meat is warmed, commence to baste it with lard, just rubbing the lard over the top of the meat. Do this every $\frac{1}{4}$ of an hour, to prevent the crust from hardening; use also the

gravy around the meat. Put slices of thin salt pork on the top, or some suet. Sprinkle the meat with a little salt and pepper, and when it is almost done, dredge it with flour to make it of a nice brown color. It will take between 4 and 5 hours to bake in the oven. When the meat is done, take it out of the gravy, and set it near the fire in a dish, while you thicken the gravy. To 1 pint of gravy, put 1 tea-cup of boiling water, and 1 table-spoon of browned flour. Mix it well, and pour over the beef, and serve.

A Brisket of Beef.

241. Remove the small bones, and joint the meat, without cutting through the outside skin. Make a rich stuffing of equal quantities of the kidney, suet, and bread crumbs; chop it all fine, and season with pepper, salt, parsley, and thyme. Put it into a dripping-pan, with 1 pint of water; baste it with lard, as in directions for baked round of beef.

Bouilli Beef, No. 1.

242. Put the thick end of a brisket of beef into a kettle; cover it over with water; let it simmer over the fire nearly 8 hours; add to it some celery, 1 bunch of pot herbs, 1 onion, salt, and pepper. $\frac{1}{2}$ an hour before you take it off,

boil some vermicelli in it; put 1 pint bowl of carrots with the beef, when you first put it on; add some turnips; cut up the carrots and turnips; let it stew slowly. Tomato catsup improves it. Put in 1 table-spoon of butter, rolled in flour.

Bouilli Beef, No. 2.

243. Take the bones out of a piece of rump beef; then tie it up, and put it into a large pot of water, and let it boil for 7 hours, with 3 peeled onions, carrots, pepper, and salt. Make a sauce of a small slice of lean bacon, 2 onions, 1 carrot, half boiled, 2 small anchovies, 1 tea-cup of capers, 1 pickled cucumber, chopped all together with the juice of 1 lemon, or a little vinegar; put it all in a pint saucepan, with 1 table-spoon of butter, and stew it slowly for $\frac{1}{2}$ an hour; stir it well; then fill it up with water from the bouilli pot, and season it very highly with cayenne pepper and salt. Skim it and add a little celery or celery seed; put in a few cloves, and add it to the beef. Serve the bouilli with the gravy.

Clarissa Round.

244. Cut a piece of pickled middling in slices, size of your finger; roll them in spices and stick them into a piece of beef, leaving out

$\frac{1}{2}$ an inch over the top; rub 1 large handful of salt over the beef; put in tub just to fit, and pour over it 1 quart of vinegar; turn the beef over for 5 days; pour the liquor over when you cook the beef, and add a little water. When you prepare the beef, add 1 tea-spoon of whole black pepper, $\frac{1}{2}$ tea-spoon of cloves, and whole allspice.

Broiled Beefsteak.

245. Beefsteaks are better if cut from the sirloin, and are about 2 inches in thickness. The gridiron should be heated very hot before the steak is put upon it; then turn the steak constantly, so as to prevent the juices from running out of it, and to keep it from burning; if it is dry, put butter upon it; when it is done, put several large pieces of butter on the upper side of it, and serve. A steak should only cook 20 minutes.

French Beefsteak.

246. Cut the steaks a finger's thickness, from a fillet of beef; season with pepper and salt, and dip them in melted fresh butter; lay them on a heated gridiron, and broil them over hot coals; have parsley and butter chopped, and put in the middle of the dish, round which you lay the steaks, and dip them in it. Serve them with the squeeze of a lemon over them.

Beefsteak Rolls.

247. Cut the beefsteak in half, lengthwise, that is, split it, and then cut it into strips as wide as your hand; rub over the inside of them 1 onion. In each strip, roll a very thin slice of bread that is buttered on both sides; stick 2 or 3 cloves in the bread; put also some pepper, salt, and celery seed; or if celery is in season, small stalks of it cut and put in the gravy. Secure each roll with a piece of thread; dredge them; roll in flour, and fry in hot butter; then put them in a stewpan with water enough to stew them. Serve with gravy.

Veal or mutton is excellent, prepared in this style. Let the rolls stew slowly for 2 hours.

Beefsteak Pie.

248. Take 2 pounds of tender beefsteak, and boil it in a little water until half done; have dish lined with paste; cut up the beef in small pieces, and put in the dish; add to the water that it was boiled in, 1 onion, pepper, salt, and $\frac{1}{2}$ a wineglass of wine; let it boil up, and pour upon the meat; cover it with a crust of paste. Put a roll of paste around the edge of the dish. If beef is not tender, it can be improved by putting it upon a board and pounding it.

Beefsteak with Tomato Sauce.

249. Take 1½ dozen ripe tomatoes; skin, and scald them; put them in a saucepan, with ½ a pint of good beef gravy; season with salt and pepper, and put them to stew for 1 hour. When the steak is nicely broiled, pour this sauce upon it and send it to the table.

Beefsteak with Oysters.

250. Take 30 oysters; stew them in their own liquor; season with 2 table-spoons of butter, rolled in 1 table-spoon of flour; pepper and salt. First boil the liquor, and skim it, and then drop in the oysters. When the gills have turned, stir in the butter. Have ready a nicely broiled steak; pour over it the oysters, and serve.

Rump Steaks Stewed.

251. Take 2 thick steaks; wash them. Fry 2 sliced onions in 2 table-spoons of hot butter; then put in the steaks; fry them first on one side, and then on the other, keeping them covered tightly all the time. Then pour upon them enough boiling water to cover them. Season with pepper and salt. Let the steaks stew slowly for 2 hours. Then take 1 large cupful of the gravy; mix with it 1 table-spoon of browned flour, 2 table-spoons of tomato cat-

sup, 2 of mushroom catsup; and then having first taken out the steaks, mix it with the other gravy; put back the steaks, and let them stew for 5 minutes; then dish, and serve them.

Beefsteak Smothered in Onions.

252. Take a juicy beefsteak 2 inches thick; broil it nicely; then have ready 6 onions, sliced and fried brown in butter; be careful not to let them burn; fry them a light brown. When the steak is done, and ready to serve, put several lumps of butter upon the steak, and pour 2 table-spoons of boiling water upon the steak; then pour on the hot onions, and serve immediately. The onions should be allowed to lie in salt and water for an hour, and then wiped dry before putting them into the butter to fry.

Beefsteak à la Mode.

253. Cut the steaks in strips; put them in layers, in a dish; between each layer put bread crumbs, butter, pepper, and salt. Bake for $\frac{1}{2}$ an hour; and when ready to serve, pour over them a rich gravy made of 1 pint of beef gravy, thickened with 1 table spoon of butter, rolled in 1 table-spoon of browned flour, and serve. Spices can be added if agreeable to taste.

MUTTON.**To Boil a Leg of Mutton.**

254. Wash the mutton, and then tie it up in a piece of cotton cloth; put it in a pot, and cover it with cold water. When the meat is half done, put in some salt. Take off the scum as it rises. It will take 3 hours moderate boiling to cook a leg weighing 10 pounds. When done, drain it well, and put it upon the dish it is to be served in; pour over egg-sauce with capers in it, or cut up some small green cucumbers that have been plainly pickled, and add to the sauce. A gravy can be made of some of the broth, by thickening it with butter and flour.

To Roast a Leg of Mutton.

255. Wash the meat nicely, and put it before the fire; baste it every 15 minutes with a little lard until the gravy is rich; then baste it with the gravy; turn the meat constantly, so that it will be done evenly through. If the meat is put in the oven, put a cupful of water in the dripping-pan, first baste with a little lard, and then with the gravy, and dredge the meat with flour. It will take 3 hours to cook. Before putting in the meat, sprinkle it with both salt and pepper.

To Roast a Loin of Mutton.

256. Wash the loin nicely, and roast it the same as the leg. It takes but 2 hours to cook.

To Boil a Loin of Mutton.

257. Skin the loin; remove all the bones; put it in a large saucepan; pour upon it a pint of cold water, and a cupful of catsup; let it stew for 3 hours; turn the meat often whilst it is cooking. Just before the mutton is done, pour over it a gravy made by stewing together the skin and the bones, 1 onion, some parsley, thyme, pepper, and salt; pour off the gravy when it is done, and have ready to pour it over the mutton. Let it stew for 5 minutes, and then serve.

Saddle of Mutton.

258. Wash it nicely, and put it to roast the same as a leg of mutton; it will take from 3 to 4 hours, according to its size. Keep it constantly basted, or the meat will dry too much in cooking. Always put pepper and salt on the meat before cooking it.

Shoulder of Mutton.

259. May be either boiled or roasted. Boil it in the same manner as the leg, and serve with white sauce. Roast the same as leg, and serve with brown gravy.

To Cook Lamb.

260. Roast the hind quarter, or if the lamb is small, roast the hind and fore quarters together without dividing them, that is, cut it down the back in two parts. It takes about an hour to roast lamb, and an hour and a half to boil it. If boiled, tie it up in a cloth, and pour cold water over it, and keep the pot tightly covered.

Lamb's Fry and Pluck.

261. Take the sweetbreads, small bowels, and kernels, the lights, liver, and heart; clean and soak them well; cut open the intestines. When all are cleaned, cut in small pieces, and fry them a light brown, having first rolled them in flour. Put them in a stew-pan; cover them with boiling water, and stew them for an hour. Season with pepper and salt. Onions and tomatoes can be added.

Mutton Chops Fried.

262. After the mutton is quartered, cut the chops from the best end of the neck and loin attached to the fore quarter. Beat the chops; wash them, and wipe them perfectly dry, roll them in cracker dust, or in flour, and fry them a light brown in boiling lard. Serve them upon a hot dish. Season each chop with pepper and

salt before rolling in flour, and then it is an improvement to roll them in yolk of raw egg before frying them.

A gravy can be served with the chops if preferred. After frying them, pour off the grease; put to 6 chops, 1 table-spoon of butter, and 1 of flour; stir it until it is smooth and brown, and then pour in $\frac{1}{2}$ pint of boiling water; stew until the gravy is thick, and then pour upon the chops, and serve.

Mutton Chops Broiled.

263. Have the gridiron well heated, and perfectly clean. Wash and wipe dry the chops; put them upon the heated iron; as they become warmed, baste them with a little butter. Turn them often to keep them from burning. When done, put them upon a heated dish; upon each chop put a small piece of butter; pour a tea-spoon of boiling water upon each chop, and serve immediately.

Mutton Chops Stewed.

264. Wash and wipe the chops; roll them in flour or in cracker dust, and fry them a light brown. To 6 chops, have ready in a stew-pan, 1 quart of water, 3 onions sliced, pepper and salt; after stewing 10 minutes, add the chops; cover tightly, and let them stew for an

hour and a half. Remove all scum that may arise. In a small saucepan stir 1 tea-spoon of browned flour, into 1 table-spoon of melted butter; then pour in gradually the gravy from the chops; stir until it thickens, and then pour upon the chops, and serve on a heated dish.

Mutton Steaks.

265. Cut the steaks from the leg half an inch thick. Wash them, and wipe them perfectly dry. Have ready a heated griddle; put the steaks upon it; turn them constantly, and baste them with butter. When done, place them upon a heated dish; put a small piece of butter on each, and pour on it a table-spoon of boiling water, and serve immediately.

Mutton Cutlets.

266. Take the cutlets from a loin of mutton; beat them slightly; cover 2 cutlets with the yolks of 2 eggs well beaten, $\frac{1}{2}$ pint of grated bread crumbs, mixed with thyme, parsley, nutmeg, salt, pepper, a little lemon peel, and roll the cutlets in it; fry them in butter, having tied them up. Take them out, and add to the butter they were fried in, a little water, some anchovy or catsup, and 2 spoonfuls of claret wine. When the gravy is done, pour it over the cutlets, and serve.

Mutton Steak Pie.

267. Cut the steak in small pieces; to 2 steaks, put 1 pint of water, salt and pepper; stew until the meat is tender; keep it tightly covered; add 1 onion sliced. When the meat is done, stir in the gravy 2 table-spoons of butter rolled in 1 table-spoon of browned flour. Cut up 1 large sized Irish potato into small pieces, and slice 2 hard boiled eggs. Pour this into a dish lined with crust; cover with crust that has a small hole in the centre of it; bake for half an hour, and serve.

Stew of Mutton.

268. Cut the cold cooked mutton into pieces; trim off the sinew, gristle, and skin, and put them into a saucepan; pour over them a pint of boiling water; cover, and let stew for an hour; then strain off the water upon the pieces of mutton; when the mutton is well heated, stir in it 1 table-spoon of butter rolled in 1 tea-spoon of browned flour. Season with pepper, salt, and $\frac{1}{2}$ an onion; cover tightly, and stew for half an hour, and serve. Irish potatoes may be cut in small pieces and added.

Irish Stew of Mutton.

269. Is made by cutting a loin of mutton into chops; put them in water and let stew for

half an hour. Stir a cup of rich milk or cream in 12 Irish potatoes that have been boiled, peeled, and mashed while hot; put half the potatoes in a deep dish, and then put in the chops, and then the rest of the potatoes. Put them in the oven, and bake them a light brown. When ready to serve, pour over them a gravy made of the water in which the chops were stewed. Season it with pepper and salt, and an onion; let it stew for 20 minutes, and then thicken it with 1 table-spoon of butter rolled in 1 table-spoon of flour.

Lamb's Head Fricassee.

270. Boil the head until the bones can be taken out; then add some of the water that it was boiled in, and season it with pepper, salt, allspice, parsley, onion, $\frac{1}{2}$ pint of milk, and thicken it with 1 table-spoon of butter, rolled in flour; stir in 2 eggs, beaten light; do not let them curdle.

PORK.

To Boil a Ham.

271. After washing and scraping a ham well, put it into a pot large enough to hold it, and cover it with cold water; let it boil steadily, and not too fast. When the water boils away, fill up the pot with *boiling* water, and be care-

ful to take off all scum that arises. Do not pierce the meat, as it disfigures the meat and lets out the juices. When the ham is done, take it out of the water and carefully remove the skin, and send it to table garnished with parsley. It is best though, not to remove the skin, as by doing so it allows so much of the juices to run out of the ham. A cold ham is better if the skin has been left on, as it prevents it from drying and becoming hard before it is used. An old ham should be soaked in cold water for 15 hours before it is put on to boil. A new ham should be soaked about 8 hours. It takes a large ham from 7 to 8 hours to boil.

Always put a ham to soak with the skin side up, or the salt will not be extracted.

To Bake a Ham.

272. Put the ham on to boil; when it is done, put it on a dish; remove the skin, and cover the top of the ham with grated bread crumbs. First cover the top with a yolk of 1 raw egg; glaze it over with thick cream, and put it in the oven to brown. $\frac{1}{2}$ an hour will brown it nicely.

Before cooking a ham, if you wish to test it, stick a sharp knife in the thickest part of the ham, and also run it around the knuckle. If it is tainted you can tell by the smell of the knife.

To Roast a Ham.

273. Take 1 very fine ham; soak it for 3 days; then put it before the fire, on a spit, and roast it slowly for 6 hours; keep it well basted with hot water. When done, cover it with fine bread crumbs, and set it in the oven for 10 minutes to brown; pour over the essence from the roasting, and serve on a hot dish. Remove the skin before putting it on the spit.

To Roast a Pig.

274. Take a freshly killed pig; wash it well and cut off the feet close to the joints, leaving some of the skin to fold over the ends. Truss the legs; fill the body with a rich stuffing made of grated bread crumbs, butter, parsley, thyme, pepper, and salt. Sew up the pig, or tie it firmly; put on the spit; keep it well basted with a feather dipped in sweet oil, or with some fresh butter tied in a piece of muslin. Be careful not to put it too near the fire, so as to prevent it from burning or blistering. It will take 3 hours to roast. If basted with its gravy it will not brown nicely.

For the gravy, take the drippings; skim off the grease; add to it the liver and heart, and the meat off the feet, having first boiled them in a little water and chopped them up. Add the

water that they were boiled in, and stir in 1 table-spoon of browned flour; let it boil, and then serve.

Instead of this gravy, the pig may be served with apple sauce or cranberry sauce.

To Stew Fresh Pork.

275. Cut the ribs into chops; put them into a deep stewpan; cover them with cold water; season with pepper and salt, and stew until tender. Stir in 1 table-spoon of butter, with 1 tea-spoon of flour for thickening. Slice either sweet or Irish potatoes, and put into the stew when half done. 1 hour is enough to cook the stew. It can also be served with green peas.

Leg of Pork Stuffed.

276. Run a knife around the bone, until it is loosened; take out the bone, and fill the place with a rich stuffing, made of stale bread seasoned with butter, pepper, salt, and onion. Take a few stitches to prevent the stuffing from coming out. Put it on the spit, and baste it with fresh butter, it is more delicate than lard. Fresh pork requires longer cooking than any other meat. Serve with Irish potatoes, cut in quarters and fried. Put the gravy in a sauce boat. Have some apple sauce. It will take from 3 to 4 hours to cook, according to size.

To Cook a Chine.

277. Wash the meat nicely, and put it on to boil; cover it with water, and let it boil for 3 or 4 hours. Cabbage can be boiled with chine, if preferred.

Spareribs.

278. Wash the ribs nicely, and put them to roast; pour over them a little water; keep them basted.

Porksteaks.

279. Cut 2 steaks from the tenderloin, $\frac{1}{2}$ an inch thick; fry them in boiling lard; turn them; when brown on both sides, take them out. To make a gravy, pour in 1 cup of boiling water; stir in 1 table-spoon of browned flour; let it boil up, and pour it over the steaks. A little onion in the sauce is an improvement.

Baked Pork and Beans.

280. Take 1 quart of white beans; wash and pick out the imperfect ones. Let the beans soak for 1 hour, in cold water; then put them to boil in water enough to cover them. When they come to a boil, pour off the water, and add fresh cold water; let them boil until nearly done; then pour off the water and put them in a deep pan. Have ready 1 pound of pickled

pork, that has been soaked in cold water for 3 hours, and then stewed until tender. First gash the pork, and then put it in the dish with the beans; season with pepper and salt, and pour over the top 1 pint of the water that the meat was stewed in. Bake until the beans are soft and the meat is done.

Porksteak Broiled.

281. Cut the steaks from the tenderloin; wash them nicely, and wipe them perfectly dry. Have ready a heated gridiron; put the steaks upon it; turn them constantly; baste them with a little butter. When done, place them upon a heated dish; pour over each steak 1 table-spoon of boiling water, and serve.

Spareribs can be cooked in the same manner.

Salt Pork.

282. Salt pork is best just boiled in water; when nearly done, cut a cabbage in quarters and put to boil with the meat.

VEAL.

Rolled Breast of Veal.

283. Take out all the bones from a breast of veal. Make a rich force-meat of veal, fat and lean bacon, a few sweetbreads or brains

from calf's head, pepper, salt, allspice, chopped parsley, onions, and sweet marjoram. Roll the force-meat in the veal, and tie it up securely with a string; put it in an oven or stewpan, and fry it with either lard or a slice of fat bacon; make a gravy of all the bones and scraps of veal left, and pour it over the veal after it is fried, first pouring off the fat that the veal was fried in. Let it stew slowly for 7 or 8 hours; turn it, and do not let it brown or the gravy stew away, as it must be served with the veal. Mix 1 tea-spoon of flour with 2 table-spoons of browned sugar and some cold water, and put in the gravy. Some persons prepare the veal the day before it is to be baked, so as to have it in readiness early in the morning.

Rolled Veal with Olives.

284. Take a fillet of veal; cut it into small steaks, and beat it until tender; spread on one side with pepper, salt, and forced meat, made of pieces of veal and lean bacon, 1 onion, a little parsley, sweet marjoram, 1 pinch of allspice, 1 of nutmeg, 1 of pepper and salt; chop all fine together, and try if it is seasoned by frying a small ball; if not, add according to taste. Roll the veal filled with the stuffing, into balls, and sew them up; fry them a light brown in boiling lard. Prepare a gravy with the scraps

left, the bones and the gravy. Pour off the lard from the veal, and pour this gravy over it; let it stew for 3 hours, turning them occasionally. Brown flour and sugar, and add to the gravy; put olives around the meat, and pour on the gravy.

Fillet of Veal Stewed.

285. Put a fillet in a deep pot; put some pieces of fat pork in the pot, and some on the veal. When the fillet is of a nice brown color, take it out and set it by the fire. Put 1 tablespoon of butter in the pot, pepper and salt, and 1 dessert-spoon of flour; let it brown, and then add $\frac{1}{2}$ cup of tomato sauce. When it is hot, put in the meat; pour in enough boiling water to half cover the meat; cover it tightly, and stew slowly for 3 hours. When the meat is half done, turn it; baste the meat constantly, and keep tightly covered.

Ragout of the Breast of Veal.

286. Separate the joints of the brisket, and trim the meat nicely; put it to bake with a little water; baste it with butter and the water. Make a gravy by boiling the trimmings of the meat in a little water; thicken with flour and butter, and serve with the meat when done. Season with pepper, salt, and a little onion.

Stuffed Fillet of Veal.

287. Remove the bone of a leg of veal with a sharp knife; fill the place with rich stuffing, made of grated bread crumbs, butter, pepper and salt, and a little thyme; secure it with a string, and put it upon the spit to roast; baste it with sweet lard every $\frac{1}{4}$ of an hour until it begins to brown, then use the drippings for basting. When done, thicken the gravy with a little browned flour; pour over the meat, and serve on a heated dish of a deep shape.

Veal should be wiped each day that it is kept raw. Do not lay it upon a plank or it will mould.

Loin of Veal.

288. Loin of veal, if prepared in a similar manner to beef à la mode, is equally as good; only be careful to bake the veal, and baste it constantly with the gravy to keep it from being dry.

Veal Cutlets.

289. If it is a large steak, take the yolks of 3 eggs, and after beating it for a short time, roll it in the yolks, and then in cracker dust. Put in the skillet 1 large table-spoon of lard; when it is boiling hot, put in the steak and let it fry a light brown; turn it so as to fry equally on both sides. Cut up and fry in one side of

the skillet 2 onions, be careful not to let them burn; season with pepper, salt, and pour enough water into the skillet to cover the steak; cover it tight, and set it back on the stove to stew slowly for 1½ hours; the steam cooks it and makes the meat tender. Garnish the dish with parsley, and serve.

Veal Cutlets in Tomatoes.

290. Beat 2 cutlets, and fry them in 1 table-spoon of boiling lard; fry on both sides to a light brown; cover the steaks with water, and let stew for 1 hour; cover the pan tightly. Then add 1½ dozen tomatoes, that have been skinned; strain off the seeds and water. Let it stew for 1 hour, slowly, and then serve. Season with pepper and salt, and a few slices of onion.

Calf's Head Baked.

291. Boil the head sufficiently to take out the bones, without breaking the meat; then season with pepper, salt, a few blades of mace, cloves, and a beaten egg; put over it grated bread seasoned with butter and a wineglass of wine, and then bake it; add with the seasoning, onions chopped fine; spread over the top of the dish, hard-boiled eggs cut in slices, and bread crumbs; pour over it some of the water that the head was boiled in, to keep it from burning.

Sauce for Calf's Head.

292. Take 1 pint of veal gravy ; thicken it with 1 table-spoon of butter, rolled in flour, a little parsley, a little salt, cayenne pepper, and a very little lemon juice. Put in 3 hard-boiled eggs, cut in slices.

Veal Dressed like Terrapins.

293. Take cold roast veal fillet, or loin ; cut into pieces 1 inch square ; put into a skillet ; mix and pour over the veal a dressing made of 6 hard-boiled eggs, minced fine, 1 small tea-spoon of tarragon, vinegar, mustard, 1 salt-spoon of salt, and 1 of red pepper, $\frac{1}{2}$ pint of cream, 2 glasses of Madeira or Sherry wine. Mix all well together ; cover and let stew 10 minutes ; serve while hot.

Duck, venison, or fowl can be dressed in the same way. A calf's liver is a great improvement, if added to this dish ; the liver to be cut into slices and fried, and cut up when cold, and added to the veal.

Veal Pâté.

294. $3\frac{1}{2}$ pounds of veal, 1 slice of fat salt pork, 6 soda crackers, $\frac{1}{4}$ box mushrooms, the same of truffles, chop them fine, 3 raw eggs, $\frac{1}{2}$ table-spoon of butter, 1 tea-spoon of black pep-

per corns, 1 tea-spoon of salt. Work it like bread; divide it into 2 or 3 loaves; put them in a baking-pan, with bread crumbs and 1 tea-spoon of butter on the top of each; pour 1 pint of water on the pan, and baste frequently. It will take 2 hours to bake. If liver of veal is used to make up the required amount, it is better. Chop all fine. Put to bake with all of the water it was boiled in.

Veal Croquettes.

295. Take $\frac{1}{2}$ pound of cooked veal; mince it very fine, and season with salt, pepper, onions, and garlic; mix with it 2 eggs, well beaten, and a $\frac{1}{2}$ pint of cream, 2 sweetbreads, if you have them. Make them into small forms, and bake, or fry them in boiling lard. Mix the eggs with the croquettes; roll them in egg, and in cracker dust, and then fry them. Be careful to take them up free of grease.

Veal Force-Meat Balls.

296. Take $\frac{1}{2}$ pound of veal, and $\frac{1}{2}$ pound of bacon or suet; cut them very fine, and then pound them in a mortar; 1 cup of bread crumbs. Mix together, and moisten with 3 table-spoons of cream; season with pepper and salt, and work all together with the yolk of an egg. Make them stiff, and fry them in hot lard.

White Sweetbreads.

297. Soak the sweetbreads over night in cold water; put them on to boil in plain water until soft, but not to break; take them out, and put them in a bowl of cold water till ready to be stewed; take $\frac{1}{2}$ pint of milk, a dessert-spoon of butter stirred into a tea-spoon of flour, and then stir it into the milk when it boils, half of a small onion, cayenne pepper, and salt, a tea-spoonful of all together, 2 lumps of loaf sugar, and a very small piece of bacon; let this stew until it comes to a boil, then put in the sweetbreads, and let them simmer for an hour on the back of the stove. Be careful not to let the sweetbreads boil, as they are cooked enough.

Baked Sweetbreads.

298. Season the sweetbreads with pepper, salt, and butter; put them in letter paper, fold them up, and put them in an oven to bake for an hour.

Sweetbreads with Knuckle of Veal.

299. Parboil the sweetbreads; brown them with a tea-spoon of sugar, and one of butter mixed with flour. An hour and a half before they are to be eaten, mix them with the jelly of a knuckle of veal. Season with pepper,

salt, parsley, and thyme; let them simmer slowly on the back of the stove, until ready to serve. The knuckle must be put on early in the morning on the day before it is to be used.

Sweetbreads with Tomatoes.

300. Take 6 sweetbreads; parboil them, and then add to them 12 tomatoes, or half a can of tomatoes; cut up the tomatoes and drain off their juice; add them to the sweetbreads; season with pepper, salt, and cayenne pepper, and parsley. Stew for half an hour, and serve.

To Dress Sweetbreads.

301. Take 6 sweetbreads, parboil them; then put them into a common dish with a little of the water that they were boiled in, to prevent the dish from breaking. Put 2 table-spoons of brown sugar in a ladle to brown; when done, add a tea-cup of cold water; beat up the yolks of 2 eggs, and pour in the hot sugar; then take a bunch of feathers and wet the sweetbreads with the eggs and sugar; do it two or three times as it dries; the eggs and sugar make them a pretty brown. Put them in 2 hours before dinner. After they are taken from the fire to be dished, add to the gravy, lemon juice or vinegar. It is always best to throw the sweetbreads into cold water, after parboiling them.

Ragout of Sweetbreads.

302. Fry the sweetbreads in boiling lard until they are a light brown; put them in the stewpan with $\frac{1}{2}$ pint of water, some marjoram, parsley, thyme, and sweet basil enough to flavor them; add an onion stuck with cloves. Let it all stew until the gravy is thick, then serve it upon toast.

Sweetbread Croquettes.

303. Boil a fresh tongue for 5 hours; when tender, add 8 large sweetbreads well boiled, and chop them into a fine paste; beat and add 3 eggs. Season with 1 table-spoon of butter, salt, pepper, onion, and a little nutmeg; soften with a little water that they were boiled in, and add $\frac{1}{2}$ cup of cream. Make them into shapes, and roll each in yolk of egg and bread crumbs; then fry in boiling lard, just browning them, as they are already cooked. Add a little veal broth to soften them.

POULTRY.

To Roast a Turkey or Chicken.

304. Wash the fowl nicely, see that it is well cleaned, and the craw is emptied. Singe it with clean burning paper, and then carefully

take out the pin feathers. Cut off the feet and the head. Fill it with a rich stuffing, made of grated bread crumbs, mixed with butter, pepper, salt, and thyme. Put a piece of butter or fat pork in the craw. Place the fowl carefully on the spit, not too near the fire; turn it constantly, and keep it well basted, first with a little butter and hot water, and then with the gravy. Cut up the liver, and mix with the dressing. Be careful to truss the legs nicely. If the breastbone is broken, it will make the turkey look more plump. A stuffing can be made of boiled and mashed Irish potatoes. Season them with pepper, salt, and butter. It will take 2 hours to cook.

To Boil A Turkey or Chicken.

305. Clean the fowl, and prepare the same as for roasting; wrap or tie it up in a clean cloth, and put it in a pot deep enough to hold it; cover it with cold water, and let it boil slowly. Keep the pot tightly covered, and remove all scum that arises. When it is half done, turn it in the pot. When it has boiled for 2 hours, take it off, and cover the pot closely for half an hour, this will steam it, and make it white. This is the time for a turkey weighing about ten pounds. Serve with egg sauce. Use bread stuffing, if liked.

Boiled Turkey with Oyster Sauce.

306. Grate a loaf of bread; cut up 20 oysters, $\frac{1}{4}$ pound of butter, pepper, salt, 2 table-spoons of cream, and 3 eggs; stuff the turkey with these ingredients, and make into balls, and boil what is left; sew up the turkey; dredge it, and put it in cold water enough to cover it; set it over the fire; let it boil slowly for an hour; take off the scum as it rises; then take off the kettle, and cover it closely; if it be a middling size, let it stand in the pot for half an hour, the steam being kept in will cook it enough, and keep the skin whole or very white. When you dish it, pour on a little oyster sauce; lay the balls around the turkey; serve the rest of the sauce in a boat. Let the turkey be put on in time to stew as above, it cooks it to perfection. The turkey should be put on the fire and heated before it is served.

Turkey with Oysters.

307. Cut up the turkey very fine, that is, cold roast or boiled turkey. Put a layer of turkey, and one of oysters alternately. Season with cream, butter, pepper, salt, a little nutmeg, an onion, and strew crumbs of bread and small pieces of butter on the top, and bake it. When the oysters are done, serve it.

To Bone a Turkey.

308. Put the turkey on a cloth, after it is dressed. Cut the skin down the back with a sharp knife, dissecting to the wings and legs, and take out the bones carefully. Don't touch it with anything wet. Lay it open upon a cloth. Make rich forced meat of $1\frac{1}{2}$ pounds of round of veal, and $2\frac{1}{2}$ pounds of corned pork, grated cracker, and mix them together. Season them with butter, pepper, salt, mace, $\frac{1}{2}$ onion and parsley. First stuff the legs, and the wings, and then the body, drawing it carefully into form, and sew it up, and tie carefully at both ends. Then tie closely in a cloth, and boil it. Have stock of calf's feet prepared, 3 quarts of it. Add to it 1 onion, 6 carrots, a bunch of celery, and 1 of parsley, cayenne pepper, salt, 5 table-spoons of vinegar, and 5 of white wine, whites of 4 eggs. Boil all together for an hour, and strain. Place the turkey breast downwards, and pour over it the jelly. When the turkey is cold, dip the dish in hot water, and turn it out.

Devilled Turkey.

309. Take the legs, and side bones of a roasted turkey; make small incisions in the meat, and dress the pieces with butter, pepper,

and salt, and a little mixed mustard. Put them on the gridiron until heated through, and serve.

A Turkey Boiled and then Baked.

310. Prepare the turkey, by dressing and stuffing it; put it into a kettle, and boil it; cover the turkey with water. Cover it tightly, and remove all scum that arises. Let it boil until tender; then take it out of the pot; remove the cloth, and put the turkey in the oven for 10 minutes to brown. This mode of cooking a turkey makes it both tender and juicy. Prepare a gravy by boiling the liver, gizzard and trimmings of the turkey in a little water. Thicken the gravy with a little butter and flour.

Turkey Patties.

311. Mince some cold cooked turkey very fine; season with pepper, salt, and mix it with a little cream and melted butter. Fill the patties, and bake for a few minutes.

Chicken Dressed with Tomatoes.

312. Fry the chicken a light brown; put it into a dish; then pour into the pan in which it was fried, 1 quart of boiling water, 1 onion chopped fine with parsley, 4 tomatoes a little

stewed, 1 table-spoon of butter rolled in 1 table-spoon of flour. Let it stew for 15 minutes, and then pour it upon the fried chicken, and serve. This receipt is for 2 large chickens.

Fricassee of Chicken with Eggs.

313. Cut up 2 chickens; wash them, and let them drain; then season them with pepper, salt, 1 small white onion, 6 sprigs of parsley tied up. Put all flat in a stewpan; add some pieces of lean bacon, 1 table-spoon of butter, and $\frac{1}{2}$ pint of water; let it stew for half an hour. Take it out of this gravy, and put it into a saucepan with a gill of cream. Mix a table-spoon of flour with cold water, and add it to the gravy, stirring all the time until thick. Just before serving, stir in the yolks of 3 eggs well beaten. Put a little cold water to the eggs before you stir them in.

Chickens à la Daube.

314. Cut up 2 chickens; wash and wipe them dry; season with pepper, salt, allspice, mace, cloves, 4 onions chopped fine; dredge them with flour, and brown them; put them in a stewpan with $\frac{1}{2}$ pound of butter; turn them on both sides so as to brown them nicely, after which pour off the fat that remains in the pan, and pour upon them boiling water enough to

cover them; let them stew for 2 hours. Take out the chickens, and add to the fat that you have poured off, 1 table-spoon of flour in a cup of water, and let it boil up, and pour over the chickens, which must be kept hot. Beef is excellent cooked in this manner.

Chicken Pudding.

315. Take 4 young chickens; cut them up, and season with chopped parsley, mace, pepper, salt, and bake them in batter. Make the batter with 10 eggs beaten very light; add to them 1 quart of milk, $\frac{1}{2}$ pound of butter, and as much flour as will make a thin batter. Bake them for half an hour.

White Fricassee of Chickens.

316. Cut them in pieces, and fry them a light brown; then put them into a fryingpan with $\frac{1}{2}$ pint of strong broth, pepper, salt, and let them cook for 20 minutes. Then put into it a pint of cream, 1 table-spoon of butter rolled in flour, the whites of 2 eggs, 1 onion, a bunch of parsley tied up, a little mace.

Instead of cream, the yolks of 8 eggs can be used. Stir them in just before taking it off the fire. Be careful not to let the eggs curdle. When you prepare the chickens, cut them, and lay them in salt and water for 15 minutes.

White Fricassee of Rabbits.

317. Rabbits can be prepared according to above directions, and are very nice.

Brown Fricassee of Chickens.

318. Cut them in pieces, and fry brown in batter; put with them to stew, 1 pint of gravy, 1 wine-glass of claret, 1 of white-wine, 2 anchovies, 1 bunch of sweet herbs. Keep them covered tight. Stew for 15 or 20 minutes; brown it with butter, and serve. 2 chickens or rabbits for this quantity. Prepare as for white fricassee.

Brown Fricassee of Rabbits.

319. Prepare the rabbits according to above directions.

Chicken Pie.

320. 2 hours before dinner, set on the fire, in a saucepan, 1 quart of water, with a little chopped parsley, onion, pepper, salt, and celery stalks. Cut up 2 chickens, and lay them on a dish in fresh water. An hour before dinner put them in the gravy, and put in 1 table-spoon of butter rolled in flour, and 1 tea-cup of cream or milk, and let stew for half an hour. Have a dish prepared with paste around it; have sliced 4 hard boiled eggs; put a layer of them in the

bottom of the dish; then some chicken, and then egg, and so on until it is filled. Then fill up the dish with the gravy; put on the top a paste, and bake for half an hour.

Fried Chicken.

321. Joint the chickens, and lay them in salt and water for $\frac{1}{2}$ an hour; drain them, and wipe them perfectly dry with a coarse towel; sprinkle them with pepper and salt, and a little flour; put them in boiling lard, until they are of a light brown, being careful to turn them. Take them out, and put upon a dish; cover it and set near the fire; pour into the skillet a little water, and a cup of cream, stirring it briskly; garnish the chickens with parsley, and pour upon the gravy. Mush cut into thin slices and fried is an improvement, if added to the dish when served.

A Curry in East India style.

322. Cut up 2 chickens as for fricassee; put them into a stewpan with water enough to cover them; put a little salt with them, and let them boil until tender; cover close and skim them well; when the chickens are boiled, take them off; put in a stewpan $\frac{1}{2}$ pound of butter, brown it with a large onion

sliced; fry until brown; put in the chickens, and sprinkle over them 2 or 3 spoonfuls of curry powder; cover close, and let the chickens cook until brown; after boiling shake the pan, then put in the liquor the chickens were boiled in; let all stew until tender; if acid is liked, add the juice of a lemon.

Vellot of Chicken.

323. 2 chickens cut up, pepper and salt and a little flour upon them, put into the saucepan with them, 1 white onion with 2 cloves stuck in it, 3 sprigs of parsley, a heaping tablespoon of butter, 2 thin slices of lean bacon, a half pint of water; keep the chickens to one side. Put on 2 hours before dinner, and stew slowly; when ready to serve, put the chickens in the dish; beat the yokes of 3 eggs, juice of 1 lemon, and pour them into the saucepan with the gravy from the chickens, and a gill of milk; stir it carefully; when smooth and thick pour over the chickens. 2 minutes will make the gravy; don't let it curdle.

Fricassee of Chicken.

324. Joint the chickens and lay them in salt and water for 20 minutes; drain them, and then put them in a skillet with a little water, a few blades of mace, pepper and salt;

when almost done add 1 cup of cream or milk, 1 table-spoon of butter, rolled in flour; stir well to keep from curdling.

Chicken Croquettes.

325. Boil a middle sized chicken; when it is cold chop fine; take the bones, skin and refuse pieces, add some water to them and let boil for an hour; chop and fry in 4 ounces of butter, 1 onion, and 1 tea-spoon of flour, stir it for a minute and then add the chicken and 2 gills of the broth, salt, pepper, and a little nutmeg; stir all well for a few minutes. Beat the yolks of 4 eggs and stir them in. A few mushrooms cut up, or some truffles are an improvement, if added. Take it off the fire, pour into a dish and set to cool. When ready to cook the croquettes, make into forms; roll them in bread crumbs; then in beaten eggs; bread crumb them again, and fry in lard or hot fat. It is better to beat the whole mixture in a mortar, just before you form it, beating makes it smooth. If put in a cool place, this mixture can be kept for several days.

To Broil Chickens.

326. Take a young fat chicken, clean it nicely, and cut it down the back; spread it open. Wash the chicken, and wipe it perfectly

dry. Have ready a heated gridiron; put the chicken upon it; not too near the fire; baste it constantly with a little butter, and keep it moistened with a little hot water. It will take $\frac{3}{4}$ of an hour to cook. When it is done, put it upon a heated dish, and put a little piece of butter upon it, and then pour over it one table-spoon of boiling water. Watch the chicken or it will burn. Turn it frequently. When the chicken is first put upon the gridiron, always put the breast downwards, so as to let the breast bone get heated through first.

Domestic Ducks.

327. These are best roasted. Clean them nicely, and prepare them like chickens; fill them with a rich stuffing made of grated bread crumbs, mixed with butter, pepper, salt, and a good deal of onion. Put them on a spit or in the oven; baste them constantly with a little butter and hot water, until there is enough gravy made to baste them with; turn them frequently. If put in the oven, put a little water in the bottom of the pan. Put a piece of middling on the top of each duck.

To Roast a Goose.

328. A goose is prepared the same as a turkey. Serve it with apple sauce; roast the

liver, and serve with the gravy. A green goose is a goose not over 4 months old. It is not usual to stuff them, and they require less time to cook than a grown fowl. Truss the legs nicely. A green goose should be broiled; it will take longer to broil than a chicken, and will not require any butter to baste it. If put too near the fire it will burn without cooking.

Roasted Fowls.

329. Chickens, turkeys, ducks, or any kinds of birds, can be stuffed and baked in the following manner: Take some grated bread crumbs; mix with them some pepper, salt, and chopped onion, 3 leaves of sage, 1 sprig of pot marjoram, 1 dessert-spoon of butter. Moisten them with a little water; stuff the fowl, and set them in a greased pan, and pour in 1 pint of water. Dust the fowl with flour, and put a piece of lard upon it; baste it constantly with the gravy. Then put in a saucepan, in a little water, the liver, gizzard, and heart, with pepper, salt, and onion, and add them to the gravy of the ducks when they are stewed. It will take about 2 hours to bake in a hot oven, or the same length of time if put on the spit before the fire. The fowl should be put in salt and water for 10 minutes before stuffed, and wiped perfectly dry with a coarse towel.

GAME.**Wild Pigeons Stewed.**

330. Put in a stewpan, $\frac{1}{2}$ pound of lean pork, cut the size of a dice, $\frac{1}{2}$ ounce of butter, 1 onion, pepper, salt, and parsley. Fry the pork a little brown; brown with flour, 1 table-spoon, and stir to prevent burning. Take 6 pigeons, that are cleaned and trussed; put them in the stewpan, breast downwards; just cover them with water; let simmer slowly for 5 hours. As the water stews away, add tomatoes; it will take a can. More butter added will make them much richer. This stew is good, baked in a paste. Instead of the pork, grated ham can be used for stuffing the pigeons, mixed with grated cracker or bread crumbs.

Pheasants, or Partridges in Celery.

331. Put the birds in a little lard, boiling hot; fry them a light brown; then take them out; put in the lard a little celery, $\frac{1}{2}$ an onion, pepper, and salt. Fry them until brown; pour in 1 pint of boiling water; put back the birds; cover them, and let them cook $\frac{1}{2}$ an hour.

Chicken, or a small piece of beef, is excellent cooked in this manner. Add the water according to the size of the beef or the chicken.

Partridge Pie.

332. Take 6 partridges, 1 dozen oysters, salt, pepper, nutmeg, and 1 table-spoon of butter, rolled in flour. Add some of the water that the partridges were boiled in, and put in a dish lined with paste. The partridges must be only parboiled. Cover the pie with a crust of paste, and bake for $\frac{1}{2}$ an hour.

Boiled Partridges.

333. Clean the birds nicely; cut off the feet and the head; truss the legs; put them in a pot, and cover them with cold water; let them boil slowly for 1 hour; take them out and serve them with celery sauce. They are better not stuffed.

Roasted Partridges.

334. Clean and truss the birds; put them on the spit; baste with a little butter and hot water, until a gravy is made, then use that; put 1 tea-spoon of butter in each bird. They must not be stuffed; it destroys the flavor. 30 minutes to roast a partridge.

To Broil a Partridge.

335. Clean the bird; cut off the feet and head; cut it open, down the back; spread it open; wash and wipe it dry; put it on a heated gridiron, and baste it frequently with a little

butter; turn it often. It will take 30 minutes to cook. Serve it on a heated dish; put a small piece of butter on the bird, and pour on it 1 tea-spoon of boiling water. Serve immediately. Care should be taken to see that the gridiron is kept very clean.

To Boil a Pheasant.

336. See directions for boiling a partridge. It will take a pheasant $\frac{3}{4}$ of an hour to boil.

To Roast a Pheasant.

337. See directions given for roasting a partridge. Put a little more butter than for a partridge. It will take a pheasant nearly an hour to roast before the fire. Turn them frequently.

To Broil a Pheasant.

338. Great care should be taken in broiling a pheasant, as it is apt to become hard if placed too near the fire. Broil it slowly for 1 full hour; turn it constantly so that the breast will get well cooked through; baste it constantly with a little butter, and a few drops of boiling water, to keep it moist. When ready to serve, put it on a heated dish; put a piece of butter on the bird, and pour over it 1 table-spoon of boiling water. Prepare the bird in the same manner as directed for broiling a partridge. Put

the breast downwards when first put on the griddle.

Pigeons in Jelly.

339. Make some jelly of calf's foot, knuckle of veal or beef, and season it with pepper, salt, and a little mace. Have nicely baked some pigeons; put some of the jelly in the bottom of a bowl; when it is nearly cool, lay the pigeons upon it; then pour over enough of the jelly to cover the pigeons. When cold, turn it out, it makes a beautiful dish.

To Roast Woodcock and Snipe.

340. Birds should be picked soon after they are killed. Clean them and truss them; put them on the spit before the fire, and baste them constantly. Have ready a piece of toast, nicely browned and buttered. Serve each bird upon a piece of toast.

Some persons cook these birds without removing the entrails. Allow 20 minutes to cook them.

To Cook Reed Birds.

341. Clean the birds, and put a piece of butter in each; put them on the spit before the fire; baste them constantly. They will take but 10 minutes to cook. These birds are also often served without removing the entrails. Serve each upon a piece of toast nicely browned.

Squabs in Olives.

342. Clean 6 squabs, and lay them in salt and water for several hours; then wipe them perfectly dry. Make a gravy of $\frac{1}{4}$ pound of butter, $\frac{1}{2}$ of an onion, 3 table-spoons of flour, a few cloves, a few blades of mace, pepper, and salt. Let it stew for 15 minutes, and then put in the squabs, and let them cook slowly for $1\frac{1}{2}$ hours. To each squab put 4 olives; stone the olives, and put them to the squabs 1 hour before they are to be served.

To Broil Squabs.

343. Take a squab that has just full feathered; clean it; cut it open down the back, and broil it according to directions given for broiling a partridge.

Prairie Chickens.

344. Clean them, and prepare the same as chicken, either to broil or roast. Stuff them, and serve with their own gravy. Put a large lump of butter in the craw of each.

Wild Ducks.

345. Pick off the feathers nicely; singe the small fingers. Do not stuff them. Put them before the fire to roast; baste them constantly

with butter. They will take from 20 minutes to $\frac{1}{2}$ an hour to cook. Serve with their own gravy.

Venison.

346. The legs are used for steaks; the saddle is cooked whole; the shoulder should be roasted, and the neck used for stews.

Venison Steaks.

347. These should be cut 1 inch thick. Wash and wipe them dry; put them on a heated gridiron to broil; baste them constantly with butter; turn them to keep them from burning, and do not put them too near the fire. If they are kept before a good fire for $\frac{1}{2}$ an hour, they will cook enough. Put them on a heated dish; put a small piece of butter on each, and pour over it 1 table-spoon of boiling water.

Saddle of Venison.

348. The saddle is always roasted, as is also a saddle of mutton. Keep it well basted, and cook it slowly. It will take 4 hours to roast.

A Stew of Venison.

349. Cold, cooked venison may be cut in slices, and stewed in a little water and butter, pepper, and salt. Just before sending to table, stir in a little currant jelly.

To Roast a Rabbit.

350. Take a young rabbit; wash it, and clean it, and let it lie in salt and water for 1 hour. Then wipe it and fill it with stuffing, made of bread crumbs, seasoned with butter, pepper, salt, and onion. To moist it with claret wine is an improvement. Mix in the heart and liver, minced fine; sew up the body; put it on the spit, and roast it; baste it constantly. It will take 2 hours to roast.

Skim off the grease that may be on the drippings; thicken with a little browned flour, and serve.

Rabbits with Onions.

351. After the rabbit is cleaned, truss it and put it on to boil with cold water enough to cover it. When the rabbit is boiled tender, take it out and fry it in boiling lard to a light brown; take it out and set it near the fire. Have 6 onions sliced, and put them right in the boiling lard. When they are fried a nice brown, pour a little boiling water in the frying-pan, and 1 table-spoon of browned flour; pour this gravy over the rabbit, and serve. Season with pepper and salt.

After boiling the rabbit tender, it may be served with drawn butter sauce that has had 6 boiled onions put in it. The onions must first

be boiled perfectly tender. Pour this sauce over the rabbit, and serve.

MISCELLANEOUS.

Spiced Tongues.

352. After the tongues are corned, pierce holes, with a knife, through them; fill with cloves, ginger, allspice, cinnamon, pepper, and lemon juice; rub them with the same. Lay them on a flat dish with a heavy stone to press them; turn them every day. After 4 days boil them in the same liquor with a pint of beer. When the skin will come off, take them out. Cut off the gullets, and roll them, beginning at the end; tie tight around a narrow cloth; press the gullets in each end; sew the cloth well on; put it back into the pot with the same liquor; let it boil slowly; when done, put it on a dish with a heavy weight to press it, in a day or two it will be ready for use.

Fresh Beef Tongue Stewed.

353. Cover a fresh tongue with water; let it boil until the skin can be taken off. Then put it again in the water it was boiled in; add 1 onion, salt, pepper, allspice, cloves, all whole; let it stew for 3 hours; then take 2 tablespoon-

fuls of butter, and stir in ; season with tomatoes or mixed catsups. If tomatoes are used, it will take 1 pound of canned ; of catsups, use walnut and tomato, and any other kind liked. Put in catsups with the butter.

To Cook a Tongue.

354. Choose a plump smooth tongue, which is an evidence of a young and tender tongue. Never cut off the root before boiling. In boiling a salt tongue, let it stand for 15 minutes in the water it was boiled in, after taking it off the fire. A salt tongue should be soaked for 12 hours in cold water. A fresh tongue, in pickle, should be soaked for 2 hours only. When the tongue is perfectly tender, take it off ; skin it carefully, and remove the rough part of the root.

If a tongue is very salt, it is well to change the water once while boiling it. It will take between 4 and 5 hours to boil.

Beef Tongue and Mushrooms.

355. Take a fresh tongue ; parboil it in water ; skin it, and remove the rough part ; put it in a stewpan ; cover it with the water it was parboiled in ; put over it slices of pork ; season with pepper, salt, onion, spices, and parsley.

Cover tightly, and let it stew slowly for 3 hours. Fry 1 pint of button mushrooms in butter; be very careful that they do not burn. When done, put them in with the tongue; stew for 5 minutes, and serve.

To Bake a Fresh Beef Tongue.

356. Parboil a tongue in a little water for 2 hours; skin it, and remove the rough part. Then roll it in yolk of egg, and cracker dust; lay it in a pan; season with pepper and salt; pour over it $\frac{1}{2}$ pint of the water it was boiled in, and baste well with butter while it is baking.

Beggar's Dish.

357. Take a knuckle of veal, a ham bone, or bones of roast meat of any kind; stew them slowly until the bones can be removed; season with celery tops or seed, onions, pepper, and salt; thicken with flour rolled in butter; put in 6 or 8 good potatoes, peeled and quartered, and let it stew slowly until the potatoes are done.

Ham Toast.

358. Mince lean ham very fine. To a half pint, add the yolks of 2 eggs, and cream or soup enough to soften it; put it on the fire and cook for 10 minutes, stirring all the time. Serve on toasted bread, and serve it hot.

Ham or Chicken in Parmesan Cheese.

359. Boil the ham well; turn it, and stew it slowly with claret wine, onions, lemon peel, and young carrots. Mix with boiled rice, butter, and Parmesan cheese, and bake it brown.

Croquettes of Meats.

360. Take any kind of meat; mince it. For 1 dish, put 3 table-spoons of minced ham; seasoned with pepper, salt, and nutmeg; 1 table-spoon of butter, rolled in 3 of flour; moisten all with $\frac{1}{2}$ a pint of cream, or boiled milk; stir until it is ropy; stir in the fresh meat to the consistency of hash; let it get cool; the meat to have been previously cooked. Make in forms; roll in beaten yolk of egg, and bread crumbs; form with a knife, not touching them with the hand; fry in hot lard, with a little parsley.

Force Meat.

361. $\frac{1}{2}$ pound of veal, chopped fine, $\frac{1}{2}$ pound of suet, a small slice of pork, 1 table-spoon of marjoram, 1 onion, mace, cloves, nutmeg, the yolks of 2 eggs, and a few crumbs of bread. Fry it in butter in small balls, or bake it in a dish; moisten with gravy or water, so that it will not be dry. The veal is best if it has been previously cooked.

Bread and Butter Balls.

362. Grate $\frac{1}{2}$ a loaf of bread; mix with it the beaten yolk of 1 egg, salt, pepper, chopped parsley, a little chopped ham or a few sweet-breads, or both; mix all together in a bowl; soften with 2 table-spoons of beef soup; make it soft enough to roll into balls; fry them in boiling lard, mixed with 2 ounces of butter.

Pillau.

363. 1 pint of milk, 2 eggs, $\frac{1}{2}$ pint of minced cold meat, a little minced ham, 1 onion, and mix it quite thick in boiled rice; bake it for 20 minutes.

To Boil Tripe.

364. As soon as possible after the animal is killed, have the stomach emptied and washed in cold water; sprinkle it with ashes, in the inside; fold it over and lay it carefully in a jar or tub; pour over it warm water, and let it stand for 5 hours. Take out the tripe and scald the jar; scrape off the dark part of the tripe, and put it in weak salt and water for 24 hours, or for 2 or 3 days; it should not be kept too long. Boil the tripe until it can be pierced with a straw and looks clear. It is best to cook all the tripe, and keep it covered with milk and water, and be careful to keep the jar

tightly closed. Fry as much as is needed, in boiling lard, a nice brown, and serve; or stew it with a little butter and onion, and season with vinegar.

If the milk should sour in which it is kept it does not matter, as the tripe is always served with vinegar.

To Fry Souse.

365. The feet must be split in two, and boiled in enough water to cover them, with a little salt. Then put them in a jar, and pour over them half vinegar and half broth that they were boiled in; boil down the rest of the broth to a jelly, and add to the feet; roll the feet in cornmeal or cracker dust, and fry them in boiling lard, or they may be fried in batter. Souse is very good served cold.

Baked Hash.

366. Mince corned beef very fine, and any kind of cold fowl, 1 onion, cayenne pepper, and salt. Beat up the yolks of 2 eggs, and mix in with the minced meat; add 1 table-spoon of butter, and not quite cover it all with boiling water; let it brown nicely, and serve. It will not take long to cook. Cold, boiled Irish potatoes are sometimes mixed with the beef; they must be mashed smooth, and then mixed with the other ingredients.

Cow Heel.

367. After being well cleaned, boil them until the bones and meat separate; cut each heel in four parts; dip them in yolk of raw egg, and then in cracker dust, and fry them a light brown, and serve. It is good, served without being fried, dressed with onion, butter, and cream. Take a little of the water that it was boiled in; add the onion and the butter; just before serving, stir in the cream.

Liver Balls.

368. Parboil a calf's liver; take $\frac{1}{2}$ pound of middling, and mince them very fine; season with $\frac{1}{2}$ an onion, cayenne pepper, and salt. Mix in 1 tea-cup of pounded cracker, the yolks of 2 eggs, and work it all well together. It can be fried in small balls, or baked all together in a dish, in which case put lumps of butter on the top and half fill the dish with water.

To Fry Liver.

369. Cut off as much liver as you intend to use; let it lie in salt and water for 1 hour; then wipe it dry and fry it in boiling lard. Take out the liver, and pour in the pan a little boiling water; stir it well, and then stir in fresh milk or cream enough to make the gravy; pour over the liver, and serve.

Liver Stewed.

370. Take 1 table-spoon of butter; put it into a saucepan, and let it brown with 1 onion, 2 or 3 cloves, garlic, a little parsley. Prepare a calf's liver, with 2 or 3 slices of bacon, a little cayenne and black pepper, 1 blade of mace, 1 bunch of sweet herbs, and put into a stewpan for 3 or 4 hours. Before it is served up, take 1 glass of Madeira wine, 1 table-spoon of catsup, 1 drop of anchovy. Let it bubble and then dish it up.

Liver in Jelly.

371. Take a calf's liver, cut in small square pieces of half an inch, $\frac{1}{2}$ pound of leaf lard, and cut into same size; fry both together in butter, but not dry; only let them stew; season with thyme, 3 cloves, cayenne pepper, and salt. Beat fat and all together as for force-meat, putting in crumbs of bread; put in a saucepan some crumbs of bread, a little broth, some milk, or butter; stew it thick; and when cold, beat with the force-meat. To 1 mould put 1 egg, chopped parsley, and the other seasoning; work it all through a sifter with a spoon. Take a beef's tongue that is cured, and not smoked, and boil it well; when cold, cut it in pieces 1 inch square, and mix through the force-meat.

Fill a tin mould more than half full of the mixture, as it will swell; set it in a saucepan of hot water, $\frac{1}{2}$ up the mould. When it begins to boil, set it back to simmer for 1 hour; let it remain in the mould until the next day.

Make meat jelly with 2 sets of hog's or calf's feet, a knuckle of veal, and beef seasoned with thyme, cloves, salt, and pepper, and boil for 10 hours; skim off the grease to make the jelly clear; clarify with the whites of 3 eggs; do this twice. Let two persons hold a coarse towel whilst the jelly runs through it; then clarify again with 1 egg; let it come to a boil; then take it off, and set it back on the stove; as it simmers you will see the egg separate from the jelly; let the jelly run gradually through a coarse towel. Dip the mould with the liver in it in the hot water, so as to make it come out easily; trim it around neatly with a sharp knife, that it may be smaller when it is put back in the mould; or 2 moulds of different sizes would be better. Take some of the melted jelly, but not hot, and pour it in the largest mould; let it get cold; then lay on it the white of a hard-boiled egg, at short distances apart; cut them into shapes. Pour over it enough jelly to cover the egg; let it get cold, and then place the liver exactly in the centre of the mould, and pour jelly around it until the mould

is full, making it even at the top with the liver. When ready to use it, dip the mould in hot water, to turn it out. Carrots cut like the egg make a nice garnish for the dish.

A Stew for Cold Meats.

372. Cut 1 onion in slices, and fry it in butter until it is a light brown color; put in 1 table-spoon of sifted flour, and mix it; then add $\frac{1}{2}$ pint of stock broth (or the same quantity of hot water); stir all together for a few minutes, and then add $\frac{1}{2}$ tea-spoon of salt, some black pepper, 4 table-spoons of mixed catsups. When the gravy is well mixed, and of a good color, strain it through a colander; add the cold meats and put them to stew; cover tightly, and let them stew slowly for 1 hour. When ready to serve, put around the dish, outside of the hash, little squares of toast of a nice brown color.

To Glaze a Cold Ham.

373. Take a cold boiled ham that has had the skin taken off, and put beaten yolk of egg over it with a feather; then cover it with pounded cracker, quite thick; and then brush it over with cream, and put it in the oven to brown. A ham that has been cut, and not found to be sufficiently cooked, is very nice if the cavity is filled with boiled and mashed

Irish potatoes, and then it is glazed over. A ham should always be cut $\frac{1}{2}$ the distance from the hock, and then slices cut off of either side as preferred. The larger side is styled the Virginian side, and that next the hock the Maryland side.

Butter for Frying.

374. Take butter before it is salted; put it into an iron kettle, and boil it until you can see your face in it; skim as fast as necessary; put in an earthen vessel in a cool place. It will keep years if the butter is pure.

To Brown Flour.

375. Spread it upon the bottom of a tin pan, and place it upon the stove; stir it well until it becomes of a rich brown color; put it in a tin dredging-box, and keep it on hand to use for thickening.

For Roasting.

376. Be particular in skewering. After having washed and drained it, baste with water. A little salt. Baste constantly, taking care not to let the meat scorch.

For Frying.

377. Wipe dry whatever you intend to fry, and let the fat or lard always be boiling before

you put it in. Fish and oysters are better if first rolled in cracker dust.

SAUCES.

Celery Sauce.

378. Wash 2 heads of celery, and cut them into pieces 1 inch long; boil in 1 pint of water, and $\frac{1}{2}$ tea-spoon of salt; rub 1 table-spoon of butter in the same quantity of flour, and stir it in 1 pint of hot cream. Then put in the celery; let it boil up, and serve it hot, with poultry that has been boiled.

Browning.

379. A nice browning for soups and gravies is made by putting $\frac{1}{2}$ pound of white sugar into a saucepan, with 1 table-spoon of water; stir it all the time. When it becomes a light brown color, add 1 table-spoon of salt, and then gradually stir in boiling water until it is as thick as cream; let it boil, and remove all scum. When it is clear, strain it through a piece of muslin, and put it in bottles. Use small bottles, and cork them tightly. Use a small quantity for coloring gravies or soups a nice brown. A more simple manner of browning soups, is to stir browned flour into the soup $\frac{1}{2}$ an hour before it is served; but that thickens the soup also.

Egg Sauce.

380. Put a tumblerful of sweet milk on to heat. When boiling, stir in 1 table-spoon of butter, rolled in flour; stir until it is melted, to keep it from becoming oily; then stir in 1 tumblerful of cream. When the sauce is well heated, take it off. Have ready 4 hard-boiled eggs, cut in slices; put a few of the slices in the sauce, and garnish the dish of meat with the rest of them. To be served with boiled meat.

Oyster Sauce.

381. Take 12 oysters; strain off the liquor, and wipe the oysters; strain the liquor, and put it in a saucepan; a little salt, and 1 blade of mace. When the liquor boils, stir in 1 table-spoon of butter that has been rolled in 1 tea-spoon of flour. When well mixed, stir in $\frac{1}{2}$ pint of rich milk or cream; let it boil up and put in the oysters; let them stew until the gills are well turned, and then serve as sauce to boiled meats or fish.

Caper Sauce.

382. Put 1 pint of boiling water in a saucepan. When it boils again, stir in it 4 table-spoons of butter, rolled in 2 table-spoons of flour; stir until it boils up, and is well thickened;

stir in 4 table-spoons of capers, or some cucumber pickle cut up.

Parsley Sauce.

383. This is made similar to egg sauce, except you substitute the parsley for the eggs.

Onion Sauce.

384. Boil onions in enough water to cover them until they are soft and well done; strain them, and add to a sauce made like egg sauce, leaving out the eggs.

Mint Sauce.

385. Take 3 table-spoons of freshly gathered mint, chopped fine; dissolve 2 tea-spoons of white sugar in 4 table-spoons of vinegar, and serve with lamb.

A Gravy for White Sauce.

386. A knuckle of veal, or the neck, about 1 pound. Put it into 1 quart of water, seasoned with 1 onion, whole pepper, cloves, $\frac{1}{2}$ a nutmeg, and 1 bunch of sweet herbs. Let it boil for 1 hour, then strain it, when it is fit for use.

A Gravy for Brown Sauce.

387. Take some neck beef, cut in thin slices; flour it well, and put it into a saucepan

with 1 slice of fat bacon, 1 sliced onion, sweet marjoram, pepper, and salt. Cover it well; put over a slow fire; stir it 3 or 4 times; and when the gravy is brown, put some water to it and stir all together, and let boil for $\frac{1}{2}$ an hour. Then strain it, and add a little lemon juice when the fat has been taken off.

A Gravy for Venison.

388. Take the trimmings and neck of the venison; cut it up, and let it stew slowly until the juices are entirely extracted. Then to each pound of meat, put a little more than 1 pint of boiling water, 1 tea-spoon of salt, and 1 of whole pepper. Let it boil for $2\frac{1}{2}$ hours; skim it; strain, and let it cool; skim it again. Heat, and serve with stewed venison.

A Rich Brown Gravy.

389. Brown, lightly, 6 ounces of lean ham, cut into thick slices; take them out of the frying-pan, and put into a stewpan; fry $1\frac{1}{2}$ pounds of neck beef, dredged with flour; put it with the ham, after frying it; then fry 1 onion, and add it. Pour over them 1 quart of boiling water; let it boil, and skim it. $\frac{1}{2}$ tea-spoon of salt, 4 cloves, 1 blade of mace, 1 tea-spoon of whole pepper, 1 bunch of herbs, a little celery seed. Boil gently until it is reduced to 1 pint.

When it is cold, skin it; then heat it again and add some catsup of any kind, and serve it with any kind of meat or fowls. This gravy can be kept for a week in a cool place.

Fruit Sauce.

390. This is made of apples, apples and peaches, mixed, and of cranberries.

Apples are either stewed or baked, and then mashed through a colander. First pare them, and remove the seeds. To 1 pint, add 1 table-spoon of butter, and $\frac{1}{2}$ pound of sugar. Acid apples are the best.

If made of dried apples and peaches, take equal quantities of each; soak them for 6 hours, and then stew them; sweeten to taste, and add a little lemon to give them an acid taste.

Cranberries are first washed and picked, and then put on to stew with enough water to cover them; let them stew until the skins crack, and they begin to thicken; sweeten them to taste, and let them get cold. They are better if made into a jelly; you can make them jelly, if you put the berries to stew with enough water to cover them. When the skins crack, strain them; and to each pint of juice, put 1 pound of brown sugar; let it cook until it jellies; then put it into china moulds to cool; serve with meats.

VEGETABLES.

391. Vegetables are always better for being freshly gathered. If not perfectly fresh, it is best to let them lie in cold water before cooking them. Vegetables should always be well done, but not boiled to a mush. Always drain the water from them before sending them to table, and place them in hot dishes with covers to them. Always pour boiling water upon vegetables, and put them to boil in this water.

Asparagus.

392. Put a little salt in some water; when it boils, put in the asparagus, having first trimmed it. Let it boil for 30 minutes, and then drain off the water. Put some pieces of buttered toast in the bottom of the dish; lay upon them the asparagus, and pour over it some drawn butter sauce.

Burr Artichokes.

393. Put a little salt in the water; when it boils, put in the artichokes; boil them until tender; test them by drawing a leaf. Serve them with some melted butter, in a sauce boat.

Broccoli.

394. Select the hard heads; peel the stalks; wash them, and put them in boiling water that has a little salt in it; let them boil in an open vessel for 20 minutes, or until tender. Drain off the water from them, and serve them with drawn butter.

To Boil Onions.

395. Put 12 onions in 1 gallon of water; let them boil, but not too hard. If the water becomes yellow, pour it off and add as much more boiling water; put a little salt in the water each time. If the onions are green they will take 2 hours, and a little longer if dried. Serve them with drawn butter sauce.

To Fry Onions.

396. Peel them, and then slice them; let them lie in a brine of salt and water for 10 minutes; then fry them a light brown, in hot butter; season with pepper. Wipe them dry before putting them in the butter.

To Cook Irish Potatoes.

397. Pour boiling water upon the potatoes; let them boil for $\frac{1}{2}$ an hour; put them in the colander, and set them over a kettle of hot water to steam them; mash them with a little

butter and milk, and then mash them through a colander. These are very nice, if put in an earthen dish and put in the oven to bake for $\frac{3}{4}$ of an hour.

Fricassee of Potatoes.

398. Boil the potatoes, having peeled them first; when cold, cut them in thin slices. To 6 potatoes, put 1 table-spoon of butter, rolled in flour, 1 tea-cup of broth or water, pepper, salt, and chopped parsley. Then put in the potatoes; let them stew for a few minutes; and when ready to serve, stir in the yolk of 1 egg, beaten, a little lemon juice, and 1 table-spoon of cold water.

Saratoga Fried Potatoes.

399. Take nicely peeled Irish potatoes, and cut them in very thin slices; throw them into cold water; ice water is best; let them remain for 1 hour; then take them out, and wipe them perfectly dry. Put a few at a time into boiling lard or beef drippings; stir them all the time to keep them from sticking to each other, or to the skillet. When fried a light brown, take them out and put others in. As you take them out of the grease, be careful not to take any with them. Put them on a sieve, and keep them near the fire until ready to dish.

To Cook New Potatoes.

400. Cook them soon after digging them. Wash them and wipe them with a cloth, to rub off the loose skins; pour boiling water upon them, and let them boil for 20 minutes. Take them out; drain them, and pour them in a dish with drawn butter over them, and serve.

Potato Cakes.

401. Take cold, boiled potatoes; mash them smooth; form them into little cakes, and fry them in hot butter, a light brown color.

To Boil Sweet Potatoes.

402. Wash them, and pour boiling water upon them; they will take $\frac{3}{4}$ of an hour to boil. Serve with the skins on; or without the skins, sliced.

To Fry Sweet Potatoes.

403. Wash, and pare them. Parboil them for $\frac{1}{2}$ an hour, and then fry them in boiling lard. Split them in two after boiling them.

To Bake Sweet Potatoes.

404. Wash, and wipe them nicely. Put them in the oven. They will take 1 hour to roast, if medium size

Greens.

405. Put 2 table-spoons of salt into the water, and let the water boil before putting in the greens. When the greens sink they are done. Keep the saucepan uncovered. The greens should be carefully picked over before they are used.

To Boil Cabbage.

406. Take off the outer leaves of the cabbage; cut in quarters, and let it lie in salt and water for 20 minutes. Pour boiling water over it, and let it stand for 1 minute, and then put it in cold water to cook. Boil it slowly for 1 hour; and if cooked by itself, put some salt in the water, and serve it with drawn butter sauce.

Cabbage Boiled like Celery.

407. Take 1 head of cabbage; cut it up as for cold slaw; cover it with water, and let it boil, changing the water twice. Drain it from the water, and serve with drawn butter.

To Cook Cauliflower and Broccoli.

408. Take off the leaves; cut off the stalk at the bottom; and if the head is very large, separate it. Put in salt and water for 20 minutes, and then put it in cold water to cook;

let it boil for 20 minutes; take it out, and strain, and serve it with drawn butter sauce. Broccoli is prepared in similar style.

Spinach à la Mode, No. 1.

409. Wash, and drain the spinach; put into a saucepan; cover it; put no water with it, and let it remain until done. Take it out and chop it up fine, and return it to the saucepan with cream and butter. Serve it up on toast, with poached eggs upon the top of it.

Spinach à la Mode, No. 2.

410. Separate the leaves, removing the stems and dead leaves; let it lie in cold water for 1 hour. Then put into boiling water that has a little salt in it; cover the stewpan, and boil the leaves until tender; when done they will sink. Pour them into a colander, and drain off all the water; and then return it to the stewpan, with a little pepper and some butter, having first emptied out the water it was boiled in, and wiped the pan. When the butter is well mixed with the spinach, put it in the dish, and place poached eggs on the top of the spinach. Keep the dish covered, as this vegetable is best eaten hot. Chop the spinach fine before putting it into the dish with the eggs.

Squash or Cymbblings.

411. Select those that the outside skin can be easily punctured; peel and slice them; put them in water until ready to cook; put them in boiling water that has a little salt in it, and let them boil for $\frac{3}{4}$ of an hour; keep the vessel covered. When tender, empty them into a colander, and press the water out; mash them, and return them to a clean stewpan; season them with butter, pepper, and salt, and a little cream. When they have thickened, serve them.

To Cook Beets, No. 1.

412. Beets should be boiled in plenty of water for 6 hours. When done, slice them into a saucepan with a small lump of butter, a little salt, $\frac{1}{2}$ a tea-spoonful to a common-sized dish, 2 table-spoons of vinegar, and 1 tea-spoon of brown sugar. Let them simmer for $\frac{1}{2}$ an hour before serving. A dust of flour to thicken the gravy.

To Cook Beets, No. 2.

413. Wash them, and put them to boil; cut off the green, but not the top of the beet. Young, fresh beets will take 2 hours to boil; but if they have been out of the earth long, they will sometimes require as much as 6 hours to cook. Press them without breaking the skin.

When they yield readily to the pressure, they are done. Rub them, and cut them in slices; dress them with a little butter, pepper, and salt. Cold, boiled beets are excellent, eaten as a salad.

Green Peas.

414. Put 1 peck of shelled peas in a saucepan; pour over them 1 gallon of boiling water, and let them boil for 20 minutes; strain off the water, and put them into a dish, with small pieces of fresh butter, and serve. Boil a little salt in the water.

Lima Beans.

415. These are prepared similar to peas, except when strained from the water; they should be returned to the saucepan, and stewed for 10 minutes. 1 cupful of butter to 1 quart of beans.

String Beans.

416. String beans should always be young and tender. They are called snap beans because when doubled over they will snap, if right for use. Carefully remove the string on either side of the bean, and cut it down the middle in two strips, and then crosswise, making 4 pieces of each bean. Cover them with boiling water, and put a little salt in the water; let them boil for 20 minutes; take them

out and strain them; return them to the saucepan with butter, pepper, salt, and a little milk; let them stew for 15 minutes, and serve.

Young Ochres and Tomatoes.

417. Take an equal quantity of each; slice the ochre, and skin the tomatoes; put it into a saucepan, without water; add a small quantity of butter, pepper, and salt, 1 onion chopped fine. Stew for 1 hour, and serve.

Baked Tomatoes, No. 1.

418. Pour boiling water over them, then in a few minutes the skins can be easily removed. Put them into a baking dish with bread crumbs, butter, pepper, and salt, 1 onion, if you like it. Sift cornmeal over the top of them, and bake them slowly. They will take between 2 and 3 hours to bake. If they are acid, use sugar instead of salt.

Baked Tomatoes, No. 2.

419. Put into a baking dish some tomatoes, nicely skinned; put upon each a small piece of butter, pepper, salt, and bread crumbs. Let them bake slowly for 1 hour.

Forced Tomatoes.

420. Take fine, large tomatoes; cut off the tops of them without skinning them; fill them

with bread crumbs, salt, pepper, and butter, after having taken out the seeds. Bake slowly for 15 minutes.

Fried Tomatoes.

421. Take nice firm, fresh tomatoes; cut them in slices without peeling them; let them drain, and then fry them in butter, and serve hot.

Stewed Tomatoes.

422. Take 10 tomatoes; remove the skins by pouring boiling water over them; put in a saucepan with butter, about 1 table-spoonful pepper, salt, a little onion, and a few bread crumbs. Let them stew slowly for 1½ hours.

To Prepare Salsify.

423. This vegetable requires great nicety in cooking. Exposure to the air, either after scraping or boiling them, will turn them dark.

To Stew Salsify.

424. Half boil it, and put it into a stewpan, having cut it up. Add butter, pepper, salt, and milk. Let them stew dry, and serve.

To Bake Salsify.

425. First stew it, and then put it in scollop shells, or in a dish with grated bread crumbs, butter, pepper, and salt.

To Fry Salsify.

426. First stew it; let it be dry; make into cakes, and fry them in boiling lard or in butter.

Corn Fritters.

427. Take rather old corn; cut it down the middle, and scrape all the corn and milk off the cob; make a batter of 2 eggs, 6 light table-spoons of flour, and $\frac{1}{2}$ pint of milk. Mix it all well together and drop 1 spoonful at a time in boiling lard, and fry it a light brown; they will cook in 5 minutes. Six ears of corn to this quantity. If they are very large, it will take 3 eggs. Beat the eggs very light; add the milk, and then the flour.

Corn Pudding.

428. Take 4 ears of corn; cut it off the cob; 2 eggs, beaten light, $\frac{1}{2}$ pint of milk, pepper, and salt, 1 table-spoon of butter. Mix all together, and bake slowly for 1 hour. To scrape the corn is best.

Fricassee of Corn.

429. Cut green corn off the cob; put it in a stewpan, and cover with water; let it boil for $\frac{1}{2}$ an hour; mix 1 spoonful of flour with $\frac{1}{2}$ a pint of milk, pepper, salt, parsley, and 1 dessert-

spoon of butter. Let it boil for a few minutes, and serve.

Egg-Plant Fried.

430. Several hours before they are to be used, peel and cut them in slices, with a little salt between them, putting a weight over the dish to press them down. Just before dinner, make a batter of flour and water, with 1 egg, beat up, pepper, and salt. Dip in each slice, and fry in lard.

Egg-Plant Baked.

431. First parboil the egg-plant; then take off the skin in two pieces; lay the skins on a dish, the one it is to be baked in; mix with the egg-plant, crumbs of bread, butter, pepper, and salt. Then put it in the skins; cover it with grated bread crumbs, and bake. A little ham or bacon, cut fine, and mixed in. Remove the skins if preferred.

Carrots Stewed.

432. Parboil the carrots; then cut them in slices; put them into a stewpan, with a dessert-spoon of butter, rolled in flour, 1 cup of milk, pepper, salt, and 1 tea-spoon of powdered sugar, a little nutmeg. This for 6 large carrots. Stew for $\frac{1}{2}$ an hour, and serve.

To Fry Parsnips.

433. Boil them soft; take them out of the water, and let them drain; cut them in slices, and sprinkle them with pepper, and salt; fry them a pale brown, and have the butter that they are to be fried in quite hot.

Jerusalem Artichokes.

434. They should be nicely peeled; pour boiling water upon them, and keep covered; let boil for $1\frac{1}{2}$ hours; then steam them in a steamer or colander, and put them on the top of a pot of boiling water. Artichokes are always served whole, with drawn butter sauce.

Stewed Cucumbers.

435. Peel cucumbers, and cut them as for table; stew them in a little water, with butter, pepper, salt, and 1 onion. Let them stew for $\frac{1}{2}$ an hour, and serve.

Baked Cucumbers.

436. First parboil the cucumbers; then slit the cucumbers down one side, leaving the skin all in one. Season the cucumber with grated bread, butter, pepper, salt, a little onion, and thyme. Mix all well together and bake in the skins. They are very like egg-plant.

Mushrooms.

437. To stew mushrooms, sprinkle them with a little salt, after having peeled them; put them in a saucepan, without water, and let them stew until tender. Add a small piece of butter, a little cream, or milk, pepper, and salt. Let them be rather stiff with the gravy. At first put them on the back of the stove, and cover the saucepan. It will take 3 hours to make them tender. Then make the gravy for them; let them stew in it until thick, and then serve.

Drawn Butter Sauce.

438. Take 4 ounces of butter; roll it well in flour; drop it in 1 pint of boiling water, and stir until it thickens.

Celery Sauce.

439. Wash and pare 1 large bunch of celery; cut in small bits; boil until tender. $\frac{1}{2}$ pint of cream, mace, nutmeg, a small piece of butter. Boil it gently; and, when the sauce is quite thick, serve.

Brown Onion Sauce.

440. Cut off both ends of the onions; fry them in 2 ounces of melted butter, until they are a light brown; pour into them 1 pint of gravy to 6 onions.

White Onion Sauce.

441. Boil the onions, and mash them perfectly soft, and add to them drawn butter enough to make a sauce. Season with butter and salt.

Tomato Sauce.

442. Take 8 ripe tomatoes; cut them up, skins and all, and stew them until they are very soft; press them through a sieve; season with salt and cayenne pepper. Add 5 table-spoons of brown gravy; stir it all well together, and heat it.

To Dry Mushrooms.

443. Mushrooms can be kept for a long time if they are freed from the skin, and cut off the stalks. Dry them gently in a moderate oven; put them away in a tight can, and keep them free from dampness.

To Green Vegetables.

444. Vegetables should be allowed to boil fast until they are done. Put a very small quantity of salt into the water whilst they are boiling.

To Clean Vegetables.

445. If vegetables, with leaves to them, are put into a strong brine for $\frac{1}{2}$ an hour before they

are cooked, it will kill any bugs or insects that may be in them, and draw them out.

Hot Slaw.

446. Prepare the cabbage as in Cold Slaw, No. 1., and put it on the fire, covered tightly; let it come to boiling heat, and then take it off, and serve while it is hot.

French Peas.

447. When the asparagus is too old to use, cut the stalks in short pieces; boil them, and then strain them; return them to the saucepan, with butter, salt, and cayenne pepper, and let them stew for 10 minutes. Have ready nicely browned hot toast, and serve the asparagus upon it.

Salad Dressing.

448. Pound smooth the yolks of 2 hard-boiled eggs. Mix with 1 tea-spoon of unmade mustard, 1 salt-spoon of salt; mix gradually with these either 1 cup of cream or the same quantity of olive oil. 2 table-spoons of vinegar. Add a little cayenne pepper.

Cold Potato Salad.

449. Boil potatoes. When they are done, let them get cold; slice them, and dress them with salad dressing; mix them well, and serve.

Lettuce.

450. Be careful in washing and picking it. Take each leaf apart, so as to remove any insects that may be in it; set it to drain; then put it in a dish, and pour over it a salad dressing.

Crab Salad.

451. Boil and pick the crabs; put them in a dish, upon leaves of lettuce, and pour over them a salad dressing.

Serve lobster in the same way.

Cold Fowl Salad.

452. Cut up in small pieces, taking out the bones; chop it up quite fine; serve with lettuce leaves, and a salad dressing.

Cold Slaw Salad, No. 1.

453. Take a fresh head of cabbage; cut it down the middle, and let it lie in salt and water for 30 minutes. Shave off the cabbage into strips, with either a cabbage cutter or a sharp knife; arrange it nicely in a dish, and pour over it a dressing made of 4 table-spoons of vinegar, the yolk of 1 raw egg, and 1 table-spoon of sugar. Pepper and salt to taste. Prepare it $\frac{1}{2}$ hour before it is to be served.

Cold Slaw Salad, No. 2.

454. Cut the cabbage very fine; put into a bowl, and sprinkle a little salt over it; bruise the cabbage with a potato-masher. Then mix 3 table-spoons of sugar, and 4 of vinegar, with $\frac{1}{2}$ pint of nice sweet cream, and mix it through the cabbage. The cabbage should not be too green.

Salad Dressing of Raw Egg.

455. Take the yolks of 2 eggs; mix with $\frac{1}{2}$ tea-spoon of mustard; stir in 2 table-spoons of vinegar, and then gradually mix in sweet olive oil according to taste. The more oil that is added, the stiffer the dressing. Put in the oil very slowly, and stir rapidly, always the same way. Add the salt last, as it will sometimes curdle the dressing if put in with the other ingredients.

To Stuff Cabbage.

456. Strip off the green leaves; let it lie in salt and water until ready for use. Then cut out the heart, leaving 2 or 3 rows of leaves, and scald the cabbage to make the leaves tough. Chop up the heart with cold meat or poultry, adding some salt meat; season with pepper, salt, bread crumbs, and 1 onion. Mix all together with 1 raw egg, and put it in the

cabbage; fold the leaves over it securely, and tie it with string; put it in a muslin bag, and boil for $1\frac{1}{2}$ hours; drain it from the water, and serve it with drawn butter. Remove the strings before serving.

To Make Sauer Kraut.

457. Take 6 heads of cabbage; cut off the stalks closely; sprinkle salt in the bottom of a cask, and put in the cabbage tightly, putting in layers of salt; keep covered with a heavy weight, and keep in a cold place. In 4 or 5 weeks the cabbage will have fermented, and is ready for use.

To Cook Sauer Kraut.

458. Soak it in water until fresh enough, and then put it on to boil with bacon, or pickled pork, or smoked sausage, or in water, salted. Boil it until tender; drain off the water, and serve it.

When cold, it can be fried in either butter or lard.

Turnips.

459. Peel and slice them thick; put them into cold water until ready to cook them. Then put them into boiling water, with a little salt; and if young, boil them for $\frac{1}{2}$ an hour; but a longer time is required if they be old. Serve

them either in slices, or mash them through a colander, after having drained the water from them; return them to a clean stewpan, and stew them with a little butter, pepper, and salt.

A Good Winter Dish.

460. Take green corn, and ripe tomatoes; cook them separately; and while hot, mix them together, half and half, and can them. When used, heat them, and season them to taste.

SUBSTITUTE FOR VEGETABLES.

Maccaroni.

461. Take as much maccaroni as will fill an ordinary baking dish; boil it in water 2 hours; drain it off, and add 1 pint of cream or milk, 1 table-spoon of butter, and 1 of grated cheese. Mix it well, and put in a baking-dish; cover with grated cheese, and cracker dust; keep in the oven until browned on the top. It will take $\frac{1}{2}$ an hour.

Maccaroni à la Crème.

462. 1 pint of cream, or rich milk, 4 table-spoons of flour, the rind and juice of 1 lemon.

When the cream comes to a boil, stir in the flour smoothly; let it boil for 10 minutes. Then pour it on some macaroni that has been boiled in water, and drained. Pepper and salt. Bake it for $\frac{1}{2}$ an hour, or serve it stewed.

French Beans Stewed.

463. Put 1 pint of beans in water, the night before you intend to use them. Early next morning, put them on to stew in 2 quarts of fresh water; let them cook until soft. Then mash them, and season with $\frac{1}{4}$ pound of butter, salt, pepper, a little thyme, parsley, and a small quantity of onion, washed and wrung in a cloth to take away its strong flavor. Pour on the water the beans were boiled in, and let simmer, and then serve.

Stewed Cheese.

464. 6 ounces of cheese, grated, 2 eggs, 1 ounce of butter, 1 tea-cup of milk. Beat all together in a bowl, and bake it in a dish to the consistency of mustard; bake a light brown.

Eggs à la Crème.

465. Boil 12 eggs, hard enough to cut them in slices; put around the bottom and sides of a baking-dish some crusts of bread, cut thin; then put in the eggs, with alternate layers of grated

bread crumbs, seasoned with pepper and salt. Put in a saucepan $\frac{1}{2}$ pound of butter, rubbed in 1 large table-spoon of flour and some chopped parsley, a little onion, salt, pepper, and 1 gill of cream. Stir it over the fire until it begins to boil; then pour it over the eggs, and cover the top with grated bread crumbs; put it in the oven, and when it is of a light brown color, serve.

Buttered Egg.

466. Keep hot a slice of buttered toast; sprinkle it with pepper and salt; beat light 1 egg; set 2 table-spoons of milk on the fire, in a china saucepan; when warm, stir in the egg; stir it until as thick as cream; take it off the fire and stir for 1 minute longer; turn it out on the buttered toast, and sprinkle with pepper and salt.

Convent Eggs.

467. Peel and slice 4 hard-boiled eggs, 1 onion cut up, 1 ounce of butter. When the butter is melted, add the onion, and fry white; add 1 tea-spoonful of flour; mix well about $\frac{1}{2}$ a pint of milk, until it forms a white sauce, $\frac{1}{2}$ tea-spoon of salt, and $\frac{1}{4}$ of a tea-spoon of pepper. When nicely done, put the eggs, cut in 6 pieces each, into the saucepan. When they are hot through, serve them on hot toast, in a covered dish.

To Fricassee Eggs.

468. Boil 6 eggs for 5 minutes, and lay them in cold water; peel them carefully; dredge them lightly with flour; beat 1 egg light; dip the hard eggs in it, and roll them in cracker dust, with pepper, salt, and grated nutmeg. Cover them well with this, and let them stand until dry; then fry them in boiling lard, and serve them up with any kind of rich, well seasoned gravy, and garnish with crisped parsley.

Baked Mush and Cheese.

469. Put 1 table-spoon of butter in 1 quart of water; wet 1 pint of corn-meal with cold water, and add 1 tea-spoon of salt; make it quite smooth with a spoon; let the buttered water be very hot, and pour it upon the meal; put it on to boil, stirring all the time; pour into a large flat dish; cut it into thin slices, and lay it at the bottom of a baking dish; put on them slices of cheese and butter, until the dish is filled. Grate cheese, and put on the top with cracker dust. It will take 20 or 30 minutes to bake.

Welsh Rarebit.

470. To $\frac{1}{2}$ pound of cheese, cut fine, add 1 dessert-spoon of butter; let it melt in a chafing-dish; add dust of nutmeg, cayenne pepper,

mustard, $\frac{2}{3}$ of a wine-glass of wine. Toast the bread on one side, and spread with the rarebit while hot.

Cheese Pudding.

471. 1 pound of grated cheese, 4 eggs, well beaten, 4 spoonfuls of cream, 1 ounce of clarified butter. Beat them all together; put in a buttered dish; bake for 15 minutes; then turn it out, and serve.

Ramakins.

472. 6 ounces of grated cheese, 3 eggs, beaten light, $\frac{1}{2}$ tea-cup of cream, 1 dessert-spoon of melted butter. Bake in tea-cups for 20 minutes, and serve it very hot.

To Boil Rice.

473. Rice should be nicely washed and picked. Put it on with a good deal of water to boil. When the grains become tender, pour off the water and steam the rice by putting it over hot water, so that each grain is separate.

Rice Croquettes.

474. 1 quart of boiled rice, mixed with 3 eggs, pepper, and salt. Roll and make into forms; roll them in pounded cracker, and fry them in boiling lard enough to cover them. Use rice that has been boiled, and is cold.

Fondue.

475. To 2 ounces of butter, put 1 table-spoon of flour, $\frac{1}{2}$ tea-cup of water. Drop the flour and butter into water, boiling hot; stir it until it thickens, and then stir in it $\frac{1}{2}$ pound of grated Parmesan cheese. Take it off, and let it stand until nearly cool; beat separately the whites and yolks of 3 eggs; stir in the yolks, and then stir in the whites; put the mixture immediately into paper cases, only filling them half full, as they rise in baking. The oven must only be of a moderate heat, as they bake quickly; they take $\frac{1}{4}$ of an hour to bake. Serve hot upon a napkin.

To Boil Hominy.

476. Wash and soak the hominy in cold water over night. In the morning, put it on by 7 o'clock; let it boil steadily all day; as the water boils away, fill it up with boiling water. It is best to cook hominy in an earthen pot, as it would not be so apt to burn or discolor. It must be cooked with care, and constantly stirred up from the bottom. When it is soft, put it in a pan with a little milk and butter, and let it stew for 10 minutes, and serve. Hominy can be boiled in a quantity, and set in a cool place; use as much as is needed for a meal by warming it.

Small Hominy or Grits.

477. Wash them nicely, and let them soak in the water it is to be boiled in, for 30 minutes; put it on to boil for 1 hour; let it boil stiff. Be careful that it does not burn. When ready to serve, stir a small piece of butter in it; boil slowly, so as to give the grits time to swell.

To Fry Grits.

478. When cold, make them into cakes and fry them in boiling butter. They will take $\frac{1}{4}$ of an hour to fry a nice brown color. Season them with a little salt.

To Fry Hominy.

479. Hominy is fried in like manner as grits. It is generally fried in one large cake, and browned on both sides.

ICES AND ICE CREAMS.

Chocolate Ice Cream.

480. $\frac{1}{2}$ pound chocolate, 1 pint of boiled milk, $\frac{1}{2}$ pint of cream, 3 eggs. First grate the chocolate, and pour upon it the milk boiling

hot; beat up the eggs and stir in; then add the cream, and let boil for $\frac{1}{2}$ an hour; sugar to your taste. It must be very sweet, as it loses its sweetness in freezing.

Coffee Ice Cream.

481. Make a boiled custard. Whilst it is boiling, pour in 2 table-spoons of roasted coffee, in grains. Stir it for a little while; then strain off the grains and freeze the custard.

Blackberry Ice.

482. Put as many blackberries to stew as you like, with sugar enough to make them quite sweet. When done, put them in a bag; strain, and put the juice when cool in a freezer.

Caramel Ice Cream.

483. Put a tea-cup of white sugar on the fire until it candies. Boil a quart of milk with a stick of cinnamon, and pour it to the beaten yolks of 6 or 8 eggs. Mix the sugar and custard together while hot. The whites may be beaten and mixed with the rest before freezing. If not sweet enough, add more sugar.

Lemonade Ice.

484. 1 quart of rich lemonade made very sweet, whites of 6 fresh eggs. Beat them light,

and add; then freeze. Other fruits may be prepared in like manner.

Macaroon Ice.

485. Make a rich custard, and add 12 macaroons to each quart of custard, and freeze.

Vanilla Ice Cream.

486. 2 quarts of rich cream, 1 pound of white sugar, whites of 4 eggs well beaten, and added. Flavor to taste, and freeze. If preferred, leave out the eggs.

Velvet Cream Iced.

487. 1½ ounces of gelatine; pour over it a cup and a half of wine, the grated rind and juice of a lemon. Let it stand for 1 hour; then add ¾ pound of sugar; place it over the fire, and stir until the gelatine and sugar are dissolved. Strain it, and, when cool, pour in a quart of cream, beating hard whilst pouring it on. When as thick as custard, freeze it.

Peach Cream Frozen.

488. 6 pints of fruit, 6 pints of cream, 3 pints of loaf sugar. Cut up the peaches, and sprinkle them with the sugar for an hour or two before you are ready to use them. Then mix with the cream and freeze.

Orange Ice.

489. $1\frac{1}{2}$ pints of orange juice mixed with $\frac{1}{2}$ pint of cold water. Stir in $\frac{1}{2}$ pound of loaf sugar; pare thin the rinds of 6 deep colored oranges. Cut the oranges in pieces, and lay in the bottom of a dish, over which pour the juice. Cover it, and let it stand 1 hour; then strain it into a freezer.

Ice Cream, No. 1.

490. Boil 1 gallon of milk, 4 large cups of sugar, the whites of 4 eggs, and yolks of 2. Mix smoothly in a cup of cream, 6 table-spoons of arrow root, or in cold water or milk; make a custard of the milk, eggs and sugar; add to it a quart of cream. Flavor with anything you please. When cold, put it in the freezer; mix it all well together.

Ice Cream, No. 2.

491. Boil 1 quart of milk, and thicken it with 1 table-spoon of corn starch; when cool, stir in 1 quart of cream. Season with lemon or vanilla. $\frac{1}{2}$ pound of sugar.

Pine-Apple Water Ice.

492. Peel 2 pine-apples, and then squeeze the juice gently. If squeezed hard it becomes bitter; the juice of 4 fine oranges and 1 lemon.

Put water and sugar to taste. It requires to be very sweet to the taste before it is frozen.

Extract for Ice Cream.

493. 1 pint sharp vinegar poured on 1 quart of strawberries, to remain 24 hours. Then strain it on a second quart of fruit, and so on until you get the extract from 5 quarts of strawberries; add to it, 1 pound of brown sugar. Then boil and keep skimmed; then let it cool before bottling it. Cork it tightly and keep it in a cool place.

Extract of raspberries may be made in the same way.

Sherbet.

494. To 2 quarts of water, put $1\frac{1}{2}$ pounds of sugar, the juice of 6 lemons, and 1 ounce of isinglass or the whites of 8 eggs beaten light; then freeze it.

Roman Punch, No. 1.

495. 1 pint of brandy, 1 pint of rum, 1 bottle of champagne, 2 oranges and 6 lemons. Sweeten it to your taste, and freeze.

Roman Punch, No. 2.

496. To make 1 gallon, take $1\frac{1}{2}$ pints of best brandy, $1\frac{1}{2}$ pints Jamaica spirits, 3 gills of Madeira wine, 1 pound of sugar, 6 lemons; rub

them on the sugar. Mix all together; when the sugar is dissolved, strain and freeze. 1 wine-glass of old peach brandy improves it very much.

Roman Punch for 12 Persons.

497. $\frac{1}{2}$ pint of Madeira wine, $\frac{1}{2}$ pint of brandy, $\frac{2}{3}$ of a pint of old rum, juice of 2 lemons, and the rinds rubbed over 6 or 7 lumps of sugar, $1\frac{1}{2}$ pounds of sugar in all, $1\frac{1}{2}$ quarts of water. Add the juice to the water, and dissolve the sugar in it; then the wine, and then the brandy, and then the rum. Strain through muslin, and freeze.

Cream Filling for Meringues.

498. Put 2 pints of very thick new cream on the ice for 2 hours; then mix it with 6 ounces of fine sugar, a pinch of powdered gum dragon (from the apothecary's), then beat it well with a whip; as fast as the froth gathers, skim it off, and put it in a sieve, where it must remain until you are ready to put it in the meringues, which must be eaten very soon after they are made. Flavor with any kind of extract.

Plum Pudding Glace.

499. Mix together $\frac{1}{2}$ pint of Madeira wine, 2 ounces of raisins stoned, 2 ounces of citron, 2

ounces of fresh currants, 2 ounces of best French chocolate; having chopped them all fine and grated the chocolate, 1 tea-spoon of ground vanilla; stew it for a few minutes over a moderate fire, and then mix it with 2 quarts of well frozen ice cream; put it all in a mould, and harden it in a freezer. Instead of currants and raisins, dried fruits (green) are preferable, or dried preserves and ginger.

Plombière.

500. 1 pint of scalded milk, 1 pint of cream, 1 tea-spoon of isinglass, 1 handful of stoned raisins, 1 ounce of citron, shreds of preserved pine-apples, ginger or cherries, 4 table-spoons of wine, sugar to your taste. A little extract of almond, the whites of 4 eggs beaten to a froth; put into a freezer; freeze and mould as for ice cream.

Plum Pudding Iced.

501. $\frac{1}{2}$ pound of raisins, $\frac{1}{2}$ pound of currants, $\frac{1}{2}$ pound of citron; seed and cut the raisins; wash the currants, and shred the citron. Mix them together, and dredge with flour, 2 dozen sweet, and $\frac{1}{2}$ dozen bitter almonds. Pound the almonds to a paste in a mortar; use rose water to keep them from oiling, or lemon, or orange juice will answer as well. Cut up a vanilla

bean, and boil it in $\frac{1}{2}$ pint of milk, rich milk or sweet cream. When the vanilla flavor is extracted, strain it, and add to the milk 1 pint of cream; add $\frac{1}{2}$ pound of powdered sugar, and a grated nutmeg. Then add the pounded almonds, and a wine-glass of wine or brandy. Beat the yolks of 8 eggs until very light, and stir gradually into the mixture. Put it on the fire, and stir it all the time, and take it off just before it comes to a boil or it will curdle. Then while the mixture is hot, stir in the fruit, stir until nearly cool; when cool, add 3 cupfuls of preserved fruits, a mixture of peaches, pears, apricots, strawberries, and raspberries, lemons and limes. Add to this mixture a pint of cream whipped to a stiff froth. Put it all into a freezer and freeze as for ice cream. When frozen, pack it in ice and let it remain for 3 hours. A fancy mould will greatly improve the appearance of the dish.

Frozen Custard.

502. Beat up the yolks of 5 eggs, with 8 ounces of white sugar. Boil a quart of milk; stir in it 1 table-spoon of corn starch; when it is thick let it cool, and then add 1 quart of cream, and the eggs and sugar. Season with lemon or vanilla. Plain custard is also good frozen.

CUSTARDS AND JELLIES,

503. Custards should be baked in a moderate oven, or they will otherwise be watery. It is best to set the pan containing the custard in a pan of water, as the evaporation of the water tempers the oven. Custards are better if baked without a bottom crust, as the crust absorbs the custard, and is not good when eaten cold. In summer they should be placed in the ice-box, but not together with meats or fruits, as it will detract from their delicate flavor.

Jellies require more stock or gelatine in summer than in winter. When the jelly begins to harden, put it near the ice.

Both custards and jellies can be kept for several days; if in winter, keep them in a cool dry place; in summer, they must be kept in a refrigerator. Always use fresh milk, for making custards, that has not been skimmed.

Caledonian Cream.

504. 2 ounces of raspberry jam, or jelly, 2 ounces of currant jelly, 2 ounces of sifted loaf sugar, the whites of 2 eggs. Beat all together in a bowl for $\frac{3}{4}$ of an hour. This makes a very pretty cream.

Apple Custard, No. 1.

505. Make a fine apple sauce; flavor with lemon, vanilla, or rose; half fill the pie plates with the apple, and pour upon it a rich plain custard, flavored with vanilla.

Apple Custard, No. 2.

506. Pare, core, and quarter 1 dozen large juicy pippins; mix with them the grated peel of a lemon; stew until tender, in a very little water; when done, mash them smooth with the back of a spoon. To $1\frac{1}{2}$ pints of stewed apples, add $\frac{1}{4}$ pound of sugar; set them to cool; beat 6 eggs very light, and stir them gradually into 1 quart of rich milk, alternately with the stewed apples; put the mixture in either small cups or in a deep dish, and bake about 20 minutes; set it to cool, and grate nutmeg on it.

Spanish Cream.

507. 1 quart of milk, $\frac{1}{2}$ box of gelatine. Dissolve the gelatine in 1 wine-glass of water, and mix it with the milk; let it come to a boil, stirring it all the time; beat the yolks of 4 eggs with 5 table-spoons of sugar; keep it on the fire until it becomes as thick as custard. Then stir in the whites, which must be beaten to a froth; season with vanilla, lemon, or orange, and put in moulds.

Lemon Cream.

508. 5 eggs, beaten very light, leaving out 2 whites. Mix with 1 pint of water, $\frac{1}{2}$ pound of sugar, the peel of 4 large lemons, cut in thin shreds, the juice of 2. Beat all well together, and stir it over a slow fire until it thickens; be careful not to let it boil.

Italian Cream.

509. Put 2 pints of cream into 2 bowls; in 1 bowl mix 6 ounces of sugar, the juice of 2 lemons, 2 glasses of wine. Then add the other pint of cream, and stir it all together very hard; boil 2 ounces of isinglass in 4 tea-cups of water until it is reduced one-half; then stir it lukewarm into the other ingredients, and put into a glass dish to cool.

Chocolate Cream.

510. To 2 quarts of milk, boiled and sweetened, take $\frac{3}{4}$ of a pound of chocolate; scrape it, and dissolve it in a little cold milk. Then take the boiled milk and gradually mix the chocolate with it very smooth; boil it again, stirring it constantly until you think it sufficiently cooked; beat the yolks of 4 eggs; cool the chocolate, and add them. Then strain it, and boil it in a clean vessel, to the consistency of custard.

White Lemon Cream.

511. The whites of 9 eggs, 1 quart of cream, 9 table-spoons of sugar, the juice and rind of 2 lemons.

Almond Cream, No. 1.

512. Beat up $\frac{1}{2}$ pound of almonds, with rose water. When well beaten, mix with the whites of 3 eggs; beat all well together; add 1 quart of cream, and boil it, stirring all the time. 6 or 7 ounces of sugar must be beaten with the almonds before the eggs are added. 6 ounces of almonds make the cream still better. When it is milk warm, add more rose water or any seasoning you like.

Almond Cream, No. 2.

513. Take 1 quart of cream or rich milk, 1 pint of blanched almonds. Pound, with rose water, to keep them from oiling; let the cream boil, and then add the almonds, 1 spoonful at a time; stir all the time. When it thickens, take it off and sweeten to taste.

Bavarian Cream.

514. 1 quart of cream; take 1 pint and whip it; lay it on a sieve; boil the other pint; add to it the beaten yolks of 4 eggs; make it into a custard, and season to taste. Put in this

custard $\frac{1}{2}$ ounce of isinglass, and set it on ice. When it begins to thicken, stir in the whipped cream, 1 spoonful at a time, and beat it until it becomes the consistency of sponge cake batter; then put it into a mould, and set it on the ice.

Wine Lemon Cream.

515. The whites and yolks of 12 eggs, beaten separately until light, the rind and juice of 2 large lemons, 1 tumbler of white wine, either Sherry or Madeira will answer. Sweeten with loaf sugar to your taste; dissolve the sugar with the wine and juice, before you add the eggs; then put on the fire until it thickens, stirring it all the time.

Swiss Cream.

516. 1 pint of rich cream, 6 ounces of sugar, the rind of 1 lemon, and the juice of 2, 1 drachm of cinnamon, 4 table-spoons of flour, 4 ounces of macaroons, 2 ounces of candied citron. Flavor the cream with the cinnamon and lemon rind; mix the flour with a little of the cream. When the cream comes to a boil, stir in the flour, cream, and sugar; season with lemon juice; cover a glass dish with the macaroons; put in the cream, then a layer of macaroons, and then the cream; ornament with the citron,

cut in small pieces. Make the day before it is to be used.

Russian Jelly.

517. Take calf's foot jelly, that is seasoned and clarified, and dissolve it by the fire. When dissolved, place it in a tin pan on ice, and beat it up with a whisk, as you would float. While beating, squeeze into it slowly the juice of 1 lemon; it will turn perfectly white like the white of an egg when beaten, and light like it; put in a mould, and set it on the ice. $1\frac{1}{2}$ tea-cups of melted jelly will make a large mould.

Gelatine Jelly, No. 1.

518. 1 box of gelatine, 1 pint of cold water, 1 pint of wine, the juice of 4 lemons, the rinds of 2 peeled thin, 1 pound of sugar. Mix all together, and let stand for 12 hours; then pour on them 1 quart of boiling water. If careful in washing the lemons, you need not strain the jelly. Put it in moulds, and set it to cool.

Gelatine Jelly, No. 2.

519. Take 2 packages of gelatine; pour upon them $1\frac{1}{2}$ pints of cold water; let it stand for 10 minutes. Then pour upon it 1 pint of boiling water, and let it stand until it dissolves; add 2 large glasses of wine, and 1 of brandy, sugar to taste (about 2 pounds of sugar), the

juice and rind of 1 lemon. Beat up the whites of 4 eggs; stir them and the shells in the jelly, and put all on to boil for 5 minutes; boil it in a porcelain kettle; take it off, and pour upon it 1 tea-cup of cold water, and let it stand for 5 minutes; scald a flannel bag; strain the jelly through it, and put it into moulds to get cold.

Calf's Foot Jelly, No. 1.

520. To 4 feet, put 8 quarts of water; let it boil down to 2 quarts. When boiling, skim off the fat; skim it again when it becomes cold. 1 quart of wine, nearly 1 pound of sugar, the whites and shells of 8 eggs, the juice of 4 lemons, and the rinds of 2. Throw into the bowl, and let the jelly drip upon them, after it is boiled with the sugar, eggs, and wine. The first boiling makes the stock.

Calf's Foot Jelly, No. 2.

521. Take 1 quart of stock, 1 pint of wine, or $\frac{1}{2}$ pint of rum, $\frac{3}{4}$ pounds of sugar, 3 lemons (do not use the peel), the whites of 4 or 5 eggs, beaten to a froth. Stir it well together, and put on the fire; do not stir it while it is cooking. When it comes to a boil, let it boil for 10 minutes, and then strain through double thickness of paper muslin; put in moulds and set it to cool.

Orange Jelly.

522. Take 18 oranges; peel 6 of them, and throw the peel into $\frac{1}{2}$ pint of cold water; let it simmer, but do not let it boil; dissolve 2 ounces of isinglass in 1 pint of water. When done, add the orange water, with loaf sugar enough to sweeten it; then put it on the fire; and when it bubbles or boils, add the juice of all the oranges. This quantity makes 2 quarts of jelly.

Sago Jelly.

523. Take 2 quarts of cranberries, or of any good fresh fruit; put them on to stew; cover them with water; stew until soft enough to squeeze through a muslin bag. To 2 quarts of juice, put $\frac{1}{2}$ pound of sugar, except to cranberries, they require $\frac{1}{2}$ pound of sugar to 1 quart of juice. Let the juice boil, skimming it all the time. While boiling, put in $\frac{1}{4}$ pound of sago, and boil until it is transparent. Season with vanilla; pour it into a mould; set to cool, and eat with cream.

Maraschino Jelly.

524. Beat the white of 1 egg to a stiff froth, and stir it into 3 wine-glasses of water; add this to 12 ounces of powdered sugar, and put on to boil; take the scum from it as it rises; then

strain through a sieve; add 1 ounce of isinglass, well dissolved in a little water. When the boiled sugar is lukewarm, add the isinglass, 1 pint of maraschino, the juice of 1 lemon. Run it through a bag into a mould. The same quantity of either champagne, Madeira, or rum, may be used.

Cream Jelly.

525. Prepare 1 dozen pig's feet as you would for calf's foot jelly. When cold, remove all fat; put on the jelly; let it melt; add 5 pints of jelly to 2 quarts of cream; sweeten it, and flavor it to the taste. Put it on the fire; and when it boils, strain it through a coarse cloth; wet the moulds with cold water, and pour the jelly into them to harden.

Custard Jelly.

526. Prepare the feet as above. To 6 pints of jelly, put 2 quarts of new milk, made into a custard, with 16 eggs, leaving out all or some of the whites to make it richer. Flavor with lemon or vanilla; mix it thoroughly; let it boil until it is quite thick, stirring it all the time to keep it from burning; strain it through a coarse cloth, and put it in moulds that have been wet with cold water. If the custard is thick and rich, it will not take long to cook.

Lemon Custard.

527. Beat the yolks of 8 eggs until they are as white as milk; then put to them 1 pint of boiling water, the rinds of 2 lemons, grated, and the juice. Sugar to your taste; stir on the fire until thick enough; then add 1 wine-glass of good wine, and $\frac{1}{2}$ glass of brandy. Give it all a good scald; put in cups, and set to cool; grate a little nutmeg over the top.

Gooseberry Custard.

528. Stew 1 quart of ripe gooseberries in as little water as possible; mash them through a colander; stir in while the pulp is hot, 1 table-spoon of butter, and sugar sufficient to sweeten them. Beat 6 eggs very light; then simmer the pulp very slowly, and stir in the eggs gradually. When it comes to a boil, take it off; stir very hard, and set it to cool; serve cold, with nutmeg grated over the top.

Plain Custard.

529. Boil 1 quart of milk; season with peach leaves, vanilla, or cinnamon; pour, while boiling, on 6 eggs, well beaten; stir it to prevent its turning. Then put it again on the fire, stirring it until it thickens; do not let it boil; take it off, and stir it until it cools. When you

want to bake it, you do not put it on the fire a second time, but put it into the oven; set it in a dripping-pan that has water in it, and bake.

Browning for Custard.

530. 1 cupful of brown sugar; put it into a skillet, and brown it well. When quite brown, add a little water, and stir it until thick; put this quantity into 1 quart of custard; this will keep a week or 10 days.

Chocolate Custard.

531. Dissolve $1\frac{1}{2}$ ounces of chocolate in a little more than 1 wine-glass of water; mix it with 1 pint of milk, and let it come to a boil. Then mix in 5 well beaten eggs; stir it well; put the custard into a jar, and set into a pan of boiling water; stir it without ceasing until it is thick; do not put into dishes until it is cool. This custard is richer if only made of yolks of eggs, when of course there must be a greater quantity of them. If $\frac{1}{2}$ ounce of isinglass is added it will mould.

Lemon Blanc Manger.

532. Pour 1 pint of hot water upon 1 ounce of isinglass. When it is dissolved, add the juice of 3 lemons, the peel of 1 lemon, grated, 6 yolks of eggs, beaten, $\frac{1}{2}$ pint of Lisbon wine.

Sweeten to your taste; let boil, and then strain it, and put it in your moulds.

Almond Blanc Manger.

533. 1 ounce of gelatine in 1 pint of cold water, for 20 minutes. Drain off the water, and melt the gelatine; sweeten 1 quart of rich milk or cream; blanch and pound to a paste 1 ounce of almonds; after they are blanched, beat with rose water, to keep them from oiling; stir the gelatine into the cream. Then put in the almonds; stir until it thickens, and then put in the moulds. Put 1 drop of oil of bitter almonds into 1 tea-spoon of milk, and use half of it for seasoning the blanc manger.

Wine Blanc Manger.

534. Pour 1 pint of hot water upon 1 ounce of isinglass. When it is dissolved, add the juice of 3 lemons, the peel of 1, 6 yolks of eggs, beaten light, $\frac{1}{2}$ pint of wine. Sweeten to your taste; there should be a good deal of sugar used; strain through a muslin bag, and put into moulds.

Blanc Manger.

535. 2 ounces of isinglass, dissolved in $\frac{1}{2}$ pint of water, 2 quarts of cream. Let it boil slowly until it is a stiff jelly; it can be sweetened either before or after it is boiled.

Take it off and season with any kind of essence, or with almonds, blanched and beaten in a mortar; stir it until most cold; then put in moulds.

Chocolate Blanc Manger.

536. $\frac{1}{2}$ pound of Baker's chocolate, $\frac{1}{4}$ of a box of Cox's gelatine, 3 pints of milk. Make a rich chocolate drink, with 1 pint of new milk, and 1 pint of water. Put the gelatine in the rest of the milk, and dissolve it; mix all together, and boil it until it thickens; flavor with vanilla, and put into moulds.

Arrow Root Blanc Manger.

537. 1 quart of milk or cream, 4 table-spoons of arrow root, and season to your taste. Dissolve the arrow root in part of the milk; then add sugar; boil the remainder of the milk, and pour it over, stirring all the time; return it to the fire, and thicken it over the fire.

Yellow Blanc Manger.

538. 2 ounces isinglass, juice of 4 lemons, yolks of 8 eggs, 1 pint of wine, 1 wine-glass of brandy, 8 ounces sugar, 1 pint of water, rind of 1 lemon. Pour the water on the peel, and sugar; let it simmer for a few minutes, so as to have the syrup taste of the lemon; then add the isinglass, and stir until dissolved; add the

lemon juice, and wine; mix in the beaten egg; then place it in another saucepan that has boiling water in it, and let the water boil around it. When it is as thick as custard, put into moulds, and set on the ice.

Quince Blanc Manger.

539. Extract a jelly from quinces, by peeling, paring, and putting them in some water to boil. When the jelly is rich and thick, put to 1 pint of this juice, 1 ounce of isinglass, and 10 ounces of sugar. Stir them well, and skim them well; let boil from 20 to 30 minutes, until the jelly drops from the spoon; then add very gradually $\frac{1}{2}$ pint of rich cream; clip and mould into cold water, and then put in the mixture to cool.

Jam Blanc Manger.

540. $\frac{1}{2}$ pound any kind of jam, 1 ounce of isinglass, 1 pint of milk, $\frac{1}{2}$ pint of cream, 3 ounces sugar, 1 tea-spoon of lemon juice. Dissolve the isinglass in the milk, and strain; add the sugar and cream; stir in the jam by spoonfuls; put in the lemon juice, and put in moulds to cool.

Charlotte Russe, No. 1.

541. Whip 1 quart of cream to a hard froth, and put it on a sieve to drain; 1 pint of stiff calf's foot jelly that is not clarified; season and

add sugar enough to sweeten it. When you have done the cream, melt the jelly and pour in it, beating it until it is well mixed; have the mould ready buttered to put in it; place the lady fingers side by side around the mould, and in the bottom of the mould. Then pour the cream into the mould, and place it on ice; when ready to serve, turn it out on a dish. The mould should be a deep tin with straight sides.

Charlotte Russe, No. 2.

542. Take $\frac{3}{4}$ ounce of isinglass, and 1 vanilla bean; boil them in 1 pint of milk until well dissolved. Take 10 eggs, separate the whites and yolks; add $\frac{1}{2}$ pound of sugar to the yolks; beat them until very light; then add to them a wine-glass of brandy. Whisk 1 pint of cream in a separate dish, and add that and the isinglass to the yolks, mixing well together and set to cool; beat the whites to a stiff froth; and when the yolks begin to stiffen, stir them in; mix well, and pour into a dish lined with sponge cake, or lady fingers; let it stand 1 hour to set.

Charlotte Russe without Eggs.

543. Whip 1 quart of sweet, rich cream to a froth; put into a cool place. To flavor it, split a vanilla bean into small shreds, and let it

simmer in $\frac{1}{2}$ pint of water until it is lessened to 1 table-spoonful; strain through muslin, and mix it with the isinglass, which must be prepared thus: Soak 1 ounce of isinglass in cold water for 2 hours; drain off the water, and dissolve it in $\frac{1}{2}$ pint of milk. Be careful not to let it burn. Strain it through a sifter, and mix with 14 pounds of sugar, beaten fine. When this sweetmeat mixture is nearly cold, the vanilla may be added, and all may then be thoroughly mixed with the whipped cream; it must be done gradually, but before the isinglass stiffens. Have ready a butter sponge cake, baked in a fluted mould, if you prefer it; cut out the centre with a sharp knife, leaving a border of the cake 2 or 3 inches wide; fill the hollow with the mixture, which, when very light, can be piled up in the centre in pyramid form. The cake should be iced, and, whilst the icing is moist, you can trace an ornament or motto around the border of the cake with colored sugar plums.

Apple Charlotte.

544. Fit slices of the crumb of bread, dipped in clarified butter, with great exactness into a tin mould. When this is done, fill it up to the top of the mould with stewed apples or apple marmalade, and cover it with slices of

bread dipped in butter. On this place a plate with a weight upon it; bake it in a quick oven. If the bread is not put well together, the juice will come between the spaces and ruin the appearance of the charlotte. Cover it with sugar, and serve. Any kind of jam or preserve can be used.

Apple marmalade is made by putting 8 ounces of butter, 1 pound of sugar to 3 pounds of apples. Season with lemon; let them stew gently until they form a marmalade.

Whips.

545. The whites of 8 eggs, 1 quart of cream. Season to your taste, beat the whites very light, and stir in the cream.

Almond Milk.

546. Blanch the almonds, and take their weight in sugar; pound in a mortar to a paste, the almonds, and pour on it boiling milk. After it is cold, strain it, and it is a pleasant drink for invalids.

To Make Jung.

547. Beat the whites of 4 eggs, very light. 1 pound of sugar, 1 wine-glass of isinglass water, and 1 of rose water. Put it on the fire, and let it boil up once; pour it into the eggs and beat it until it is thick enough.

Floating Island.

548. Take the whites of 4 eggs; pour into them any kind of preserve; if the preserve is in large pieces it should be chopped fine; beat both together until it is light and soft, so that it will drop from the spoon. Have 1 pint of cream sweetened, and seasoned with wine, or lemon juice, and put the float upon it in spoonfuls.

Netherwood Trifle.

549. Bake a sponge cake in a plain round mould. When it is cold, cut out the entire inside, leaving a thin crust about 1 inch in thickness; pour into the cake a rich custard, with preserves, citron, and a little wine in it. Then fill up on the top of it whipped cream, (chantilly), or the whites of eggs, beaten light, with powdered sugar, as for float.

A Fancy Hen's Nest.

550. Take 5 small eggs; make a hole at one end, and empty the shell; fill them with blanc manger. When they are cold, take off the shells; pare very thin the rind of 6 lemons; then boil in water until tender; cut in strips like straws, and preserve them in sugar. Fill

a deep dish with broken jelly; put on the peel in the form of a nest, and lay the eggs in it. It makes a beautiful dish.

Rice Milk.

551. Boil $\frac{1}{2}$ pint of rice in water until tender; pour off the water, and add 1 pint of milk with 2 eggs, well beaten; boil all together for 3 minutes; serve it hot; eat with butter, sugar, and nutmeg. It can be sweetened and cooled in moulds, and turned out and surrounded with milk, and eaten with preserves. Wine is an improvement, if added.

PUDDINGS AND PIES.

Directions for Making Puddings.

552. In making or mixing puddings when they are to be either baked or boiled, always be careful to beat the eggs very light; sift the flour, and see that the milk, if any is to be used, is perfectly sweet. In baking a pudding, if the crust forms too hard, cover it with a piece of paper; be careful not to put the paper on a soft crust, or it will adhere to the pudding

and spoil its appearance. A boiled pudding should always be tied in a cloth, not too tight, as room must be allowed for the pudding to swell. The cloth should be kept sweet and clean; when ready to use it, dip it in hot water, rinse it, and flour it well. A pudding cooks better if it is suspended in the pot; this can easily be done if a stick is placed across the top of the pot, and the pudding suspended from it by a string. If not fixed in this way, there should be a plate placed in the bottom of the pot, to keep the pudding from becoming scorched. Should the water boil away too much, be careful to replenish with boiling water. When the pudding is taken out of the pot, put in cold water, so as to disengage it from the cloth.

Pastry.

553. Is much easier made in cold weather than in warm. In summer it should be made in a cool place, and the butter should be kept in ice-water until you are ready to use it, and wet the flour with ice-water. Take $\frac{2}{3}$ of the butter, and the same of the flour, and mix it together gradually with a spoon, not touching it with the hand; then put it upon the board, and roll it out; spread over it the rest of the butter, and roll it up; work in this butter as lightly as possible. Then roll it out, and make the pies,

using the rest of the flour in doing so. A *marble* board is the best for making pastry.

Baked Potato Paste.

554. Take $\frac{1}{2}$ pint of mashed potatoes; mix with it while hot, enough sifted flour to make a dough. One tea-spoon of salt. Flour the board well before rolling out the paste. This kind of dough is used for meat pies.

Boiled Potato Paste.

555. A receipt for this is to be found a few pages further on in this book, under the head of "Potato Paste for Dumplings" (p. 260).

Plum Pudding, No. 1.

556. Shred $\frac{1}{2}$ pound of suet; grate 1 loaf of baker's bread; beat the yolks of 8 eggs and the whites of 4, 1 pound of sugar, 1 pint of milk, 1 pint of flour, 1 lemon, 2 blades of mace; put in as many dried currants or raisins as you wish. Before putting the pudding in the bag, dip it in boiling water, and flour it well; put in the pudding, and let it boil for 3 hours.

Plum Pudding, No. 2.

557. 1 pound of suet; shred it and mix it with a loaf of grated baker's bread, 10 eggs beaten light, 3 table-spoons of flour, 1 pint of milk, 1

pound of brown sugar, 1 tea-spoon of salt, 1 ounce of ginger, brandy or wine, mace and cloves, 1 large plate of fruit. Dip the cloth in boiling water, and flour it well. Let it boil 3 hours or more if you like.

English Plum Pudding.

558. 1 pound of best brown sugar, 10 eggs beaten very light, put in a small loaf of grated bread, 1 nutmeg, 1 tea-spoon of mace, 1 wine-glass of brandy, 1 of wine; stir in 1 pound of raisins, 1 of currants, $\frac{1}{2}$ pound of citron, and 1 pound of suet. This pudding can be kept for 6 months, if made in a larger quantity. Flour the bag and boil for 2 hours. When put away in a large quantity, and a portion is to be used, boil it for an hour and a half longer. Hang it in a dry place, not to touch anything.

Six Months Plum Pudding.

559. 6 pounds of stoned raisins, 6 pounds of brown sugar, 4 pounds of currants, 6 pounds of stale bread grated, 6 pounds of suet shredded fine, 6 eggs, 2 pounds of citron, $\frac{1}{2}$ pint of wine, $\frac{1}{2}$ pint of brandy, 3 nutmegs, and a little mace. Divide these ingredients, after they are well mixed, into 12 parts; tie each in a coarse cloth; put them in boiling water, and boil for 4 hours. Expose them to the sun for 2 or 3

days, and then, after drying them, hang them in a cold, dry room. When ready to use them, put them into boiling water, and boil them for an hour and a half; then take off the cloth, and serve with sauce; or they are excellent sliced, and then fried in hot butter.

Boiled Bread Pudding.

560. 1 pint of stale bread crumbs, $\frac{1}{2}$ pint of suet cut fine, 4 eggs beaten light and added to the bread crumbs, 1 cup of brown sugar, a double handful of stoned raisins, a grated nutmeg, peel of a lemon, wine-glass of wine, $\frac{1}{4}$ pound of citron. Mix all together and boil for an hour. Put a plate in the bottom of the pot to keep it from burning. Almonds are an improvement if blanched, cut up and added.

Cocoa Nut Pudding, No. 1.

561. Grate 1 large or 2 small cocoa nuts over night. To 1 pound of loaf sugar, add 10 whites and 3 yolks of eggs; beat them very light; 1 spoonful butter creamed; mix the cocoa nut in just before it is to be put into the oven. Bake it in puff paste. This quantity will make 4 pies.

Cocoa Nut Pudding, No. 2.

562. 1 pound of cocoa nut, one pound of sugar, 12 ounces of butter, the whites of 16

eggs; beat the cocoa nut, sugar and butter to a cream; beat the eggs to a froth and add them; 1 wine-glass of rose water, and 1 of wine. Mix all well together, and bake it in a paste.

Cocoa Nut Pudding, No. 3.

563. 1 cocoa nut grated, $\frac{1}{2}$ pound of butter, $\frac{1}{2}$ pound of sugar, 3 yolks of eggs, 3 table-spoons of rose water. Bake it in a rich paste.

Lemon Pudding, No. 1.

564. Take the peel of 4 large lemons, and boil it until tender; beat them in a small mortar to a fine paste; $\frac{1}{2}$ pound of butter, $\frac{1}{2}$ pound of sugar; cream the butter and sugar, the yolks of 8 eggs, and the whites of 4; beat them very light, and mix all together, and put in a dish to bake, adding the juice of 1 lemon. Let it bake for $\frac{3}{4}$ of an hour.

Lemon Pudding, No. 2.

565. $\frac{1}{2}$ pound of sugar, $\frac{1}{2}$ pound of butter, cream them; add 5 eggs beaten light, the juice and grated rind of 1 large lemon; add $\frac{1}{2}$ glass of brandy, of wine, and of rose water.

Orange Pudding, No. 1.

566. Take the peel of 3 oranges, $\frac{1}{2}$ pound of grated loaf bread, and boil it in 1 pint of

cream; put the yolks of 6 eggs and 4 whites beaten light, $\frac{1}{4}$ pound of butter, $\frac{1}{4}$ pound of sugar. Mix all well together and bake for $\frac{1}{2}$ an hour.

Orange Pudding, No. 2.

567. 1 pound of butter, 1 pound of sugar, cream them; 10 eggs beaten light and added; 1 wine-glass of brandy, wine and rose water; mix all together. Pare thinly the peel of 2 oranges, and boil them in a little water until tender, changing the water; then beat them in a mortar; squeeze in the juice of 1 lemon, and add the grated rind. Bake for $\frac{3}{4}$ of an hour.

Potato Pudding.

568. Take $\frac{1}{2}$ pound of boiled potatoes, mash them while hot, with $\frac{1}{4}$ pound of butter, $\frac{1}{4}$ pound of sugar, the beaten yolks of 6 eggs and 3 whites; mix all well together, and season with wine and a little lemon peel. Bake with or without a lining of paste in the dish. Do not cover it with a crust of paste. To be eaten without sauce, either hot or cold.

Tapioca Pudding.

569. Soak a cupful of tapioca for a few hours; then boil it in a sufficient quantity of water to swell it; add sugar and seasoning to

the taste; beat the whites and yolks of 3 eggs very light, and add 1 pint of milk. Stir all together and bake.

Sago Pudding.

570. Wash $\frac{1}{2}$ pound of sago in several waters; put it on to boil with 1 quart of milk and a stick of cinnamon; stir frequently, as it is apt to burn when it becomes thick; take out the cinnamon, stir in $\frac{1}{2}$ pound of butter, $\frac{1}{2}$ pound of sugar, 6 eggs, 4 ounces of currants that have been plumped in hot water, 1 gill of wine. Bake for $\frac{1}{2}$ an hour.

Arrow Root Pudding.

571. 1 quart of milk; thicken it with arrow root by boiling it; when it is a thick batter, add 6 eggs beaten light, $\frac{1}{2}$ pound of butter, $\frac{1}{2}$ pound of sugar, $\frac{1}{2}$ a nutmeg, a little grated lemon peel; put it into a dish lined with paste, and bake it. Sift sugar over the top of it when it is done, and stick pieces of sliced citron in it.

Rice Pudding, No. 1.

572. Take 3 pints of milk, 4 ounces of rice, boil them until thick. When milk warm, add 4 ounces of butter, 4 ounces of sugar, 6 eggs beaten light. Butter the dish and bake it. Season with lemon or with essence.

Rice Pudding, No. 2.

573. 3 pints of milk, $\frac{1}{2}$ tea-cup of rice. Boil the rice in 1 quart of the milk; put in a dish with 1 table-spoon of butter, and 3 eggs, beaten light, $\frac{1}{4}$ pound of sugar, and the other pint of milk. Mix all well together, and bake it; flavor to taste.

Rice Pudding, No. 3.

574. 1 coffee-cup of rice, $\frac{1}{2}$ pound of butter, 8 eggs, $\frac{1}{2}$ pound of sugar, 1 wine-glass of wine, 1 nutmeg, 1 cup of cream, 1 lemon rind. After boiling the rice, let it become cool enough to melt the butter; beat the eggs very light; add the sugar to them; then the other ingredients, and put them in a dish to bake. Bake for $\frac{1}{2}$ an hour.

Apple Pudding, No. 1.

575. Take 1 pint of stewed apples that are rather dry and smooth; season with either spice or lemon peel; add 1 table-spoon of butter, 4 eggs, beaten light, and then sweeten to your taste. Stir it well, and then bake it. The whites and yolks to be beaten separately.

Apple Pudding, No. 2.

576. Put thin slices of bread and butter into a dish, with the buttered side down; put in a

layer of apples, cut fine; then one of crumbs of bread, some sugar, and nutmeg. When nearly filled, put in slices of butter; cover all with bread; bake it, and serve with sauce. Butter and sugar creamed together, and flavored.

Peach Pot Pie.

577. Put into a baking dish, lined with paste, some sliced peaches; sprinkle them with brown sugar; 1 glass of Madeira wine. Let it bake slowly for 3 hours, until the juice candies. When cold, it is very delicious.

Dried Peach Pudding.

578. 1 pound of dried peaches, $\frac{3}{4}$ pound of beef suet, $\frac{1}{2}$ of a nutmeg, 1 tea-cup of brown sugar, 4 eggs, 3 table-spoons of cream, and 4 of flour, 1 wine-glass of brandy. Mix all well together; tie it in a floured cloth, and boil for 3 hours. To be eaten hot, with sauce.

Dried Fruit Pudding.

579. 1 pint of suet, 1 pint of bread crumbs, 1 pint of citron, 1 pint of raisins and currants mixed, 1 pint of dried peaches and cherries, cut fine, 4 eggs, 2 table-spoons of flour, 1 tea-cup of milk, and 1 of brown sugar, 2 wine-glasses of brandy, 1 nutmeg, and a little cinna-

mon. Shred the suet; mix all well together, and either bake or boil. Serve it with wine sauce.

Favorite Pudding.

580. 6 apples, stew and mash them through a colander, 4 eggs, beaten light and added, $\frac{1}{4}$ pound of butter, $\frac{1}{2}$ pound sugar. Cream the butter and sugar, and add 4 table-spoons of cracker crumbs, 2 of cream. Mix them well together; put the cracker on the top, and bake 20 minutes.

Blackberry Pudding.

581. $\frac{1}{2}$ pound of butter, $\frac{1}{2}$ pound of flour, 1 pound of brown sugar, 4 eggs, beaten light. Cream the butter and sugar; and when all is well mixed, add 3 pints of blackberries; stir them in well; put them into a dish, and bake for 1 hour. Serve hot, with wine sauce. Instead of flour, use $\frac{1}{2}$ pound of grated bread crumbs. It makes a nicer pudding.

Quince Pudding.

582. 6 large ripe quinces, pear and cut out all the blemishes; then scrape them to a pulp, and mix with $\frac{1}{2}$ pint of cream, $\frac{1}{2}$ pound of sugar, stirring them together very hard. Beat the yolks of 7 eggs, and the whites of 2. stir them

in, adding 2 wine-glasses of rose water. When well mixed, bake in a buttered dish $\frac{3}{4}$ of an hour; beat the rest of the whites to a froth, with 3 table-spoons of sugar, and put it on the top of the pudding. When it is baked, let it brown in the oven; let it cool, and then serve.

Baked Bread and Butter Pudding.

583. Take thin sliced buttered bread, and line a baking dish with it; then fill it with grated bread crumbs; pour upon it a custard made of 6 eggs, $\frac{1}{2}$ pound of butter, and 1 pint of milk. Melt the butter in the milk, and pour it boiling hot upon the beaten eggs; stir it well together, and pour on the bread. Add sugar to taste. Bake for $\frac{1}{2}$ an hour, and serve hot. It can be seasoned to taste.

Marrow Pudding.

584. Put a thin paste in a pudding dish of moderate size; put in it alternate layers of marrow, raisins, currants, citron, and stale bread crumbs, grated. Put in the fruit and marrow first, but let the top layer be of crumbs; use about $\frac{1}{2}$ pound of marrow. Just before putting the pudding into the oven, pour over it 3 eggs, beaten light, and mixed with $\frac{1}{2}$ pint of milk. Bake for 1 hour.

Porcupine Pudding.

585. Take from 8 to 12 apples; peel and core them; put them in a skillet, with $\frac{1}{2}$ pound of sugar, and the rind of 1 lemon; cover them with water, and let them simmer until they are cooked. Then put them and the juice of 1 lemon in a mould of 2 quarts; put it on the ice until cold; turn out the form, and stick blanched almonds all over it, having cut them in quarters. For a sauce, a thin custard is good.

Baked Plum Pudding.

586. Grate $\frac{1}{2}$ a loaf of baker's bread; pour upon it 1 quart of boiling milk; let stand until cool. Beat 5 eggs; stir them in after beating them light, with 1 tea-cup of butter, 1 of brown sugar, and 1 wine-glass of wine. Add 1 pint of stoned raisins, 1 pint of currants. Cut up some citron, and add a very little mace and cinnamon; bake it in a tin pan; serve with cold butter and sugar sauce.

Eve's Pudding.

587. 1 pound of raisins, stone them, 1 pound of currants, wash and dry them, 1 pound of apples, chopped fine, 1 pound of stale bread, grated, 8 eggs, beaten light, $\frac{1}{2}$ tea-spoon of salt. Mix all well together; flour the bag, and put the pudding in it. Boil for 3 hours.

Baked Bread Pudding.

588. 4 ounces of fine bread crumbs, 2 ounces of butter, 1 pint of milk. Pour the milk upon the other ingredients, and leave it until cold. Then add 3 ounces of sugar, 5 eggs, beaten light, leaving out 2 whites, 3 ounces of any kind of preserve, candied orange is best, if it be bitter orange. When the mixture is cold, pour it into a dish, and put lightly over the top of it the 2 whites, beaten to a froth, with 1 table-spoon of sugar to each white of egg. Bake for $\frac{1}{2}$ an hour in a moderate oven. Serve cold with cold sauce.

Custard Pudding.

589. 10 eggs, 1 quart of milk, 4 large table-spoons of flour, salt. Boil the milk with a stick of cinnamon, and set it to cook; beat the eggs light, and add to them by degrees, the flour; mix all well together. Rub the cloth with a small piece of butter, rolled in flour, and boil the pudding in it for $\frac{3}{4}$ of an hour. Turn it over while it is boiling.

Queen's Pudding.

590. 1 pint bread crumbs, grated, 1 quart of milk, 1 cup of sugar, the yolks of 4 eggs, well beaten, the rind of 1 lemon, 1 table-spoon of butter. Bake $\frac{3}{4}$ of an hour; beat the whites to

a stiff froth, mixing with them 1 tea-cup of sugar, with the juice of 1 lemon squeezed in it; spread over the top of the pudding, after it is baked, a layer of jelly; then put upon it the whites of the eggs, beaten to a froth, with 3 table-spoons of sugar. Put it in the oven until it has browned very slightly, and then let it cool before serving.

Meringue Pudding.

591. Beat up the whites of 3 eggs; mix with them, very gradually, 1 pound of white sugar, the juice and grated rind of 1 lemon. Fill the bottom of the baking dish with a layer of sponge cake, cut in slices; then put in a layer of the meringue, and then of sponge cake, and so on until the dish is filled. Finish off the top with either icing or meringue; put into the oven for 15 minutes, or until the top is a little hardened; set to cool.

Cheese Pudding.

592. 4 pounds of almonds, blanch and beat with rose water, the yolks of 8 eggs, sugar to taste, rind of 1 lemon, grated, $\frac{1}{2}$ pound of melted butter. It will take about $\frac{1}{2}$ pound of sugar. Mix together the sugar and butter; add the eggs, and stir in the almonds; bake in a dish lined with paste. It will take $\frac{1}{2}$ an hour.

Soufflé Pudding.

593. Put 4 tumblers of milk with $\frac{1}{2}$ of a vanilla bean; let it boil until reduced to 2 tumblers full. Put into another saucepan $\frac{1}{4}$ pound of powdered sugar, 2 ounces butter, 2 ounces of rice flour. Beat them all well, then pour on the hot milk, and put the saucepan on the fire; stir it without ceasing, until it thickens; then cover and keep warm near the fire; beat separately the yolks and whites of 4 eggs; mix in the yolks first, and then the whites; pour into a buttered dish, and bake not quite 15 minutes. The oven should be tolerably hot, and very close. To be served immediately or it will fall.

Cardinal Pudding.

594. Slice a sponge cake cross-ways in 2 pieces, and spread it with currant jelly; put the pieces together, and pour over the cake 2 wine-glasses of wine; let stand for several hours; then pour over it 2 more wine-glasses of wine, and a rich custard, having first stuck blanched almonds, cut in quarters, and citron, cut in strips, closely all over the top of the cake. If served in glass, this makes a very ornamental dish. Pour the custard over the cake $\frac{1}{2}$ hour before dinner.

Cake Pudding.

595. Take the weight of 2 eggs in sugar, in flour, and in butter. Cream the butter, and mix with the sugar; then add the eggs, well beaten, and then the flour; bake in a cake mould for 1 hour, and serve with wine sauce. This makes a small cake. It is best to double the quantity.

Transparent Pudding.

596. $\frac{1}{2}$ pound of sugar, $\frac{1}{2}$ pound of butter. Mix with 8 eggs, beaten light; put it on the fire, and stir until it thickens. Then take it off, and let it cool; pour it into a dish, lined with puff paste; bake in a moderate oven; add candied orange and citron.

Batter Pudding.

597. 5 eggs, beaten very light, 6 light table-spoons of flour, 1 quart of milk. When the eggs are beaten, add the flour, and then the milk; bake for $\frac{1}{2}$ hour in rather a hot oven; or it can be put in a bag and boiled.

Toasted Rusk Pudding.

598. Take 6 or 8 halves of toasted rusk; lay them in a dish; pour over them 1 pint of milk; beat the yolks of 4 eggs, very light; beat in 1 tea-cup of sugar, and 1 pint of milk; beat

them all together, and pour over the rusks; sprinkle over them 1 ounce of blanched almonds, and bake. The almonds should be pounded with rose water. Serve hot.

Turn Overs.

599. 1½ pounds of flour, 1 pound of butter. Make a paste of it; roll it out five times, the last time very thin; cut the paste the length of one finger, and the width of three; put in a small quantity of preserves; turn them over, and fasten the paste; bake in quick oven, the oven should be hot; watch them. When cold, sprinkle with powdered sugar.

Lemon Pie.

600. The grated rind and juice of 1 lemon. Mix with 1 cup of water, and 1 of sugar, 1½ tea-spoons of corn starch, 1 large table-spoon of butter.

French Fritters.

601. To 1 pint of boiling water, add while on the fire, 3 large lumps of sugar, and 1 dessert-spoon of butter. Stir in 1 even pint of flour; then pour into a bowl; when milk-warm, add 7 eggs, well beaten; add them gradually, beating the mixture all the time; when the batter is stiff, season with rose water or wine. Have 1

pound of lard boiling hot in a skillet, and drop 1 table-spoon of the batter in at a time; as soon as they are of a light brown take them out; be careful not to take any of the lard with them; use for sauce anything you prefer. They are nice just with butter and sugar sauce.

Indian Pudding, No. 1.

602. 6 table-spoons of corn meal, 6 of cold milk, 3 of molasses, a little butter, cinnamon, 3 eggs, beaten very light. Add 1 quart of boiling milk, and stir to keep from lumping; put in the eggs after the milk; bake gradually for 1½ hours; ¼ pound of butter.

Indian Pudding, No. 2.

603. 1 pint of meal, 1 quart of scalded milk, poured on the meal. Stir in it ¼ pound of butter, and 1 pint of common molasses, while it is hot. When nearly cool, stir in 6 beaten eggs, 1 table-spoon of powdered cinnamon, ½ tea-spoon of nutmeg. When ready to bake, stir in 1 tea-spoon of yeast powder. Bake it for 1 hour.

Country Pudding.

604. Take 8 eggs, leaving out half the whites, the weight of all the eggs in sugar, and of 6 in flour, or Indian meal, sifted, 1 nutmeg, and ½ pound of butter, creamed. Mix all well

together, and bake for 2 hours. It lightens with very little beating. Serve with wine sauce.

Potato Paste for Dumplings.

605. Pare mealy potatoes, and boil them quite soft; rub them, while hot, through a sieve; put them over the fire in a stewpan, with water enough to make them a thick mush; sift 1 quart of flour, and mix with the mush into a paste; knead it until light; roll it out thin; fill it with any kind of fresh fruit; boil it, after tying it up in a cloth, for $1\frac{1}{2}$ hours, and serve with butter and sugar, or with wine sauce; flour the cloth before putting in the dumpling. It is best filled with apples, blackberries, or stoned cherries.

Snow Pudding.

606. $\frac{1}{2}$ package of gelatine, 1 pint of water, juice and grated rind of 2 lemons. Sweeten to your taste, and then let it come to a boil. When it is cool, beat in it the whites of 3 eggs, beaten very light, and put it in a mould. Make a custard of the yolks, 1 pint of cream or milk, and 2 table-spoons of sugar.

Almond Pudding, No. 1.

607. Blanch and beat $\frac{1}{2}$ pound of almonds; sprinkle them with a glass of rose water while you are beating them. Add $\frac{1}{2}$ pound of sugar,

8 yolks and 4 whites of eggs, $\frac{1}{2}$ pound of butter, $\frac{1}{2}$ pint of cream, 1 tea-spoon of beaten mace, or the peels of 2 lemons, grated.

Almond Pudding, No. 2.

608. $\frac{1}{2}$ pound of blanched almonds; beat them with the yolks of 2 hard-boiled eggs, and a little rose water, to keep them from oiling. 6 eggs, the whites of 4, $\frac{1}{2}$ pound of sugar. Beat all well together. $\frac{1}{2}$ pound of butter, the grated peel of 1 lemon. Bake in puff paste.

To Make Paste.

609. 1 pound of flour, $\frac{3}{4}$ pound of butter and 1 tumbler of water. Divide the flour and butter into 3 parts, and mix them gradually together with a spoon, reserving one part of the butter; roll out the paste, and add the butter; work lightly, and roll again. This quantity will make 5 small covered pies. Do not handle the paste much, as it is apt to make it heavy.

Bread Lemon Pudding.

610. Boil 1 pint of milk; beat in 1 pint of grated bread crumbs, the peel of 2 lemons, the juice of 1, 3 eggs, 1 table-spoon of butter. Melt the butter in the milk; beat the eggs very light, and add them; bake for $\frac{3}{4}$ of an hour.

Cream Pudding, No. 1.

611. $\frac{1}{2}$ pound of sugar, $\frac{1}{2}$ pound of flour, 6 eggs, 1 pint of cream. Beat together the yolks and sugar; whip the cream, and put in a sieve; stir in the flour and cream alternately; stir in the whites of the eggs, lightly, the last thing. Season with nutmeg, or powdered orange peel, or anything you prefer; bake as sponge cake; serve with wine, or butter and sugar sauce.

Cream Pudding, No. 2.

612. 2 table-spoons of flour, 3 eggs, 1 large cupful of powdered sugar, 2 table-spoons of cream. Beat the sugar and cream into the yolks; beat the whites separately; mix all together. Then sift on the flour gradually; turn into heated pans, buttered; bake 20 minutes in a slow oven.

Baked Indian Meal Pudding.

613. Put $\frac{1}{2}$ pound of butter in 1 pint of molasses; warm until melted. Boil 1 quart of milk, and pour gradually over 1 pint of Indian meal; then stir in the butter and molasses; cover it, and let it steep for 1 hour; then take off the mixture, and let it cool; then take 6 eggs; beat them, and stir into the mixture; add 1 table-spoon of mixed cinnamon, nutmeg, and

grated lemon peel. Stir the whole very hard, and bake in a buttered dish; bake for 2 hours. Serve with wine sauce, or butter and molasses.

Apple Fritters.

614. Beat 3 eggs very light; add $\frac{1}{2}$ pint of milk; then mix with them enough flour to make a stiff batter, about 6 table-spoons of flour before it is sifted. Mix with the batter, when ready to bake, 4 large apples, cut in fine pieces; stir them in, and drop 1 spoonful of the batter into a skillet with boiling lard in it; fry them a light brown. Serve with wine sauce, or with wine and sugar. An acid kind of apple makes the best fritters.

Fried Toast.

615. Take $\frac{1}{2}$ loaf of baker's bread; cut in slices; toast it a light brown; make a rich custard, seasoned with wine, nutmeg, and cinnamon. Put the toast in the custard to soak for 3 or 4 hours, and then fry it in butter a light brown. Take what is left of the custard; add to it more wine and melted butter, enough to make a sauce; put in it $\frac{1}{2}$ pound of raisins stoned; let it stew for a little while, and pour it hot over the toast when ready to serve. Instead of custard, rich cream can be used, seasoned in the same way.

Bath Puddings.

616. 4 eggs, 1 tea-cup of butter, 3 of brown sugar, 1 of cream, 1 nutmeg. Flavor with juice and rind of lemon, and bake in paste; beat the eggs; add them to the butter and sugar, which must be creamed; mix together.

Mince Meat for Pies.

617. Take 4 pounds of raisins, 4 pounds of currants, 4 pounds of suet. Chop up fine 1 dozen pippin apples, $\frac{1}{2}$ ounce of cloves, the same of cinnamon and of mace, 1 nutmeg, 2 large lemons, juice and peel. After all is prepared, mix the fruit and the suet well together on a large dish; add $1\frac{1}{2}$ pounds of brown sugar, and wet it well with brandy; pack it down tight in an earthen jar, and tie up close. When you mix it for use, add a little more brandy and sugar, and slices of citron. Make 6 pies at a time; do not bake them brown, but heat them as you want them.

Mince Meat with Tongue.

618. 1 pound of tongue, 2 pounds of suet, $2\frac{1}{2}$ pounds of currants, 1 pound of raisins, 1 pound of citron, 8 large pippin apples, chopped fine, $\frac{1}{2}$ ounce of mace, $\frac{1}{2}$ ounce of cloves, $\frac{1}{4}$ ounce of nutmegs, $\frac{1}{4}$ ounce of cinnamon, a little ginger, 1 pound of fine powdered sugar, juice of 3

lemons, 6 table-spoons of rose water, 1 pint of wine, 1 gill of brandy, a little salt. Mix it all well together. Pack all down in a stone jar, and cover it, when the ingredients have all been well mixed together.

Cherry Douce.

619. Stew the fruit with sufficient water; slice some baker's bread, taking off the crust; butter it, and place it on a dish, alternate layers of the fruit and bread, finishing with the bread. To improve it, add 1 wine-glass of brandy, and the whites of 2 eggs, beaten light, and put on the top. Beat the eggs with 2 spoonfuls of sugar; bake it for 1½ hours before putting on the whites; then put them in until they are of a light brown color. 10 minutes will do it. Sweeten the fruit to taste.

To Mull Wine.

620. Grate ½ a nutmeg into 1 pint of wine, and season to your taste with loaf sugar; set it over the fire, and when it boils, stir in it the yolks of 4 eggs, well beaten; add to them first a little cold wine, and then stir them gradually into the heated wine. Then pour it all backwards and forwards several times while it is quite hot, and it will become thick. Serv it in coffee cups, with hot toast.

Yankee Bread Pudding.

621. Strew over the bottom of the pan, well greased, a handful of stoned raisins; fill the pan with bread broken roughly, not grated; pour 1 quart of boiling milk on 6 eggs, well beaten, with 2 table-spoons of sugar; pour this on the bread, and let it stand 1 hour to soak. A little more cold milk may be added, should the quantity not be sufficient to moisten it. Bake and turn out bottom upwards, the raisins on top; serve with wine sauce.

Prune Pudding.

622. Scald 1 pound of prunes; cover them, and let them swell in hot water until they are soft. Then drain them, and take out the stones; spread the prunes on a dish, and cover them with flour, with a dredging box. Take 8 large spoonfuls from 1 quart of rich milk, and stir in it gradually 8 spoonfuls of flour, sifted; mix it into a smooth batter; beat 6 eggs very light, and stir them by degrees into the remainder of the milk, alternately with the batter. Then put in the prunes, stirring the whole very hard; boil it for 2 hours; serve with cream sauce, butter, sugar, and nutmeg, beaten together. Do not put more water with the prunes than they will absorb.

Chocolate Pudding.

623. 1 pint of bread crumbs, 1 quart of milk, 4 yolks of eggs, 2 or 3 squares of chocolate, a few drops of vanilla sugar. When it is cold, beat the whites of the eggs very light, with 4 table-spoons of finely powdered sugar; put it over the top, and brown it in the oven for 10 minutes.

Rice Lemon Pudding.

624. 4 table-spoons of rice, boiled in 1 quart of milk, 1 gill of water, 4 spoonfuls of sugar, 4 eggs, $\frac{1}{2}$ pound of butter, rind and juice of 1 lemon. Bake it.

Tyler Pudding.

625. To 6 eggs well beaten, add 3 cups of sugar, $1\frac{1}{2}$ tea-cups of butter, 1 cup of cream, and 1 nutmeg. Beat all well together, and bake in crust. You can leave out the butter in part, 1 cup is enough.

Sweetmeat Pudding.

626. 5 eggs, beat the whites and yolks separately, 1 tea-cupful of preserves, 1 of sugar, 1 of melted butter. Bake very quickly; just before dinner, put it in the oven. 1 tea-cupful of grated bread crumbs stirred in before baking.

Pain Perdu.

627. 3 eggs, 1 pint of cream, $\frac{1}{2}$ cup of rolled brown sugar. Mix them all well together, after beating the eggs very light; soak in this mixture cut slices of bread; fry them in butter. On serving, sprinkle over them powdered sugar.

Sauce for Pudding, No. 1.

628. Mix a little butter and sugar together, and a little lemon peel; beat up 1 egg, and put in; let it come to a boil; take off, and season with wine to taste.

Sauce for Pudding, No. 2.

629. $\frac{1}{2}$ pound of butter, 6 table-spoons of brown sugar, 1 grated nutmeg, 1 wine-glass of wine, 1 egg. Cream the butter; beat the sugar smoothly into it; beat the egg very light, and add it; pour in the wine, gradually beating all the time; stir until all are mixed, and then put it on the fire. Cook slowly for 15 minutes; stir to prevent the butter from oiling.

Sauce for Pudding, No. 3.

630. 1 cup of brown sugar, 1 table-spoon of wine, or brandy, $\frac{1}{2}$ cup of butter. Let it boil like syrup. When cool, stir in the beaten white of 1 egg.

Cold Sauce.

631. Take $\frac{3}{4}$ sugar and $\frac{1}{2}$ butter; soften the butter, and then add the sugar; moisten with wine, and stir until it looks thick and white like ice cream.

Boiled Pudding.

632. 1 cup of suet, 1 of sweet milk, 1 of molasses, 1 of raisins, 1 of currants, spices to taste, 1 tea-spoon of saleratus, and 1 of soda, 2 cups of flour, or enough to make it a little stiffer than cake dough. Boil for 3 hours; let it steam. Be careful to turn it over whilst it is cooking.

Bread Pudding.

633. $\frac{1}{2}$ loaf stale bread, soaked in 1 quart of milk, 4 eggs, 4 table-spoons of flour. Beat the eggs very light; stir them in the bread and milk; sift the flour, and then add it to the mixture; put the pudding in a cotton cloth; tie it a little loose; let it boil for $\frac{3}{4}$ of an hour, and serve hot with wine sauce.

Sweet Potato Pie.

634. Bake sweet potatoes not quite done; peel them, and cut them in slices; put them into a deep pie-plate, lined with rich paste; put a layer of potatoes, and one of brown sugar; on

the top layers, put 1 table-spoon of butter, cut in small pieces; pour over it a little wine and water mixed, or a little lemon juice and water; bake slowly for 1 hour. If the oven is hot it will burn without cooking the pie.

Pancakes.

635. Take 1 quart of sifted flour, 3 eggs, beaten light, and enough snow or milk to make a batter about as thick as cream. This batter is thicker than that made for fritters. Put 1 table-spoon of lard into a heated skillet; and when the lard is boiling, put in a little of the batter, so as to make the cakes thin. When it is baked on one side, turn it; and when nicely browned, put it on a dish; do not serve more than three at a time, as they become clammy when allowed to stand any time. Each pancake can be folded over when served, or laid one upon another, according to taste. They should be eaten as soon as possible after being made. Serve with sugar and powdered cinnamon.

Apple-Custard Balls.

636. Take large ripe apples; peel them, and remove the cores; tie each up in a piece of muslin, with custard enough to fill the cavity, and cover the apple; boil them for 1 hour, and serve with cold sauce.

Rhubarb for Pies.

637. Take the tender stalks of the rhubarb; remove the skin, and cut the pieces 1 inch in length; stew it in a little water, with $\frac{1}{2}$ pound of sugar to 1 pound of rhubarb; season with lemon peel. When it is tender, put it in pie paste to bake. Do not put an upper crust over the pie.

Puffs.

638. Make a rich paste, roll out thin and cut it with a biscuit cutter; cut out the centres of 2 or 3 cakes, and place them one upon another, having for the foundation an uncut one. Before putting in the oven, brush them over with white of egg, with a little sugar added to it.

Lemon Honey for Puffs.

639. 6 eggs, grated rinds of 3 lemons, 1 pound of white sugar, $\frac{1}{4}$ pound of butter. Stir the butter and sugar to a cream; then mix in the lemon juice and the grated rind; put it over the fire, and let it simmer; when hot, pour in the beaten eggs, and stir briskly for 5 minutes; then remove the pan from the fire, and set it in another pan of cold water. This can be kept in jars for months, and used for jelly cake, or puffs, when wanted.

Domestic Pudding.

640. 1 quart of milk, 1 pint of flour, after it is sifted, 6 eggs, 6 table-spoons of white sugar, 1 table-spoon of butter, the grated peel and juice of 2 lemons. When the milk boils, stir in the flour, then the sugar and butter mixed, and the lemon; stir in the beaten eggs last, and stir until it boils for 5 minutes; then pour it into the pudding dish, and serve it cold with the above sauce.

C A K E S .

To Make Cake.

641. Eggs that are to be used for cake should always be fresh. In summer time let them lie in cold water, or on the ice for several hours before you are ready to use them, as eggs will whip to a much lighter froth if cold.

Butter should be sweet that is intended for cake; wash it, and work all water out before using it. After softening the butter by working it, mix it with the sugar; this is called, creaming together the butter and sugar. Butter should never be put over the fire to melt, as it becomes oily by so doing, and makes the cake heavy.

The flour should be sifted and set on the hearth to dry, but not near enough to burn.

The fruit should be added just before baking; mix it thoroughly through the batter.

Grease the cake tins, and put paper in the bottom of each. When the cake is done, remove the paper. If the oven should become too warm, and the cake brown too fast, cover it with a piece of brown paper, until it is baked. Be careful not to let the paper take fire. When you think the cake is baked, pierce it through with a straw, if the straw comes out dry, the cake is done, but if it is moist, or particles of the dough adhere to it, the cake requires more cooking.

When carbonate of soda is used, dissolve it in either water or milk. Cream of tartar when used should always be mixed in with the flour. To mix the cake, add the flour by degrees to the creamed butter and sugar; when about half of the flour is stirred in, mix in the beaten yolks, and then the rest of the flour, and add the whites last. When butter is used, the dough should be well beaten. In making "sponge cake" the flour and white of egg must be added alternately, or the batter will fall. For directions in baking, see those given for bread.

To prepare cake for icing: trim off carefully all the burnt and uneven edges; brush off the crumbs, and dust the cake with flour.

Cake that is made with molasses is more easily scorched than any other. Pound cake requires a moderate heat; and the more fruit that is used in cake the longer the time required in the baking. Sponge cake and cakes made with either saleratus or soda, require less time to bake than any other. In making large cakes it is always well to use a pan with a tube in the centre, as this insures the cake being well baked through. It requires a good deal of experience to bake a large fruit or Pound cake. Always commence to make cake directly after breakfast. Do not attempt to cook it at the same time with the dinner. Keep up an even heat while the cake is baking; if the oven becomes too hot, remove the lids of the stove a little, but do not open the oven door, as that will make the cake fall. When the cake shrinks from the side of the pan, test it with a straw. All cake with the exception of fruit cake, should be turned out as soon as baked. See directions for bread. Turn them on a soft table-cloth, or on a sifter to cool; turn them once or twice, or they will become heavy by the absorption of steam. Fruit cake is so heavy that it would break if turned.

White Mountain Cake.

642. 4 eggs, $2\frac{1}{2}$ cups of white sugar, 1 heaping cup of butter, 1 cup of sour milk, 1 teaspoonful of vanilla and one of lemon juice, 1 cup of raisins, 1 cup of candied orange peel, and sliced citron mixed, $\frac{1}{2}$ cup of chopped blanched almonds, 5 cups of flour. Beat the eggs light; cream the butter and sugar; mix them together, and stir in the flour and the milk; when beaten light, add the other ingredients, and just before baking, stir in 1 teaspoon of soda dissolved in a little sweet milk. This will make 2 good sized cakes.

Dough Nuts, No. 1.

643. $\frac{1}{2}$ tea-cup of butter or lard, 1 tea-cup of sugar, 1 tea-cup of milk, 4 eggs, 1 tea-spoon of extract of lemon, or allspice and cloves if preferred, 1 tea-spoon of saleratus, 1 tea-spoon of cream of tartar, and flour enough to work into dough. Fry in lard almost blazing hot.

Dough Nuts, No. 2.

644. To $\frac{1}{2}$ pound of butter well creamed, add 8 eggs; beat the eggs very light; 1 pound of sugar, $1\frac{1}{2}$ pounds of flour, 1 wine-glass of rose water, 1 also of wine, a little mace. Make it into a stiff dough; roll them, and cut them

into shapes, and boil them in boiling lard; when nicely browned, take them out free from greese and roll them in powdered sugar.

Macaroons, No. 1.

645. 1 table-spoon of cinnamon, 1 pound of blanched almonds; beat them in a mortar with rose water; 1 pound of sugar, beat and sift it; the whites of 4 eggs beaten to a froth; beat all well together, and make them into cakes; sift sugar over them, and bake in a slow oven.

Macaroons, No. 2.

646. 3 whites of eggs, 1 pound of sugar, $\frac{1}{2}$ pound of almonds; pound the almonds to a paste; beat the whites to a froth; mix all together and drop them on paper, and bake in a slow oven.

Queen's Cake.

647. 1 pound of sugar, $\frac{3}{4}$ pounds of butter, 1 pound of flour, 6 eggs, 1 wine-glass of wine, 1 of brandy, mix it together with milk; then add $\frac{1}{2}$ pound of currants, $\frac{1}{2}$ pound of raisins, $\frac{1}{4}$ pound of citron, 1 tea-spoon of cinnamon, $\frac{1}{2}$ tea-spoon of mace. Bake for 2 hours.

Lady Cake.

648. Beat to a froth the whites of 8 eggs; then add slowly 1 pound of sifted sugar; beat

to a cream, $\frac{1}{4}$ pound of butter; add to it 1 tea-cup of sweet milk, with 1 tea-spoon of saleratus, dissolved in it; stir the eggs in the milk and butter; and sift in enough flour to make a batter as thick as pound cake. Blanch and pound $\frac{1}{4}$ pound of sweet almonds, then add them to the mixture; flavor with essence of lemon or orange water; beat until very light, and bake in tin pans lined with buttered paper. Bake for an hour and a half in a moderate oven.

Sponge Cake for "Jelly Cake."

649. 4 eggs, $\frac{1}{2}$ pound of sugar, $\frac{1}{4}$ pound of flour; beat the eggs very light; add the sugar, still beating; then the whites beaten light, and the flour. This makes 4 layers of cake.

Pound Cake for "Jelly Cake."

650. 10 eggs, 1 pound of sugar, 1 pound of flour, $\frac{1}{2}$ pound of butter. Beat the whites and yolks separately; cream the butter and sugar; add to the eggs; beat them, and then beat in the flour. Bake in jelly cake tins. This will make 3 jelly cakes. Spread the cakes with jelly, while it is a little warm; put them one upon another, and sift powdered sugar over them.

Cocoa Nut Jelly Cake.

651. 1 cup of butter, 3 cups of sugar, $\frac{1}{2}$ cup of milk, 1 tea-spoon of cream of tartar, mix in with the flour; $3\frac{1}{2}$ cups of flour, $\frac{1}{2}$ tea-spoon of soda, dissolved in milk, the whites of 10 eggs beaten light; season with lemon. Put the flour in last, and the eggs in first. To make the icing, put 3 eggs to 1 pound of sugar. Bake in 3 pans as for jelly cake; between the layers put the icing, mixed with grated cocoa nut.

White Mountain Jelly Cake.

652. 1 pound of sugar, $\frac{1}{2}$ pound of butter, 1 pound of flour, 6 eggs, 1 tea-cup of sweet milk, 1 tea-spoon of soda, 2 of cream of tartar. Beat the eggs very light; mix in the butter and sugar creamed together. Mix the cream of tartar with the flour, and dissolve the soda in the milk. Mix in the milk last. Put the batter into the jelly cake tins and bake. When the cake is cold, put between the layers cocoa nut icing.

Jelly Cake.

653. 1 cup of butter, 2 cups of sugar, 3 cups of flour, 4 eggs, $\frac{1}{2}$ tea-spoon of soda, 1 tea-spoon of cream of tartar; put the last in with the flour; dissolve the soda in $\frac{1}{2}$ pint of cream or milk, or buttermilk. Beat separately the

whites and yolks; mix all together, except the soda, which should be put in last; beat all well, and flavor with nutmeg, rose water, lemon, or any flavor liked. Put 4 table-spoonfuls in a tin, and bake in a quick oven. When nearly cold, spread them with jelly, tart jelly is always the best, and put them in layers.

Robert Lee Jelly Cake.

654. 10 eggs, 1 pound of sugar, $\frac{1}{2}$ pound of flour, the grated rind of 1 lemon and half the juice; mix as for sponge cake, and bake in jelly tins. Take the whites of 2 eggs, 1 pound of sugar, the grated rind and juice of 1 orange, and half of the juice of the lemon. Stir the eggs around one way very briskly; when light, add the sugar by degrees, until it is all mixed; then put in the orange and the lemon. Before the cakes are perfectly cold, spread them with this icing, putting one layer of cake on another. This quantity will make 2 cakes.

Cream Cakes, No. 1.

655. $\frac{1}{2}$ pint of boiling water, 1 pint of flour mixed well together with $\frac{1}{4}$ pound of butter, 6 eggs beaten light. Bake them so as to fill them with custard when they are done.

Cream Cakes, No. 2.

656. 1 pound of sifted flour, 1 pound of sugar, $\frac{1}{2}$ pint of cream, 5 eggs beaten light, 1

wine-glass of mixed brandy, wine and rose water, 1 nutmeg, 1 tea-spoon of saleratus in a cup of cream. Mix the eggs with the creamed butter and sugar; add the cream and then the flour; put in the saleratus last.

Cream Cakes, No. 3.

657. 1 quart of cream, 4 eggs, 3 pints of flour, 2 pounds of sugar. Beat the eggs very light, and add the sugar; then stir in the cream, and then the flour, with a small tea-spoon of saleratus rubbed in it. Bake in a quick oven.

Raisin Bread Cake.

658. $2\frac{1}{2}$ pounds of flour, 1 pound of brown sugar, $\frac{3}{4}$ pound of butter, 4 eggs, 1 pint of milk, 1 tea-spoon of soda, 1 gill of yeast, 2 pounds of fruit.

Spanish Buns.

659. $\frac{3}{4}$ pound of flour sifted, $\frac{1}{4}$ pound of butter cut up fine in the flour, 3 eggs beaten light, 1 wine-glass of yeast, a little rose water, wine, and brandy, $\frac{1}{2}$ pint of milk, $\frac{1}{4}$ pound of sugar, a little cinnamon and nutmeg; set it to rise; then bake, and sift sugar over them.

Democratic Cake.

660. $1\frac{1}{4}$ cups of molasses, the same of brown sugar, the same of butter; melt all together in

a sauce-pan. When cool, add 5 eggs beaten very light, $\frac{2}{3}$ of a cup of milk; put in it $\frac{1}{2}$ tea-spoon of saleratus; add ground cinnamon, mace, nutmeg and ginger, as many raisins, citron, and currants as you like; add flour enough to make it like soft gingerbread, and a table-spoon of brandy.

Waverly Jumbles.

661. 1 pound of flour, $\frac{1}{2}$ pound of butter, $\frac{3}{4}$ pound of brown sugar, 2 eggs, $\frac{1}{2}$ of a nutmeg, 2 table-spoons of rose water, or any kind of seasoning. Cream together the butter and sugar; add the beaten eggs, and then the flour; roll them out thin and cut with a shape.

Jumbles, No. 1.

662. Cream together $\frac{1}{2}$ pound of sugar, and $\frac{1}{2}$ pound of butter, 3 eggs, 1 pound of flour; first mix in the eggs beaten light, and then the flour; make the dough as soft as you can handle it; roll out on the board with as little flour as possible, and cut into shapes, and then bake in a moderate oven. Flavor them with lemon, orange, or rose water.

Jumbles, No. 2.

663. Take the yolks of 4 eggs and the whites of 2, beat them very light; then add to

them, $1\frac{1}{2}$ pounds of sugar, 1 pound of butter; cream the butter and sugar together, $1\frac{1}{2}$ pounds of flour, mix it in; add a tea-spoon of rose water; roll them out with as little flour as possible; sprinkle on the tops of the cakes white sugar, after cutting them into shapes. Mix with the flour a tea-spoon of ground mace.

Shrewsbury Cakes, No. 1.

664. 3 pounds of flour, 6 ounces of butter, 1 pound of sugar, 6 yolks and 3 whites of eggs, 2 tea-spoons of cream, 1 of rose water, 3 of mace; mix all well together; roll them out; cut in shapes, and bake.

Shrewsbury Cakes, No. 2.

665. 1 pound of flour, 1 pound of butter, $\frac{3}{4}$ pound of loaf sugar, 5 eggs beaten light, a wine-glass of brandy, and 1 of nutmeg, juice of 1 lemon; roll them out and bake.

Kisses, No. 1.

666. 3 eggs, 1 pound of sugar, $\frac{1}{2}$ glass of rose water; beat the eggs very light; add the sugar slowly, beating it all the time.

Kisses, No. 2.

667. 10 whites of eggs, $\frac{1}{2}$ pound of powdered sugar; beat the eggs to a light froth; add the

sugar slowly, beating all the time; season with the juice and grated rind of a lemon; beat until the spoon can stand in it, and bake in dabs on paper. Bake in a slow oven.

Sugar Cakes, No. 1.

668. $1\frac{1}{2}$ pounds of butter, 3 pounds of brown sugar, cream them together, 8 eggs beaten light, 1 tea-spoon of soda; mix in the flour 2 tea-spoons of cream of tartar; mix with enough flour to roll out; 1 nutmeg.

Sugar Cakes, No. 2.

669. 3 pints of flour, 9 eggs, $1\frac{1}{2}$ pounds of sugar, $\frac{3}{4}$ pound of butter, 2 nutmegs, a good tea-spoonful of soda, $\frac{1}{2}$ tea-spoon of sour cream; leave out half of the yolks of the eggs. Beat the eggs very light; add the butter and sugar creamed, and then the flour. Roll them out and bake.

Sweet Soda Cakes.

670. $1\frac{1}{2}$ pounds of flour, 1 pound of sugar, $\frac{1}{2}$ pound of butter, 3 eggs beaten light, a small tea-spoon of soda in a tea-cup of sour cream; rose water and nutmeg; work them very smooth; roll out and cut into shapes.

Soft Ginger Bread.

671. 10 eggs, 2 pounds of flour, $1\frac{1}{2}$ pounds of sugar, $1\frac{1}{2}$ pounds of butter, 2 nutmegs, $\frac{1}{4}$

pound of ginger, $\frac{1}{4}$ pound of powdered cinnamon, the rind of 1 large lemon, 1 pint of molasses, beat it in just before putting it in the oven, $\frac{1}{2}$ tea-spoon of soda dissolved in milk. Beat the eggs very light; add the creamed butter and sugar; then the seasoning, and then the flour; put in the soda last. This cake is better if made with white sugar. It will make a lighter and better tasting cake.

Composition Cake.

672. 1 pound of sugar, $\frac{1}{2}$ pound of butter, $1\frac{1}{2}$ pounds of flour, 4 eggs, 1 nutmeg, 1 wine-glass of mixed brandy, wine, and rose water, 1 tea-spoon of saleratus in a tea-cup of cream or milk.

Cocoa Nut Cakes.

673. Take equal weights of grated cocoa nut and powdered sugar; to 1 pound of each put the whites of 6 eggs beaten to a stiff froth; mix them in with the sugar, and the cocoa nut; drop them on buttered plates or pieces of letter paper, and bake them immediately in a moderate oven.

Coffee Cakes.

674. 1 coffee cup of sugar, 1 of molasses, 1 of made strong coffee, $\frac{2}{3}$ of a cup of butter, 2 eggs, and 4 cups of flour, 1 tea-spoon of

saleratus, spice, cloves, cinnamon, and raisins if you like them. The coffee to be prepared as for table. Bake them in a quick oven in small cups.

Molasses Cake.

675. $1\frac{1}{2}$ cups of sugar, the same of butter, the same of molasses, 4 cups of flour and 4 eggs; beat the eggs light; add the sugar and butter; mix well together; then stir in the molasses; stir it all well, and add 2 table-spoons of ginger; 1 tea-cup of sour cream with a tea-spoon of soda in it, and add it just before baking, stirring it in well.

Savoy Biscuits.

676. 12 eggs, the weight of all the eggs in sugar and 7 in flour, the grated rind of 2 lemons and the juice of one. Beat the whites and yolks separately; add the sugar to the yolks, and then add alternately a spoonful of the beaten white, and the flour; put in the lemons last. In baking, as soon as they rise, sugar them over the top while they are in the oven.

Ginger Cakes.

677. 3 pounds of flour, $1\frac{1}{2}$ pounds of butter, $1\frac{1}{2}$ pounds of sugar, 4 large table-spoons of race ginger, 2 nutmegs, 1 cup of cream, or milk, 3 eggs. Mix these ingredients well together

with the hands; add the eggs, well beaten, and the cream; mix all together with thick molasses, to a stiff dough. Roll them out thin, cut into shapes, and bake in a quick oven.

Rich Plum Cake.

678. 5 pounds of flour, 3 pounds of butter, 5 pounds of sugar, 30 eggs, 6 pounds of currants, 4 pounds of raisins, $\frac{1}{2}$ pound of citron, 1 ounce of mace, 1 ounce of cinnamon, $\frac{1}{2}$ pint of wine, 4 nutmegs, 1 wine-glass of brandy, 1 ounce of cloves. Mix as for fruit cake.

New York Black Cake.

679. $1\frac{1}{2}$ pounds of butter, $1\frac{1}{2}$ pounds of sugar. Rub them well together; add 14 eggs, beaten light, 2 wine-glasses of brandy, the juice and rind of 1 lemon, 1 nutmeg, a few cloves, pounded, $1\frac{1}{2}$ pounds of flour, $3\frac{1}{2}$ pounds of stoned raisins, $3\frac{1}{2}$ pounds of washed currants, 1 pound of citron, chopped fine, 1 pint of currant jelly.

Pound Cake.

680. 1 pound of flour, 1 pound of butter, 1 pound of sugar, 10 eggs, 1 wine-glass of wine, 1 of brandy, 1 of rose water, $\frac{1}{2}$ tea-spoon of mace, and the same of nutmeg. Beat the eggs very light, and separately; add the creamed butter and sugar, the flour, and then the seasoning;

beat it all well together. It will take 2 hours to bake in a moderate oven. This quantity will make $2\frac{1}{2}$ dozens of small cakes.

Scotch Cakes.

681. 3 pounds of flour, 2 pounds of butter, $1\frac{1}{2}$ pounds of brown sugar, 2 table-spoons of caraway seed, 2 of cinnamon, and a little citron, cut in small pieces. Cream the butter and sugar; add the flour and seasoning, and bake in small cakes.

Almond Cake, No. 1.

682. 1 pound of flour, 1 pound of sugar, 1 pound of butter, 1 ounce of bitter almonds, 12 eggs. Cream the butter and sugar together; then beat in the almonds, having first pounded them in a mortar, with rose water; beat the whites and yolks of the eggs, alternately, into the mixture; then stir in the flour thoroughly, and bake in a slow oven for 3 hours.

Almond Cake, No. 2.

683. Blanch and beat fine 2 ounces of almonds, half sweet and half bitter. Make a sponge cake of 10 eggs, 1 pound of sugar, and $\frac{1}{2}$ pound of flour. Beat the almonds well through the cake, and bake.

Sponge Cake, No. 1.

684. 17 eggs, the weight of all of them in sugar, and of 7 of them in flour. Beat the whites to a very light froth; beat the yolks and sugar together until very light, and then add to them, alternately, the beaten whites and the flour, 1 spoonful of each at a time, the grated rind and juice of 3 lemons.

Sponge Cake, No. 2.

685. 1 pound of sugar, 10 eggs, $\frac{1}{2}$ pound of flour, the rind and juice of 2 small lemons, the rind to be grated. Beat the whites very light; then gradually stir in the yolks, which are not to be beaten; then add the sugar, then the flour, and lastly the seasoning. When sponge cake is baking, it should always be covered with a piece of paper, and when it is done, should be taken out of the pans immediately, and cooled on a sifter.

Fruit Cake, No. 1.

686. 1 pound of flour, $1\frac{1}{2}$ pounds of butter, 4 pounds of raisins, $1\frac{1}{2}$ pounds of sugar, 4 pounds of currants, 1 pound of almonds, $1\frac{1}{2}$ pounds of citron, 18 eggs, the grated rind and juice of 3 lemons, 1 table-spoon of mace, 1 wine-glass of wine, and 1 of brandy. Beat the eggs very light, and add to them the creamed

butter and sugar, then the flour, putting in the seasoning and fruit last; stir it all well together; and if baked in a large cake, it will take 4 hours. Stone the raisins; wash the currants, and flour them both before putting them in the cake.

Fruit Cake, No. 2.

687. 1 pound of sugar, 1 pound of butter, 1 pound of flour, 10 eggs, 4 nutmegs, 2 pieces of citron, $2\frac{1}{2}$ pounds of currants, $2\frac{1}{2}$ pounds of raisins, 1 pound of almonds, pounded in a mortar, with rose water, to keep them from oiling, $\frac{1}{2}$ pint of wine and brandy mixed, to be added last, sugar and butter well creamed, eggs beaten very light, and then added, then the flour, and then the fruit, cut fine, and rolled in flour. It will take 2 hours to bake.

Half Black Cake,

688. 1 pound of sugar, 1 pound of butter, 1 pound of flour, 12 eggs, $\frac{1}{2}$ pound of currants, $\frac{1}{2}$ pound of raisins, $\frac{1}{2}$ pound of citron, cloves, mace, and cinnamon to taste. Mix as for fruit cake. Wine-glass of wine, and 1 of brandy.

Naples Biscuit.

689. $1\frac{1}{2}$ pounds of sugar, $1\frac{1}{2}$ pounds of flour, 9 eggs, $\frac{1}{2}$ pint of rose water. Beat the eggs very light; put in the rose water by degrees;

mix in the flour and sugar together with a stick, and put it in by degrees through a sifter, always stirring it one way.

White Cake.

690. Take the whites of 16 eggs, $\frac{1}{2}$ pound of butter, $\frac{3}{4}$ pound of flour, 1 pound of sugar, 2 ounces of bitter almonds, or peach kernels, 3 wine-glasses of rose water. Blanch the almonds, and pound them with rose water; cream the butter and sugar in a warm place, and add the almonds; beat the eggs very light; sift in the flour until all is mixed; beat all well together, and bake in a moderate oven, as you would bread, for 2 or 3 hours. The yolks of the eggs are not used in the cake. A rich custard can be made of them, and served with the cake.

Lemon Cheese Cakes.

691. Take 2 large lemons, use the grated peel of both and the juice of 1; mix it with $\frac{1}{2}$ pound of white sugar, 12 yolks of eggs, and the whites of 8; melt $\frac{1}{2}$ pound of butter in 4 or 5 table-spoons of cream; stir it all together, and set it over the fire, stirring it until it becomes quite thick. When it is cold, fill your pans little more than half full, with a thin paste at the bottom of them. Bake $\frac{1}{2}$ hour in a quick oven.

Pound Cake Ginger Bread.

692. 1 pound of flour, $\frac{1}{2}$ pound of butter, 1 tea-cup of ginger, 1 of brown sugar, 6 eggs, 1 wine-glass of brandy, 1 tea-cup less than 1 pint of molasses, 1 tea-cup of cream, 2 nutmegs, 1 tea-spoon of pearl ash, the rind and juice of 2 lemons, grate the rind.

Cup Cake.

693. Take 1 tea-cup of butter, 3 of sugar, 3 of flour, 5 eggs, 1 tea-spoon of cream of tartar, rubbed up in the flour, $\frac{1}{2}$ tea-spoon of soda in 1 cup of milk, 1 dessert-spoon of mace, 1 of rose water. If the cups are very large, put in 6 eggs.

Saleratus Cake.

694. $1\frac{1}{2}$ pounds of flour, $\frac{1}{4}$ pound of brown sugar, $\frac{3}{4}$ pound of butter, 4 eggs, 1 pint of clabber, or sour milk, 2 pounds of raisins, stoned, 1 tea-spoon of spice, 1 of saleratus, and a little brandy.

Lady Fingers.

695. 9 yolks and 6 whites of eggs, $\frac{1}{2}$ pound of sugar, $\frac{1}{2}$ pound of flour. Beat the whites to a stiff froth; add the beaten yolks and sugar; beat over the fire until warm; then beat it until cool, and add the flour. When the flour is thoroughly mixed, mould with a spoon on paper, and bake them in a quick oven.

Sand Tarts.

696. Take 2 pounds of flour, 2 pounds of sugar, 1 pound of butter, 3 eggs, leaving out the white of 1. After rolling out the cakes, wet them over the top with the white of the egg, and sprinkle with powdered sugar; wet them with a feather; also sprinkle over them blanched almonds, cut in small pieces, and powdered cinnamon. Beat the eggs very light; add the butter and sugar creamed; stir in the flour; work them very little; handle lightly, and roll them out in a cool place. Bake in a quick oven.

Ginger Bread.

697. 5 cups of flour, 4 eggs, 2 cups of molasses, 1 cup of sugar, 2 cups of butter, 1 cup of milk, 2 table-spoons of ginger, and 2 of allspice, 1 tea-spoon of saleratus, dissolved in milk. Mix and bake as for pound cake, and add fruit if you wish. Put in the saleratus last.

Boiled Icing for Cake.

698. Take 3 pounds of loaf sugar; boil it in $\frac{1}{2}$ pint of water until it begins to rope; when cool, beat in the whites of 6 eggs. After they have been beaten to a stiff froth, add $\frac{1}{2}$ ounce of gum arabic, well powdered; season with lemon juice. This quantity will make icing for 2 cakes of large size.

Icing for Cakes.

699. $\frac{1}{2}$ pound of sugar to the white of 1 egg. The whites should not be beaten, but stirred briskly one way until light; then stir in the sugar a little at a time. It makes icing frothy to beat it; it should always be stirred; flavor with any extract that is preferred; use powdered or pulverized sugar for icing.

Loaf Cake.

700. 5 cups of light dough, $4\frac{1}{2}$ cups of sugar, $2\frac{1}{2}$ cups of butter, 4 eggs. Cream the butter and sugar together, and add the eggs; then mix with the dough; add any kind of spices and fruit to taste; put in a mould, and set it to rise for a short time, and then bake like bread.

Chocolate Cake.

701. 1 coffee-cup of sugar, 2 eggs, $\frac{1}{2}$ cup of butter, $\frac{1}{2}$ cup of sweet milk, 2 cups of flour, $\frac{1}{2}$ tea-spoon of soda, 1 tea-spoon of cream of tartar. To make the chocolate for the cake, take $1\frac{1}{2}$ cups of brown sugar, 1 table-spoon of butter, 1 table-spoon of flour, 1 tea-cup of West India molasses, $\frac{1}{4}$ tea-spoon of soda. Let these ingredients boil for 15 minutes, and then stir in $\frac{1}{2}$ cake of Baker's chocolate; boil until thick; flavor with vanilla, and put it between layers of cake when it is cold.

Cocoa Nut Pound Cake, No. 1.

702. $\frac{1}{2}$ pound of butter, $\frac{3}{4}$ pound of sugar, 1 pound of flour, 5 eggs. Beat the whites and yolks separately. 1 tea-spoon of soda, and 2 of cream of tartar, dissolved in 1 cup of cream, 1 grated cocoa nut; add it just before baking.

Cocoa Nut Pound Cake, No. 2.

703. 1 pound of butter, 1 pound of flour, 1 pound of sugar, 1 pound of cocoa nut, 1 wine-glass of wine, and 10 eggs. Grate the cocoa nut, and let it dry; cream the butter; add the sugar; then the beaten yolks; stir in the flour, and then beat in the whites. Then add the grated cocoa nut; beat it until it is perfectly light, and then put it in pans to bake for 3 hours. The oven to be of a moderate heat.

Imperial Cake.

704. 1 pound of flour, 1 of butter, and 1 of sugar, 10 eggs, 1 wine-glass of brandy, 1 of rose water, 1 pound of raisins, 1 pound of almonds, $\frac{3}{4}$ pound of citron, 1 tea-spoon of mace or cinnamon. Cream together the butter and sugar; beat the whites and yolks of the eggs separately; first stir in the yolks, and then the whites; add the seasoning, and then the flour, and put in the fruit last. Blanch the almonds, and cut them in small pieces.

Kossuth Cakes.

705. Take sponge cakes that have been baked in small round tins; hollow out the flat side with a knife; be careful not to break the outside; put 2 of these cakes together, and fill the part hollowed out with whipped or beaten cream; melt some sweet vanilla chocolate, in a little milk; stir it until perfectly smooth; and when it is cool, pour it over the top part of the cake. This cake should be eaten whilst fresh.

Silver Cake.

706. The whites of 16 eggs, 1 pound of sugar, $\frac{1}{4}$ pound butter, 1 pound of flour. Beat the eggs stiff; add the sugar and butter, creamed together; stir in the flour; add 2 ounces of almonds, sweet and bitter mixed; blanch and beat them to a paste with rose water.

Golden Cake.

707. Take the yolks of 16 eggs, 1 pound of sugar, $\frac{1}{4}$ pound of butter, 1 pound of flour. Beat the eggs light; add the butter and sugar, creamed, and then the flour. Season with lemon, vanilla, or almonds.

Harlequin Cake.

708. Take some of the dough of silver cake, some of golden cake, and some of ginger-bread

cake, and arrange it tastefully in a cake mould, and bake it. When it is cut for table, it makes a very ornamental cake.

Lemon Filling for Cake.

709. Mix 2 eggs, the grated rind and juice of 1 lemon, and 1 coffee-cup of sugar. Beat the eggs until smooth; add the sugar, and then the lemon; put it into a custard boiler, and stir until it thickens. When cold, put it between layers of cake, or in small cakes.

Lemon Jelly for Cake.

710. Take the yolks of 3 eggs, the juice and grated rind of 1 lemon, $\frac{1}{2}$ pound of butter, $\frac{1}{2}$ pound of granulated sugar. Put into a skillet on the fire, and stir until it becomes thicker than custard; then stir in the whites, beaten to a froth. As soon as it comes to a boil, take it off and stir until it is cold; when quite cold, put it between layers of cake instead of jelly. It is excellent in puff paste; cover the custard with the paste.

To Prepare Fruit for Cake.

711. Currants should be washed through 2 or 3 waters, and then put on a towel, spread on a board or waiter, near the fire, and allowed to dry. When dry, rub them well in the cloth,

to make the stems adhere to the cloth; then always roll them in flour before adding them to the cake dough.

Raisins should be stoned, stemmed, and cut in pieces, and then rolled in flour before adding them to the cake dough.

Citron should be cut in small thin pieces.

Almonds should be shelled, and then put in boiling water for a few minutes, when the skins will become hard and are easily removed. After blanching them, cut them in small pieces, and add to the dough. Almonds should be blanched as they are needed, as they become stale if kept.

Lemon Pie.

712. The juice and grated rind of 1 lemon, 1 cup of water, 1 table-spoon of corn starch, 1 cup of sugar, 1 egg, 1 large table-spoon of butter. Boil the water; wet the corn starch with a little cold water, and stir it in. When it boils up, pour it on the sugar and butter; after it cools, add the egg and lemon; bake with 2 crusts.

Luncheon Cake.

713. 1 pound of light bread dough, 2 ounces of white sugar, and 2 eggs. *Beat* these together with the hand, in a bowl, and then set it in a mould for $\frac{3}{4}$ of an hour to rise; when light, bake in a quick oven; when cut, it should have the

appearance of honeycomb. This cake makes a delicious toast, when stale. The toast can be soaked in boiled custard, and then fried in butter.

French Pan Cakes.

714. 2 ounces of flour, 2 ounces of butter, 2 ounces of powdered sugar, 2 eggs, and 1 gill of milk. Cream the butter and sugar; add the eggs, beaten light, and then the milk, beating in the flour last. Bake in buttered saucers, half full, for 20 minutes, and serve them hot.

PRESERVES, OR SWEETMEATS.

Tomato Figs.

715. Take 6 pounds of sugar to 1 peck or 16 pounds of fruit. Scald and remove the skins of the tomatoes; cook them over the fire in their own juice until the sugar penetrates them, and they are clarified; then spread them upon dishes, and dry them in the sun; sprinkle over them a small quantity of sugar, while they are drying; when they are dried, pack them in a stone jar, putting sugar between each layer, reserving some of the sugar to pack them with.

Boil the syrup down and bottle it. Brown sugar may be used in preserving these figs. Figs prepared in this manner will keep for years. The small tomato fig is the best to use.

To Preserve Fresh Figs.

716. Put the figs in a weak lye; let them remain in it for 12 hours; lay them in fresh water for 3 hours. Make a rich syrup of 1 pound of sugar to 1 pound of figs; let them boil until clear; when they are done, take them out, put them into jars, and let the syrup boil until it becomes thick; pour it hot upon the figs, and tie down the jars closely to exclude the air.

Sliced Pineapple.

717. Peel them, and pick out the eyes; then slice them cross ways; if the hearts are hard leave them out. Weigh the fruit, and put to each pound $\frac{3}{4}$ of a pound of sugar. Lay the fruit upon a dish, and sprinkle over it half the sugar, let them remain for 2 hours; then scrape the sugar off, and put it with the extracted juice into a bowl. Pour enough water over the fruit to cover it, put it to boil until it becomes tender; take out the fruit, and add the juice and the rest of the sugar; boil and skim it until it is clear; then add the fruit, and boil all until clear. Tie down tight in jars.

Fresh Pineapple.

718. Take nice ripe pineapples; peel them and pick out the eyes, and put them upon a large dish. Take a silver fork and tear the pineapple apart, and put the pieces in jars that have hermetically sealed tops. Take the juice that came from the fruit, and allow $\frac{1}{4}$ pound of sugar to each quart jar; if not enough juice, add a little water; when the sugar has melted, fill the jars. Try and not make more juice than will fill the jars. Put the jars into a large flat bottom kettle; put a few sticks in the bottom to keep the jars from breaking. Pour cold water around the jars. Put on the glass tops, but not the india rubber pieces. When the water boils, take out the jars and seal them immediately. This manner of preserving pineapples retains the flavor and freshness of the fruit, and will keep for several years.

Grated Pineapple.

719. Peel them carefully; cut out the eyes, and then weigh them; to each pound $\frac{3}{4}$ pound of sugar. Grate the pineapple on a sharp grater; put all in the skillet together, and let boil until the juice is thick and clear; don't add any water to them, but save all the juice as you grate them.

Whole Peaches Preserved.

720. To 4 pounds of fruit pared, put 3 pounds of sugar; put the peaches in a dish, and cover them with the sugar, and let them stand for 3 hours; then put them to stew in a new skillet, earthen ware is the best. Let them cook until tender; then take them out, and let the juice boil until clear; take off the scum. Put in jars when done, and seal tightly to exclude the air.

To Preserve Peaches for Common Use.

721. Take ripe peaches, open stones are the best; pare, stone, and quarter them. To 6 pounds of the cut peaches allow 3 pounds of best brown sugar. Strew the sugar over the peaches, and set them aside for 4 hours; then put them in a preserving kettle with a handful of peach leaves, and let them boil slowly for 2 hours, skimming it well; when cool, put in jars and seal them. Blanch some of the kernels, and add them.

Peach Chips.

722. Slice the peaches thin, having first pared them; hard peaches are the best for this purpose. To 1 pound of fruit, put $\frac{1}{2}$ pound of sugar; strew the sugar over the fruit for 3 hours; then put them on to boil; when

the chips are clear and tender, take them out, and put them on dishes and dry them in the sun. Boil the syrup until quite thick. As the chips harden, dip them in the syrup, and put them again in the sun. When they have dried enough, roll them in sugar, and pack them in sugar in stone jars. Chips are very nice made of pure honey instead of sugar.

Fresh Peaches.

723. Take cling stone peaches, the Heath peach is the best. Pare them and throw them into cold water. When they are all prepared, put them into jars that have hermetically sealed tops. Put $\frac{1}{4}$ pound of sugar to each quart jar; melt the sugar in some of the water that the peaches were put in; pour it over the peaches, filling each jar, and put on the glass tops. Put the jars into a preserving kettle; put small sticks in the bottom to keep them from breaking. When the water boils around the jars, take them out and seal them.

Apple Jelly, No. 1.

724. Pare and slice the apples; cover them with water, and let them boil until soft; put them through a coarse muslin bag. To 1 quart of juice, put $\frac{1}{2}$ pound of sugar, and the juice of 3 lemons. Boil until it jellies.

Apple Jelly, No. 2.

725. Slice the apples, skins, cores, and all; put them in a stone jar, with a small quantity of water to keep them from sticking; then place the jar in water, and let them remain boiling until perfectly soft; then strain, and to 1 pint of the liquor, add $\frac{3}{4}$ pound of loaf sugar; boil and clear, with the whites of 2 or 3 eggs beaten to a froth. When it jellies, pour into the glasses to cool, and then seal them.

Apples Stewed with Lemon Peel.

726. Pare and core the apples, and parboil them with a little water; chop up 1 or 2 apples, and boil with them; when they become soft, take them out, and put them in a bowl; add $\frac{1}{2}$ pound of sugar to 1 quart of juice, and the thin peel of a lemon. When the syrup has boiled quite thick, pour it over the apples, and set them aside to cool. Do not use the juice of the lemon.

Preserved Apples.

727. 1 pound of sound pippins pared and cored; 1 pound of white sugar, and 1 pint of water made into a syrup; when it boils, put in the apples; when clear and tender, add the juice of 3 lemons, and some slices of orange peel; take off the scum. Take out the apples as

soon as they are done, and boil the syrup until thick and clear, and pour it over the apples.

Apple Butter without Cider.

728. 5 quarts of water, 5 quarts of West India molasses; put them on to boil; skim it until well boiled; then take half of the syrup, and put it in a tub. Take 1 bushel of fine sound apples, pare, core, and quarter them, and throw them gradually into the liquor left boiling; let it boil hard, and as it thickens, add by degrees the syrup in the tub; stir it frequently to prevent its burning, and to make it of equal consistency throughout; boil it for 10 or 12 hours, continually stirring it. At night take it out of the kettle, and pour into a tub; cover it carefully. Next morning, wash the kettle, and then put the apple butter in it again, and boil for 6 or 8 hours longer, for it must boil 18 hours in all. 1 hour before it is done, stir in it 1 ounce of mixed spices; then put it in a stone jar, and cover it tightly.

Hodge Podge.

729. 1 peck of peaches, 1 of quinces, 1 of pears, and 1 of apples, the inside rind of a watermelon and of a cantelope, 1 dozen lemons, and 1 pineapple. Pare the fruit nicely, and take out the seeds and the stones; weigh the fruit, and to 12 pounds, add 9 pounds of best

brown sugar; boil all together, and stir like apple butter. The quinces must be well cooked. Boil until the fruit jellies. Put it into wide mouthed jars, so that it can be turned out when needed for table. Tie down tightly, and keep in a dry place.

Citron Melon.

730. Cut up the melon; take out the seeds; pare off the outside green, and the pithy part inside, so as to have only what is hard and firm; cut the pieces in small squares, or in shapes; put them in salt and water for 1 day; then throw them into clear water to extract the salt; put them to boil with a little water, ginger root, lemon peel, a small piece of alum to green them. When they are tender, so as to run a straw through them, take them out, and to 1 pound of fruit put 1 pound of sugar; make a syrup of the sugar, and boil the fruit in it until it is clear; take out the fruit, and boil the syrup until it is rich and thick; pour over the fruit, and tie down tightly; cut the outer skin off the fruit.

Citron Preserve.

731. Cut off the outside and shape the pieces to fancy. To 1 pound of fruit put 1 pound of sugar; put the fruit in strong alum and water,

and boil for 1 hour; whilst boiling, take it out and throw into cold water, and then return it to the boiling alum water; this will crisp it. Then put it into cold water and let boil for 1 hour to extract the alum, taking it out 2 or 3 times, and dipping it in cold water; make a syrup of the sugar; put the fruit in it, and some green ginger; keep closely covered whilst boiling, and the preserve will be of a beautiful green color. Boil until clear; add the lemon peel, cut fine and thin, and the juice of several lemons; scrape off the green rind.

Watermelon Rind.

732. Pare and cut the rind, and throw it immediately into cold water. To 4 pounds of melon put a piece of alum the size of the end of your finger; cover them with water, and let them boil until tender, so that a straw can pass through them; then throw them into cold water, and put them on a cloth to drain. Put $1\frac{1}{2}$ pounds of sugar to 1 pound of fruit, and 1 quart of water; let them boil for 3 or 4 hours until they are clear; make the syrup with green ginger tea, cut lemon rind, very thin and narrow, and throw in just before you take them off the fire. Scrape off the green rind, or the preserve will be hard. Put them in glass, and seal them tight.

Green Gage Preserve.

733. When the fruit is ripe, wipe them clean, and to 1 pound of fruit put $\frac{1}{2}$ pound of sugar, which will make a thin syrup. Boil the fruit until it is perfectly done in this thin syrup; then make a fresh syrup of 1 pound of fruit to 1 pound of sugar; moisten the sugar with water; when the syrup boils, put in the fruit for 15 minutes; then put the fruit in jars, and boil the syrup until thick; when it is only milk warm, pour it over the fruit. Tie the jars tightly, and keep in a dry place.

Damson Preserve.

734. To 4 pounds of damsons put 3 pounds of sugar; prick each damson with a needle; dissolve the sugar with $\frac{1}{2}$ pint of water, and put it on the fire. When it simmers, put in as many damsons as will lie on the top of it; when they open, take them out and lay them on a dish, and put others in, and so on until all have been in; then put them all in the kettle together, and let them stew until done. Put them in jars, and seal them.

Damsons for Pies.

735. Put the damsons in small stone jars; set them up to their necks in a boiler of cold

water. When the water boils, and the fruit is scalded, fit in the corks, and secure them tightly.

Preserved Florida Oranges.

736. First grate, with a common tin grater, the outside of the fruit, to allow the oil to escape; cut the oranges cross-ways; then put them in weak salt and water for 24 hours; then in fresh water for the same length of time. Boil the oranges soft in clear water; change the water 3 or 4 times to extract the bitter; when the fruit is soft enough for a straw to pass through it, take it off and drain it clear of all water; then put to 1 pound of fruit $1\frac{1}{4}$ pounds of sugar, and preserve in the usual manner. This fruit requires much boiling, but it must be watched to prevent it from burning.

Whole Oranges Preserved.

737. Peel $\frac{1}{2}$ dozen oranges; cut a hole in one end, large enough to scoop out the inside part of the orange very carefully; put them in cold water to soak for 3 days, changing the water each day; then boil them slowly until the bitter is extracted, changing the water every $\frac{1}{2}$ hour until the water no longer tastes bitter. To 1 pound of fruit put 2 pounds of sugar; clarify the sugar, and then put the oranges in, and let them boil slowly until transparent. They will

take about 4 hours to boil, if the fire is well kept up.

Orange Marmalade, No. 1.

738. Put 8 pounds of sugar into a large stewpan, and pour 8 quarts of water on it; stir until the sugar is dissolved, and then let it remain until the oranges are thus prepared. Weigh 4 pounds of oranges; peel them as thin as possible, and cut the peel into thin chips; divide the oranges into thin quarters; squeeze out the juice, and put it in a bowl; take out the seeds, and put them in a little water; you will find that they will make a good deal of jelly; then cut up the oranges into small pieces. By the time the oranges are thus prepared the scum of the sugar will have risen to the top. Take it off, and put in the oranges and the peel, and let it heat without boiling for 1 hour; then put in the juice, and let it boil for 3 hours, slowly; then put in the jelly from the seeds; it will clarify in a few moments; skim it for $\frac{1}{2}$ an hour, while the marmalade boils, when it will be done, and should be poured into the jars, and left uncovered until it is cold, when it should be sealed tightly and put in a dry place.

Orange Marmalade, No. 2.

739. Put the parings on to boil until very tender; then scrape off with the back of a silver

knife all the soft inside to the peel; then mix the peel with the sugar and oranges, the oranges to be cut up, the seeds and coarse pieces taken out. To 1 pound of fruit put 1 pound of sugar; let them stand together, while the peel is being prepared; stew until it jellies.

To Preserve Orange Peel.

740. Throw the peels into cold water for 24 hours; then put them on to boil until very tender; then put them into syrup, and let them boil until they are clear, and the syrup is thick. To 1 pound of fruit put 1 pound of sugar, or $\frac{3}{4}$ pound if not wished very sweet. Only wet the sugar with water.

Lemon Marmalade.

741. Take 12 lemons, and grate off the yellow rind; squeeze the lemons, and put the hulls in cold water for 24 hours; take their weight in white sugar, to make the syrup; boil the hulls in water until they are so tender that a straw can pierce them; cut them into pieces 1 inch long, and very thin; boil the syrup until it is thick; then put in lemons, and boil until clear; then take out the lemons, and add as much of the juice and grated rind as liked. When boiled thick, put in lemons and boil for 10 minutes; put in glass, and seal tightly.

Preserved Limes.

742. Put the limes in strong salt and water for 6 days; then slit them down the side, and take out the pulp; then soak out the salt with clear water, changing the water often; then boil them in alum water until they are green and tender; put them in a thin syrup, boiling hot; let them remain 24 hours; make a richer syrup of $\frac{1}{2}$ pound of sugar to 1 pound of fruit; add it to the other syrup; boil until thick and clear, and then add to the limes. Put them all in a jar, and seal them.

To Preserve Pears.

743. The small pears are better for preserving than the large ones. Pare them and put 1 pound of sugar to the same of pears; make a syrup with a little water; leave the stem on, and stick a clove in the blossom end of each; stew them until perfectly transparent; skim off the scum; take out the pears, and let the syrup boil until clear and thick. Put in jars, and seal them.

Pear Marmalade.

744. To 1 pound of fruit, $\frac{1}{2}$ pound of sugar; to 6 pounds of cut up fruit put 2 quarts of water; let them boil hard until quite soft; add the sugar, and keep mashing until quite soft

and smooth; be careful not to let it burn; when it bubbles up, take it off.

Stewed Pears.

745. Pare them, and boil until soft; to 1 pound of fruit put $\frac{1}{2}$ pound of sugar, 1 pint of water; let them boil hard; and when they begin to look pink, take them off, and set them to one side of the stove until they look clear and pink. The syrup must be thick; keep them covered while they are cooking.

To Keep Gooseberries.

746. When the weather is dry, pick the gooseberries that are full grown, but not ripe; pick off the tops, and put them in bottles; put the corks in very loosely; put them in a moderate oven, and let them remain until they shrink $\frac{1}{2}$; take them out, and cork them tightly, sealing them with rosin; put them in a dry place. If well secured from the air, they will keep for a year.

Currant Jelly.

747. Strip your currants off the stem, and put them into a stone jar; set the jar into a pot of water; let the water boil around the jar until the juice is extracted from the currants; then strain the juice through a coarse muslin bag.

To 1 pint of juice put 1 pound of sugar; when dissolved, let it boil and skim it; when it stiffens, take it off. Boil it for about 20 minutes.

To Preserve Currants in Bunches.

748. Make a rich syrup, 1 pound of sugar to 1 pound of fruit; take the largest bunches you can; when the syrup is boiling, put in the fruit; let them boil until they are clear; then carefully take out the currants, and put them on dishes or in glasses. Boil the syrup until it is clear and thick, and pour it upon the fruit; seal them up.

Green Tomato Preserve.

749. 4 pounds of sliced tomatoes and $1\frac{1}{2}$ pounds of sugar; let them boil together until the tomatoes look clear; take out the fruit, and let the syrup boil a little longer. It is an improvement to add the juice and grated rind of 1 lemon, or it may be added when used. These tomatoes are delicious for pies. The tomatoes should be gathered before the frost touches them.

Cherries for Pies.

750. Seed your cherries, and put to them $\frac{3}{4}$ pound of best brown sugar to 1 pound of fruit; boil them gently for a long time; skim them

whilst they boil. The sugar can be clarified with the white of egg. Boil it, and clarify it, before you put in the fruit.

To Preserve Scarlet Cherries.

751. To each pound of stoned cherries put 1 pound of sugar, and to each 5 pounds of cherries put 1 pint of water. Put all on together, and let boil for $\frac{1}{2}$ hour; then pour them out; set them in the sun for several hours; then boil the liquor well, and put in the cherries again; boil them for 15 minutes, and put into glasses; boil the syrup until it is rich and thick, and pour over the cherries. Paste the glasses over with paper; put papers inside, dipped in brandy.

To Preserve Morello Cherries.

752. Take the cherries when they are fully ripe, and stone them; weigh together the juice and fruit; to 1 pound of them put $\frac{1}{2}$ pound of clear brown sugar; boil the cherries in juice for $1\frac{1}{2}$ hours; then add the sugar, and boil for as much longer time; stir them occasionally to prevent their burning. They are excellent for pies, and should be stirred for a day or two to keep the syrup from settling at the bottom. It is best to put them in rather small jars, for the preserve will become acid, if exposed to the air when the jar is opened, if not soon used.

Raspberry Jam.

753. Weigh equal quantities of fruit and sugar; put the fruit into a preserving kettle; boil and mash it; let it boil very quickly, and stir constantly. When most of the juice is wasted, add the sugar, and boil it to a fine jam. Jam made in this way is of a finer color than when the sugar is put in first.

Raspberry Jelly.

754. Put the raspberries in a stone jar; set the jar in a pot of water; let the water boil around the jar until the juice is extracted from the fruit; strain the fruit through a muslin bag, and put $\frac{3}{4}$ pound of sugar to 1 pint of juice; let it boil for 20 minutes, or until it jellies. Put in glasses, and seal them.

To Preserve Strawberries.

755. To 1 quart of strawberries put 1 pound of sugar; put a little of the sugar in the bottom of the kettle, and 1 table-spoon of water; then a layer of strawberries, and then of sugar, until all are in, but do not do too many at a time. Put them on a slow fire, shaking them every now and then until the syrup is drawn; let them boil for 15 minutes; put them immediately into the jars, and seal them up tight; set them in the sun for a few days.

Dried Fruit.

756. Cherries, peaches, and damsons can be preserved by this receipt; stone them or not, as you please. To 4 pounds of fruit put 1 pound of brown sugar; let them boil well, and then spread them on dishes, and put them in the sun to dry; boil the syrup until thick and clear; pour it upon the fruit until it is dried. It will take 2 or 3 days to do it. Put in stone jars, with sugar between the layers, and tie down tightly.

Pumpkin Preserve.

757. Take a cow pumpkin, as none other will do; to 1 pound of pumpkin put $\frac{3}{4}$ pound of sugar; cut the pumpkin in pieces 1 inch square, and put it with the sugar the night before it is to be preserved. In the morning, put them in a skillet; to 8 pounds of pumpkin put the juice and peel of 6 lemons, and 1 pound of green ginger; boil the ginger the day before, so as to make it tender; put all on the fire together, and let it boil until the pumpkin is tender; take it out, and let the syrup boil until clear and thick. Put in a stone jar, and tie it down tightly.

Crab Apple Preserve.

758. Put them to boil in water until they can be easily skinned; then green them if pre-

ferred; throw them into cold water; then make a thin syrup of $\frac{1}{2}$ pound of sugar, and boil the apples in it until they are tender; take them out of this syrup; throw it away, and make a syrup of 1 pound of sugar to 1 pound of fruit. Moisten the sugar with water; and when it boils, put in the fruit; let it boil until they are tender and clear; take them out, and put them in jars; let the syrup boil until it is thick and clear, and then pour the hot syrup upon the fruit; when it is cool, tie it down tightly. Season this preserve with lemon or ginger.

Quince Preserve.

759. They may be prepared whole, if of small size, if large, cut in quarters. Pare and core them, and lay them in cold water, as you do it to prevent their turning dark. Then put them all on the fire to cook, quinces, cores, and peels; when the quinces are clear and tender, take them out, and to 1 pound of fruit put $\frac{3}{4}$ pound of sugar; melt the sugar with a little water; and when it boils, put in the quinces; let them boil until perfectly tender, but not to pieces; take them out, and put them in jars; let the syrup boil until thick, and pour it over the fruit; seal the jars when the fruit is cold. To the water containing the cores and peels, add $\frac{3}{4}$ pound of sugar to 1 pound, and let them

boil until they jelly; then put them in glasses, so that they can be easily turned out. This is called quince marmalade. Tie down the glasses and keep them in a dry place.

Tomato Preserve.

760. Pick off the stems of green tomatoes, and weigh them; to 1 pound of tomatoes put 1 pound of sugar. First stew the tomatoes in a strong ginger tea, for 2 hours, made of green ginger; take them out of the ginger, and put them in the syrup; when it boils, also put in the pieces of ginger used for the tea; let them cook until tender and clear, and then take them out, and put in jars; let the syrup boil until it is thick, and then pour it upon the tomatoes. Secure the jars, and keep them in a dry place.

Green Rose Pepper Preserve.

761. Cut out the seeds with a sharp knife; put them in a strong brine, for 6 days, until they become yellow; then soak them in clear cold water for 4 days, changing the water each day; then put them in the kettle with alternate layers of cabbage leaves; cover them with water, and let them remain over a gentle heat until they become green; then put them in a strong ginger tea, made of green ginger, for 4 days; take them out, and drain off the ginger water;

pour over them a syrup made of $1\frac{1}{2}$ pounds of sugar to 1 pound of fruit; let it stand until cold, and then again heat the syrup, and pour over the fruit; let it stand so over night. In the morning, put all on the fire; add the peel of lemon, cut very thin, the peel of 4 to 1 pound of fruit. When the fruit is tender and clear, put it in glass jars; let the syrup boil until it is thick, and then pour it over the fruit; seal the jar, and keep it in a dry place. This makes a delicious preserve.

To Clarify Sugar for Preserving.

762. Put into a preserving kettle the quantity of sugar you intend using; to 1 pound of sugar put $\frac{1}{2}$ pint of water, and the white of 1 egg to every 4 pounds; stir together until the sugar is dissolved; then set it over a gentle fire; stir occasionally, and take off the scum as it rises. After boiling for a short time, watch it to prevent its boiling over; as it rises, take it off and let it thin; put it on again, and repeat the skimming until only a foam rises; then strain through a slightly wetted napkin, and it will be ready for use.

To Preserve Blackberries.

763. Pick the fruit nicely, and to each pound of fruit put $\frac{3}{4}$ pound of sugar; let it cook

slowly, stirring it constantly, until the scum stops rising to the surface; then take it off, and put it in glass jars or tumblers; seal them tightly, and keep them in a dry place. Let the fruit and sugar stand for several hours before putting them on the fire, as the juice will then be extracted from the fruit, and make the syrup richer.

Blackberry Jelly.

764. Put the fruit in a stone jar; set the jar in a pot of cold water; put a few small sticks on the bottom of the pot, to keep the jar from breaking; when the water boils around the jar, and the fruit is soft, take it out and squeeze out the juice by putting the berries in a bag. To each pint of juice put 1 pound of sugar; put it in a skillet; and when it comes to a boil, watch it that it does not burn; let it boil until it jellies. It takes about 20 minutes.

Peach Butter.

765. Pare ripe peaches, and put them in a preserving kettle, with sufficient water to boil them soft; then mash them through a colander, removing the stones. To each quart of the peach put $1\frac{1}{2}$ pounds of sugar, and boil very slowly for 1 hour; stir often and keep it from burning; put in stone or glass jars; seal tightly,

and keep in a cool place. Grape butter is also excellent. Grapes can be used that do not ripen.

BRANDY FRUITS.

Brandy Peaches, No. 1.

766. Take soft, yellow peaches that are perfectly free from defect, and freshly gathered; put them in a pot, and cover them with weak lye; turn over those that float, so that the lye will affect them also; leave them in it for 1 hour; then take them out and wipe them with a soft cloth, to get off the down and skin; lay them in cold water. To 1 pound of fruit put $\frac{1}{2}$ pound of sugar, and water sufficient to cover the fruit; boil the syrup, and skim it, and then put in the peaches; let them remain 15 minutes; then take them out of the syrup, and put them on the dishes to cool; reduce the syrup $\frac{1}{2}$ by boiling. When the peaches are cold, put them in bottles, and cover them with equal quantities of syrup, and the best French brandy. They should be securely corked, or a bladder put over the mouth of the jar, otherwise the brandy will lose its strength.

Brandy Peaches, No. 2.

767. Take ripe Heath peaches, and drop them into strong boiling lye; let them remain until the skin cracks; then throw them into cold water, and rub them smooth with the hand. To 1 pound of sugar put 3 pounds of peaches; boil them until soft, and put them on dishes until cool; boil and skim the syrup until it is clear; put the peaches in jars; half fill them with syrup, and then fill them up with peach brandy.

Apricots in Brandy.

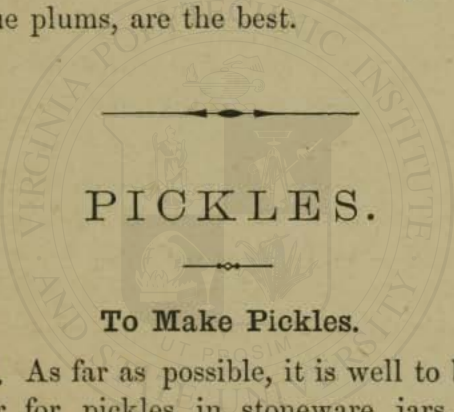

768. Take freshly gathered apricots; put $\frac{1}{2}$ pound of sugar to 1 pound of fruit; boil the syrup, and skim it; only let the fruit boil for 5 minutes. When cool, put it in jars, and pour upon it equal quantities of syrup and French brandy.

Cherries in Brandy.


769. Take the short-stemmed, bright, red cherries in bunches; make a syrup of 1 pound of sugar to 1 of fruit; boil the syrup, and skim it; put in the cherries; do not let their skins crack, which they will quickly do if the fruit be very ripe. When cool, put them in jars, and pour upon them equal quantities of syrup and French brandy. Let the syrup cook until it is thick, and then be careful to cork the jars tight.

Plums in Brandy.

770. Select those that are free from blemish; make a syrup of $\frac{1}{2}$ pound of sugar to 1 pound of fruit; boil the syrup, and skim it; only let the plums stay in the syrup for 5 minutes. When cool, put them in jars, and pour upon them equal quantities of syrup and French brandy. The large amber colored plums, and the blue plums, are the best.



PICKLES.



To Make Pickles.

771. As far as possible, it is well to boil the vinegar for pickles in stoneware jars, rather than in metal vessels. The hot vinegar dissolves the tin from the iron pans, and a portion of the substance from brass and copper ones, which is unwholesome. Stoneware jars, or glass bottles should always be used for keeping pickles, and never red glazed earthen jars. These latter are glazed with lead, and this, when dissolved by the acid of the vinegar, is poisonous. It is essential that green pickles be

well closed. Bottles are best corked and closed with wax, and for tying down jars, bladder; wash leather and gutta-percha tissue are good. Green pickle jars should be examined occasionally, and if mould is found to have accumulated, and the vinegar to have become insipid to the taste, it should be poured away, and new vinegar, which has been well boiled with a little spice, and allowed to cool, poured in. By attending to these directions, pickles may be kept good for many years, and will rather become better than worse. Walnuts especially always improve after several years keeping, and to be tasted in perfection should never be eaten new. It is important to keep pickles in a light dry place. Only the best cider vinegar ought to be used in making pickles. Yellow pickles and mango pickles are better for being kept several years. Other kinds of pickle are better if used within the year in which they are made. Dissolve a small piece of alum in the salt and water that cucumbers are soaked in.

To Prepare Garlic and Onions.

772. Tie them up unpeeled in an old piece of muslin; plunge them into a pot of boiling water, in which a lump of salt has been boiled; let them boil up for 2 minutes, and then take them out and plunge them into cold water. When

they have cooled off, take them out and untie the rag. The inside of the onion or garlic will slip out easily if slightly pressed between the fingers. Do not leave them exposed to the air, but as you do them, put them into a covered jar. They will blanch as easily as almonds, if these directions are followed.

German Sauce.

773. 2 gallons of cabbage, cut fine as for slaw; pack it in a colander in layers, between which, put salt; let it stand for 24 hours, to extract the water; then add 5 table-spoons of mustard, 3 gills of mustard seed, 2 table-spoons of ground pepper, 2 ounces of cloves, 1 gill of salt, 1 quart of onions chopped fine, 3 pounds of sugar, 3 quarts of vinegar. Put all on the fire, and boil well in a porcelain kettle, stirring frequently. 2 quarts of celery, or some celery seed. When nearly done, stir in a little turmeric. As soon as cold, it is fit for use. This pickle will not keep for any length of time; it is better when fresh.

Yellow Pickle.

774. 2 gallons of vinegar, 1 pint of black mustard seed well beaten, 4 ounces of ginger, 3 ounces of black pepper, 3 ounces of allspice, 1 ounce of cloves, 1 ounce of mace, 2 ounces of

celery seed, 2 ounces of turmeric ; all these to be powdered before they are put into the vinegar ; a large double handful of horse radish scraped ; lay it in the sun a few hours ; 1 handful of garlic, 4 lemons sliced, 1½ pounds of brown sugar. When the liquor is first made, and when the fruit is put in, it will require a little more turmeric to be sprinkled in the fruit ; cabbage and asparagus must be put in strong boiling salt and water, and let it lie until cold, then put in the sun for 2 days ; cucumbers to be laid in salt and water for 2 weeks, then in cold water for 3 hours, then scalded, and if they are of the white kind, put in pickle, if green they must be bleached. Onions or any kind of vegetables must be prepared in the same way.

German Sweet Pickled Peaches.

775. To one quart of vinegar, put 1 pound of brown sugar down weight, and cinnamon to taste. Boil the sugar, vinegar, and cinnamon together, and skim it. Throw in the peaches, and let them scald for 5 minutes, when they are done. Put them in a jar, and tie them down.

Clingstone Peaches Pickled.

776. Take 1 gallon of cider vinegar, and add to it 4 pounds of brown sugar ; boil for a

few minutes, taking off the scum. Take fully ripened clingstone peaches; rub them with a flannel cloth to remove the down from them; stick 4 cloves in each; put them into a stone jar, and pour the liquor upon them boiling hot; cover them up, and let them stand in a cool place for a week or 10 days; then pour off the liquor, and boil it as before, and then pour it again upon the peaches. Tie the jar down closely.

Stuffed Peaches Pickled.

777. Put them in salt and water that will bear an egg; let them remain 4 or 5 days, or until they are tough. Cut the top part off and take out the stone, keeping the juice to cover them when they are stuffed. Of black and white mustard seed mixed, $\frac{1}{2}$ pound, a little scraped horse radish, 2 garlicks minced fine, $\frac{1}{2}$ tea-spoon of cayenne pepper, $\frac{1}{2}$ tea-spoon of celery seed; mix all with a little vinegar, and put it into the peaches; tie them up, and pour cold vinegar upon them; tie down the jar. This will fill $3\frac{1}{2}$ dozens common sized peaches.

Peach Mangoes.

778. Take open stone peaches; split and scrape them a little; fill them with mixed spices, and sew them up; scald the vinegar with a little spice, and let stand until cold; mix in 2

tea-cups of made mustard to a peck of peaches, and then pour it upon the peaches.

Sweet Pickled Cantelopes.

779. Pare and slice 6 large cantelopes not too ripe; add 1 gallon of strong vinegar the evening previous to pickling. Next morning, strain off the vinegar, and add to it 4 pounds of brown sugar, some mace, cloves and cinnamon. When it boils, skim it, and then put in the fruit; let it boil until it can be pierced with a straw. It is better flavored when not cooked very much.

Sweet Pickled Pears.

780. Pare the fruit nicely; take out the specks, and then preserve them in the same manner as sweet pickled damsons, using the same proportions. The blossom and stem can be made with cloves and spices.

To Pickle Cherries.

781. To 2 quarts of vinegar put 1 pound of sugar, 1 ounce of mace, cloves and cinnamon mixed; boil it, and skim it, and when cold, pour it over the cherries; then draw off the vinegar in 2 or 3 days' time; boil it, and pour it upon the fruit. This should be done twice, in order to preserve the fruit. 1 gallon of fruit.

Pickled Peppers.

782. Let them stand in salt and water for 2 weeks; change the water every third day; slice them open at the side; boil weak vinegar and pour over them every day until they are green; then boil the vinegar with 2 handfuls of salt; let it be perfectly cold before pouring it over the peppers.

Pickle Pot.

783. Boil in 6 quarts of vinegar, 1 pound of salt, $\frac{1}{2}$ pound of shallots, $\frac{1}{4}$ pound of ginger, 1 ounce of mace, 2 ounces of white pepper, 2 ounces of mustard seed, 2 table-spoons of red pepper, 4 pepper pods. When it is cold, put it into a jar; put in the jar any kind of green vegetables or fruit, only wipe off the dust; they do not require to be prepared.

Pickles in Plain Vinegar.

784. The reason for putting pickles in plain vinegar before putting them in the spiced vinegar, is to drain off the water, so as not to weaken the pickle to which they are added.

Put them in a hot sun, and on a cloth pinned tight to a table. The cloth absorbs the moisture, and, by turning them in a dry place, they become white, and take the color of the turmeric

better. One day of clear, hot sunshine is enough to prepare them for the first vinegar.

First of all, they should be laid in salt and water for several days, and then put in a hot sun.

To Pickle the Small Round or Oblong Tomato.

785. Take the tomatoes when they begin to turn a little red, almost $\frac{3}{4}$ ripe; prick them with a fork, and put them in a strong brine that will bear an egg; let them remain for 8 days; then put them in weak vinegar to remain 24 hours, and then place them in a stone jar. To 1 peck put 1 bottle of mustard, 1 ounce of cloves, 1 ounce of black pepper, ground, 1 dozen large onions, sliced. Put alternate layers of tomatoes, spices, and onions, and pour on strong, cold vinegar.

Pickled Tomatoes.

786. Let the tomatoes remain in salt and water for 3 days; then take them out, and wipe them dry. Boil the vinegar with horse-radish, mustard seed, cloves, allspice, black pepper, and a little garlic. When quite cold, pour it over the tomatoes.

Green Tomato Pickle.

787. 1 peck of tomatoes, cut in thin slices; sprinkle them with salt for 1 or 2 days, and

then drain them well; slice 1 dozen onions, 1 bottle of mustard, $\frac{1}{4}$ pound of mustard seed, 1 ounce of cloves, 1 ounce of allspice, 1 ounce of ground pepper. Put into the kettle a layer of tomatoes, and 1 of onions, until all are in; cover them with good vinegar, and let them simmer until the tomatoes look quite clear; add 1 ounce of turmeric. 8 small onions are quite enough.

German Pickled Tomatoes.

788. To 7 pounds of tomatoes, well ripened and nicely skinned, put 1 ounce of mace, and 1 of cloves. Put the tomatoes and spice in layers, in a jar; boil together 1 quart of vinegar, and 4 pounds of brown sugar; skim it, and pour it, while hot, over the tomatoes; let them stand until morning, or for 24 hours, and then pour all into the kettle, and let boil for 5 minutes.

Green Tomato Sauce.

789. To 2 gallons of peeled and sliced tomatoes put 5 table-spoons of mustard, 3 gills of mustard seed, $2\frac{1}{2}$ even table-spoons of black pepper, 2 of allspice, 2 of cloves, 1 gill of salt, 1 quart of chopped onions, 2 quarts of brown sugar, 5 pints of vinegar. Beat the spice, and boil all well together to the consistency of marmalade. Be careful not to let it burn or discolor.

Ripe Tomato Sauce.

790. Wash the tomatoes, and put them in a pan in the oven; when they are done, and the water has run off, put them on a sieve to drain; when well drained, mash them through the sieve, to separate the pulp, seeds, and skins. To 1 gallon of pulp, or tomato juice, put 1 pint of vinegar; add salt and pepper to taste; put it into a kettle, and let it cook slowly, stirring it occasionally, until the vinegar and tomatoes are well mixed. Let it cool in an earthen vessel, and then cork tightly in bottles.

Tomato Catsup, No. 1.

791. Take $\frac{1}{2}$ peck of tomatoes, when ripe, but not too soft; skin and cut them in two, leaving the seeds, or not, as you please; lay them on a dish. Put into a kettle 2 quarts of strong vinegar, 1 table-spoon of allspice, 1 of cloves, 1 of salt, and $\frac{1}{2}$ tea-spoon of cayenne pepper. Boil it for $\frac{1}{2}$ an hour; then strain it, and put it again over the fire; and when it begins to boil, put in some of the tomatoes, but do not crowd them; let them boil until clear; take them out, and put others in. When they are cold, put them in jars, and pour over them the vinegar that they were boiled in; dip white paper in strong vinegar, and put over them;

cover them tight, and put in a cool, dry place. They are very good with fresh or salt meat.

Tomato Catsup, No. 2.

792. Take some tomatoes, and bake them. When done, throw away the water that is with them; mash the tomatoes through a sieve; to 5 pints of juice add 1 pint of vinegar, 1 dessert-spoon of red pepper, and 1 of black pepper, 6 cloves. Let it cook gently for several hours, until it is smooth and thick; bottle it while it is lukewarm; and before cooking it, put 1 tea-spoon of sweet oil in each bottle, as it is said to preserve it for years. It should be kept in a dry place.

To Keep Tomatoes for Winter Use.

793. Peel the tomatoes, and throw them into vinegar for about 1 hour; then drain them, and put them into jars; season each layer with salt, pepper, mustard, and sliced onion. To 1 peck of tomatoes put 1 bottle of mustard, $\frac{1}{2}$ ounce of black pepper, and $\frac{1}{2}$ dozen large onions.

To Keep Tomatoes Fresh.

794. Skin the tomatoes, and cut them up; put them in bottles; put the bottles in a kettle of cold water, with a stick in the bottom of the

kettle to keep the bottles from breaking. Let the water boil until the tomatoes in bottles are boiling hot; take out the bottles one at a time; seal them immediately upon taking them out; dip the corks in cement, to make them air-tight, after corking them.

Martinas.

795. Put tender martinas in a strong brine for 1 week; take them out and drain them, and put them in cold vinegar. To 1 gallon of vinegar put 3 pounds of brown sugar, $\frac{1}{2}$ cup of allspice, $\frac{1}{2}$ cup of pounded cloves, $\frac{1}{2}$ cup of black pepper, 2 table-spoons of celery seed, 3 pods of red pepper. Pound them all together; boil them in the vinegar, and pour it over the martinas. Scraped horseradish is an improvement if added. Keep the jar closely covered, and in a dry place.

Yellow Mangoes.

796. To 2 gallons of best cider vinegar put $\frac{1}{2}$ pound of cayenne pepper, $\frac{1}{2}$ pound of ground ginger, $\frac{1}{2}$ pound of ground mustard, $\frac{1}{2}$ pound of ground white pepper, 1 ounce of nutmeg, grated, 1 bottle of curry, 1 ounce of turmeric, 1 small bunch of garlic, and 1 of horseradish. Put the mangoes in salt and water until they become

yellowish; then pare the rinds off; split them; take the inside out, and put them in the sun until they become white, or for a day or two.

Pepper Mangoes.

797. After the peppers are greened and seeded, stuff them with shredded cabbage, white mustard seed, onion, and a clove of garlic in each mango. Mix the stuffing with sweet oil; and after serving them up, pour over them boiling vinegar. Or peppers can be filled with the proportions given for green mango pickle, leaving out the pepper.

Oil Mangoes.

798. Take 22 green cantelopes; cut out a slice from each; scrape out the seed, and fill them with salt; put back the slice; pack them in a colander, and sprinkle them with salt; let them remain for 3 days. On the 4th day, take out the salt; wipe them dry, and fill them with the following ingredients, mixed: $\frac{1}{2}$ pound of race ginger, $\frac{1}{2}$ pound of horseradish, scraped, $\frac{1}{2}$ ounce of black mustard seed, $\frac{1}{2}$ ounce of mace, $\frac{1}{2}$ ounce of cloves, $\frac{1}{2}$ ounce turmeric, $\frac{1}{2}$ ounce of white pepper. Bruise some garlic, and mix into a paste with 2 table-spoons of oil; sew up the mangoes; place them in a jar, and cover them

with boiling vinegar. In 3 weeks, draw off the vinegar; boil it, and pour it over them again. In 6 months, the pickles will be fit for use.

Green Mango Pickle.

799. After having been in brine for 3 days, soak them in cold water for 2 days, changing the water frequently; then boil them in vinegar, adding a small lump of alum, for $\frac{3}{4}$ of an hour; then let them stand in that vinegar for 1 week; after that take the seed from them, and fill them with the following spices: 1 pound of ginger, soaked in brine for a day or two, or until soft enough to slice, 1 ounce of whole black pepper, 1 ounce of mace, 1 ounce of cloves, 1 ounce of allspice, 1 ounce of turmeric, $\frac{1}{2}$ pound of garlic, soaked for a day or two in brine, then dried, 1 pint of grated horseradish, 1 pint of black mustard seed, 1 pint of white mustard seed. Bruise all the spices, and mix them with 1 tea-cup of pure olive oil. To each mango add 1 tea-spoon of brown sugar. This mixture will fill 4 dozen large mangoes, having chopped up 6 or 8 of the imperfect mangoes, and mix them in with the stuffing. Tie them up, and pour over them the best cider vinegar; set them in a light dry place until they are cured. After 1 month, add 3 pounds of brown sugar to the vinegar. If it is not enough, add more until agreeable to the

taste. Always avoid keeping them in a dark, damp place.

To Pickle Walnuts, No. 1.

800. Put the walnuts in salt and water for 10 days, stopping the jar close with a linen cloth, so that the walnuts cannot rise above the water; then put them in vinegar for 10 days. If the walnuts are exposed to the air they will lose their color. To 100 walnuts put $\frac{1}{2}$ ounce of mace, $\frac{1}{4}$ ounce of cloves, $\frac{1}{4}$ ounce of nutmegs, 100 cloves of garlic, $1\frac{1}{2}$ pints of mustard seed, a handful of horseradish, sliced, some bay salt, and 1 gallon of good cider vinegar. The vinegar should not be scalded. The walnuts should be young enough so as to be easily pierced with a pin.

To Pickle Walnuts, No. 2.

801. Put green walnuts in salt and water for 4 days; then dry them in a hot sun until black; put on dishes in the sun for 3 days. To 100 walnuts, 1 gallon of vinegar, 1 handful of horseradish, $\frac{1}{4}$ pound of mustard seed, 2 ounces of black pepper, $\frac{1}{2}$ ounce of cloves, $\frac{1}{2}$ ounce of mace, $\frac{1}{2}$ ounce of nutmeg, 1 ounce of pulverized race ginger, and 1 bunch of garlic. Boil in vinegar, and pour upon the walnuts. In 4

weeks draw off this vinegar ; bottle it for catsup, and cover the walnuts with fresh cold vinegar.

Walnut Catsup.

802. Gather the walnuts as for pickling, and keep them in salt and water for 9 days ; then pound them in a marble mortar ; put to each dozen of walnuts 1 quart of vinegar ; stir them every day for a week ; then put them in a bag, and press them until all the liquor is out. To each quart of this juice put 1 tea-spoon of pounded cloves and mace, and 6 cloves of garlic ; boil it for 15 or 20 minutes, and then bottle it ; put in the corks tightly.

Small White Onions Pickled.

803. Take young white unset onions, and lay them in salt and water for 2 days ; change the water once ; then drain them in a cloth, and put them in small bottles ; pour over them vinegar, with mace, ginger, and pepper in it ; scald it ; secure the bottles with a bladder. Large onions can also be pickled in this manner ; they should be kept a little longer in brine.

Mushroom Catsup.

804. To 3 pounds of mushrooms put 2 ounces of salt, and mash them after they have stood for 12 or 15 hours ; to 1 quart of liquor

put 4 tea-spoons of mace, 4 of cloves, 2 table-spoons of mustard seed, and 1 table-spoon of fine red pepper. Boil and skim it, and let it stand until cold; then bottle it in dry bottles, the smaller the better. Seal them tightly.

To Pickle Mushrooms.

805. Throw them into cold water as you peel them; then as soon as they are ready, put them in salt and water, in a skillet; cover them tightly, and let them simmer until they are tender; then spread them upon dishes until they are cold. To 1 quart of mushrooms put 1 nutmeg, 2 blades of mace, 1 dozen of cloves, and a few grains of black pepper. Then measure equal quantities of white wine and vinegar, enough to cover them; boil them in it, and pour them upon the cold mushrooms, having put the mushrooms in a stone jar. Tie them down secure from the air.

Chow-Chow Pickle.

806. Cut up 1 peck of white cabbage; sprinkle it with salt, over night, in layers; put a pressure upon it. Next morning, cut 10 large white onions, and sprinkle with salt; drain the cabbage, and lay it on a cloth while you prepare the vinegar. Take $\frac{3}{4}$ pound of sugar, $\frac{1}{2}$ pound of mustard seed, 2 ounces of pulverized

cinnamon, 2 ounces of turmeric, 2 ounces of white mustard seed, 2 ounces of celery seed, and $\frac{1}{2}$ pint of grated horseradish. Put it all into the vinegar, and let it come to a boil; then put in the cabbage and onions; let it boil for 10 minutes. Add $\frac{1}{2}$ tea-cup of oil, if it is liked.

Boiled Cabbage Pickle.

807. 1 peck of cabbage, cut in quarters, and put in layers with salt; let it stand 24 hours, and then drain off the salt and water; take 4 sliced onions, and put them with the cabbage into a kettle; cover them with vinegar, and let them boil for 1 hour. Then add 2 pounds of brown sugar, 2 ounces of turmeric, 1 ounce of mace, $\frac{1}{2}$ ounce of cloves, 1 ounce of allspice, $\frac{1}{2}$ tea-cup of ginger, 2 ounces of celery seed, 4 table-spoons of mustard seed. Then put it on the fire, and let it boil for another hour. After the pickle is made, add whole onions. This pickle will be ready for use in a day or two. It is equal to old yellow pickle, and requires little trouble in its preparation.

Chopped Cabbage Pickle.

808. 2 gallons of cabbage, not chopped very fine, 5 table-spoons of mustard, 3 gills of mustard seed, 2 table-spoons of ground pepper, 2 of allspice, 2 of cloves, 1 gill of salt, 1 quart

of onions, chopped fine, $1\frac{1}{2}$ pounds of sugar, 3 quarts of vinegar, and a little turmeric. Boil them all until they are tender; stir frequently.

To Pickle Asparagus.

809. Pour boiling salt and water over them, and cover close; next day dry them; and after standing in vinegar for a week, put them in the yellow pickle.

To Pickle Lemons.

810. First pare off the yellow rind very thin; cut them across the end about 1 inch, and pack them in a vessel with dry salt; let them remain in the salt for 8 days; then take out, and dry them in the sun, or before a fire; spread them on dishes, until the salt candies on them; put them in jars, and pour hot vinegar over them, with spice to suit taste. They are better if kept 4 or 5 months without being used.

Sweet Pickled Damsons.

811. 7 pounds of fruit, 3 pounds of brown sugar, 2 quarts of strong vinegar, 1 ounce of cinnamon, 1 ounce of cloves. Boil the sugar and vinegar together; take off the scum as it rises; put the fruit in a jar, mixing the spice through it; pour over it the boiling vinegar; let it stand for 24 hours, and then strain it off;

when it comes to boil, add the fruit, and let it boil for 5 minutes. Put back in the jar, and cover it tightly.

To Pickle Nasturtiums.

812. Gather them when full grown, but young; pour boiling salt and water upon them, and let them stand 3 or 4 days. Then drain them, and cover them with cold vinegar; add a few blades of mace, and whole grains of black pepper.

Cucumbers Sliced.

813. Cut up, in either slices or dice, 25 cucumbers; sprinkle them with 1 tea-cup of salt; let them remain all day; at night, put them on a sieve to drain; next morning, put them in layers, in a jar, alternate with slices of onion, black pepper, and red, and a few blades of mace. After the jar is filled, pour over the top some best olive oil; fill up the jar with cold vinegar.

To Make Vinegar.

814. Have a barrel of good cider vinegar made in the summer or fall, and keep it until the next spring. Then take a tierce, and put in some good mother of vinegar, if you can get it; if not, put in 1 sheet of letter paper, some fermented preserves, 2 or 3 gallons of whiskey,

and $\frac{1}{2}$ gallon of molasses. This is an excellent receipt.

Cucumber Catsup, No. 1.

815. Pare the cucumbers, and take out a white vein that runs along the cucumbers, dividing it in 3 parts; cut them in pieces the $\frac{1}{4}$ of an inch in thickness; cut onions in small square pieces; put 1 quart of onions to 3 quarts of cucumbers; sprinkle them with a good deal of salt, and put them to drain. After the water is all off, take to every 4 quarts 1 pint of wine, $\frac{1}{2}$ tea-cup of mustard seed, $\frac{1}{2}$ tea-cup of ground black pepper, 6 dozen cloves, a little mace, mixing all well together. Put them into small jars, and fill them up with vinegar; in 10 days, put more vinegar, and tie them down with a bladder.

Cucumber Catsup, No. 2.

816. 1 peck of cucumbers, cut up as for table, 1 dozen large onions, cut in rings. Put the cucumbers, with 1 pint of salt, in a tureen for 6 hours; then put them to drain on a sieve for 6 hours; put them in a pot, covered with vinegar, for 1 day; pour that off, and then add the onions, and cover them with fresh vinegar, 2 wine-glasses of sweet oil, 2 of madeira wine, 2 tea-spoons of cayenne pepper, 2 of black pepper,

1 dozen blades of mace. Cucumber catsup should be made in the fall of the year.

Whole Cucumbers, No. 1.

817. To 100 good-sized cucumbers put $\frac{1}{2}$ pound of good white mustard seed, 1 large stock of horseradish, 1 ounce of cloves, $\frac{1}{2}$ ounce of mace, 1 ounce of allspice, 6 onions, 1 ounce of whole black pepper, 1 ounce of race ginger. Put these spices upon the cucumbers, and fill up with cold vinegar. Let the cucumbers lie in salt and water for 24 hours, to draw out the green; then throw them into cold water; wipe them dry, and then add the spices. $\frac{1}{2}$ hour is long enough for them to remain in cold water.

Whole Cucumbers, No. 2.

818. To 1 pint of salt take 100 cucumbers; pour upon them boiling water sufficient to cover them; cover tight, to prevent the steam from escaping; let them stand for 24 hours; then take them out, and wipe them perfectly dry. Be careful not to break the skins, and place them in the jar in which they are to be kept; pour boiling spiced vinegar upon them, and close the jar tight. In 2 weeks the pickles will be fit for use; use very pure vinegar. This is said to be a most excellent receipt, and the pickles made in this way will keep for years.

WINES AND DRINKS.

Blackberry Wine.

819. Preserve the berries; let them stand until the next day; strain them, and add to each gallon of juice 1 quart of water and 3 pounds of brown sugar; put the mixture into a tight vessel, and let it stand until the next March; then bottle for use. Be careful not to stir it up as you draw it off to bottle.

Blackberry Cordial, No. 1.

820. Press the juice from the berries; strain through a coarse muslin bag. To 1 quart of juice, put 1 pound of loaf sugar; let it stand for 3 days; strain through a sieve; put to each quart an equal quantity of brandy, and bottle for use.

Blackberry Cordial, No. 2.

821. To 2 quarts of blackberry juice, put 1 pound of loaf sugar, 1 ounce of mace, the same of cloves and allspice, 1 ounce of cinnamon; beat the spices, and put them into a bag; boil all for a quarter of an hour, and, when cold, add a pint of 4th proof brandy. After boiling, take out the bag of spices.

Blackberry Syrup.

822. To 1 quart of juice, put 1 pound of loaf sugar; boil it until thick and clear, and then bottle it for use.

Blackberry Vinegar.

823. To 3 quarts of berries, put 1 of vinegar; let it stand for 3 days; then strain it; and to 1 pint of juice put 1 pound of sugar; put it into a kettle over a slow fire; skim it as it boils. Let it boil for $\frac{1}{2}$ an hour, and bottle for use.

Currant Shrub.

824. 1 quart of currant juice, $\frac{1}{2}$ pound of sugar, $\frac{1}{2}$ pint of water, $\frac{1}{2}$ pint of brandy; add the brandy just before bottling it. Boil it for $\frac{1}{2}$ an hour.

Currant Wine.

825. To 1 gallon of mashed currants, put 1 gallon of water; mash them through a sieve until the juice is all extracted from the pulp; then run the juice through the sieve; and to 1 gallon of the mixed juice and water, put 3 pounds of brown sugar; then put it into a demi-john or cask, filling it nearly full; leave out the cork or bung until the fifth day; then tie a piece of muslin over the opening, and put a large lump of wet clay over it, stopping it closely.

Let it remain for six months; then draw it off, and bottle; adding a table-spoon of brandy to each bottle.

Cherry Bounce, No. 1.

826. Stone, and put into a stone jar the cherries; place this jar into a pot containing water; set it on the fire; let the water boil around the cherries until the juice is extracted; then strain the juice, and to 1 gallon, put 4 pounds of sugar; put it into a kettle, and let boil until all scum has been taken off. While boiling, add a pinch of allspice, a few blades of mace. Just before bottling, put to each gallon of liquor, 1 quart of brandy and 1 quart of rum.

Cherry Bounce, No. 2.

827. Squeeze the juice from the cherries through a cotton cloth; to 4 gallons of cherry juice, add 1 gallon of Jamaica rum, and 1½ pounds of white sugar; put into a muslin bag 2 ounces of cloves, and 1 of nutmeg grated; boil them in a quart of water until all the strength is extracted; take out the spices, and add the water to the mixture, and then bottle it for use, or put it into a demijohn. This receipt is said to be very excellent. It is a great improvement to use several different kinds of

cherries; the morello, the black-heart, and the wild cherry are very delicious when mixed in bounce.

Mint Cordial.

828. Pull off the leaves from the stems of fresh green mint; put them in a bowl, and cover them with brandy; let it stand for 10 hours; then put to 1 quart of mint brandy, 1 pound of white sugar. Bottle it, and cork it very tightly, so as to exclude the air.

Claret Peach Cordial.

829. 1 pound of peaches, pared and cut up; sprinkle over them 1 pound of sugar, and let them stand for 2 hours; boil them until they are a rich syrup; then strain them, and add brandy to taste, and bottle.

Raspberry Vinegar.

830. Put 2 quarts of ripe raspberries in a covered vessel, and pour upon them 1 quart of vinegar; let it stand for a day and a night; then strain it through a sieve, and be careful not to press them; then pour the same vinegar over 2 quarts of fresh raspberries, and repeat the same process; then to each pint of this vinegar, put 1 pound of sugar; let it stand so that the sugar can dissolve gradually; put it

into a stone jar, into a kettle containing water; let the water boil for an hour; skim it well. Cork and seal it.

Fox Grape Shrub.

831. 1 gallon of grapes; put them in a skillet over a slow fire until soft; press them through a hair sieve, until all the juice is extracted; to this quantity, put 1 pound of white sugar, 1 pint of French brandy; and when it is cold, bottle it.

Grape Wine.

832. Take the small wild black grape; press them to extract the juice. To 1 gallon of juice, put 2 pounds of white sugar; put it into a cask in the cellar until spring, when it will be ready to bottle.

Strawberry Syrup.

833. 1 pound of sugar to 1 pint of strawberry juice; strain the juice from the berries through a muslin bag. Let it come to a boil; take off the scum; when it is cold, add brandy to taste, and bottle it.

Tomato Wine.

834. Take ripe tomatoes; cook them enough to let the juice flow freely. To each gallon of juice, add 1 of water; then to each gallon

of this mixture, put 3 pounds of loaf sugar; set it by to ferment. After the lees sink to the bottom of the vessel rack off, and add a little more sugar if necessary. Clarify after the second fermentation with isinglass, or white of an egg.

Lemon Syrup.

835. To 1 pint of lemon juice, add 1½ pounds of sugar; boil it to a syrup, and keep it in bottles for use.

Ginger Ale.

836. 2 gallons of water, 2 pounds of brown sugar, 1 dessert-spoon of cream of tartar, 2 table-spoons of the fibrous part of whole ginger, ½ of a lemon sliced; when milk warm, put in ½ pint of patent yeast, and bottle it when it begins to ferment. After putting in the yeast do not put it again on the fire.

Ginger Pop.

837. Put into a 3 gallon stone jar 3 pounds of brown sugar, the rind and juice of 1 lemon, 1 handful of bruised race ginger. Then fill up the jar with boiling water, and let it stand until nearly cool; then add a tea-cup of home made yeast; cover it up tightly for 3 hours; then bottle it. The corks must be hammered in the bottles, and then tied down.

Ginger Beer.

838. 13 gallons of water, 13 pounds of loaf sugar, 3 ounces of bruised ginger; boil it all for 1 hour; skim it, and put in it the beaten whites of 8 eggs to clarify it. When boiled, strain it into a tub; let it become cold; then pour it into a barrel, with the thin peel and juice of 13 lemons, and put on the top $\frac{1}{2}$ tea-spoon of yeast; stop the cask close; in 3 days bottle it, and in a week after it will be fit for use.

Imperial Pop.

839. $\frac{1}{2}$ pound of loaf sugar, 1 ounce of cream of tartar, 1 lemon with the peel thrown in, 1 table-spoon of yeast, 1 gallon of water.

Egg-nogg, No. 1.

840. Beat up the yolks of 12 eggs with not quite $1\frac{1}{2}$ pounds of sifted sugar, add to this 1 pint of French brandy, $\frac{1}{2}$ pint Jamaica spirits, grate in 1 nutmeg; beat up the whites, not all of them, about 8, and put them on the top of the mixture; then pour in 3 pints of cream, and 1 pint of milk.

Egg-nogg, No. 2.

841. 1 quart of cream, 6 eggs, $\frac{1}{2}$ pint of French brandy, 1 gill of Jamaica spirits, and

1 of peach brandy, 4 table-spoons of sifted sugar; beat the yolks and sugar together very light; then stir in the spirits. As this way of mixing cooks the eggs, keep stirring it all the time; then pour in the cream; then stir in the mixture, the whites of the eggs beaten to a stiff froth.

Egg-nogg, No. 3.

842. Beat up the whole of an egg very light; 1 dessert-spoon of sifted sugar beaten in with it; pour on the egg a small tumblerful of wine and water mixed, stirring it all the time.

Apple Toddy.

843. 1 gallon of water sweetened to the taste, 1 large tumblerful of preserved peaches, 1 of pineapple preserve, roast very slowly 4 pippin apples; press them with a table-spoon, and put in the sugar and water; let this stand until the next day; then add 1½ pints of best French brandy, 1 quart of Madeira wine, 1 pint of Jamaica spirits, 1 pint of peach brandy, ½ bottle of curaçoa. Serve it up with a little grated nutmeg.

Tea Punch.

844. To 1 quart of rum, put 1½ pounds of sugar, 6 lemons, and 1 cup of strong green tea.

Peel the lemons nicely, and pour the tea boiling hot upon the peel; mix the lemon juice and sugar, and mix all together, pouring the rum on last. When ready to serve it, have a pitcher filled with crushed ice; pack in as much as you can, and then pour upon it the mixture. The melted ice will make it of pleasant strength

Sherry Cobler.

845. 1 quart of sherry wine, 1 quart of water, 6 large fresh lemons, the peels cut very thin. Sweeten very richly and freeze it.

To Make Cider, No. 1.

846. Put the cider from the press in open hogsheads; add a quart of quick lime; mix it with 1 gallon of new milk. When the fermentation rises, draw the cider from the bottom; put into clean casks and bung it up tightly.

To Make Cider, No. 2.

847. The following recipe if given due attention will secure a fine quality of this delightful beverage. Much of the excellence of cider depends upon the temperature at which the fermentation is conducted; as soon as pressed from the fruit, it should be strained into sulphured casks, and placed in a cool situation, where the temperature does not exceed 50 deg. Fahr., if left in the heating sun, much of the sugar is

converted into vinegar by the absorption of atmospheric oxygen, and thus the liquor becomes acid and rough. If the fermentation be conducted at a low temperature, nearly the whole of the sugar is converted into alcohol, and remains in the liquor instead of undergoing the process of acetification; this is the principal cause of the superiority of the cider made by one person over another living in the same neighborhood, independent of differences in the quality of the fruit, the one having a cooler cellar or barn than the other to store his cider in. Sour and rough apples are thought to produce the best cider, they contain less sugar, and more malic acid, the latter quality impedes the conversion of alcohol into vinegar; but cider made with such apples cannot equal in quality that prepared at a low temperature from fruit abounding in sugar, which, if properly strained, or racked at every indication of fermentation, will keep good for 20 years.

Almond Drink.

848. Take a quart of cold water, and 1 pound of almonds before they are shelled. Blanch the almonds, and pound them one by one to a paste, dropping into them a little rose water to keep them from oiling. Pour the water upon the almond paste.

SAUCES FOR MEAT AND FISH.

A Fine Fish Sauce.

849. Put into a nice tin saucepan, 1 pint of port wine, $\frac{1}{2}$ pint of walnut catsup, 12 anchovies and the liquor belonging to them, 1 gill of walnut pickles, the grated rind and juice of 1 large lemon, 4 or 5 shallots, cayenne pepper to taste, 3 ounces of scraped horse-radish, 3 blades of mace, 2 tea-spoons of made mustard. Boil it all gently until the rawness goes off; put it into small bottles for use; cork it tightly.

Old Mixon Sauce.

850. 1 bottle of anchovies, 1 quart of walnut catsup or pickles, 1 quart of mushroom catsup, $\frac{1}{2}$ dozen shallots cut fine, $\frac{1}{2}$ dozen garlic, $\frac{1}{2}$ ounce of cloves, $\frac{1}{2}$ ounce of mace, $\frac{1}{2}$ ounce of allspice, $\frac{1}{4}$ ounce of cayenne pepper, the grated rind of 3 lemons and the juice of 6; boil all together on a slow fire for an hour, and add a pint of walnut pickle to keep up the quantity; when cold, put it into a jar for a month; tie it down closely; then strain, and bottle it; if well corked it will keep for years

Tomato Sauce.

851. 1 peck of tomatoes mashed and put through a sieve, 2 table-spoons of salt, $\frac{1}{2}$ tea-spoon of black pepper, the same of cayenne, 2 sticks of cinnamon, 1 table-spoon of allspice, 1 dessert-spoon of cloves, 3 onions cut fine, small bunch of thyme, and a large bunch of celery and a little parsley, 1 pint of vinegar. Boil for 3 hours, and then bottle it.

Tomato Soy.

852. To 1 peck of ripe tomatoes cut in slices, skins and pulp, put $\frac{1}{2}$ cup of ground black pepper, $\frac{1}{2}$ cup of celery seed, 2 table-spoons of ground allspice and 2 of cloves, 2 large red peppers, and 4 large onions chopped fine, 1 cup of salt; boil these ingredients well for 3 hours, and just before taking it off, add 1 cup of vinegar; strain through a colander, and bottle it at once. This is a most excellent sauce for cold meats, to season stews with, and to eat with soups.


Pepper Vinegar.

853. Get 1 dozen pods of pepper when ripe; take out the stems, and cut the pods in two; put them into a kettle with 3 pints of vinegar; boil it away to a quart, and strain


it through a sieve. A little of this vinegar is excellent in gravies of every kind, it is also good in fish sauces. It should be kept tightly corked.

Curry Powder.

854. 1 ounce of turmeric, 1 ounce of coriander seed, 1 ounce of cumin seed, 1 ounce of ginger, 1 ounce of nutmeg, 1 ounce of mace, 1 ounce of cayenne pepper; mix all together, and pass them through a fine sieve; bottle, and cork it well. 1 tea-spoon is enough to season any made dish.



TO CURE PORK AND BEEF.



To Cure 1000 Pounds of Pork.

855. $\frac{1}{2}$ bushel of fine salt, $\frac{1}{2}$ gallon of best molasses, 3 pounds of brown sugar, $2\frac{1}{2}$ pounds of saltpetre; mix all together. Rub the meat well with this mixture until it is all absorbed; then pack it in a tight cask; in a week's time take it out of the cask, and rub it well with the pickle it makes; then repeat it; repeat this mode in another week's time, adding each time a plate of alum salt; it should remain in

the salt for 5 weeks, before it is hung to be smoked. In packing the meat, always put the skin part down, so that it will retain its juices.

To Cure a Common Sized Ham.

856. 1 tea-spoon of saltpetre, 1 tea-spoon of African red pepper, 2 table-spoons of molasses; mix them together, and rub on the inside of the ham; then put on as much salt as will cover the ham, and pack it down in a tub; the Liverpool salt is the best to use; alum salt makes the meat hard. In packing hams for pickling the largest should be laid at the bottom, with skins down; after a few weeks cut one of the top hams, and boil it; if the salt can be tasted, hang them up to smoke.

To Cure Twelve Hams.

857. To 12 hams of common size, take 8 pounds of brown sugar, $\frac{1}{2}$ pound of crystallised saltpetre, 5 pounds of fine Liverpool salt, and, after mixing them, rub them on the hams; put the hams in a cask, skins down; let them remain for a week; then make a brine strong enough to bear an egg, and add 2 or 3 quarts of lye from hickory ashes, refined by boiling and skimming; cover the hams with the brine; keep them covered with it by a weight for 3 or

4 weeks; then hang them up to smoke; after 24 hours hanging, smoke them with hickory wood until cured, about 6 weeks. Before boiling a ham, wrap it well in timothy hay.

Westphalia Mode of Curing Hams.

858. To 6 hams, put 4 ounces of saltpetre, 4 ounces of brown sugar, 2 pints of Liverpool salt, 1 pint of ground alum salt, 2 drachms of sal ammoniac, 2 drachms of juniper berries. These ingredients to be mixed, and rubbed on hams. Let them stand for 4 weeks, and then smoke them moderately.

For 1000 pounds of selected meat, take 2½ pounds of brown sugar, 3 pecks of Liverpool salt, 2½ ounces of sal ammoniac, 2½ ounces of fresh Juniper berries. Mix these ingredients well before putting them on the meat. This receipt was brought from England by a gentleman who used it with great success.

To Spice a Round of Beef, No. 1.

859. Take the bone out of the beef, and fill it with salt; rub the round with saltpetre, and let it remain for 24 hours, or for double that time will not hurt it. Take 1 ounce of black pepper that is ground, 1 ounce of allspice, ½ ounce of cloves, ½ pound of salt, ½ pound of brown sugar; mix all, and make them quite

hot; rub the beef on all parts with it; lay it in a tub, and put a cover over it; it must be carefully turned every day; the pickle will dry, but continue to rub it, as it makes the spices strike in deeper; when you bake it, have it as close, and as much in shape as possible; belt it around with a strong chord. 4 hours will bake it with a steady, slow heat; rub the top with lard or butter before you put it in the oven. This quantity calls for 25 pounds of beef.

To Spice a Round of beef, No. 2.

860. Take 3 ounces of saltpetre, 3 ounces of brown sugar, 1 ounce of cloves, 2 nutmegs, $\frac{1}{2}$ ounce of allspice, 1 table-spoon of ground pepper, 1 tea-spoon of mace, and 3 handfuls of common salt, and mash them all to a fine powder. Let the beef hang for a day or two; then rub the mixed ingredients well into it; turn and rub it every day for 3 weeks. When it is cooked, cover it with 1 pound of suet, chopped fine, and stew slowly for 4 to 5 hours. This quantity calls for 25 pounds of beef.

Irish Mode of Spicing Beef.

861. For a round of 25 pounds, take $\frac{1}{2}$ a pound of saltpetre, 2 table-spoons of brown sugar; pound them together, and rub the beef with it well; then put it into a tub as near the

fire as possible, and let it remain for 48 hours, during which time turn and rub it. Have prepared 1½ ounces of ground pepper, black, 2 ounces allspice, 1 ounce of cloves, 4 handfuls of salt; mix and grind them well together; then rub the beef with it every day for a week, taking care to preserve the pickle. It will be fit for use in 2, 3, or 4 weeks.

TO DRESS IT.—Chop about 1 pound of fresh suet; place a few sticks at the bottom of the pot to prevent the beef from burning; lay the beef on them, and pour over it the pickle and the suet; pour in at one side of the beef 2 quarts of water; cover it closely, and stew it for 5 hours. Boil some carrots and turnips, chop them fine; make some very thin drawn butter; season it with some of the liquor that is about the beef; put the vegetables in it, and pour over the beef; fill the sauce boats with the gravy; garnish the beef with carrots and turnips.

An Admirable Style of Curing Pork, Beef, and Mutton.

862. Take 4 gallons of water, 1½ pounds of Muscovado sugar, 2 ounces of saltpetre, and 10 pounds of salt; put to boil in a pot, and take off the scum as it rises. When it has boiled free from scum, take it off, and set to

cool. Put the meat into the vessel you intend keeping it in, and then pour over the liquor, and let it remain. Beef preserved in this manner has been as sweet after lying in it 10 weeks as if only 3 days salted. If you intend to preserve the meat for a considerable time, the pickle must be boiled once in 2 months, putting in 2 ounces of sugar, and 2 pounds of salt; boil it, and skim it. Thus the same pickle will be good for 12 months. This pickle is incomparable to cure hams, tongues, or beef, which are intended to be dried. They should be put in bags, and hung up in a dry place. Unless it is cold weather, rub the meat with white salt, and let it lie all night before putting it into the pickle.

Smoked Sausages.

863. Stuffed sausages are nice for a relish when they are salted and put in brine with bacon or beef, and then smoked. They must be boiled and pressed before they are eaten. Slice them, and serve cold.

Sausage Meat, No. 1.

864. 24 pounds of best pork, 13 pounds of the back of chine fat, to be chopped separately; be careful to take out of the pork pieces of gristle and small pieces of bone; 14 table-

spoons of sage, 6 of pepper, 8 of thyme, 8 of sweet marjoram, 3 of winter savory. Mix the ingredients well through the sausage.

Sausage Meat, No. 2.

865. To 10 pounds of sausage meat, that is 6 pounds of lean and 4 of fat, put 4 ounces of salt, 2 ounces of black pepper, 1 tea-cup of sage dried, beaten and sifted. Chop the meat very fine, separately from the fat, removing all the gristle and hard pieces; chop all very fine, and mix together. If you pack it in jars, pour melted lard over the top of the sausage meat to keep it from the air, and tie the jar down tightly.

Souse Cheese.

866. Boil the heads soft until the bones separate from the meat; chop them fine with some pieces of chine fat; season highly with cloves, allspice, black pepper, salt to taste. If too stiff, moisten it with the water that it was boiled in; put it into a stone crock, with a weight upon it, to cool.

To Cure Chines.

867. Rub them well with salt; make a brine to bear an egg; put in it a small lump of

saltpetre, $\frac{1}{2}$ gallon of weak lye. Let the chines remain in it 3 or 4 weeks; then hang them up to smoke for several days.

To Corn Beef.

868. Put 2 table-spoons of saltpetre to $\frac{1}{2}$ gallon of salt, and 1 gallon of weak lye; make into a brine that will bear an egg; rub a little salt each day, or every other day, on the beef that you want corned; then pack the beef in a barrel, and pour the brine upon it, so as to cover the meat with it. The bloody neck pieces ought to be put in a separate vessel from the best pieces. If you corn beef for summer, it should remain in brine 6 weeks; then it must be taken out, wiped very dry, sewed up in a bag, and then smoked.

To Cure Beef Tongues.

869. Rub the tongues with sugar and saltpetre. In 2 days, rub them with salt, and let them remain for 3 weeks, either in the pickle they make, or in the beef pickle; then hang them up, either in the kitchen, or to smoke, for 3 days.

To Cure Chipping Beef, No. 1.

870. 4 gallons of water, $1\frac{1}{2}$ pounds of molasses sugar, 2 ounces of saltpetre, 6 pounds of

bay salt. Boil all together in an iron pot; skim it as long as any scum remains. The pot should then stand as long as may be necessary for the liquor to become quite cold; a sufficient quantity of liquor should be poured on the meat to cover it. Should the meat be kept for any length of time, the pickle should be boiled in the course of 2 months, skimming off the scum when it boils. Put in 2 ounces of saltpetre, and $\frac{1}{2}$ pound of salt; before the meat is put into the pickle it must be rubbed with salt; let it boil until the bloody juices run off.

To Cure Chipping Beef, No. 2.

871. To 1 leg of beef take 4 ounces of all-spice, 2 ounces of saltpetre, $2\frac{1}{2}$ pounds of brown sugar, 1 plate of fine salt. Mix them, and rub them on the beef; let it lie for 18 days, and then hang it up to dry.

Dried Liver.

872. Make a brine of salt and water that will bear an egg; let the liver remain in it for 3 weeks; then hang it up to dry for 6 weeks, in a dry cupboard. This is excellent for relish.

To Corn Beef in Hot Weather.

873. Take a piece of thin brisket or plate; cut out the ribs nicely; rub it on both sides

well; pour 1 gill of molasses on 2 table-spoons of pounded saltpetre, and 1 quart of salt, and rub them in the meat; put it in a tight vessel, just large enough to hold it; fix it so that the bloody brine can run off, or the meat will spoil; let it be well covered with the molasses and salt. In 4 days boil it, tied up in a cloth, with salt about it; when done, take off the skin, and serve it. It is best kept in an ice-house or refrigerator. A fillet or breast of veal, and a leg or rack of mutton, are excellent, if prepared in the same manner.

Beef Pickle.

874. 4 gallons of water, $1\frac{1}{2}$ pounds of brown sugar, or $1\frac{1}{2}$ pints of molasses, 9 pounds of salt. Mix them all together, and if any scum floats, skim it off, and put the pickle to the beef. Some persons boil the pickle, but it is better not to boil it, as it gives the meat a better color if not boiled. Once in 2 weeks take off the scum that may rise, and add 2 ounces of sugar, $\frac{1}{2}$ pound of salt. The pickle serves again for a fresh parcel of meat.

Souce Feet.

875. After they are nicely scraped and cleaned, boil them in water that has a little salt in it, until they are tender; then take them out,

and put them in cold spiced vinegar. The water that they were boiled in, if allowed to boil longer, will jelly; this can be poured over the feet. Pig's feet are the best to souse; they can either be eaten cold, or fried brown in butter.

TO PICKLE FISH, OYSTERS, AND CRABS.

Potted Herring.

876. Clean the herrings; take off the heads and the tails, and wipe them dry; season each with salt, cayenne pepper, cloves, or any spice you prefer. Place them in layers, in a stone jar; cover them with good vinegar; put them in a moderate oven, and let them remain 3 or 4 hours. They will be better if left for a few days before eaten, and are very nice eaten with oil. When the vinegar evaporates in baking, pour as much more on the fish.

Potted Shad.

877. First clean them, and let them remain in water to extract the blood; then rub them with salt, cayenne pepper, and black pepper some pounded allspice, and cloves. To a com

mon sized shad put 1 tea-spoon of cloves, 1 of allspice, 2 of fine salt, and 1 of cayenne and black pepper mixed. Rub well both the inside and outside of the fish; then cut into large pieces, and pack it in a jar, and cover it with vinegar; set the jar in a pot of water, and let it boil; cover the fish tight, and let it steam for 1 or 2 hours; then set it away to cool, keeping it covered tightly.

Souse of Rock Fish.

878. Boil the fish until it can be taken from the bones; let it stand until cold, and then cut it in pieces. Boil in vinegar enough to cover them, 1 table-spoon of mixed cloves, allspice, mace, a few grains of whole black pepper, and salt to the taste. Let it be cold when poured upon the fish; keep the jar containing the fish closely covered. A large-mouthed jar is preferable, as the pieces will not be broken in taking them out.

Fish Chowder.

879. 3 or 4 medium sized rock fish, or 1 large one; take about 8 slices of fat salt pork; fry them in the pot that the fish is to be cooked in; leave in the fat, but take out the slices; cut up the fish as for frying; put a layer of it in the pot; sprinkle it with salt, black pepper, chips

of onion, and a slice of the sliced fried pork. Then put in a layer of raw potatoes, sliced, and season as you did the fish; then a layer of best Pilot bread, or Medford crackers. Continue this process until the pot is filled; when the potatoes are done, the chowder is ready to be served; be careful not to break the fish in dish-
ing it. Should the chowder soak up the water too much in cooking, add sufficient to keep the pot filled. Some persons add, just before the chowder is done, 1 pint of cream or milk, but this is according to taste.

To put up Herrings for Family Use.

880. 1000 herrings put loosely in layers; sprinkle each layer with fine salt and rock salt, 3 pecks of each mixed together; let them remain so for 4 days; take them out; drain them well, and pack them in close layers on their backs, each layer covered with a compound of fine salt and rock salt, 3 pecks of each, 1½ pounds brown sugar, and ¼ pound of saltpetre. Put them aside for several months until the salt takes effect.

Brine for Herrings.

881. ¼ pound of saltpetre, 1 quart of molasses to 1 bucket of brine. Mix together, and pour on the herrings. The brine should bear

an egg. To take herrings out of this brine and smoke them for a day or two before using them, makes them of a very delicate and delicious flavor.

To Pickle Oysters.

882. Strain the liquor from the oysters, and wash the oysters in water; then wipe them dry with a coarse cloth; put the liquor on the fire, after having strained it; put in it salt and pepper to taste, and a few blades of mace. When boiling, put in the oysters, and let them cook until the gills turn; then take them off, and add vinegar to taste; put them in china to cool.

To Pickle Crabs.

883. Soft crabs are very delicious if pickled. Clean the crabs, and boil them in salt and water until they are done; take them out, and let them drain; when perfectly cold and dry, put them in a jar; pour over them vinegar until they are covered. First scald the vinegar with spices, and then let it become cold before adding it to the crabs. Hard crabs can also be prepared in this manner.

To Pickle Shrimps.

884. Boil them in water; put a little salt in the water; then peel them, and put them in

vinegar that has a few spices in it; keep them in a stone jar. If kept closely covered, they will be good for several weeks.

FOOD FOR THE SICK.

Beef Jelly.

885. Take a lean juicy piece of beef, 1 pound; cut it into small pieces; throw them into cold water, and let them soak for 1 hour. Then put it on the fire with 1 pint of water, and let it stew slowly until it is reduced $\frac{2}{3}$; then strain it on a few blades of mace. When you first put it on, season with pepper, salt, and a little celery seed. This is excellent for a person who is weak and needs nourishment. When it is used, always serve it hot.

Beef Essence.

886. Take 2 pounds of juicy beef; put it into a stone jar, and set it on a pot of water; let the water boil around it for 4 or 5 hours; then take off the beef, and strain it; it will jelly when cold. A very little of this should be used at a time, as it is very strong.

Chicken Jelly.

887. Take an old chicken ; cut it up ; wash and dry it with a coarse towel ; cut off the meat, and wash the bones ; put it into a jar, and set it in a pot of water ; let the water boil for 5 hours ; then strain the juices through a coarse muslin bag ; only add a little salt. If the chicken is put back on the fire, and allowed to cook, it will make more jelly. When it cools, skim it.

Mutton Broth.

888. Cut off the skin and fat of $\frac{1}{2}$ pound of the scraggy neck part ; put it into a stewpan, and cover it with cold water ; let it stew gently for $1\frac{1}{2}$ hours ; skim off the grease ; season to taste.

Mush.

889. Put 1 pint of fresh water in a stewpan ; when it boils, stir in sifted cornmeal, a little at a time, until it is the proper consistency. Stir it for 30 minutes, and then serve it with a little cream and salt.

Toast Water.

890. Take bread that is a little stale ; slice it, and toast it a light brown ; pour upon it boiling water. When it cools, it is ready to drink.

Panada.

891. Drop small pieces of stale bread into a little boiling water; sweeten to taste, and let it boil for 15 minutes; season with raisins, removing them before it is used, or with wine or lemon.

Barley Water.

892. Wash the barley, and put it to boil as you would rice. When the grains become soft, sweeten to taste, and flavor with lemon juice.

Wine Whey.

893. 1 pint of boiling milk, $\frac{1}{2}$ pint of good Madeira wine. Boil it until the curds form; pour off the whey; sweeten it, and serve.

Apple Water.

894. Bake a juicy, tart apple, and pour over it boiling water; let it stand until cold. This water is very agreeable in sickness.

Arrowroot.

895. This may be made of either milk or water. Mix 1 table-spoon of arrowroot with enough cold water to make a paste; pour upon it, stirring all the time, $\frac{1}{2}$ pint of boiling water; sweeten to taste, and put it in a saucepan; let it cook until it is clear. The milk should be fresh.

Sago Cream.

896. 1 table-spoon of sago to 1 pint of water; let it boil well, and then add to it 1 tea-cup of milk; let them boil together for a few minutes, and then pour it upon a well-beaten egg; stir it well, and season with loaf sugar and nutmeg. The white of the egg not to be used.

Lemon for a Cough.

897. Roast a lemon very carefully, without burning it; whilst it is hot, cut it and squeeze it into a cup upon 3 ounces of sugar, finely powdered. Take 1 spoonful of this mixture whenever the cough is troublesome. It is agreeable to the taste, and seldom fails in giving relief.

Cough Mixture.

898. Take $\frac{1}{2}$ pint of molasses, 1 table-spoon of butter, and 2 table-spoons of vinegar. Stew them all together until thick and smooth. Take 1 tea-spoonful of this mixture every $\frac{1}{2}$ hour until the cough is relieved, or if this be too often, as the sweet may disorder the stomach, use the mixture whenever the cough becomes troublesome.

CANDIES.



Nougat.

899. 1 pound of white sugar, and 1 pound of soft-shell almonds; blanch the almonds, and cut into small pieces; place them on a tin plate, in the oven, until they are slightly browned; put the sugar in the oven also, on a dish, and let it melt, but do not let it burn; then stir in the almonds; and while hot, turn out on dishes, which have been buttered. The almonds must be stirred in very quickly.

Peanut Taffy.

900. 1 pound of brown sugar, $\frac{1}{4}$ pound of butter, 1 quart of peanuts, nicely toasted a light brown. Put the sugar and butter in a skillet with 2 table-spoons of water; let them boil until the taffy is of a clear, dark color; then stir in the peanuts; let it boil for 15 minutes; then have ready the griddle on which breakfast cakes are baked, and drop 1 spoonful of taffy on at a time. It will cool very quickly, and makes very pretty little cakes. A soapstone griddle is the best, as it cools the taffy quickly, and does not retain heat.

Lemon Taffy.

901. 1 pound of brown sugar, $\frac{1}{2}$ pound of butter, 4 table-spoons of water. Let it boil of a clear brown color; season with a little lemon juice, after it is taken off the fire; then drop it on the griddle as in directions given for peanut taffy.

Caramels.

902. $\frac{1}{2}$ pound of chocolate, $1\frac{1}{2}$ pounds of brown sugar, $\frac{1}{2}$ pound of butter, 1 tumbler of milk or cream. Put all together, and let them melt; then let them boil for 20 minutes; pour on buttered dishes; and before quite cold, cut in small squares with a knife. After taking off the saucepan, add $\frac{1}{2}$ tea-spoon of essence of vanilla. Be careful not take the caramels off the fire until they are cooked. Try some first on a saucer.

Cream Candy.

903. 1 pound of sugar, $\frac{1}{2}$ pint of water, 2 table-spoons of vinegar. Boil it until it is crisp; then pour it in a flat greased dish; and when slightly cool, pull it. Put flour on the hands; be careful to do it quickly. If seasoned with vanilla, put it in the candy while boiling. Any other essence must be added just before pouring into the dishes.

Chocolate Drops.

904. Beat and sift 4 pounds of sugar ; scrape it into 1 pound of chocolate ; beat to a froth the whites of 4 eggs, and add the sugar and chocolate ; beat it as stiff as a paste ; sugar the paper, and drop the mixture on it the size of a five cent piece ; bake in a slow oven.

Pop Corn.

905. Drop the corn into boiling lard ; cover it to keep it from popping out ; when it is done popping, take it out and put it on a colander to drain. Have ready a rich syrup, flavored with orange or lemon juice ; when it simmers, drop in the corn ; take it out in large lumps, and lay it on buttered dishes to cool.

Molasses Candy.

906. $\frac{1}{2}$ gallon of West India molasses, 1 pound of sugar, $\frac{1}{4}$ pound of butter. Boil it for 3 hours ; and just before it is done, add the juice of a lemon. Try some, by cooling it on a plate, to see if it is stiff enough. Pour it off, and pull it as sugar candy. It has to be pulled for $\frac{1}{2}$ an hour. A little vinegar on the hands will make the taffy crisp. It should be of a light yellow color when pulled.

MISCELLANEOUS.

Mr. Power's Directions for Marble Statues.

907. Allow no one to touch them, for the oil of the skin discolors the marble. In cleaning be sure to use *pure* cold water only, and wash them with a painter's brush. To dust them, merely use a feather fly-flap that is not to be used for any other purpose. Cover the marble in summer with gauze to keep off the flies. If any insect should get to it, use alcohol to remove the blemish, and on no account use soap or warm water, which would certainly discolor the marble. The light should fall on a statue or bust from such a height as to leave a hair's breadth between the shade of the nose and the upper outline of the upper lip.

To Clean Statuary Marble.

908. 2 ounces of carbonate of soda, in 1 quart of clear cold water. Brush the marble with a clean paint brush dipped in this solution, rinsing constantly with clean cold water.

To Keep a Stove Bright.

909. A stove can be kept bright by two applications a year of this receipt. Make some

weak alum water; mix with it British Lustre, 2 tea-spoons to a gill of alum water. Let the stove be cold; brush it with the mixture; then take a dry brush and rub the stove until perfectly dry. Should any part before polishing be so dry as to look gray, moisten it with a wet brush and proceed as directions given. Rub it with paper each day, this will keep it bright.

To Remove Corns.

910. A lady sends us the following simple remedy for corns or excrescences on any part of the body. Burn to ashes the bark of a willow tree; sift and make a thick paste with strong vinegar; apply it to a corn at night; all pain will be relieved by the morning, and continued applications will remove the corn.

To Destroy Cock Roaches.

911. The following method of destroying these intruders is both simple and effective. Procure some "Poke Root" from the apothecary's, and boil it in water until the juices are extracted; then mix it with good molasses, spread the mixture on large plates, and place them where the roaches can get the mixture. The gentleman who gives this receipt said that he killed as many as 575 roaches in one night

with it. Even the extract of poke juice strewed about the closet will affect the roaches and rid the place of them.

Roach Powder.

912. A very simple poison for roaches, is a mixture of French green and brown sugar; set it about in plates where they frequent.

To Clean Ribbons.

913. A lady sends us the following receipt for cleaning ribbons, with the request that we will publish it for the benefit of her sex, as all economical receipts are to be recommended in these hard times.

Wet the ribbon in alcohol, and fasten one end of it to something firm, holding the other in your hand and keeping the ribbon straight and smooth; rub it with a piece of castile soap until well covered; then rub it hard with a sponge, or if much soiled with the back of a knife, keeping the ribbon dripping wet with alcohol; rub it thoroughly, and when clean rinse it well in alcohol, fold and put between cloths, and then iron with a hot iron; don't wring the ribbon or it will get creases in it that you can't get out. In cleaning silk always rub the part to be cleaned the one way, or the goods will become rough.

Black Dye.

914. First dissolve the extract; 1 table-spoon of blue stone dissolved in water sufficient to cover the goods to be dyed; let this blue stone water simmer after warming it; first wash the goods to be dyed in it; then hang them out to air; while the goods are airing, put the blue stone water and the extract together, and let it boil. Then put your goods, still wet, in, and let them simmer for a few minutes; then air again. Continue the dipping and airing until the dye is well taken; when you put it into the pot and let it boil; 1 pound of extract will color 8 pounds of goods, 1 table-spoon of blue stone and a piece of copperas the size of a hickory nut; after the suds are colored well, wash the goods in very hot soap suds.

Hard Butter without Ice.

915. To have hard butter in the summer without ice, put a trivet, or any open flat thing with legs, in a saucer, put on this trivet the plate of butter; fill the saucer with water; turn a common flower-pot upside down over the butter, so that its edge will be within the saucer and under the water; plug the hole of the flower-pot with a cork; then drench the flower-pot with water; set in a cool place until morn-

ing, or, if done in the morning, the butter will be hard at supper time.

Packing Butter.

916. To pack and keep butter through the summer season, first have the temperature of the cream 55 degrees Fahrenheit, which gives the butter a good solid consistency; then, when the butter comes, remove it and wash with cold ice water until the butter milk is all removed. To 1 pound of butter, 1 ounce of salt, work it in well, and set it in a cool place for 24 hours. When it is worked just sufficient to remove all the butter milk, it is then packed in the firkin and cover tight to exclude the air. When the firkin is filled, put a cloth over it and put in it a good covering of salt, and then pour on water which makes a brine; keep it thus covered until it goes to market. If this method is strictly followed, it will never fail. Good white oak firkins should be used. Before putting in the butter, soak them with cold water for 3 or 4 days; a handful of salt put in the water will make them all the better. When ready to put the butter in the firkin, rub the inside all over with salt, which forms a brine between the firkin and butter. All the salt used should be good dairy salt, as there is more or less lime in other salt, which renders it

unfit for butter. Soft water is also essential in butter making.

Excellent Brine for Butter.

917. 3 pints of water, 1 pint of salt; boil it until the scum rises; then beat up the whites of eggs, 2 are enough, and boil all together, and take off the scum again. It will keep a firkin of butter sweet all winter.

Herbs in Vinegar.

918. Take lavender, rosemary, sage and wormwood, rue and mint, of each a large handful; put them in a pot of earthenware; pour on them 4 quarts of very strong vinegar; cover the pot closely, and put a board on the top; keep it in the hottest sun for 2 weeks; then strain and bottle it, putting in each bottle a clove of garlic. When it has settled in the bottle and become clear, pour it off gently; do this until you get it free from sediment. The proper time to make it is in June, when the herbs are in full vigor. This vinegar is very refreshing in a sick room, or in crowded rooms.

To Make French Mustard.

919. Put in a plate 1 ounce of mustard powder, 1 table-spoon of salt, a few leaves of tarragon, and a clove of garlic mixed fine.

Pour on it by degrees sufficient vinegar to dilute it, and mix with a wooden spoon. Use it 24 hours after it is made, it is then well mixed.

To Dry Herbs.

920. Gather them on a dry day, just before they begin to blossom; brush off the dust; cut them in small bunches and dry them quickly in a moderate oven; pick off the leaves when dry; pound and sift them; bottle them immediately and cork them closely. They must be kept in a dry place.

Frozen Meat.

921. Any kinds of frozen meat or fowls should be always put in cold water to thaw before being cooked, to prevent them from shrinking when cooked. Fresh meat is made more tender by freezing.

Fowls when Killed.

922. Are improved if allowed to hang a day or two in their feathers, if the weather is cold, or, in summer, let them remain over night in water.

Fire-Proof Roofs.

923. It is said that alum, mixed with white-wash, in proportion of 1 pound of alum to 1 gallon of wash, will render a roof thoroughly fire-proof.

To Remove Grease Spots.

924. Chloride of soda, or what the apothecary sells for bleaching salts in small tin boxes, will take out grease spots from a silk or woollen garment. Carpets badly greased with oil can be readily restored with the mixture.

To Mend China.

925. Take fine flint glass and pound it very fine; mix it with white of egg well beaten; grind them well together, and apply to the broken edges of glass or china. It mends it most effectually.

To Destroy Weeds in Pavements.

926. The following method of destroying weeds is adopted at the Mint in Paris and elsewhere, with effect: 100 pounds of water, 20 pounds of quick lime, 2 pounds of the flour of sulphur; boil it in an iron vessel; let it settle, and when it is cold draw off the clear part; the liquor is then to be more or less diluted according to circumstances, and the pavements watered with it. This receipt is very highly spoken of.

To Prepare Chloride of Soda.

927. Take 1 pound of chloride of dry lime, and 2 pounds of washing soda; then get ready

a 2 gallon stone jar, and put into it 9 pints of cold water; then gradually add small quantities of the chloride of lime, stirring all the time with a stick; then dissolve the 2 pounds of soda in 3 pints of boiling water; when it is dissolved, add it also; set it aside to settle; then pour off the clear liquid, and you have chloride of soda. Keep it in dark glass bottles, well stopped; when you want to use it, put 4 tea-cups of water to 1 tea-cup of the chloride of soda; then sprinkle it in the yard and cellar, to purify and cleanse.

To Destroy Flies.

928. Take equal quantities of fine black pepper, freshly ground, and white sugar, enough of each to cover a ten cent piece; mix and moisten with a spoonful of cream. After eating it, the flies will always seek the open air to die.

To Clean Paint that is not Varnished.

929. Put upon a plate some of the best whiting; have ready some clean warm water and a piece of flannel, which dip into the water and squeeze nearly dry; then take as much whiting as will adhere to the flannel, and apply it to the paint, when a little rubbing will instantly remove any dirt or grease; wash well off with water, and rub it dry with a soft cloth.

Paint thus cleansed looks equal to new, and it will not injure the most delicate color; it will preserve the paint much longer than if cleaned with soap, and it does not require more than half the time usually occupied in cleaning.

To Make a Cement.

930. $\frac{1}{2}$ pint of milk, $\frac{1}{2}$ pint of vinegar. Let them simmer together until the curd separates; strain it; with the whey mix the whites of 5 eggs, well beaten; after mixing it well, add sifted quick lime until the consistency of putty; lay it on every part of the broken edges, fitting the pieces together exactly. Put it away for 1 week.

Furniture Varnish.

931. Equal parts of turpentine, linseed oil, and copal varnish. Mix them well together, and rub on the furniture with a flannel cloth.

Staining Floors.

932. Take equal parts of turpentine and linseed oil; stir in burnt umber to suit. After mixing them, try a little on a plank to see if the color suits; put the coloring on with a brush, rubbing it in well. Mix enough for one floor at one time.

This coloring can be put on by any one; it is not necessary to send for a painter.

To Stain Floors Walnut Color.

933. Take boiled linseed oil and benzine, in equal quantities, and add burnt umber, ground in linseed oil, until you get the stain as dark as you desire. If you wish to stain one board light and the other dark, alternating them light and dark, put on the light board the linseed oil and benzine, mixed, before adding the umber. For soft, white pine floors use a little more than half oil, and put a small quantity of raw sienna, and a little burnt sienna, in the oil and benzine for the light boards.

To Clean Fruit Stains from Knives.

934. Cut a raw Irish potato in two parts, and run the knife well between the pieces. It will remove the stains directly it is applied. Or run the knife-blade into fresh earth for several times.

To Make Soft Soap.

935. Take a hopper full of good strong ashes, and sprinkle them every day with water until they undergo a change. Do this for 1 week or more; then pour water enough in to make the lye run through; the lye must be strong enough to bear an egg. To 8 gallons of lye put 1 gallon of grease, and let them boil together until soap comes.

To Make Hard Soap, No. 1.

936. To a middle-sized pot of soft soap add 1 pint of salt; boil it a great deal more, and stir it with a sassafras stick. The soap should be kept in a pine tub.

To Make Hard Soap, No. 2.

937. 20 pounds of fat, 7 pounds of soda ash, 4 pounds of lime, 1 pound of rosin, $\frac{1}{2}$ pound of rock salt, $3\frac{1}{2}$ buckets of water. Put all together, and boil for 3 hours, stirring it; then pour it into a tub, and let it stand until the next day; put the soap on; and when it begins to boil, add the salt and rosin, which must not be put in the first time. When it is melted the soap is done. Put a little water in a tub, and pour the soap upon it; cut it out in 8 or 10 hours. If left too long, it will become too hard to cut conveniently.

To Take Stains out of White Clothes.

938. First try chloride of soda. If that does not answer, oxalic acid, first dissolved in water.

To Take out Ink Stains.

939. Make a mixture of soap (soft) and tallow, equal quantities of each; put in it salt and lemon juice; put the mixture on the fire;

when it is boiling, put the ink spot in it; then wash it in hot water. Repeat the process until the spot is removed.

To Whiten Clothes.

940. 1 ounce of oxalic acid to 1 pint of water, 1 tea-cup of this to 1 bucket of water. Put in the clothes; stir them around well, and rinse twice afterwards.

To Clean Carpets.

941. 1 tea-cup of ethereal oil in 1 bucket of water; squeeze the cloth very dry, and wipe the carpet once well with it. This brightens the carpet, and makes the colors look fresh and clean.

Starch for Muslins.

942. 1 pint of boiling water poured on 2 ounces of gum arabic; let it stand over night, and then bottle it for use. Put 1 table-spoon of this water to 1 pint of starch, made in the usual manner, a piece of butter, lard, or sperm the size of a chestnut.

To Give a Gloss to Shirts and Collars.

943. To 1 table-spoon of starch put 1 of cold water; beat very smooth, and add another table-spoon of water; then pour on boiling water

until it becomes the consistency required; add a little melted white gum, a piece the size of a pea, and also add a few shreds of white wax. This will impart a clear, glossy appearance when the article is ironed.

Receipt to Clean Silver.

944. Mix together $\frac{1}{2}$ pound of fine whiting, 4 ounces of alcohol, 2 ounces of turpentine, 2 ounces of spirits of camphor, 2 ounces of harts-horn. Shake the mixture well before using it; then rub a little on the silver with a piece of flannel cloth; and, when it dries, wash it off in hot soap suds. Keep the bottle tightly corked.

Cold Cream.

945. $\frac{1}{2}$ ounce of purified white wax, $\frac{3}{4}$ of an ounce of spermaceti, 2 ounces of oil of sweet almonds. Melt these ingredients, and then beat them; while beating, drop in rose water; beat until it is cold and stiff.

Lip Salve.

946. 4 ounces of fresh beef marrow, 3 ounces of virgin wax, $\frac{1}{2}$ ounce of alkanet root, $\frac{1}{2}$ ounce of gum-Benjamin, $\frac{1}{2}$ ounce of borax. When the other ingredients are melted, add the alkanet root, previously enclosed in a thin

cotton bag; and when hot, it must be pressed against the side of the cup in which the salve is made, to extract the color.

Tincture of Roses.

947. Fill a bottle with the leaves of the common rose, without pressing them; pour upon them some good spirits of wine, and cork it closely. It will keep for years, and yield a perfume very like otto of roses. A few drops of it will perfume a room.

Eau de Cologne, No. 1.

948. $\frac{1}{2}$ ounce oil of lavender, 2 drachms oil of rosemary, $1\frac{1}{2}$ ounces essence of lemon, 24 drops oil of cinnamon, 1 gallon of alcohol.

Eau de Cologne, No. 2.

949. $\frac{1}{2}$ ounce oil of bergamot, 2 drachms of lavender, $\frac{1}{2}$ ounce of lemon, 15 drops cloves, 15 drops cinnamon, 10 drops neroli, 2 drachms jessamine, 2 drachms of rosemary, 2 drachms of orange, 2 drachms tincture of musk, and 1 quart of alcohol. An excellent receipt, and has been thoroughly tested.

Lavender Compound.

950. To 1 bottle half full of the blossom of lavender put $\frac{1}{4}$ ounce of mace, $\frac{1}{4}$ ounce of cloves,

$\frac{1}{2}$ ounce of cochineal, or more if you like it. Pour on 1 pint of brandy, and expose it to the sun; when you filter it, pour fresh brandy on the ingredients; it will then be fit for use.

Gargle for Sore Throat.

951. Take $\frac{1}{2}$ tea-cup of vinegar, and the same quantity of rain water, $\frac{1}{2}$ tea-spoon of soda, and $\frac{1}{2}$ tea-spoon of table salt. Mix all together, and use it frequently.

This has been known to cure an ulcerated sore throat in 48 hours.

Cure for a Burn.

952. Take 1 table-spoon of lard, 1 dessert-spoon of spirits of turpentine, a piece of rosin the size of a hickory nut, and let them simmer together until they are melted. When it is cold, it makes a salve. Apply it to a linen cloth and lay it on the burn.

Severe cases of burning or scalding from boiling sugar have been cured by this simple remedy. Make fresh applications 2 or 3 times a day, or as often as the cloth dries.

Pomade Divine.

953. Put $1\frac{1}{2}$ pounds of clear beef's marrow into an earthen vessel of fresh water, and change the water for 10 days; then steep it in rose

water for 24 hours, and drain in a cloth until dry; take an ounce of storax, 1 ounce of gum Benjamin, 1 ounce of odoriferous cypress powder, 1 ounce of cinnamon, 2 drachms of nutmeg, 2 drachms of cloves, and pound them to a powder; then mix them with the marrow, and put it into an earthen vessel; set it in a pot of water; be careful to tie down the vessel containing the pomade with a piece of rag covered with a paste made of white of egg and flour; let the water boil around it for 4 hours; as the water shrinks from it, add more, but don't let the water reach the top of the vessel holding the pomade. Handle the pomade with a silver spoon.

This pomade is made for burns, sores, and bruises.

To Take Off a Film.

954. Take the white of a new laid egg, and beat it up with burnt alum; let it stand until it settles; then take the whey, 2 table-spoons of the juice of rue, 2 of rose water, and mix them well together; drop 1 drop in the eye 3 times a day until the film is removed. Should there be any inflammation in the eye, apply the following poultice every night; it will take out and loosen the film: stir the yolk of a raw egg in a poultice of bread and milk, and add a table-spoon of Madeira wine or rum.

Beeswax.

955. Run it down in one water by boiling; then let it settle and cool, and run it down again several times; then pour it off in moulds, and put it in the sun, or dew to clarify.

To Make Tallow Candles, No. 1.

956. Put 2 gallons of water in an iron pot; put it on the fire, and dissolve in it a piece of alum the size of a turkey egg; see that no lumps remain in it. While hot, put in 4 pounds of tallow, and let it boil for 2 or 3 hours; then put it into vessels to cool. The next day, take off the dross at the bottom. To this quantity of clarified tallow add 6 pounds of beeswax, and boil together in 2 more gallons of water.

To Make Tallow Candles, No. 2.

957. Dissolve 2 ounces of alum in 3 pints of water; boil 6 pounds of clarified tallow very slowly for an hour; set it aside until next day; then turn it out; wipe and scrape all the settlings, and mould them after having melted them.

To Clean Glass.

958. This mode of cleaning fine glass gives it a great brilliancy. Take finely powdered

indigo, dip into it a moistened linen rag, smear over the glass with it, and then wipe it off with a perfectly dry cloth. As a substitute for this, fine sifted ashes, applied by a rag dipped in spirits, will answer as well. Spanish white is apt to make the glass rough and injure it.

Tar Ointment.

959. 2 table-spoons of tar, 1 of hog's lard, a piece of beeswax the size of a hen's egg, $\frac{1}{2}$ the quantity of rosin; stew all together over a slow fire. If it draws too hard, a poultice of bread and milk to be put over the plaster.

Potato Starch.

960. This starch is said to be the veritable "Bright Farina" and "Arrow Root," so highly lauded in the London papers. Take $\frac{1}{2}$ a dozen large smooth potatoes; wash them in clear water, and carefully pare off the rinds; then grate them fine with a tin bread grater; mix the pulp with a pint of cold water; squeeze it with the hand, or a spoon; but it must be done very thoroughly, at the same time taking out any fibrous matter; then permit the starch to fall to the bottom of the vessel. Then repeat the washing in water, use fresh water until the pure farina is obtained free

from all other matter. Then spread it upon earthen plates, and dry it in a warm airy situation. This makes very nice arrow root.

To Wash Woollen Goods.

961. All descriptions of woollen goods should be washed in warm water with soap, and as soon as the article is cleansed, wash it in warm water; let it then be squeezed, after being immersed in warm water, and hang it up to dry.

It is best always to wash new flannels in cold water only for the first time; it will make them soft, and prevent their shrinking.

To Wash Linens.

962. Put in the water used for washing them a little dissolved pipe-clay, it will give the dirtiest linens the appearance of having been bleached, and cleans them more thoroughly with one-half the labor, and one fourth of the soap.

To Wash Blankets.

963. 1 gill of turpentine, 3 quarts of soft soap, and 1 bar of white soap.

To Take out Iron Mould.

964. Salts of lemon in whiskey. Do not make it too strong.

A Brilliant White-Wash.

965. This is the brilliant stucco white wash on the east of the President's House in Washington. Take $\frac{1}{2}$ bushel of nice unslacked lime; slack it with boiling water, covering it during the process to keep in the steam. Strain the liquid through a fine sieve or strainer, and add to it a peck of clean salt, previously well dissolved in warm water; 3 pounds of ground rice boiled to a thin paste, and stirred in boiling hot; $\frac{1}{2}$ pound of powerful Spanish whiting, and 1 pound of clean glue, which has been previously dissolved by first soaking it well, and then hanging it over a slow fire in a small kettle within another kettle of water. Add 5 gallons of water to the whole mixture; stir it well, and let it stand a few days covered from dirt. It should be put on quite hot; it can be kept in a kettle, on a portable furnace. It is said that 1 pint of this mixture will cover a square yard upon the outside of a house, if properly applied. Brushes can be used according to the neatness of the job required. It answers as well as oil paint for brick, wood, or stone, and is cheaper. It retains its brilliancy for many years. There is nothing of the kind that will compare with it, either for inside or outside walls. Coloring matter may be used.

Spanish brown will make a red or pink, according to the quantity used, a delicate tinge of this is very pretty for inside walls. Finely pulverised common clay well mixed with the Spanish brown before it is stirred into the mixture makes a lilac color, very suitable for the outside of the buildings. Lamp black and Spanish brown mixed together makes a reddish stone color, yellow ochre stirred in makes a yellow wash, but chrome goes further, and makes a prettier color. In all these cases, of course, the darkness of the shade will be determined by the quantity of coloring matter used.

Experiments can be made on a board, and left to dry. Green must not be mixed with lime, the lime destroys the color, and the color has no effect upon the white-wash, which makes it crack and peel. When walls have been badly smoked, and are to be made clear white, it is well to squeeze indigo plentifully through a bag into the water used, before it is stirred into the whole mixture. If a larger quantity than 5 gallons is wanted, the same proportions should be observed.

White-Wash that will not Rub off.

966. Mix together $\frac{1}{2}$ pail of lime and water ready to use; mix a gill of wheat flour with

cold water; pour over it boiling water until it thickens; pour while hot into the white-wash, and stir all well together.

To Clean Barrels.

967. To a large barrel put 1 peck of charcoal, and $\frac{1}{2}$ pint of saleratus; pour upon this enough boiling water to fill the barrel. Cover it close, and let it remain until cold. It will serve to remove any unpleasant odor.

To Cleanse Hair Brushes.

968. Wash them in hot water, that has either a little soda, hartshorn, or corn-meal in it. Rinse them in cold water; wipe them dry, and put them in the sun, or near the fire to dry.

Tooth Powder.

969. 2 ounces of prepared chalk, 2 ounces of Peruvian bark, $\frac{1}{2}$ ounce of orris root, $\frac{1}{2}$ ounce of myrrh. This is an excellent tooth powder.

To Keep Eggs for Winter Use.

970. 1 pint of common lime, 1 pint of common salt; dissolve them in 2 gallons of hot rain water. Put the eggs in a firkin, or keg; fill it nearly full of this preparation, so as to

cover them with the liquid. This process will have the effect of making the shells tender after a lapse of months, which will require the eggs to be carefully handled. A correspondent of the *Massachusetts Ploughman* says that he has tried this method successfully for 15 years.

To Remove Rust from Iron Pots.

971. Rub sweet oil upon the rust, and let it remain for 48 hours; then cover the spots with finely powdered lime for a few hours; then rub it off with a piece of leather. If one application is not enough repeat the process.

To Wash Oil Cloth.

972. Take equal parts of skimmed milk and warm water. Wipe the oil cloth perfectly dry.

To Wash Windows.

973. Wash them well with hot soap suds; dry them with a linen towel, and polish them with newspaper. Whiting should never be used on window panes.

To Cure Dampness in Walls.

974. A Russian preparation for curing moisture in the walls of houses, consists in

the use of a mixture made by adding 2 pounds of white resin to a boiling solution of $3\frac{1}{4}$ pounds of green vitriol in 100 pounds of water. To this 10 pounds of sifted red ochre, or other color, 8 pounds of rye meal, and $6\frac{1}{2}$ pounds of linseed oil are to be added, and the whole stirred together until it forms a completely homogeneous mass. 2 coats of this mixture are to be applied successively, while hot, but only in dry warm weather.

To Prepare Herbs for Drying.

975. All kitchen and medicinal herbs should be gathered just as their flowers are opening, as at that period of their growth, there is more of the essential oil on which their flavors depend than at any other time. Dry them, and put them in paper bags, and keep in a cool place.

To Preserve Colors.

976. 1 table-spoon of beef's gall, to 1 gallon of warm water; wash the article in it without using any soap; rinse it in clear tepid water, and hang it in the shade to dry. Woollen goods can also be washed in this solution; but wash it first in warm soap suds, then in the gall water, and then in clear tepid water. Sugar of lead in the rinsing water will preserve the color of black calico.

To Clean Bottles.

977. Put 2 dozen *shot* in the bottle, and rinse it well with hot soap suds; it will make the bottle perfectly clean and sweet.

To Clean Decanters.

978. Roll up in small pieces, some coarse brown paper. Wash them with warm water, and a little washing soda. Shake them well, and rinse in clean warm water.

To Make Starch.

979. Pour 1 pint of boiling water on 2 ounces of white gum-arabic; let it stand until dissolved; pour it off from the dregs, and bottle it. To 1 pint of starch, put 1 table-spoon of gum water. Excellent for lawn and muslin dresses.

How to Keep Brooms.

980. If brooms are wet in boiling suds once a week, they will not cut the carpet, last much longer, and always sweep like a new broom. To clean a very dusty carpet: set a pail of cold water outside of the door of the room where the carpet is to be swept; wet the broom in the water; then knock it to get out all the drops; sweep a yard or so; then wash

the broom by dipping it well in the water, and sweep again; continue this process, changing the water from time to time, as it becomes dirty. If done with care, this is an excellent manner of cleaning a carpet.

Cure for Earache.

981. Take a small piece of cotton batting; put on it a pinch of black pepper; gather it up and tie it; dip it in sweet oil, and insert in the ear. Put a flannel bandage over the head, to keep it warm. It will give immediate relief, and is a remedy never known to fail.

Hartshorn.

982. This is an immediate cure for the stings of bees, wasps, hornets, etc.

To Make Mucilage.

983. The best way to preserve gum-arabic or heated starch, or other articles of paste or mucilage, is by a few drops of a milk solution of carboline. This added to it enables one to keep it indefinitely. 1 ounce of gum-arabic, 3 ounces of water; make a thick, strong mucilage, and then add 15 drops of saturated solution of carboline in water. No weather affects it; it does not sour. It is best to make it thick.

Cement.

984. A good cement for gutters and leaky places may, it is said, be made of boiled paint skins, if while hot and thick a portion of sand and fine lime be stirred in. It must be used while hot, and when dry will be as hard as iron, and as durable.

To Destroy Ants.

985. By burying a few slices of onions in ants' nests, it has caused them to abandon their quarters; 2 or 3 table-spoons of kerosene, used in like manner, will have the same effect.

Sprinkle over a sponge some fine white sugar; place it where the ants are troublesome; when the cells are filled with the ants, dip the sponge in scalding water. Dry the sponge, and then again sprinkle it with sugar, and so on until rid of the ants.

To Clean Tin Ware.

986. Dampen a cloth, and dip it in common soda; rub the tin briskly, after which wipe it dry. This will polish tins, and make them look like new.

To Make Mortar impervious to Wet.

987. Provide a square trough 8 feet by 4 feet, by 1 foot and 4 inches. Put a quantity

of fresh lump lime in; add water quickly. When the lime is well boiled, having assisted the operation by frequent stirring, add the tar (the heat of the lime melts the tar), be careful to mix them well; add sharp sand, or crushed clinker, and stir well as before, after which it will be fit for use in 20 hours.

To Extract Ink Stains.

988. Drop tallow on the stains; then soak and rub the place with boiling milk. This is an excellent manner for extracting stains from colored articles.

For white clothes.—Use salt and lemon juice; keep the spot wet with this mixture, and let it remain in the hot sun until the stain is removed.

Mildewed clothing can be restored to color, with the use of lemon juice and salt.

To Clean Gilt Ornaments.

989. Put a little hartshorn in milk-warm water, and rub the articles with a soft brush; then rinse them in clear water, and wipe them perfectly dry.

To Clean Marble.

990. Marble hearths can be cleaned with soda and whiting mixed; rub the mixture on

with a cloth ; after 2 or 3 applications, all stains will be removed.

To Rub Paint off Window Glass.

991. Take a copper cent ; dip it in saleratus made into a paste with water, and rub it on the stain until it is removed.

Potato Poultice

992. Is better than one made of bread, more agreeable, and more efficacious ; keeps heat longer ; can be re-heated if necessary several times, and does not dampen the clothes. Peel, boil and mash the potatoes fine ; put them in a thin muslin cloth, and apply it quite moist.

Poultry Suggestion.

993. To impart a flavor to the flesh of fowls, such as constitutes the game flavor of the wild state, the *Boston Journal of Chemistry* recommends cayenne pepper, ground mustard, or ginger to be added to the common food of fowls. As to cleanliness of henneries, it recommends great care in summer. Carbolic acid dissolved in water should be sprinkled over the woodwork of the insides, and a little added to the white wash, which should be used each season.

A Substitute for Cream.

994. Pour boiling tea upon a beaten egg gradually, stirring it all the time to keep it from curdling. The taste of this composition is similar to that of rich cream. The tea must not be strong.

To Destroy Warts.

995. Dissolve as much common washing soda as the water will take up; wash the warts with this for a minute or two, and let them dry without washing. Keep the water in a bottle, and repeat the washing often, and it will take away the largest warts.

To Keep Fowls.

996. The coop, or house in which chickens are kept, should be white-washed each month, and the floor of the place washed and scraped each week. If this attention be paid to chickens that are being fattened, they can easily be kept in good condition. Give them plenty of fresh water to drink.

Scrap Jars.

997. Choose a large earthen jar of as desirable a shape as you can find, and from 1 to 2 feet deep, and of a graceful shape. The jar

should be very smooth, better if unglazed, and free from flaws and lumps. A slight roughness on the surface of the jar can be removed by rubbing it with either a small file or sand paper. Paint the jar with 2 or 3 coats of good oil paint, either black, drab, or ultramarine blue, this will require several days, as each coat must be allowed to dry before making another application of the paint. Cut out of gay figured chintz patterns of flowers, birds, or insects; cut them carefully, so that none of the ground work will show; then place them upon the jar with gum-arabic, pressing them firmly, so as to drive out all air bubbles, and cause them to adhere closely in every part. When the jar has been arranged to suit taste, then varnish the whole with white dammar varnish, and this will give an even polish to paint and pictures alike. The jars when finished are very ornamental. Colored prints may always be had in sheets from dealers in artist materials. Some of the best are the designs for decalcomania.

To Wash Woollen Bed Clothing.

998. Wash them in warm water, and rinse them in water of *same* temperature, this will prevent their shrinking, but to put them from warm water into cold causes them to shrink.

Do not wring them, but shake them until dry enough to hang on the line. Wash them on a bright sunny day.

To Clean the Inside of Jars.

999. Fill them with water, stir in a spoonful or more of pearlash; empty them in an hour, and if not clean fill them again, and let them stand several hours. For large sized jars lye is excellent.

Cheap Food.

1000. 3 pounds of flour is said to contain as much nutriment as 9 pounds of roast beef.

1 pint of white beans, weighing 1 pound, as much as $\frac{3}{4}$ pound of roast beef.

A pound of corn-meal goes as far as a pound of flour. If corn and wheat were ground, and the whole product, bran and all, were made into bread, 15 per cent. of nutriment would be saved, and much greater healthfulness secured. Of all articles that can be eaten, the cheapest are bread, butter, molasses, beans and rice, the cheapness being by the amount of nutriment contained, compared with the cost.

To Remove Proud Flesh.

1001. Pulverize loaf sugar very fine, and apply it to the part affected. This remedy is

to remove it without causing pain, and
been used in England for many years.

Concrete for Cellar.

1002. The best material for concrete floors
is Rosendale cement, 1 part, and coarse washed
gravel, three parts. These should be mixed
with as little water as possible, and be well
rammed down by placing a board over the
fresh laid cement and pounding on it with a
heavy hammer until it is well compacted. It
sets rapidly, and makes a hard and durable
floor for cellars, stables, or barn-yards.

To Keep Worms from Dried Fruit.

1003. Place the fruit in a steamer—a pot of
boiling water covered tightly. When thoroughly
steamed, tie them immediately in a clean linen
or cotton bag, and hang them up. This method
is preferable to heating in an oven, as that is
apt to render them hard, even if you are so
fortunate as not to burn them.

To Cleanse White Silk Lace.

1004. Hang the lace in a box, on the bot-
tom of which is a chafing dish with some lighted
charcoal in it, upon this strew some brimstone;
cover up the box closely, and let the lace hang
for several hours.

To Sweeten a Refrigerator.

1005. After removing everything out of the refrigerator, clean it nicely with soap and water, and then set in the inside, on a china plate, a piece of unslacked lime, and let it slack while in the refrigerator.

To Clean Whitewashed Walls.

1006. Wash them with a strong solution of vinegar and water, before fresh whitewash is put upon them.

To Clear a Poultry House of Vermin.

1007. Make a strong solution of crude carbolic acid and water. Wash the entire inside of the house, the roosts, and the nests with the solution, using a whitewash brush for the purpose.

THE END.

12 T. B. PETERSON & BROTHERS' PUBLICATIONS.

ÉMILE ZOLA'S NEW REALISTIC BOOKS.

- Nana! Sequel to L'Assommoir. *By Emile Zola.* Nana! Price 75 cents in paper cover, or \$1.00 in morocco cloth, black and gold. Nana!
L'Assommoir; or, Nana's Mother. *By Emile Zola.* The Greatest Novel ever printed. Price 75 cents in paper cover, or \$1.00 in cloth.
The Shop Girls of Paris. With their daily Life in Large Dry Goods Stores. *By Emile Zola,* author of "Nana." Paper, 75 cents; cloth, \$1.25.
Nana's Brother. Son of "Gervaise," of "L'Assommoir." *By Emile Zola,* author of "Nana." Paper, 75 cents; cloth, \$1.25.
The Joys of Life. *By Emile Zola,* author of "Nana," "Pot-Bouille," etc. Price 75 cents in paper cover, or \$1.25 in morocco cloth, black and gold.
Her Two Husbands; and Other Novelettes. *By Emile Zola.* Price 75 cents in paper cover, or \$1.25 in morocco cloth, black and gold.
Pot-Bouille. *By Emile Zola,* author of "Nana." "Pot-Bouille." Price 75 cents in paper cover, or \$1.25 in morocco cloth, black and gold.
Nana's Daughter. A Continuation of and Sequel to Emile Zola's Great Realistic Novel of "Nana." Price 75 cents in paper, or \$1.00 in cloth.
The Mysteries of the Court of Louis Napoleon. *By Emile Zola.* Price 75 cents in paper cover, or \$1.25 in cloth, black and gold.
The Girl in Scarlet; or, the Loves of Silvère and Miette. *By Emile Zola.* Price 75 cents in paper cover, or \$1.25 in cloth.
Albine; or, The Abbé's Temptation. (*La Faute De L'Abbe Mouret.*) *By Emile Zola.* Price 75 cents in paper, or \$1.25 in cloth, black and gold.
La Belle Lisa; or, The Paris Market Girls. *By Emile Zola.* Price 75 cents in paper cover, or \$1.25 in morocco cloth, black and gold.
Hélène, a Love Episode; or, *Une Page D'Amour.* *By Emile Zola.* Price 75 cents in paper cover, or \$1.25 in cloth, black and gold.
A Mad Love; or The Abbé and His Court. *By Emile Zola.* Price 75 cents in paper cover, or \$1.25 in cloth, black and gold.
Claude's Confession. *By Emile Zola,* author of "Nana," "L'Assommoir," "Hélène," etc. Price 75 cents in paper cover, or \$1.25 in cloth.
The Mysteries of Marseilles. *By Emile Zola,* author of "Nana." Price 75 cents in paper cover, or \$1.25 in cloth, black and gold.
Magdalen Ferat. *By Emile Zola.* Paper, 75 cents; cloth, \$1.25.
In the Whirlpool. *By Emile Zola.* Paper, 75 cents; cloth, \$1.25.
Thérèse Raquin. *By Emile Zola.* Paper, 75 cents; cloth, \$1.00.

MRS. SOUTHWORTH'S WORKS IN CHEAP FORM.

- Ishmael; or, in the Depths—being "Self-Made; or, Out of the Depths." Self-Raised; or, From the Depths. Sequel to "Ishmael."
The Bride of an Evening; or, The Gipsy's Prophecy.
The Missing Bride; or, Miriam, the Avenger. The Bridal Eve.
The Curse of Clifton; or, The Widowed Bride. The Bride's Fate.
The Changed Brides; or, Winning Her Way. The Fatal Marriage.
Above are cheap editions, in paper cover, price 75 cents each.
The Red Hill Tragedy. Sybil Bertherton.
Above are cheap editions, in paper cover, price 50 cents each.
Fashion and Famine. *By Mrs. Ann S. Stephens.* Cheap edition. 75 cts.

All Books published by T. B. Peterson & Brothers, Philadelphia, Pa., will be sent to any one, postage paid, on receipt of Retail Price.

PETERSONS' SQUARE 12mo. SERIES.

The following books are printed on tinted paper, and are issued in uniform style, in square 12mo. form. Price 50 Cents in Paper, or \$1.00 in Cloth.

- Helen's Babies. By John Habberton. With an Illustrated Cover.
 Mrs. Mayburn's Twins. By John Habberton, author of Helen's Babies.
 Bertha's Baby. Equal to "Helen's Babies." With Illustrated Cover.
 The Annals of a Baby. Baby's First Gifts, etc. By Mrs. Stebbins.
 Bessie's Six Lovers. A Charming Love Story. By Henry Peterson.
 Father Tom and the Pope; or, A Night at the Vatican. Illustrated.
 Not His Daughter. A Society Novel. By Will Herbert.
 A Bohemian Tragedy. A Novel of New York Life. By Lily Curry.
 Little Heartsease. Equal to Rhoda Broughton's. By Annie L. Wright.
 Two Kisses. A Bright and Snappy Love Story. By Hawley Smart.
 Her Second Love. A Thrilling Life-like and Captivating Love Story.
 A Parisian Romance. *Octave Feuillet's New Book, just dramatized.*
 Fanchon, the Cricket; or, La Petite Fadette. By George Sand.
 Two Ways to Matrimony; or, Is it Love? or, False Pride.
 The Matchmaker. By Beatrice Reynolds. A Charming Love Story.
 The Story of Elizabeth. By Miss Thackeray, daughter of W. M. Thackeray.
 The Amours of Philippe; or, Philippe's Love Affairs, by Octave Feuillet.
 Rancey Cotten's Courtship. By author of "Major Jones's Courtship."
 A Woman's Mistake; or, Jacques de Trévannes. A Charming Love Story.
 The Days of Madame Pompadour. A Romance of the Reign of Louis XV.
 The Little Countess. By Octave Feuillet, author of "Count De Camors."
 The American L'Assommoir. A parody on Zola's "L'Assommoir."
 Hyde Park Sketches. A very humorous and entertaining work.
 Miss Margery's Roses. A Charming Love Story. By Robert C. Meyers.
 Madeleine. A Charming Love Story. Jules Sandeau's Prize Novel.
 Carmen. By Prosper Merimee. *Book the Opera was dramatized from.*
 That Girl of Mine. By the author of "That Lover of Mine."
 That Lover of Mine. By the author of "That Girl of Mine."
 The Count of Monte-Cristo. Cheap edition, paper cover. Price 50 cents.

PETERSONS' SQUARE 12mo. SERIES.

- Edmond Dantes. Sequel to Alexander Dumas' "Count of Monte-Cristo."
 Monte-Cristo's Daughter. Sequel to and end of "Edmond Dantes."
 The Wife of Monte-Cristo. Continuation of "Count of Monte-Cristo."
 The Son of Monte-Cristo. The Sequel to "The Wife of Monte-Cristo."
 Camille; or, The Fate of a Coquette. (La Dame Aux Camelias.)
 Married Above Her. A Society Romance. By a Lady of New York.
 The Man from Texas. A Powerful Western Romance, full of adventure.
 Erring, Yet Noble. A Book of Women and for Women. By I. G. Reed.
 The Fair Enchantress; or, How She Won Men's Hearts. By Miss Keller.
Above are in paper cover, price 75 cents each, or \$1.25 each in cloth.
 Harry Coverdale's Courtship and Marriage. Paper, 75 cts.; cloth, \$1.50.
 Those Pretty St. George Girls. Paper cover, 75 cents, cloth, gilt, \$1.00.
 Vidocq! The French Detective. Illustrated. Paper, 75 cents, cloth, \$1.00.
 The Black Venus. By Adolphe Belot. Paper cover, 75 cents; cloth, \$1.00.
 La Grande Florine. By Adolphe Belot. Paper, 75 cents, cloth, \$1.00.
 The Stranglers of Paris. By Adolphe Belot. Paper, 75 cents, cloth, \$1.00.

All Books published by T. B. Peterson & Brothers, Philadelphia, Pa., will be sent to any one, postage paid, on receipt of Retail Price.

14 T. B. PETERSON & BROTHERS' PUBLICATIONS.

PETERSONS' SQUARE 12mo. SERIES.

- Major Jones's Courtship. 21 Illustrations. Paper, 75 cents, cloth, \$1.00.
Major Jones's Georgia Scenes. 12 Illustrations. Paper, 75 cents, cloth, \$1.00.
Major Jones's Travels. 8 Illustrations. Paper, 75 cents, cloth, \$1.00.
Simon Suggs' Adventures. 10 Illustrations. Paper, 75 cts., cloth, \$1.00.
Louisiana Swamp Doctor. 6 Illustrations. Paper, 75 cents, cloth, \$1.00.
The Initials. 'A. Z.' By Baroness Tautphœus. Paper, 75 cts., cloth, \$1.25.
Indiana! A Love Story. By George Sand. Paper, 75 cents, cloth, \$1.00.
Consuelo. By George Sand. Paper cover, Price 75 cents; cloth, \$1.00.
Countess of Rudolstadt. *Sequel to Consuelo.* Paper, 75 cents, cloth, \$1.00.
Mark Maynard's Wife. By Frankie F. King. Paper, 75 cents, cloth, \$1.25.
The Master of L'Étrange. By Eugene Hall. Paper, 75 cents, cloth, \$1.25.
Dora's Device. By George R. Cather. Paper, 75 cents, cloth, \$1.25.
Snob Papers. A Book Full of Roaring Fun. Paper, 75 cents, cloth, \$1.25.
Karan-Kringle's Courtship and Journal. Illustrated. Cloth, \$1.50.
The Prairie Flower, and Leni-Leoti. Paper cover, 75 cents, cloth, \$1.00.
Monsieur, Madame, and the Baby. Paper cover, 75 cents, cloth, \$1.00.
L'Évangéliste. By Alphonse Daudet. Paper, 75 cents, cloth, \$1.25.
The Duchesse Undine. By H. Penn Diltz. Paper, 75 cents, cloth, \$1.25.
The Hidden Record. By E. W. Blaisdell. Paper, 75 cents, cloth, \$1.25.
A Russian Princess. By Emmanuel Gonzales. Paper, 75 cents, cloth, \$1.00.
A Woman's Perils; or, Driven from Home. Paper, 75 cents, cloth, \$1.25.
A Fascinating Woman. By Edmond Adam. Paper, 75 cents, cloth, \$1.25.
La Faustin. By Edmond de Goncourt. Paper, 75 cents, cloth, \$1.25.
Monsieur Le Ministre. By Jules Claretie. Paper, 75 cents, cloth, \$1.25.
Winning the Battle; or, One Girl in 10,000. Paper, 75 cents, cloth, \$1.25.
A Child of Israel. By Edouard Cadol. Paper, 75 cents, cloth, \$1.00.
The Exiles. The Russian 'Robinson Crusoe.' Paper, 75 cents, cloth, \$1.00.
My Hero. A Love Story. By Mrs. Forrester. Paper, 75 cts., cloth, \$1.00.
Paul Hart; or, The Love of His Life. Paper cover, 75 cents, cloth, \$1.25.
Mildred's Cadet; or, Hearts and Bell-Buttons. Paper, 75 cents, cloth, \$1.00.
Bellah. A Love Story. By Octave Feuillet. Paper, 75 cents, cloth, \$1.00.
Sabine's Falsehood. A Love Story. Paper cover, 75 cents, cloth, \$1.00.
Linda; or, The Young Pilot of the Belle Creole. Paper, 75 cts., cloth, \$1.25.
The Woman in Black. Illustrated Cover. Paper, 75 cents, cloth, \$1.00.
Madame Bovary. By Gustave Flaubert. Paper, 75 cents, cloth, \$1.00.
The Count de Camors. By Octave Feuillet. Paper, 75 cents, cloth, \$1.25.
How She Won Him! A Love Story. Paper cover, 75 cents, cloth, \$1.25.
Angèle's Fortune. By André Theuriet. Paper cover, 75 cents, cloth, \$1.25.
St. Maur; or, An Earl's Wooing. Paper cover, price 75 cents, cloth, \$1.25.
The Prince of Breffny. By Thomas P. May. Paper, 75 cents, cloth, \$1.50.
The Earl of Mayfield. By Thomas P. May. Paper, 75 cents, cloth, \$1.00.

MRS. F. H. BURNETT'S NOVELLETTES.

- Kathleen. A Love Story. By author of "That Lass o' Lowries."
Theo. A Love Story. By author of "Kathleen," "Miss Crespigny," etc.
Lindsay's Luck. A Love Story. By Mrs. Frances Hodgson Burnett.
Pretty Polly Pemberton. By author of "Kathleen," "Theo," etc.
A Quiet Life. By Mrs. Burnett, author of "That Lass o' Lowries."
Miss Crespigny, *also* Jarl's Daughter. By Mrs. Burnett.
Above are in paper cover, price 50 cents each, or in cloth, at \$1.00 each.

All Books published by T. B. Peterson & Brothers, Philadelphia, Pa., will be sent to any one, postage paid, on receipt of Retail Price.

HENRY GRÉVILLE'S CHARMING NOVELS.

Zitka; or, The Trials of Raïssa. A Russian Love Story, from which the Play of "Zitka," now being performed to crowded houses at all the principal theatres in the United States, was dramatized. *By Henry Gréville.*

The Princess Oghérof. A Love Story. *By Henry Gréville.*

Above are in paper cover, price 75 cents each, or in cloth, at \$1.00 each.

Dosia. A Russian Story. *By Henry Gréville, author of "Markof."*

Savéli's Expiation. A Powerful Russian Story. *By Henry Gréville.*

Tania's Peril. A Russian Love Story. *By Henry Gréville.*

Sonia. A Love Story. *By Henry Gréville, author of "Dosia."*

Lucie Rodey. A Charming Society Novel. *By Henry Gréville.*

Bonne-Marie. A Tale of Normandy and Paris. *By Henry Gréville.*

Xenie's Inheritance. A Tale of Russian Life. *By Henry Gréville.*

Dournof. A Russian Story. *By Henry Gréville, author of "Dosia."*

Mam'zelle Eugénie. A Russian Love Story. *By Henry Gréville.*

Gabrielle; or, The House of Maurèze. *By Henry Gréville.*

A Friend; or, "L'Ami." *By Henry Gréville, author of "Dosia."*

Above are in paper cover, price 50 cents each, or in cloth, at \$1.00 each.

Marrying Off a Daughter. A Love Story. *By Henry Gréville.*

Sylvie's Betrothed. A Charming Novel. *By Henry Gréville.*

Philomène's Marriages. A Love Story. *By Henry Gréville.*

Guy's Marriage; also Pretty Little Countess Zina. *By Henry Gréville.*

Above are in paper cover, price 75 cents each, or in cloth, at \$1.25 each.

Markof, the Russian Violinist. Paper cover, 75 cents; cloth, \$1.50.

THE "COUNT OF MONTE-CRISTO SERIES."

The Count of Monte-Cristo. Illustrated. Paper cover, \$1.00, cloth, \$1.50.

Edmond Dantes. Sequel to "Monte-Cristo." Paper, 75 cts., cloth, \$1.25.

Monte-Cristo's Daughter. Paper cover, 75 cents; cloth, \$1.25.

The Countess of Monte-Cristo. Paper cover, \$1.00, morocco cloth, \$1.50.

The Wife of Monte-Cristo. Paper cover, 75 cents, morocco cloth, \$1.25.

The Son of Monte-Cristo. Paper cover, 75 cents, morocco cloth, \$1.25.

BOOKS BY AUTHOR OF 'A HEART TWICE WON.'

A Heart Twice Won; or, Second Love. A Love Story. *By Mrs. Elizabeth Van Loon.* Morocco cloth, black and gold. Price \$1.50.

Under the Willows; or, The Three Countesses. *By Mrs. Elizabeth Van Loon,* author of "A Heart Twice Won." Cloth, and gold. Price \$1.50.

The Shadow of Hampton Mead. A Charming Story. *By Mrs. Elizabeth Van Loon,* author of "A Heart Twice Won." Cloth. Price \$1.50.

The Mystery of Allanwold. A Thrilling Novel. *By Mrs. Elizabeth Van Loon,* author of "A Heart Twice Won." Cloth, and gold. Price \$1.50.

The Last Athenian. *By Victor Rydberg.* Translated from the Swedish. Large 12mo. volume, near 600 pages, cloth, black and gold, price \$1.75.

The Roman Traitor; or, The Days of Cicero, Cato, and Cataline. A Tale of the Republic. *By Henry William Herbert.* Morocco cloth, price \$1.75.

Francatelli's Modern Cook Book for 1887. Enlarged Edition. With the most approved methods of French, English, German, and Italian Cookery. With 62 Illustrations. 600 pages, morocco cloth, price \$5.00.

All Books published by T. B. Peterson & Brothers, Philadelphia, Pa., will be sent to any one, postage paid, on receipt of Retail Price.







THE
BOOKS
OF THE
BIBLE
IN
THE
ORIGINAL
LANGUAGES
AND
IN
ENGLISH